



BANYAN TREE
VABBINFARU

CATAMARAN KAHAN'BU By Banyan Tree





Catamaran Kahan'bu by Banyan Tree

Bask under the tropical sun onboard your very own private sailboat as you meander through the aqua-blue waters of the Indian Ocean.

Snorkel on some of the most beautiful reefs in the Maldives, dine on uninhabited islands and discover the true spirit of a Maldivian holiday retreat.

Banyan "Kahan'bu" offers specially tailored itineraries that take you to secluded and picturesque snorkelling sites around the North Male' Atoll. With its shallow draft, Banyan Kahan'bu can moor directly adjacent to the fantastic reefs below, making snorkelling a pleasurable experience.

Spending time onboard "Kahan'bu" will be a delight for guests, who will be able to roam about and enjoy ample seating arrangements such the salons and the netted hammock in front of the sailboat.

Attentive associates are on board to make sure you have an enjoyable and memorable cruise.



FACILITIES

- 3 Cabins (1 deluxe, 2 standard)
- Maximum occupancy 4 persons
- Maximum 2 consecutive nights onboard
- Air-conditioned Interior
- Kitchenette
- Bathroom with showers
- Indoor and outdoor seating
- 2 hammocks
- Easy access for snorkeling
- Tailor made cruise packages



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KAHAN'BU CRUISE PACKAGES

MORNING TRAWLING CRUISE

US\$ 550 per couple

A private morning fishing cruise for three hours that includes light breakfast and fishing tackle.



SUN RISE BREAKFAST CRUISE

US\$ 520 per couple

A private morning cruise for four hours that includes full breakfast prepared by a personal butler on board. Snorkelling can be done on this cruise.



DAY CRUISE

US\$ 750 per couple

A full-day private cruise for nine hours that includes lunch and sunset cocktails prepared by a personal butler. The Catamaran will moor at different snorkelling spots throughout the day.



SUNSET CRUISE

US\$ 550 per couple

A private sunset cruise for two hours that includes sparkling wine & canapés.



OVERNIGHT CRUISE

US\$ 1200 per couple (1 night)

US\$ 1900 per couple (2 nights)

A full-day & night cruise experience for twenty-two hours. Guests can enjoy a maximum of two consecutive nights onboard per cruise.

Inclusions:

Personal chef/butler on board

Full day and night cruise at North Malé Atoll

Breakfast, lunch and dinner cooked by the private chef onboard

Sunset cruise with sparkling wine & canapés

Drop off at different snorkelling spots

Big game fishing & night fishing

Sandbank visit

TWO DAY CRUISE ITINERARY

Day One

Coral Garden for Guided Snorkelling

Lunch

Afternoon Guided Snorkelling

Sunset Canapés and Sparkling Wine

Rusfari Lagoon to stay overnight

Night Fishing

Romantic Dinner on Kahan'bu

Day Two

Breakfast on Kahan'bu

Bodu Hithi Manta Point for Guided Snorkelling

Lunch

Afternoon Guided Sandbank Snorkelling

Sunset Canapés and Sparkling Wine

Sandbank Dinner

Dock at a lagoon to stay overnight

Breakfast at Sandbank in the next morning



*The above itinerary is subject to change. Tailor-made itineraries can be arranged.

CRUISE MENU

MORNING TRAWLING CRUISE

Kahan'bu will cruise the warm waters of the North Malé Atoll as you trawl for that elusive catch. A light continental breakfast is served on board.

Baker's Basket

Croissant, Danish, Muffin and Toast with Preserves, Honey and Butter

Assorted Cheese Platter

Exotic Fresh Fruit Salad

Fruit Juice and Mineral Water

SUNRISE BREAKFAST CRUISE

Enjoy the majestic Maldivian sunrise as the Kahan'bu set sail.

A light continental breakfast is served onboard by your very own butler.

Baker's Basket

Croissant, Danish, Muffin and Toast with Preserves, Honey and Butter

Selection of Cold Cuts and Hams

Assorted Cheese Platter

Smoked Salmon and Chilled King Prawns with Condiments

Chilled Pancake with Maple Syrup

Bircher Muesli

Natural or Fruit Yoghurt

Exotic Fresh Fruit Salad

Fruit Juice and Mineral Water

Tea and Coffee

DAY CRUISE LUNCH MENU

Bread and Butter

Roasted Beef with Red Wine Shallot Jam

Spinach Tart with Sprouts and Sweet Corn Salsa

Tuna Sushi and Sashimi with Wasabi, Pickled Ginger and

Soy Sauce

Selection of Fine Cheese

Raw Vegetable Salad with Olives and Feta Cheese

Marinated Forest Mushroom with Balsamic Vinegar

Prawn Salad with Mango Relish

Exotic Fresh Fruits

Crème Caramel

Soft Drinks, Fruit Juice and Mineral Water

SUNSET CRUISE

A private sunset cruise for two hours that includes
canapés and sparkling wine.

