

# *destination dining*



Memorable moments to cherish are made right here at Kuredhivaru Resort. Discover extraordinary dining – perched over the ocean, in your own pool or villa, on a powdery beach and on a desert island. Immerse in our exotic destination with the freshest

seafood, tropical sunset cocktails and lively entertainment. Indulge in a romantic tailored dinner, Champagne breakfast, private BBQ; celebrate your family member's birthday, or propose to your loved one just the way you have always imagined.





# *Culinary Moments*

# *in-villa dining*



With private in-villa dining service, you can relax in the privacy of your villa and have our chefs prepare your favourite meals from our handcrafted menu. Whether the occasion is a family breakfast or a romantic evening for two, we will deliver outstanding service for any occasion.



**In-villa Dining menu**





## *champagne breakfast*

Wake up in your villa and allow us to treat you in style.

**US\$ 90 per person**

- Half a bottle of Champagne
- Fresh seasonal juices of your choice
- Tropical fruit platter: choose from our daily à la carte selection
- Gourmet favourites (P): Iberico ham with tomato ciabatta and extra virgin olive oil
- Eggs royale with smoked salmon and green asparagus
- Selection of pastries and artisan breads, butter and homemade jams
- Freshly brewed coffee, tea or hot chocolate

All prices are in US dollars and subject to 10% service charge and 17% GST.



Kuredhivaru Signature—

## *floating breakfast*

- Artisan Bread and Croissants
- Hearty Fruits and Grain with Greek Yogurt
- Choice of Eggs: French Herb Omelet with fine herbs / Truffle Egg Benedict / Scramble Feta Kale Wrapped
- Selection of Seasonal Fruit Platter
- Array of Cheeses
- Fluffy Lemon Ricotta Pancake
- Freshly Squeezed Juices
- Orange, Watermelon, Pineapple, Mango or Apple juice.
- Choice of Tea, Coffee pot, Hot Chocolate or Ice Coffee

**US\$ 125 per tray**



# *floating sundowner*

US\$ 120 per tray

**Decadent Sweets and Savory Canapés  
Fresh Tropical Fruit Skewers  
Bottle of Sparkling Wine**

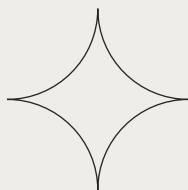
All prices are in US dollars and subject to 10% service charge and 17% GST.

The background of the entire image is a serene sunset over a beach. The sky is a gradient of warm orange and pink. In the foreground, a lounge area is set up on the sand. It features a large, ornate brass shisha (hookah) with a green hose, resting on a small white table. Surrounding the table are several large, patterned cushions in shades of red, black, and white. Four small, square lanterns with warm light are placed around the lounge area. In the distance, on the left, a modern building with a series of dark, angled roofs is visible over the water.

# *sundowner by the beach*

US\$ 120 per couple  
Shisha and 1 round Mocktai

# *lagoon lunch*



Feel the waves of the Indian Ocean at your feet whilst feasting on the best that the bounty of the sea has to offer.

## **Set lunch menu**

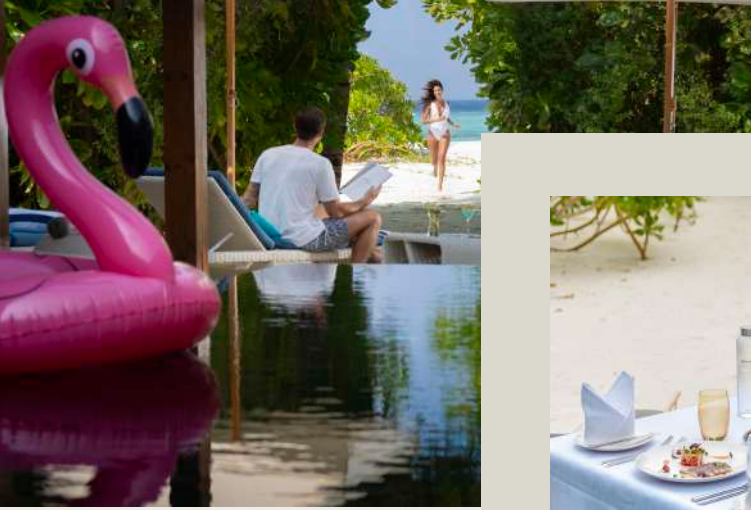
Cold dishes: ceviche, prawns

Hot dishes: Local tuna, reef fish from the Noonu atoll, lobster, prawns, calamari, scallops, green mussels

One bottle of white wine

**US\$ 250 per couple**

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# *do it yourself bbq*

Be the master of the grill! Cook your own meal on your villa's private deck using the ingredients provided to you.

