

# DESTINATION DINING

PATINA MALDIVES, FARI ISLANDS





# DESTINATION DINING

Whether you're celebrating a once-in-a-lifetime occasion, or simply want to create an indelible memory, our customisable, unique dining experiences will help you set the perfect stage.



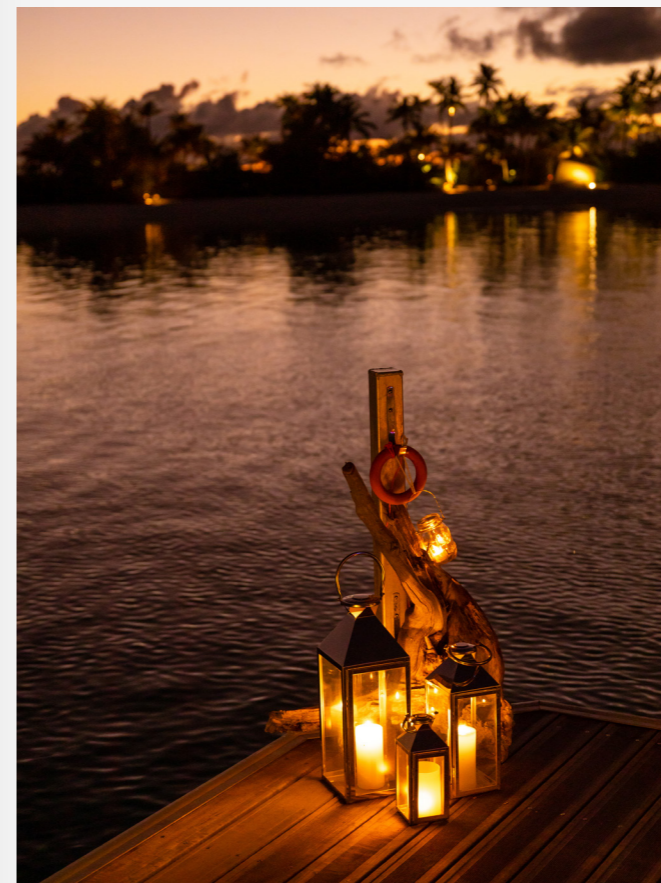




**BREAKFAST WITH A VIEW**

An exquisitely-curated floating breakfast set in the comfort of your villa.

Price — USD175++ per tray



**CASTAWAY LAGOON DINNER**

Secluded away from the shores of Patina, experience an exclusive dinner on the platform in our lagoon with a menu of your choice.

Price — USD450++ per person



**FLIX BY THE OCEAN**

Unwind to your favourite movie with a mezze platter, nachos, popcorn, and soft drinks.

Price — USD450++ per couple



**TRULY MALDIVIAN**

A Maldivian experience to treasure your holiday forever.

Set-up price — USD150++



**WINE & CHARCUTERIE TASTING**

A private experience in Farine by our sommeliers, featuring the best of our extensive selection of wines.

Price USD160++ Per Person



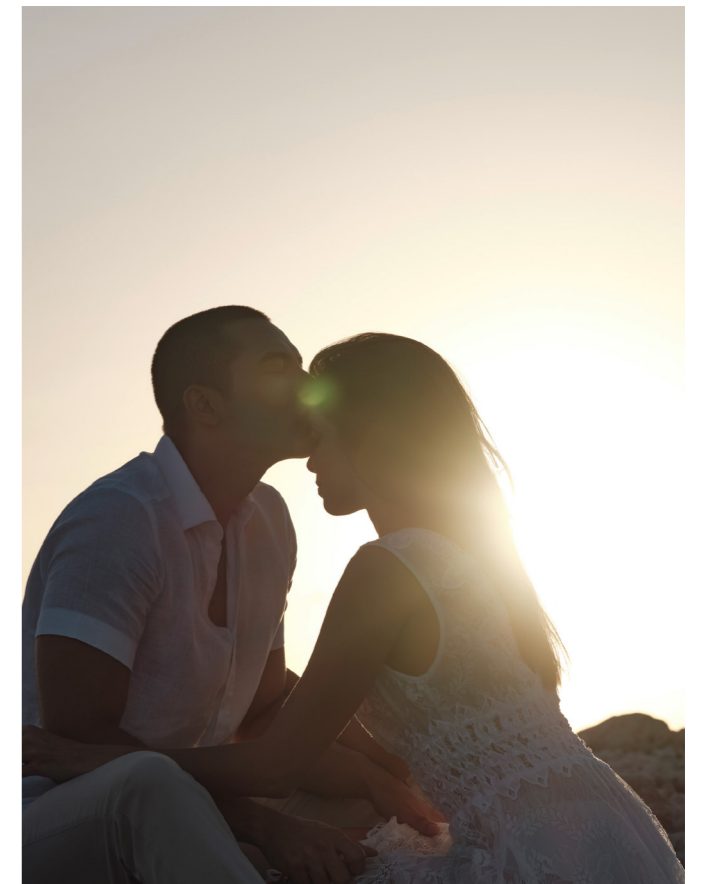
**THE CELEBRATORY EXPERIENCE**

Life's occasions celebrated the Patina way.

