



WALDORF ASTORIA®  
MALDIVES ITHAAFUSHI

# PRIVATE DINING VENUES



SANDBANK

VARIOUS RESORT

LOCATIONS

YOUR VILLA

WINE CELLAR

# SANDBANK



One of the world's finest and breath-taking private dining experiences at a beautifully secluded sandbank

## INCLUSIVE

- Beautiful setup on the private sandbank
- Exclusive menu
- Transfer to the sandbank

## ADD ONS

- Beverages and wine
- Unique sand sunken setup
- Special occasion setup
- Snorkeling with an excursion guide
- Photo shoot



**USD 950 PER PERSON**  
Minimum 2 guests

All prices are in US Dollars (USD). Subject to applicable government taxes and service charge.

# SANDBANK DINNER MENU

## COLD SELECTION

### **Oscietra Caviar**

Smoked salmon, ratte potato, crème fraiche

### **Alaskan King Crab**

Apple & avocado salad

### **Seared Maldivian Tuna Tataki**

Wakame salad, sesame, ponzu

### **Burrata Salad**

Heirloom tomato, basil, olive oil caviar

## SOUP

### **Lobster Bisque**

Crab meat, cognac

## MAIN

### **Meat**

Westholme Wagyu beef tenderloin MBS 6-7

Organic chicken teriyaki

Maori lamb rack

### **Seafood**

Maldivian lobster, garlic and parsley

Hokkaido scallop

Local catch reef fish

### **Side Dish**

Lyonesse potato | Wild mushroom | Seasonal greens

### **Sauce**

Black truffle | Arabic garlic | Tomato salsa | Spicy dip

## DESSERT

**Fresh Blueberry & Nut Crumble Tart**

**Exotic Fruit & Berry Pavlova**

**Dark Chocolate Cake & Caramelized Hazelnut**

**Exotic Seasonal Fresh Fruits**

9 5 0

PER PERSON

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# RESORT LOCATIONS



## PRIVATE BEACH

Dinner on a secluded white sand beach In front of the Mirror Pool, Tasting Table Restaurant or next to our Nava Cabanas

## WEDDING PAVILION

Dinner at the Wedding Pavilion with magical views of the endless ocean



## YOUR VILLA BEACH\*

Enjoy dinner on the private beach in front of your beach villa

### INCLUSIVE

- Beautiful setup on the private sandbank
- Your choice of the menu options

### ADD ONS

- Beverages and wine
- Unique sand sunken setup
- Special occasion setup
- Shisha



