



HILTON MALDIVES AMINGIRI
Dining Experiences

HABITAT

Habitat is our breezy and vibrant all-day dining restaurant.

Breakfast experience at Habitat features a wide array of international favourites with a strong focus on freshly prepared dishes.

The Habitat dining menu takes influence from Western, Italian, and Asian flavours.

Habitat also offers live kitchens, buffets, semi buffets, a la carte options, as well as themed nights.

Timings

Breakfast : 7:00 am - 10:30 am

Dinner : 6:30 pm - 10:00 pm





Origin is an overwater specialty restaurant that integrates fine dining with the signature Italian flavors of Sicilian chef Silvio Zaccareo. Under the alluring Maldivian night sky and with an uninterrupted view of the Indian Ocean, Origin offers an exquisite menu, from fresh handmade pasta and delectable seafood specialties to quality meats and plant-based dining alternatives.

Timings

Dinner : 6:30 pm - 10:00 pm

Booking required.



BEACH SHACK

An elevated feet-in-the-sand experience, the family-friendly Beach Shack embraces the Maldivian dream.

Open for lunch and dinner, it offers two different menus; at lunch the offer is linked to burgers and sharing plates, and in the evening the backdrop becomes elegant and romantic under a blanket of sparkling stars. Pizza is replaced by warm fragrant bread as the kitchen becomes a veritable temple of wood-fired meats and seafood.

Timings

Lunch : 12:00 pm - 2:30 pm

Dinner : 6:30 pm - 10:00 pm

Booking required for dinner.



Aura

Aura Pool Bar and Cocktail Lab is the real hub of the resort. Open every day from morning to sundown, Aura offers a delightful combination of fresh, healthy and tasteful dishes in a traditional, beachside atmosphere. At the heart of the outlet is one of the most extensive sunken bars in the Maldives.

On select evenings, Aura transforms into a high-energy Asian restaurant.

Timings

Open everyday from 10:00 am - 11:30 pm

Lunch : 12:00 pm - 4:00 pm

Tapas : 4:00 pm - 6:30 pm

Dinner will be available on select nights from 6:30 pm - 10:00 pm

Aura pool open from 10:00 am to 6:00 pm





Eden Champagne and Gin Bar is an adults-only bar open from sunset until late in the evening. We have 30 different labels of gin, and 45 different labels of Champagne.

Along with Champagne and gin, we will offer our guests a selection of signature cocktails specially created for Eden.

Timings

Open everyday from 5:30 pm to 11:30 pm

Booking is advised but not required.



Sip

Sip is a modern-day tea lounge that serves up to 30 different flavours of tea. Sip serves all kinds of tea blends from delicious matcha lattes, robust black teas of south Asia, tea-based cocktails, and kombucha.

Timings :

Sip & Sip Hut will be open everyday from 10:00 am - 6:30 pm

Hilton Honors Happy Hour from 3:00 pm to 4:00 pm

High Tea from 4:00 pm to 5:30 pm

Booking required for High Tea.



skye

Skye is our wellness cafe situated on the Amingiri Spa deck. It's the perfect place to relax and unwind after a treatment at the spa or a warm up at the gym. The menu at Skye includes protein and collagen milkshakes to balance your diet after a massage or an intense workout.

Timings : 4:00 pm to 7:00 pm





Re:Fuel is a rooftop space exclusively dedicated to teenagers. Our young guests will be able to enjoy colorful bubble tea, whimsical milkshakes and fruity slushies. In addition, it's the perfect space to hang out and chill with friends while savoring our signature panini or a homemade chocolate magnum.



BESPOKE *Dining*



FLOATING BREAKFAST

(From 7:30am to 11:00am)

Indulge in a luxurious Floating Breakfast for two in the private pool of your villa. Creative and delicious, each floating breakfast is served with fresh fruit juice, your choice of coffee or tea, yoghurt, classic breakfast dishes and freshly baked pastries.

Booking : 24 hours in advance through your Guest Experience Maker

Price : \$130++ per couple

FLOATING SUNSET COCKTAIL

(From 5:30pm to 7:30pm)

Discover our floating sunset cocktail for a special surprise, or just to relax at the pool. Enjoy refreshing drinks and cocktails under blue skies with bright sunshine and crystal clear water – a perfect setting for your unique Instagram moments. Choose between three different canapés and a selection of two classic cocktails.

Booking : 24 hours in advance through your Guest Experience Maker

Price : \$90++ (per couple)

FLAVOURS AFLOAT



FLOATING BREAKFAST MENUS

\$130++ per couple; Guests may select one menu each.

