

# 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:**

Heart shape in the sand - \$100

Writing in the sand - \$120

DD A la Carte Setup - \$150

Rustic hut over your table - \$200

“Dig-in” table - \$250

Live music (2 hours) - \$350

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

\*

**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

## 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

## Sauces

Green Peppercorn Sauce

Light Curry Sauce

Organic Garden Sauce Vierge



# 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





# 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\***

