

DINING BY
Design



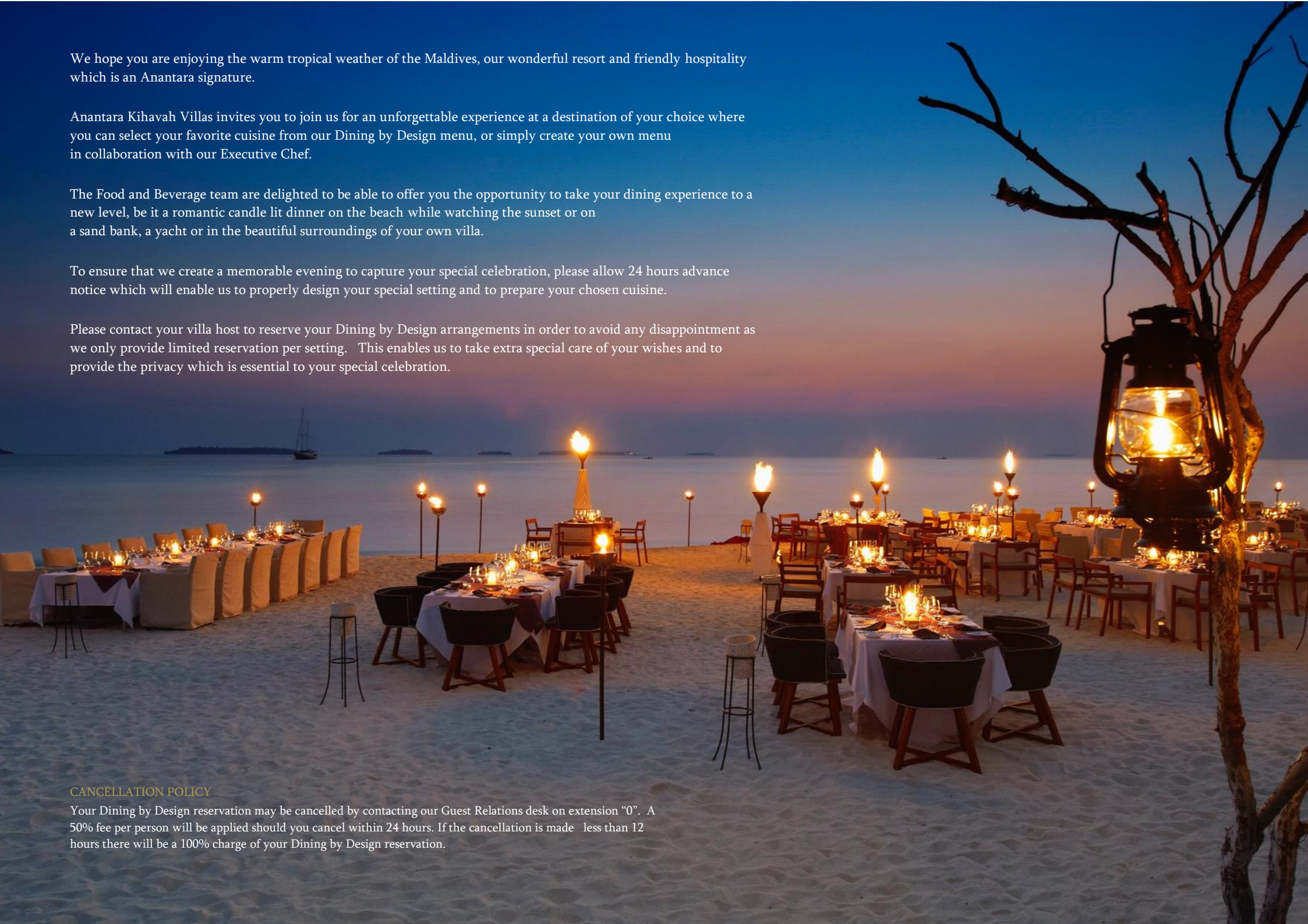
We hope you are enjoying the warm tropical weather of the Maldives, our wonderful resort and friendly hospitality which is an Anantara signature.

Anantara Kihavah Villas invites you to join us for an unforgettable experience at a destination of your choice where you can select your favorite cuisine from our Dining by Design menu, or simply create your own menu in collaboration with our Executive Chef.

The Food and Beverage team are delighted to be able to offer you the opportunity to take your dining experience to a new level, be it a romantic candle lit dinner on the beach while watching the sunset or on a sand bank, a yacht or in the beautiful surroundings of your own villa.

To ensure that we create a memorable evening to capture your special celebration, please allow 24 hours advance notice which will enable us to properly design your special setting and to prepare your chosen cuisine.

Please contact your villa host to reserve your Dining by Design arrangements in order to avoid any disappointment as we only provide limited reservation per setting. This enables us to take extra special care of your wishes and to provide the privacy which is essential to your special celebration.



