

DINING BY  
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Anantara's signature private dining invites you to indulge in a unique culinary experience that is tailor made just for you. Select from a choice of your favourite cuisine from our Dining by Design menu, or opt for personalised gourmet creations in collaboration with our Executive Chef.

Our stunning island paradise at Anantara Kihavah Maldives Villas presents a myriad of enchanting settings for your private dining journey – be it a romantic dinner on the beach or sandbank, on a private yacht, or in the intimate surroundings of your own villa. Simply let us know your preferred venue and we'll embellish an exquisite table for the occasion.

To ensure that we create a memorable bespoke dining experience for you, please provide us with at least 24 hours' notice so that we can make all of the necessary arrangements. As Dining by Design experiences are limited and exclusive to a select collection of venues, reserving early is highly recommended.

*Please contact your Villa Host to make a reservation.*

CANCELLATION POLICY

*Your Dining by Design reservation may be cancelled by contacting our Guest Relations desk on extension "0". A 50% fee per person will be applied should you cancel within 24 hours. If the cancellation is made less than 12 hours there will be a 100% charge of your Dining by Design reservation.*





# DINING BY DESIGN BBQ

Please select one appetiser

## ENTRÉE

Yellowfin tuna tataki, avocado, cucumber, seaweed, ponzu dressing

Angus beef tartare, truffle mayonnaise, soft boiled quail egg, crispy rye toast

Buffalo mozzarella, semi dried roma tomato, grilled artichoke, zucchini, peppers and balsamic

Tasting platter - Yellowfin tuna tataki, angus beef tartare, buffalo mozzarella

Please select one favourite grill

## OCEAN GRILL

### Indian Ocean Seafood

Spiny lobster with garlic butter  
Tiger prawns  
Scallops teased with fresh lime and spice  
Cajun-spiced calamari  
Yellowfin tuna

### Sauces

Lemon garlic butter, tomato olive salsa, spicy thai chilli sauce

**USD 365 per person**

## MEAT GRILL

*A selection of Australian meats to please your palate*

Wagyu tenderloin  
Black angus beef ribeye  
Grain fed lamb cutlets  
Marinated cornfed chicken skewers

### Sauces

Truffle sauce, peppercorn sauce, grain and dijon mustard

**USD 365 per person**

## MEAT AND SEAFOOD GRILL

*A bit of both - seafood and meat*

Spiny lobster tail, king prawns, yellowfin tuna, steak mignon  
Grain-fed wagyu tenderloin, lamb cutlet, chicken skewer

### Sauces

Lemon garlic butter, tomato olive salsa, truffle sauce, peppercorn, grain and dijon mustard

**USD 425 per person**

## ON THE SIDE

Tossed mesclun salad greens with balsamic dressing  
Jacket potato with sour cream and chives  
Grilled herbs marinated zucchini, eggplants peppers and asparagus

Please select one dessert

## DESSERT

Rum-soaked grilled pineapple, sichuan pepper & coconut ice

Chocolate pot, deconstructed red velvet & berry skewer

Sliced fruits and choice of ice cream

# SIGNATURE KIHAVAH LOBSTER SET MENU

USD 425 per person

## SALAD

Sous-vide lobster tail, carpaccio, caviar, citrus fruit, watermelon salad, shellfish vinaigrette dressing

## SOUP

Creamy lobster bisque, poached lobster medallions

## RAVIOLI

Lobster and chives ravioli, saffron tarragon emulsion, granny smith apple and fennel slaw

## GRILLED LOBSTER TAIL

Grilled lobster tail gratinated with thermidor sauce, sweet potato purée, asparagus, truffle hollandaise

## DESSERT

Deconstructed lemon tart and ice

*Prices are quoted in US Dollars subject to 10% service charge & applicable government taxes.*







## MALDIVIAN HERITAGE FAMILY STYLE DINNER

*(Designed for 2 pax)*

**USD 365 per person**

### YELLOWFIN TUNA

Island spiced yellowfin tuna seared rare, young local greens, fresh coconut, extra virgin coconut oil dressing

### SOUP

Fresh coconut milk-poached fish and shellfish, flavoured with local spices and curry leaf

### MAIN *(sharing)*

#### **Maldivian Lobster**

Marinated with local spices char grilled served with coconut yellow curry

#### **Tiger Prawns**

Island spices marinated king prawns, char-grilled fish with curry sauce

#### **Reef Fish**

Char-grilled marinated reef fish in banana leaf, finished with curry infused coconut milk steamed rice, chapatti, and condiments