(Including Half a Bottle of Testulat, Carte D'Or Blanc De
Noirs Champagne per Couple)

Canapés

(Choice of any five Canapés)

Sun Dried Tomatoes with Mozzarella and Basil Pesto

Sliced Smoked Duck Breast With Orange Segments

Fried Egg Roll With Smoked Salmon

Chilled Grilled Tiger Prawns Wasabi Mayonnaise

Stuffed Vine Leaves with Cucumber Yoghurt Dressing

Tortilla Shell with Smoked Salmon, Sour Cream and Fried

Capers

Prawn Farce on Lemongrass Skewer with Wasabi Cream

Dip

Melon Wrapped in Ham with Fresh Mint Leaves

Something Sweet; Chefs Selection

SENSE OF EXPLORATION

KAHAN'BU OVERNIGHT
CRUISE ONBOARD MENU

SANDBANK DINING – DINNER

Grilled Marinated Tiger Prawns on Lemongrass with Spicy
Glaze and Salsa, Cress Mix and Sea Salt Lavosh

Reef Fish

Scallops

Mussels

Calamari Skewers

Prawn Skewers

Mushroom Brochettes

Baked Potatoes, Cilantro-Risotto Cake

Seasonal Greens with Raspberry Vinaigrette

Pesto

Sour Cream

Garlic-Herb Butter Sauce

Beetroot Chutney

Guacamole

Lemongrass Crème Brûlée, Fresh Fruit and Honey-Almond Tuile

Tea or Coffee

SANDBANK DINING – BREAKFAST

Baker's Basket

Croissant, Danish, Muffin and Toast with Preserves, Honey
and Butter

Selection of Cold Cuts and Hams
Assorted Cheese Platter

Smoked Salmon and Chilled King Prawns with Condiments

Chilled Pancake with Maple Syrup

Bircher Muesli

Natural or Fruit Yoghurt

Exotic Fresh Fruit Salad

Fruit Juice and Mineral

Tea or Coffee

ON-BOARD LUNCH

Bread and Butter

Spinach Tart with Sprouts and Sweet Corn Salsa
Tuna Sushi and Sashimi with Wasabi, Pickled Ginger and Soy Sauce

Grill

Rosemary Marinated Lamb Chop

Yellow Fin Tuna Medallions

Thyme Marinated Vegetable Skewers

Baked Potatoes

Sides & Condiments

Fresh Iceberg Lettuce with Black Olives, Feta Cheese, Tomato and

Lemon Vinaigrette

Sour Cream, Pommery Mustard, BBQ Sauce, Lime Slices

Exotic Fresh Fruits

Soft Drinks, Fruit Juice and Mineral Water

Tea or Coffee

KAHAN'BU TWO DAY CRUISE
ONBOARD MENU

ON-BOARD LUNCH MENU

Bread And Butter

Roasted Beef with Red Wine Shallot Jam

Mezze Platter: Tabbouleh, Babaganoush and Pita Bread

Grain Fed Veal Tenderloin, Basil Marinated Reef Fish, Cajun
Spiced Chicken Skewer, Mushroom Brochettes and Corn on the
Cob

Side Dishes

Tossed Lettuce Leaves, Tomato, Cucumber, Sweet Peppers,
Onion, Olives, Sweet Melon with a Light Blue Cheese Yoghurt
and Mint Dressing

Sauces

Sour Cream, Pommery Mustard, Tomato Relish, BBQ Sauce,
Lime Slices

Crème Caramel

Soft Drinks, Fruit Juice and Mineral Water

Tea or Coffee

SANDBANK DINING – DINNER

Bread Rolls and Butter

Timbale of Avocado, Sweet Pepper Salsa, Marinated
Prawns, Tomato Garlic Compote with Lemon Cream
Dressing and Whole Wheat Crouton

Kingfish, Prawns Skewer, Chicken Breast

Side Dishes

Sautéed New Potatoes and Steamed Rice, Grilled
Vegetables

Sauces

BBQ Sauce, Spicy Tomato Sauce, Lemon Cream Sauce

Chocolate Mud Cake with Berry Compote or Fresh Fruit

Tea or Coffee

SANDBANK DINING – BREAKFAST

Bakers Basket

Croissants, Danish, Muffins and Toast Served With Preserves,
Honey and Butter

Selection of Cold Cuts and Hams Assorted Cheese Platter
Smoked Salmon and Chilled King Prawns with Condiments

Pancakes with Maple Syrup

Bircher Muesli

Natural or Fruit Yoghurt

Exotic Fresh Fruit Salad

Fruit Juice and Mineral Water

Tea or Coffee

ON-BOARD LUNCH MENU

Bread and Butter

Spinach Tart with Sprouts and Sweet Corn Salsa

Tuna Sushi and Sashimi with Wasabi, Pickled Ginger and Soy

Sauce

Grill

Rosemary Marinated Lamb Chop, Yellow Fin Tuna Medallions

Thyme Marinated Vegetable Skewers, Baked Potatoes

Side Dishes

Fresh Iceberg Lettuce with Black Olives, Feta Cheese,

Tomato and Lemon Vinaigrette

Sauces

Sour Cream, Pommery Mustard, BBQ Sauce, Lime Slices

Exotic Fresh Fruits

Soft Drinks, Fruit Juice and Mineral Water

Tea or Coffee

ON-BOARD DINNER MENU

Grilled Marinated Tiger Prawns on Lemongrass with Spicy

Glaze and Salsa, Cress Mix and Sea Salt Lavosh

Grill

Reef Fish

Scallops

Mussels

Calamari Skewers

Prawn Skewers

Side Dishes

Mushroom Brochettes

Baked Potatoes, Cilantro-Risotto Cake

Seasonal Greens with Raspberry Vinaigrette

Sauces

Pesto, Sour Cream

Garlic-Herb Butter Sauce, Beetroot Chutney, Guacamole

Lemongrass Crème Brulée,

Fresh Fruit and Honey-Almond Tuile

Tea or Coffee

ON-BOARD BREAKFAST MENU

Bakers Basket

Croissants, Danish, Muffins and Toast Served With
Preserves, Honey and Butter

Selection of Cold Cuts and Hams Assorted Cheese Platter
Smoked Salmon and Chilled King Prawns with Condiments

Pancakes with Maple Syrup

Omelette

Plain, Egg White, Onion, Chilli, Cheese, Tomato

Selection of Cereals:

Cornflakes, Bircher Muesli, Rice Krispies, Coco Pops

Natural or Fruit Yoghurt

Exotic Fresh Fruit Salad

Fruit Juice and Mineral Water

Tea or Coffee



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