



MALDIVES

SIGNATURE MENU

Romantic Dinner

\$175++ PER PERSON

\$155++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

BREAD SELECTION, SERVED WITH BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

PAN SEARED FOIE GRAS IN BRIOCHE BREAD, BERRY COMPOTE AND CHAMPAGNE VANILLA SAUCE

ENTRÉE

THINLY SLICED OF TUNA, SALMON AND REEF FISH TOPPED WITH SMOKED SESAME OIL, GINGER, CHIVES, ROASTED SESAME SEED, DAIKON, MICRO GREEN AND PONZU SAUCE

SOUP

BOUILLON DASHI - STEAMED VEGETABLES WITH THIN SLICE OF POACHED BEEF AND DASHI STOCK

SORBET

STRAWBERRY SORBET

MAIN COURSE

BLACK ANGUS TENDERLOIN WITH TRUFFLE POTATO PUREE, BUTTERED ASPARAGUS, ROASTED CHERRY TOMATOES SERVED WITH HERBS BUTTER AND ONION JUS

DESSERT

GREEN TEA MOLTEN CAKE
(GREEN TEA CAKE WITH GREEN TEA LAVA, WHITE CRUMBLE AND VANILLA ICE CREAM)

ALL PRICES ARE IN USD DOLLARS AND SUBJECT TO 10% SERVICE CHARGE PLUS 16% GOVERNMENT TAXES





MALDIVES

SIGNATURE MENU

Open Flame BBQ

\$125++ PER PERSON

\$85++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

BREAD SELECTION, SERVED WITH BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

THYME AND MUSHROOM DUXELLE IN FLAT BREAD WITH ROCKET LETTUCE, PECORINO CHEESE

ENTRÉE

BEEF TACOS IN CRISPY CORN TORTILLA, SAUTÉED WITH SOYA, RED CHILI, GARLIC, TOPPED WITH AVOCADO AND SPICY JAPANESE MAYO

SORBET

MANGO SORBET

MAIN COURSE

PLATTER OF GRILLED MEAT WITH BEEF STRIPLOIN, LAMB CHOPS, FREE RANGE BABY CHICKEN AND ADOBO FLAVOURED PORK BELLY SERVED WITH CHIMICHURRI, GARLIC AIOLI AND BBQ SAUCE

SIDE DISH

SAFFRON ROASTED POTATO WITH SOUR CREAM AND CHIVES, PILAF RICE AND SAUTÉED GREEN BEANS WITH ALMOND FLAKES

DESSERT

CHERRY CLAFOUTI TART
BAKED VANILLA CUSTARD WITH CHERRY FRUITS AND
STRAWBERRY ICE CREAM

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MALDIVES

SIGNATURE MENU

Seafood Dinner

\$145++ PER PERSON

\$125++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

BREAD SELECTION, SERVED WITH BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

TUNA TARTARE WITH LIME ZEST, PONZU GARLIC DRESSING, TEMPURA FLAKES AND AVOCADO AND CRISPY CORN TORTILLA

ENTRÉE

SEAFOOD CEVICHE WITH REEF FISH, PRAWNS, SQUIDS, SCALLOPS, COCONUT MILK AND PINEAPPLE GELS

SORBET

WATERMELON SORBET

MAIN COURSE

PLATTER OF GRILLED SEAFOOD WITH PRAWNS, CALAMARI, SCALLOPS, REEF FISH AND MALDIVIAN LOBSTER WITH LEMON BUTTER CREAM SAUCE, TOMATO AND CORN SALSA, LEMON WEDGES MARINATED WITH HERBS

SIDE DISH

SEASONAL SAUTÉED VEGETABLES, MIXED GREEN SALAD

DESSERT

BERRY TRIFLE CHEESECAKE
CHEESECAKE LAYERS OF ASSORTED BERRIES CREAM
WITH CHOCOLATE CRUMBLE

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MALDIVES

SIGNATURE MENU

Vegetarian

\$85++ PER PERSON

\$75++ FOR HALF BOARD, FULL BOARD & ALL INCLUSIVE

BREAD SELECTION, SERVED WITH BUTTER, BALSAMIC VINEGAR AND OLIVE OIL

AMUSE BOUCHE

BOURSIN CHEESE, RUCOLA AND CANDIED WALNUT CROSTINI WITH LIME AND PALM SUGAR DRESSING

ENTRÉE

HEALTHY SALAD WITH BEETROOT, SHIMEJI MUSHROOMS, CARROTS, AVOCADOS, POMEGRANATES, MESCLUN LETTUCE, CHIA AND PUMPKIN SEEDS SERVED WITH BALSAMIC DRESSING

RICE PAPER ROLL WITH CUCUMBERS, CARROTS, MANGOES AND SPROUTS SERVED WITH TAMARIND PEANUT SAUCE

SOUP

CREAMY POTATO GNOCCHI SOUP WITH TRUFFLE SALSA, CHOP PARSLEYS AND GARLIC BREAD

MAIN COURSE

WILD MUSHROOM RISOTTO WITH ASPARAGUS, BROCCOLIS, MUSHROOMS, BABY CARROTS, TRUFFLE SALSA AND PECORINO CHEESE

SIDE DISH

GRILLED HALLOUMI CHEESE WITH MARINATED GRILLED VEGETABLE SKEWERS AND SPICY TOMATO SALSA

BAKED SWEET POTATOES WITH SOUR CREAM AND CHIVE

DESSERT

EGGLESS MANGO CHOCOLATE CAKE
(SPONGE CAKE WITH MANGO GEL AND MANGO SLICED FRUIT)

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