



# DINING BY DESIGN EXPERIENCES



THE RITZ-CARLTON  
MALDIVES, FARI ISLANDS



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**THE RITZ - CARLTON**  
MALDIVES, FARI ISLANDS



# CINEMA UNDER THE STARS

Movie magic begins with delicious gourmet popcorn under a starlit sky.



**THE RITZ-CARLTON**  
MALDIVES, FARI ISLANDS



# MYSTIQUE GARDEN

Dine under our 30-meter magnificent Banyan Tree, accompanied by the sounds of the ocean and the serenity of the Maldives.



THE RITZ-CARLTON  
MALDIVES, FARİ ISLANDS



# GRAND SUNSET BEACH

As your toes sink burrow into our white sand and the lull of the waves set the scene, savour a lavish dinner under a million stars.

THE RITZ-CARLTON  
MALDIVES, FARI ISLANDS





# COVES

Set in scenic beach Coves, indulge in exquisite dishes crafted by our Chefs with the Indian Ocean as your backdrop.

**THE RITZ-CARLTON**  
MALDIVES, FARI ISLANDS



# SANDBANK

Create unforgettable #RCMemories with a unique experience  
in the middle of the Indian Ocean.

THE RITZ-CARLTON  
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# MENUS



THE RITZ-CARLTON  
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# LALOCANDA



## AMUSE BOUCHE

*Mascarpone Truffle Puff, Parma Ham*

## ANTIPASTI

Lobster and Fennel Salad

*Oscieta Caviar*

## PRIMO

Tuna and Watermelon Crudo

*Orange, Chives, Extra Virgin Olive Oil*

## CARNE

Sous Vide Free-range Chicken and Pan-seared Foie Gras

*Heirloom Carrots, Espresso and Anise Spice*

## SECONDO DI CARNE

Slow-cooked Coastal Spring Lamb Loin

*Caramelised Onion, Black Olive Jus*

## DOLCE

Lemon Semifreddo

*Vanilla Crumble, Citrus Lemon Gel*



# LA LOCANDA PLANT-BASED



AMUSE BOUCHE  
*Porcini and Thyme "Pillow"*

ANTIPASTI  
Whipped Ricotta  
*Black Truffle Honey, Crisps*

PRIMO  
Seared Fresh Mozzarella  
*Aged Balsamic, Onion Purée, Cherry Heirloom Tomatoes, Crushed Olives*

VERDURA  
Eggplant Parmigiana  
*Mozzarella, Tomato Sauce, Eggplant Purée*

SECONDI VERDURA  
Cauliflower Steak  
*Beurre Noisette, Mushrooms, Toasted Hazelnuts, Cauliflower Purée*

DOLCE  
Lemon Semifreddo  
*Vanilla Crumble, Citrus Lemon Gel*



# INDIAN FLAVOURS



## APPETIZER

Papdi Chat and Vegetable Samosas

*Indian-spiced Potato and Herbs, Sweet Yoghurt, Tamarind Sauce*

## STARTER

Chicken Tikka

*Yoghurt-marinated Free-range Chicken with Mint Sauce*

## FIRST COURSE

Kesari Prawns

*Jumbo Prawns marinated with Saffron and Yoghurt, House Tomato Chutney*

## MAIN COURSE

Chicken Tikka Masala

*Tomato and Cashew Nut Gravy with Whole Spices, Flowers, Saffron Rice, Paratha*

## DESSERT

Kesari Kheer - *Saffron Rice Pudding*

Gulab Jamun - *Deep-fried Milk Balls with Cardamom Syrup*

Malai Kulfi - *Pistachio Saffron Fresh Milk Ice Cream*



# INDIAN FLAVOURS PLANT-BASED



## APPETIZER

Papdi Chat and Vegetable Samosas

*Indian-spiced Potato and Herbs, Sweet Yoghurt, Tamarind Sauce*

## STARTER

Paneer Tikka

*Cottage Cheese marinated with Yoghurt and whole Signature Spices, Mint Sauce*

## FIRST COURSE

Vegetable Harabara Kebab

*Mixed Vegetable Cutlet with Spicy Mango Chutney*

## MAIN COURSE

Palak Paneer

*Spinach Purée with Onions, Garlic Gravy, Cottage Cheese and whole Spices, Flowers, Saffron Rice, Paratha*

## DESSERT

Kesari Kheer - *Saffron Rice Pudding*

Gulab Jamun - *Deep-fried Milk Balls with Cardamom Syrup*

Malai Kulfi - *Pistachio Saffron Fresh Milk Ice Cream*



# IWAU - JAPANESE EXPERIENCE



## SASHIMI

New Style Oyster Sashimi, Yuzu Soy Sauce, Ginger, Chives, Hot Sesame Oil

## CHEF ASI'S SUSHI AND SASHIMI

Smoked Salmon Cream Cheese Maki

Tuna Nigiri

Chef's Selection of Sashimi

## SELECTION OF TEMPURA

Prawn

Calamari

Mixed Vegetables

Tempura Sauce

Spicy Mayonnaise

## SELECTION OF ROBATA YAKI

Wagyu Beef

Corn-fed Chicken

Wild Salmon Kushiyaki

Seasonal Vegetables

Yaki Soba

Trio of Teriyaki

Anticucho

Wasabi Pepper

## ANMITSU

Agar-Agar Jelly, Sweet Red Bean Paste, Green Tea Ice Cream



# LAND AND SEA EXPERIENCE



AMUSE BOUCHE  
Oyster Beignet  
Umami Mayo

APPETIZER  
Sous Vide Local Atoll Lobster  
*Avocado Mousse, Caviar*

BBQ  
From The Sea  
Local Atoll Fish Crudo  
*Hot-smoked, Brown Sugar-cured Salmon, Lemongrass Prawn Skewer*

