



DESIGNER
dining
BY ANANTARA



Anantara's signature private dining concept promises the ultimate culinary experience - tailor made exclusively for you. From a choice of enchanting settings and exceptional flavours, to a personal chef and butler, Designer Dining by Anantara is uniquely romantic and completely unforgettable.

BEACH DINNER

USD 250 net per adult

USD 75 net per child (3 to 11 years old)

Beach Romance

A secluded stretch of shore is reserved just for you.

Choose your view – the sun setting over ocean waves or beside the tranquil lagoon. Experience barefoot luxury at an exquisite table on powdery sands with ambient candlelit lanterns.

Private 'Faree' Hideaway

Your exotic faree tent awaits on pure white sands. Intimate and elegant, a fine dining table is framed by pristine white drapes and dazzling ocean scenery.

Wave Breaker

Stroll to the end of the jetty to a private dining retreat in a breathtaking world of your own. Celebrate natural seclusion and a glorious sunset view, with crystal clear waves breaking over the reef.

Sand Table

Dine local island style, seated at a beach table carved out of sand.

Flaming torches flicker as the last sun rays give way to a star studded sky.

A truly memorable Maldivian experience, full of natural romance.

Please note that this set-up can be arranged at the beach in

Anantara Dhigu Maldives Resort only.





GULHIFUSHI ISLAND DINNER

USD 300 net per adult

USD 75 net per child (3 to 11 years old)

A few minutes boat ride whisks you away to our Gulhifushi island. The sunsets here are out of this world, and tropical lagoon waters promise absolute tranquillity. Choose your perfect set up for a romantic evening – a tastefully simple table or a faaree tent with white drapes. Indulge in the ultimate escape by reserving Gulhifushi Island.

All venues are weather dependent.

Beverages are not included in all packages and will be charged per consumption.



IMPECCABLE SERVICE

The discreet service of a personal waiter, tending to every need, leaves you free to relish gourmet tastes and soak up the beauty of your setting.

THE ART OF FINE CUISINE

Enjoy the opportunity to collaborate with your chef and create an entirely new 3-course menu to suit your personal tastes. Our resident sommelier is also on hand to recommend the ideal wines and Champagnes to complement your chosen cuisine.

MEMORIES FOREVER

Capture these special moments with our in-house professional photographers from DigiPhoto.

Professional Photo Session

USD 130/30 mins

*up to 10 Digital copies in USB plus 6x8 size
(Complimentary 1 print)*

USD 200/30 mins

*up to 15 Digital copies in USB plus leather folder
(1 print 6x8 size and 1 print 8x10 size)*


The photo session should be booked

between 5:00 pm – 7:00 pm

Additional charge of USD 260 after 7:00 pm

SIGNATURE SEAFOOD

AMUSE BOUCHE

Oyster 

Pacific oyster with yuzu vinaigrette

STARTERS

Prawn cocktail 


Brined Sri Lankan prawns in cocktail sauce

SOUP

Cacciucco

Seafood soup, prawns, mussels, fish, calamari and tomato broth

MAINS

Seared scallops, garlic and ginger king prawns, grilled local lobster,
Maldivian spice-rubbed snapper fillet 

*Accompanied by dressings and sauces,
mixed green salad, baked potatoes and roasted heirloom baby vegetables,
garlic butter sauce, chilli-scented curry sauce*


DESSERTS

Lemon meringue tart 

Vanilla almond crust, lemon crèmeux, berry fruits

SURF AND TURF

AMUSE BOUCHE

Oyster 



Pacific oyster with yuzu vinaigrette

STARTERS

San Daniele prosciutto with fresh figs

Served with watermelon and feta salad
with lemon and extra virgin olive oil dressing

SOUP

Lobster bisque  

Shredded lobster and brioche croutons

MAINS

Grilled selection of black angus fillet, saltbush lamb chops,
garlic marinated calamari steaks, locally caught reef fish,
king prawns and lobster

*Accompanied by dressings and sauces,
mixed green salad, baked new potatoes, roasted heirloom baby vegetables,
lemon butter sauce, barbecue sauce, garlic butter sauce*

DESSERTS

Crème brûlée

Madagascar vanilla-baked custard



VEGETARIAN



VEGAN



CONTAINS NUTS



CONTAINS SESAME



SPICY DISH



SPECIALTY DISH



SUSTAINABLE FISHING



ALCOHOL



DAIRY-FREE



GLUTEN-FREE



PORK



SHELLFISH


INDIAN

AMUSE BOUCHE

Lassi 



Sweet and salted with cumin flavour

SOUP


Tomato dhaniya shorba 

Tomato soup infused with spices, fresh coriander

STARTERS

Beetroot chop  

Beetroot, carrot and potato slow-cooked with fennel seed, served with tomato sauce and

