

CREOLE DINNER BUFFET

Served from 7pm to 9pm



Salads

Papaya satini
Pumpkin salad
Eggplant chutney
Potato salad
Breadfruit salad
Coconut satini
Mango salad(seasonal)
Garlic bread

Hot dishes

Basmati Rice
Yellow lentils
Chicken coconut curry
Stir fried job fillet with vegetables
Stir fried chilli beef
Aubergine fritters
Breadfruit Chips
Grilled Red Snapper
BBQ tuna steaks
BBQ chicken and sausage

Desserts

Homemade mango/passion fruit mousse
Coconut nougat
Banana caramel
Cake of the day
Fresh fruit platter

Please ask waiter for extra vegetarian options

SR 595 FOR ADULTS
SR 295 FOR CHILDREN UNDER 10

ALL PRICES ARE INCLUSIVE OF VAT

Some items may vary depending on availability

OUR HISTORY

The Boat House was originally the home of teachers, Karen and Richard Mancienne and their three young children. They were selling boat charters and model boats from their home in 1993, thus later inspiring the name 'the Boat House'. One night Richard cooked a simple grilled fish dinner in the verrendah of his home for two tourists. This dinner was prepared again the next night for 4 people, then 6 people..and has been growing ever since. In 2000 the buffet concept began attracting people for its authentic creole cuisine. The building was then expanded from a one story corrugated iron structure to the wooden structure you see today, designed by Richard and built by him and his team.

LUNCH MENU

SERVED FROM 12PM -6PM



LIGHT BITES

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| Garlic bread SR 100 | Garden salad (v) SR 205 |
| French fries SR 130 | Tuna sashimi SR 255 |
| Local chips (v) SR 130 | Greek salad (v) SR 280 |
| Tomato & feta bruschetta (v) SR 230 | Pumpkin & feta salad (v) SR 280 |
| Chicken tenders SR 230 | Smoked fish salad SR 280 |
| Fish fingers SR 230 | Chicken caesar salad SR 280 |
| Fish soup SR 230
Made with fresh red snapper | Spicy prawn & pineapple SR 280
Tangy paprika and chilli |
| Prawn and aubergine tempura SR 255 | Tuna niçoise salad 280 |
| Calamari rings SR 255 | Octopus salad SR 305 |
| Rice SR 30 | |

MAINS

served with rice & satini or chips and salad

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|---|--|
| Spaghetti napoliten (v) SR 305
Homemade marinara sauce | Whole fried fish SR 355
Grouper fish deep fried & served with creole sauce |
| Coconut vegetable curry (v) SR 330
With market vegetables | Whole grilled fish SR 380
Grouper fish. Please allow 30 minutes cooking time |
| Homemade burger SR 340
Tuna or Beef | Prawns garlic SR 355
Grilled in garlic butter |
| Creole chicken curry SR 330
Cooked in coconut milk | Prawns curry 355
Cooked in a turmeric & coconut curry |
| Chicken tenders & chips SR 330 | Pan fried job fillet SR355
Served with a lemon butter sauce and satini |
| Calamari & chips SR 355
Deep fried and served with tartar sauce | Chilli beef SR 355
Tender beef stir fried with vegetables in a mildly spiced sauce |
| Battered fish & chips SR 355
Made using fresh job fish | Coconut octopus curry SR 380
Locally caught cooked with aubergine. |
| Grilled tuna steak SR 355
Served with a lemon butter sauce and satini | Seafood platter for two SR 955
Served in a white wine sauce (prawns, calamari, mussels, fish fillet, tuna & octopus) |
| Prawns spaghetti SR 335
Cooked in a light cream and garlic sauce.
(Not served with rice & Chips) | Seafood platter for one
SR 550 |

SWEET BITES

- Scoop of ice cream/sorbet** SR 55
- Scoop of coconut nougat** SR 55
- Fruit platter** SR 155
- Tropical trio** SR 155
Coconut nougat, banana caramel and a scoop of ice cream
- Cake of the day** SR 75
Please ask waiter for flavor

