



DINING BY DESIGN EXPERIENCES



THE RITZ-CARLTON
MALDIVES, FARI ISLANDS



CHAPTERS

3

CINEMA UNDER THE STARS

4

VENUES

Mystique Garden
Grand Sunset Beach
Beach Cove
Sandbank

8

MENUS

La Locanda
IWAU Barbecue
Indian
Barbeque Experience
Maldivian Flavours

17

RATES

THE RITZ - CARLTON

MALDIVES, FARI ISLANDS

CINEMA UNDER THE STARS

Movie magic begins with delicious gourmet popcorn under a starlit sky.



THE RITZ-CARLTON

MALDIVES, FARI ISLANDS



MYSTIQUE GARDEN

Dine under our 30-meter magnificent Banyan Tree, accompanied by the sounds of the ocean and the serenity of the Maldives.

THE RITZ-CARLTON
MALDIVES, FARI ISLANDS

GRAND SUNSET BEACH

As your toes sink burrow into our white sand and the lull of the waves set the scene, savour a lavish dinner under a million stars.



THE RITZ-CARLTON
MALDIVES, FARI ISLANDS

An aerial photograph of a tropical beach. On the left, four circular huts with dark, corrugated metal roofs are nestled among lush green palm trees and other tropical vegetation. The huts are arranged in a slightly curved line. To the right of the huts is a wide, sandy beach that meets the turquoise waters of the Indian Ocean. The water is clear, showing the sandy bottom near the shore. A few small figures of people can be seen on the beach and in the shallow water. The overall scene is serene and idyllic.

COVES

Set in scenic beach Coves, indulge in exquisite dishes crafted by our Chefs with the Indian Ocean as your backdrop.

THE RITZ-CARLTON

MALDIVES, FARI ISLANDS

An aerial photograph of a long, narrow, and slightly curved sandbank in the middle of the Indian Ocean. The sandbank is a light beige color and is surrounded by shallow, clear turquoise water. To the right of the sandbank, the water transitions into a deeper blue, indicating a reef edge. A small group of people is visible on the sandbank, providing a sense of scale. The sky is a pale blue with some light clouds.

SANDBANK

Create unforgettable #RCMemories with a unique experience in the middle of the Indian Ocean.

THE RITZ-CARLTON

MALDIVES, FARI ISLANDS

MENUS



THE RITZ-CARLTON
MALDIVES, FARI ISLANDS

LA LOCANDA



AMUSE BOUCHE
Mascarpone Truffle Puff, Parma Ham

ANTIPASTI
Lobster and Fennel Salad
Oscieta Caviar

PRIMO
Tuna and Watermelon Crudo
Orange, Chives, Extra Virgin Olive Oil

CARNE
Sous Vide Free-range Chicken and Pan-seared Foie Gras
Heirloom Carrots, Espresso and Anise Spice

SECONDO DI CARNE
Slow-cooked Coastal Spring Lamb Loin
Caramelised Onion, Black Olive Jus

DOLCE
Lemon Semifreddo
Vanilla Crumble, Citrus Lemon Gel

LA LOCANDA PLANT-BASED



AMUSE BOUCHE
Porcini and Thyme "Pillow"

ANTIPASTI
Whipped Ricotta
Black Truffle Honey, Crisps

PRIMO
Seared Fresh Mozzarella
Aged Balsamic, Onion Purée, Cherry Heirloom Tomatoes, Crushed Olives

VERDURA
Eggplant Parmigiana
Mozzarella, Tomato Sauce, Eggplant Purée

SECONDI VERDURA
Cauliflower Steak
Beurre Noisette, Mushrooms, Toasted Hazelnuts, Cauliflower Purée

DOLCE
Lemon Semifreddo
Vanilla Crumble, Citrus Lemon Gel

INDIAN FLAVOURS



APPETIZER

Papdi Chat and Vegetable Samosas

Indian-spiced Potato and Herbs, Sweet Yoghurt, Tamarind Sauce

STARTER

Chicken Tikka

Yoghurt-marinated Free-range Chicken with Mint Sauce

FIRST COURSE

Kesari Prawns

Jumbo Prawns marinated with Saffron and Yoghurt, House Tomato Chutney

MAIN COURSE

Chicken Tikka Masala

Tomato and Cashew Nut Gravy with Whole Spices, Flowers, Saffron Rice, Paratha

DESSERT

Kesari Kheer - *Saffron Rice Pudding*

Gulab Jamun - *Deep-fried Milk Balls with Cardamom Syrup*

Malai Kulfi - *Pistachio Saffron Fresh Milk Ice Cream*

INDIAN FLAVOURS PLANT-BASED



APPETIZER

Papdi Chat and Vegetable Samosas

Indian-spiced Potato and Herbs, Sweet Yoghurt, Tamarind Sauce

STARTER

Paneer Tikka

Cottage Cheese marinated with Yoghurt and whole Signature Spices, Mint Sauce

FIRST COURSE

Vegetable Harabara Kebab

Mixed Vegetable Cutlet with Spicy Mango Chutney

MAIN COURSE

Palak Paneer

Spinach Purée with Onions, Garlic Gravy, Cottage Cheese and whole Spices, Flowers, Saffron Rice, Paratha

