

DESTINATION DINING

Lunch bbq in sandbank or uninhabited island



Selection of delicacies



Trilogy ceviche: tuna, shrimps, octopus



Grill platter: coral lobster (with surcharge \$100 for 700gr), prawns, octopus, squid, lamb chop,
Black angus sirloin, served with nautilus salad, grilled potatoes, grilled vegetables,
Lemon mayonnaise, chimichurri sauce



Tropical fruit platter, pineapple, kiwi, watermelon, papaya, orange syrup
Coconut madeleine

720 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Dinner bbq in house or beachside



Selection of delicacies



Assorted sashimi and cured fish, tuna, salmon, wahoo, red snapper,
with condiments



Black Angus sirloin, pork sausage, lamb cutlets, marinated baby cornish hen,
charcoal potatoes with herb sour cream, grilled corn cob, summer salad
chimichurri sauce, béarnaise sauce, barbecue sauce

Or

King prawns, octopus, scallop, squid, U5 prawns, coral lobster (with surcharge \$100 for 700gr),
grilled sweet potatoes and vegetables, summer salad, lemon butter sauce, creole sauce, lime
mayonnaise



Coconut crème brulee, cream custard, fresh berries, coconut lace wafers

650 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Sandbank dinner



Selection of delicacies



Caviar 30gr, blinis
and traditional condiments



Tuna tataki, truffle and ponzu sauce,
roasted hazelnut



Grilled wagyu beef striploin, whole coral lobster, lamb cutlets,
Tiger prawns, hokkaido scallop, grilled vegetables and potatoes, summer salad,
Chimichurri sauce, lemon mayonnaise, aioli, red wine jus



Chocolate and raspberry entremets,
Fresh raspberry and coulis



Petit fours

1400 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Sunset cruise



Dinner cruise 2500++

Selection of delicacies



Amuse bouche



Black Angus beef carpaccio, sundried tomato, parmesan cheese, capers, pine nuts, rocket salad, anchovy dressing



Bento box: tiger prawns, tuna, salmon, reef fish sushi, maki, sashimi, wakame salad, soy sauce, wasabi and pickle ginger



Selections of gorgonzola, reblochon, st. maure, Gruyere with nuts and chutney



Coconut dacquoise biscuit and whipped cream, fresh tropical fruit, Mango coulis

700 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Picnic on a sandbank or uninhabited island



Selection of delicacies



Cold mezze, hummus, smoked baba ganoush, tabbouleh, beetroot moutabel, pita bread



Vanilla saffron poached seafood plater, coral lobster, king prawns, octopus, scallop, squid, lemon mayonnaise, spicy cocktail sauce, lemon wedges



Selections of gorgonzola, reblochon, st. maure, Gruyere with nuts and chutney



Tropical fruit platter



Selection of cookies, madeleine, biscuit

Charter 1500 | half day 650 | full day 2900 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Breakfast sunrise in sandbank or uninhabited island



Fruit carpaccio platter, selection tropical fruit,
Grapefruit syrup, coconut shaved



Coconut yoghurt, homemade granola,
Fresh berries



Homemade pastry basket,
Jam and butter



Bento box of cheese, fish delicacy and charcuterie:
Selections of gorgonzola, reblochon, st. maure, gruyere with nuts and chutney
Prosciutto di parma, salami, black forest ham, honey ham, mortadella, smoked trout, salmon
Gravlax, mackerel, eel, served with nuts, condiments and chutney

350 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Champagne breakfast sunrise in private beach



Caviar 30gr, blinis,
Traditional condiments



Pastry bread basket, jam and butter
Selections of gorgonzola, reblochon, st. maure, gruyere
Selection of smoked and marinated delicacy, salmon gravelax, mackerel, trout, eel, haddock
Served with nuts, condiments and chutney



Coral lobster omelet, with avocado, vine tomato salad



Mixed berries buttermilk pancake, mascarpone cream, berries coulis

1000 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Romantic dinner in house or beach side



Amuse bouche



Coral lobster salad, ricotta fritter, heirloom tomato, avocado, tomato mayonnaise



Pan seared foie gras, pumpkin jam, pistachio



Pan seared scallop, lemon risotto, parmesan foam

Or

Wagyu beef tenderloin, truffle potato puree, vegetable garden, red wine jus



Tropical pavlova, fresh exotic fruit, mango, pineapple sorbet,
Coconut meringue

850 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Romantic dinner in house or beachside



Amuse bouche



Local Maldivian wahoo Ceviche, Peruvian corn, smoked sweet potato



Wild mushroom risotto, sautéed porcini, morel, confit button mushroom



Seasonal vegetable garden, burrata crème, vegetable bouillon emulsion



Tropical pavlova, fresh exotic fruit, mango, pineapple sorbet,
Coconut meringue

650 for two

All prices are in US dollars and exclude 10% service charge and 12% TGST

DESTINATION DINING

Big game fishing



For breakfast in the boat:
California roll



Smoked salmon and avocado



Mini ham tomato and cheese sandwich



Dates



Fruits skewers
Homemade pastry basket

Preparation of the fish:
Fish prepared to your wishes:
Sautéed or grilled seasonable vegetables, homemade potatoes wedges,
Coconut or steam rice

1100 for half day

All prices are in US dollars and exclude 10% service charge and 12% TGST