PRICE BASED ON CHOSEN MENU

Minimum 2 guests

\*For Beach Villas only

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# FUSION BBQ

## **Kristal Caviar**

Ratte potato, sour cream, chives

## COLD SELECTION

## **Japanese Taco Salad**

Wakame and ponzu

## **Roasted Duck Salad**

Plum sauce and sesame

## **Thai Style Tiger Prawn & Vermicelli**

## MAIN

### **From The Grill**

#### **Meat & Poultry**

Malaysian chicken satay

Lamb rack tikka

Teriyaki Westholme Wagyu beef sirloin MBS 5-6

#### **Seafood**

Local catch reef fish

Maldivian spiced lobster

River water prawn, soya, ginger

#### **Side Dish**

XO fried rice | Asian seasonal greens | Braised mushroom

#### **Sauce**

Peanut | Mint & coriander | Teriyaki | Chili sambal | Cut chili

## DESSERT

### **Pavlova With Lavender Chantilly Cream**

Exotic fruits, fresh berries

### **Pralines**

4 9 5

PER PERSON

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# WESTERN BBQ

## **Kristal Caviar**

Ratte potato, sour cream, chives

## COLD SELECTION

**Peruvian Style Scallop Ceviche with Tacos**

**Avocado And Apple Salad with Pomegranate**

**King Prawn Rice Paper Roll Sweet Chili Sauce**

## MAIN

### **From The Grill**

#### **Meat & Poultry**

Organic chicken

Maori lamb Rack

Westholme wagyu beef sirloin MBS 5-6

### **Seafood**

Local catch reef fish

Maldivian lobster, lemon, parsley

River water prawn

### **Side Dish**

Wild mushroom | Green asparagus | Wilted spinach | Truffle mashed potato

### **Sauce**

Truffle jus | Peppercorn | Béarnaise

## DESSERT

### **Philadelphia Cheesecake**

Fresh berries

### **Pralines**

4 9 5

PER PERSON

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# ARABIC CUISINE

## COLD MEZZE

Hummus | Moutabel | Tabbouleh | Fattoush | Stuffed vine leaves

## SOUP

### **Shorabat Adas**

Yellow lentil soup

## MAIN

### **Grilled Lobster**

Lemon, olive oil

### **Chicken Tawook**

Yoghurt, harissa

### **Beef Cubes**

Onion, seven spices

### **Lamb Cutlet**

Grilled tomato, baked onion, baked potato, garlic sauce

### **Pita Bread**

## DESSERT

### **Warm Kunafa**

Pistachio, ghee, cheese, rose water

### **Exotic Seasonal Fresh Fruits**

### **Dates**

3 9 5

PER PERSON

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# ASIAN CUISINE

## APPETIZER

### **Maldivian Lobster**

Salmon ikura, green mango salad, lemongrass sauce

## STARTER

### **Organic Teriyaki Chicken Skewer**

Charred leek, kabayaki sauce

## SOUP

### **Seafood Tom Yam**

Tiger prawn, squid, clam, coriander, kaffir lime

## MAIN

### **Local Reef Fish**

Sweet and sour sauce

### **Grilled Masala Maori Lamb Rack**

Basmati rice

### **Seasonal Green Vegetable**

Mint sauce

## DESSERT

### **Mango Pudding**

Coconut sago, pandan cream

### **Exotic Seasonal Fresh Fruits**

3 9 5

PER PERSON

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# JAPANESE CUISINE

## NIGIRI SUSHI AND SASHIMI

**Tuna**

**Reef Fish**

**Shrimp**

**Tako**

## SUSHI ROLL

**Soft Shell Crab Roll**

**Volcano Roll**

**Prawn Tempura Roll**

## SOUP

**65 Degrees Organic Egg**

Buckwheat soba, mushroom, leek, dry shiitake broth

## MAIN

**Black Cod Miso, A4 Miyazaki Wagyu Beef**

Asparagus, wild mushroom, pomme puree, dark miso glaze

## DESSERT

**Yuzu Meringue Tart with Sesame Tuile**

**Exotic Seasonal Fresh Fruits**

**Pralines**

3 9 5

PER PERSON

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# MALDIVIAN CUISINE

## BITES

### Maldivian Short Eats

#### APPETIZER

##### **Dinga Roll**

Prawns rolled with chapatti

##### **Rihafolhi**

Traditional tuna roll

#### SALAD

##### **Barabo Mashuni**

Garden pumpkin with grated coconut and tuna salad

## MAIN

##### **From the Grill**

Local reef fish | Maldivian lobster

##### **Masbai**

Traditional maldivian tuna rice

##### **Maldivian Roshi**

##### **Kaandukukulu**

Traditional tuna roll curry

## DESSERT

##### **Chocolate Kanamadhu Nut cake**

64% dark chocolate, sea almond

##### **Exotic Seasonal Fresh Fruits**

3 9 5

PER PERSON

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# WESTERN CUISINE

## APPETIZER

### **Hokkaido Scallop**

Oscietra caviar, green pea puree, crustacean bisque

## SALAD

### **Avocado**

Trio of quinoa, grape fruits, cucumber, chardonnay vinaigrette

## MAIN

### **From the Grill**

#### **Herb marinated baby chicken**

#### **Westholme wagyu beef tenderloin MBS 6-7**

Wild mushroom | Green asparagus | Truffle mashed potato

Black truffle sauce

## DESSERT

### **Roasted Pumpkin & Nutmeg Tart**

Caramel chips, vanilla Chantilly cream

### **Exotic Seasonal Fresh Fruits**

3 9 5

PER PERSON

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# CINEMA PARADISO



## MIRROR POOL BEACH

### INCLUSIVE

- Decoration & setup
- Popcorn selection
- Your choice of movie
- Tapas style dinner

### ADD ONS

- Beverages and wine
- Unique sand sunken setup
- Special occasion setup
- Shisha



