



# Champagne Breakfast at Sunrise on a Private Beach

**Pastry & Artisan Bread Basket**

**Caviar 30g**

Blinis, Egg, Capers, Sour Cream

**Maldivian Lobster Omelette**

Chilli, Spring Onions, Bell Peppers, Lemon Zest

Side: Baked Beans, Pork Bacon, or Beef Bacon

**Charcuterie & Cheese Board**

Chef's Selection, Homemade Marmalade, Grissini

**Mango & Coconut Yoghurt**

Toasted Coconut

**Rose Petal Waffles**

Wild Berries, Mascarpone & Vanilla

**Fruit Platter**

**Bottle of Champagne**

**USD 600 for two guests**

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



*Sunrise Breakfast*  
*on a Sandbank or an Uninhabited Island*

**Pastry & Artisan Bread Basket**

**Wild Berry Yoghurt**  
**Homemade Granola**

**Smoked Salmon & Ricotta Omelette**  
Capers, Fire Roasted Cherry Tomato, Red Onion, Basil  
Sides: Baked Beans, Pork Bacon or Beef Bacon

**Matcha Buttermilk Pancakes**  
Caramel Sauce, Fresh Seasonal Berries

**French Toast**  
Nutella Chocolate and Berry Sauce

**Fruit Platter**

**USD 550 for two guests**

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



*Picnic Lunch on a Sandbank  
or an Uninhabited Island*

**Canapé Selection**

**Watermelon & Feta Salad**

Avocado, Balsamic

**Cold Mezze Platter**

Hummus, Smoked Baba Ganoush, Tabbouleh,  
Beetroot Moutabal, and Pita Bread

**Mixed Seafood Platter**

Maldivian Lobster Salad, Shrimp Cocktail, Mixed Seafood  
Quiche, Potato & Octopus

Condiments: Cocktail Sauce, Spicy Mayo, Pineapple Salsa

**Mixed Cheese Platter**

Chutney, Nuts, Breadsticks

**Seasonal Fruit Platter**

**Cinnamon Apple Crumble**

**Nutella Brownies**

**USD 650 for two guests**

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



*Lunch Barbeque on a Sandbank  
or an Uninhabited Island*

**Canapé Selection**

**Baby Spinach Salad**

Sundried Tomato, Strawberry, Roasted Almonds, Smoked Ricotta Salata

**South American Seafood Ceviche**

Scallops, Octopus, Prawns, and Reef Fish

**Mixed Grilled Platter**

Wagyu Beef Striploin, MB6-7, Lamb Chop GLQ, 5+ Australia

King Prawns, Tuna, Octopus, Salmon

Roasted Potatoes, Seasonal Grilled Vegetables

Sauces: Beef Jus, Chimichurri, Mango Salsa

**Strawberry Cheesecake**

**Strawberry Coulis**

**USD 820 for two guests**



## Sunset Cruise With Dinner

### Canapé Selection

**Wagyu Beef Tartare, Caviar**  
Capers, Quail Egg, Toasted Brioche

**Omakase Sushi & Sashimi Boat**  
Tiger Prawns, Maldivian Tuna, Reef Fish, Hamachi  
Soy Sauce, Wasabi, and Pickled Ginger

**Court Bouillon Poached Seafood**  
Alaskan King Crab Legs, Maldivian Coral Lobster, Scallops, Prawns  
Potato Salad & Cous Cous Salad  
Sauces: Pineapple Salsa, Cocktail Sauce

**Charcuterie & Cheese Board**  
Chefs Selection, Homemade Marmalade, Grissini

**Double Chocolate Cake, Gold Leaf**

**Raspberry Coulis**

**Seasonal Fruit Platter**

**Chocolate Petit Fours**

**USD 3500 for two guests**

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



## Sandbank Dinner

### Canapé Selection

#### Caviar 30g

Blinis, Egg, Capers, Sour Cream, Mignonette Sauce

#### Oysters

12 pcs

Mignonette Sauce

### Mixed Grilled Platter

Wagyu Beef Striploin, MB6-7, Lamb Chop GLQ, 5+ Australia  
King Prawns, Tuna, Reef Fish, Maldivian Lobster  
Roasted Potatoes, Seasonal Grilled Vegetables, Garden Salad  
Sauces: Beef Jus, Chimichurri, Mango Salsa, Salsa Verde

