



JW MARRIOTT  
MALDIVES

# FORK & DRINK

## DESTINATION DINING



**JW Marriott Maldives Resort & Spa** private dining concept invites you to indulge in a unique culinary experience that is tailor-made just for you. We present our bespoke Destination Dining service - a selection of dining experiences served in the resort's most secret locations, be it a romantic candle lit dinner on the beach while watching the sunset or in the beautiful surroundings of your own villa. Our resident Wine Sommelier is also on hand to recommend the ideal wine and Champagne to complement your chosen cuisine.

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 inform us of any dietary preferences or allergies.

Please contact your Thakuru to reserve your Destination Dining 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 privacy which is essential to your special celebration.

## FLOATING BREAKFAST

USD 225 per couple

### Pastry Basket

### Granola Bowl

homemade granola, fresh berries, caramelized banana, local lime and low fat milk

### Chia Seed Breakfast Bowl

72% dark chocolate, coconut, chia and forest honey

### Greek Yoghurt Bowl

beechwood honey, moringa, bee pollen and house granola

### Avocado on Toast

smashed avocado on dark rye, sunny side egg, extra virgin olive oil

### Eggs Benedict

salmon, free range eggs and hollandaise

### Signature French Toast

brioche, lime mascarpone, crushed raspberries, pistachio, coconut

### Salmon Bagel

applewood smoked salmon, dill crème fraîche, red onion, caper berries

### Two Eggs Any Style

two responsibly sourced eggs, cooked your way: poached, fried, boiled or scrambled. Served with chicken sausage, Sautéed tomatoes, grilled asparagus, Sautéed mushrooms and homemade hash browns

### Glass of Champagne

### Pot of tea or coffee

### Selection of Juices

orange, mango, green apple

Prices are quoted in US Dollars (USD) and are subject to 10% service charge and 12% Government Service Tax



## BBQ CHEF'S GRILL

USD 275 per person

### Salad

Grilled King Prawns Copi Fey Salad  
local kale, shredded coconut, Rihakuru mayo

### Appetizers

Spiced Reef Fish  
wrapped in banana leaves and grilled over the BBQ

### Main Course

- Maldivian spiced whole local fish
- Angus beef medallions
- Yellow fin tuna
- Harissa rubbed lamb
- Grilled Mediterranean vegetables, mushrooms & asparagus
- Bay scampi

### Dessert

- Raspberry cheese cake
- Coconut strudel

## HOT POT

USD 195 per person

*Enjoy a simple but fun dinner with your family and friends where everyone gathers around the simmering brothy pot with unlimited beers from our selections.*

### Seafood

- Prawn
- Squid
- Yellow fin tuna
- Reef fish

### Meat

- Angus striploin
- Chicken

### Vegetables

- Bock choy
- Broccoli
- Cauliflower
- Leeks
- Cabbage
- Mushroom
- Tofu
- Carrot
- Glass noodles

### Stock

- Spicy meat stock
- Reef fish stock

### Sauce and Condiment

- Fish sauce
- Oyster sauce
- Sesame and peanut sauce
- Crusted peanut
- Chili flakes
- Sesame oil
- Spring onion

### Dessert

Exotique fruits skewers with lemon grass

### Beverage

Unlimited beers from our selections

## COCKTAIL AND FOOD PAIRING

USD 195 per person

*A 6-course menu paired with exotic cocktails prepared by our own mixologist.*

### Amuse Bouche

Black Angus beef Tartar  
served with a traditional condiments

### Salad

Sushi Sampler  
hamachi, uni gunkan, unagi nigiri, soft shell crab and hass avocado maki

### Starter

Jumbo scallop Ceviche  
pea in three textures and lime

### Soup

Shaviyani Seafood Bisque  
locally caught seafood and shellfish, caviar, lobster bisque

### Entrée

Beef Rib Eye  
roasted vine tomato, poached garlic, truffle mashed potato, steam broccoli

### Dessert

- Vanilla mascarpone mille-feuille
- Passion fruits compote

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## BEACH DINNER WITH UNLIMITED CHAMPAGNE

USD 475 per person

### Starter

Chilled Seafood Platter  
scallops, reef fish, tuna, mussels, prawns and fresh Sri Lankan crab  
served with condiments and salad

### Main Course

- Grilled Maldivian Lobster
- Confit chicken breast
- Grilled fish
- Lamb chops

Served with salads and condiments

- Grilled Provençal vegetables
- Ocean water potatoes
- Copi leaf salad
- Red wine sauce
- Garlic butter and lemon wedges

### Dessert

- Lemon Grass panna cotta
- Exotic minestrone coconut micro sponge

## CAVIAR AND DOM PERIGNON

USD 999 per person

### Amuse Bouche

- Smoked salmon spring roll
- Yuzu cream, Yarra valley salmon caviar

### Main Course

Selections of the Caviar Platter  
accompanied with boiled egg, shallots, gherkins, lemon wedges, sour cream,  
and cream fraiche