DESSERT

Kesari Kheer - *Saffron Rice Pudding*

Gulab Jamun - *Deep-fried Milk Balls with Cardamom Syrup*

Malai Kulfi - *Pistachio Saffron Fresh Milk Ice Cream*

IWAU - JAPANESE EXPERIENCE



SASHIMI

New Style Oyster Sashimi, Yuzu Soy Sauce, Ginger, Chives, Hot Sesame Oil

CHEF ASI'S SUSHI AND SASHIMI

Smoked Salmon Cream Cheese Maki

Tuna Nigiri

Chef's Selection of Sashimi

SELECTION OF TEMPURA

Prawn

Calamari

Mixed Vegetables

Tempura Sauce

Spicy Mayonnaise

SELECTION OF ROBATA YAKI

Wagyu Beef

Corn-fed Chicken

Wild Salmon Kushiyaki

Seasonal Vegetables

Yaki Soba

Trio of Teriyaki

Anticucho

Wasabi Pepper

ANMITSU

Agar-Agar Jelly, Sweet Red Bean Paste, Green Tea Ice Cream

LAND AND SEA EXPERIENCE



AMUSE BOUCHE

Oyster Beignet
Umami Mayo

APPETIZER

Sous Vide Local Atoll Lobster
Avocado Mousse, Caviar

BBQ

From The Sea
Local Atoll Fish Crudo
Hot-smoked, Brown Sugar-cured Salmon, Lemongrass Prawn Skewer

FROM THE LAND

Grass-fed Black Angus Tenderloin, Wagyu Beef Striploin, Coastal Spring Lamb

ACCOMPANIMENTS

Ocean Water Potatoes, Garlic-buttered Baby Corn, Locally Farmed Organic Garden Greens

DESSERT

Tropical Fruits
Coconut Sorbet

PLANT-BASED EXPERIENCE



SNACK

Tapioca-Crisps
Porcini, Black Truffle

AMUSE BOUCHE

Whipped Ricotta
Truffle Honey, Crisps

APPETIZER

Heirloom Beets, Goat Cheese, Pistachio
25-years-aged Balsamic

BBQ

Plant-based Roulade
*Potatoes Black Truffle Terrine, Classic Ratatouille, Mexican Baby Corn
Hand-crafted Green Salad, BBQ Grilled Asparagus*

DESSERT

Tropical Fruit Sensation
Coconut Sorbet

LOCAL FLAVOURS



HEDHIKAA

Masroshi

Havaadhulee Bis

Gulha Rihaakuru Dip

Spicy Tomato Dip

MODERN GARUDHIYA

Clear Tuna Broth, Seared Tuna, Braised Onions, Fresh Curry Leaves

MAINS

"Kukulhu Riha" Red Curry Chicken

"Hanaakuri Boava" Devilled Octopus

"Mugu Riha" White Curry Dhal

"Fihunu Aluvi" Tempered Potato

"Dhivehi Ihi" Maldivian-spiced Baked Lobster

"Koppee Faiy Satani" Koppee Leaves Salad

"Theluli Boshi Satani" Sautéed Banana Blossom Salad

SWEETS

"Huni Hakuru" Sweet Maldivian Patty

"Kiru Boakiba" Chilled Coconut Pudding

"Dhonkeo Kaju" Banana Fritters

RATES & TERMS & CONDITIONS



RATES

- Dining by Design 450 per person
- Cinema Under the Stars 550 per couple
- Sandbank Dining Experience 1,650 per person

TERMS & CONDITIONS

DESTINATION DINING

- Prices are in US Dollars and subject to 27.6% Government Taxes and Service Charge.
- Please inform our Ladies and Gentlemen should you or your guests have any food allergies or intolerance.
- We require reservations of at least 12 hours prior to your desired dining time
- Weather dependent
- Extra charges are applicable for additional set up and entertainment

FOR CANCELLATIONS:

- Over 4 hours prior to time reserved – no charge
- Up to 4 hours prior to time reserved – 50% of the menu price, per guest, will be charged
- Up to 2 hours prior to time reserved – 75% of the menu price, per guest, will be charged
- Less than 2 hours of time reserved – Full menu, per guest, will be charged

SANDBANK

- Prices are in US Dollars and subject to 27.6% Government Taxes and Service Charge.
- Please inform our Ladies and Gentlemen, should you or your guests have any food allergies or intolerance.
- We require reservations of at least 24 hours prior to your desired dining time
- Weather dependent
- Extra charges are applicable for additional set up and entertainment

FOR CANCELLATIONS:

- 24 hours prior – 50% of the price, per guest, will be charged
- 12 hours prior – Full rate, per guest, will be charged

CONNECT WITH US

ritzcarlton.com/Maldives



#RCMemories #EmbraceIslandLife