

Borderless *Dining*



Dusit Thani
MALDIVES



Menu Selection

Borderless Dining combines exquisite cuisine with incredible settings for a truly unique, once-in-a-lifetime experience.

Please choose from the following menu to pair it with set up enhancements.

USD / person

Champagne Breakfast	100
Floating Breakfast	100
Lagoon Lunch	125
Lunch in the Wilderness	125
Sand Bank Picnic Do-It-Yourself BBQ Indian	300
Vegetarian BBQ	170
Pirate BBQ	225
Thai BBQ	225
Arabic BBQ	225
Indian BBQ	225
Seafood BBQ	250
Premium BBQ	300
Sand Bank Lobster BBQ	750
Luxury BBQ	600

All prices are subject to 10% service charge and 17% government levy



Set-up *Enhancements*

Dig-in Beach

Rediscover romance with your toes in the sand as the sun sets over the ocean.

Take your pick from any of the Borderless Dining menus to make your beach dinner complete.

USD 400 /couple

Total price dependent on selected BBQ menu

Set-up Enhancements

Honeymoon

Capture incredible memories on your honeymoon at a table for two on the sand.

Choose from any of the Borderless Dining menus and indulge in this picture-perfect setting.

USD 150 /couple

Total price dependent on selected BBQ menu

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A gourmet breakfast plate featuring scrambled eggs, a slice of French bread, a kiwi slice, a strawberry, a raspberry, a blueberry, a passion fruit, a slice of grapefruit, and a glass of orange juice.

A breakfast spread featuring scrambled eggs, a slice of toast with fruit, a glass of orange juice, and a glass of water.

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Floating Breakfast

An intimate experience where you can indulge our signature floating breakfast from shimmering aquamarine ocean views and unwind in the comfort of your private villa pool, whilst we serve your breakfast selections on a beautifully woven tray.

- Tropical fruit platter
- Freshly-squeezed seasonal juices
- Selection of dry fruits
- Freshly baked pastry basket
 - Selection of hand-made pastries and artisan bread served with butter and homemade preserves
- Gourmet Favourites
 - Iberico ham with tomato ciabatta and virgin olive oil
- Eggs Royale
 - Smoked salmon and green asparagus
- Hot Beverages
 - Freshly-brewed coffee, tea or hot chocolate
- Demi bottle of Champagne

USD 100 / couple

USD 80 / couple without champagne

All prices are subject to 10% service charge and 17% government levy



Lagoon Lunch



Lap up the waves of the Indian Ocean and feast on mouth-watering seafood or Venture into the jungle to a table among the trees and dine in the shade of lush island fauna.

Set Menu

Cold

Ceviche
Oysters
Prawns

Hot

Tuna
Reef fish
Lobster
Prawns
Calamari
Scallops
Green mussels
Clams in white wine cream sauce

Includes food and a bottle of house wine

USD 250/couple

All prices are subject to 10% service charge and 17% government levy



**Lunch in the
Wilderness**



Sandbank Picnic

Set sail to a secluded sand bank to linger over an indulgent picnic on the powder-soft sand.

Includes food, soft beverages, bottle of house wine

2 Rounds of Sandwiches

- Shawarma roll - chicken in tortilla bread with tahini, onion and tomato salad
- Classic BLT (P) - bacon, lettuce and tomato in toasted brown bread
- Ciabatta with buffalo mozzarella and tomatoes, basil pesto and black olive tapenade
- Smoked salmon and cucumber on rye bread with lemon mayonnaisse

Accompaniments

- Roma tomatoes, Greek Kalamata olives, buffalo mozzarella and mesclun leaves
- Seafood cocktail salad

Desserts

- Chocolate muffin
- Mixed fruit platter

- Water
- Orange juice

USD 300/person

All prices are subject to 10% service charge and 17% government levy



Seafood BBQ

Indulge in fresh-caught delicacies from the ocean.

Includes food, soft beverages, bottle of house wine and private chef

Starters

- Classic prawn cocktail salad
- Mixed green salad
- Tomato mozzarella salad
- Maldivian tuna and salmon sashimi

Sauces

- Barbecue
- Spicy seafood

Barbecue Items

- Maldivian lobster
- Marinated king prawns
- Tuna medallion
- Marinated whole reef fish
- Spicy marinated squid
- Scottish scallop

Accompaniments

- Roasted garlic potato
- Buttered mixed vegetables

Desserts

- Passion fruit cream mascarpone,
- Fruit Platter raspberry crumble and passion fruit jelly

USD 250/person

All prices are subject to 10% service charge and 17% government levy



Your BBQ, Your Way

Take your place as king or queen of the grill. We'll provide the ingredients; you sizzle them to perfection on the deck of your villa

Selection of bread

Salads

- Mixed green salad with olive and cherry tomato
- Roasted duck salad with honey mustard dressing

Sauces

- Lemon butter
- Barbecue
- Rosemary and red wine jus

Barbecue items

- Garlic and herb marinated tiger prawns
- Cajun spiced chicken wings
- Maldivian Yellowfin tuna
- Catch of the day
- Sausage and bell pepper skewer
- Marinated beef tenderloin

Accompaniments

- Grilled vegetables
- Roast potatoes
- Egg and garlic fried rice

Dessert

- Fruit platter

USD 200/couple

All prices are subject to 10% service charge and 17% government levy

Pirate BBQ

All aboard for a hearty culinary adventure. Take your seats on deck and discover delicious treasures.

Includes food, soft beverages, bottle of house wine and private chef.

