

PERGOLA DINNER

Escape to the tranquil private beach dinner, and enjoy the beautiful sunset while listening to the sound of waves.

Let our dedicated chef and team prepare your sunset dinner, with a five-course set menu using only fresh locally produced ingredients.

Immerse in the magical summer beauty of the Maldives with your loved one.

Choose from the below packages
Veli US\$ 450++
Thari US\$ 550++
Handhu US\$ 580++
Signature Experience US\$ 700++
Signature BBQ US\$ 750++

Price Per Couple

PRIVATE DINING PACKAGES

VELI (SAND)

Veli 5 Course Set Menu,
Private Host, and a Bottle of
Water

THARI (STARS)

Thari 5 Course Set Menu,
Private Host, a Bottle of
Water, Bottle of Selected
White/Red Wine or
Sparkling Date Juice

HAN'DHU (MOON)

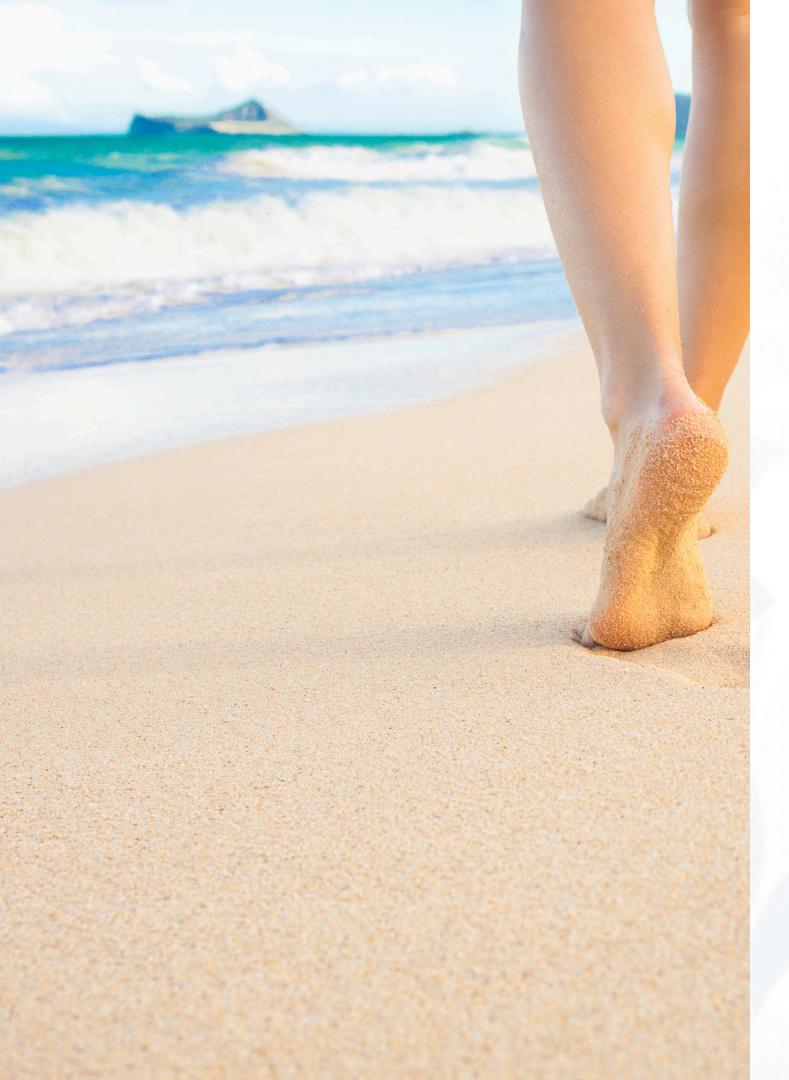
Private BBQ, Private Host,
Private Chef, a Bottle of
Water, a Bottle of selected
White/Red Wine or
Sparkling Date Juice.

SIGNATURE EXPERIENCE

A Bottle of Champagne and
Canapes on Arrival, Thari 5 Course
Set Menu, Private Host, Unlimited
Water, a selected Bottle of
White/Red Wine or Unlimited
Mocktails,
Special Romantic Setup

SIGNATURE BBQ EXPERIENCE

A Bottle of Champagne and Canapes on arrival,
a Private BBQ Dinner Menu, Private Host, Unlimited Water, a selected Bottle of White/Red Wine or Unlimited Mocktails,
Special Romantic Setup



VELI MENUS

STANDARD

Poached Chicken Salad

Soft-boiled Egg, Avocado, Bacon, and Cheddar Cheese with Assorted Greens, Mustard Dressing

