



# PRIVATE BBQ

CHOOSE FROM OUR SELECTION OF SPECIALLY MADE BBQ MENU OPTIONS  
SERVICE INCLUDES SPECIAL OUTDOOR SET-UP & PRIVATE CHEF

## • INDIAN OCEAN VEG - \$150.00 per person

Grilled Vegetarian Masroshi Vegetarian Mashuni & Garden Greens  
Grilled Aloo Tiki Hariali & Vegetable Kebab, Chutney Grilled  
Paneer Tikka Shashlik & Roasted Spiced Vegetables, Cashew Rice  
Fresh Fruit, Coconut Cake

## • SEAFOOD SPECIAL - \$150.00 per person

Grilled Calamari & Shrimp, Pesto & Potato Salad  
Grilled Fillet of Reef Fish, Hot & Sour Thai Style Tomato Sauce  
Grilled Lobster, Mild Curry Flavored Butter, Seasonal Vegetables  
Vanilla Pineapple, Flambé with Dark Rum

## • ASIAN ISLAND - \$150.00 per person

Grilled Teriyaki Chicken & Young Greens  
Grilled Assortment of Meat Skewers, Sambal & Tropical Salad  
Grilled Garlic Turmeric Seafood Sampler with Lobster Coconut Rice  
Grilled Lemongrass Marinated Fruits with Exotic Coulis

## • EAST MEETS WEST - \$150.00 per person

Grilled Chicken & Bacon Caesar Salad  
Grilled Prawns, Pineapple Rice in Banana Leaf  
Ribeye Steak, Peppercorn Sauce, Papillote of Vegetables  
Caramelized Banana with Hot Chocolate Sauce

THE ABOVE RATES ARE INCLUSIVE OF 10% SERVICE CHARGE AND 12% T-GST  
KINDLY INFORM US OF ANY ALLERGENS OR DIETARY RESTRICTIONS YOU MAY HAVE





# PRIVATE DINING MENU

*CHOOSE FROM OUR SELECTION OF SPECIALLY MADE PRIVATE DINING MENU OPTIONS  
SERVICE INCLUDES SPECIAL OUTDOOR SET-UP*

## **VEGGY PASSION** - \$60.00 per person

Tabouleh, Vegetable Heart Carpaccio  
Cauliflower Cooler, Truffle Hints  
Spinach & Mushroom Quesadillas, Fragrant Salad  
Sweet Melon & Basil, Ginger Broth

## **SEAFOOD TREAT** - \$115.00 per person

Tuna Tartare Flavored With Ginger, Fresh Herbs, Pickles  
Mixed Seafood Risotto, Young Greens,  
Pan-seared Lobster, Vanilla Butter, Seasonal Vegetables  
Chocolate Heart, Mocha Sauce

## **TROPICAL BLISS** - \$95.00 per person

Lobster Salad, Lime Coconut, Sesame  
Smoked Chicken, Lentil Cappuccino  
Seared Maldivian Tuna Steak, Tamarind Sauce  
Island Pavlova, Chocolate

## **WESTERN DELIGHT** - \$85.00 per person

Poached Shrimp Salad, Citrus Vinaigrette  
Mushroom Cannelloni, Foie Gras  
Beef Tenderloin, Minute Puree, Balsamic Reduction  
Berries Semi-freddo, Vanilla Cream Sauce

**OBLU** HOTELS  
AT SANGELI • MALDIVES

The above rates are inclusive of 10% Service Charge and 12% T-GST  
- Kindly inform us of any allergens or dietary restrictions you may have -

[www.oblu-sangeli.com](http://www.oblu-sangeli.com)



# Connoisseur Collection

WINE & SPIRIT LIBRARY

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*"If food is the body of good living, wine is its soul"*

Our objective at Oblu Select Sangeli is to continuously select wines & spirits that are unique, stylish, intelligent and balanced. We spend tremendous time swirling, smelling and tasting wines & spirits from around the world in order to provide our beverage-adoring customers with ever-changing opportunities to explore many of the wine regions and spirit varieties.

From the classical to the new growth regions, each wine is selected from an exceptional producer that concentrates on the terroir-influenced Characteristics of the grapes grown in their vineyard. From the traditions Of France, Italy and Spain to the innovations of North and South America, Australia and New Zealand, each and every producer is passionate and enthusiastic in respect to sharing their own unique traits with us.

