



PRIVATE FLOATING EXPERIENCES

Sail on board our private floating platform through the beautiful Maldivian waters, be it during the sunrise or the sunset.

Your personal Chef is preparing your meal as you watch the sun go down. Dinner is served on the top deck under the stars, anchored close by to the island.

Choose from private floating packages below:

Sunrise Breakfast US\$250++

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 Crumb-
dried 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