



One & Only

REETHI RAH
Maldives

**PRIVATE DINING
EXPERIENCE**



FROM DINING ON A SANDBANK IN THE MIDDLE OF THE
INDIAN OCEAN TO SAVOURING EXQUISITE MENUS PREPARED AND
SERVED BEACHSIDE, ONE&ONLY REETHI RAH'S WONDERFULLY
SECLUDED SETTING PROVIDES THE PERFECT CANVAS FOR AN
ENCHANTING ARRAY OF PRIVATE DINING OPTIONS.

When a memorable occasion calls for a truly special setting, One&Only Reethi Rah provides a wonderful scene for the ideal dining experience for couples, families or a group of friends to celebrate under the stars. From private beachside dining to starlight dinners, extraordinary culinary experiences are tailored to individual wishes.

PRIVATE SANDBANK DINING EXPERIENCE

One of the world's most remote and breathtaking private dining experiences at a beautifully secluded sandbank. Indulge in a mesmerising dining experience as your private chef brings your wishes to the table.



Be whisked away to a secluded sandbank in the middle of the Indian Ocean for an once-in-a-lifetime experience. Upon arrival, your private chef and host will be awaiting with a theatrical dining set-up beneath a sun-kissed or a starry, moonlit sky. Enjoy the plush comfort of lounging in the sand, watch the beauty of turquoise ocean or a spectacular Maldivian sunset whilst sipping champagne and savouring delicious canapés. Indulge in a mesmerising dining experience, that is personalised to your wishes.

AVAILABLE DAILY FOR LUNCH AND DINNER

US\$ 950 PER PERSON

** Price is subject to 10% service charge and applicable GST*

*** Minimum 2 guests*

** Above image does not depict the exact set-up of One&Only Reethi Rah's private dining experience set-ups.
Additional charges may apply for selected decorations.*

ONE&ONLY PRIVATE DINING EXPERIENCES

Sit back and relax while a warm gentle breeze and the soft sounds of the Indian Ocean tickle you. Whether you dine in one of our twelve private beaches, in the comfort of your villa or at one of our unique locations, each experience is designed to offer the ultimate in private dining.



When a memorable occasion calls for a truly special setting, One&Only Reethi Rah provides a wonderful scene for the ideal dining experience for couples, families or a group of friends to celebrate under the stars. From private beachside dining to starlight dinners, extraordinary culinary experiences are tailored to individual wishes. Savour the tantalising aroma and mouth-watering tastes of our fresh and innovative cuisine, paired with the finest champagnes and wines from around the world.

AVAILABLE DAILY

FROM US\$ 325 PER PERSON

** Price is subject to 10% service charge and applicable GST*

**Above images do not depict the exact set-up of One&Only Reethi Rah's private dining set-ups.
Additional charges may apply for selected decorations.*



ONE&ONLY
PRIVATE DINING EXPERIENCE
MENUS

PRIVATE SANDBANK DINING

CANAPÉ

FOIE GRAS & SEA SALT
SALMON GRAVLAX & CAPERS
FRENCH SAUSAGE
BELL PEPPER & BASILIC **V**



APPETISER

SMOKED SCALLOPS & CAULIFLOWER Salmon roe, shaved dried chorizo **P**
LOBSTER CEVICHE Virgin Bloody Mary, pomegranate seeds, buckwheat
CHICORY Roquefort cheese, walnuts, French dressing **N**
GREEN MANGO & PAPAYA SALAD Glass noodles, raw papaya, tofu, lemon sugar dressing



HOT GRILL

WAGYU STRIPLOIN Shallot jus
LAMB CARRÉ Mint jus
MALDIVIAN LOBSTER 600-800g Virgin sauce
JUMBO PRAWNS Lemon butter sauce served on lemongrass skewer
MALDIVIAN TUNA Curry, Maldivian leaves and spices served in a pot

SIDES

VEGETABLES – Spinach leaves, grilled vegetables, boiled asparagus, beans ragout **V**
STARCHES – Truffle mashed potato, creamy polenta, steamed rice **V**



DESSERT

KOSMIK PISTACHIO **A**
Confit griotte, “Valrhona Ivoire 35%” chocolate cream, Ivoire Chantilly-pistachio, Trocadéro biscuit
KOSMIK PARADISE
Apricot compote, lemon biscuit, Kalamata black olives confit, olive oil mousse, strawberry confit
BERRIES PLATTER **V**

US\$ 950 PER PERSON

SUPPLEMENTS

US\$ 395 FOR OSCIETRA CAVIAR (30G)
To complement: blinis, caper, grated egg white and yolk, lemon, parsley, sour cream, white onion
US\$ 95 FOR CHEF'S CREATION – “CAVIAR & CRAB”
Oscietra Sturia caviar, blinis, crab meat, horseradish-wasabi cream

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

* Prices are subject to 10% service charge and applicable GST and does not include beverages.

