

## Dining by Design

We hope you are enjoying the warm tropical weather of the Maldives, our wonderful resort and friendly hospitality which is an Anantara signature.

Anantara Kihavah Villas invites you to join us for an unforgettable experience at a destination of your choice where you can select your favorite cuisine from our Dining by Design menu, or simply create your own menu in collaboration with our Executive Chef.

The Food and Beverage team are delighted to be able to offer you the opportunity to take your dining experience to a new level, be it a romantic candle lit dinner on the beach while watching the sunset or on a sand bank, a yacht or in the beautiful surroundings of your own villa.

To ensure that we create a memorable evening to capture your special celebration, please allow 24 hours advance notice which will enable us to properly design your special setting and to prepare your chosen cuisine.

Please contact our Food and Beverage Concierge to reserve your Dining by Design arrangements in order to avoid any disappointment as we only provide one reservation per setting. This enables us to take extra special care of your wishes and to provide the privacy which is essential to your special celebration.

## Cancellation Policy

Your Dining by Design reservation may be cancelled by contacting our Guest Relations desk on extension "0". A 50% fee per person will be applied should you cancel within 12 hours. If the cancellation is made less than 4 hours there will be a 100% charge of your Dining by Design reservation.

# Choice of Menus

## Option 1

**Mixed Fish and Seafood Menu**      USD 275 per person

### Appetizers

- ❖ Fresh Australian coffin bay oysters with shallots in sherry vinaigrette and assorted condiments
- ❖ Local yellow fin tuna tartare with fresh artichoke confit and a light dijon and lemongrass dressing
- ❖ Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin olive oil

### Soup

- ❖ Atoll lobster and mixed seafood in a mild curry broth with coconut, kafir and lemongrass

### Main Course - Prepared live on the charcoal grill

- ❖ Grilled imported Atlantic salmon
- ❖ Line caught fresh fish fillet
- ❖ Yellow fin tuna
- ❖ Tiger prawns
- ❖ Indian Ocean half lobster

### Served with a variety of sauces and fresh salsa

- ❖ Catalan sauce
- ❖ Garlic lemon butter sauce
- ❖ Ginger and coconut beurre blanc
- ❖ Roasted bell pepper salsa
- ❖ Mango chutney and guacamole
- ❖ Accompaniments of lemongrass skewered seasonal vegetables and baked potato.

### Dessert

- ❖ Assorted platter of tropical fruit skewers
- ❖ Passion fruit and lemon tartlet
- ❖ Chocolate marquis

## Option 2

### Grilled Meat Menu

USD 275 per person

#### Appetizers

- ❖ Grilled heirloom tomato salad with fresh basil & extra virgin olive oil
- ❖ Grilled fresh artichokes with parmigiano shavings and lemon
- ❖ Grilled eggplant, roasted garlic and sundried tomato caviar
- ❖ Certified Angus beef carpaccio with rocket leaves and parmigiano shavings
- ❖ Corn fed chicken lollipop on lemongrass skewers, Asian sweet and spicy black bean sauce

#### Soup

- ❖ Butternut squash puree with fresh mascarpone cream

#### Main Course - Prepared live on the charcoal grill

- ❖ Beef tenderloin medallion
- ❖ Double cut Australian organic lamb chops
- ❖ Yellow corn fed chicken breast

#### Sauces:

- Wild mushroom sauce with dijon mustard and natural jus
- Peppercorn sauce
- Lemon garlic butter sauce
- Accompaniments of lemongrass skewered seasonal vegetables and baked potato

#### Dessert

- ❖ Assorted platter of tropical fruit skewers
- ❖ Passion fruit and lemon tartlet
- ❖ Chocolate marquis

## Option 3

### Combination Fish / Seafood and Meat Menu

USD 350 per person

#### Appetizers

- ❖ Grilled eggplant, roasted garlic and sundried tomato caviar
- ❖ Certified Angus beef carpaccio with rocket leaves and parmigiano shavings
- ❖ Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin olive oil

