



Borderless Dining

Dusit Thani
MALDIVES
MUDHDHOO ISLAND • BAA ATOLL



Borderless Dining

Our Borderless Dining experiences allow you to dine in picturesque settings with delicious menus tailored to suit every occasion. Enjoy fine dining with the sound of the waves, Maldivian sunsets, stunning views of the Indian Ocean and the sand between your toes!

Bon Appétit!



MENU SELECTION

Please choose one of the following Menus and pair it with your preferred choice of set-up:

BORDERLESS DINING MENUS

Champagne Breakfast USD 100++ per person

Lagoon Lunch USD 105++ per person

Lunch in the Wildness USD 105++ per person

Sand Bank Picnic USD 275++ per person

Do-It-Yourself BBQ USD 75++ per person

Pirate BBQ USD 195++ per person

Thai BBQ USD 195++ per person

Arabic BBQ USD 195++ per person

Indian BBQ USD 195++ per person

Seafood BBQ USD 225++ per person

Premium BBQ USD 275++ per person

Sand Bank Lobster BBQ USD 475++ per person

Luxury BBQ USD 550++ per person

SET-UP UPGRADE

Beach Dig-in Dinner USD 400 ++ per couple

Honeymoon Beach Dinner USD 150 ++ per couple

All prices are stated in US Dollars | Prices are subject to 10% Service Charge and 12% Government Tax



DIG-IN BEACH DINNER SET-UP

The ultimate romantic Borderless Dining experience. Take your pick from any of the Borderless Dining menus.

Beach Dig-In Dinner set-up USD 400 ++ per couple

Total price dependent on selected menu.

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HONEYMOON BEACH DINNER SET-UP

Celebrate your Honeymoon with a romantic beach dining experience.
Take your pick from any of the Borderless Dining menus.

Beach Dinner set-up

USD 150 ++ per couple

Total price dependent on selected menu.

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CHAMPAGNE BREAKFAST

Wake up in your luxurious villa and indulge in style.
USD 200++ per couple at your villa.



Half Bottle of Champagne

Freshly-squeezed Seasonal Juices

Fruit Platter

- Choose from the à la carte selection

Selection of Dry Fruits

- Dates, apricots, figs, grapes

Gourmet Favourites (P)

- Iberico ham with tomato ciabatta and virgin olive oil

Eggs Royale

- Smoked salmon and green asparagus

Freshly-baked Pastry Basket

- Selection of hand-made pastries and artisan bread served with freshly-whipped butter and homemade preserves

Hot Beverages

- Freshly-brewed coffee, tea or hot chocolate

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LAGOON LUNCH

Lap up the waves of the Indian Ocean and feast on mouth-watering seafood. Includes food and a bottle of white wine. USD 210++ per couple.



Set Lunch Menu

COLD

- Ceviche
- Oysters
- Prawns

HOT

- Tuna
- Reef fish
- Lobster
- Prawns
- Calamari
- Scallops
- Green mussels
- Clams in white wine cream sauce

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LUNCH IN THE WILDERNESS

Dine among the trees and experience the island's lush vegetation while enjoying a delectable lunch. Includes food and a bottle of wine. USD 210++ per couple.



Set Lunch Menu

COLD

- Ceviche
- Oysters
- Prawns

HOT

- Tuna
- Reef fish
- Lobster
- Prawns
- Calamari
- Scallops
- Green mussels
- Clams in white wine cream sauce

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SAND BANK PICNIC

Enjoy a luxurious picnic on a secluded Sand Bank in the middle of the Indian Ocean.
Includes food, selection of beer & wine + return boat transfer to the Sand Bank. USD 275++ per person.