CONTINENTAL BREAKFAST

BAKER'S BASKET

Selection of croissants, doughnuts, pain au chocolate, Danish pastries, sliced bread, butter, assorted jams

TROPICAL FRUIT PLATE

CHOICE OF CEREALS

Coco Pops, Rice Krispies, All-Bran, Froot Loops, Special K, gluten-free flakes GLUTEN FREE

CHOICE OF MILK

Full cream milk, skimmed milk, almond milk, soy milk, oat milk, chocolate milk

YOGHURT

Plain, fruit

FRESHLY SQUEEZED JUICE

Orange, watermelon, pineapple and carrot

COFFEE OR TEA

Selection of specialty coffees and teas

ENGLISH BREAKFAST

BAKER'S BASKET

Selection of croissants, doughnuts, pain au chocolate, Danish pastries, sliced bread, butter, assorted jams

TROPICAL FRUIT PLATE

CHOICE OF CEREALS

Coco Pops, Rice Krispies, All-Bran, Froot Loops, Special K, gluten-free flakes GLUTEN FREE

CHOICE OF MILK

Full cream milk, skimmed milk, almond milk, soy milk, oat milk, chocolate milk

YOGHURT

Plain, fruit

EGGS TO ORDER

Two eggs any style

FRESHLY SQUEEZED JUICE

Orange, watermelon, pineapple and carrot

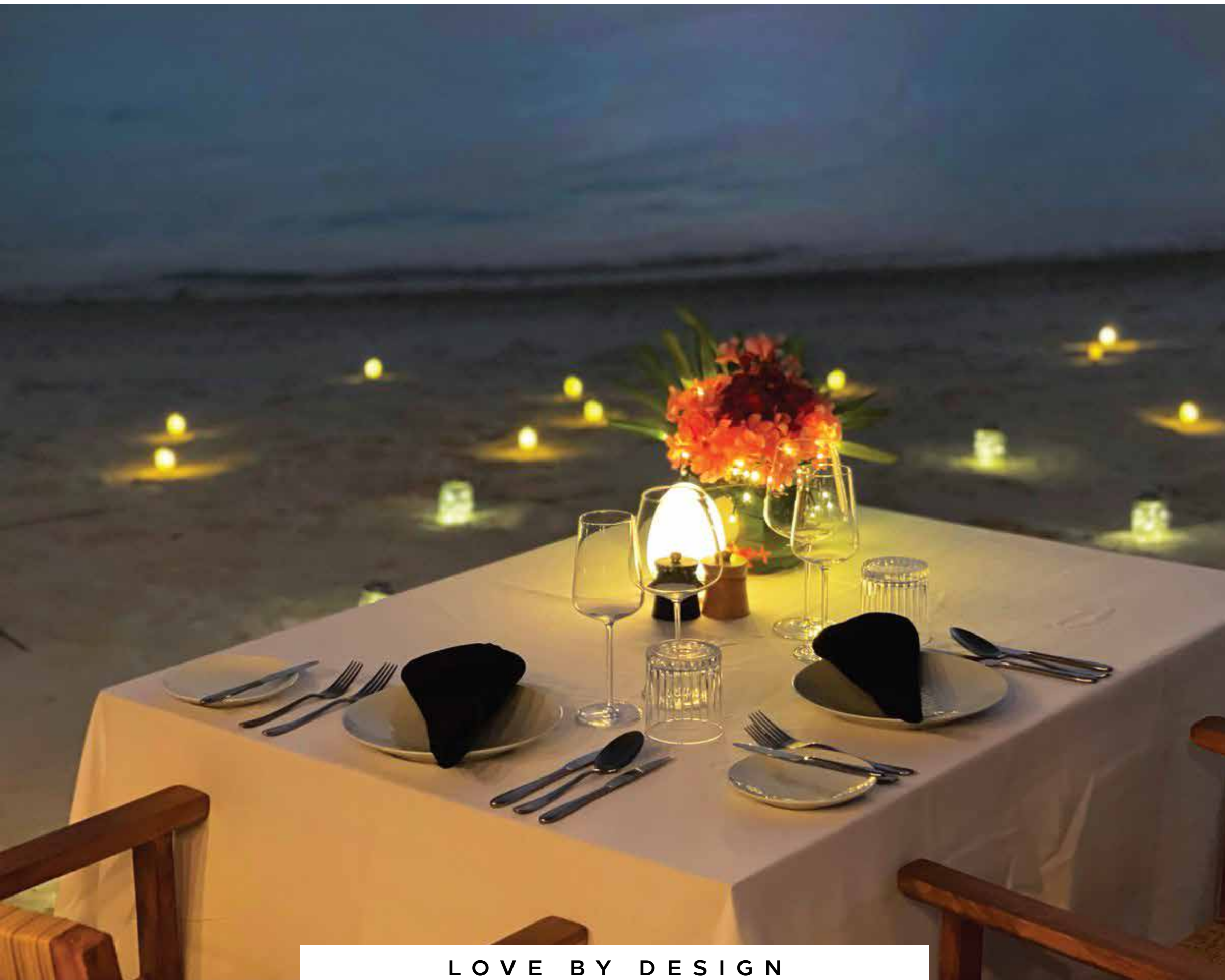
COFFEE OR TEA

Selection of specialty coffees and teas

DINE BY DESIGN

Design the perfect and most unique dining experience for yourself





LOVE BY DESIGN

Set-up charges : \$200++

Menu - according to choice

Beverage - according to choice

Flower decoration - upon request



ROMANCE BY DESIGN

Set-up charges : \$300++

Menu - according to choice

Beverage - according to choice

Flower decoration - upon request



DREAM BY DESIGN

Set-up charges : \$500++

Menu - according to choice

Beverage - according to choice

Flower decoration - upon request



SENSATIONAL BY DESIGN

Set-up charges : \$1500++

Menu - according to choice

Beverage - according to choice

Flower decoration - upon request

DINE BY DESIGN MENUS

ASIAN INSPIRED BBQ

Your choice of an appetiser, a main course, and a dessert.
\$249++ per person

House-made selection of bread

APPETISER

Poached river prawn summer rolls with Nam Jim dipping sauce (SF)

Tuna tataki with pickled cucumber, wakame salad, sesame soy dressing (SF) (G)

Chicken satay with rice cake, cucumber, onion, peanut sauce (G) (N)

