



AN IHG® HOTEL

KANDOOMA  
MALDIVES



## PRIVATE DINING



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Be spoilt for choice with a selection of intimate and secluded locations as you enjoy watching the changing colours of the setting sun.

## Locations

On the beach or in your villa	no additional charge
On The Tower Deck	US\$ 100.00++
Island Jetty Experience	US\$ 300.00++

## Premium Private Dining Experience

US\$ 550.00++ per couple - including dinner and set up fees  
Advanced notice required 2 days prior.

All prices are in US Dollars and subject to 10% Service Charge and other government taxes.

For more information and reservations, please dial "7110".

## appetisers

*please select three*

- shrimp with guacamole
- chilled beef roll with enoki mushrooms, truffle-yaki sauce  
roast vegetable tian
- thai squid with young mango salad
- cucumber and tuna with wonton chips
- thai chilled beef with mango and garden greens  
orange chicken salad
- tomato and buffalo mozzarella with basil, olive oil and lemon
- vegetable summer roll with chilli dips

## from the bakery

- focaccia olive and basil, ciabatta roasted tomato, onion, and garlic fougasse
- pain de campagne rolls, rustic laugen rolls, soft rolls twist
- white sesame sea salt lavash and oriental zattar grissini  
*(onion-chilli jam, olive tapenade, butter, margarine, olive oil, and balsamic vinegar)*

## from the bbq pit

*please select two*

- maldivian lobster with garlic, ginger, lemon, olive oil
- pork fillet with vegetable caper relish
- beef tenderloin with sauce espagnol
- yellow fin tuna steak with wasabi vinaigrette
- balsamic-rosemary-oregano marinated lamb chop
- grilled halloumi with roasted tomato salsa
- herby quinoa stuffed peppers papillote

*please select one*

- seafood kebab assortment
- chicken kebab with honey mustard garlic coriander glaze
- lamb kebab in yoghurt marinade
- tandoori vegetable kebab

*(all grills accompanied with potato papillote and grilled vegetables)*

## sweets

*please select one*

- apple streusel  
*(served with raspberry coulis, merengue dill and apricot orange confit)*
- brownie baked cheese cake  
*(served with berries, vanilla bean and ginger caramel sauce)*
- orange chocolate marquise  
*(served with mango coulis, cinnamon and nutmet apple compote)*

**US\$ 155.00++ per person**

*additional US\$ 18.50++ per 100 grams of lobster*