

# B&F DESTINATION DINNERS



MALDIVES

# PRIVATE DINNER ON THE BEACH OR CORAL TERRACE

THE ULTIMATE ROMANTIC DINNER JUST GOT HOTTER.  
YOU CHOOSE THE VENUE, WE'LL DO THE REST!

US\$ 300 per person /  
US\$ 250 per person (full/half board)

## FARM MENU

Teriyaki glazed chicken tempura | Maki with Japanese mayonnaise  
Papaya salad with crispy duck | bean sprouts and cashew nuts  
Lamb rack with herb crust | quinoa | dried fruit and nuts  
Wagyu beef striploin | truffled mashed potatoes | vegetables  
Caramel mango | lime Chantilly | amaranth wafer

## OCEAN MENU

Caviar with condiments  
Tuna tartare | turnip rice | sesame dressing  
Whole lobster for two with onions | hazelnut butter | leek  
Reef fish fillet | braised octopus | bone marrow | potatoes  
Chocolate coffee tart | Baileys cream sauce

## OCEAN AND FARM MENU

US\$ 300 per person  
US\$ 250 per person (full/half board)

W sushi selection  
Duck confit salad | roasted beetroot | goat cheese  
Lobster risotto | pimento essence  
Wagyu beef striploin | truffled mashed potatoes | grilled vegetables  
Chocolate coffee tart | Baileys cream sauce

## NO MEAT FOR ME

US\$ 250 per person  
US\$ 200 per person (full/half board)

Potato and leek veloutée | Shimeji mushrooms | chestnuts  
Roasted root vegetables | macadamia nuts | palm heart | truffled butter  
Sixty degree egg with crispy potato | asparagus | quinoa glazed | hazelnut butter  
Portobello mushroom risotto Spinach | pimento essence  
Pistachio sponge cake | berries | mixed nuts | yogurt sorbet

### Cancellation policy:

12 hours at 25% of the agreed event  
6 hours 50% of the of the agreed event  
3 hours and no show 100% of the agreed event

Please inform our Events Specialist for a customized menu

Reservations should be made at least five hours in advance. Please inform our talents of any food allergies or intolerances.  
Prices are subject to 10% Service Charge and GST.

# IN RETREAT BBQ

## SEA

US\$ 145 per person

US\$ 100 per person (full/half board)

### Organic

Nicoise salad  
Caesar salad  
Romaine lettuce, shaved parmesan, egg

### Grill

Tuna steak, soya ginger marinated  
King prawn, lemon grass, kaffir lime butter  
Lobster tail, shallot & garlic marinated  
Squid, local spice marinated

### Hot Side

Corn on the cob, chili butter  
Marinated vegetable, mountain herbs

### Sweet

Pineapple crumble, coconut curd  
Tropical fruits

## LAND & SEA

US\$ 185 per person

US\$ 135 per person (full/half board)

### Organic

Caesar salad  
Romaine lettuce, shaved parmesan, egg  
Lobster salad, grape fruit salad

### Grill

Beef sirloin, herbs marinated  
Baby chicken, local spice marinated  
Lobster tail, shallot & garlic marinated  
Tuna steak, soya ginger marinated

**ASK FOR A PRIVATE CHEF FOR US\$ 250**

## LAND

US\$ 145 per person

US\$ 100 per person (full/half board)

### Organic

Roasted beet root, pumpkin salad  
chickpeas, goat cheese  
Caesar salad, cheese  
Romaine lettuce, shaved parmesan, egg

### Grill

Beef sirloin, herbs marinated  
Lamb cutlets  
Baby chicken, local spice marinated

### Hot Side

Corn on the cob, chili butter  
Baked potato, sour cream herbs

### Sweet

Black forest  
Tropical fruits

### Hot Side

Corn on the cob, chili butter  
Marinated vegetable, mountain herbs  
Baked potato, sour cream herbs

### Sweet

Baked vanilla lime cheesecake  
Black forest  
Tropical fruits

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# A NIGHT TO REMEMBER

BREATHE THE OCEAN IN AND IGNITE YOUR SENSES ABOARD ESCAPE FOR A SUMPTUOUS DINNER WITH YOUR VERY OWN PRIVATE CHEF AND BUTLER TO ATTEND TO ALL YOUR NEEDS.

US\$ 1,500 (per couple, US\$ 300 per additional person)  
For the boat rental, private chef and the dinner menu

## Bruschetta

Mozzarella | cherry tomato | aged balsamic | fresh basil

## Summer rolls

Vietnamese rice paper rolls | prawns | chili – lime sauce

## Maldivian lobster

House made rub | fennel and orange salad | baby spinach

## Beef tenderloin

Mushroom marmalade | heirloom carrots | red wine reduction

## Dessert

Apple and pomegranate strudel | mango

### INCLUSIVE OF PRIVATE CHEF

BEVERAGE CHARGES ARE UPON CONSUMPTION AND ON PRE-ORDER BASIS

PLEASE INFORM OUR EVENTS SPECIALIST FOR A CUSTOMIZED MENU

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# ESCAPE OVERNIGHT

US\$ 3800 FOR THE BOAT RENTAL ONLY  
WITHOUT FOOD OR BEVERAGES

WHY NOT ESCAPE FROM PARADISE.  
HOP ON OUR TWO MAST MOTOR SAILER YACHT AND BE READY  
TO BE AMAZED BY NATURE AND TO BE PAMPARED BY OUR TALENTS

**US\$ 2550 FOR BREAKFAST, LUNCH AND DINNER**

Dinner

**US\$ 1750 FOR BREAKFAST, LUNCH OR DINNER**

INCLUSIVE OF PRIVATE CHEF  
BEVERAGE CHARGES ARE UPON CONSUMPTION AND ON PRE-ORDER BASIS  
PLEASE INFORM OUR EVENTS SPECIALIST FOR A CUSTOMIZED MENU

## DINNER

### Bruschetta

Mozzarella | cherry tomato |  
aged balsamic | fresh basil

### Summer rolls

Vietnamese rice paper rolls prawns |  
chili – lime sauce

### Maldivian lobster

House made rub | fennel and orange salad |  
baby spinach

### Beef tenderloin

Mushroom marmalade | heirloom carrots |  
red wine reduction

## LUNCH

### Greek salad

Bell pepper | cucumber | feta cheese |  
kalamata olives | shallot | extra virgjn olive oil

### Grilled prawn salad

grapefruit | baby romaine | celery stalk |  
passion fruit vinaigrette

### Local tuna sandwich

### Tandoori chicken wrap

Served with corn tortilla | tomato salsa |  
guacamole and sour cream

### Mezze platter

hummus | baba ganoush | tahini |  
marinated olive | feta cheese | pita bread

### Fresh fruit platter

## BREAKFAST

Bakery | pastry basket

Butter | jam

Cereal | fruit yoghurt | bircher muesli

Cheese | smoked reef fish | salmon

Choice of eggs

Fresh fruit | fresh juice

Fresh milk | coffee | tea

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