

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.

GAATHAFUSHI PRIVATE SUNSET + DINNER

Exclusive sunset | US\$ 390 per couple

ENJOY THE SUNSET WITH YOUR SPECIAL SOMEONE:
LET US TAKE CARE OF THE REST
5:30PM – 7:00PM

Bottle of bubbles
Chef's selection of canapés
Option to have a butler or total privacy

Extremely romantic | US\$ 950 per couple

THE PERFECT PACKAGE IF YOU WANT SOME ROMANCE DURING YOUR VACATION.
LET US SWEEP YOU OFF YOUR FEET.
7:00PM – 10:00PM

5 course casual bistro set menu
Private chef and butler

Extremely WOW Romantic | US\$ 1150

WE WANT TO IMPRESS YOU WITH THE PERFECT COMBINATION OF WHAT GAATHAFUSHI
HAS TO OFFER. VIEWS OF THE SUNSET OF THE INDIAN OCEAN FOLLOWED BY
A SET COURSE MENU
5:30PM-10:00PM

Chef's selection of canapés
5 course casual bistro set menu
Private chef and butler

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Barefoot BBQ Lunch | US\$ 750 per couple, US\$ 250 for any additional guest

THE ULTIMATE DAYTIME BBQ. BE PAMPERED BY OUR TALENTS AND ENJOY THE BEST
INGREDIENTS FROM THE SEA COOKED ESPECIALLY FOR YOU.
12:30PM – 4:30PM

ORGANIC
Nicoise salad
Caesar salad | prawns
Romaine lettuce | shaved parmesan | egg
Sashimi

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

W Style BBQ Dinner | US\$ 1150 per couple, US\$ 250 for any additional guests.

BECAUSE WE KNOW YOU DESERVE MORE, WE BRING IT ALL. GET READY FOR THE REAL
TREAT. THIS EXPERIENCE WILL KNOCK YOU OUT OF LOVE. WE WILL START YOU OFF
WITH CANAPÉS AND BUBBLES DURING SUNSET FOLLOWED BY AN EXTENSIVE FEAST
PREPARED A LA MINUTE.
5:30PM – 9:00PM

ORGANIC
Caesar salad | chicken
Romaine lettuce | shaved parmesan | egg
Lobster salad | grape fruit salad
Sushi | Sashimi

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

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

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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