



DINING BY  
*Design*

WHEREVER YOUR TASTES MAY TAKE YOU...



Anantara's signature private dining concept promises the ultimate culinary experience - tailor made exclusively for you. From a choice of enchanting settings and exceptional flavours, to a personal chef and butler, Dining by Design is uniquely romantic and completely unforgettable.



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### **Beach Romance**

A secluded stretch of shore is reserved just for you. Choose your view – the sun setting over ocean waves or beside the tranquil lagoon. Experience barefoot luxury at an exquisite table on powdery sands with ambient candlelit lanterns.

### **Private 'Faree' Hideaway**

Your exotic faree tent awaits on pure white sands. Intimate and elegant, a fine dining table is framed by pristine white drapes and dazzling ocean scenery.

### **Wave Breaker**

Stroll to the end of the jetty to a private dining retreat in a breathtaking world of your own. Celebrate natural seclusion and a glorious sunset view, with crystal clear waves breaking over the reef.

### **Sand Table**

Dine local island style, seated at a beach table carved out of sand. Flaming torches flicker as the last sun rays give way to a star studded sky. A truly memorable Maldivian experience, full of natural romance.

BEACH DINNER

USD 250 net per person



**GULHIFUSHI ISLAND DINNER**  
USD 300 net per person

A few minutes' boat ride whisks you away to our Gulhifushi island. The sunsets here are out of this world, and tropical lagoon waters promise absolute tranquillity. Choose your perfect set up for a romantic evening – a tastefully simple table, a faree tent with white drapes or a table carved out of sand. Indulge in the ultimate escape by reserving Gulhifushi Island.

**OVERWATER DINNER**  
USD 300 net per person

Dine in the middle of the sea and share an intimate dinner with your loved one at Moodhu Malafai, our overwater floating platform. Indulge in an exquisite dinner curated specially by our chefs. Your private waiter will take care of all your needs to make your evening unforgettable.

*All venues are weather dependent.*

## IMPECCABLE SERVICE

The discreet service of a personal waiter, tending to every need, leaves you free to relish gourmet tastes and soak up the beauty of your setting.

## THE ART OF FINE CUISINE

Enjoy the opportunity to collaborate with your chef and create an entirely new 3-course menu to suit your personal tastes. Our resident Wine Guru is also on hand to recommend the ideal wines and champagnes to complement your chosen cuisine.

## MEMORIES FOREVER

Capture these special moments with our in-house professional photographers from DigiPhoto.

### Professional Photo Session

USD 130/30 mins

*up to 10 Digital copies in USB plus 6x8 size  
(Complimentary 1 Print)*

USD 200/30 mins

*up to 15 Digital copies in USB plus Leather folder  
(1 print 6x8 size and 1 print 8x10 size)*

*The photo session should be booked  
between 5.00 pm – 7.00 pm.*

*Additional charge of USD 260 after 7.00 pm.*



## SIGNATURE SEAFOOD DINNER

### Amuse Bouche

Oyster yuzu vinaigrette

### Starters

Wahoo ceviche

with yuzu, pomelo, cucumber ribbons

Yellow Fin Tuna Tartar

with shallots and avocado with a hint of Maldivian chili  
Sri Lankan prawns in cocktail sauce

### Mains

Seared scallops, flame grilled garlic and ginger  
king prawns, grilled local lobster with garlic butter  
and Maldivian spice rubbed snapper fillet

*Accompanied by dressings and sauces, mixed green salad,  
baked new potatoes and roasted heirloom baby vegetables*

### Desserts

Lemon Tart

Vanilla almond crust, lemon crèmeux, and raspberry sorbet

## REEF & BEEF

### Amuse Bouche

Aubergine roulade with anchovies and tomato concassé

### Starters

Burrata, heirloom tomatoes, crispy garlic,  
caramelised pine nuts and kalamata olives

Grilled octopus and citrus salad

San Daniele prosciutto with fresh figs

Seared tuna, peppery rocket, watermelon, and  
feta salad with lemon and EV olive oil dressing