PRIVATE BEACH DINING

AMUSE-BOUCHE

One amuse-bouche of your choice

RED LOBSTER RAVIOLI

Coconut espuma

OYSTER TSARSKAYA **A**

Champagne sabayon



STARTER

One starter of your choice

SEA URCHIN SCRAMBLED EGGS

White truffle crumble

WAGYU BEEF TARTARE

Smoked foie gras brûlée, caramelised fig

OSCIETRA CAVIAR

Crab meat, wasabi, dill cream served with Oladi (Blinis)



MAIN COURSE

One main course of your choice

CAVIAR RISOTTO **A**

Champagne

QUAIL

Sour cherries, roasted foie gras, Savoy cabbage, quail truffle jus

BLACK COD PAVÉ

Citrus powder, grapefruit segment, peas-mint purée, coco beans sauce



DESSERT

One dessert of your choice

KOSMIK CARAMEL

Mocha cream, chocolate and spices ganache, salty caramel sauce

KOSMIK MONT BLANC **N**

Blueberry jelly, chestnut parfait, chestnut purée, meringue

SEASONAL TROPICAL FRUIT & BERRIES PLATTER **V**

US\$ 425 PER PERSON

INCLUSIVE OF ONE BOTTLE OF ROSÉ CHAMPAGNE

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

* Prices are subject to 10% service charge and applicable GST and does not include beverages.

ROMANTIC HONEYMOON DINING

AMUSE-BOUCHE

One amuse-bouche of your choice

COLOURFUL QUAIL EGG MOLLET & TRUFFLE

POTATO MACARON, EGG YOLK & PISTACHIO **N**

HONEY MELON-KAFFIR LIME GAZPACHO

OYSTER TSARSKAYA Champagne sabayon **A**



STARTER

One starter of your choice

RED LOSBTER RAVIOLI Cold dashi-kumbu consommé

KING CRAB Crispy vegetables, curcuma, spicy citrus consommé

RISOTTO CAVIAR RÂPÉ Granny Smith apple essence



MAIN COURSE

One main course of your choice

VEAL FILLET Ricard green pea purée, Saint-Florentin potato, foie gras, truffle veal jus **A**

DUCK BREAST Pak choy, peach, tonga bean crumble, chocolate-spices sauce

BUTTER POACHED LOBSTER TAIL Crunchy purple carrots, salmon roe, tarragon cream

LENTILS-WASABI Potato-truffle emulsion brûlée, muscovado sugar



DESSERT

One dessert of your choice

KOSMIK PISTACHIO **NA**

Confit griotte, “Valrhona Ivoire 35%” chocolate cream, Ivoire Chantilly-pistachio, Trocadéro biscuit

KOSMIK PARADISE

Apricot compote, lemon biscuit, Kalamata black olives confit, olive oil mousse, strawberry confit

KOSMIK B-52

“Valrhona Dulcey 32%” chocolate cream, Ivoire Chantilly-Baileys cream, maple biscuit, Baileys jelly

SEASONAL TROPICAL FRUIT & BERRIES PLATTER **V**

US\$ 325 PER PERSON

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

* Prices are subject to 10% service charge and applicable GST and does not include beverages.

ONE&ONLY PRIVATE DINING

Barbecue Experience

APPETISER & SALAD

LETTUCE & CO **V**

Cucumber, mixed green leaves, tomato, Château d'Estoublon olive oil from France

TOMATO & CO **V**

Mixed colourful tomatoes, Kalamata black olive, parsley, red onion,
Guérande sea salt, Treurer Arbequina olive oil from Spain

COCKTAIL SALAD

Avocado, poached prawns, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

REEF FISH CEVICHE

Citrus, coriander, corn, mashed sweet potato, pineapple juice, red onion

MALDIVIAN TUNA CEVICHE

Spicy orange and lime juice, pomegranate seeds, toasted buckwheat



MAIN COURSE

BEEF TENDERLOIN OR RIB-EYE *Nebraska, USA*

CHICKEN BREAST *France, Label Rouge*

ORGANIC LAMB CHOPS *Wales*

REEF FISH Catch of the day

JUMBO PRAWNS

MALDIVIAN TUNA

SAUCES

MEAT – Barbecue, béarnaise, shallot

FISH – Citrus-vanilla butter, lemon butter, white wine **A**

SIDES

VEGETABLES – Grilled asparagus, grilled tomato, grilled vegetables

STARCHES – Corn on the cob, jacket baked potato



DESSERT

AMERICAN CHEESECAKE

DARK CHOCOLATE MOUSSE

GRILLED MARSHMALLOW ON STICK

SEASONAL TROPICAL FRUIT PLATTER **V**

CONDIMENTS

Focaccia, tomato dip, Isigny Sainte-Mère butter from France, Château d'Estoublon olive oil from France, old balsamic vinegar

US\$ 325 PER PERSON

SUPPLEMENTS

US\$ 70 FOR GRILLED MALDIVIAN LOBSTER

US\$ 50 FOR BEEF TOMAHAWK (AUSTRALIAN ANGUS)

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

* Prices are subject to 10% service charge and applicable GST and does not include beverages.