### Key Lime Pie

### Petit Fours

USD 1400 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



# Dinner Barbeque A: In-House Or Beachside

## Canapé Selection

### Omakase Sushi & Sashimi Boat

Tiger Prawns, Maldivian Tuna, Reef Fish, Hamachi  
Soy Sauce, Wasabi, and Pickled Ginger

### Roasted Corn Chowder

Idaho Potato, Bell Peppers, Crispy Bacon

### Mixed Grill Meat Platter

Black Angus Sirloin, Pork Belly, Lamb Cutlets, Marinated Baby Cornish  
Chicken

Summer Salad, Grilled Corn Cob and Roasted Baby Potato  
Chimichurri, Béarnaise Sauce, Beef Jus

OR

### Mixed Grill Seafood Platter

Maldivian Grill Tuna, King Prawns, Octopus, Scallop, Squid, Reef Fish  
Summer Salad, Grilled Corn Cob, and Roasted Baby Potato  
Lemon Butter Sauce, Mango Salsa

### Coconut Crème Brûlée

### Fresh Seasonal Berries

USD 650 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



# Dinner Barbeque B: In-House Or Beachside

## Canapé Selection

### Omakase Sushi & Sashimi Boat

Tiger Prawns, Maldivian Tuna, Reef Fish, Hamachi  
Soy Sauce, Wasabi, and Pickled Ginger

### Roasted Corn Chowder

Idaho Potato, Bell Peppers, Crispy Bacon

### Mixed Grill Platter

Black Angus Sirloin, Lamb Cutlets, Marinated Baby Cornish Chicken, King  
Prawns, Octopus, Maldivian Lobster  
Summer Salad, Grilled Corn Cob and Roasted Baby Potato  
Chimichurri, Béarnaise Sauce, Beef Jus, Lemon Butter Sauce, Mango Salsa

### Coconut Crème Brûlée

### Fresh Seasonal Berries

USD 750 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.





# Romantic Dinner In-House Or Beachside

## Canapé Selection

### Potato & Truffle Soup

Shaved Black Truffle, Spring Onions

### Pan-Seared Foie Gras, Smoked Maldon Salt

Wild Berry Compote, Toasted Brioche

### Pan Seared Scallop

Beetroot Purée, Crispy Prosciutto

### Surf & Turf

Wagyu Beef Tenderloin, MB6-7, Australia, Grilled Lobster Tail  
Truffle Mashed Potato, Vegetable Medley, Beef Jus, Chimichurri

### Chocolate Cake Mousse

### Chocolate Dip-Covered Strawberries

USD 850 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



## *Intimate Dinner: In-House Or Beachside*

### **Canapé Selection**

#### **Oysters**

12 pcs

Mignonette Sauce

#### **Blue Crab Cakes**

Mango & Avocado Salsa

### **Wild Mushroom Risotto & Braised Lamb Shank**

Porcini, Morel, Chanterelle, Truffle Parmesan

### **Chocolate Brownie**

### **Vanilla Ice Cream**

**USD 650 for two guests**



# *Intimate Dinner Vegan: In-House Or Beachside*

## **Canapé Selection**

**Smoked Heirloom Tomato Tartare**  
Cauliflower Rice, Avocado, Radishes, Shaved Truffle

**Potato & Leek Soup**  
Chiffonade Leek, Pistachio, Coconut Flakes

**Vegan Penne Pasta**  
Lentil Bolognese, Tarragon Oil, Vegan Pesto  
OR  
**Stuffed Eggplant Caponata**  
Tomato Sauce, Bell Peppers, Raisin, Crispy Tofu

## **Coconut Pudding**

**Mango & Lime Compote**

**USD 650 for two guests**



## Korean BBQ Grilled Menu

### FAMILY-STYLE MEAT MENU

#### **Selection of Meat**

Wagyu Beef Brisket, Wagyu Beef Rib Eye,  
Pork Belly, Chicken Thighs, and Duck Breast

Condiments: Lettuce, Shiso leaves, White onion, Green Chilli,  
Mushroom, Garlic, Corn, Pumpkin, Bell Pepper, and Spring Onions

