



# 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.







# 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

- 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

# 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]

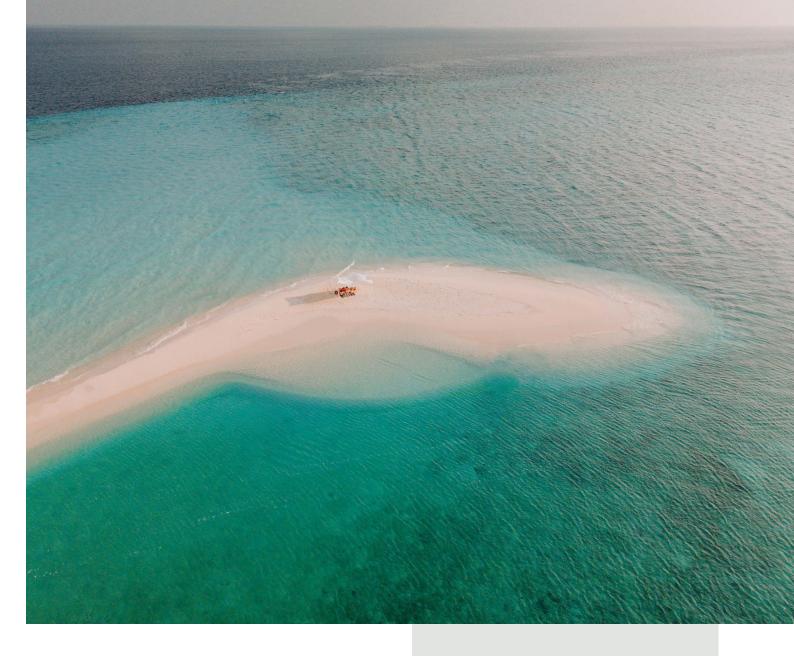
Premium Sushi Platter [SF | E]

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



# 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

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

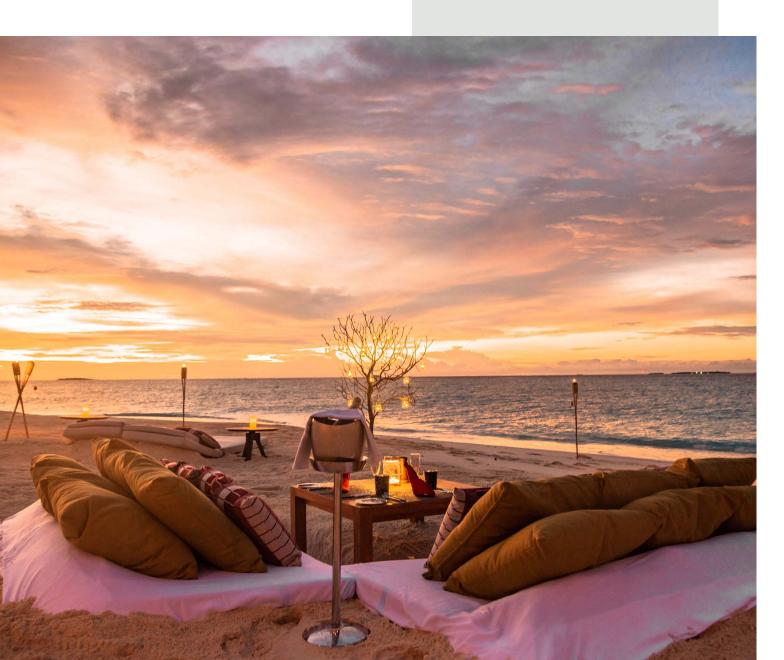
# DESERTED ISLAND DINNER

#### 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

- 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

# 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



# 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.

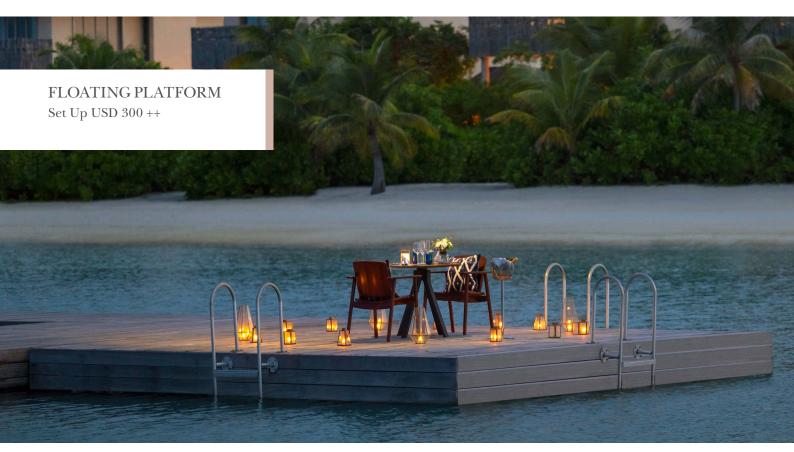
USD 4,500

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

- 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:















ADD ON Additional person normal DD   Per person	USD 180
LOCATION Light House Patio   Set up Charge Floating Platform   Set up Charge Sandbank   Per person	USD 100 USD 300 USD 600
SET UP STYLE Sand Lounge   Set up Cabana Style   Set up Yatch Trip (1 hour)   Price Per Couple	USD 300 USD 200 USD 900
FOOD OPTION  Fine de claire oysters   4 pcs Per person   Price Per Couple [SF]  Lobster   500g Per person   Price Per Couple [SF]  Kagoshima beef   200g Per person   Price Per Couple  Wagyu Strilpoin MPS 7-8   200g Per person   Price Per Couple  Octopus   150g Per person   Price Per Couple [SF]  Chilean Seabass   180g Per person   Price Per Couple [SF]  Black Onyx Tomahawk Steak   600g Per person   Price Per Couple	USD 70 USD 180 USD 320 USD 200 USD 100 USD 100 USD 200
MENU UPGRADE OPTION  Sandbank Picnic Menu   Upgrade the Menu   Price Per Couple Sandbank Dinner Menu   Upgrade the Menu   Price Per Couple Romantic Espacade   Upgrade the Menu   Price Per Couple  BEVERAGE OFFERINGS  Open Bar 2 hours only selected Mixers   Price Per Couple (Gin,Vodka,Whiskey,Rum) All Inclusive Menu Champagne MOET   Per Bottle Sunset Sabering   Per Bottle	USD 50 USD 260 USD 260 USD 200 USD 150 USD 165
PHOTOGRAPHY SERVICES 10 images 15 images	USD 100 USD 150

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





