

# *Private Dining*

## ON BAROS MALDIVES

*A secluded location beside the lagoon-lapped beach,  
or on the deck of your own exclusive Villa.*

*When you celebrate the moment, there's only the whisper of the waves  
encroaching on your privacy.*

*Indulge in the experience of being alone with your loved one,  
the infinite horizon ... the setting sun...and the tranquil moonlight.*

*Choose your desires from our exquisite menus created  
to suit a memorable occasion.*

*We also arrange  
Private BBQs or a fulfilling Seafood Extravaganza.*

All Private Dining options are subject to availability and weather conditions. Please reserve at least 12 hours in advance to enable us to make your evening special.

You may choose your menu from these selections or request us to create a menu to match your individual desires.

Please choose your wine, champagne, or cigars from the wide selection available in our cellar at The Lighthouse Restaurant, where one of our knowledgeable Food & Beverage team will be delighted to assist with your choice.

***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.

# *Ocean and Earth*

## BBQ MENU

### CANAPÉS

Baros-inspired Canapés

### 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

\$260 per couple

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

# Thai Experience Menu

## TOM YUM SOUP

Hot and Sour Soup with Lemongrass, Coriander,  
Ginger, Cinnamon and Tofu

## VIETNAMESE CHICKEN SALAD

Glass Noodles with Shredded Chinese Cabbage, Sweet Chilli Sauce, Carrots, Spring  
Onion and Mint

## PAD THAI

Pho Noodles and Bean Sprouts Stir-Fried with Chicken Breast,  
Prawns, Egg, Chilli and Lime Juice  
Garnished with Peanuts, Coriander and Tempura Banana Flower

**Or**

## SAUTÉED BEEF & PAK CHOI

Seasoned with Fish Sauce, Chilli, Mint, Onion and Cucumber  
Served with Sticky Rice

## VEGETABLE STIR-FRY

Mushrooms and Courgettes Seasoned with Soy Sauce,  
Ginger and Lime Juice

## CHILLED PAPAYA

Chilled Papaya Salad with Lime Juice,  
Passion Fruit Coulis and Mango Sorbet

\$260 per couple

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# Romantic Journey

## OF THE SEA MENU

### CANAPÉS

Baros-inspired Canapés

### 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

\$320 per couple

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

# *From the Sea*

## PRIVATE BBQ

### CANAPÉS

Baros-inspired Canapés

### 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

\$280 per couple

# 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

\$275 per couple

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

# *The Dhoni of Romance*

## PRIVATE NOOMA DINNER CRUISE

*With elegantly crafted curved prow, vast single sail, thatched roof and sarong-clad crew of four, our 19 m long vessel Nooma is modelled on the traditional Maldivian sailing Dhoni.*

*With gourmet meals served on board by your personal butler, secluded sun deck for two in the bow, and a private saloon lounge, toilet, shower, and air-conditioned double bedroom, this is the Dhoni for the ultimate intimate cruise.*

*And it can be yours...*

Savour the sunset and dine under the stars in the comfort of your own Dhoni, accompanied by the sound of the Indian Ocean and pampered by a personal butler service, whilst gently cruising in North Male' Atoll. Feast on a gourmet menu exclusively prepared by our chefs. Enjoy unforgettable moments with your loved one and an evening full of romance and culinary delights.

Romantic *Nooma* Dinner Cruises are subject to availability and weather conditions. Please reserve at least 12 hours in advance to enable us to make your evening special.

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

# Nooma Dinner Cruise

## CANAPÉS

Baros-inspired Canapés  
with Piper Heidsieck Brut

## SUNSET

FRENCH FARMHOUSE CHEESE SELECTION  
with Poppy Seed Lavosche

## DUSK TO STARS

CHILLED SEAFOOD PLATTER FOR TWO  
of Lobster, King Prawns, Rock Oysters,  
Marinated Mussels, Smoked Salmon, Spicy Reef Fish and Cuttlefish  
accompanied by Rocket and Mixed Leaves,  
Mediterranean Vegetable Salad  
with Breads Condiments and Accompaniments

## INTO THE NIGHT

WHITE CHOCOLATÉ & COINTREAU MOUSSE  
with Strawberries

\$975 per couple

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