#### **Side Dishes**

Kimchi, Gosari Namul, Sukju Namul,  
Oi Muchim, Steamed Rice, and Noodles

#### **Dips and Sauces**

Beef Jus, Yangnyeom Jang Sauce, Ssamjang Dipping Sauce  
Sesame Oil, Wasabi, Soya Sauce, Bibimbap Sauce, and Gochujang Sauce

#### **Selection of Tropical Fruits**

**USD 530 for two guests**

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



## Korean BBQ Grilled Menu

### FAMILY-STYLE SEAFOOD MENU

#### **Selection of Seafood**

Prawn Skewers, Octopus, Squid, Mussels, and Salmon  
Condiments: Lettuce, Shiso leaves, White onion, Green Chilli,  
Mushroom, Garlic, Corn, Pumpkin, Bell Pepper, and Spring Onions

#### **Side Dishes**

Kimchi, Gosari Namul, Sukju Namul,  
Oi Muchim, Steamed Rice, and Noodles

#### **Dips and Sauces**

Beef Jus, Yangnyeom Jang Sauce, Ssamjang Dipping Sauce,  
Sesame Oil, Wasabi, Soya Sauce, Bibimbap Sauce, and Gochujang Sauce

#### **Selection of Tropical Fruits**

**USD 530 for two guests**

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



## Korean BBQ Grilled Menu

### FAMILY-STYLE SEAFOOD AND MEAT MENU

#### Selection of Seafood and Meat

Prawn Skewers, Octopus, Squid, Wagyu Beef Rib Eye, and Chicken Thighs

Condiments: Lettuce, Shiso leaves, White Onion, Green Chilli,  
Mushroom, Garlic, Corn, Pumpkin, Bell Pepper, and Spring Onions

#### Side Dishes

Kimchi, Gosari Namul, Sukju Namul,  
Oi Muchim, Steamed Rice, and Noodles

#### Dips and Sauces

Beef Jus, Yangnyeom Jang Sauce, Ssamjang Dipping Sauce,  
Sesame Oil, Wasabi, Soya Sauce, Bibimbap Sauce, and Gochujang Sauce

#### Selection of Tropical Fruits

USD 600 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



## Hot Pot Menu

### FAMILY-STYLE SEAFOOD AND MEAT MENU

#### **Selection of Meat and Seafood**

Beef Tenderloin, Lamb Loin, Chicken Breast, Pork Belly, Prawns 16/20, Squid, Reef Fish, U10 Scallops, Black Mussels, Clams, and Soft-Shell Crab

#### **Vegetables and Noodles**

Bokchoy, Kangkung, Shimeji & Shiitake Mushrooms, Cabbage, Tofu, Soba & Udon Noodles, Baby Corn, Bean Sprouts, Enoki Mushrooms, and Leeks

Condiments: Vinegar, Soya Sauce, Sesame Oil, Dark Soy Sauce, Sugar, Sweet Chilli Sauce, Chilli, Garlic, and Ginger

#### **Selection of Tropical Fruits**

USD 600 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.



## Hot Pot Menu

### FAMILY-STYLE MIXED MEAT MENU

#### Selection of Meat

Beef Tenderloin, Lamb Loin, Chicken Breast, Pork Belly

#### Vegetables and Noodles

Bokchoy, Kangkung, Shimeji & Shiitake Mushrooms, Cabbage,  
Tofu, Soba & Udon Noodles, Baby Corn, Bean Sprouts, Enoki  
Mushrooms, and Leeks

Condiments: Vinegar, Soya Sauce, Sesame Oil,  
Dark Soy Sauce, Sugar, Sweet Chilli Sauce, Chilli, Garlic, and Ginger

#### Selection of Tropical Fruits

USD 530 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.





## Hot Pot Menu

### FAMILY-STYLE MIXED SEAFOOD MENU

#### **Selection of Seafood**

Prawns 16/20, Squid, Reef Fish, 10 Scallops,  
Black Mussels, Clams, Soft-Shell Crab, Lobster Tail

#### **Vegetables and Noodles**

Bokchoy, Kangkung, Shimeji & Shiitake Mushrooms, Cabbage,  
Tofu, Soba & Udon Noodles, Baby Corn, Bean Sprouts, Enoki  
Mushrooms, and Leeks

Condiments: Vinegar, Soya Sauce, Sesame Oil,  
Dark Soy Sauce, Sugar, Sweet Chilli Sauce, Chilli, Garlic, and Ginger

#### **Selection of Tropical Fruits**

USD 530 for two guests

All prices are in USD and are exclusive of 10% Service Charge and 16% GST.