### Mains

Marinated and char coal grilled selection of black angus fillet,  
saltbush lamb chops, garlic marinated calamari steaks,  
locally caught reef fish, king prawns and lobster

*Accompanied by dressings and sauces, mixed green salad,  
baked new potatoes and roasted heirloom baby vegetables*

### Desserts

Crème Brûlée

Madagascar vanilla

## INDIAN SET MENU

### Amuse Bouche

Lassi  
Cucumber and mint

### Starters

#### Rajma Tikki

Red kidney bean cakes stuffed with mango chutney,  
served with yoghurt sauce

#### Tandoori Prawns

Golden glazed prawns flavored with lemon grass and galangal,  
cooked in the tandoor oven served with mint chutney

### Mains

#### Lamb Rogan Josh

Lamb curry cooked with onion and tomato flavored  
with saffron, served with steamed rice

*Accompanied by a selection of traditional Indian breads baked in the  
tandoor oven accompanied by a variation of raita and sweet chutneys*

### Desserts

#### Gulab Jamun

*Small balls made of milk solids, soaked in spiced flavored sugar syrup*

## SRILANKAN SET MENU

### Amuse Bouche

Tuna cutlet  
Mango chutney

### Starters

#### Devil Chicken

Shallow-fried chicken, capsicum, chili, and tomato

#### Hot Butter Cuttlefish

Crispy marinated cuttlefish

#### Jaffna Mud Crab and Moringa Cake

served with spicy coconut chutney and mango chili relish

### Mains

#### Negombo Lobster & Prawn Curry

Lagoon prawns cooked in coconut milk curry

#### Chicken Kalu Pol Maaluwa

Traditional Sri Lankan chicken curry with roasted spicy  
coconut gravy eggplant moju, beetroot pahi, dhal, tempered rice  
with cashew nuts, roasted paan and coconut roti

*Served with condiments, carrot salad, coconut sambal, papadum, fried chillies*

### Dessert

#### Watalapan

*Traditional coconut jaggery sugar egg flan*

## MALDIVIAN SET MENU

### Amuse Bouche

#### Mas Kaashi

Fresh coconut wedges, smoked tuna chunks, Rihahakuru, young coconut husk, lime wedge and green mango slices

### Starters

#### Short Eat Platter

Assorted Maldivian short platter with mango chili dip  
Fish cutlets, vegetable samosa, mas roshi, crab cake

### Soup

#### Maldivian Seafood Soup

Selection of fish and seafood, flavored with local spices  
and served with homemade coconut bread

### Mains

#### Sand BBQ

Wahoo skewers, lamb skewers, wahoo baked in banana leaves,  
whole reef fish, lobster, tuna fish skewers, chicken skewer

*Accompanied by coconut cream sauce, chili scented curry sauce,  
lime wedges, coconut flavored mashed yam, steamed breadfruit,  
paratha and shredded salad mix*

### Dessert

#### Gilheo Boakibaa with Mango

Coconut ice cream

## MALDIVIAN SEAFOOD DINNER

### Amuse Bouche

#### Mas Kaashi

Fresh coconut wedges, smoked tuna chunks, Rihahakuru, young  
coconut husk, lime wedge and green mango slices

### Starters

#### Pen seared yellowfin tuna

Pepper and coconut crushed yellowfin tuna with turmeric cream sauce.

