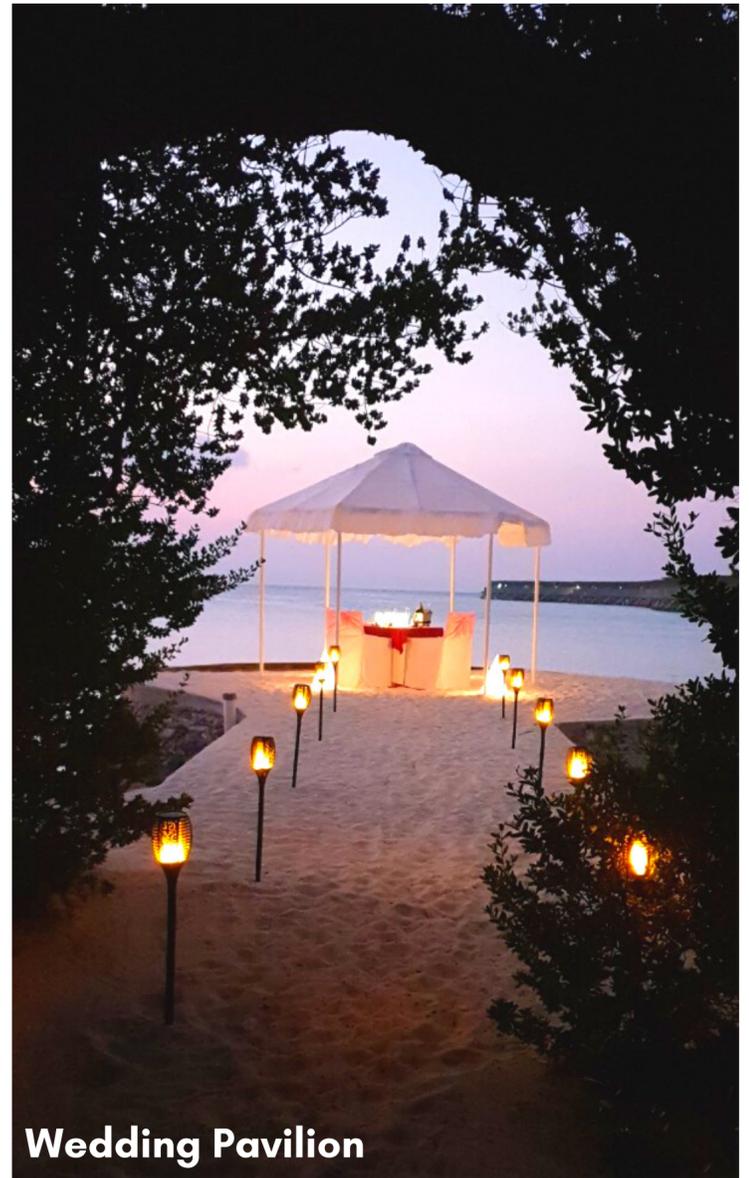


*PRIVATE  
DINING  
EXPERIENCE*

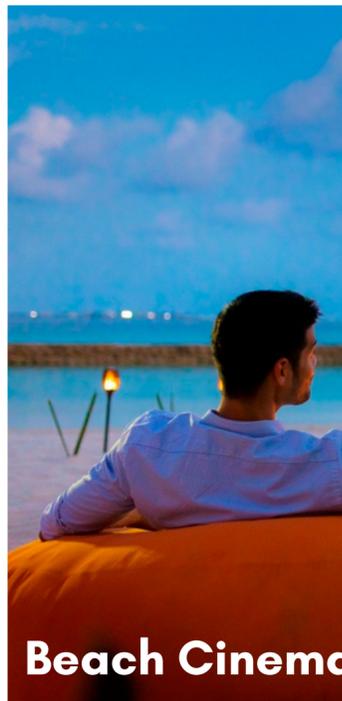




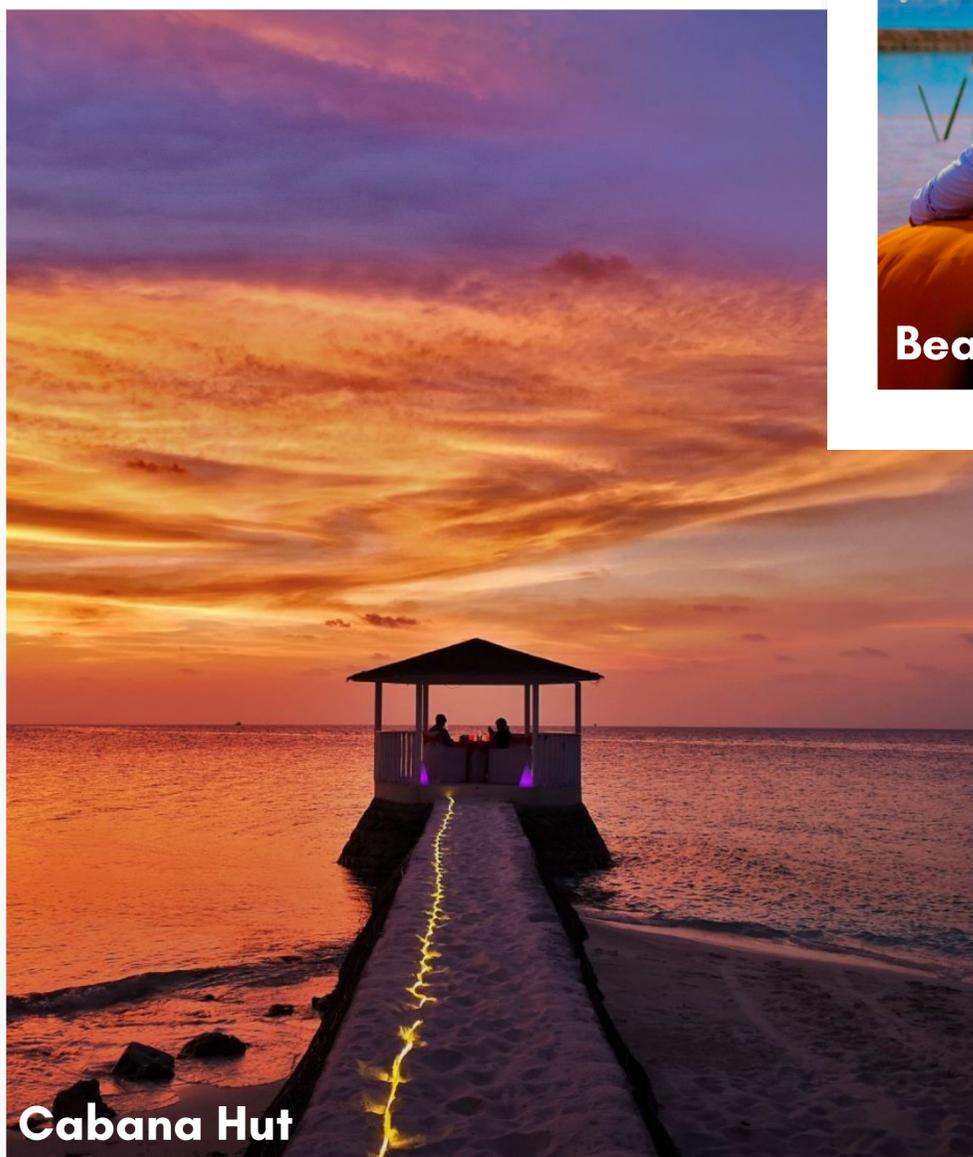
**Sand Sofa Dinner**



**Wedding Pavilion**



**Beach Cinema**



**Cabana Hut**

EXPERIENCE A  
**ROMANTIC DINNER**  
IN A TRANQUIL SETTING  
OF YOUR CHOICE  
WITH A MENU OF YOUR PREFERENCE

VEGETARIAN MENU | THAI MENU |  
INDIAN MENU | MEDITERRANEAN MENU  
| ITALIAN MENU

FOR BOOKINGS AND MORE INFORMATION  
IN VILLA DINING ON # 3



# LOCATIONS

<b>BEACH CINEMA</b>	<b>\$ 50</b>
<b>CABANA HUT</b>	<b>\$ 75</b>
<b>ROMANTIC CANDLELIGHT BEACH DINNER</b>	<b>\$ 50</b>
<b>WEDDING PAVILION</b>	<b>\$ 99</b>
<b>SAND SOFA</b>	<b>\$ 125</b>

## MENUS

<b>VEGETARIAN</b>	
<b>INDIAN MENU</b>	<b>\$ 50</b>
<b>THAI MENU</b>	<b>\$ 50</b>
<b>MEDITERRANEAN MENU</b>	<b>\$ 60</b>
<b>ITALIAN MENU</b>	<b>\$ 65</b>
<b>NON-VEGETARIAN</b>	
<b>INDIAN MENU</b>	<b>\$ 75</b>
<b>ITALIAN MENU</b>	<b>\$ 85</b>
<b>MEDITERRANEAN MENU</b>	<b>\$ 89</b>
<b>THAI MENU</b>	<b>\$ 95</b>
<b>SEAFOOD MENU</b>	<b>\$ 125</b>