Garden cabbage, spring onion, pomelo, and noodle salad with spicy Thai dressing (V)

MAIN COURSE

Grilled lobster with soy dressing and chives (SF) (G)

Teriyaki marinated corn-fed chicken breast (G)

Maldivian spice marinated reef fish (D)

Lamb chops marinated in Indian spices

Marinated grilled asparagus and mushroom with fried garlic (V)

DESSERT

Hazelnut religious imperial pastry
Joconde sponge, hazelnut ganache, crunchy paté feuilletine

Seasonal cut fruits

VEGETARIAN MENU

Your choice of an appetiser, a main course, and a dessert.
\$149++ per person

House-made selection of bread

APPETISER

Meze plate (V)
Hummus, fattoush, tabbouleh, marinated olives, pita bread

Grilled zucchini carpaccio (V)
With black olive powder, arugula, capers and olive oil

Burrata (V) (D)
With heirloom tomatoes, balsamic pearls, extra virgin olive oil

MAIN COURSE

Green pea risotto (D)
Fresh green pea, mascarpone cheese, Parmesan cheese

Crusted sesame tofu
Served with jasmine rice and ginger soy sauce

Tawa paneer (D)
Served with flat bread, lentils, mint, and apple chuttny

DESSERT

Sesame panna cotta with vanilla ice cream (D) (G)

Seasonal cut fruits

SEAFOOD BBQ

Your choice of an appetiser, a main course, and a dessert.
\$249++ per person

House-made selection of bread

APPETISER

Alaskan king crab cocktail with baby romaine, Granny Smith apple, spicy mayonnaise (SF)

Yellowfin tuna tartare with avocado yuzu soy vinaigrette, mango ginger purée, sesame seeds, coriander

Mixed leaf salad with cherry tomato, cucumber, avocado, olives, lemon dressing (V)

Quinoa salad, avocado, heirloom tomato, cucumber, lemon vinaigrette, chickpeas (V)

MAIN COURSE

Whole river prawns with garlic and oregano (SF)

Maldivian lobster with local spices (SF)

Local catch of the day

DESSERT

Tiramisu (D) (G)
Traditional Italian dessert

Seasonal cut fruits

MEAT LOVERS BBQ

Your choice of an appetiser, a main course, and a dessert.
\$249++ per person

House-made selection of bread

APPETISER

Chicken satay with rice cake, cucumber, peanut sauce (G) (N)

Beef tartare, horseradish, pickled onion, garlic chips, baby mizuna

Burrata salad with heirloom tomato, fresh basil, aged balsamic reduction (V)

