



Intimate Dining Affairs

Naladhu Resort Maldives invites you to join us for an Intimate Dining Affair 'just for two' at a destination of your choice, select your cuisine from our extensive Intimate Affair menu collection of exotic Thai ingredients, Land & Sea or our signature dish of local & imported shell fish the "Naladhu Ocean Platter" or alternatively tailor your own dietary requirements with your Executive Chef, then let us do the rest!

Our Executive Chef and his team are delighted to be able to offer you the opportunity to take your dining experience to a new level. To ensure that we create a memorable Affair we will require 24 hours notice, this allows us the time we need to prepare your cuisine and ensure the small touches are not missed for your private event!

A timeless moment....

Please discuss any preferred dining requirements with your 'House Master' or alternatively our guest relations officer to reserve your 'Intimate Dining Affair' arrangements, as we only provide one reservation per setting to enable us to take personal care of you and to give you the privacy that is essential to that special evening.

For enquires and all Intimate Dining Affair reservations please dial extension '0'

Prices are in US Dollars, subject to 10% service charge and 3.5% GST

'Intimate Dining Destinations'

The following destinations are a suggestion of the possibilities.....that can become reality during your dining experience. Prices are inclusive of your desired set up and service of your intimate dinner location.

Intimate dining menu options are listed for your perusal.

<i>Candlelight on the white powdery beaches of Naladhu</i>	<i>\$100</i>
<i>Indian Ocean sunset on the 'Living Room Pool Deck'</i>	<i>\$100</i>
<i>Private Island Hideaway – Guli Fushi (by appointment only)</i>	<i>\$200</i>
<i>Reclusive Cajun Cabana Dining</i>	<i>\$100</i>
<i>Aboard the Riyaa Dhoni, our Private Maldivian Sailing Dhoni (per hour)</i>	<i>\$200</i>
<i>(Design Menus Listed) (Please allow min. 2 hours for dinner) (Above rates are based on a couple experience. We are pleased to provide you with prices for an intimate dining affair for more than 2 persons).</i>	
<i>Coconut Grove Palms Dining</i>	<i>\$150</i>
<i>Ocean Sea Breakers Private Dining Deck</i>	<i>\$150</i>

Cancellation advice

*Cancellations can be completed through the guest relations desk or on extension
'0'*

*Should you cancel your intimate dining affair within 4 hours prior,
a 100% cancellation fee applies.*

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'Intimate Dining Affairs'
Menu Selection

***The Naladhu Ocean
Platter***

*A must when staying with us at Naladhu is our
Seafood platter – giving you a taste of all the Indian Ocean has to offer*

*Our Signature Naladhu Ocean Platter is prepared fresh and provides
our
Residences
with an abundance of the best local and imported seafood.*

*A roulade of smoked and cured salmon with roasted seaweed and avocado Tuna
tartare and tuna carpaccio, Sri Lankan king crab, Indian Ocean tiger prawns
coated in cocktail sauce, chilled slipper lobster with lemon & lime, wok tossed
blue swimmer crab, flame grilled lobster, stuffed baked reef fish, tempura fried
mussels and white sea prawns, king scampi brushed with ginger & sesame*

*Served with coleslaw, potato salad, tossed salad with
avocado, cherry tomatoes, cucumber and sweet
corn.*

Accompanied with condiments, sauces and assorted breads.

*Coconut and pineapple parfait served in a baby pineapple
drizzled with green chartreuse and mint sauce*

***\$160
per person***

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“Open Flame Grill”

Please select one of the following options:

Seafood Grill

\$158

per person

Whole baked catch of the day brushed with Maldivian spices seasoned jumbo prawns, scallop brochette, tail of spiny lobster, marinated blue swimmer crabs, and a parcel of shrimps with garlic butter wrapped in banana leaf.

International Barbecue

\$128

per person

Beef tenderloin, garlic and rosemary marinated tender lamb cutlets,

baby back pork ribs, veal medallion rolled in crushed green peppercorns, marinated chicken skewers and gourmet sausage.

Land & Sea

\$148

per person

Prime aged beef fillet, double lamb cutlet brushed with roasted garlic oil, king scampi split and packed with herbs, Sri Lankan king crab and lobster mignon wrapped with bacon.

Selection of home-baked bread rolls, variety of sour dough and cob loafs served with dips.

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Grill Accompaniments

Entree

Thin shavings of Yellow fin tuna sprinkled with lime and served with a green bean and artichoke salad with parmesan cheese.

Dessert

Mini Pavlova topped with whipped vanilla cream and fresh fruit.