#### Soup

- ❖ Butternut squash puree with fresh mascarpone cream

#### Main Course - Prepared live on the charcoal grill

- ❖ Grilled imported Atlantic salmon
- ❖ Line caught fresh fish fillet
- ❖ Yellow fin tuna
- ❖ Tiger prawns
- ❖ Indian Ocean half lobster
- ❖ Beef tenderloin medallion
- ❖ Double cut Australian organic lamb chop
- ❖ Yellow corn fed chicken breast

#### Served with a variety of sauces and fresh salsa

- ❖ Catalan sauce
- ❖ Garlic lemon butter sauce
- ❖ Ginger and coconut beurre blanc
- ❖ Roasted bell pepper salsa
- ❖ Mango chutney and guacamole
- ❖ Wild mushroom sauce with Dijon mustard and natural jus
- ❖ Peppercorn sauce
- ❖ Accompaniments of lemongrass skewered seasonal vegetables and baked potato

#### Dessert

- ❖ Assorted platter of tropical fruit skewers
- ❖ Passion fruit and lemon tartlet
- ❖ Chocolate marquis

## Option 4

### Maldivian Set Menu

USD 250 per person

Start your dinner with fresh young coconut water, crispy papadums and chutney selection

#### Appetizer

- ❖ Garudhiya seafood crepe with yoghurt and copee leaf salad in a lime dressing

#### Soup

- ❖ Light coconut curried soup with prawns served in a young coconut shell

#### Main Course (Assorted family style)

- ❖ Chicken Mussama  
A traditional chicken curry enriched with cashew
- ❖ Theluli Rimmas  
Fresh local caught mackerel, deep fried and served with a dhal curry and cucumber sambal served with tuna fried rice, tomato sambal, freshly baked chapati & asaara (a special local pickled salad from our organic garden)
- ❖ Hanaakuri Lobster  
Roasted lobster in dry curry with Maldivian chilies and island spices dhal and okra curry

#### Dessert

- ❖ A trilogy of local Maldivian special desserts consisting of pendant and coconut pudding, carrot halva and breadfruit pudding

## Option 5

### Lobster Set Dinner

USD 260 per person

Simply luxurious...The freshest lobster, cooked to your liking and in your choice of location...what could be possibly better?

#### Appetizer

- ❖ Lobster and Crab spring roll served with fresh chili and mango salsa enhanced with coriander, sesame and ginger infused dipping sauce

#### Soup

- ❖ Seafood rich soup with prawns, scallops, clams, mussels and lobster in a curry, kafir, and coconut broth

#### Main Course

- ❖ Roasted or steamed Indian Ocean lobster in a choice of style either with fresh salsa Catalana or roasted thermidor with fresh chanterelle mushrooms

Or

- ❖ Simply grilled with butter and lemon served with fragrant jasmine rice and seasonal vegetables

#### Dessert Choices

- ❖ Chocolate sludge cake served with wasabi and crystalized ginger hot chocolate, crème Anglaise and raspberry coulis with homemade Tahitian vanilla ice cream

Or

- ❖ Fresh pineapple skewers brushed with palm sugar then grilled on an open flame. Served with 3 sauces caramel, chocolate, and vanilla dusted with vanilla sugar and served with homemade coconut ice cream

# Private Island Beach BBQ Dinner

Included: Private boat trip, island rent, set-up fee with your own private chef & waiter to ensure your evening is simply magical

USD 1,490.00 per couple

## An assortment of hot & cold appetizers

- ❖ Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin olive oil
- ❖ Certified Angus beef carpaccio with parmigiano reggiano, crisp organic, baby rocket leaves and shaved truffles
- ❖ Grilled corn fed chicken lollipop on lemongrass skewers with an Asian sweet and spicy black bean sauce
- ❖ Hanaakuri Lobster - Roasted lobster in dry curry with Maldivian chilies and island spices