Mixed leaf salad with cherry tomato, cucumber, avocado, olives, lemon dressing (V)

MAIN COURSE

Black onyx Angus rib eye (D)

Rangers valley wagyu striploin (D)

Teriyaki marinated corn-fed chicken breast (G)

Herb marinated lamb rack (D)

DESSERT

Sea almond brownie (D) (G) (N)
Locally sourced almonds and chocolate brownie

Seasonal cut fruits

MALDIVIAN DINNER

Your choice of an appetiser, a main course, and a dessert.
\$199++ per person

APPETISER

Island young coconut and banana blossom salad (V)
Banana blossom, onion, curry leaves

Local leaf salad
Fresh coconut, tuna, lime dressing

Garudhiya
Local yellowfin tuna soup served with hot chilli and lime

MAIN COURSE

Kandu kukulhu
Yellowfin tuna in a local spice curry sauce

Fihunu ihi
Fresh lobster grilled with local flavours

Fihunu kukulhu
Spiced grilled chicken thigh

Chapati
Local flatbread

Mas bai
Tuna and coconut rice

DESSERT

Paan boakibaa with vanilla ice cream
Maldivian bread pudding

Seasonal cut fruits

CHEF'S SIGNATURE SET

\$249++ per person

AMUSE BOUCHE

French oysters, Mignonette, Green onion, lemon (SF)

APPETISER

Scallop Ceviche (SF)
Chives oil, green tomato, oscietra caviar

ENTRÉE

Maldivian Lobster (SF)
Fennel, orange salad, hazelnut butter

MAIN COURSE

Lamb loin
Black garlic purée, baby carrot, red wine jus

DESSERT

Crème brûlée
Classic rich baked custard with crystallised sugar

Seasonal cut fruits

SANDBANK PICNIC

Indulge in a sun-kissed picnic prepared by our chefs and served on an idyllic private sandbank in the middle of the Indian Ocean.

Travel and set up : \$600++ per couple

Beverage : according to choice

Picnic menu : \$149++ per person

Booking : 24 hours in advance through your Guest Experience Maker

SANDBANK DINNER

Experience a romantic dinner with endless views of the breathtaking Indian Ocean. Dine with your special someone at the resort's secluded sandbank. Watch the sun slowly disappear on the horizon, and lanterns flicker in the night.

Travel and set up : \$900++ per couple

Beverage : according to choice

Picnic menu : \$249++ per person

Booking : 24 hours in advance through your Guest Experience Maker



SANDBANK PICNIC BOX

\$149++ per person

- Grilled chicken (D) (G)
- Multigrain vegetable sandwich (V)
- Nachos with cheese (D)
- Chicken stroganoff with buttered spaghetti (D) (G)
- Vegetable fried rice (V)
- Chocolate brownie (D) (N) (G) (Eggless)

SANDBANK DINNER MENU

\$249++ per person

AMUSE BOUCHE

French oysters, Mignonette, green onion, lemon (SF)

APPETISER

Maldivian tuna tartare
Avocado, spice mango purée, ginger soy dressing, caviar

ENTRÉE

Grilled Scallop (SF) (D)
Crustacean emulsion, cauliflower purée, truffle oil

MAIN COURSE

Wagyu striploin (D)
Truffle mashed potato, burnt carrot, port wine jus

DESSERT

Signature pecan tart (D) (G) (N)
Seasonal cut fruits

(A) Contains Alcohol | (P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy | (SF) Shellfish

PRIVATE CINEMA

Enjoy the private experience of watching a movie together on the beach.

Set up including headphones for 2 people :
\$250++

Menu : according to choice

Beverage : according to choice

Booking : 24 hours in advance through your
Guest Experience Maker



Welcome to the first of its kind in the Maldives! Nestled in the heart of Aura, the Cocktail Lab is a unique space in every sense of the word, offering a scientific approach to cocktails. It showcases a bespoke menu based on Maldivian flavours alongside dedicated master classes and a weekly dinner paired with cocktails for our guests.

