

# 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 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

## Side Dish

(Select three)

Basmati Rice

Organic Garden Spinach

Mixed Local Vegetables

Baked Potatoes

Truffle Mashed Potatoes

Pesto Couscous

## 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

## 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

**\$275 per person\***



# 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

## Side Dish

(Select three)

Basmati Rice

Organic Garden Spinach

Mixed Local Vegetables

Baked Potatoes

Truffle Mashed Potatoes

Pesto Couscous

## Barbeque Live Station

(Select four per person)

Whole Lobster

Local Tuna Belly

Scallops

Prawns

Beef Tenderloin

Lamb Cutlets

## 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

## Sauces

Green Peppercorn Sauce

Light Curry Sauce

Organic Garden Sauce Vierge

\$395 per person\*



# VEGAN BARBECUE

*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

## 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

## Sauces

Mango Salsa

Light Curry Sauce

Organic Garden Sauce Vierge

\$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\***