Tandoori prawns 


Golden glazed prawns flavored with lemon grass and galangal, cooked in the tandoor oven served with mint chutney

MAINS


Served family style

Mutton rogan josh 

Slow-cooked lamb shank with caramelised onions, tomato and fennel seeds

Aloo gobi 

Tempered cauliflower and potato with cumin, tomato gravy, green chilli and coriander

Dal makhani 

Slow simmered black lentils with butter from the Northwest frontier of India Served with traditional jeera rice and paratha, accompanied by pickle and papad

DESSERTS

Rasmalai 

Soft and spongy cheese balls in light and sweet mild cardamom flavour cooked in saffron milk

INDIAN (VEGETARIAN)

AMUSE BOUCHE

Lassi 


Sweet and salted with cumin flavour

SOUP



Tomato dhaniya shorba 

Tomato soup infused with spices, fresh coriander

STARTERS

Zaffrani panner tikka 

Fresh cottage cheese with mint, green chilli and yoghurt cooked in a clay oven and

Beetroot chop  


Beetroot, carrot and potato slow-cooked with fennel seed, served with tomato sauce

MAINS


Served family style

Palak paneer 

Cottage cheese cooked in thick spinach gravy with cream and mild spices

Aloo gobi 

Tempered cauliflower and potato with cumin, tomato gravy, green chilli and coriander

Dal makhani 

Slow simmered black lentils with butter from the Northwest frontier of India Served with traditional jeera rice and paratha, accompanied by pickle and papad

DESSERTS

Gulab jamun  

Milk dumplings steeped in saffron and cardamom syrup



VEGETARIAN



VEGAN



CONTAINS NUTS



CONTAINS SESAME



SPICY DISH



SPECIALTY DISH



SUSTAINABLE FISHING



ALCOHOL



DAIRY-FREE



GLUTEN-FREE



PORK



SHELLFISH

MALDIVIAN

AMUSE BOUCHE

Mas kaashi

Fresh coconut wedges, smoked tuna chunks, rihahakuru, young coconut husk, lime wedge and green mango slices

STARTERS

Short eat platter

Assorted Maldivian short platter with mango chilli dip, fish cutlets, vegetable samosa, mas roshi and crab cake

SOUP

Maldivian seafood soup

Selection of fish and seafood flavoured with local spices and served with homemade coconut bread

MAINS

Sand BBQ

Wahoo skewers, chicken skewers, tuna fish skewers, lamb skewers, wahoo baked in banana leaves, whole reef fish and lobster

Accompanied by coconut cream sauce, chilli-scented curry sauce, lime wedges, coconut-flavoured mashed yam, steamed breadfruit, paratha and shredded salad mix

DESSERTS

Kanamadhu boakiba

Kanamadhu nougat and coconut coulis

MIDDLE EASTERN

AMUSE BOUCHE

with breadbasket and dip

MEZZE SAMPLER

Hummus with pita

Traditional hummus and crispy pita bread

Toros

Salad greens with pomegranate molasses

Prawns chermoula

Pan-seared prawns marinated in traditional Moroccan pesto

Imam bayildi

Baby aubergine cooked with onions, tomatoes and parsley dressing

SOUP

Harira

Traditional Moroccan lamb broth with chickpeas and plum tomato

MAINS

Sumac-grilled red snapper fillets

Roasted vegetable couscous, honey and eggplant relish with crushed cumin and smoked bell pepper sauce

or

Herb-crusted New Zealand lamb chops

Served on morel mash, wilted greens, aged balsamic and pan gravy served with Fattoush, Turkish flatbread, rosemary and garlic grilled vegetables

DESSERTS

Baklava

Honey and cinnamon-scented baklava and saffron baked yoghurt



VEGETARIAN



VEGAN



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CONTAINS SESAME



SPICY DISH



SPECIALTY DISH



SUSTAINABLE FISHING



ALCOHOL



DAIRY-FREE



GLUTEN-FREE



PORK



SHELLFISH

MEAT BARBECUE


AMUSE BOUCHE

Salami roll-ups
with asparagus and Japanese mayo

STARTERS

Beef carpaccio
with anchovy paste, peppery rocket, crispy Parmesan,
micro herbs and honey mustard dressing


SOUP

Mushroom and truffle soup 
Field mushroom soup scented with truffle

MAINS


Black Angus tenderloin, bush lamb chops, corn-fed chicken breast,
Wagyu braised beef cheeks and rosemary scented veal loin
*Accompanied by mixed green salad, baked new potatoes, roasted heirloom baby vegetables,
peppercorn sauce and barbecue sauce*

DESSERTS


Jivara passion 
Hazelnut dacquoise, praline crunch, passion crèmeux and chocolate whip ganache


VEGAN

AMUSE BOUCHE


Mushroom and nuts fritter 
with capsicum coulis

STARTERS


Grilled polenta 
with fig, rocket salad, extra virgin olive oil, aged balsamic
or


