



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!



Advance reservations are required.

Please contact your designated GEM for more information.

subject may change due to scheduling constraints, weather changes, or water conditions.

Rates are quoted in US Dollars and are subjected to 17% GST and 10% service charge.

SO/ MALDIVES

EXPERIENCES

PRIVATE BEACH DINNER 'ARABIC' MENU

\$260 PER PERSON

LEBANESE & IRANIAN PICKLED VEGETABLES

WOOD-FIRED PITA BREAD, ZA'TAAR

PICKLED GREEN OLIVES

MEZZE

HUMMUS A LOVE AFFAIR OF CHICKPEAS & TAHINI

MOUTABEL

smoked eggplant, tahini, sumac

MAST O KHIAR

kefir yogurt, cucumber, walnut, puffed quinoa & dried rose

MUHAMMARA

walnut, roasted red pepper, pomegranate & aleppo chili

BEETROOT BORANI

roasted beets, nigella, onion, puffed buckwheat

WARAK ENAB

rice stuffed vine leaves

BROAD BEAN FALAFEL

aged tahini

MAIN COURSE

BARBECUED BABY CHICKEN

aged tahini, chermoula

BUTTERFLIED FISH OF THE DAY

coriander, preserved lemon & turmeric yogurt

TABBOULEH OF SPRING BEANS

tomato, mint, burghul & lemon

UP-GRADE OPTIONS

(additional charges apply)

CAVIAR SERVICE

traditional accompaniments
serbian caviar 10g / . 30g tins

S. \$110 / \$290

LAMB SHOULDER

SHAWARMA

tarator, rose harissa, pickles & saj bread

S.\$110

MALDIVIAN LOBSTER

Aleppo pepper & garlic butter
finger lime

S.\$130

DESSERT

(choice of one)

TAHINI PARFAIT

almond, roasted sesame, tea-soaked raisins & pomegranate

COMPRESSED WATERMELON

cherries, yogurt sorbet, dried rose & aryan

INTERNATIONAL CHEESE SELECTION

crackers & lavosh

S | Supplement Charge

Please be advised that a 24-hour advance notice is required

Personalized chef services available for an additional \$80

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

Vegetarian options available upon request.

SO/ MALDIVES

EXPERIENCES

PRIVATE BEACH DINNER SEAFOOD MENU

\$230 PER PERSON

**NATURALLY LEAVENED SOURDOUGH,
CULTURED BUTTER & SMOKED SALT**

STARTERS

(choice of one)

YELLOWFIN TUNA

plum, radish & nashi pear, shiso & truffle ponzu

SPANNER CRAB

green apple, avocado, caviar & puffed rice

SCORCHED LOCAL SQUID

young ginger & spring peas, white asparagus
velouté

HAND-ROLLED CASARECCE PASTA

slipper lobster, smoked mussel butter & ao-nori

MAIN COURSE

(choice of one)

LOCAL REEF FISH

citrus butter, yarra valley trout roe, chives

WAHOO FISH

young leek, wood-ear mushrooms, langoustine,
soubise

RED SNAPPER

clams, peas, asparagus, tarragon & samphire

AUSTRALIAN KING PRAWNS

smoked chili butter, wakame & garlic flowers

UP-GRADE OPTIONS

(additional charges apply)

CHILLED PREMIUM

CRUSTACEAN

seafood platter & accompaniments S.\$210

LOCAL MALDIVIAN LOBSTER

young coconut, koji butter & sea herbs S.\$130

DESSERT

(choice of one)

