Borderless *Dining*





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 / couple
Champagne Breakfast	200
Floating Breakfast	80
Floating Breakfast (Champagne)	100
Lagoon Lunch	250
Chef garden private dinner	220

	USD / person
Sand Bank Picnic	300
Do-It-Yourself BBQ	100
Indian Vegetarian BBQ	170
Private BBQ	225
Thai BBQ	225
Arabic BBQ	225
Seafood BBQ	250
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

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

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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Champagne Breakfast

Wake up in your luxurious villa and indulge in style.

Demi Bottle of Champagne

Freshly-squeezed Seasonal Juices

Fruit Platter
• seasonal fruit selection

Signature dish
•Avocado on Toast

Eggs Royale or Benedict
•Smoked salmon ,green asparagus or Pork ham

Freshly-baked Pastry Basket
• Selection of hand-made pastries and artisan bread served with freshly-whipped butter and homemade preserves

Hot Beverages
•Freshly-brewed coffee, tea or hot chocolate

USD 200/Couple

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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.

- Freshly squeezed Healthy seasonal juices
- Tropical fruit platter
- Freshly baked pastry basket:
- Selection of hand-made pastries and artisan bread served with butter and homemade preserves
- Gourmet Favorites:
  - Selection of Ham and Cheese Selection, dry fruits & nuts
  - Eggs Royale: Smoked salmon eggs benedict
- Hot Beverages:
  - Freshly brewed coffee, tea or hot chocolate

USD 100 / couple with champagne

USD 80 / couple without champagne

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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
Carpaccio
Prawns

Hot
Tuna
Reef fish
Lobster
Prawns
Calamari
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



Chef’s Garden Dining

A seasonal dining experience crafted with fresh herbs and greens from our Chef’s Garden also featuring sustainably sourced ingredients from the local community.

Stater

•Yellowfin tuna, Chef’s salad of the moment with local collar leaf

Main Course

•Poached reef fish with aromatic garden herbs
•Garden morning glory & bok choy
•Seasonal vegetable curry

Dessert

•Island coconut “boakiba” pudding
•Maldivian screw-pine fruit ice cream

USD 220/couple

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



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 mayonnaise

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



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 100/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

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Private 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
- Tuna Steak
- 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 reef fish fillet
- Squid skewer
- Lemongrass-marinated chicken thighs
- 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

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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

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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 reef fish sashimi

Sauces
- Barbecue
- Spicy seafood

Barbecue Items
- Maldivian lobster
- Marinated king prawns
- Tuna medallion
- Marinated whole reef fish
- Spicy marinated squid

Accompaniments
- Roasted garlic potato
- Buttered mixed vegetables

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

USD 250/person

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Luxury BBQ

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

Includes food, beverage, bottle of Champagne and private Chef.

Salads
- Avocado Prawn cocktail
- Tuna Sashimi with wasabi, soy, pickled ginger
- Mozzarella cheese and heirloom tomato salad

Sauces
- BBQ
- Périgueux
- Béarnaise
- Saffron aioli
- Tomato Salsa

Barbecue items
- Grilled lobster
- Pan-seared foie gras
- MB7* Wagyu striploin

Accompaniments
- Truffle mash
- Grilled Asparagus

Dessert
- Warm Chocolate Fondant served with vanilla ice cream

USD 600/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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Dusit Thani
MALDIVES