Salad of couscous 
Couscous, dried apricots, sultanas and saffron honey dressing


SOUP

Pumpkin and truffle soup 
Roasted pumpkin with thyme, truffle and olive oil


MAINS

White asparagus 
Cooked sous vide and finished on the charcoal grill

Homemade pumpkin ravioli 
Roasted heirloom carrots

Portobello mushrooms 
Fine herbs, Mediterranean vegetables, baked potato
with cheese-less pesto, chopped spring onions and crisp garlic flakes

DESSERTS

Coconut panna cotta 
Served with berries



VEGETARIAN



VEGAN



CONTAINS NUTS



CONTAINS SESAME



SPICY DISH



SPECIALTY DISH



SUSTAINABLE FISHING



ALCOHOL



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GLUTEN-FREE



PORK






SHELLFISH

Kids' Menu


ALL-TIME FAVOURITES

APPETISER

Garden salad   

Seasonal greens, cherry tomatoes, avocado, cucumber, herbs and aged balsamic dressing

or

Cream of tomato soup 


Classic tomato soup with cream and croutons

MAIN COURSE

Fish fingers 

Served with potato chips, green salad and tartar sauce

or

Chicken nuggets 


Served with potato chips, green salad and tartar sauce

or

Hamburger



Angus beef burger, cheese, lettuce and tomato in a classic sesame bun

DESSERTS

Basque cheesecake 

Cream cheese and berry compôte

or

Fruit salad  

Freshly sliced mixed fruits with minty orange syrup


BBQ

APPETISER

Shrimp cocktail 


Classic cocktail sauce and lemon

or

Tomato salad 


Red vinegar shallots, lemon salt, basil dust, dehydrated olives and artichoke with Parmesan pesto

MAIN COURSE

Grilled prawns 

Lemon butter sauce, potato mash and vegetable

or

Local reef fish fillet 

Steamed or grilled white fish fillet with steamed vegetables and mashed potato

or

Angus tenderloin


Grilled tenderloin with mashed potato and grilled vegetables

or

Grilled chicken breast



Served with french fries and grilled vegetables

DESSERTS

Crème brûlée 

Madagascar vanilla flavour

or

Chocolate finger  

Manjari chocolate mousse, hazelnut crunch biscuit, Nutella ganache and raspberry sorbet



VEGETARIAN



VEGAN



CONTAINS NUTS



CONTAINS SESAME



SPICY DISH



SPECIALTY DISH



SUSTAINABLE FISHING



ALCOHOL



DAIRY-FREE



GLUTEN-FREE



PORK





SHELLFISH



Kids' Menu

INDIAN




APPETISER

Tomato dhaniya shorba 
Tomato soup infused with spices and fresh coriander
or
Beetroot chop 
Beetroot, carrot and potato slow-cooked with fennel seed
served with tomato and coriander sauce

MAIN COURSE



Khichuri 
Pearl millet and split mung bean cooked together with rice,
mixed with warm ghee, cumin and coriander powder
or
Butter chicken 
Clay oven-cooked chicken tikka with creamy tomato and butter, served with rice

DESSERTS



Gulab jamun 
Milk dumplings steeped in saffron and cardamom syrup
or
Fruit salad  
Freshly sliced mixed fruits with minty orange syrup

VEGAN




APPETISER

Salad of couscous 
Couscous, dried apricots, sultanas, and saffron-honey dressing
or
Pumpkin and truffle soup 
Roasted pumpkin with thyme, truffle and olive oil

MAIN COURSE

White asparagus 
Cooked sous vide and finished on the charcoal grill
or
Homemade pumpkin ravioli 
Roasted heirloom carrots

DESSERTS

Coconut panna cotta 
Served with berries
or
Fruit salad  
Freshly sliced mixed fruits with minty orange syrup



VEGETARIAN



VEGAN



CONTAINS NUTS



CONTAINS SESAME



SPICY DISH



SPECIALTY DISH



SUSTAINABLE FISHING



ALCOHOL



DAIRY-FREE



GLUTEN-FREE



PORK



SHELLFISH



RESERVING YOUR PRIVATE DESIGNER DINING BY ANANTARA JOURNEY

You are welcome to book your Designer Dining by Anantara experience at a time that suits you. We kindly request that you provide us with at least 24-hours' notice so that we can make all of the necessary arrangements. Since we only accept one booking at each venue, reserving early is highly recommended.

For more information and reservations, please call +960 664 4100 or email reservations.maldives@anantara.com.

CANCELLATION POLICY

- A minimum of 2 guests are required.
- Reservations need to be made at least 24 hours in advance.
- For cancellation within 10 hours prior to the event, a 50% cancellation fee will be charged.
- Should you cancel after 12:00 pm on the day of the event, 100% cancellation fee applies.



UNFORGETTABLE JOURNEYS

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