Set-up price — USD250++

**OUT OF A FAIRY-TALE**  
A romantic destination dining experience.

Set-up price — USD250++







# ADD-ONS

**LIVE MUSIC**

Solo Singer — USD1,200++

Duo Gig — USD1,800++

**PRIVATE DJ**

2-hour Session — USD900++

Each additional hour — USD300++

**ON-SITE CHEF**

Private Chef Hire — USD300++

**BODU BERU**

10 performers (20 mins) — USD1,800++









**LIVE BARBECUE EXPERIENCE SEAFOOD LOVER**

Maldivian Tuna Tartare

Stracciatella, Peach, Heirloom Tomatoes, Aged Balsamic

—

Maldivian Lobster (half)

Reef Fish Fillet (60g)

Octopus Leg

Roasted Potatoes with Herbs, Roasted Edamame, Garlic, Parmesan Grilled Seasonal Vegetables Gremolata, Chimichurri, Beurre Blanc, Sambal

—

60% Praline Chocolate Tart

Seasonal Fruit Plate

*USD450++ per person*



**LIVE BARBECUE EXPERIENCE SURF N' TURF**

Grilled Heirloom Beetroot, Burrata, Parsley Sauce, Mixed Leaves, Aged Balsamic

Octopus Carpaccio

Black Garlic, Sauce Vierge, Black Olive, Manchego

—

Maldivian Lobster (Half Lobster)

Tenderloin 120g

Grilled Prawns

Mashed Potatoes

Cherry Tomato Salad

Grilled Seasonal Vegetables

Chimichurri, Bearnaise, Peppercorn Sauce

—

Passion Mango Choux

Seasonal Fruit Plate

*USD450++ per person*

**LIVE BARBECUE EXPERIENCE MEAT LOVER**

Charred Beets & Peppers, Romesco Halloumi Cheese, Chimichurri Heirloom Tomatoes, Mozzarella, Garden Basil, Prosciutto

—

Lamb Chops (1pc)

Grain Fed Chicken Supreme & Grass Fed Angus Rib Eye (300g) with Mashed Potatoes

Grilled Seasonal Vegetables Grilled Corn with Parmesan & Chili Beef Jus, Chimichurri, Bearnaise Soy-Ginger & Chili Sesame Vinaigrette