2 Rounds of sandwiches

- Shawarma roll - chicken in tortilla bread with tahini, onion and tomato salad
- Classic BLT (P) - bacon, lettuce and tomato in toasted brown bread
- Ciabatta with buffalo mozzarella and tomatoes, basil pesto and black olive tapenade
- Smoked salmon and cucumber on rye bread with lemon mayonnaise

Accompaniments

- Roma tomatoes, Greek Kalamata olives, buffalo mozzarella and mesclun leaves
- Seafood cocktail salad

Desserts

- Chocolate muffin
- Mixed fruit platter
- Water
- Orange juice
- Selection of beer & wine

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YOUR BBQ DONE YOUR WAY

Be the King or Queen of the grill! We provide you with all the ingredients and then you cook your own BBQ on the deck of your villa. USD 75++ per person at your villa.



Selection of bread

Salads

- Mixed green salad with olive and cherry tomato
- Roasted duck salad with honey mustard dressing

Sauces

- Lemon butter
- Barbecue
- Rosemary and red wine jus
- Cocktail
- Salsa

Barbecue items

- Garlic and herb marinated tiger prawns
- Cajun spiced chicken wings
- Maldivian Yellowfin tuna
- Catch of the day
- Sausage and bell pepper skewer
- Marinated beef tenderloin

Accompaniments

- Grilled vegetables
- Roast potatoes
- Egg and garlic fried rice

Dessert

- Fruit platter

PIRATE BBQ

Dine on a pirate ship, embarking on a culinary journey of pure discovery. Includes food and soft beverages. USD 195++ per person.



Starters

- Prawn salad with lime honey dressing
- Beetroot and Feta cheese salad
- Tuna carpaccio with coriander and mango

Sauces

- Caper butter
- Barbecue
- Thyme and red wine jus

Barbecue items

- Norwegian salmon fillet
- Marinated beef strip loin
- Maldivian whole reef fish
- Chilli and garlic seafood skewer
- Spicy chicken drumstick

Accompaniments

- Herb butter potato
- Grilled corn on the cob

Desserts

- Granny Smith apple pie with vanilla ice cream

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THAI BBQ

The exotic flavours of Thailand.

Includes food, soft beverages and a private chef. USD 195++ per person.



Entrées

- Grilled beef salad
- Spicy roasted duck salad
- Spicy seafood salad

Sauces

- Lime and chilli
- Mild peanut
- Herb and dry chilli
- Barbecue

Barbecue items

- Spicy salmon fillet
- Squid skewer
- Lemongrass-marinated chicken thighs
- Lamb chops with freshly-crushed peppercorn sauce
- Rib eye steak

Accompaniments

- Spicy nuts with Thai herbs
- Steamed rice wrapped in banana leaves

Dessert

- Coconut sticky rice with fresh Thai mango

ARABIC BBQ

Middle Eastern grills are famous all over the world!

Includes food, soft beverages and a private chef. USD 195++ per person



Bread Selection

Starters

- Cold mezze
- Hummus
- Mohammara
- Fattouche salad
- Hot mezze
- Pita bread
- Spinach fatayer
- Lamb kebbeh

Sauces

- Spicy harrisa
- Tahini
- Garlic toum

On the grill

- Lamb kofta
- Beef kebab skewer
- Marinated catch of the day
- Chicken kebab skewer
- Spicy marinated king prawn

Accompaniments

- Mixed grilled vegetables
- Oriental rice

Selection of Sweets

- Date cake
- Om Ali pudding
- Baklava

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INDIAN BBQ

Spice up your palate.

Includes food, soft beverages and a private chef. USD 195++ per person.



Salads

- Navaratna salad: mixed vegetables, dried fruit, yoghurt
- Aloo chana chat: potato and chickpeas with chat masala
- Tandoori gobi: marinated cauliflower with pepper, spices

Sauces

- Mint
- Curry
- Mango chutney
- Garlic chutney

Barbecue items

- Barrah kebab
- Murgh hariyali tikka
- Samundari kebab
- Meen mappas
- Grilled fish with vanilla curry
- Indian-spiced marinated lamb chops
- Tender chicken flavoured with basil paste
- Seafood kebab, cream cheese in saffron yoghurt

Accompaniments

- Chapatti, paratha, papadam, selection of pickles
- Cucumber salad with raita

Desserts

- Carrot halwa
- Fruit skewers with mint
- Gulab jamun

SEAFOOD BBQ

A seafood-lover's paradise!