We truly hope you enjoy your wine experience

# Connoisseur Collection

## Champagne

### DOM PÉRIGNON

*A stunning bubbly with a lovely musky element ... Light, citrusy & very minerally*

US\$ 250

### LOUIS ROEDERER BRUT PREMIER

*The aromas evolve gently from dried fruits, fresh almonds & frangipane*

US\$ 250

### MOËT & CHANDON ROSÉ IMPÉRIAL

*Rose with shades of copper, good intensity, fruity & daring character*

US\$ 200

### MOËT & CHANDON IMPÉRIAL

*Revealing bright white-fleshed fruits, citrus fruits, floral nuances and elegant blond notes*

US\$ 200

### TAITTINGER BRUT

*Easy nose, with plenty of juicy stone and citrus fruits, lovely palate with nutty elements, good acidity and clean finish*

US\$ 150

## Rosé Wine & Orange Wine

### COTES DE PROVENCE ROSE CARTE NOIRE MAITRES VIGNERONS DE ST. TROPEZ - FRANCE

*Light bodied, pale salmon hue with notes of white peaches and lychees on the nose*

US\$ 72

### ZERO G 'ZERO GMT' ORANGE WINE 2017 - ITALY

*This wine complements fruity notes with herbal complexity, a gentle tannic grip and a seductive orange color*

US\$ 78

• Prices are quoted in US Dollars, exclusive of government taxes and are subjected to 10% service charge •

OBLU SELECT SANGELI - [www.coloursofoblue.com/oblu-select-sangeli](http://www.coloursofoblue.com/oblu-select-sangeli)

# Connoisseur Collection

## White Wine

**BY FARR, CHARDONNAY – AUSTRALIA**

*Lemon and orange blossom with oak and citrus notes*

US\$ 142

**FOUCHER LEBRUN POUILLY-FUME LA VIGNE DU BOIS JOLI  
2016 – FRANCE**

*Lime & lemon, minerals with a dry finish*

US\$ 128

**LEEUWIN ESTATE, ART SERIES, RIESLING 2016 – AUSTRALIA**

*Mineral, lemon pear and slightly sweet with nice acidity lasting into long finish*

US\$ 115

**ARGIOLAS, VERMENTINO DI SARDEGNA DOC 'COSTAMOLINO  
2016 – ITALY**

*Crisp aroma of green apple melded with wonderful floral notes*

US\$ 80

**BOUCHARD AINE & FILS POUILLY FUISSE 2018 - FRANCE**

*Gold with green tints, brilliant and clear. Elegant, reticent, very mineral with flowery, vegetal undertones enlivened with a honey note*

US\$ 145

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# Connoisseur Collection

## Red Wine

**DOMAINE DE CHEVALIER GRAND CRU CLASSÉ 2006 - FRANCE**

*The palate is incredibly pure, with bouquets of violets and black fruits*

US\$ 407

**E GUIGAL CHATEAUNEUF DU PAPE ROUGE 2013 - FRANCE**

*A rich wine with excellent features, cherries, raspberry and spice notes*

US\$ 173

**MAISON LOUIS JADOT COUVENT DES JACOBINS BOURGOGNE 2013 - FRANCE**

*Bright red colour, aromas of ripe cherries with liquorice and well-integrated tannins*

US\$ 150

**COSSETTI BAROLO DOCG 2013 - ITALY**

*Medium intense nose of spice, medium-bodied with tannins and acidity*

US\$ 148

**PENFOLDS BIN 128 SHIRAZ 2015 - AUSTRALIA**

*Full bodied wine with sweet dark berries, tannic, fruity*

US\$ 148

**CLOUDY BAY, PINOT NOIR 2015 - NEW ZEALAND**

*Aromas of ripe red fruits with notes of strawberry, raspberry*

US\$ 138

**ERATH, PINOT NOIR 2014 - USA**

*Nose of rose, cherries with tannin, mint, spice, fennel on palate*

US\$ 111

**UNDURRAGA, FOUNDER'S COLLECTION CABERNET SAUVIGNON 2014 - CHILE**

*Gorgeous & lovely aromas of cherry, blackcurrant, medium bodied with tannins*

US\$ 111

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OBLU SELECT SANGELI - [www.coloursofoblue.com/oblu-select-sangeli](http://www.coloursofoblue.com/oblu-select-sangeli)

## Spirits

### Vodka

BELVEDERE	US\$ 6
CIROC	US\$ 6
GREY GOOSE	US\$ 6
CRYSTAL HEAD	US\$ 8

### Rum

GOSLINGS BLACK SEAL	US\$ 8
PYRAT	US\$ 8

### Gin

TANQUERAY NO.10	US\$ 6
HENDRICKS	US\$ 6
BULL DOG	US\$ 6

### Tequila

HERRADURA PLANTA	US\$ 10
HERRADURA ANEJO	US\$ 12

### Port

RAMOS-PINTO RUBY	US\$ 4
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### Whiskey

GLENFIDDICH 18	US\$ 10
LAGAVULIN 16	US\$ 15
GLENLIVET 12	US\$ 6
CAOL ILA 12	US\$ 6
CHIVAS 25	US\$ 35
WOODFORD RESERVE	US\$ 8
GENTELMAN JACK	US\$ 8

