

GINIFATI

BEACH GRILL MENU



COCKTAIL

RUM PUNCH

BREAD ●

SOURDOUGH - GARLIC
WILD MUSHROOM - SUNDRIED TOMATO DIP

STARTER

SEAFOOD FRITTO MISTO - TAMARIND SYRUP CHILI TARTAR

CATCH OF THE DAY

REEF FISH – YELLOW FIN TUNA

/ GRILLED /

/ BAKED /

/ FRIED / ●

FRIED CAN ONLY BE MARINATED WITH SEA SALT - LIME - CRUMBED OR BATTERED

CHOICE OF MARINADES

SMOKED LEMON SEA SALT - DILL
SRI LANKAN BANANA LEAF WRAPPED ●
THAI MARINATED
YUZU MINT - BALSAMIC

CHOICE OF SIDES

STICKY COCONUT RICE
SEAFOOD PAELLA
CAJUN CHUNKY CHIPS

CHOICE OF SALADS

APPLE - CUCUMBER - POMEGRANATE - HONEY ●●
FENNEL - BEETROOT - FETA - SESAME - WALNUT ●●

CHOICE OF SAUCES

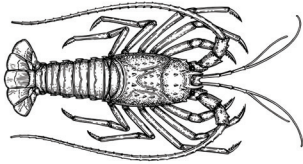
SELECT TWO SAUCES OF YOUR CHOICE

18 SPICED HOUSE BUTTER ●●
GARLIC BUTTER ●●
CHIMICHURRI ●
CLASSIC CHILI BBQ ●●
CURRY LEAF – LEMONGRASS CREAM ●●

● GLUTEN ● SPICY ● VEGAN ● VEGETARIAN ● PORK ● NUTS ● DAIRY ● ALCOHOL

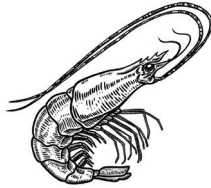
GINIFATI

BEACH GRILL MENU



FLAME GRILLED LAGOON
LOBSTER
(500- 600g)

/ USD \$80 NET SUPPLEMENT /



GRILLED JUMBO PRAWN

/ USD - \$45 NET SUPPLEMENT /



MIXED GRILLED SEAFOOD

LOBSTER — SCALLOPS - GIANT PRAWN
- CALAMARI
MUSSELS OCTOPUS - SNAPPER

/ USD - \$150 NET SUPPLEMENT /

DESSERTS

VALRHONA CHOCOLATE MOUSSE - CARAMELIZED BANANA ●
PASSION FRUIT SORBET - GRAM CRACKER CRUMBLE

OR

FRUITY
SEASONAL FRUIT PLATTER

GLUTEN FREE OPTIONS AVAILABLE!
KINDLY LET US KNOW IN ADVANCE, WE WILL BE PLEASED TO PREPARE A SUITABLE MENU TO MEET YOUR NEEDS.

● GLUTEN ● SPICY ● VEGAN ● VEGETARIAN ● PORK ● NUTS ● DAIRY ● ALCOHOL