# Unscripted culinary journeys

DESTINATION DINING

THE  
NAUTILUS  
BEACH & OCEAN HOUSES  
MALDIVES



There is a place beyond all bounds.  
A refuge across the winds and the sands and the sea.

That is free.

Free from time. Free from pressure.  
A place of liberation, where you can let go and simply be.  
A world of your own making.

## Liberate your palate

Delve into a culinary journey crafted unlike any other. A gourmet dinner on a castaway island. A celebration atop the powdery sand as the sunrise hues colour the sky. Or, embark on a culinary adventure across the Maldivian azures - a feast on a yacht with exquisite flavours inspired by the riches of the ocean. Whether you want to experience a private breakfast on a secluded shore, or have a bespoke meal under the canopy of stars in the comforts of your home, a world of your own making is waiting for you.

Limited only by your imagination, The Nautilus is able to design an experience catering to your every whim. From the menu, to the venue and everything in between, here is a canvas for you to create memories unlike any other. Where you aren't tethered by the constraints of time or schedules - a place where the possibilities are endless.



# *A boundless breakfast*

Bask in a leisurely ambience of a timeless and boundless breakfast. Nothing is fixed and everything is fluid. Delivering you handmade treats - when and where your heart desires.





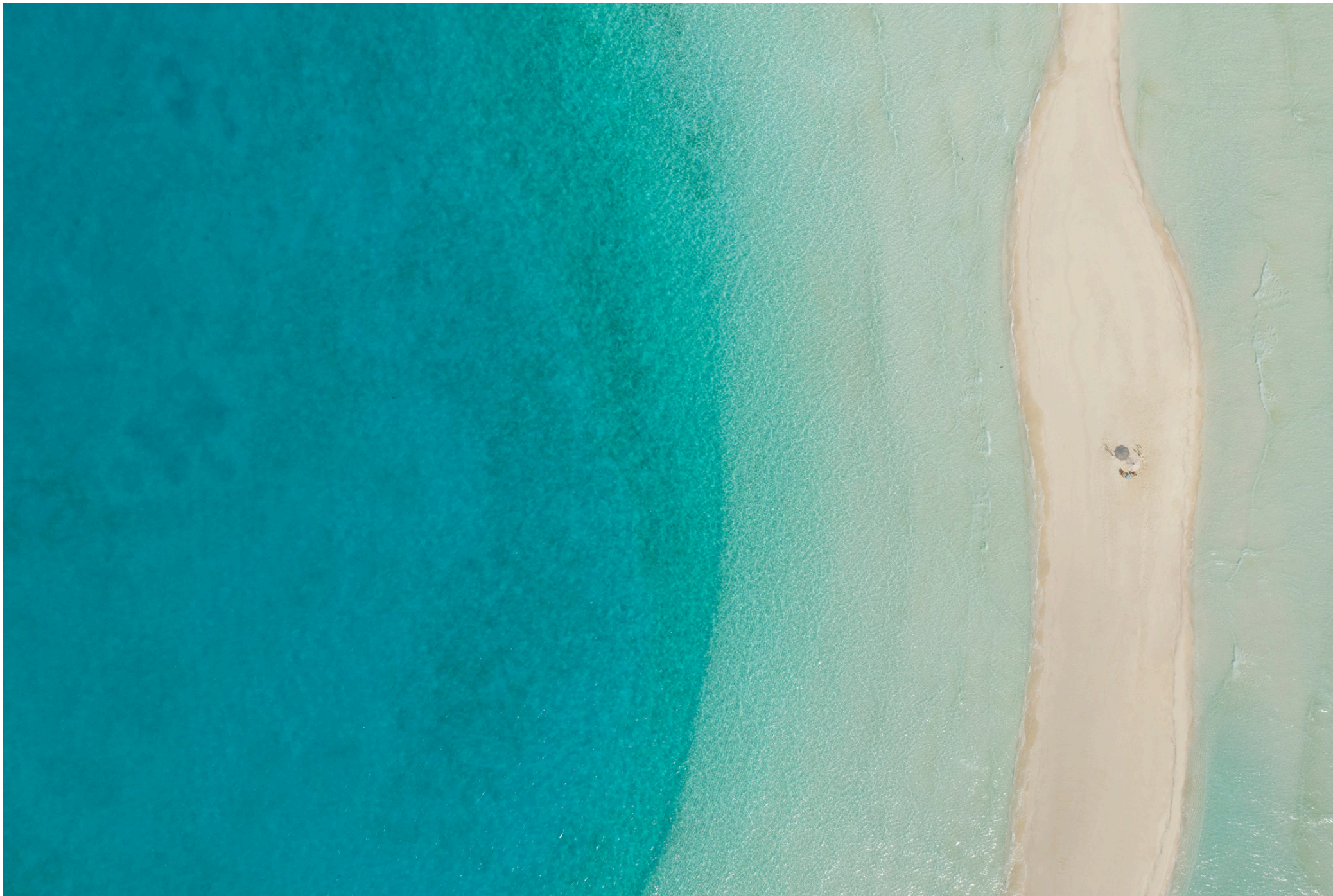
### SUNRISE CHAMPAGNE BREAKFAST ON YOUR PRIVATE SANDBANK

A decadent experience atop the secluded shores as the sun slowly colours up the sky, paired with a perfect glass of Champagne.

USD600++ per couple

- Bottle of Champagne
- Sunrise breakfast set menu
  - Beach set up
- Transfer to the sandbank





### SUNRISE BREAKFAST ON YOUR PRIVATE SANDBANK

The seared flavours coupled with the warm glows of morning.

Unscripted, and unhurried dining choices.

Price: USD550++ per couple

- Sunrise breakfast set menu
- Beach set up
- Transfer to the sandbank