White Bean Broth

Diced Vegetables & Basil Pesto

Seafood Egg Pasta

Garlic Light Cream Sauce

Australian Beef Tenderloin

Roasted Vegetables & Wild Mushroom Sauce

Iced Strawberry Soufflé

Soufflé Glazed Aux Fraises with Berry Snap Fruit Coulis

VEGETARIAN

Sampler

Radish Salad, Paneer Tikka, Aloo Tiki

Tomato Shorba

Tomato & Coriander Soup Served with Garlic Bread

Kashmiri Stuffed Capsicum

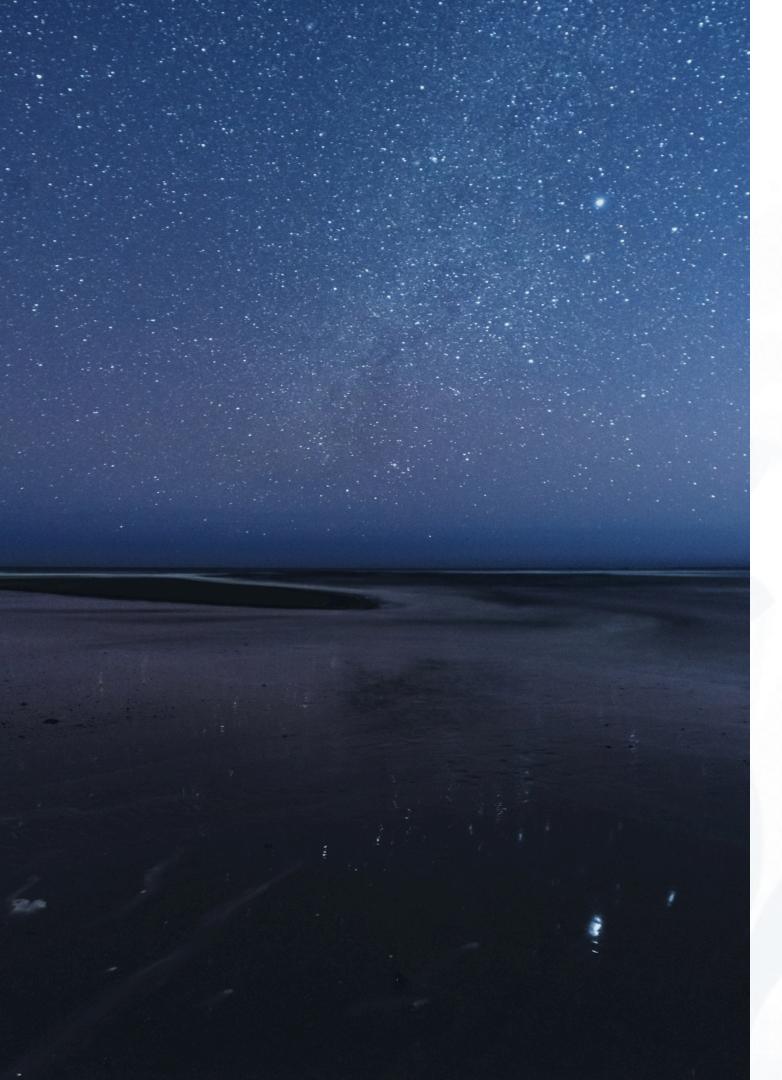
Capsicum Tandoori, Mixed with Marinated Vegetable Crumbdried Fruits & Nuts, Spring Roll & Vegetable Samosa.