### Dessert

- Sable Breton
- Lemon crème
- Chocolate Jivari Chantilly
- Mango caviar

## LUXURY ROMANCE

USD 375 per person

*Surprise your loved one with a romantic set dinner on the beach. Toast to romance and a lifetime of celebration.*

### Amuse Bouche

Air baguette with Iberico ham

### Starter

Carpaccio of snapper and salmon, fine greens, togarashi with extra virgin olive oil

### Soup

Cognac scented red lobster soup with grilled baby lobster

or

Truffle scented roasted butternut squash

### Main Course

Chili, basil and vodka marinated prawns, grilled endive and pearl khuskhus

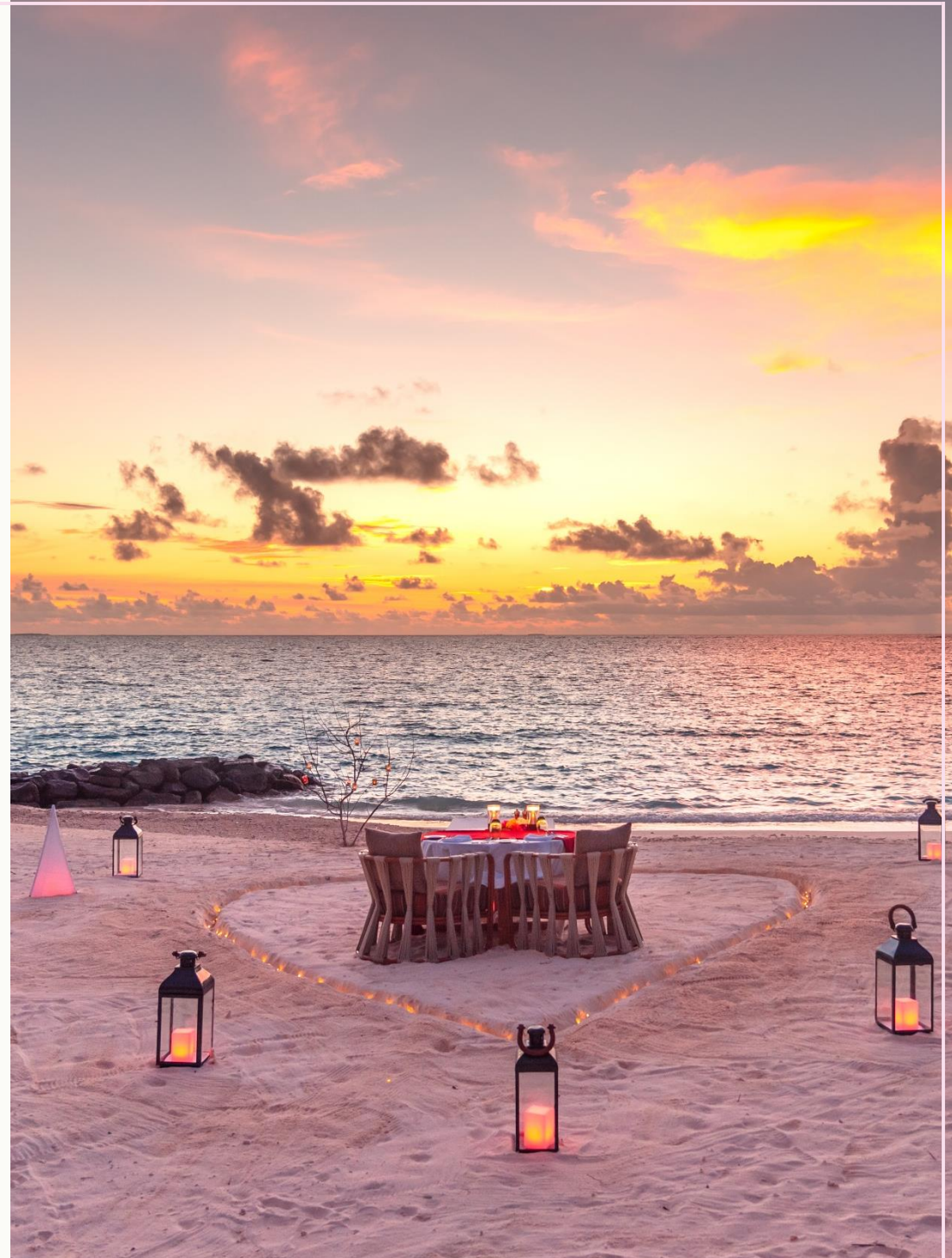
or

Angus beef tenderloin, semi dried heirloom tomato, baked potato and red wine jus

### Dessert

Valrhona chocolate symphony

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## GRILLED SEAFOOD & UNLIMITED BUBBLE FAMILY STYLE

USD 495 per person

*Indulge in a medley of fresh seafood cooked to your liking paired with Champagne.*