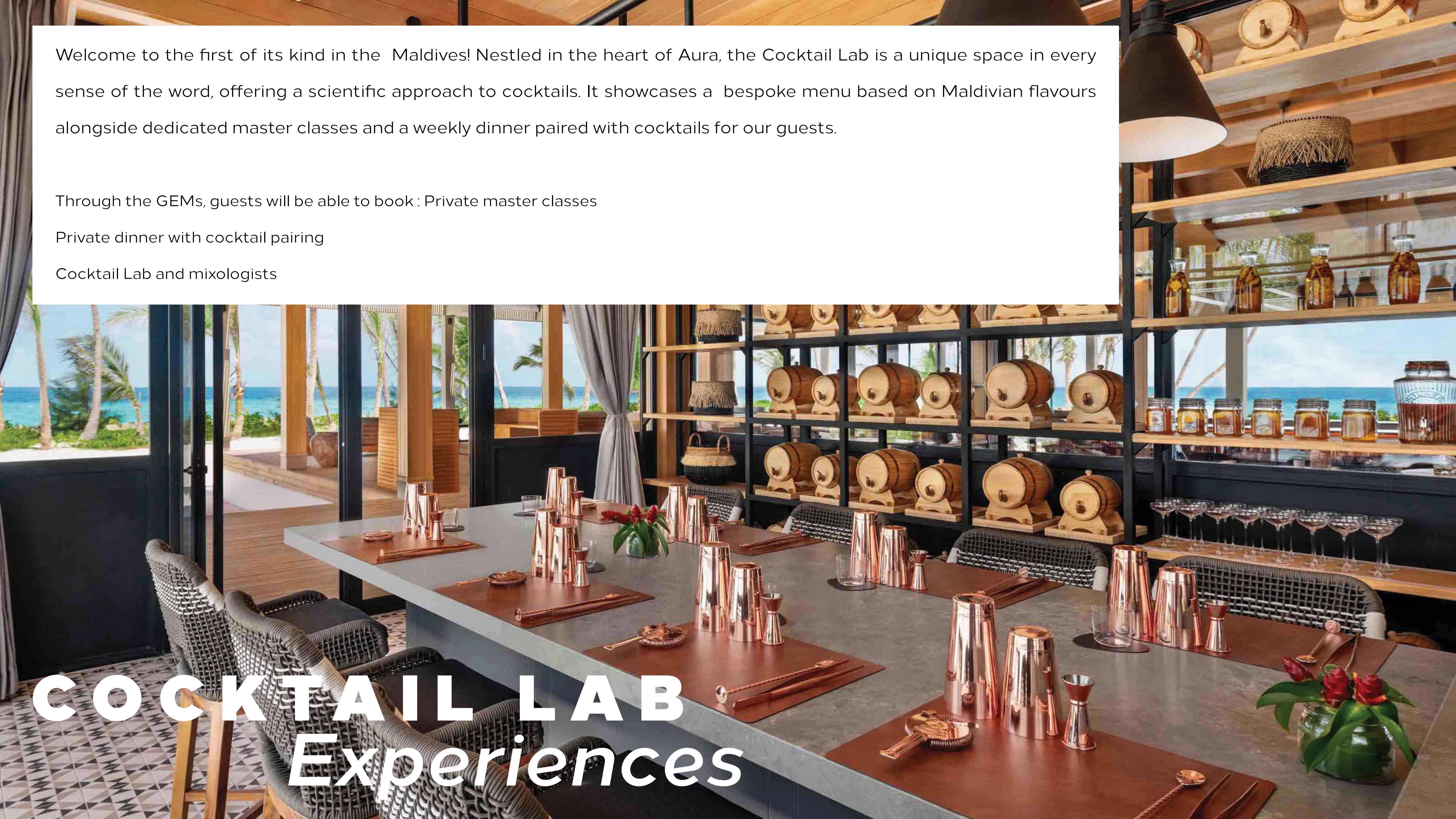
Through the GEMs, guests will be able to book : Private master classes

Private dinner with cocktail pairing

Cocktail Lab and mixologists

COCKTAIL LAB

Experiences



MIXOLOGY WORKSHOP

Attend a mixology workshop with our expertly trained resident mixologists in Maldives' first Cocktail Lab. From muddling to pouring, learn all the boozy secrets to crafting perfect cocktails.

Price : \$120++ per person

Location : Aura Cocktail Lab

Timings : Every Tuesday from 4:00 pm to 5:00 pm

Booking : 24 hours in advance through GEM



COCKTAIL PAIRING DINNER

Traditionally, wines accompany food pairings or tasting menus. At the Cocktail Lab, we elevate this experience to the next level as we pair four cocktails with a four-course dinner menu, to create a memorable, delicious and unique experience.

Price : \$280++ per person

Timings : Every Friday from 6:30 pm onwards

Booking : 24 hours in advance through GEM



SPIRIT TASTING

During this session, you will be taken through the incredible journey of tasting and also learn about the history of specific spirits (Whiskey, Tequila or Rum).