### FLOATING BREAKFAST IN YOUR PRIVATE POOL

Start the day in the comfort of your personal sanctum.  
Crafted especially for you.

USD150++ per couple

- À la carte breakfast
- Two glasses of Champagne
- Floating tray set up



# *Lunch your way*

Embark on a culinary journey of your choice.  
A world without the constraints of time or rigid schedules.  
The rhythms of nature guide you, as you lunch your way.





### PICNIC LUNCH ON YOUR PRIVATE SANDBANK

Sparkling seas, sweeping panoramas and a private feast.

USD650++ per couple

- Cold lunch set menu
- Soft drinks and house water
  - Beach set up
- Transfer to the sandbank



### BBQ LUNCH ON YOUR PRIVATE SANDBANK

Wander barefoot across pristine shores as the sun colours the day.  
The finest treat atop the powdery sands.

USD820++ per couple

- BBQ menu
- Soft drinks and house water
- Beach set up
- Transfer to the sandbank

An aerial, high-angle photograph of a white yacht with a teak deck on a deep blue ocean. Several dolphins are visible swimming in the water around the yacht. On the deck, a group of people is sitting on a white cushioned area, and a wicker picnic basket is visible. The yacht's bow and a portion of the cabin are visible in the lower right corner.

# *Feast atop the azure*

Delve into gastronomic perfection unlike any other.  
Dine wherever your imagination takes you, with a bespoke menu  
guiding your palate across the familiar to the exciting.



### SUNSET CRUISE WITH DINNER

Dining at its finest: 360-degree views of natural splendour, soft sounds of lapping water and unscripted dinners that never end.

USD3500++ per couple

- Sunset Cruise
- Soft drinks and house water
- Four-course cold food set menu





*Your castaway utopia*

On a secluded sandbank, surrounded by clear blues  
and the uninterrupted rhythm of the waves.  
A beautiful setup, a bespoke menu - all dedicated to you.  
An intimate soiree, set to create the most magical memories.



### PRIVATE SANDBANK DINNER

Wander barefoot across pristine shores to a barbecue on the beach.

Unscripted, and unhurried dining choices.

