

Piano Dining

ON BAROS MALDIVES

Just minutes from the shore is our especially created wooden platform poised above the lagoon. It's shaped like a grand piano with the steps representing the keyboard and a deck in the elegant style of this classical musical instrument.

Our Grand Piano platform is ideal for evening enjoyment under the stars, away from everyone, dining in convenient and comfortable romantic seclusion, at a table for two beautifully set up on the deck.

We offer a range of private dining opportunities on the Piano Deck. If you wish to create your own experience please discuss this with one of our team.

The following pages contain several options. Each one includes preparation and service by a dedicated personal cook and waiter. Included in the price are transfers by boat, the exclusive private use of The Piano Deck for a specified time and non-alcoholic beverages.

Wishing you a truly memorable experience!

To make this dream dining experience come true, please contact your Villa Host or the In-Villa Dining Reservations Desk, extension 8.

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 8% GST.

Menu in A minor

SCHUMANN

CANAPÉS

Baros-inspired Canapés
with Piper Heidsieck Brut

TUNA TATAKI

Lightly Seared Tuna with Crudo Spring Onion,
Mustard Cress and Ponzu Sauce

MANGO SALAD

with Mixed Leaves, Grilled Baby Corn
and Tandoori Chicken Breast Tossed in a Coriander and Lime Dressing

MAIN COURSE

SAUTÉED REEF FISH FILLETS

with Wasabi Mash Potato, Sesame Stir-Fry Vegetables
and Teriyaki Sauce

GRILLED BEEF TENDERLOIN

with Basil Mash Potato, Sautéed Cherry Tomatoes,
Rocket and Chimichurri Sauce

CHOCOLATE BROWNIE

with Pistachio Nuts, Ginger Anglaise and Candied Coconut

\$360 per couple

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 8% GST.

Menu in B minor

MAHLER

CANAPÉS

Baros-inspired Canapés
with Piper Heidsieck Brut

TUNA TATAKI

Lightly Seared Tuna with Crudo Spring Onion,
Mustard Cress and Ponzu Sauce

VANILLA BUTTER POACHED LOBSTER TAIL
with Truffled Asparagus and Fennel Potato Mash
Poached Prawn and Tomato Salsa

Or

MALDIVIAN TUNA CURRY

Local Yellow Fin Tuna
Cooked in a Garlic, Coconut, Cardamom and Ginger Sauce
with Chilli, Bilimbis, Curry Leaves, Fennel and Jasmine Rice

RASPBERRY PANNA COTTA

with Seasonal Fruit, Mint and Passion Fruit Coulis

\$390 per couple

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Menu in C minor

GRIEG

CANAPÉS

Baros-inspired Canapés
with Piper Heidsieck Brut

SCALLOP & SWEET CORN SALAD

Teriyaki Scallops served with Steamed Baby Corn,
Coriander Leaves, Spring Onion and Satay Sauce

TUNA TATAKI

Salad of Seared Tuna, Red Chicory Leaves,
Pink Grapefruit and Avocado with Ponzu Dressing

REEF FISH & PRAWNS

Reef Fish Seasoned with Thai Herbs, Chilli and Lime Juice
with Prawns basted in a Lemongrass and Ginger Butter
Served with Grilled Courgettes and Garlic Naan Bread

CHOCOLATE BROWNIE

with Pistachio Nuts, Ginger Anglaise and Candied Coconut

\$360 per couple

Menu in C minor

BRAHMS

CANAPÉS

Baros-inspired Canapés
with Laurent Perrier Brut L-P, NV

SEAFOOD ENTRÉE

Smoked Salmon with Chives and Cream Cheese
12 Shucked Pacific Oysters with a Strawberry and Egg Vinaigrette
Beluga Caviar with Buckwheat Blinis and Sour Cream
Poached Lobster Tail with Miso Mayonnaise

MAIN COURSE

SAUTÉED REEF FISH FILLETS
with Wasabi Mash Potato, Sesame Stir-Fry Vegetables
and Teriyaki Sauce

GRILLED BEEF TENDERLOIN
with Basil Mash Potato, Sautéed Cherry Tomatoes,
Rocket and Chimichurri Sauce

CHEESE & BISCUITS
with Grapes and Celery

CHOCOLATE BROWNIE
with Pistachio Nuts, Ginger Anglaise and Candied Coconut

\$750 per couple

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 8% GST.

Picnic Menu

LUNCH

CANAPÉS
Baros-inspired Canapés

CHILLED PRAWNS
with Sweet Chilli Dipping Sauce

TASMANIAN SMOKED SALMON
with Chives and Cream Cheese

JAPANESE SUSHI & SASHIMI BOX
with Pickled Ginger, Wasabi and Soy Sauce

VIETNAMESE VEGETARIAN RICE PAPER ROLLS
with Teriyaki Sauce

SEASONED ROASTED CHICKEN
with Lemon and Herb Mayonnaise

GREEK SALAD
with Lemon Oil

FRESH BREAD & BREAD ROLLS
with Butter and Hummus

TROPICAL FRUITS

CHEESE & BISCUITS
with Grapes and Celery

CHOCOLATE MUD PIE
with Candied Coconut

\$325 per couple

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 8% GST.