

Toes in the Sand dining



*Choose your menu and favourite
location to have a secluded and
intimate moment.*

*With private Chef and butler
to assist your every request.*

PLEASE INFORM OUR TEAM OF YOUR MENU SELECTION AND LOCATION
WITH AT LEAST 24HRS NOTICE TO CREATE YOUR EXPERIENCE

From The Sea

The best local and internationally sourced produce from the sea.

MARKETS BEST

Freshly shucked oysters, lemon & cucumber vinaigrette

LOCAL

Maldivian tuna tartare with shallots, local chilli,
avocado & spicy mayonnaise

ON THE COALS

Seared diver scallops
Flame grilled scampi
Garlic & ginger king prawns
Local lobster rubbed with Maldivian spices
Served with garden salad, jasmine rice & heirloom baby vegetables
A little extra – lemon butter, tartare, seafood chilli sauce

SWEET

Barbequed pineapple with vanilla bean & mascarpone cream

USD 225 per person

From The Land

The best local and internationally source produce from the land.

MARKETS BEST

Black Angus beef tataki, ponzu dressing,
fried onions & baby leaves

ON THE COALS

Australian Black Angus tenderloin
Saltbush lamb rack
Artisan sausage
Hickory flavoured BBQ Pork ribs

Served with garden salad, jasmine rice,
roasted heirloom vegetables & warm potato salad

A little extra- mushroom sauce,
peppercorn sauce, spicy BBQ sauce

SWEET

Caramelised banana with star anise jus & coconut sorbet

USD 155 per person

Surcharge: add + USD 50 to change to Wagyu Beef marble score 9



A uniquely created menu from our culinary team with emphasis on spices and fresh herbs with only finest produce available

FRESHLY PICKED

Vine ripened tomato Gazpacho with red pepper, vegetable consommé & extra virgin olive oil

SHARING

Buffalo mozzarella, homemade basil pesto, heirloom tomatoes & roasted pine nuts

MAIN

Grilled Haloumi & asparagus
Arabic spiced vegetable skewers
Tabouleh
Baba ganoush
Hummus & tahini
Fresh flat breads to share
Antipasto

SWEET

Pineapple carpaccio, mascarpone cream & raspberry sorbet.

USD 150 per person

All prices are quoted in US Dollars and subject to 10% service charge & all applicable government tax.
We will be happy to assist you in your selection if you have any allergies or food intolerance.

Land & Sea

The best local and internationally sourced produce from the land and sea

MARKET FRESH

Tuna carpaccio, Yuzu dressing,
raddish & Japanese pickles

OUT OF THE SHELL

Pan seared scallops, vanilla &
apple puree & rocket salad

ON THE COALS – MINI BBQ AT YOUR TABLE

Wagyu tenderloin Marble score 7
Saltbush lamb chops
Locally caught yellowfin tuna
King prawns
Maldivian lobster

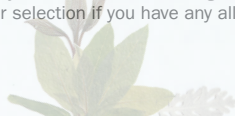
Served with garden salad, jasmine rice, roasted heirloom baby vegetables

A little extra: Lemon butter, mushroom sauce, spicy BBQ

SWEET

Mango panna cotta, passionfruit sauce, tropical fruits & coconut meringue

USD 300 per person



Destination Dining Locations

BEACH ROMANCE

A secluded stretch of shore is reserved just for you. Choose your view – the sun setting over ocean waves or beach side lagoon.

PRIVATE HIDEAWAY

Your exotic Majlis awaits on pure white sands, intimate and elegant, surrounded by the gently breaking waters of the Indian Ocean.

WAVE BREAKER

Stroll to the end of the water villa jetty to a private dining retreat in a breathtaking world of your own.
Celebrate natural seclusion and a once in a lifetime sunset view.

PRIVATE ISLAND BBQ

Private Island Barbeque Sunset USD 1,800++ per couple
for transport and set up and Food + Non-Alcoholic Beverages
Take a short boat trip to our private island hideaway.
Relish a quiet spot for a sumptuous barbecue sunset dinner,
embraced by the turquoise Maldivian water

All the above include private chef & waiter