

# *Destination Dining*

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## *Discovery Dining*

US\$ 195.00 per person

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Includes transfer between the islands and half bottle of champagne

The ultimate destination and culinary journey – a first in the Maldives.  
Enjoy your 5 courses dining experience in different 5 destinations on 2 islands.  
We recommend that you contact our Resort Hosts 24 hours in advance for bookings

### **Champagne & Canapés – Maldivian Sailing Dhoni**

Smoked Mackerel, Cream Cheese and Basil Chifonade

Roasted Chicken Breast on Bed of Olive Tapenade

Avocados Mouseline with Chive Stick

Camembert with Green Grape Wrapped Cucumbers



### **Starter – Velaavani Bar Ihuru**

Balinese Chicken Salad "Lawar" with Mild Spicy Peanut Sauce



### **Soup – Angsana Spa**

Essence of the Spa – Lemongrass Asian Infusion Soup of Fresh Seafood, Lemon Grass, Ginger  
& Coriander



### **Sorbet – Maldivian Sailing Dhoni**

Homemade Coconut Sorbet with Crisp Banana Chips

Prices inclusive of all service charges

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### **Main Course – Shark Point Vabbinfaru**

**Grilled Maldivian Tuna Fillet**

**Grilled Beef Fillet**

**Grilled Maldivian Lobster with Fresh Herb Butter Sizzled in the Shell**

**Baked Potatoes, Corn on the Cob and Grilled Vegetables**

*Accompanied with Pepper Cream Sauce, Spiced Tomato Sauce, Lemon Cream Butter Sauce, Garlic Cream Butter Sauce and Lemon Wedges*



### **Dessert – Sunset Jetty Vabbinfaru**

**Kirsch Flambé Fruit Skewers on Fresh Custard Tart with Mango Sorbet**

**You choice of Tea & Coffee, served with delightful Truffles**

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## *Weekly Beach Dinner*

US\$ 95.00 per Person

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Every Tuesday on the beach

Dinner is subjected to Availability and Weather Conditions

Mixed Garden Greens,  
Tomato, Cucumber, Onion, Sweet Peppers, Feta Cheese, Crisp Croutons,  
Grilled Marinated shrimp, Balsamic Dressing



Chilled Tomato Soup, Steamed Shrimps,  
Basil Pesto Oil Tomato Garlic Salsa Crostini



**Main Course Grills (Live BBQ):**  
Tuna Fillet, Beef Fillet, ½ Maldivian Lobster  
Baked Potato, Grilled Vegetables,  
Corn on the Cob



Chocolate Brownie Sandwich Filled with Mango Ice-Cream & Berry Compote

Prices inclusive of all service charges

# *Destination Dining*

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## *Full Moon Beach Dinner*

US\$ 95.00 per Person

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Every full moon night  
Dinner is subjected to Availability and Weather Conditions

Timbale of Avocado, Sweet Pepper Salsa  
Marinated Prawns,  
Tomato Garlic Compote with Lemon Cream Dressing  
Whole Wheat Crouton



Potato and Leek Soup Flavored with a Hint of Cumin Served  
with Crumbed Feta Cheese Croutons



Main Course Grills (Live BBQ):

Tuna Fillet, Beef Fillet, ½ Maldivian Lobster  
Baked Potato, Grilled Vegetables,  
Corn on the Cob



Biscuit Crusted Cheese Cake Laced with Kirsch Marinated Berries and  
Grand Marnier Ice Cream

Prices inclusive of all service charges

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## *Sunset Jetty Dinner*

US\$ 155.00 per Person

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Includes half bottle champagne & Sheesha during sunset

### Salads (Please select one per person)

Yellow fin tuna tartar with fresh garden greens and lemon herb dressing  
Grilled asparagus, roasted tomatoes and smoked salmon with balsamic hazelnut dressing  
Herb sautéed calamari rings, mixed salad, roasted sweet peppers and citrus dressing  
Chilled tomato soup with crab meat and avocado salsa dumplings



### Live BBQ (Please select three pieces per person):

Tuna Fillet, Barramundi fillet, Whole baby fish, Reef fish fillet, Squid skewer,  
Prawn skewer, Seafood skewer, ½ Maldivian Lobster, Lamb cutlet,  
Chicken breast, Beef fillet



### Dessert (Please select one per person)

Selection of fresh sliced tropical fruits  
Lemon grass crème Brulée with coconut biscuit

Prices inclusive of all service charges

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*Shark Point Beach Dinner*

US\$ 140.00 per Person

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BBQ Sea Scallops on Grilled Vegetable Stack with Balsamic Dressing



Grilled Maldivian Lobster Served with Vegetable Brochette,  
Potato and Grain Mustard Salad

Grilled Corn Cob

Mixed Leaves, Crisp Garden Vegetables,  
Herb Vinaigrette



Chocolate Mud Cake with Berry Compote

Prices inclusive of all service charges