### Cognac

HENNESSEY VS RÈMY	US\$ 6
MARTIN V.S.O.P	US\$ 8

### Grappa

NONINO GRAPPA TRADIZIONALE	US\$ 4
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### Liqueurs

AMARETTO DI SARONNO	US\$ 4
COINTREAU	US\$ 4
PATRON XO CAFÉ	US\$ 4

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# FLOATING BREAKFAST

## BREAKFAST MIMOSA



### FRESH JUICE

- ORANGE
- PINEAPPLE
- WATERMELON

### COFFEE

- ESPRESSO
  - AMERICANO
  - LATTE
  - CAPPUCCINO
  - MACCHIATO
- 
- HOT MILK
  - COLD MILK

### TEA

- ENGLISH BREAKFAST
  - EARL GREY
  - PEPPERMINT
  - SENCHA GREEN
  - CHAMOMILE
- 
- HOT MILK
  - COLD MILK

## SUGARBIRD'S BASKET

SELECT ANY 3 OF THE FOLLOWING

- MUFFIN
- BANANA BREAD
- CROISSANT
- CHOCOLATE CROISSANT
- DOUGHNUT

*SERVED WITH BUTTER, HONEY & PRESERVES*

## EGGS COOKED TO YOUR LIKING

- SCRAMBELED
- SUNNY SIDE UP
- BOILED.....MIN
- SEASONAL VEGETABLE OMELETTE

*SERVED WITH CHICKEN SAUSAGES,  
GRILLED TOMATO, HASH BROWN*

## CEREALS

- CORNFLAKES
- BIRCHER MUESLI
- WHEAT FLAKES
- COLD MILK
- HOT MILK

- FRESH FRUIT PLATTER
- CHEF'S SELECTION CHEESE PLATTER
- SMOKED SALMON & CREAM CHEESE

GUEST NAME: .....

ORDER TAKEN BY: .....

VILLA NO: .....

SERVICE TIME: .....

SPECIAL FLOATING BREAKFAST SERVED 07:00 AM - 10:00 AM | USD 37 NET PER PERSON

KINDLY INFORM US OF ANY ALLERGENS OR DIETARY RESTRICTIONS YOU MAY HAVE



# IN-VILLA DINING MENU

**OBLU** SELECT  
AT SANGELI • MALDIVES

# IN-VILLA BREAKFAST

(07:00 AM - 10:30 AM)

## CONTINENTAL BREAKFAST

**Freshly Squeezed House Juice**  
*Orange / Watermelon / Pineapple*

**Fresh Seasonal Cut Fruit Platter**  
*Tropical Cut Fruits*

**Baker's Basket / Toast**  
*Preserves - Honey - Butter*

**Choice of Cereal or Bircher Muesli**  
*Hot / Cold Milk*

**Choice of Eggs- Omelet/ Fried Egg/  
Poached Egg/ Scrambled**  
*Bacon / Sausage - Hash Brown &  
Grilled Tomato*

**Tea /Coffee with Accompaniments**

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**55 USD**

## SANGELI SPECIAL BREAKFAST

**Freshly Squeezed House Juice**  
*Orange / Watermelon / Pineapple*

**Fresh Seasonal Cut Fruit Platter**  
*Tropical Cut Fruits*

**Baker's Basket / Toast**  
*Preserves - Honey - Butter*

**Choice of Cereal or Bircher Muesli**  
*Hot / Cold Milk*

**Choice of Eggs- Omelet/ Fried Egg/  
Poached Egg/ Scrambled**  
*Bacon / Sausage - Hash Brown & Grilled Tomato*

**Choice of Waffle / Pancake / French Toast**  
*Traditional Accompaniments*

**Tea / Coffee with Accompaniments**

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**75 USD**

Vegetarian dishes – we are pleased to accommodate your vegetarian preferences, kindly advise us on the same while placing your order  
allergy / food intolerance – kindly advise us in case of any special dietary requirements

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 12% GST

# ALL DAY DINING

(11:00 AM - 11:00 PM)

## SALAD

### Horiatiki Salad 55 USD

Tomato, Cucumber, Onion, Pita & Feta Cheese with First Press Olive Oil

### Insalata Caprese 35 USD

Buffalo Mozzarella, Tomato Slices, Fresh Basil & Extra Virgin Olive Oil

### Fish Fingers 35 USD

Tartar Sauce and French Fries

### Prawn Tempura 50 USD

Sriracha Dipping

## SOUP

### Cream of Chicken 30 USD

### Minestrone Milanese 30 USD

## MAIN DISHES

### Penne in Pomodoro Sauce Vegetable or Chicken or Prawn 45 USD

### Red Thai Curry –Vegetables or Chicken or Prawns 45 USD

Served with Steamed Rice

### Pan Seared Catch of The Day 50 USD

Shallow Fried Fish, Potato, Olive Oil Tossed Seasonal Vegetables, Caper Cream Sauce