#### Fried grouper fish cakes

Grouper fish, onion, ginger, curry leaves, garlic, cumin,  
potato, mango chili dip

#### Maldivian seafood soup

Selection of fish and seafood, flavored with local spices  
and served with homemade coconut bread

### Mains

#### Selection of Maldivian curries

served family style Mixed vegetable curry, tuna fish curry,  
chicken curry, rice, paratha, papadum, fried onions

#### Wahoo skewers, lobster, snapper filet

Coconut cream sauce, coconut sambal

*Accompanied by cumin flavored seasonal grilled vegetables,  
ginger cream sauce, mashed yam with grated coconut*

### Dessert

#### Gilheo boakibaa with mango

Coconut ice cream

## MEAT BARBECUE

### Amuse Bouche

Beef tartar with quail egg

### Starters

Caesar salad

with prawns, parmesan shavings, crispy pork or  
beef bacon and croutons

Beef Carpaccio

with anchovette paste peppery rocket, crispy parmesan,  
micro herbs, and honey-mustard dressing

### Mains

Black angus tenderloin, bush lamb chops, corn-fed  
chicken breast, Wagyu braised beef cheeks  
and rosemary scented veal loin

*Accompanied by dressings and sauces, mixed green salad, baked new  
potatoes and roasted heirloom baby vegetables*

### Desserts

Chocolate Finger

Valrhona 64% chocolate mousse, hazelnut crunch,  
biscuit, Nutella ganache, raspberry sorbet

## VEGETARIAN SET MENU

### Amuse Bouche

Mushroom and nuts Fritter  
Capsicum Coulis

### Starters

Grilled Polenta, Fig, and Rocket Salad

Extra version oil and aged balsamic

Salad of Couscous

Pumpkin, dried apricots, sultanas, and saffron-honey dressing

Buffalo Mozzarella

Home-grown basil, and heirloom tomatoes

### Mains

White Asparagus

Cooked sous vide and finished on the charcoal grill

Homemade Pumpkin Ravioli

Roasted heirloom carrots

Portobello Mushrooms

Fine herbs, Mediterranean vegetables and raclette cheese  
Baked potato with rich sour cream, chopped spring onions  
and crisp garlic flakes

### Desserts

Chilled berry soup

Served with coconut sorbet

## DINNER BY DESIGN MENU SELECTOR

### CREATE YOUR CHOICE OF FOUR COURSE SET MENU

(Select one Amuse bouche, Appetizer, Soup, Main course & dessert)

#### Amuse Bouche

(Choose one per person)

- Oyster Yuzu Vinaigrette  
*Aubergine roulade with anchovies and tomato concassé*
- Cucumber and mint Lassie
- Tuna Cutlet  
*Mango chutney*
- Mas Kaashi  
*Young coconut, smoked tuna, Rihahakuru, lime wedge, green mango*
- Beef Tartar  
*Quail egg and anchovy*
- Mushroom & Nuts Fritter  
*Capsicum coulis*

#### Meat Appetizers

(Choose one per person)

- Beef Carpaccio  
*Anchovette paste, peppery rocket, crispy parmesan, micro herbs, honey-mustard dressing*
- San Daniele Prosciutto  
*Fresh Turkish figs*
- Devil chicken  
*Shallow-fried chicken, capsicum, chili, tomato*
- Caesar salad  
*Prawns, parmesan shavings, crispy pork or beef bacon, croutons*
- Antipasto misto della casa  
*Italian cold cuts, Parmigiana-Reggiano, melon, sundried tomatoes, and Taggiasche olives*

#### Seafood Appetizers

(Choose one per person)

- Wahoo ceviche  
*Yuzu, pomelo, cucumber ribbons*
- Yellow Fin Tuna Tartar  
*Shallots, avocado, Maldivian chili*
- Brined Sri Lankan Prawns  
*Cocktail sauce & cucumber*
- Tandoori Prawns  
*Golden glazed prawns, lemon grass, galangal, mint chutney*
- Hot butter cuttlefish  
*Crispy marinated cuttlefish*
- Pan Seared Yellowfin Tuna  
*Pepper, coconut crushed yellowfin tuna, turmeric cream sauce*
- Maldivian Short Eats Platter  
*Fish cutlets – vegetable samosa – mas roshi – crab cake, mango chili dip*

Vegetarian  Option Vegan  Signature Dish  Gluten Free 



All prices are quoted in US Dollar including 10% service charge and all applicable government taxes