Vegetable Biryani

Papadum, Raita, Palak Paneer, Pickle, Kachumber Salad

Dessert

Gulab Jamun & Carrot Halwa



THARI MENUS

STANDARD

Sampler

Calamari Fritters, Papaya Prawn Salad & Vegetable Spring Rolls

Braised Oxtail Broth

Root Vegetables & Shallot

Seared Fish Fillet

Sweet & Sour Vegetables

Oven Roasted Lamb Loin

Sautéed Potatoes & Vegetables in a reduction of Thyme Sauce

Mocha & Orange Chocolate Terrine

Coconut Ice Cream

VEGETARIAN

Sampler

Vegetable Samosa, Green Papaya Salad & Vegetable Spring Rolls

Butternut Squash Velouté

Garlic Crouton & Truffle Oil

Grilled Zucchini Boats

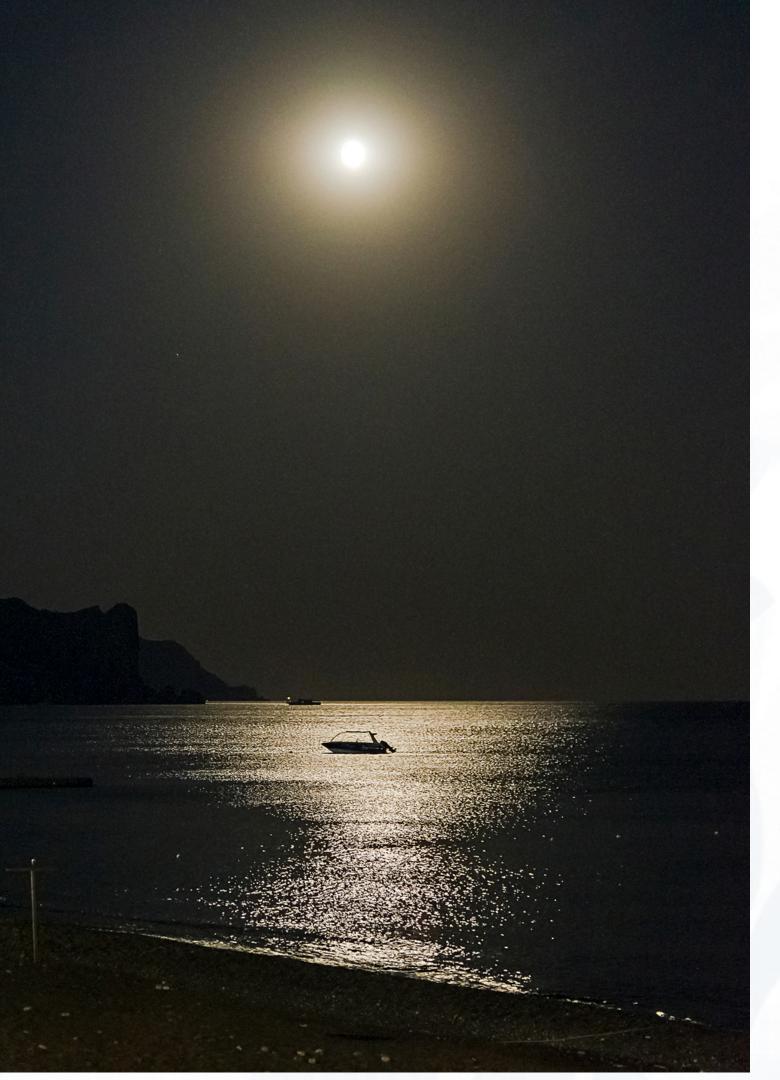
Stuffed with Feta, Pesto & White Beans with Rocket Leaves

Vegetables Lasagna

Mushroom, Spinach, Peppers, Tomato & Emmental Cheese

Mocha & Orange Chocolate Terrine

Coconut Ice Cream



HANDHU BBQ

STANDARD

Greek Salad

Romaine Lettuce with Cucumber, Onion, Bell Pepper, Feta Cheese & Olive Oil

From the Ocean

Garlic Prawns, Fish Fillet, Lobster

From the Land

Marinated Beef Steak, Marinated Chicken & Marinated Lamb

Condiments

Seasonal Vegetables & Roasted Potato or Fried Rice, Peppercorn Sauce, Mustard, Horseradish, or Lemon Olive Oil

