

## Destination Dining - Sunrise Awakening

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### FLOATING BREAKFAST

375 for two

half bottle brut champagne and mint marinated  
papaya or mango cubes  
stimulation of blood flow and vitality starter

continental cheese platter with charcuterie, dried  
fruits and lavosh | P | D | G | N |  
freshly squeezed juice

mango chunks, yoghurt and mint,  
bircher muesli, apple salad and grains | D | G |

eggs benedict, smoked salmon or parma ham, soft  
poached eggs, hollandaise sauce, caviar and  
rocket leaves | P | G | SF |

or

eggs any style with bacon / vine tomato / roesti  
potato / chicken sausage / whole grain farmer's  
loaf / portobello mushrooms | P | G |

mix tropical fruit platter

homemade pastry basket, homemade jams | D | G |

freshly brewed illy coffee or selected dilmah tea

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A - alcohol | P - pork | N - nuts | V - vegetarian | W - vegan | GF - gluten free  
CH - chef's special

Prices are in US dollars and are subject 17% government tax and 10% service charge

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### PRIVATE SANDBANK BREAKFAST

650 for two

half bottle of brut champagne and fresh berries, diced mango, papaya, pomegranate with honey and whipped greek yoghurt | **D** | bake house basket, croissants and danish pastries | **D** | **G** |

preserves and butter

private chef prepared omelettes with your favourite filling alongside roesti potato, chicken sausages, mushrooms, bacon rashers | **P** | **G** |

or

maldivian breakfast | **SF** | **G** | **SP** |  
green chili and shallot omelette, blue fin tuna sambal, red snapper curry, tawa grilled chapatti

hot pancake with whipped cream, fresh berries, nutella, honeycomb and berry compote | **D** | **G** | **N** |

fresh tropical fruit platter

freshly squeezed fruit juice selection

freshly brewed illy coffee or selected dilmah tea

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## Destination Dining - Curious Adventures

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### BEACH COMBER TRIP

650 for two

snack bag of cookies, cassava chips |D|G|

bento boxes |P| |D|G|N|SF|  
cold cuts , king prawns, california rolls,  
mediterranean pasta salad, pickled ginger and  
wasabi  
selection of international cheeses with crackers  
and fig compote

or

arabic mezze |D|G|  
labneh, hummus, mutable, tabbouleh, mix  
marinated olives , roasted bell pepper and peta  
bread  
cheese and tomato sandwich with mixed diced  
vegs salad

rustic breads from the bakery and butter |D|G|

cheesecake, chocolate bar with berry sauce and  
tropical fruits |D|G|

inclusive of soft beverages

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### UNINHABITED ISLAND SANDBANK BBQ LUNCH

750 for two

starts with:

bruschetta canapés, breadbasket, olive oil and dipping's | **D** | **G** |

assorted california rolls with condiments  
mix salad: cucumber, tomato, pineapple, onion  
and coriander with honey mustard dressing.

mixed grill platter ( select any 5 items for main )  
with charred grilled vegetable, baked potato,  
tomato feta cheese and citrus wedges | **D** |

#### SEA

maldivian coral lobster  
tiger prawns  
calamari  
reef fish wrapped with-  
banana leaf  
tuna  
green mussels

#### LAND

new zeland lamb cutlet  
pork chop | **P** |  
wagyu tenderloin  
confit chicken  
wagyu beef skewer

select your liking sauce: mushroom sauce,  
redwine jus, green pepper sauce, lemon butter  
sauce, peruvian chili sauce | **D** |

sliced tropical fruits, cashew nut meringues, fruit  
coulis | **N** |

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## Destination Dining – Dining by the shore

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### MILAI DHOO MOMENTS DINNER

650 for two

#### STARTER

seared scallop with bell pepper coulis | **SF** | **D** |

or

beef tartar, onion, capers, citrus gherkins with  
brioche bread | **G** | **D** |

#### FIRST COURSE

tuna tataki, sesame seed, lemon zest with  
ponzu sauce | **SF** | **G** |

or

seafood cake, lemon, coriander, chili with fish  
sauce and sweet chili sauce | **SF** | **G** |

#### MAIN COURSE

cepe mushroom glazed wagyu beef, grilled  
maldivian lobster tail, grilled asparagus, squash  
crush and soubise sauce | **SF** | **A** |

or

new zealand salt bush lamb loin, grilled scampi  
with broccolini, baked potato, mint jus and  
garlic butter sauce | **SF** | **S** |

#### DESSERTS

apple crumbled tart with mixed spiced ice  
cream | **D** | **G** |

or

variation of chocolate, dark chocolate mousse,  
white chocolate cream, bitter chocolate fondue  
chocolate chip biscuit and raspberries, orange  
peels | **D** | **G** |

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## Destination Dining – Dining under the Stars

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### BEACHSIDE BBQ DINNER

750 for two

selected japanese canapés, nigiri sushi, terayaki  
unagi, togaroshi tuna | **SF**|**G**|

#### STARTER

reef fish ceviche, coriander, chili, garlic,  
avocado, lemon and olive oil | **SP**|**SF**|

or

seafood bisque, lobster, prawns, calamari, fish  
with cream and crutons | **D**|**G**|**A**|**SF**|

choose:

#### LAND

australian grass fed tenderloin, , new zealand  
lamb cutlets, pork ribs / pork loin, confit chicken  
breast | **A**|**P**|

*condiments: caramelise BBQ sauce, green pepper  
sauce, mushroom jus, red wine jus*

or

#### SEA

tuna fillet, reef fish wrapped with banana leaf,  
tiger-prawns, calamari and slipper lobster tails

*condiments: lemon beurre blanc, lemon cheek,  
chimichurri* | **D**|**SF**|

with grilled vegetables, corn on cob and baked  
potato

#### DESSERT

chocolate panna cotta, grand marnier infused  
orange and meringue | **D**|**A**|

or

soft fruits and berries, orange liqueur sabayon,  
pistachio ice cream | **N**|**A**|**D**|

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## Destination Dining - A Star's Reflection

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### ROMANTIC SANDBANK DINNER

1300  
for two

*Sunset Champagne and Canapés | D | G | P | SF |  
smoked trout and buckwheat blinis, sevruga caviar,  
parma melon sticks, camembert and grape boats*

### STARTER

pacific angassi oysters, redwine vinegar shallot,  
namjim and lemon | SF |

or

beetroot cured salmon, dill, capers, onion,  
cucumber salad with sour cream and flour tortilla  
| D | SF | A |

### HOT GRILL

wagyu sirloin, New Zealand lamb cutlets and  
grilled chicken, grilled vegetable, with green  
pepper sauce, mushroom jus and mint jus

king prawn, whole Maldivian lobsters,  
marinated persian feta and tomato salad, grilled  
potato salad with lemon beurre blanc and lemon  
cheek | D | SF |

### DESSERTS

pistachio brownie, mixed berry relish, king island  
double cream | D | N | G |

or

cheese parfait, raspberry jellification and white  
chocolate fondue | D | G |

### SUNSET CRUISE - OPTIONAL (1 HR)

LUXURY YACHT

700

LOCAL TRADITIONAL BOAT

500

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