Price : \$120++ per person

Timings : Every Wednesday from 6:00 pm to 7:00 pm

Booking : 24 hours in advance through GEM



SUSTAINABLE COCKTAIL EXPERIENCE

With a focus on sustainability, bartenders at the Cocktail Lab push boundaries to become more resourceful in the use of ingredients and reducing waste.

Price : \$100++ per person

Timings : Every Saturday from 5:00 pm to 6:00 pm

Booking : 24 hours in advance through GEM



CHEESE FONDUE EXPERIENCE

Indulge in this unique fondue experience with a master mixologist cooking the finest blend of Gruyère and Emmental cheese, served with a selection of cold cuts, breads, and sides.

Price : \$99++ per person

Timings : Every day during lunch from 12:00 pm to 4:00 pm, and during dinner from 6:30 pm onwards

Booking : 24 hours in advance through GEM





EDEN
Experiences

GIN FLIGHT

Enjoy a gin tasting flight like no other while being introduced to the history of gins and distilleries. Guided by our highly experienced resident mixologists, this experience is the perfect way to sample a curated selection of international gins.

Price : \$120++ per person based on the choice of gins

Timings : Every day from 6:00 pm onwards

Booking : 24 hours in advance through GEM



DISCOVERY ROOM

Challenge yourself and round out your wine knowledge with our expert sommelier during this blind tasting experience in the Eden Discovery Room.

Price : \$120++ per person

Timings : Every Sunday from 6:00 pm to 7:00 pm

Booking : 24 hours in advance through GEM, and for a minimum of two guests.



CHAMPAGNE AND SUSHI

THE FINEST SPARKLING WINE EXPERIENCE

Let our expert sommelier take you through the distinction between Champagnes and sparkling wines while you enjoy an unparalleled tasting experience of our finest collection paired with a delectable platter of sushi.

Price : \$240++ per person

Timings : Every day from 5:30 pm onwards

Booking : 24 hours in advance through GEM



SEASIDE SPARKLE

Enjoy fine Champagne (375 ml) paired with oysters (6 pieces) by the overwater deck of Eden, overlooking the glistening ocean.

Price : \$120++ per couple

Timings : Every day from 5:30 pm onwards

Booking : 24 hours in advance through GEM



PURE FLUTE HOUR

Choose from any of the packages below and enjoy an hour of free-flowing champagne between 5:30 pm to 10:30 pm

Méthode Traditionnelle at \$200++ per person

NV - Irroy Extra Brut, Reims, France

NV - Moët & Chandon Brut Imperial, Epernay, France

NV - Taittinger Brut Reserve, Reims, France

Méthode Classique at \$130++ per person

NV - Irroy Extra Brut, Reims, France

NV - Parés Baltà Cava Pink Brut, Catalonia, Spain

NV - Montenisa Cuvee Royale, Marchese Antinori,

Franciacorta DOCG, Italy



LA DOLCE VITA

Experience private dining at our overwater adults-only Eden Champagne & Gin Bar, with a specially designed set menu featuring the best of Chef Silvio's signature Italian flavours.

Price : Four-course set menu at \$155++ per person
Four-course wine pairing menu at an additional \$85++

Timings : Available from 6:30 pm to 10:00 pm on the days when Origin is open.

Booking : 24 hours in advance through GEM



LA DOLCE VITA MENU

Four-course set menu at \$155++ per person

Four-course wine pairing menu at an additional \$85++

Scallops, pea purée, celeriac, chicken jus (SF) (D)

Or

Roasted artichokes, baby carrots, mascarpone dressing, mesclun leaves, hazelnut (V) (D) (N)

Montenisa Cuvée Royale, Marchese Antinori, NV - Franciacorta DOCG, Italy

Vegetable cream with truffle paste and Parmesan crumble (V) (D) (G)

La Pettegola Vermentino, Castello Banfi, 2020 - Tuscany, Italy

Lemon sorbet with mint and Prosecco (A)

Maldivian tuna, bell pepper sauce, caramelised red onion, pistachio, potato terrine, parsley sauce (N)

Pomino Bianco, Marchesi De Frescobaldi, 2020 - Tuscany, Italy

Or

Risotto with broccolini, cream of burrata, roasted cherry tomato, focaccia crumble (V) (D) (G)

Pomino Bianco, Marchesi De Frescobaldi, 2020 - Tuscany, Italy

Or

Australian lamb loin, asparagus, smoked eggplants, crushed potatoes, pecorino fondue (D)

Chianti Classico, Duellame, Lamole di Lamole, 2019 - Tuscany, Italy

Red berry panna cotta, tiramisu, lemon cheesecake (G) (D) (N) (V)

Moscato d'Asti "Sciandor", Castello Banfi, 2021 - Asti, Italy

RUM & CHOCOLATE PAIRING

Join us for an intimate evening of tasting rare rums paired with carefully curated chocolate selections while our expert mixologists take you through the long-standing histories of this delectable pairing.