Desserts

Carrot Cake with Fruit Coulis & Cut Tropical Fruits

VEGETARIAN

Alu Tiki with Radish Mint Salad Potato, Vegetable, Radish, Mint

Stuffed Potato, Tawa Baby Corn Tandoori mix vegetable skewers

Tikka Stuffed Capsicum, Paneer Hara Bhara Kebab Vegetable Kathi Roll

Condiments

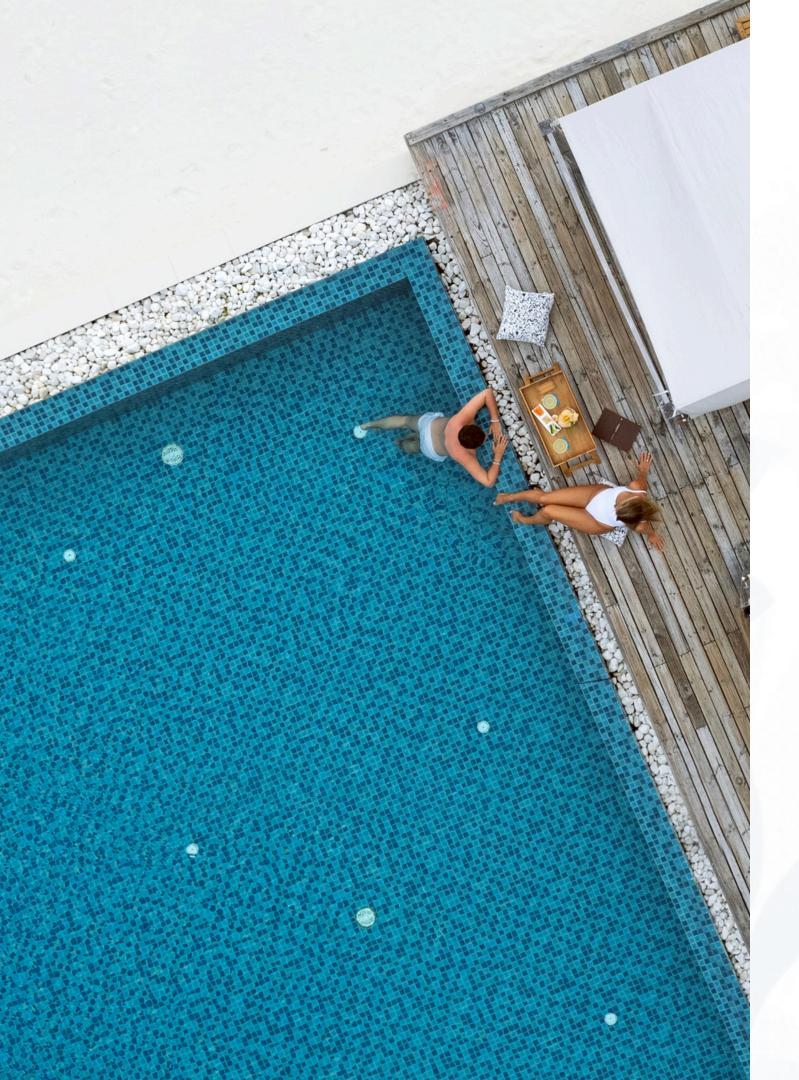
Jeera Rice, Paratha, Papadum, Masala Peanut

Sauces

Mint chutney, Raita, Sweet Chili Sauce

Desserts

Carrot Halwa, Gulab Jamun



BREEZE BITES

Avocado Toast (V)

Rye Toasted Bread with Crushed Avocado Flesh, Cherry Tomato with Side Salads, and Vinaigrette Dressing

Fish Fingers (D)

Breaded Fish Fillet with Tartar Sauce and French Fries.

California Tacos (D)

Crispy Breaded Chicken, Coriander & Lime, French Fries

Triple Chicken Wings

Baked Barbeque Chicken Drumlets, French Fries & Dips

French Fries

Served with Tomato Ketchup or Mayonnaise.

Calamari Fritters (D) (S)

Deep-fried Calamari Rings with Spicy Herb Mayonnaise, Lemon

Mexican Burritos (S)

Minced Beef, Jalapeno, Mushroom, Tomato & Avocado

Shrimp Tacos (D)

Sautéed Paprika Shrimp with Avocado, Red Onion & Shredded Lettuce.

Bruschetta (V)

Toasted Ciabatta Bread, topped with Crushed Tomato, Seasoned with Garlic, Herbs Oil, and Side Salads

Prawn Fritters (D)

Battered Prawns with Cucumber, Carrot, and Wasabi Mayonnaise



PRIVATE DINING WINE INCLUSIONS

RED WINE

STONEBURN, NEW ZEALAND
Pinot Noir

LA BAUME SAINT PAUL RESERVE,
FRANCE
Cabernet Sauvignon

KLEINE ZALZE 'CELLAR
SELECTION', SOUTH AFRICA
Pinotage

YALUMBA 'Y SERIES', AUSTRALIA Shiraz-viognier

WHITE WINE

LE DUE TORRI, ITALY Chardonnay

KLEINE ZALZE 'CELLAR SELECTION', SOUTH AFRICA Chenin Blanc

LA BAUME 'SAINT PAUL', FRANCE Chardonnay

STONEBURN, MARLBOROUGH,
NEW ZEALAND
Sauvignon Blanc



PRIVATE DINING WINE INCLUSIONS

ROSÉ WINE

ROSEHAVEN ROSE,
CALIFORNIA USA
Grenache, Barbera, Tempranillo,
Zinfandel

SPARKLING WINE

PROSECCO LA MONTELLIANA
EXTRA DRY DI TREVISO DOC,
ITALY
Glera

SWEET WINE

VERSUS PENGVINE 'SWEET
SENSATION' WHITE, SOUTH AFRICA
Chenin Blanc