**MENU PRICES ARE BASED ON PER PERSON**

## ADDITIONAL OPTIONS

<b>BEACH CINEMA SNACKS</b>	<b>\$ 30</b>
<b>BREAKFAST FOOD</b>	<b>\$ 30</b>

**PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 12% TAX**



• • • • • PRIVATE • • • • •  
**BEACH**  
CINEMA



# CABANA

## HUT





**BEACH**

**DINNER**



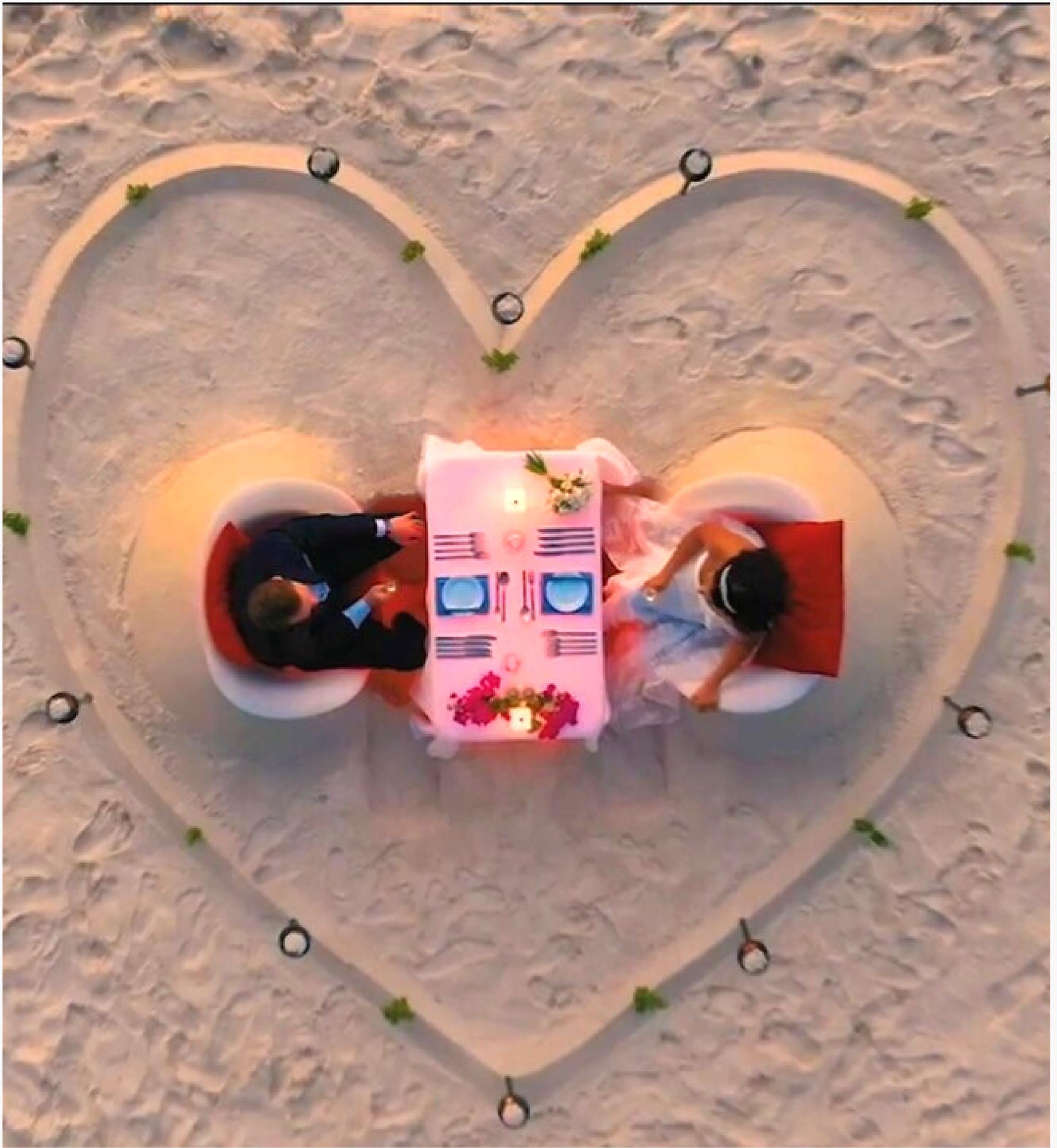


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WEDDING  
**PAVILION**

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SAND SOFA  
**DINNER**

# *Indian Menu*

## VEGETARIAN

### **AMUSE BOUCHE**

onion baagiya and samosa  
tomato chutney and mango pickles

### **STARTER**

hot and sour vegetable soup

### **SORBET**

strawberry sorbet

### **MAIN COURSE**

paneer butter masala  
aloo jeera  
dhal tadka  
tawa vegetable  
steam rice  
chapati, mango pickle, papadam