## DINNER BY DESIGN MENU SELECTOR

### Vegetarian Appetizers

*(Choose one per person)*

- Burrata  
*Heirloom tomatoes, crispy garlic, caramelized pine nuts, kalamata olives*
- Rajma Tikki  
*Red kidney bean cakes, mango chutney, served with yoghurt sauce*
- Grilled polenta  
*Fig and rocket salad, EV olive oil and aged balsamic*
- Salad of couscous  
*Pumpkin, dried apricots, sultanas, and saffron-honey dressing*
- Buffalo mozzarella  
*Home-grown basil, and heirloom tomatoes*

### Soup

*(Choose one per person)*

- Maldivian seafood soup  
*Selection of fish and seafood, flavoured with local spices and served with homemade coconut bread*
- Cacciucco  
*Seafood soup, prawns, mussels, fish, calamari, tomato broth*
- Cream of Asparagus Soup  
*White asparagus with croutons*
- Tom Yum Gai Thai spicy soup with chicken and coconut
- Dalh Shorba  
*Indian lentil soup with yogurt and coriander*

Vegetarian  Option Vegan  Signature Dish  Gluten Free 



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## DINNER BY DESIGN MENU SELECTOR

### MAINS

(Choose one per person)

#### Main Course

##### Meat & Seafood

- Lamb Rogan Josh  
*Lamb curry cooked, onion, tomato, saffron, served basmati rice, naan bread, raita, sweet chutneys*
- Meat Platter  
*Black angus tenderloin, bush lamb chops, corn-fed chicken breast, Wagyu braised beef cheeks and rosemary scented veal loin*
- Chicken Kalu Pol Maaluwa  
*Traditional Sri Lankan chicken curry with roasted spicy coconut gravy, eggplant moju, beetroot pahi, dhal, tempered rice with cashew nuts, roasted paan and coconut roti*
- Maldivian Chicken Curry  
*Basmati rice, paratha, papadum, fried onions*
- Maldivian Reef Fish Curry  
*Basmati rice, paratha, papadum, fried onions*
- Maldivian Tuna Curry  
*Basmati rice, paratha, papadum, fried onions*
- Negombo Lobster & Prawn Curry  
*Sri Lanka lagoon prawns cooked in coconut milk curry. Served with condiments, carrot salad, coconut sambal, papadum*

#### Main Course

##### Vegetarian

- Maldivian Vegetable Curry  
*Basmati rice, paratha, papadum, fried onions*
- White asparagus  
*Cooked sous vide and finished on the charcoal grill*
- Homemade pumpkin ravioli  
*Roasted heirloom carrots*
- Portobello mushrooms  
*Fine herbs, Mediterranean vegetables, raclette cheese, baked potato, sour cream, spring onions, crisp garlic flakes*

Vegetarian  Option Vegan  Signature Dish  Gluten Free 



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## DINNER BY DESIGN MENU SELECTOR

### BBQ

*(Choose 3 proteins per sperson)*

#### Meat and Poultry

- Marinated and char coal grilled black Angus fillet
- Saltbush lamb chops
- Chicken skewer
- Lamb skewers

#### Seafood

- Seared scallops
- Ginger king prawns
- Grilled local lobster
- Maldivian spiced snapper fillet
- Garlic marinated calamari steaks
- Locally caught reef fish
- Wahoo skewers
- Wahoo baked in banana leaves
- Whole reef fish
- Tuna fish skewers

#### Sauces

*(Choose one per person)*

- Garlic butter
- Beurre Blanc
- Mushroom sauce
- Black peppercorn sauce
- Coconut cream sauce
- Ginger cream sauce
- Chili scented curry sauce

#### Accompaniments

*(Choose two per person)*

- Creamed spinach
- Baby vegetables
- Glazed carrots
- Mixed greens
- Roasted root vegetables
- Dauphinois potatoes
- Mashed potatoes
- Baked new potatoes
- Roasted heirloom baby vegetables
- Cumin grilled vegetables
- Mashed yam with grated coconut
- Coconut mashed yam
- Steamed breadfruit
- Paratha
- Shredded salad mix
- Mixed green salad

