

# SO/MALDIVES

DESTINATION DINING

## PRIVATE BEACH DINNER

Escape to a secluded paradise and create unforgettable memories with your loved one. Indulge in a romantic private beach dinner in the Maldives, where the crystal-clear waters, soft sands, and stunning sunsets set the stage for a truly magical evening.

Book your unforgettable experience today!



*Please inform your server if you have any special dietary requirements, and our team will be happy to assist you in creating a meal that meets your needs.*



# LOBSTER

**\$550 FOR 2 PAX**

## ON ARRIVAL

### ARTISAN BREAD BASKET (G)(D)

Dips: mango salsa, butter, olive oil, balsamic vinegar

## APPETIZER

### LOBSTER WITH AVOCADO TIMBALE & CITRUS SALAD (SF)(D)

Succulent lobster meat, seasonal greens, avocado, cherry tomatoes

## SOUP

### LOBSTER BISQUE (SF)(D)(G)

Lobster broth, lobster meat, basil oil, lavash bread

## MAIN COURSE

### MALDIVIAN GRILLED LOBSTER (SF)(D)

Creamy risotto and crispy grilled asparagus, a classic combination elevated with a hint of char and fresh herb, aromatic lemon garlic butter

## DESSERT

### PASSION TART (G)(D)

Passion fruit curd, mango cream, passion fruit consommé

*G - Gluten | D - Dairy | N - Nuts | V - Vegetarian | SF - Seafood | S - Soy | P - Pork | H - Halal | VG - Vegan | SP - Spicy*

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*All prices mentioned are subject to 17% GST and 10% service charge.*



# EAST MEETS WEST

\$500 FOR 2 PAX

## ON ARRIVAL

### ARTISAN BREAD BASKET (G)(D)

Dips: mango salsa, butter, olive oil, balsamic vinegar

## AMUSE BOUCHE

### LOBSTER DUMPLING & PRAWN

### HAR GAO (SF)(G)

Served with xo sauce, flying fish roe

## STARTER

### ASSORTED SUSHI & SASHIMI (SF)(D)(G)

Fresh yellowfin tuna, salmon, local fish, nigiri, maki roll, condiments

## MAIN COURSE

### SURF & TURF (SF)(D)(A)

Australian lamb rack, angus beef tenderloin, scallops, reef fish cauliflower puree, caramelized baby carrot, truffle jus

## DESSERT

### LEMONGRASS CRÈME BRûLÉE (D)

Lemongrass custard with berries

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# BBQ FROM LAND & SEA

\$450 FOR 2 PAX

## ON ARRIVAL

### ARTISAN BREAD BASKET (G)(D)

Dips: mango salsa, butter, olive oil, balsamic vinegar

## STARTER

### FRESH YELLOWFIN TUNA

### TARTARE (SF)(D)

Fresh tuna, black caviar, parmesan cheese and truffle miso dressing

## MAIN COURSE

### GRILLED LOBSTER & ANGUS BEEF

### TENDERLOIN (SF)(D)(P)(A)

Serve with pork bacon asparagus roll, king oyster mushroom, lemon butter sauce & red wine sauce

## DESSERT

### CHOCOLATE OASIS (G)(D)(N)

Chocolate cremeux, sea almond candied

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# VEGETARIAN

\$400 FOR 2 PAX

## ON ARRIVAL

### ARTISAN BREAD BASKET (G)(D)

Dips: mango salsa, butter, olive oil, balsamic vinegar

## AMUSE BOUCHE

### WATERMELON WITH AVOCADO PUREE (VG)

Served with fresh mango, micro herb and balsamic caviar

## STARTER

### MARINATED BURRATA (V)(D)

Honey glazed pumpkin, roasted capsicum cream, seeds, fresh herb

## MAIN COURSE

### SAFFRON RISOTTO (V)(D)

Served with beetroot balsamic, semi dry cherry tomato, asparagus

## DESSERT

### BITTERSWEET TART (V)(N)

Chocolate biscuit, chocolate cremeux

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