

GRAN ZIL BBQ MENU

Crudités, condiments, dressing & dipping

Green leaves, cucumber, tomato, cabbage, carrot, lemon wedges, marinated black & green olive, gherkin, sundry tomato, crushed chili, olive oil

Balsamic vinegar, Citrus dressing [MTD], Creole dressing [MTD]

Salad Bar

Chicken salad with pineapple

Seafood vindaye with onion, bell pepper and mustard seeds

[MTD, CRU, FSH, MLS]

Potato and carott salad with chives and toasted cumin

[VEG]

Couscous salad with dry fruits and fresh herbs

[GLU]

Pasta salad with olive, sundry tomato, basil, and parmesan cheese

[VEG, GLU, MLK]

From charcoal grill

Dorado steak with zattar spice

[FSH]

Beef steak with creole spice

[BEF]

Chicken thigh with Cajun spice

Seafood skewer with lime and onion

[FSH, MLS, CRU]

Jacket potato with mustard

[VEG, MTD]

Corn on the cobb

[VEG]

“Kari lor foye dibwa” Curry on wooden fire

Creole rice

[VEG]

Broad bean fricassee dusted with fresh herbs

[VEG]

Fish rougaille with fried curry leaves

[FSH]

Octopus and green papaya curry with crack coriander seed

[MLS]

Dessert

Chilled watermelon scented with kaffir lime leaves

[VEG]

Chocolate cake

[GLU, EGG, MLK]

Fresh fruits