



DINING BY DESIGN



DESTINATION DINING



INTERCONTINENTAL[®]
MALDIVES MAAMUNAGAU RESORT

DINING BY DESIGN

Set at the beach, the lagoon or on a secluded sandbank, our Dine by Design offering extends a range of the most bespoke and timeless experiences for you. For a romantic getaway or a memorable evening with the family, the choice is yours.

Look at our exclusive dining experiences, the menus and add ons and let us know how we can curate a special evening for you.





WHERE TIME STOPS
AND BEAUTIFUL
STORIES UNFOLD



DINNER UNDER THE STARS

at The Lighthouse Beach

To celebrate a special occasion or just a moment of togetherness; a romantic dinner under the stars, set at the beach with The Lighthouse as your backdrop. More than just a picture-perfect scene as you raise a toast to commence an evening of culinary splendour and delicacies.

USD 425

Half Board, Full Board and All Inclusive: USD 395

INCLUSIONS:

- Beach set up
- Cocktail on arrival to the scene
- Four course dinner menu
- A bottle of sparkling wine
- One framed picture

MENU OPTION 1

START WITH

Sourdough baguette, tomato olive salsa, olive oil from Spain, Isigny Sainte-Mère butter from France [D], old balsamic vinegar

APPETISER & SALAD

Tuna Niçoise [SF | E]

Seared local tuna, romaine, olives, egg, beans, potato, balsamic

Tomato & Mozzarella [D]

Roma tomato, fresh mozzarella cheese, balsamic reduction, greens, olive oil

MAIN COURSES

MEAT OPTION PLEASE SELECT ONE

Angus Rib Eye - Australian or Organic Lamb Chops or

Corn-fed Chicken Breast - Australian

SAUCES : Barbecue sauce, truffle jus

FISH OPTION PLEASE SELECT ONE

Reef Fish or Jumbo Prawns or Maldivian Tuna [SF]

Sauces : Citrus-vanilla butter [D], garlic butter sauce [D]

SIDES

Starches – Corn on the cob, jacket baked potato [D]

Vegetables – Grilled Asparagus, grilled vegetables

DESSERT

Pistachio and Raspberry Petit Gateau [E | N | D]

pistachio, raspberry and milk chocolate

Passion Fruit and Berry Pavlova [E | D]

meringue with passion fruit curd and strawberry

N - Nuts | **D** - Dairy | **P** - Pork | **V** - Vegetarian | **SF** - Seafood | **E** - Egg | **GF** - Gluten-free | **S** - Spicy | **A** - Alcohol

Kindly inform your server about any food allergies, Intolerances or special dietary requirements.

DESERTED ISLAND PICNIC MENU

Charcuterie Platter [D]

Selection of Hard Cheese [D | N]

Mini Crudités, Hummus Dip, Marinated Mixed Olives [V]

Assorted Baguettes and Breads [D | E]

Steamed Prawns, Mesclun Leaves, Cocktail Sauce [SF | E]

Roma Tomato, Buffalo Mozzarella, Aged Balsamic, Extra Virgin Olive Oil [D]

Premium Sushi Platter [SF | E]

Slow Roast Wagyu Beef and Gherkin Wrap, Horseradish Mayonnaise [D | E]

Grilled Lobster, Avocado, Lemon Cream Wraps [SF | E | D]

Maldivian Tuna Sandwich on Brown Bread [SF]

Baked Cheesecake [D | E], Chocolate Brownie [D | E], Sliced Seasonal Fruits

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DESERTED ISLAND PICNIC

on the Sandbank

The best destination for a day away from everything, spoiling yourself with a delectable selection of nibbles and bites topped with a bottle of Champagne to celebrate the perfect day on your private, deserted island.

USD 1,500

Half Board, Full Board and All Inclusive: USD 1,400

INCLUSIONS:

- Sandbank picnic set Up
- Picnic menu
- Beer, wine and soft drinks
- A bottle of Champagne
- One framed picture

DESERTED ISLAND DINNER

on the Sandbank

Elevate your romantic interlude to another level with a romantic dinner on a deserted island. This dinner experience will remain unmatched as you enjoy a bottle of Ruinart Blanc de Blanc along with a complementing selection of canapes before settling down for dinner, with your private waiter and chef proffering a BBQ dinner. You won't have to worry about anything as our resident Photographer will ensure the best moments are captured forever when you hand over a bouquet of roses to your loved one.