CANCELLATION POLICY

Your Dining by Design reservation may be cancelled by contacting our Guest Relations desk on extension "0". A 50% fee per person will be applied should you cancel within 24 hours. If the cancellation is made less than 12 hours there will be a 100% charge of your Dining by Design reservation.

CHOICE OF MENUS

Mixed Fish and Seafood Menu

USD 295 per person

Appetizers

- Fresh Australian coffin bay oysters with shallots in sherry vinaigrette and assorted condiments
- Local yellow fin tuna tartare with fresh artichoke confit and a light Dijon and lemongrass dressing
- Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin olive oil

Soup

- Atoll lobster and mixed seafood in a mild curry broth with coconut, kafir and lemongrass

Main Course - Prepared live on the charcoal grill

- Grilled imported Atlantic salmon
- Line caught fresh fish fillet
- Yellow fin tuna
- Tiger prawns
- Indian Ocean half lobster

Served with a variety of sauces and fresh salsa

- Catalan sauce
- Garlic lemon butter sauce
- Ginger and coconut beurre blanc
- Roasted bell pepper salsa
- Mango chutney and guacamole
- Accompaniments of lemongrass skewered seasonal vegetables and baked potato.

Dessert

- Assorted platter of tropical fruit skewers
- Passion fruit and lemon tartlet
- Chocolate marquis

Grilled Meat Menu

USD 295 per person

Appetizers

- Grilled heirloom tomato salad with fresh basil & extra virgin olive oil
- Grilled fresh artichokes with parmigiano shavings and lemon
- Grilled eggplant, roasted garlic and sundried tomato caviar
- Certified Angus beef carpaccio with rocket leaves and parmigiano shavings
- Corn fed chicken lollipop on lemongrass skewers, Asian sweet and spicy black bean sauce

Soup

- Butternut squash puree with fresh mascarpone cream

Main Course - Prepared live on the charcoal grill

- Beef tenderloin medallion
- Double cut Australian organic lamb chops
- Yellow corn fed chicken breast

Sauces:

- Wild mushroom sauce with dijon mustard and natural jus
- Peppercorn sauce
- Lemon garlic butter sauce
- Accompaniments of lemongrass skewered seasonal vegetables and baked potato

Dessert

- Assorted platter of tropical fruit skewers
- Passion fruit and lemon tartlet
- Chocolate marquis

Combination Fish/Seafood and Meat Menu

USD 375 per person

Appetizers

- Grilled eggplant, roasted garlic and sundried tomato caviar
- Certified Angus beef carpaccio with rocket leaves and parmigiano shavings
- Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin

Soup

- Butternut squash puree with fresh mascarpone cream

Main Course - Prepared live on the charcoal grill

- Grilled imported Atlantic salmon
- Line caught fresh fish fillet
- Yellow fin tuna
- Tiger prawns
- Indian Ocean half lobster
- Beef tenderloin medallion
- Double cut Australian organic lamb chop
- Yellow corn fed chicken breast

Served with a variety of sauces and fresh salsa

- Catalan sauce
- Garlic lemon butter sauce
- Ginger and coconut beurre blanc
- Roasted bell pepper salsa
- Mango chutney and guacamole
- Wild mushroom sauce with Dijon mustard and natural jus
- Peppercorn sauce
- Accompaniments of lemongrass skewered seasonal vegetables and baked potato

Dessert

- Assorted platter of tropical fruit skewers
- Passion fruit and lemon tartlet

Lobster Set Dinner

USD 290 per person

Indulge in a medley of fresh lobsters cooked to your liking and served in any one of our many exceptional dining locations, whether in the privacy of your private residence villa or by the Kihavah lagoon. Toast to romance and a lifetime of celebrations.

Appetizers

- Lobster and Crab spring roll served with fresh chili and mango salsa enhanced with coriander, sesame and ginger infused dipping sauce

Soup

- Seafood rich soup with prawns, scallops, clams, mussels and lobster in a curry, kafir, and coconut broth

Main Course

- Roasted or steamed Indian Ocean lobster in a choice of style either with fresh salsa Catalana or roasted thermidor with fresh chanterelle mushrooms

Or

- Simply grilled with butter and lemon served with fragrant jasmine rice and seasonal vegetables

Dessert Choices

- Chocolate sludge cake served with wasabi and crystalized ginger hot chocolate, crème Anglaise and raspberry coulis with homemade Tahitian vanilla ice cream

Or

- Fresh pineapple skewers brushed with palm sugar then grilled on an open flame. Served with 3 sauces caramel, chocolate, and vanilla dusted with vanilla sugar and served with homemade coconut ice cream



Iranian BBQ menu

USD 375 per person

Cold Appetizers

- Hummus - chick peas, tahini, olive oil
- shirazi salad - cucumber, tomato, onion, salt, black paper
- yogurt cucumber - cucumber, garlic, pepper, parsley