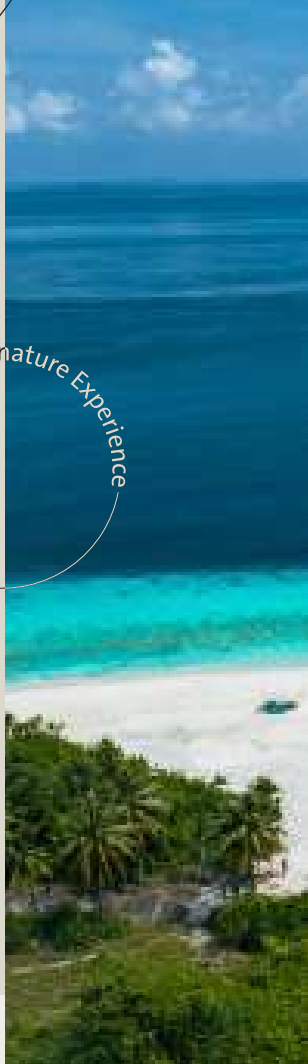
- A selection of breads
- Salads: mixed green salad with olives and cherry tomatoes, roasted duck salad with honey mustard dressing
- Sauces: lemon butter, barbecue, rosemary and red wine, cocktail, salsa
- Bbq items: garlic and herb marinated tiger prawns, spiced chicken wings, Maldivian yellowfin tuna, catch of the day, sausage and bell pepper skewers, marinated beef tenderloin
- Accompaniments: grilled vegetables, roast potatoes, egg and garlic fried rice
- Dessert: fruit platter

**US\$ 140 per person**

# *castaway experience on a private island*



Signature Experience



Welcome the unlimited possibilities of a pristine private island that is a stone throw away from Kuredhivaru Resort and Spa. Book it for the perfect proposal, an unforgettable picnic, a special occasion with your loved ones and friends, or for group parties.

All prices are in US dollars and subject to 10% service charge and 17% GST.



## Primary menu

- Unlimited non-alcoholic beverages
- Meat / Seafood BBQ

Duration: 4 hours

**US\$ 2400 per couple**

**Additional person: US\$ 600**

Advance (48 hours) booking is required.

## Luxury menu

- A bottle of Moët Chandon
- A bottle of white wine or red wine
- Premium Beer
- Unlimited non-alcoholic beverages and soft drinks

- Premium Meat Cuts / Seafood BBQ

Duration: 4 hours.

**US\$ 3000 per couple**

*tailored  
for you*

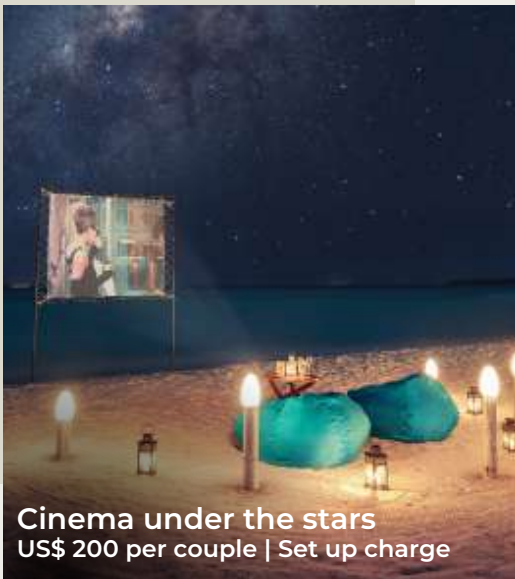


**Kuredhivaru Signature Dinner**  
US\$ 150 per couple | Set up charge

All prices are in US dollars and subject to 10% service charge and 17% GST.