## Main Course - BBQ feast prepared live on the charcoal grilled

- ❖ Wagyu beef tenderloin medallions
- ❖ Double cut Australian organic lamb chops
- ❖ Yellow corn fed chicken breast
- ❖ Imported Atlantic salmon marinated with roasted garlic and cilantro
- ❖ Line caught fresh fish fillet with fresh herbs and garlic
- ❖ Yellow fin tuna with sesame, spring onion and ginger
- ❖ Tiger prawns with fresh basil and olive oil
- ❖ Indian Ocean half lobster

## BBQ items served with a variety of sauces

- ❖ Catalan sauce
- ❖ Garlic lemon butter sauce
- ❖ Ginger and coconut beurre blanc
- ❖ Roasted bell pepper salsa
- ❖ Mango chutney and guacamole

## Finale

- ❖ Tropical fruit skewers
- ❖ Passion fruit and lemon tartlet
- ❖ Chocolate marquis

## Private Island Lunch

A romantic indulgence for two people or more. Travel by speedboat to a secluded island, with your own personal waiter in attendance to set up your own piece of private beach complete with umbrella and blanket to ensure your experience is second to none. The kitchen will pack a beautiful picnic hamper which will be sure to please and leave you satisfied.

Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

## Lagoon Hideaway (cold lunch) USD 815 per couple

- ❖ Caesar salad with grilled chicken
- ❖ Sesame crusted tuna loin Inakaia with Belgian endive and organic greens, orange, lemon and honey dressing with dijon mustard and wasabi
- ❖ Seven spice marinated beef and caramelized onion on baguette bread with tomato salsa
- ❖ Marinated seafood treasures in lemon, olive oil and fresh herbs
- ❖ An assortment of olives, pickles, sundried tomatoes and crudités with roasted garlic crème fraiche
- ❖ Assorted breads with fresh spreads and pesto
- ❖ Exotic fruit skewers
- ❖ Chocolate fudge cake



## Castaway (cold lunch)

USD 900 per couple

- ❖ Cold poached Indian Ocean lobster with champagne mousse served with Sevruga caviar on toast and citrus salad
- ❖ Assorted sushi, sashimi and maki rolls served with wasabi, pickled ginger and soya sauce
- ❖ Tuna tartare Kihavah style with a poached egg and crisp sesame lavache bread
- ❖ Homemade cured salmon gravadlax with fresh dill crème fraiche, finely chopped red onion, caper and tomato salsa with lemon and lime wedges
- ❖ Assorted cheeses with nuts, chutneys and truffle honey
- ❖ Fresh herbs, sundried tomato and olive tapenade, assorted homemade chutneys.
- ❖ Assorted mixed organic greens; Belgian endive, wild roquette lettuce, and organic baby spinach with a variety of dressings, tomatoes, cucumbers and assorted julienne vegetables.
- ❖ Exotic fruit skewers
- ❖ Fresh fruit tart

## Cinema Under the Stars

USD 400.00 per couple

Choose your favorite movie from Kihavah's vast selection while dining under the stars in a truly unique island setting.

### Your unique experience begins with

- ❖ Baked oyster
- ❖ Popcorn
- ❖ Vegetable samosa
- ❖ Lobster spring roll
- ❖ Prawn cocktail

### Main Courses

- ❖ Lobster vol au vent with foie gras
- ❖ Mini sesame seed brioche bun with Wagyu beef burger and truffle caramelized onion
- ❖ Glazes scallop with prosciutto, yuzu lemon reduction and organic micro herb

### Sweet ending to your cinema experience

- ❖ Chocolate and peanut candies
- ❖ White and dark chocolate dipped strawberries
- ❖ Sweet potato chips

**Beverage** - A choice of non-alcoholic beverages included in the package:

- ❖ Water
- ❖ Mocktails
- ❖ Juices
- ❖ Softdrinks

Please note that kids from 6 to 12 years old will be charged \$55++ per kid and 5 years old below will be free of charge.