Hot Appetizers

- Chicken wings - chicken wings, garlic, fresh coriander, lemon juice
- meat kibbeh - bulgur lamb, fresh mint, romaine lettuce
- spinach fatayer - fresh spinach, sumac powder, romaine lettuce

Soup

- Lentil soup with condiment

From the Grill

- Whole 400- 600 grams fresh lobster, one per person
- Mahi kebab (fish)
- Jojo kebab (chicken)
- Lamb shashlik (lamb chop)
- Beef kabeb
- Jumbo prawns

Dessert

- Om Ali - egyptian bread pudding
- Mohallabiah - arabic milk, starch pudding

Arabic BBQ menu

USD 375 per person

Cold Mezze

- Hummus - chick peas, tahini, olive oil
- Moutabel - chopped grilled eggplant, tahini, lemon juice garlic
- Tabouleh - arabic parsley, tomato, onion, lemon juice, brown burger, salt
- Muhamara - bread crumbs, walnut, bell pepper, sweet & spicy

Hot Mezze

- Meat kibbeh - bulgur lamb, fresh mint, romaine lettuce
- Spinach fatayer - fresh spinach, sumac powder, romaine lettuce
- Falafel with tahini sauce - chick peas, tahini, mix pickles

Classic Soup

- Lentils soup with lemon & croutons

On the Grilled

- Whole 400- 600 grams fresh lobster, one per person
- Shish taouk, Lamb kofta, Oriental fish
- Lamb chops, Shish kebab

Dessert

- Om Ali - egyptian bread pudding
- Mohallabiah - arabic milk, starch pudding

Stranded in Paradise Beach BBQ Lunch or Dinner

USD 1,890.00 per couple

Included: Private boat trip, set-up fee with your own private chef & waiter to ensure your experience is simply magical. Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

An assortment of hot & cold appetizers

- Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin olive oil
- Certified Angus beef carpaccio with parmigiano reggiano, crisp organic, baby rocket leaves and shaved truffles
- Grilled corn fed chicken lollipop on lemongrass skewers with an Asian sweet and spicy black bean sauce
- Hanaakuri Lobster - Roasted lobster in dry curry with Maldivian chilies and island spices

Main Course - BBQ feast prepared live on the charcoal grilled

- Wagyu beef tenderloin medallions
- Double cut Australian organic lamb chops
- Yellow corn fed chicken breast
- Imported Atlantic salmon marinated with roasted garlic and cilantro
- Line caught fresh fish fillet with fresh herbs and garlic
- Yellow fin tuna with sesame, spring onion and ginger
- Tiger prawns with fresh basil and olive oil
- Indian Ocean half lobster

BBQ items served with a variety of sauces

- Catalan sauce
- Garlic lemon butter sauce
- Ginger and coconut beurre blanc
- Roasted bell pepper salsa

Finale

- Tropical fruit skewers



Castaway Lunch

A romantic indulgence for two people or more. Travel by speedboat to an island or sand bar in the middle of the Indian Ocean. Your very own waiter will be with you to escort you to your private beach set-up with umbrellas and a picnic blanket.

Our Chef's will prepare a delicious picnic hamper to be enjoyed next to the sound of rolling waves. Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

Castaway (non hot food)

USD 1575 per couple

Cold poached Indian Ocean lobster with Champagne mousse served with Sevruga caviar on toast and citrus salad.

- Assorted sushi, sashimi and maki rolls served with wasabi, pickled ginger and soya sauce
- Tuna tartare Kihavah style with a poached egg and crisp sesame lavache bread
- Homemade cured salmon gravadlax with fresh dill crème fraiche, finely chopped red onion, caper and tomato salsa with lemon and lime wedges
- Assorted cheeses with nuts, chutneys and truffle honey
- Fresh herbs, sundried tomato and olive tapenade, assorted homemade chutneys.
- Assorted mixed organic greens; Belgian endive, wild roquette lettuce, and organic baby spinach with a variety of dressings, tomatoes, cucumbers and assorted julienne vegetables.
- Exotic fruit skewers
- Fresh fruit tart



Cinema Under the Stars

USD 400 per couple

Choose your favourite movie from Kihavah's vast selection whilst dining under the stars in a truly unique island setting.

Finger Food Menu (all dishes will be served together)

- Baked oysters
- Popcorn
- Vegetable samosas
- Lobster spring rolls
- Prawn cocktail
- Lobster vol au vent with foie gras
- Mini sesame seed brioche bun with Wagyu beef burger and truffle caramelized onion
- Glazes scallop with prosciutto, yuzu lemon reduction and organic micro herb
- Chocolate and peanut candies
- White and dark chocolate dipped strawberries
- Sweet potato chips

Beverage - a choice of non-alcoholic beverages included in the package:

- Water
- Mocktails
- Juices
- Soft drinks

Please note that children from 6 to 12 years old will be charged USD 55 per child and 5 years and below will be free of charge.