ONE&ONLY PRIVATE DINING

Arabic Experience: Alkhibrat Alarabia

MEZZE

- HUMMUS Mashed chickpeas, tahini **V**
BEETROOT MOUTABEL Boiled beetroot, lemon juice, tahini **V**
BAZENJAN AL RAHEB Grilled eggplant, garlic, lemon, olive oil **V**
TABOULEH Parsley, bourgal, onion, tomato, lemon dressing **V**
PATATA HARRA Chili paste, coriander, garlic, potato **SV**



SOUP

- MOROCCAN COLD SOUP Cucumber, saffron, yogurt



MAIN COURSE

- SEAFOOD TAJIN Mixed seafood, Moroccan spices, Royal couscous
KEBBEH ISTANBUL Pounded meat, crushed wheat filled with mixed nuts, Turkish spices **N**



MIX GRILL

- IRANIAN SHISH KEBAB Lamb loin cubes marinated with Iranian spices
RYASH LAHMI Lamb chop marinated with tomato, chili paste **H**



DESSERT

- ASSORTED ARABIC SWEETS Five variants **N**
KUNAFSA Middle Eastern cheese pastry soaked in sugar based syrup **N**
SEASONAL TROPICAL FRUIT PLATTER **V**

CONDIMENTS

- Assorted homemade Arabic bread – Pita plain, Lebanese bread
Aldouka – Assorted mixed cuts, cumin, Al Mahjoub, olive oil **N**

US\$ 325 PER PERSON

SUPPLEMENTS

- US\$ 135 FOR WHOLE BABY LAMB OUZI FOR 2 PERSONS
US\$ 99 FOR WHOLE BABY LAMB OUZI FOR 4 PERSONS

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

* Prices are subject to 10% service charge and applicable GST and does not include beverages.

ONE&ONLY PRIVATE DINING

Indian Experience: Niji Anubhav

STARTER

CHICKEN KATHI ROLL **S**

Tandoori chicken tikka strips marinated with Indian spices, onions and peppers wrapped with tortilla bread

ALOO CHANA CHATO **SV**

Chickpeas, coriander, chaat masala, green chili, lemon, potato



KEBAB

One kebab of your choice

VEGETABLE KEBABS FROM TANDOOR **SV**

Paneer cheese marinated with yogurt and spices, broccoli, cauliflower, mushroom cooked in tandoori oven, mint-yogurt dip on the side

KEBABS FROM TANDOOR **S**

Chicken marinated with yogurt and spices, lamb, prawn, fish cooked in tandoori oven, mint-yogurt dip on the side



MAIN COURSE

One main course of your choice

KONJU VARUTHARACCHA CURRY *South India* **S**

Traditional prawn curry, curry leaves, coconut milk, mustard

MUGHLAI CHICKEN KORMA *North India* **NS**

Classic Mughlai chicken curry cooked with spices, yogurt, almond, cashew nut paste

DUM ALOO KASHMIRI *Kashmir* **VN**

Potato stuffed with cottage cheese, raisin, cashew nut cooked with white rich mild gravy, cardamoms, saffron

All main courses are served with butter naan and basmati rice



DESSERT

SEMIYA PUDDING Cardamom, ghee, milk, pistachio, vermicelli **N**

GAJAR KA HALWA WITH CARDAMOM ICE CREAM Cardamom, cashew nut, carrot, milk, raisin, saffron **N**

SEASONAL TROPICAL FRUIT & BERRIES PLATTER **V**

US\$ 325 PER PERSON

SUPPLEMENTS

US\$ 70 FOR TANDOORI WHOLE REEF FISH WRAPPED IN BANANA LEAVES **S**

US\$ 70 FOR HYDERABADI MURG BIRYANI - Chicken biryani with chana dal and chicken stew **SN**

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

** Prices are subject to 10% service charge and applicable GST and does not include beverages.*

ONE&ONLY PRIVATE DINING

Japanese Experience: Nipponshoku taiken

APPETISER

One appetiser of your choice

DRY MISO HAMACHI

Chives, dry miso, garlic chips, yuzu juice, truffle oil

KING CRAB & WATERMELON

King crab, massago, olive oil, watermelon, yuzu cream



ROLL / SASHIMI / NIGIRI

CALIFORNIA ROLL Crab meat, avocado, cucumber, sesame, wasabi mayonnaise

SASHIMI Hamachi, octopus, tuna

NIGIRI Salmon, scallops, toro



SALAD

LOBSTER & SPICY LEMON DRESSING **S**

Slow cooked Canadian lobster, Asian green leaves, grilled shiitake mushroom, tomato