—

Classic Red Velvet

Seasonal Fruit Plate

*USD450++ per person*



**MALDIVIAN EXPERIENCE**

Koppi Faiy Mashuni

*Tuna Salad with Organic Koppi Leaves*

Barabo Mashuni

*Pumpkin Salad with Curry Leaves & Coconut*

Mas Roshi

*Homemade Stuffed Bread Pockets with Tuna & Coconut*

—

Ihi Riha

*Lobster Curry with Dried Red Chili Paste & Coconut Cream*

Faru Mas Riha

*Red Snapper Curry with Homemade Curry Paste & Coconut Cream Mango Chutney*

Rice, Chapatti, Cucumber Salad, Poppadum

—

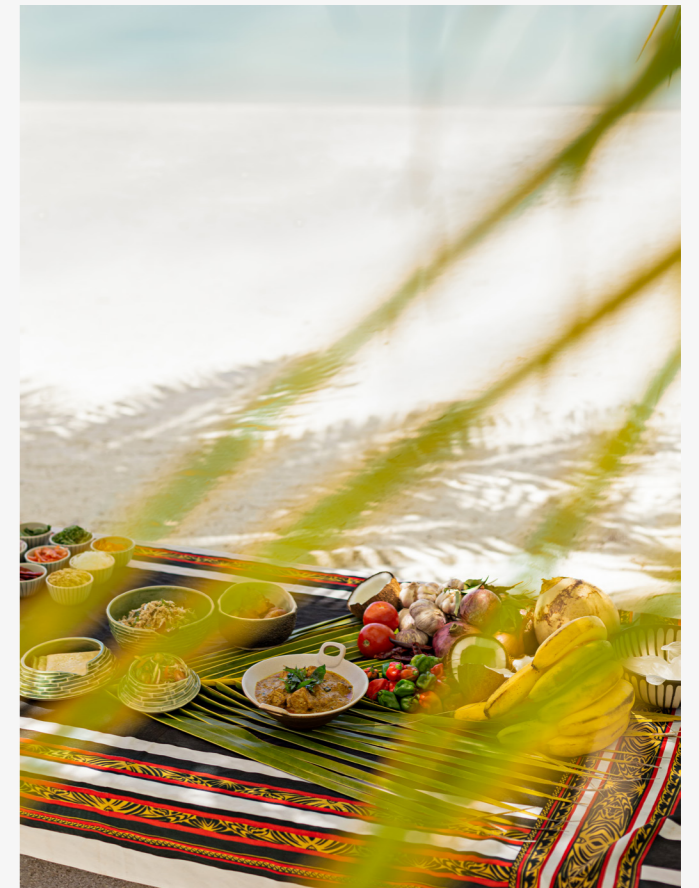
Dhonkeyo Kajuru

*Banana Fritters*

Bondi Baiy

*Traditional Rice Pudding with Pandan Ice Cream*

*USD375++ per person*







### INDIAN FLAVOURS EXPERIENCE

Spicy Mango Salad  
*Mix of Spicy, Sweet and Sour*

Kachumber Salad  
*Freshly Chopped Tomatoes, Cucumbers, Onions, Lemon Juice*

King Prawn Korma Curry  
*King Prawns cooked in Mild, Light and Creamy Rich Gravy with Indian Spices and Nuts*

Chicken Biryani  
*Rich Basmati Rice cooked with Organic Chicken & Artisanal Spices, served with Mixed Mango Chutney, Raita, Poppadum, & Indian Bread*

Vegetable Jalfrezi  
*Smoky Aubergine Caviar with Caramelized Onions, Bespoke Spice Blend & Fresh Coriander*

Jeera Rice  
 Cumin Infused Ghee Rice

Rice Kheer with Badam

Gulab Jamun

*USD345++ per person*

### ITALIAN DOLCE VITA EXPERIENCE

Octopus Carpaccio  
*Black Garlic Emulsion, Manchego, Tapenade, Black Olive Crumble, Mixed Leaves*

Burrata  
*Heirloom Tomatoes, Basil from our garden, Aged Balsamic, Mixed Leaves, Strawberry, Citrus*

Seafood Tagliatelle Pasta  
*Asparagus, Tomato*

Black Angus Beef Tagliata  
*Arugula, Parmesan, Aged Balsamic, Beef Jus, Heritage Roasted Vegetables*

Traditional Tiramisu

Amaretti Cookies

*USD345++ per person*



### JAPANESE EXPERIENCE

Tuna, Hiramasa, Reef Fish Sashimi

Fresh Wasabi, Gari, Vintage Soy

Spicy Tuna Roll

Yuzu Shrimp Tempura Roll

Alaskan King Crab & Wakame Salad  
*King Crab, Wakame, Sesame Seeds, Pickled Cucumbers, Togarashi*

Wagyu Striploin  
*Asparagus, Forest Mushrooms, Yakiniiku Glaze*

Yuzu Crème Brulee

Seasonal Fresh Fruits

*USD395++ per person*

### PRIVATE KŌEN EXPERIENCE

*A harmonious abstraction of ritual, senses and ideas awaits you at Kōen – where Japanese culinary arts intertwine with Scandinavian prominence on premium ingredients, creating some of the best food in the Maldives.*

#### TASTING MENU

Mushimas  
*Cured Mackerel, Yuzu, Finger Lime, Coriander*

Pomelo  
*Pomelo, Kale, Habanero, Cabbage, Kanamadhu*

Lobster  
*Raw Lobster, Yuzu Emulsion, Hibiscus*

Jackfish  
*Charred Bluefin Jackfish, Harissa, Smoked Salt*

Hamachi  
*Smoked Hamachi, Caviar, Pickled Baby Corn, Miso Corn*

Scallop  
*Scallop, Apple Vinaigrette, Celery Oil*

Screwpine  
*Lime, Screw Pine*

Wagyu  
*Leeks, Coconut Jus, Crispy Onions, Truffles*

Edamame  
*Matcha Sponge, Black Sesame Ice Cream, Sesame Tuille*

*USD385++ per person*





### IN VILLA — 3 COURSE MENU

Compressed Watermelon with Marinated Feta

or

Maldivian Tuna Tartar

or

Octopus Carpaccio

*Black Garlic, Sauce Vierge, Black Olive, Manchego*

—

Grass-Fed Chicken Supreme

*Mashed Potatoes, Mushroom & Truffle Sauce*

or

Reef Fish Fillet

*Grilled Seasonal Vegetables Tomato Vierge Salsa*

or

Vongole

*Linguini Pasta, Cherry Tomatoes, Parsley, Clams and Anchovy Bread Crumbs*

—

Pina Colada Revisited

*Coconut Dacquoise, Coconut Bavarois, Exotic Compote, Coconut Crumble, Mango passion gel*

or

Chocolate Fudge Cake

*Chocolate Fudge Sponge, Fudge Ganache, Raspberry Gel, Manjari 64% Chocolate Whipped Ganache, Chocolate Crumble*

or

Coffee Hazelnut Twist

*Coffee Oplays Whipped Ganache Coffee, Jivara 40% Chocolate Creamux, Buttery Hazelnut Sponge, Roasted Hazelnuts, Coffee Gel*

USD195++ per person