**Jungle Dinner**  
US\$ 250 per couple | Set up charge



**Cinema under the stars**  
US\$ 200 per couple | Set up charge



**Dig in Dinner**  
US\$ 400 per couple | Set up charge

# *memorable experiences*



**Manta Dinner**  
US\$ 300 per couple | Set up charge

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# CHARCOAL-GRILLED BBQ

## SELECTION OF ARTISAN BREADS

### STARTERS

#### GRILLED HOKKAIDO SCALLOPS, SMOKED CAULIFLOWER PURÉE (SF)(D)(N)(A)

Creamed Spinach Sauce, Almond Flakes, Port Wine Sauce

### MAIN COURSE

#### TOURNEDOS ROSSINI (D)(A)

French-style Pan-seared Beef With Foie Gras, Truffle Madeira Sauce

OR

#### GRILLED ROCK LOBSTER WITH CAVIAR BEURRE BLANC (SF)(D)(A)

Crispy Baby Potatoes, White Asparagus

### DESSERT

#### CHOCOLATE CAPRESE (G)(D)(N)

Milk Chocolate, Crunchy Hazelnut

US\$ 250++ per person

(N) Nuts / (SF) Seafood / (D) Dairy / (G) Gluten / (A) Alcohol  
Please notify your server if you have any food intolerances or allergies.

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# MEDITERRANEAN MENU

## SELECTION OF ARTISAN BREADS

Tomato Focaccia, Olive Ciabatta, Hard Roll, Grissini

## STARTERS

### GRILLED SPANISH OCTOPUS, SWEET POTATO CREAM (SF)(D)

Batata Chips, Sun-dried Cherry Tomatoes & Chimichurri

## SOUP

### ROASTED BUTTERNUT SQUASH CREAM SOUP, RICOTTA (D)(G)(SF)

Black Rice Popcorn, Tiger Prawn

## MAIN COURSE

### SEABASS FILLET EN PAPILLOTE (D)(SF)

Baby Zucchini, Cherry Tomato, Eggplant, Mushroom

or

### GRILLED VEAL CHOP (G)(D)(A)

Eggplant Purée, Chickpeas, Spinach, Red Wine Reduction

## DESSERT

### VALRHONA STRAWBERRY CHOCOLATE BROWNIE AND LAVENDER HONEY (G) (D)

US\$ 225++ per person

(N) Nuts / (SF) Seafood / (D) Dairy / (G) Gluten / (A) Alcohol  
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# ASIAN FLAIR MENU

## SELECTION OF ARTISAN BREADS

Soft Milk Bread, Bánh Mi (Vietnamese Baguettes)  
Maldivian Tuna Rolls

## STARTERS

### BLACK ANGUS BEEF TATAKI, POTATO PIE (G)(D)

Sesame Seeds, Ponzu, Quail Egg

## SOUP

### SEAFOOD TOM YUM (SF)

Aromatic Thai Soup, Prawns, Calamari, Mussels, Steamed Rice

## MAIN COURSE

### SALMON FILLET, GRILLED BOK CHOY (SF)(D)

Celeriac Purée, Black Rice, Sweet Chili Sauce

or

### CHICKEN SUPREME WITH HOISIN GLAZE (G)(D)

Jerusalem Artichoke Purée, Baby Vegetables, Corn

## DESSERT

### FLUFFY AND JIGGLY JAPANESE CHEESECAKE (G)(D)

Mochi Ice Cream, Fruit Compote

US\$ 175++ per person

(N) Nuts / (SF) Seafood / (D) Dairy / (G) Gluten / (A) Alcohol  
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# VEGETARIAN MENU

## SELECTION OF ARTISAN BREADS

Tomato Focaccia, Olive Ciabatta, Hard Roll, Grissini

## STARTERS

### ITALIAN CREAMY BURRATA (D)

Tomato Consommé Gel, Dried and Pickled Grapes, Pesto Sauce

## SOUP

### TUSCAN RIBOLLITA SOUP (D)(G)

White Beans, Kale, Cherry Tomatoes, Parmesan Cheese

## MAIN COURSE

### WILD MUSHROOM RISOTTO (D)

Black Truffle & Kalamata Olive Purée, Duchess Potatoes,  
Ricotta Cheese, Artichoke, White Asparagus

## DESSERT

### CHOCOLATE CAPRESE (G)(D)(N)

Milk Chocolate, Crunchy Hazelnut

US\$ 165++ per person

(N) Nuts / (SF) Seafood / (D) Dairy / (G) Gluten / (A) Alcohol  
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# CHEF'S SPECIAL MENU