**Price: USD1400++ per couple**

- BBQ dinner on the sandbank
- Soft drinks and house water
- Beach set up
- Transfer to the sandbank

### PRIVATE DINNER BBQ ON YOUR HOUSE BEACH

The freedom to pick and choose – no dress codes,  
no menus needed – in laid-back comfort.

USD650-750++ per couple

- BBQ dinner on the beach
- Soft drinks and house water
- Beach set up

### INTIMATE DINNER AT YOUR HOUSE OR BEACH

Where exclusivity and privacy are the norm.  
A foodie haven for two, with an innovative cuisine.

USD650++ per couple

- Set dinner menu
- Soft drinks and house water
- Beach set up

### ROMANTIC DINNER AT YOUR HOUSE OR BEACH

A curated feast in an intimate setting – with your  
loved ones, and no one else.

USD850++ per couple

- Set dinner menu
- Soft drinks and house water
- Beach set up





A photograph of a gourmet restaurant deck overlooking a body of water at sunset. The deck is made of wood and has a curved railing. There are several tables set with white tablecloths, chairs, and lit candles. The sky is a mix of orange, yellow, and blue. The restaurant building is visible on the left side of the frame.

# *A gourmet journey unlike any other*

Veer off the menu; exploring new ideas, creating epicurean innovations, combining premium ingredients to craft dishes tailored specifically to your tastes.

## HOT POT

Tradition meets unscripted. A flavourful selection of your choosing, with the perfect balance of savoury and heat.

Meat Menu: USD530++ per couple

Seafood Menu: USD530++ per couple

Mixed Menu: USD600++ per couple

## KOREAN BBQ EXPERIENCE

Delve in the unique combination of flavours and textures. A bonding celebration of tastes.

Meat Menu: USD530++ per couple

Seafood Menu: USD530++ per couple

Mixed Menu: USD600++ per couple

# *Private moments, precious memories*

Bringing you tailored servings, catered to your every whim, as the moment takes you. Designed for two in a dream location, in total, utter seclusion. The panoramic views and the sound of gentle waves welcoming you to the perfect ambience. The perfect recipe for romance and intimacy. A wonderful match of ultra-luxe experiences with a carefree discovery of paradise – and your better half.









### SANDBANK SET UP

Price: USD3300++ per couple  
Four-course cold food set menu  
Soft drinks and house water  
Boat transfer

### BOKKURA SET UP

Price: USD800++ per couple  
Beach set up with Dhoni  
Soft drinks and house water

### BEACH SET UP

Price: USD400++ per couple  
Beach set up  
Soft drinks and house water



# *Make your promise in paradise*

Surrender to love's heart-warming embrace on the untouched shores. Your own personal wedding planner helps to create an experience unmatched elsewhere. Guiding you in crafting your love story, and creating a world of your own making.

# Boho Beach Wedding

Promises that transcend time. Love's heart-warming embrace on the untouched shores.  
All of your whims and wishes brought to life with a feast you will never forget.

## INCLUSIONS

Boho Wedding Ceremony set-up on the beach

Wedding arch

Rose petal shower

Two-tier wedding cake

Bottle of Champagne during the ceremony

Wedding bouquet for her and boutonniere for him

Music while you wed. Enjoy the tropical beats of the local Bodu Beru drums before and after the ceremony.

Wedding certificate

Four-course private dinner on the beach

Floating breakfast in the house pool the next morning

Capture the memories of your special day! 2-hr photo session with 60 photos.

USD4800++



# Sandbank Wedding

Celebrate your union upon the shores of your own desert island. Vows rising with the ocean-breeze, lofting over the surf in a timeless Maldivian wedding ceremony that both of you will never forget.

## INCLUSIONS

Wedding Ceremony set-up on the beach  
Wedding arch  
Rose petal shower  
Two-tier wedding cake  
Bottle of Champagne during the ceremony  
Wedding bouquet for her and boutonniere for him  
Music while you wed. Enjoy the tropical beats of the local  
Bodu Beru drums before and after the ceremony.  
Wedding certificate  
Sunset Cruise by Nautilus I  
Four-course private dinner on the sandbank  
Floating breakfast in the house pool the next morning  
Capture the memories of your special day! 2-hr photo  
session with 60 photos.

USD9,288++







[thenautilusmaldives.com](http://thenautilusmaldives.com)