Includes food, soft beverages and a private chef. USD 225++ per person.



Starters

- Classic prawn cocktail salad
- Mixed green salad
- Tomato mozzarella salad
- Maldivian tuna and salmon sashimi

Sauces

- Barbecue
- Spicy seafood
- Lemon butter

Barbecue Items

- Maldivian lobster
- Marinated king prawn
- Tuna medallion
- Marinated whole reef fish
- Spicy marinated squid
- Scottish scallop

Accompaniments

- Roasted garlic potato
- Buttered mixed vegetables

Desserts

- Fruit Platter
- Passion fruit cream mascarpone, raspberry crumble and passion fruit jelly

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PREMIUM BBQ

Premium food in a premium location!

Includes food, bottle of wine and a private chef. USD 275++ per person.



Entrées

- Grilled vegetable salad with basil pesto
- Carpaccio of Wagyu beef with garlic aioli, rocket, parmesan
- Salmon caviar with blinis, horseradish cream

Sauces

- Barbeque
- Pepper
- Béarnaise
- Saffron aioli
- Salsa

Barbecue items

- Corn-fed chicken
- Grilled steak rossini
- Catch of the day
- Garlic and rosemary-marinated giant prawns
- Grilled lobster

Accompaniments

- Selection of bread with virgin olive oil and dips
- Marinated olives
- Mixed grilled vegetables

Dessert

- Dark chocolate brownie cheesecake with grilled strawberries, lavender honey and whipped cream

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SAND BANK LOBSTER BBQ MENU

Experience ultimate luxury and the best of The Maldives.

Includes food, a bottle of Champagne + return boat transfer to the Sand Bank. USD 475++ per person.



Selection of bread

Starters

- Lobster and mango salad with chilli lime dressing
- Mixed green salad with avocado, cherry tomatoes & pumpkin seeds
- Caesar salad with seared lobster medallion

Sauces

- Lemon butter
- Garlic & herb butter
- Spicy seafood

Barbecue items

- Marinated whole lobster
- Maldivian style marinated jumbo prawns
- Catch of the day fillet
- Maldivian Yellowfin tuna
- 1824 Angus beef tenderloin

Accompaniments

- Baked potato with sour cream & pancetta (P)
- Buttered green vegetables

Desserts

- Coconut crème brûlée
- Fruit platter

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LUXURY BBQ

Luxury BBQ is the best of the best.

Includes food, bottle of Champagne and a private chef. USD 550++ per person.



Salads

- A dozen fresh oysters
- Salade russe with poached giant prawns
- Sashimi of tuna with wasabi, soy, pickled ginger
- Burrata cheese and heirloom tomato salad

Sauces

- Barbecue
- Périgueux
- Béarnaise
- Saffron aioli
- Salsa

Barbecue items

- Grilled lobster
- Pan-seared foie gras
- Corn-fed chicken breast
- MB7* Wagyu striploin
- Whole local fish
- Seared giant Japanese scallops

Accompaniments

- Truffle mash
- Selection of grilled bread with virgin olive oil and dips
- Marinated olives

Dessert

- Warm Chocolate Fondant served with vanilla ice cream

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TO ARRANGE YOUR BORDERLESS DINING EXPERIENCE
PLEASE ASK YOUR BUTLER, CALL IN-VILLA DINING,
OR APPROACH ANY OF OUR RESTAURANT STAFF

Bookings must be made up to 24 hours in advance.

CANCELLATION POLICY

If you would like to cancel your reservation, please do so 12 hours in advance.
Cancellations requested after this time will incur a 50% charge. No shows will incur a 100% charge.
We appreciate your understanding.

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