## SELECTION OF ARTISAN BREADS

Sourdough, Rustic Bread Basket

## STARTERS

### CRAB CANNELONI WITH CARROT GAZPACHO, PARMESAN CHIPS (G)(D)(SF)

Zucchini, Alaskan King Crab, Cream Cheese, Lemon Zest

## MAIN COURSE

### WAGYU BEEF TAJIMA STRIPLOIN (D)(A)(G)

Gratin Dauphinoise, Oyster Mushrooms, Black Pepper Sauce

or

### POACHED COD FISH WITH CHAMPAGNE SAUCE (SF)(D)(A)

Wilted Spinach, White Asparagus

## DESSERT

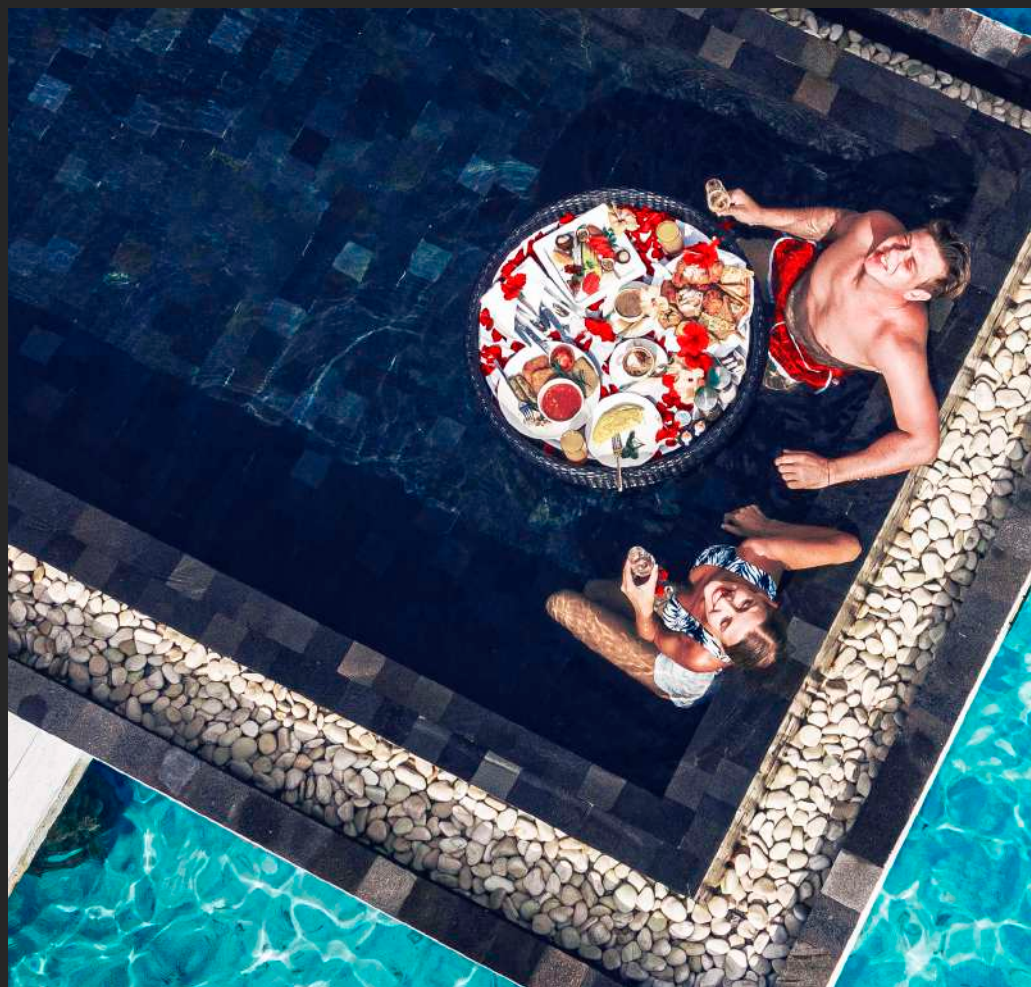
### CHOCOLATE CAPRESE (G)(D)(N)

Milk Chocolate, Crunchy Hazelnut

US\$ 275++ per person

(N) Nuts / (SF) Seafood / (D) Dairy / (G) Gluten / (A) Alcohol  
Please notify your server if you have any food intolerances or allergies.

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To arrange your Destination Dining experience, please speak to your Island Host, call in-villa dining or approach any of our restaurant staff.

Dining bookings must be made up to 12 hours in advance.  
Private island bookings must be made up to 48 hours in advance.

### Cancellation policy:

If you would like to cancel your reservation, please do so 7 hours in advance.  
Cancellations requested after this time will incur a 50% charge.  
No shows will incur a 100% charge.  
We appreciate your understanding.



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