USD 2,100

Half Board, Full Board and All Inclusive: USD 1,950

INCLUSIONS:

- Sandbank dinner set up
- A bottle of Ruinart Blanc de Blanc Champagne
- Five course BBQ dinner with complementing bottle of red or white wine
- Canapes
- Premium box of chocolates
- One framed picture



DESERTED ISLAND DINNER MENU

START WITH

Royale Oyster with yuzu pearls, cucumber consommé [SF]

Buckwheat blinis on salmon caviar [SF | D | E]

Terrine of foie gras, black truffle, cherry whip [D]

Lobster Bisque [SF | D | A]

Creamy bisque, crustacean flat bread, cognac lobster cream

Slow-Cooked Octopus and Prawns Salad [SF | D]

Horseradish crème fraiche, karkalla, edible flowers

Wagyu Tajima Op Rib Mb9-9+ [D | A]

Artichoke purée, potato pave, red wine reduction

Manjari and Olive oil [E | D]

64% chocolate cremeux, olive oil, grapefruit, and caramelized rye bread

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ROMANTIC ESCAPE

START WITH

Sourdough baguette, tomato Olive Salsa, Isigny Sainte-Mère butter from France [D],
olive oil from Spain, old balsamic vinegar

FRESH FINE DE CLAIRE OYSTERS (6 pcs) [SF | D]
Lime jelly, crispy sourdough, Salmon roe, and Crème Fraiche

Hokkaido Scallops & Foie Gras [SF | E | D]
Turmeric brioche, asparagus, Tahitian vanilla bean glaze

Raa Atoll Lobsters (500gm) [SF | D]
Butter Poached, salmon eggs, avocado, sugar pea, fermented lemon garlic cream sauce

Japanese Kagoshima Wagyu A5 (150gm) [A]
Seasonal vegetable flamed cognac teriyaki sauce

Brown Butter Chocolate Pave [E | D | A]
Hot malted milkshake, Bing cherry compote, 40% Javira chocolate Namale

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WHEN TIME STOPS

at The Lighthouse Patio

Commence your romantic interlude with a spa treatment and bath therapy at the AVI Spa before embarking on a one hour luxury yacht sunset cruise for two. Sip champagne, chase the wild Dolphins and let the sun fades away into the ocean. Return to shore to enjoy a delightfully curated six-course dinner at the Lighthouse Patio and let a beautiful evening unfold.

USD 4,500

Half Board, Full Board and All Inclusive: USD 4,300

INCLUSIONS:

- One hour luxury yacht sunset cruise for two
- 60 min couple spa treatment
- Bath Therapy and Healthy Drink
- Canapes
- A bottle of Dom Perignon Brut
- Six-course dinner with paired wines
- box of homemade chocolates
- One framed picture
- Babysitter upon request

ELEVATE YOUR EXPERIENCE

Add any of the below to your customize your dine by design experience:

FLOATING PLATFORM

Set Up USD 300 ++



SANDBANK

Set Up USD 600 ++



LIGHT HOUSE PATIO

Set Up USD 100 ++





CABANA SET
Set Up USD 200 ++



SAND LOUNGE
Set Up USD 300 ++

ADD ON

Additional person normal DD | Per person USD 180

LOCATION

Light House Patio | Set up Charge USD 100

Floating Platform | Set up Charge USD 300

Sandbank | Per person USD 600

SET UP STYLE

Sand Lounge | Set up USD 300

Cabana Style | Set up USD 200

Yatch Trip (1 hour) | Price Per Couple USD 900

FOOD OPTION

Fine de claire oysters | 4 pcs Per person | Price Per Couple [SF] USD 70

Lobster | 500g Per person | Price Per Couple [SF] USD 180

Kagoshima beef | 200g Per person | Price Per Couple USD 320

Wagyu Strilpoin MPS 7-8 | 200g Per person | Price Per Couple USD 200

Octopus | 150g Per person | Price Per Couple [SF] USD 100

Chilean Seabass | 180g Per person | Price Per Couple [SF] USD 100

Black Onyx Tomahawk Steak | 600g Per person | Price Per Couple USD 200

MENU UPGRADE OPTION

Sandbank Picnic Menu | Upgrade the Menu | Price Per Couple USD 50

Sandbank Dinner Menu | Upgrade the Menu | Price Per Couple USD 260

Romantic Espacade | Upgrade the Menu | Price Per Couple USD 260

BEVERAGE OFFERINGS

Open Bar 2 hours only selected Mixers | Price Per Couple USD 200
(Gin,Vodka,Whiskey,Rum) All Inclusive Menu

Champagne MOET | Per Bottle USD 150

Sunset Sabering | Per Bottle USD 165

PHOTOGRAPHY SERVICES

10 images USD 100

15 images USD 150

All prices are in US Dollars and subject to 10% Service Charge and 16% GST.





INTERCONTINENTAL®
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Tel: +960 658 0500 | WhatsApp (available 24/7): +960 730 9300
Email: reservations.icmaldives@ihg.com
[Maldives.InterContinental.com](https://www.Maldives.InterContinental.com)