SUNSET GRILL

CONRAD MALDIVES RANGALI ISLAND

DINNER MENU

Perched over the water, Sunset Grill sets the stage for an extraordinary dining experience. Our menu is a celebration of the finest seafood and premium cuts, thoughtfully paired with seasonal accompaniments and elevated with modern flavors. From locally caught reef fish to dry-aged Wagyu beef, each dish reflects a dedication to sourcing the best ingredients and crafting them with care. Let the ocean breeze and stunning sunset views enhance every moment of your culinary journey.

Seafood, Steak and Sunsets

DINNER MENU

STARTERS

Crispy Artichoke Hearts *(G)(D)(E)* — 27
Fried baby artichoke, shaved vegetable, roasted garlic emulsion

Spicy Blackened Tiger Prawns *(SF)(D)* — 38
Sautéed tiger prawns, mango salsa, avocado cream, charred lime dressing

Heirloom Tomato & Sweet Onion Salad *(D)* — 35
Heirloom tomatoes, sweetened onions, chicory with Stilton cheese

Sunset Grill Steak Tartare *(E)(G)* — 48
Finely diced fresh Black Angus beef, capers, shallots, parsley, salted quail egg, Dijon mustard

Oysters on the Half Shell* *(SF)(A)* — 52 | 16*
Fresh seasonal oysters served raw with cucumber-basil mignonette

Lobster "Roll"* *(SF)(G)(D)* — 48 | 13*
Whole grain mustard, cos lettuce, Maldivian lobster and Osietra caviar on homemade brioche bun

Maldivian Tuna Crudo *(SF)(N)* — 36
Maldivian tuna, papaya, mandarin dressing, toasted almonds and salmon roe

Seafood Chowder *(SF)(G)(D)* — 28
Slow cooked local seafood, fennel, potato with saffron and cream

FROM THE SEA

Seafood Platter for Two* *(SF)(D)* — 296 | 78*
Locally caught reef fish, scallops, tuna, baby calamari, jumbo prawns, Maldivian lobster, fresh lemon and garlic butter

Catch of the Day Baked on Salt *(SF)(D)* — 58
Line caught local snapper, baked with herbed salt, sautéed beans, mango beurre blanc

Grilled Local Yellowfin Tuna *(SF)(A)* — 48
Local tuna steak, baby onion, green pea purée, mushrooms and spiced jus

Gratinated Maldivian Lobster* *(SF)(D)(A)* — 110 | 38*
Fresh local lobster, baby potatoes, Cognac sabayon

VEGETARIAN

(A) Alcohol · (D) Dairy · (E) Egg · (G) Gluten · (GF) Gluten-free · (SF) Seafood · (N) Nuts

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
Please notify the service team if you have any dietary preferences or allergies. All prices are in US$ and subject to 10% service charge and 17% T-GST.
*For the guests on the half/full board meal plan, dishes mark with asterisk (*) will incur additional charges, while all the other dishes are included.

DINNER MENU

FROM THE SEA · CONTINUED

Chilean Seabass *(SF)(D)* — 68
Sautéed Chilean seabass, mustard greens, tarragon butter and braised onion purée

Imported Seasonal Fish from Around the World *(SF)(D)(A)* — 60
Fresh imported seasonal fish with celery root purée and sautéed asparagus

FROM THE LAND

Sunset Grill's Tomahawk* (Mayura Wagyu, Marble Score 8+) *(D)(A)* — 296 | 78*
A 3.5-pound Mayura Wagyu Tomahawk, expertly cut tableside, featuring rich marbling and exceptional flavor. Served with potato pavé, buttered seasonal vegetables, and a decadent port shallot jus.

Filet Mignon* *(D)(A)* — 90 | 34*
Mayura Wagyu (8+) beef fillet, potato purée, glazed asparagus and morel mushroom jus

Beef Ribeye* *(D)(A)* — 95 | 35*
Dry aged Mayura Wagyu beef ribeye, sweet potato, leeks and pink peppercorn sauce

Grilled New Zealand Rack of Lamb *(D)* — 58
New Zealand rack of lamb, smoked aubergine, snap peas, rosemary jus

Buttermilk Marinated Corn Fed Chicken *(D)(A)* — 52
French corn-fed chicken breast, confit tomato, roasted pumpkin purée and tarragon jus

⊡ Mixed Mushroom Cotoletta *(D)(A)(E)(G)* — 40
Seasonal wild mushrooms, truffle, white wine cream sauce

⊡ Grilled Local Squash *(D)* — 42
Sweet glazed squash, wilted kale, braised quinoa, red onion purée

SIDES

Garlic Mashed Potatoes *(D)* — 16
Whipped russet potatoes, roasted garlic and butter

Creamed Spinach *(D)* — 16
Wilted spinach, Dijon mustard and cream

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DINNER MENU

SIDES · CONTINUED

Seasonal Sautéed Vegetables *(D)* — 16
Imported seasonal vegetables cooked with butter and herbs

Buttered Heirloom Colored Carrots *(D)* — 16
Organic colored baby carrots, honey and butter

Gratin Potatoes *(D)* — 16
Creamy baked sliced russet potatoes

Steamed Broccoli — 14
Fresh steamed broccoli with sea salt

DESSERTS

Coconut Pineapple Buñuelo *(D)(E)(G)* — 18
Fried Buñuelo batter, baked pineapple, banana chips, coconut ice cream

Sunset Layered Cake *(A)(D)(E)(G)(N)* — 19
White chocolate mascarpone Chantilly, caramelized puff pastry, dulce de leche, almond dacquoise

Basque Style Cheesecake *(D)(E)(GF)* — 18
Caramel sauce, mango ganache, strawberry mint sorbet

Raspberry Crème Brûlée *(D)(E)(G)* — 18
Seasonal berries

Sizzling Baked Marshmallow Brownie *(D)(E)(G)* — 24
Salted caramel ice cream, crunchy pretzels, chocolate sauce

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