### Chicken Biryani 50 USD

Traditional Accompaniments

### Black Angus Tenderloin 7ozSteak 50 USD

Potato Mash, Mushroom Sauce

## SANDWICH/BURGER

### Grilled Wrap 45 USD

Tortilla Filled With, Lettuce, Tomatoes, Cheese, Grilled Vegetables

### Club Sandwich 45 USD

A Double Layered Toasted Sandwich with Bacon, Lettuce, Tomato, Chicken and Fried Egg

### Ham Burger 45 USD

Pan Seared Beef Patty, Fried Egg, Melted Cheese, Sautéed Mushroom, Lettuce and Tomato

## DESSERT

### Vanilla Cheesecake with Berries 40 USD

### Chocolate Walnut Brownie 40 USD

### Seasonal cut fruits 40 USD

 Vegetarian

 Contains Shellfish

 Contains Pork

 Contains Nuts

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allergy / food intolerance – kindly advise us in case of any special dietary requirements

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# THE PERFECT LAZY DAY PACKAGE

**OBLU** SELECT  
AT SANGELI • MALDIVES



# BURGER & BEER

CHOOSE ANY ONE  
(12PM - 4PM)

## Island Steak Burger, Maldivian Tuna, Melted Brie

Combo of 04mini Burgers # 8 Beers

## Juicy Chicken, Sharp Cheddar, Jalapeno

Combo of 04mini Burgers # 8 Beers

## Triple Decker Cheese Ham Burger

Combo of 04mini Burgers # 8 Beers

## Soy Granules, Quinoa Veg Burger

Combo of 04mini Burgers # 8 Beers

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### SIDES

Parmesan Fries  
Potato Wedges  
Chef's Salad Bowl  
BBQ Sauce  
Avocado Ranch  
Chipotle Aioli

### DESSERTS

Chef's Assorted Dessert Platter

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**175 USD + +**

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 12%GST

ALLOW US 45 MINUTES DELIVERY TIME TO YOUR VILLA FROM THE TIME ORDER IS PLACED

WHILE PLACING THE ORDER, PLEASE INFORM THE ORDER TAKER OF ANY ALLERGENS AND DIETARY PREFERENCE.

PRIOR 2HRS INTIMATION IS REQUIRED TO CONFIRM THE ORDER



# FLOATING AFTERNOON HI TEA MENU

(3PM - 5PM)

## Savory- Tea Sandwiches

Smoked Salmon, Multigrain Bagel  
Caramelized Figs, Goat Cheese on Ragi Baguette

## Scones & Quiche

Berry Scones, Clotted Crème  
Rocky Road Scones  
Yorkshire Ham, Mild Cheddar Quiche

## Sweets

Lemon Posset, shortbread  
Berry Tart  
Classic Battenberg

## Teas

Caffeinated Options:  
Darjeeling, Earl Grey

Caffeine Free Options:  
Chamomile, Peppermint

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**175 USD + +**

PRICE FOR THE MENU IS **USD 175\$ PLUS TAXES PER COUPLE** | ABOVE MENTIONED ITEMS ARE SUBJECT TO AVAILABILITY.  
PRIOR 24HRS INTIMATION IS REQUIRED TO CONFIRM THE ORDER | ALL PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GST  
FOR ALL KIND OF DIETARY PREFERENCE PLEASE INFORM THE ORDER TAKER WHILE PLACING THE ORDER.



# FLOATING SUNSET MENU

(5PM - 7PM)

## Build Your Own Crostini

Melba Toast---Ragi Slice---Cornmeal Baguette  
Crème Cheese---Brie--- Goat Cheese  
Hazelnut, Walnut Nougat---Apricot Hot Pepper Jelly---Caramelized Figs  
EOV---Extra Virgin Olive Oil

## Blinis Con Caviale

Buckwheat Blinis----Tobiko----Dill Crème Fraiche

## Avocado Tuna Tartare

Sakura---Soy Wasabi Vinaigrette--- Lemon Mayonnaise

## Reuben Rolls up

Crescent Rolls,  
Thousand Island Dressing, Corned Beef, Swiss Cheese, Sauerkraut

## The Sunset Sweet....

Apple Crème Torte

## Bubbles

Bottle of House Pour Bubbly Wine

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**200 USD + +**

PRICE FOR THE MENU IS **USD 200\$ PLUS TAXES FOR TWO** | ABOVE MENTIONED ITEMS ARE SUBJECT TO AVAILABILITY.  
PRIOR 24HRS INTIMATION IS REQUIRED TO CONFIRM THE ORDER | ALL PRICE ARE SUBJECT TO 10% SERVICE CHARGE AND 12% GST  
FOR ALL KIND OF DIETARY PREFERENCE PLEASE INFORM THE ORDER TAKER WHILE PLACING THE ORDER.