BABY SPINACH SALAD & DRY MISO **V**

Baby spinach, dry miso, olive oil, Parmesan, truffle oil, yuzu juice



MAIN COURSE

FISH Chilean sea bass, shiso salsa **S**

BEEF Australian wagyu, wasabi salsa, ponzu sauce **S**

UDON Chicken, udon noodles, asparagus, clear soup, spring onion, wasabi **A**



DESSERT

CHOCOLATE FINGERS Five pieces

MOCHI ICE CREAM Selection of three flavours

US\$ 325 PER PERSON

SUPPLEMENTS

US\$ 120 FOR JAPANESE WAGYU BEEF KAGOSHIMA OR SAGA (150G PER PERSON)

US\$ 40 FOR OYSTERS PREPARED IN NEW STYLE (3 OYSTERS PER PERSON)

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

** Prices are subject to 10% service charge and applicable GST and does not include beverages.*

ONE&ONLY PRIVATE DINING

Maldivian Experience: Dhivehivantha farih kolhu

APPETISER

- KIRU GARUDHIYA Chilled coconut soup, passion fruit juice, marinated scallops **S**
FATHU MAS HUNI ADHI ROSHI Local lettuce salad wrapped in chapatti, rihaakuru fish sauce
IHI SATANI Butter poached lobster tail wrapped in a leaf, Maldivian pine nuts **N**
MAS ROSHI Maldivian tuna cake, curry mayonnaise **S**



SALAD

- BARABOA MASHUNI Garden pumpkin-coconut salad **V**
BASHI SATANI Fried eggplant salad **V**



MAIN COURSE

- HANAAKURI FARU MAS Reef fish marinated in masala spices **S**
KANDKUKULHU MUSSANMA Maldivian tuna in coconut-ginger, lime marinade **S**
HANAAKURI DINGA Prawns marinated in local spices **S**
KUKULHU RIHA Maldivian chicken curry **S**

SIDES

COCONUT RICE

STEAMED VEGETABLES

FIHUNU KATTALA Roasted sweet potato



DESSERT

- HUNI HAKURU Jaggery pudding, banana ice cream, coconut tulip
MOOSUMEE MEYVAA Seasonal tropical fruit platter **V**

US\$ 325 PER PERSON

SUPPLEMENTS

US\$ 90 FOR MALDIVIAN LOBSTER (600G TO 800G) COOKED ON OPEN GRILL
US\$ 50 FOR MALDIVIAN STYLE DEVILLED OCTOPUS IN CRISPY CHAPATTI & TACOS CHIPS

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

** Prices are subject to 10% service charge and applicable GST and does not include beverages.*

ONE&ONLY PRIVATE DINING

Vegetarian Experience

APPETISER

GRILLED ARTICHOKES **V**

Lemon, lime, honey dip

GRILLED CORN ON THE COB **V**

Feta cheese, oregano

MARINATED ZUCCHINI **V**

Zucchini, old balsamic vinegar, flowers, lime juice, sugar, extra virgin olive oil

TOMATO & CHERRY GAZPACHO **NV**

Ricotta cheese, roasted pistachio

APPLE & BEETROOT TARTARE **V**

Guacamole and green mustard cream, chard leaves marinated in Château d'Estoublon olive oil from France, capers, Guérande sea salt



MAIN COURSE

CHERRY TOMATO PIE **V**

Pie sable, chicory, shallot and cherry tomatoes confit

GRILLED HARD TOFU **V**

Marinated with mustard, celery purée, sprouts salad

CHARRED VEGETABLES A LA PROVENÇALE **V**

Lemon skin, horseradish cream, asparagus, Hollandaise garlic sauce



DESSERT

BANANA & BERRIES RAW ICE CREAM **V**

With coconut yogurt, coconut

LA TRUFFLE AU CHOCOLAT **V**

ASSORTED MACARONS

Chocolate, pistachio **N**, vanilla

US\$ 325 PER PERSON

SUPPLEMENTS

US\$ 55 FOR RISOTTO COOKED IN CHAMPAGNE, LONG PEPPER, OLIVE OIL **A**
US\$ 45 FOR HOMEMADE FETTUCINE, BLACK TRUFFLE PASTE, TOMATO, CAVIAR

V - VEGETARIAN **N** - NUTS **P** - PORK **S** - SPICY **A** - ALCOHOL

** Prices are subject to 10% service charge and applicable GST and does not include beverages.*