Price : \$65++ per person

Timings : Every day from 8:30 pm onwards

Booking : 24 hours in advance through GEM



WHISKY & CHOCOLATE PAIRING

Enjoy a private evening with rare whiskies and carefully chosen chocolate selections, all under the guidance of our expert mixologists who will walk you through the history of the spirit.

Price : \$75++ per person

Timings : Every day from 8:30 pm onwards

Booking : 24 hours in advance through GEM





SIP
Experiences

HIGH TEA

Enjoy an afternoon of indulgent high tea, featuring canapés with local flavours, cookies, mini desserts, and your selection of fresh-brewed tea.

Price : Vegetarian menu at \$46++ per couple and non-vegetarian menu at \$49++ per couple

Timings : Every day from 4:00 pm to 5:30 pm

Booking : 24 hours in advance through GEM



KOMBUCHA WORKSHOP

Learn how to brew and maintain your own kombucha culture at home. During this masterclass, you will:

- Learn all there is to know about SCOBY and the science of fermentation.
- Make a drink using kombucha

Price : \$90++ per person

Timings : Every day from 10:00 am to 5:00 pm

Booking : 24 hours in advance through GEM





COOKING
Class

Enjoy the thrill of uncovering a new skill while on holiday. Join our skilled chefs for an engaging cooking class.

Choose two dishes from a variety of cuisines, including Maldives, Indian, Italian, Asian, and Arabic, or enroll in a sushi-making lesson.

Price : \$150++ per person

Booking : 24 hours in advance through GEM

MALDIVIAN CUISINE

Kandu Kukulhu (Maldivian tuna curry)
Kukulhu Riha (Maldivian chicken curry)

