



# HOT ROCK RESTAURANT

## Starters

**ROASTED PUMPKIN SOUP**  
served in a freshly baked bread bowl  
**\$11**

**GRILLED GARLIC BREAD**  
topped with melted cheese  
**\$ 13**

**CHEF'S SALAD**  
crispy lettuce, tomatoes, bell peppers, cucumbers, red radishes,  
hard boiled egg wedges and ham served with garlic yoghurt dressing  
**\$ 15**

**CHICKEN AND AVOCADO**  
roast chicken and diced avocado, honey balsamic dressing,  
vegetables in an avocado shell  
**\$ 15**

**MONTAIGNE SALAD**  
cherry tomatoes, crispy lettuce, bean sprouts and spring onions served with balsamic and  
pumpkin seed oil dressing and sprinkled with roasted sesame and pumpkin seeds  
**\$ 15**

**BAKED SCAMPI WRAPPED IN BACON**  
with wasabi seafood sauce  
**\$ 19**

## Fish & Seafood

**MALDIVES TUNA OR REEF FISH**  
**\$ 37**

**SALMON**  
pacific filet  
**\$ 47**

**PRAWNS & SCALLOPS**  
**\$ 50**

**VEGETARIAN PLATTER**  
assorted fresh seasonal vegetables and sweet pineapple served with a balsamic glaze  
**\$ 32**

**all main courses are served with steamed seasonal vegetables  
and your choice of potato wedges, baked potatoes or french fries**

**HOME MADE SAUCES**  
yoghurt and cucumber, mint BBQ, green peppercorn, mustard and gherkin, fruity  
sweet & sour, nutty satay, herb & garlic or lemon butter

**hot rocks are sprinkled with pure sea salt  
please advise your waiter if you prefer a no sea salt alternative**

**CAUTION**  
hot rocks are very hot...do not touch them  
chicken must be cooked well done!



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## Meat & Game

### **GARLIC HERB CHICKEN**

boneless chicken breast with garlic herb seasoning  
**\$ 37**

### **BEEF SIRLOIN FROM AUSTRALIA**

lean & healthy sirloin the way steak should taste!  
gentleman's portion 250 grams **\$ 43**  
ladies portion 180 grams **\$ 37**

### **BEEF FILET FROM BRAZIL**

gentleman's portion 250 grams **\$ 44**  
ladies portion 180 grams **\$ 38**

### **KANGAROO TENDERLOIN FROM AUSTRALIA**

gentleman's portion 250 grams **\$ 46**  
ladies portion 180 grams **\$ 41**

### **LAMB TENDERLOIN FROM NEW ZEALAND**

gentleman's portion 250 grams **\$ 49**  
ladies portion 180 grams **\$ 44**

### **OSTRICH FILET FROM SOUTH AFRICA**

gentleman's portion 250 grams **\$ 49**  
ladies portion 180 grams **\$ 44**

## Other Seafood Choices

### **PORTUGUESE STYLE TIGER PRAWNS**

sautéed in butter, garlic, chopped green chili simmered in rich white wine sauce  
**Garnishes:** garlic toasted bread and tomato confit  
**\$ 28**

### **ASIAN STYLE TIGER PRAWNS**

marinated in typical asian spice blend and coconut cream  
**Garnishes:** garlic rice, mango chutney and green cucumber salad  
**\$ 30**

### **QUEEN SCALLOPS**

pan seared with cilantro gremolata, saffron, ginger and lime butter  
served with green asparagus and pumpkin mash  
**\$ 40**

### **GRILLED MALDIVIAN ROCK LOBSTER**

plain grilled lobster served with chateau potatoes and vegetables bouquet  
**Garnishes:** garlic butter, spiced tomato chutney and truffle cream  
**\$ 58**