Vegetarian  Option Vegan  Signature Dish  Keto  Free



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## DINNER BY DESIGN MENU SELECTOR

### DESSERTS

#### Desserts

*(Choose one per person)*

- Lemon Tart  
*Vanilla almond crust, lemon crèmeux, raspberry sorbet*
- Crème Brûlée  
*Madagascar vanilla*
- Gulab Jamun  
*Small balls made of milk solids, soaked in spiced flavoured sugar syrup*
- Watalapan  
*Traditional coconut jaggery sugar egg flan*
- Gilheo Boakibaa with Mango  
*Coconut ice cream*
- Chocolate Finger  
*Valrhona 64% chocolate mousse, hazelnut crunch, biscuit, Nutella ganache, raspberry sorbet*
- Chilled berry soup  
*Served with coconut sorbet*

Vegetarian  Option Vegan  Signature Dish  Gluten Free 



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## DINNER BY DESIGN MENU SELECTOR

ADD ON TO ENHANCE YOUR DINING EXPERIENCE

### Canapés

(USD 4 each)

- Truffle Brioche  
*Brioche, cream cheese, truffle*
- Curried Lentil Samosas  
*Spicy tomato, coconut chutney*
- Parmesan Chips  
*Reggiano parmesan chips*
- Lobster Spring roll  
*Vietnamese rolls, lobster, chili dip*
- Crab Quiche  
*Mascarpone and dill*
- Shrimp Tikka  
*Pineapple raita, cucumber tomato salad*
- Chicken Yakitori  
*Japanese BBQ, teriyaki sauce*
- Buffalo de Mozzarella  
*Bocconcini, aubergine, tangy tomato*
- Smoked Salmon  
*Norlander bread, cream cheese*
- Seared Yellow Tuna  
*Taro sauce, coconut, salmon roe*
- Grilled Chorizo  
*Chimichurri, pistachio crush*
- Stuffed Zucchini  
*Capsicum, mushroom, parmesan*