INDIAN CUISINE

Kadhai Chicken
Mixed Vegetable Jalfrezi

ITALIAN CUISINE

Mushroom Risotto
Pizza Margherita

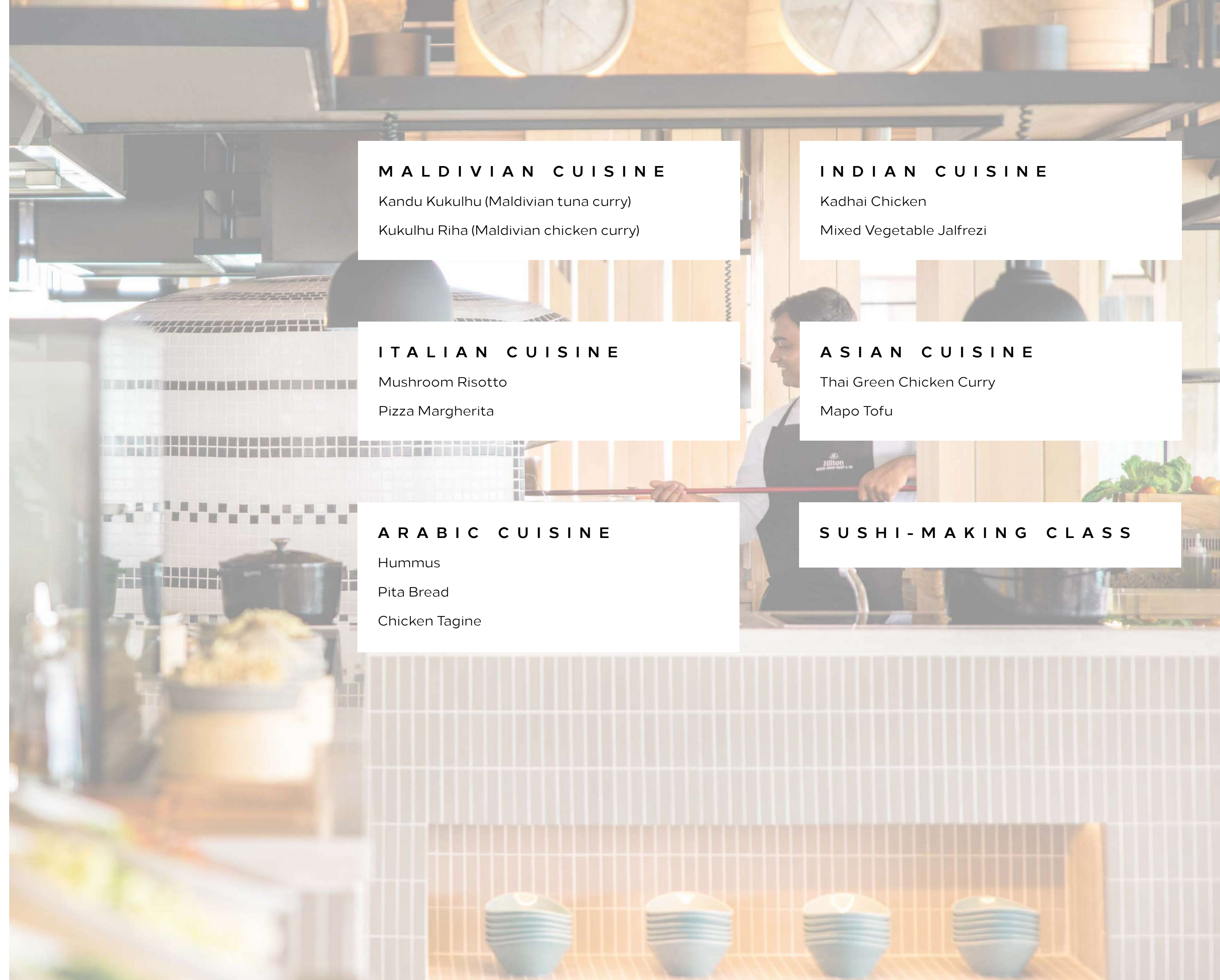
ASIAN CUISINE

Thai Green Chicken Curry
Mapo Tofu

ARABIC CUISINE

Hummus
Pita Bread
Chicken Tagine

SUSHI-MAKING CLASS





RENEWAL
of Vows

Reaffirm your commitment to each other while immersing yourself in the beauty and serenity of our islands' natural setting.

- Barefoot ceremony on the beach conducted by a dedicated Ceremony Master.
- Wedding pavilion gracefully decorated with palm arches and tropical flower arrangements.
 - A beautiful bridal bouquet and a one-layered heart shaped cake.
 - Arrival in a special leaf-decorated buggy.
 - Maldivian ceremonial procession with Boduberu drummers.
- Cake cutting ceremony followed by snacks served; a selection of both vegetarian and non-vegetarian snacks available
 - Renewal of Vows certificate.

Romantic Moments

- A romantic candlelight dinner by the beach (not inclusive of beverages)
 - Floating breakfast the morning after the ceremony
 - Romantic bed decoration

\$2500 ++ per couple; additional charge of \$120++ per extra guest

Make your celebration even more special with the following add-ons:

Make-up and hair styling at the Amingiri Spa : \$250++ per person

Professional photographer for 2 hours, delivering 20 high-resolution images : \$650++

Entertainment options

Live music : \$400++ per hour

Private DJ : \$200++ per hour

Open bar cocktail reception for 2 hours : \$650++ per person

Other beverage packages from a selected menu :

Dinner beverage package : \$55++ per person

Post-dinner beverage package : \$75++ per person

Add on stations :

Coconut cart : \$20++ per person

Gin & Tonic cart : \$95++ per person

TERMS & CONDITONS

For any private event (destination dining, Cocktail Lab sessions, floating breakfast, floating cocktails, etc.):

- The resort reserves the right to charge 50% of the total cost as cancellation fees for any booking that is cancelled less than 24 hours prior to the day of the event.
- The resort reserves the right to charge 50% per cancelled guest if the number of guests is reduced within less than 24 hours prior to the day of the event.

For weddings and renewals of vows:

- The resort reserves the right to charge 50% of the total cost as cancellation fees for any booking that is cancelled before 72 hours prior to the day of the event. If the booking is cancelled within less than 72 hours of the day of the event, you will be charged 100% of the package.
- The resort reserves the right to charge 50% of the extra-person supplement fee if the number of guests is reduced before 72 hours prior to the day of the event. If the guest list is reduced within less than 72 hours of the day of the event, you will be charged 100% of the extra-person supplement charge per cancelled guest.

In the case of unfavourable weather conditions the resort will notify you of any cancellations or postponements as follows:

- For outdoor events, no later than midday on the day of the event.
- For floating breakfast, the resort will notify you no later than 60 minutes before the scheduled delivery time.

There will be no cancellation fees in this case.

If you still wish to proceed with the event, you will be liable to pay for the event and all its charges.



Hilton

MALDIVES AMINGIRI RESORT & SPA