### DESSERT *(tasting plate)*

#### **De Constructed Mango Pirini & Pandan Cake**

Basmati rice, cinnamon, coconut milk, pandan leaves, coconut cake

#### **Sago Bondi Bai Kadhuru Cake**

Sago with coconut milk, date cake salted caramel syrup

#### **Banana Folhi**

Caramelised banana stuffed mini pancake, local mango, milk custard

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## ARABIC BBQ FAMILY STYLE

*(Designed for 2 pax)*

**USD 365 per person**

### FIRST COURSE

#### **Cold Mezze Platter**

Hummus, muttabal, tabbouleh, babaganoush

#### **Hot Mezze**

Lamb kibbeh, spinach fatayer, cheese rakakat

### SECOND COURSE

#### **Soup**

Arabic-spiced seafood broth

### MAIN COURSE

#### **FROM THE BBQ GRILL**

##### **Seafood**

Maldivian lobster  
Tiger prawns  
Reef fish skewers

##### **Meat**

Chicken shish kebab  
Wagyu beef kebab  
Lamb chops

### SIDES

Saffron rice with cucumber yoghurt

### SAUCES

Harissa sauce  
Garlic and chilli tahina  
Arabic garlic mayonnaise

### DESSERT

Warm umali & stuffed dates  
Mahalabia with apricot and pistachio, tamer cake  
Baklava cheesecake with toasted pistachio & mango tart

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## VEGETARIAN DEGUSTATION

USD 325 per person

### FIRST

Beetroot carpaccio, couscous salad, marinated feta cheese and watermelon

### SECOND

Coated butternut squash soup coconut milk, garlic chips, toasted almonds

### THIRD

Wild mushroom and fontina cheese tortellini, green asparagus, tomato butter sauce

### FOURTH

Green herb risotto, organic young vegetable, marinated mascarpone cheese

### DESSERT

Greek yoghurt panna cotta, salted caramel, sichuan pepper pineapple

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# STRANDED IN PARADISE BEACH BBQ LUNCH OR DINNER

**USD 1,890 per couple**

Included: Private boat trip, set-up fee with your own private chef & waiter to ensure your experience is simply magical. Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

## AN ASSORTMENT OF HOT & COLD APPETIZERS

- Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin olive oil
- Certified Angus beef carpaccio with parmigiano reggiano, crisp organic, baby rocket leaves and shaved truffles
- Grilled corn fed chicken lollipop on lemongrass skewers with an Asian sweet and spicy black bean sauce
- Hanaakuri Lobster - Roasted lobster in dry curry with Maldivian chilies and island spices

## MAIN COURSE

### BBQ feast prepared live on the charcoal grilled

- Wagyu beef tenderloin medallions
- Double cut Australian organic lamb chops
- Yellow corn fed chicken breast
- Imported Atlantic salmon marinated with roasted garlic and cilantro
- Line caught fresh fish fillet with fresh herbs and garlic
- Yellow fin tuna with sesame, spring onion and ginger
- Tiger prawns with fresh basil and olive oil
- Indian Ocean half lobster

### BBQ items served with a variety of sauces

- Catalan sauce
- Garlic lemon butter sauce
- Ginger and coconut beurre blanc
- Roasted bell pepper salsa
- Mango chutney and guacamole

### Finale

- Tropical fruit skewers
- Passion fruit and lemon tartlet
- Chocolate marquis

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## CASTAWAY LUNCH

USD 1,575 per couple

A romantic indulgence for two people or more. Travel by speedboat to an island or sand bar in the middle of the Indian Ocean. Your very own waiter will be with you to escort you to your private beach set up with umbrellas and a picnic blanket.

Our Chef's will prepare a delicious picnic hamper to be enjoyed next to the sound of rolling waves. Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

### CASTAWAY (non hot food)

Cold poached Indian Ocean lobster with Champagne mousse served with Sevruga caviar on toast and citrus salad.

- Assorted sushi, sashimi and maki rolls served with wasabi, pickled ginger and soya sauce
- Tuna tartare Kihavah style with a poached egg and crisp sesame lavache bread
- Homemade cured salmon gravadlax with fresh dill crème fraiche, finely chopped red onion, caper and tomato salsa with lemon and lime wedges
- Assorted cheeses with nuts, chutneys and truffle honey
- Fresh herbs, sundried tomato and olive tapenade, assorted homemade chutneys.
- Assorted mixed organic greens; Belgian endive, wild roquette lettuce, and organic baby spinach with a variety of dressings, tomatoes, cucumbers and assorted julienne vegetables.
- Exotic fruit skewers
- Fresh fruit tart

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# CINEMA UNDER THE STARS

USD 400 per couple

Choose your favourite movie from Kihavah's vast selection whilst dining under the stars in a truly unique island setting.

## FINGER FOOD MENU

*(all dishes will be served together)*

- Baked oysters
- Popcorn
- Vegetable samosas
- Lobster spring rolls
- Prawn cocktail
- Lobster vol au vent with foie gras
- Mini sesame seed brioche bun with Wagyu beef burger and truffle caramelized onion
- Glazes scallop with prosciutto, yuzu lemon reduction and organic micro herb
- Chocolate and peanut candies
- White and dark chocolate dipped strawberries
- Sweet potato chips

## BEVERAGE

A choice of non alcoholic beverages included in the package:

- Water
- Mocktails
- Juices
- Soft drinks

*Please note that children from 6 to 12 years old will be charged USD 55 per child and 5 years and below will be free of charge.*

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**Anantara Kihavah Maldives Villas**

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