BITTERSWEET CHOCOLATE TART

dolce de leche, tonka bean ice-cream

CRÈME CARAMEL

coconut sorbet, candied popcorn & blackberries

INTERNATIONAL CHEESE SELECTION

crackers & lavosh

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EXPERIENCES

WESTERN DINNER MENU

THREE COURSE \$210 | FOUR COURSE \$220 | FIVE COURSE \$230 PER PERSON

AMUSE BOUCHE

NATURALLY LEAVENED SOURDOUGH

cultured butter & smoked salt

STARTERS

SCALLOP CRUDO

dill & tarragon, crème fraîche, finger lime

Or

WHITE SNAPPER TARTARE

red papaya, ocean trout pearls & nasturtium

Or

RED SNAPPER & POACHED SQUID

white onion, buttermilk & coriander

MAIN COURSE

WAGYU BEEF FILLET

mushroom, charred leek, potato puree,
truffled jus gras

Or

ROAST DUCK BREAST

foie gras mousse, smoked beetroot,
raspberry & amaranth

Or

REEF FISH

vongole, peas, asparagus & samphire, caviar,
champagne butter sauce

DESSERT

WHITE CHOCOLATE MOUSSE TART

red berries, yogurt ice-cream, fennel pollen

Or

CRÈME CARAMEL & COCONUT SORBET

candied popcorn & blackberries

Or

INTERNATIONAL CHEESE SELECTION

crackers & lavosh

SPIKE IT UP

caviar service, traditional accompaniments

CHILLED PREMIUM CRUSTACEAN

Seafood Platter & Accompaniments **\$210**

LOCAL MALDIVIAN LOBSTER

Young Coconut, Koji Butter & Sea Herbs **\$130**

S | Supplement Charge

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SO/

MALDIVES

EXPERIENCES

MALDIVIAN MENU

\$210 PER PERSON

STARTERS

TRADITIONAL MALDIVIAN SHORT EATS

BARABO MAS HUNI

pumpkin, fresh coconut & tuna salad

KOPEE FATHU SATANI

maldivian fish paste, local chili &
greens, lime & fresh coconut

MAIN COURSE

REEF FISH

marinated in local spices & pastes

KUKULHU RIHA

chicken, ginger, cardamon &
coconut curry

KANDU KUKULHU

traditional yellowfin tuna curry

MAS BAI

coconut milk & spice infused
smoked tuna rice

MALDIVIAN ROSHI

DESSERT

HANDULU BONDIBAI

sweetened rice & fresh passionfruit

EXOTIC SEASONAL FRUITS

served over ice coconut sorbet

UP-GRADE YOUR EXPERIENCE

(additional charges apply)

LOCAL MALDIVIAN LOBSTER

curry leaf & turmeric butter,
sea herbs & finger lime

\$130

PREMIUM CRUSTACEAN PLATTER

Chilled premium rustaceans &
seafood served over ice
accompaniments

\$180

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SO/ MALDIVES

EXPERIENCES

VEGETARIAN MENU 4 COURSE

\$210 PER PERSON

CAULIFLOWER

in lemon tahini sauce

WATERMELON GAZPACHO

crunchy vegetables

VEGETABLES STEW

jeera rice, condiments

FRESH STRAWBERRIES TART

almond cream, pastry cream, vanilla cantilly

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SO/ MALDIVES

DESTINATION DINING

CHAMPAGNE PAIRING SET MENU

SEA FOOD MENU

TAITTINGER	\$620
BILLECART-SALMON	\$650
DUVAL LE-ROY	\$600

ARABIC MENU

TAITTINGER	\$680
BILLECART-SALMON	\$710
DUVAL LE-ROY	\$660

WESTERN MENU (3, 4 and 5 Course)

TAITTINGER	\$580
BILLECART-SALMON	\$610
DUVAL LE-ROY	\$560

MALDIVIAN MENU

TAITTINGER	\$580
BILLECART-SALMON	\$610
DUVAL LE-ROY	\$560

VEGETERIAN MENU

TAITTINGER	\$580
BILLECART-SALMON	\$610
DUVAL LE-ROY	\$560

A chilled bottle of fine Champagne, elegantly presented to mark the moment. Perfectly paired with our destination dining experience and curated set menu, this celebratory pour enhances every bite, every view, every memory made.

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