

DESTINATION DINING

Enchanting private dining experiences in
stunning locations around the island

Guests on half-board and full-board
packages are entitled to a
USD 100 food credit per person

* **Gili Barbeque**

A delightful combination of seafood & meats awaits.

* **Maldivian Lobster Barbeque**

A Maldivian inspired menu awaits.

* **Vegan Barbeque**

A mouthwatering plant-based menu awaits.

* **Dining for the senses**

A sensory culinary experience, like no-other awaits.

**Enhance your experience with any of the
following customizable add-ons:**

Writing in the sand - \$100

“Dig-in” table - \$250

Heart shape in the sand - \$70

Rustic hut over your table - \$200

Live music (2 hours) - \$300

*Prices are in US Dollar and subject to 10% service charge
and applicable goods and service tax.*

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GILI LANKANFUSHI
MALDIVES





GILI BARBEQUE

Available at any of our private beach locations

Starters

(Select one)

Garden Salad

Kullafilla and Tuna Salad

Soup

(Select one)

Cold Gazpacho Soup

Local Pumpkin Soup

Barbeque Live Station

(Select four per person)

Jumbo Prawns

Local Reef Fish Filet

Local Tuna Steak

Beef Tenderloin Steak

Corn Fed Chicken Breast

Lamb Cutlets

Sauces

Green Peppercorn Sauce

Light Curry Sauce

Organic Garden Sauce Vierge

Side Dish

(Select three)

Basmati Rice

Organic Garden Spinach

Mixed Local Vegetables

Baked Potatoes

Truffle Mashed Potatoes

Pesto Couscous

Dessert

(Select one)

Traditional Apple Pie

Custard sauce, Vanilla ice cream

or

Dark Chocolate Flexi Ganache

Chocolate mousse, exotic fruits,

dense chocolate sponge, berry sorbet

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MALDIVIAN LOBSTER BARBEQUE

Available at any of our private beach locations

Starters

(Select one)

Garden Salad

Kullafilla and Tuna Salad

Soup

(Select one)

Clear Seafood Soup

Local Pumpkin Soup

Barbeque Live Station

(Select four per person)

Whole Lobster

Local Tuna Belly

Scallops

Prawns

Beef Tenderloin

Lamb Cutlets

Sauces

Green Peppercorn Sauce

Light Curry Sauce

Organic Garden Sauce Vierge

Side Dish

(Select three)

Basmati Rice

Organic Garden Spinach

Mixed Local Vegetables

Baked Potatoes

Truffle Mashed Potatoes

Pesto Couscous

Dessert

(Select one)

Onion Bokiba

Passionfruit Mango Salsa,

Lemongrass coconut sorbet

or

Traditional Apple Pie

Custard sauce, Vanilla ice cream

or

Dark Chocolate Flexi Ganache

Chocolate mousse, exotic fruits,

dense chocolate sponge, berry sorbet

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VEGAN BARBEQUE

Available at any of our private beach locations

Starters

(Select one)

Garden Salad

Tofu Salad

Soup

(Select one)

Avocado Gazpacho

Local Pumpkin Soup

Barbeque Live Station

(Select four per person)

Marinated Tofu

Eggplant Steak

Radish Scallops

Green Banana

Grilled Polenta

Sauces

Mango Salsa

Light Curry Sauce

Organic Garden Sauce Vierge

Side Dish

(Select three)

Basmati Rice

Organic Garden Spinach

Mixed Local Vegetables

Baked Potatoes

Roasted Pumpkin

Dessert

(Select one)

Steamed Banana Cake

Banana & dates ice cream,
mango sauce

or

Mixed Fruits Tart

Exotic fruits, berry sorbet

\$250 per person*





DINING FOR THE SENSES

Our chef, together with a personal waiter, will present you with a truly unique and unforgettable dining experience.

Dine in the dark, taste buds on an adventure! Mr. Friday whisks you away to a secret spot for a blindfolded four-course feast. Guess ingredients and flavors while savoring a menu tailored to your preferences!

Can you decipher between some all-too-familiar ingredients and flavors?

\$250 per person*