Starters

- Prawn salad with lime honey dressing
- Beetroot and Feta cheese salad
- Tuna carpaccio with coriander and mango

Sauces

- Caper butter
- Barbecue
- Thyme and red wine jus

Barbecue items

- Norwegian salmon fillet
- Marinated beef strip loin
- Maldivian whole reef fish
- Chilli and garlic seafood skewer
- Spicy chicken drumstick

Accompaniments

- Herb butter potato
- Grilled corn on the cob

Desserts

- Granny Smith apple pie with vanilla ice cream

USD 225/person

All prices are subject to 10% service charge and 17% government levy



Thai BBQ

Discover the exotic flavours of Thailand.

Includes food, soft beverages, bottle of house wine and private chef

Starters

- Grilled beef salad
- Spicy roasted duck salad
- Spicy seafood salad

Sauces

- Lime and chilli
- Mild peanut
- Herb and dry chilli
- Barbecue

Barbecue items

- Spicy salmon fillet
- Squid skewer
- Lemongrass-marinated chicken thighs
- Lamb chops with freshly-crushed peppercorn sauce
- Rib eye steak

Accompaniments

- Spicy nuts with Thai herbs
- Steamed rice wrapped in banana leaves

Dessert

- Coconut sticky rice with fresh mango

USD 225/person

All prices are subject to 10% service charge and 17% government levy



Arabic BBQ

Escape to the Middle East with an authentic grilled feast.

Includes food, soft beverages, bottle of house wine and private chef

Bread Selection

Starters

- Cold mezze
- Hummus
- Mohammara
- Fattouche salad
- Hot mezze
- Pita bread
- Spinach fatayer
- Lamb kebbeh

Sauces

- Spicy harrisa
- Tahini
- Garlic toum

On the grill

- Lamb kofta
- Beef kebab skewer
- Marinated catch of the day
- Chicken kebab skewer
- Spicy marinated king prawn

Accompaniments

- Mixed grilled vegetables
- Oriental rice

Selection of Sweets

- Date cake
- Om Ali pudding
- Baklava

USD 225/person

All prices are subject to 10% service charge and 17% government levy





Premium BBQ

Exquisite ingredients, seared to perfection in an unforgettable setting.

Includes food, soft beverages, bottle of house wine and private chef

Starters

- Grilled vegetable salad with basil pesto
- Carpaccio of Wagyu beef with garlic aioli, rocket, parmesan
- Salmon caviar with blinis, horseradish cream

Sauces

- Barbeque
- Pepper
- Béarnaise

Barbecue items

- Corn-fed chicken
- Grilled steak rossini
- Catch of the day
- Garlic and rosemary-marinated giant prawns
- Grilled lobster

Accompaniments

- Selection of bread with virgin olive oil and dips
- Marinated olives
- Mixed grilled vegetables

- Dark chocolate brownie cheesecake with grilled strawberries, lavender honey and whipped cream

USD 300/person

All prices are subject to 10% service charge and 17% government levy



Sand Bank Lobster BBQ

Experience the best of The Maldives as you cruise to a deserted paradise to indulge in the Indian Ocean's finest offerings.

Includes food, a bottle of Champagne, private chef and return boat transfer to the sandbank

Selection of bread

Starters

- Lobster and mango salad with chilli lime dressing
- Mixed green salad with avocado, cherry tomatoes & pumpkin seeds
- Caesar salad with seared lobster medallion

Sauces

- Lemon butter
- Garlic & herb butter
- Spicy seafood

Barbecue items

- Marinated whole lobster
- Maldivian style marinated jumbo prawns
- Catch of the day fillet
- Maldivian Yellowfin tuna
- 1824 Angus beef tenderloin

Accompaniments

- Baked potato with sour cream & pancetta (P)
- Buttered green vegetables

Desserts

- Coconut crème brûlée
- Fruit platter
- Spicy seafood

USD 750 / person

All prices are subject to 10% service charge and 17% government levy

Luxury BBQ

The finest ingredients, prepared with care and flair in an unforgettable location.

Includes food, bottle of Champagne and private chef.

Salads

- A dozen fresh oysters
- Salade russe with poached giant prawns
- Sashimi of tuna with wasabi, soy, pickled ginger
- Burrata cheese and heirloom tomato salad

Sauces

- Barbecue
- Périgueux
- Béarnaise
- Saffron aioli
- Salsa

Barbecue items

- Grilled lobster
- Pan-seared foie gras
- Corn-fed chicken breast
- MB7* Wagyu striploin
- Whole local fish
- Seared giant Japanese scallops

Accompaniments

- Truffle mash
- Selection of grilled bread with virgin olive oil and dips
- Marinated olives

Dessert

- Warm Chocolate Fondant served with vanilla ice cream

USD 600/person

All prices are subject to 10% service charge and 17% government levy



Indian *Vegetarian* BBQ

Barbeque delights for everyone

Includes food, soft beverages and private chef.

Starter

- Aloo Chana Chat
- Paneer Corn tikki

Sauces

- Mint chutney
- Assorted Chutney
- Veg raita

BBQ

- Tandoori style Corn
- Tandoori Gobi and broccoli
- Paneer Tikka
- BBQ pineapple
- Mushroom tikka
- Dhal makhani
- Basmati Rice
- Chapatti, Paratha, Poppadum

Finale

- Carrot Halwa
- Tropical Fruit Platter

USD 170/person

All prices are subject to 10% service charge and 17% government levy



To arrange your **borderless dining** experience
please request your butler or call In-villa dining

Bookings must be made 24 hours in advance

Cancellation policy

If you would like to cancel your reservation, please do so 12 hours in advance. Cancellations requested after this time will incur a 50% charge. No-shows will incur a 100% charge. We appreciate your understanding.

Images are for illustration purposes only and may differ from the actual experience.

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