(v) vegetarian

DRINKS MENU



DRINKS

Still water (small/large) 35/55

Sparkling water 100

Soft drinks 55

Iced Tea 65

Tea 50

Espresso/Americano 70

Hot chocolate 85

Cappucino/Latte 85

Decaf coffee 70

Iced Coffee 85

Red Bull 80

Fresh juice 90

Milkshake 130

Smoothie 135

CLASSIC COCKTAILS

Gin & Tonic (Classic/Pink) 170

Dirty Martini 170

Vodka, white martini, olives

Caipirinha 185

Cachaça, lime and sugar syrup

Mojito / Passion fruit Mojito 185

White rum, mint, lime & soda

Frozen Daiquiri (Mango/Passion) 185

Dark rum, fruit puree & lime juice. Blended with ice for a refreshing drink

Pina Colada 185

White & coco rum, coconut cream, cream & pineapple juice

Mango Colada 185

Dark rum, mango juice, cream & mango purée

Moscow Mule 185

Vodka, lime juice & ginger beer

Margarita 185

Tequila, triple sec & lime juice

Aperol Spritz 185

Aperol, prosecco & a splash of soda

Passion Fruit Porn Star Martini 205

Vodka, vanilla liqueur, passion fruit, lime juice & a splash of prosecco

Mai Tai (Classic/ Tropical) 205

White & extra dark rum, triple sec, orgeat, pineapple juice & lime juice.

Tropical Mai Tai made with mango purée

Espresso Martini 205

Vodka, Tia Maria, espresso & sugar syrup

Dark & Stormy 205

Fresh ginger, dark rum, ginger beer & lime

Old fashioned 205

Bourbon whisky, brown sugar & bitters

Long Island Iced Tea 235

A powerful mix of rum, gin, tequila, triple sec, vodka, lime juice, topped up with cola



BEERS

Non-alcoholic beer 55

Seybrew/Eku bottle 65

Slow turtle cider 75

Black Ice/Red Ice/ Guarana 75

Guinness 85

Draught Seybrew/Heineken 80/145 (small/large)

Heineken 90

Corona 90

Savanna dry cider 90

Bottle/Glass of wine & prosecco

Please ask your waiter for the wine list

HOUSE COCKTAILS

Boat House Rum Punch 185

Dark & coco rum, passion fruit & lime juice

Hibiscus Cooler 185

Tequila, hibiscus liqueur, lemon juice & soda

Bartender Special 205

Aperol, limoncello, white rum, passion fruit, lime juice & a dash of grenadine

Over the Rainbow 185

Vodka, peach schnapps, orange juice & grenadine

Passion fruit & Vanilla Gin Fizz 205

Gin, vanilla liqueur, passion fruit, lime juice, bitters & soda

Bailey's Iced Coffee 205

Baileys, Kahalu, espresso, milk & sugar syrup

Shooters 125

B52, After Eight & Reggae

MOCKTAILS

Mojito 130

Mint, lime & soda

Frozen Daiquiri (Passion/Mango) 130

Fruit puree & lime juice. Blended with ice for a refreshing drink

Pina/Mango Colada 130

Mint Cooler 130

Fresh mint & lime juice. Blended with ice for a refreshing drink

Ginger & Lime Cooler 130

Fresh ginger & lime juice. Shaken with ice for a refreshing drink

Takamaka Bay

White/Coco/Dark
Single 60 Double 90

Imported spirits

Red Label, Jameson, Smirnoff, Bacardi, Baileys, Tequilla, Ricard & Jagermesiter, Gordon's, Limoncello, Grappa, Kahlua, Sambuca, Malibu
Single 70 Double 120

Premium spirits

Black Label, Chivas, Glenfiddich, Brandy, Tanqueray, Captain Morgan, Grey Goose, Bombay Sapphire, Jack Daniel, Jose Cuervo Gold & Silver
Single 80 Double 140