- Whole salt crusted baked reef fish
- Slipper lobster
- Maldivian tuna
- King salmon
- Jumbo prawns
- Scallops
- Mussels
- Calamari
- Roasted crab

Served with local salad & ocean water potatoes, salsa verde, grilled lemon and condiments

## THAI DINNER AT KAASHI

USD 375 per person

### Appetizer

Yum Neua Wua

seared Black Angus beef, tomato, mint, coriander, roast peanuts

### Soup

Tom Yum

Indian Ocean prawns, hot & sour tomato broth, spinach, Thai basil

### Wok & Noodle

Pad Thai Prawn

Indian Ocean prawns, fat rice noodles, free range egg, prawn, chili, peanut, lime

Gaeng Keow Wan

green Thai curry, free range chicken, hand-made curry paste, palm heart

### Dessert

Thai mango sticky rice with coconut milk soup



## TRADITIONAL MALAAFAIY

USD 250 per person

*Experience a traditional true Maldivian cuisine on the beach with Bodu Beru music.*

### Satani / Salad

- BaraboaMashuni  
Manafaru garden pumpkin salad
- ModhunuMahaaiFihunuKaashi  
mixed crust tuna flakes with roasted coconut
- Anbu magaa  
mango and carrot salad

### Suruva / Soup

- Baraboo behpen, Raabafeh with kaashi kiru  
pumpkin soup, pandan leaves and coconut cream
- Kukulhu surva  
shredded chicken with vegetables





## TRADITIONAL MALAAFAIY

### BodhuHifun / Main Course

- TheluliFaru mas  
massala fried reef fish
- Fihunukukulhu  
oven roasted spicy chicken
- KandhuMussanma  
Upper North Province Ocean tuna in coconut curry sauce
- RanbaFathuli India Kan'duGeDinga  
local marinated Indian ocean prawn in pandan leaves
- AluviDhonRiaha  
braised potato in yellow
- DhiriFiyaBai  
sautéed onion and cumin rice gravy
- Huni Roshi  
homemade coconut flat bread
- Roti  
homemade chappathi bread

### Condiments

- An'buAssara  
mango pickle
- BilamaguAssara  
bilinbi pickle
- Papadam

### Dessert

- Kiru bokiba
- Semolina phirni
- Coconut sweet
- Cassava pudding

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## WINE AND FOOD PAIRING AT WINE ROOM

USD 350 per person

Crab roulade with avocado

NV Veuve Clicquot Ponsardin Brut, Reims, Champagne, France

Marinated lobster salad, cauliflower puree, caviar, rocket

2018 St Clair Premium Sauvignon Blanc Marlborough New Zealand

Pan fried foie gras, raisin sauce, lemon curd, brioche, lettuce

2016 Ansgar Classerath Trittenheimer Apotheke Kabinett Riesling, Mosel, Germany

Lamb rack, Portobello mushroom, truffle mashed potato, red wine sauce

2013 d'Arenberg The Dead Arm Shiraz, McLaren Vale, Australia

Selection of cheese and chutneys

1998 Château Suduiraut, France

Chocolate coconut sabayon, passion compote, grue cacao

1998 Château Suduiraut, France

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## ITALIAN DINNER AT THE WINE ROOM

USD 320 per person

### Antipasti

Parma ham, bresaola, pastrami, manchego & parmesan cheese  
grilled vegetables, mushrooms, asparagus, grissini, pecorino  
NV Santa Margherita Prosecco Superiore Valdobbiadene, Veneto, Italy

### Appetizer

- Portobello and wagyu beef sliders
- Exotic seafood fritto misto

### Main Course

Risotto ai Fruitti di Mare (Seafood Risotto)  
Maldivian tuna, jumbo prawns, mussels, squid, saffron  
2013 Buglioni Valpolicella Ripasso Classico, Valpolicella, Veneto, Italy

### Dessert

Mango tiramisu, mint gel, coconut struzel  
2017 Fontanafredda Moscato d'Asti, Piedmont, Italy

## KOSHER WINE DINNER

USD 325 per person

*A four-course gastronomic meal paired with exceptional kosher wines for a memorable evening of fine dining.*

Chicken (kosher) pomelo salad with lemon dressing  
Beckett's Flat Five Stones Chardonnay, Margaret River, Australia

Breaded chicken escalope with potato salad  
Beckett's Flat Five Stones Chardonnay, Margaret River, Australia

Beef striploin with mash and fried broccoli  
Beckett's Flat Five Stones Cabernet - Merlot, Margaret River

Australia island vacherin exotique  
Beckett's Flat Five Stones Cabernet - Merlot, Margaret River, Australia