

PRIVATE DINNER



FARM

\$700++ per couple
(including 2 glasses of Champagne)

GRILLED WAGYU BEEF TONGUE

Duck egg, ponzu dressing,
organic radish

SALT BUSH LAMB LOIN

Carrots, puffed millet,
black garlic

SMOKED PORK BELLY

Roasted endive, miso and
brioche cream, braised trotter

JOHN DEE 400 DAY AGED WAGYU STRIPLOIN

Bone marrow and Tatsoi salad,
peppered verjus, parsnip

SWEET

Caramel banana bombe,
white amaranth wafers

OCEAN

\$730++ per couple
(including 2 glasses of Champagne)

BAERI CAVIAR

TUNA TARTARE

Turnip ice, white sesame dressing,
rice crisp

LOBSTER

Onion, hazelnut butter,
charcoal leek

GROUPER

Braised octopus,
bone marrow, potato,
coppa ham

SWEET

W - chocolate coffee tart
with accompaniments,
baileys sauce

*Reservation should be made at least 5 hours in advance.
Please inform our talent of any food allergies or intolerances.
Prices are in USD and subject to 10% service charge + GST.*



MALDIVES
RETREAT & SPA

PRIVATE DINNER



NO MEAT FOR ME

\$600++ per couple
(including 2 glasses of Champagne)

EGG

60-degree egg yolk, creamed
fennel, quinoa and hazelnut

BURNT LEEKS

Macadamia nuts, palm hearts,
smoked butter, truffle

GARLIC CUSTARD,

Onion consommé, mushrooms,
radish, edamame

DOUBLE BAKED POTATO SOUFFLÉ

Roasted endive, miso cream

SWEET

Brandied warm pistachio
cherry pudding, yogurt sorbet

WHITE WINES

Stella Bella, Sauvignon Semillion,
2007/Margaret River

\$99++

La Scolca, Gavi dei Gavi, 2012/Gavi

\$169++

Concha Y toro, Amelia,
2010/Chardonnay

\$229++

RED WINES

Antinori, Santa Cristina,
2011/Tuscany

\$86++

Camino Romano,
2009/Ribera Del Duero

\$169++

Chateau Talbot,
4ème Cru Classé,
2008/St. Emilion

\$325++

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