USD 420 per person

Minimum 2 guests

\*Earliest starting time 19:30

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# CINEMA PARADISO DINNER

## TAPAS SELECTION

### **Iberico Ham Bruschetta**

Tomato salsa, olive oil, basil leaf

### **Italian Burrata**

Heirloom tomato, olive oil, basil

### **Grilled King Prawn**

Spicy pineapple and tomato salsa

### **Teriyaki Toothfish**

Spring onion, sesame seed, bonito flakes

### **Stuffed Chicken Wings**

Spicy dip

### **Wagyu Beef Burger**

## DESSERT

### **70% Dark Chocolate Cake**

Chantilly cream, caramelized hazelnut

### **Pralines**

## POPCORN

4 2 0

PER PERSON

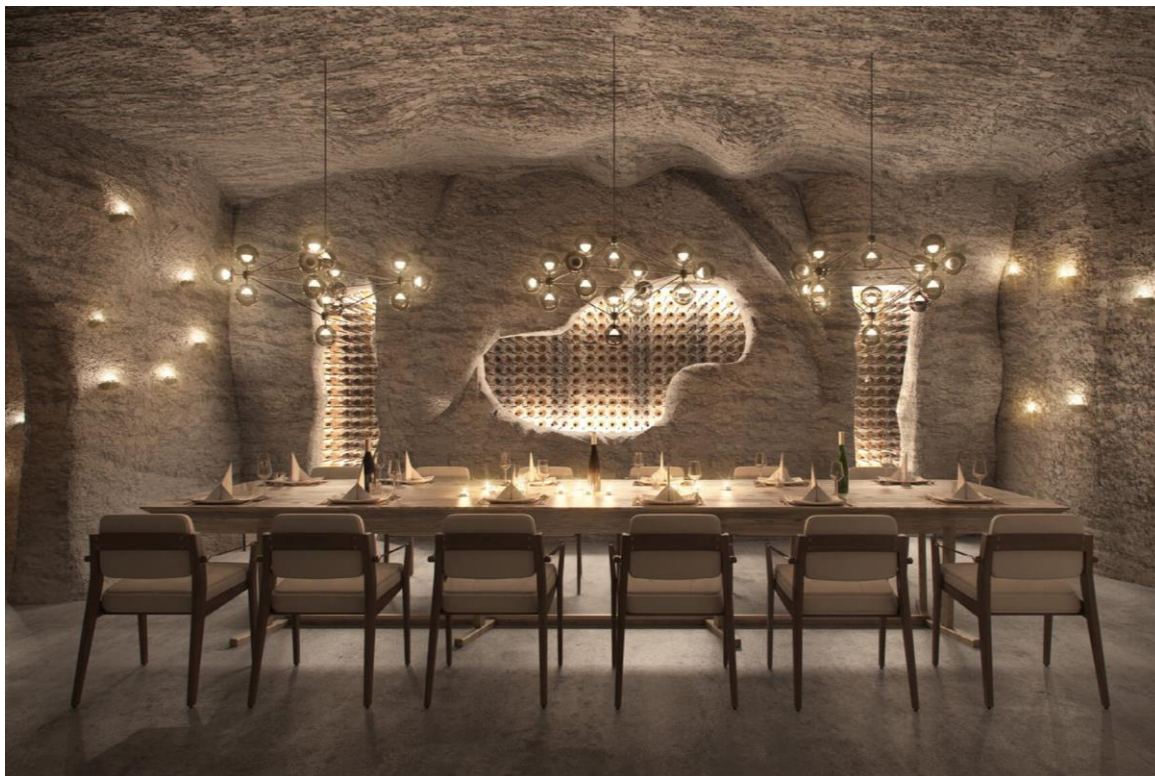
All prices are in US Dollars (USD). Subject to applicable government taxes and service charge.

# WINE PAIRING DINNER



## THE ROCK, WINE CELLAR

Exclusive Wine Pairing Dinner



USD 750 per person  
Minimum 2 guests

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# THE ROCK

*2017 Frescobaldi Pomino Benefizio Riserva, Toscana, Italy*  
*2015 Peter Zemmer, Alto Adige, Italy*

## **COLD SHARING**

Deconstructed Waldorf salad  
Tiger prawn salad with apple and avocado  
Buffalo mozzarella cheese with heirloom tomato



## **LEMON SORBET**



*2011 Solaia, Toscana, Italy*  
*2017 Tua Rita 'Giusto di Notri', Toscana, Italy*

## **MAIN COURSE SHARING**

WX Rangers Valley, T-Bone, MBS 5+  
Lyonnais potato  
US green asparagus  
Smoked mushroom risotto  
Black truffle sauce, béarnaise, green pepper corn



*2013 Malenchini, Vin Santo del Chianti, Toscana, Italy*

## **DESSERT**

Apple cinnamon tart  
Vanilla ice cream



## **PRALINES**

7 5 0  
PER PERSON