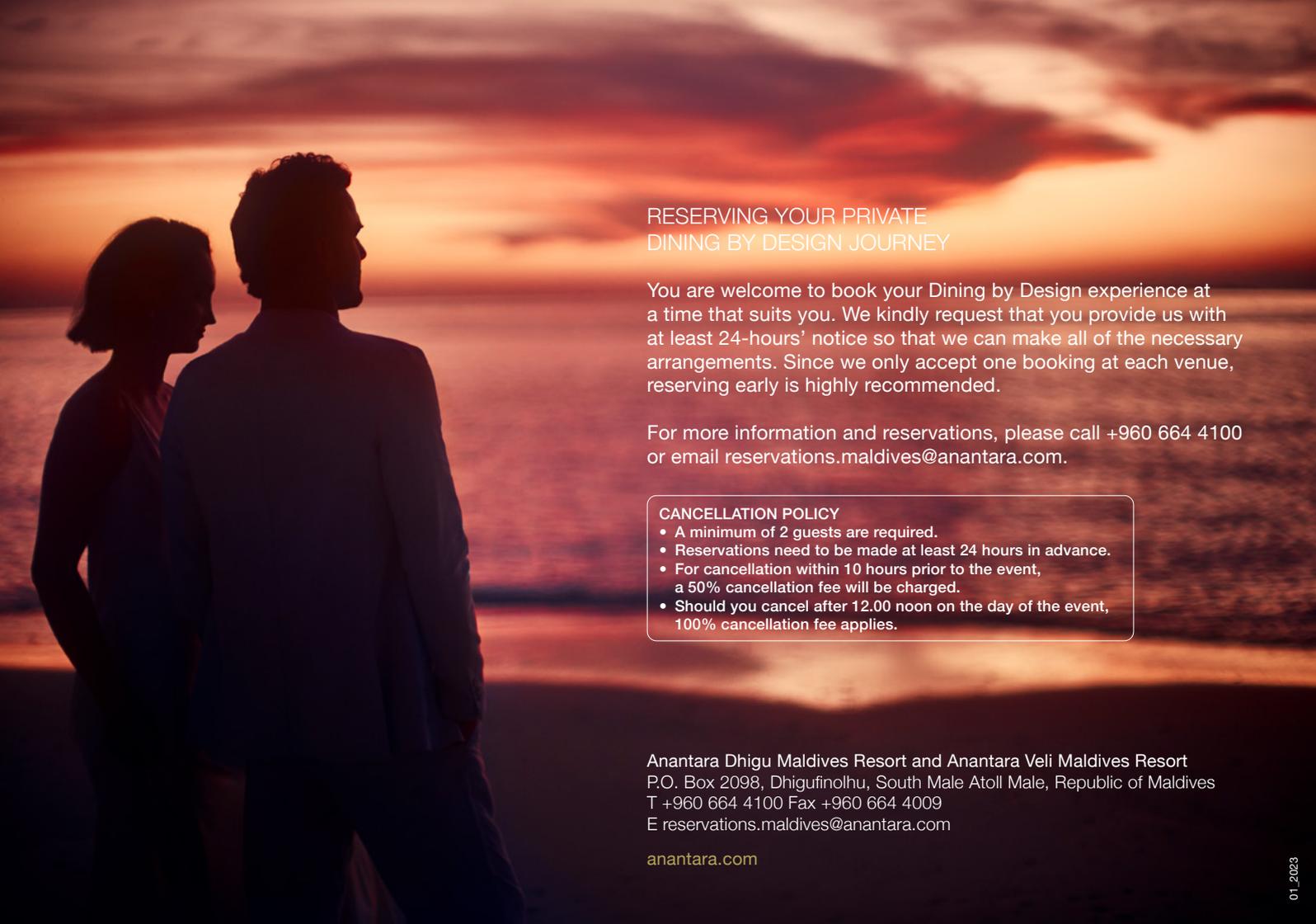
### Chef Specials

- |   |         |   |         |
|---|---------|---|---------|
| <input type="checkbox"/> Oscieta Caviar 30g<br><i>Served with blini and trimming</i>  | USD 240 | <input type="checkbox"/> Jumbo Prawns<br><i>500g fresh water prawns, grilled garlic butter</i>      | USD 75  |
| <input type="checkbox"/> Salt-crust Whole Fish<br><i>1.5kg – 2kg Green Job fish baked in a salt crust, lemon butter sauce</i> | USD 110 | <input type="checkbox"/> Porterhouse Steak<br><i>500g Dry-Aged T-bone steak, grilled with jus</i>   | USD 125 |
| <input type="checkbox"/> Lobster BBQ<br><i>500g – 700g Reef lobster marinated and grilled, lemon butter sauce</i>             | USD 150 | <input type="checkbox"/> Wagyu Striploin Steak<br><i>300g Dry-Aged wagyu beef, grilled with jus</i> | USD 150 |
| <input type="checkbox"/> Tomahawk<br><i>1kg Dry-Aged Black Angus beef BBQ, garlic sauce</i>                                   | USD 175 |   |         |

Vegetarian  Option Vegan  Signature Dish  Its Glut  Free



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## RESERVING YOUR PRIVATE DINING BY DESIGN JOURNEY

You are welcome to book your Dining by Design experience at a time that suits you. We kindly request that you provide us with at least 24-hours' notice so that we can make all of the necessary arrangements. Since we only accept one booking at each venue, reserving early is highly recommended.

For more information and reservations, please call +960 664 4100 or email [reservations.maldives@anantara.com](mailto:reservations.maldives@anantara.com).

### CANCELLATION POLICY

- A minimum of 2 guests are required.
- Reservations need to be made at least 24 hours in advance.
- For cancellation within 10 hours prior to the event, a 50% cancellation fee will be charged.
- Should you cancel after 12.00 noon on the day of the event, 100% cancellation fee applies.

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