

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 BRÛLE (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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