To finish

Imported & local selection of seasonal tropical fruits.

“The Italian Experience”

Black Angus beef carpaccio with extra virgin olive oil, rocket leaves and reggiano parmesan.

Fettuccine tossed with lobster, cherry tomatoes, garlic and fresh basil leaf with a dash of extra virgin olive oil.

Pan fried veal escalopes with porcini mushrooms, veal jus and Madeira wine.

Baby vegetables and potato gratin.

Traditional tiramisu.

Imported & local selection of seasonal tropical fruits to share.

*\$128
per person*

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“Tastes of Siam”

Laab Thod Kab Yam Som

Deep fried beef ball with a side of mixed fresh herbs, dried chili dressing and a lightly spiced pomelo salad.

Tom Kha Gai A

Coconut milk soup with chicken, galangal shoots, chili, lime leaf and fresh lime.

Gaeng Kiew Waan A

Classic green curry with pea eggplant, water chest nuts and sweet basil, your choice of chicken, beef or fresh ocean prawns.

Moo Thod Kratieam

Wok stir fried pork with crisp garlic and crushed pepper sauce.

Phad Pak Ruam Hoy Shell Nam Maan Hoy

Stir fried mixed vegetables with queen scallops, garlic and oyster sauce.

Your choice of steamed jasmine rice or organic brown rice.

Khao Niew Mamuang

Coconut sticky rice with sweet ripe mango and toasted sesame grain.

Imported & local selection of seasonal tropical fruits to share.

\$108

per person

“Maldivian Gondudhoh”

Tuna and potato cakes seasoned with chilli and spices then fried on onion, capsicum and mint salad.

*Maldivian seafood bouillabaisse
Seafood poached in a combination of fresh and dried spices with saffron and tomato.*

Atoll lobster rubbed with turmeric, cumin, chili, curry leaves and coconut, baked wrapped in banana leaf and served with white rice.

Papadams, chutney, minted yoghurt, chili sambal.

Honey glazed bananas and flambéed coconut rolled crepes dusted with icing sugar.

Tropical fruit platter to share.

*\$128
per person*

“Arabian Nights”

Mezzeh

*Babaghannouj, tabouleh, houmous
tahini, yoghurt salad, tossed salad
pita bread, tomato with black sesame*

Main Course

*Shish tawouk – chicken skewers marinated in yoghurt and tumeric
Shish kebab (veal), whole fish, traditional Arabic lamb kofta.*

Boned quail, marinated prawns with lime and spices.

Oriental rice with almonds and sultanas.

Fatoush.

Sauces and condiments.

Desserts

Oulmali.

Basbousa.

Fresh seasonal fruits.

*\$128
per person*

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“International Flare”

*Medallions of lobster on cucumber spaghetti, mango and chili salsa with mixed leaves in a sherry vinegar dressing.
Red reef snapper fillet on a saffron and tomato broth with fennel.
Chilled melon soup with crème fraîche and imported shrimps.
Beef tenderloin wrapped in bacon, char grilled and served with seasonal vegetables baked potatoes and red wine jus.*

Almond crème caramel with flamed Grand Marnier syrup and sugar glazed almonds.

Imported & local selection of seasonal tropical fruits to share.

*\$148
per person*

Sailing Aboard Riyaa Dhoni A Traditional Maldivian Dhoni

*We have available on board the Riyaa Dhoni the following dining options for your pleasure –
if there is something else you would like please do not hesitate to ask and we will arrange for you to meet with our Chef.*

“Sunset Canapes”

*Goat cheese and parma layered with pita bread.
Crisp parmesan polenta topped with guacamole and tomato chips.
Yellow fin tuna tartare finished with crab meat and roasted capsicum.
Houmous rolled with pita and fried chick peas.
Poached tiger prawn with an avocado mousse.
Parmesan and porcini bavarois with garlic chives.*

*\$48
per person*

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“Gourmet Picnic Hamper”

*Italian Small goods – Parma ham,
coppacollo, calabrese salami,
bresaola, basil, zucchini and
mushroom frittata. Tomato &
mozzarella salad*

*Char grilled green asparagus with Reggiano
parmesan.*

Rocket and pear salad with crisp polenta.

Kalamata Olives, sundried tomatoes, gherkins, silver onions.

Gorgonzola dolce.

Ciabatta and olive focaccia.

Whole fruit.

Coffee infused walnut cake.

Crème brûlée.

Still & sparkling water.

Tea & coffee.

\$68

per person

*Our cellar master will
be very pleased to
make a wine
recommendation to go
with your picnic.*