### **DESSERTS**

gulab jamun and kulfi ice cream

# *Indian Menu*

## NON-VEGETARIAN

### **AMUSE BOUCHE**

onion baagiya and samosa  
tomato chutney and mango pickles

### **STARTER**

prawns pakora with mint chutney

### **SORBET**

strawberry sorbet

### **MAIN COURSE**

chicken tikka masala  
malabari fish curry  
chilli chicken  
dhal fry  
steamed rice  
chappati, pickle, papadam

### **DESSERTS**

gulab jamun and kulfi ice cream

# *Italian Menu*

## VEGETARIAN

### **AMUSE BOUCHE**

chef's choice

### **APPETISER**

spinach ricotta ravioli  
with tomato cream sauce & truffle oil

### **SORBET**

wine sorbet

### **MAIN COURSE**

potato gnocchi  
with portabella mushroom &  
spinach with alfredo sauce

### **DESSERTS**

coconut panna cotta  
with mix berry compote

# *Italian Menu*

## NON-VEGETARIAN

### **AMUSE BOUCHE**

chef's choice

### **APPETISER**

warm duck salad  
rocket, crushed walnut, dried cranberry &  
raspberry vinaigrette

### **SORBET**

wine sorbet

### **MAIN COURSE**

char-grilled australian beef tenderloin  
polenta cake, beetroot puree with salsa verde sauce

OR

seared salmon with mushroom ragout  
butternut squash puree, orange segments &  
honey lime vinaigrette

### **DESSERTS**

blueberry cheesecake  
mango & passionfruit coulis, brand snap,  
meringue crisp

# *Mediterranean Menu*

## VEGETARIAN

### **AMUSE BOUCHE**

chef's choice

### **APPETISER**

warm fontina, rocket,  
red wine poached apple,  
candied pistachio,  
pomegranate with italian vinaigrette &  
balsamic reduction

### **SORBET**

sicilian lemon sorbet

### **MAIN COURSE**

cheesy eggplant rollatini  
with tomato basil sauce

### **DESSERTS**

vanilla yogurt parfait  
and caramelised apple compote

# *Mediterranean Menu*

## NON-VEGETARIAN

### **AMUSE BOUCHE**

chef's choice

### **APPETISER**

maldivian octopus, sea scallop & shrimp salad with  
passion fruit vinaigrette  
fresh tomato & basil bocconcini

### **SORBET**

sicilian lemon sorbet

### **MAIN COURSE**

stuffed chicken roulade with mushroom,  
mozzarella wrapped with parma ham  
creamy polenta & thyme chicken jus

OR

reef fish en papillote with sauvignon blanc  
artichoke, lemon, tomatoes, caper,  
black olives, fresh basil and virgin olive oil

### **DESSERTS**

chocolate mousse  
with yogurt ice-cream, sable briton,  
strawberry custard

# Thai Menu

## VEGETARIAN

### **AMUSE BOUCHE**

chef's choice

### **APPETISER**

pho pia pak  
vegetable spring roll

### **SOUP**

mushroom tom yam nam sai  
authentic thai herb creamy tom yum flavor soup  
with mushroom

### **MAIN COURSE**

tofu phad med mamuang  
stir-fried tofu with cashew nut

### **DESSERTS**

black bean sago in fragrance coconut milk

# Thai Menu

NON-VEGETARIAN

## **AMUSE BOUCHE**

chef choice

## **APPETISER**

prawns skewer marinated with herb in thai cuisine

## **SOUP**

fish tom yam nam kon  
authentic thai herb creamy tom-yum flavor soup  
with fish

## **MAIN COURSE**

lobster phad pong karee  
stir fires lobster with yellow curry

## **DESSERTS**

mock pomegranate  
& jack fruit in chilled coconut syrup

# Seafood Menu

## **AMUSE BOUCHE**

maldivian tuna cutlet

## **APPETISER**

seafood & paneer, garden green  
with masala vinaigrette  
scallops, shrimp maldivian reef fish

## **SORBET**

lime & basil sorbet

## **MAIN COURSE**

*grilled seafood delight*

rock lobster, mussels, prawns, octopus, reef filet fish  
and calamari served with  
curry rice, flat-bread, spicy seafood sauce, masala  
spiced tomato salsa

## **DESSERTS**

caramel white-chocolate tart with kulfi