FROM THE LAND  
Grass-fed Black Angus Tenderloin, Wagyu Beef Striploin, Coastal Spring Lamb

ACCOMPANIMENTS  
Ocean Water Potatoes, Garlic-buttered Baby Corn, Locally Farmed Organic Garden Greens

DESSERT  
Tropical Fruits  
*Coconut Sorbet*



# PLANT-BASED EXPERIENCE



## SNACK

Tapioca-Crisps

*Porcini, Black Truffle*

## AMUSE BOUCHE

Whipped Ricotta

*Truffle Honey, Crisps*

## APPETIZER

Heirloom Beets, Goat Cheese, Pistachio

*25-years-aged Balsamic*

## BBQ

Plant-based Roulade

*Potatoes Black Truffle Terrine, Classic Ratatouille, Mexican Baby Corn*

*Hand-crafted Green Salad, BBQ Grilled Asparagus*

## DESSERT

Tropical Fruit Sensation

*Coconut Sorbet*



# LOCAL FLAVOURS



## HEDHIKAA

Masroshi

Havaadhulee Bis

Gulha Rihaakuru Dip

Spicy Tomato Dip

## MODERN GARUDHIYA

Clear Tuna Broth, Seared Tuna, Braised Onions, Fresh Curry Leaves

## MAINS

*"Kukulhu Riha"* Red Curry Chicken

*"Hanaakuri Boava"* Devilled Octopus

*"Mugu Riha"* White Curry Dhal

*"Fihunu Aluvi"* Tempered Potato

*"Dhivehi Ihi"* Maldivian-spiced Baked Lobster

*"Koppee Faiy Satani"* Koppee Leaves Salad

*"Theluli Boshi Satani"* Sautéed Banana Blossom Salad

## SWEETS

*"Huni Hakuru"* Sweet Maldivian Patty

*"Kiru Boakiba"* Chilled Coconut Pudding

*"Dhonkeo Kaju"* Banana Fritters



# THE TASTING ROOM BESPOKE TASTING MENU



## AMUSE-BOUCHE

### Ricotta & Basil “Tomato”

*This dish recalls childhood summers in the Basque Country, where fresh cheese, basil, and sun-ripened tomatoes were staples. The ricotta evokes “mamia,” the sheep’s milk curd, while vibrant basil and a refined presentation capture Mediterranean influences, reimagined with contemporary flair.*

### Japanese Cucumber, Alaskan King Crab, Baby Radish

*Inspired by Basque “Txangurro,” this dish evokes the lively seafood markets of San Sebastián. Crisp cucumber enhances the sweet flavour of Alaskan King Crab, while peppery baby radish adds brightness, bringing the delicate seafood flavours of my homeland to life.*

### Oscietra Caviar, Celeriac, Black Truffle

*Oscietra caviar and earthy black truffle reflect my love for both land and sea. The celeriac’s sweetness recalls the Pyrenees, where I explored local farms. This luxurious combination captures the essence of Basque cuisine, blending the ocean’s depth with the earthiness of the mountains.*

### Green Pea “Royale”, Parmesan, Leek, “Feuilles de Brick” Tartlet

*Celebrating Basque “Illarrak” peas, this dish highlights their buttery texture. Hand-picked from coastal valleys like Orio and Getaria, the peas are transformed into a silky royale, balanced by Parmesan, leek, and a crisp tartlet, capturing the elegance of Basque spring’s fleeting flavours.*

### Basque Anchovies, “Ensaladilla”, Red Peppers, Sourdough

*This dish honours Basque anchovies, prized for their silky texture and caught by fishermen from Getaria, Ondarroa, and Bermeo. Paired with “ensaladilla” (potato salad), roasted peppers, and sourdough, it celebrates the craftsmanship of anchovy preservation and brings the lively flavours of Basque pintxos bars to the table.*

### Recommended pairing: Ruinart Blanc de Blancs

*A radiant Chardonnay sparkles with crisp acidity and precision, priming the palate for an exquisite evening. Notes of tart green apple and lemon zest enhance the briny caviar, earthy truffle, and vibrant tomatoes.*



# RATES & CONDITIONS



## RATES

- |   |                  |
|---|------------------|
| • Dining by Design                      | 450 per person   |
| • Cinema Under the Stars                | 550 per couple   |
| • Sandbank Dining Experience            | 1,650 per person |
| • The Tasting Room Bespoke Tasting Menu | 450 per person   |

## TERMS & CONDITIONS

### DESTINATION DINING

- Prices are in US Dollars and subject to 27.6% Government Taxes and Service Charge.
- Please inform our Ladies and Gentlemen should you or your guests have any food allergies or intolerance.
- We require reservations of at least 12 hours prior to your desired dining time
- Weather dependent
- Extra charges are applicable for additional set up and entertainment

### FOR CANCELLATIONS:

- Over 4 hours prior to time reserved – no charge
- Up to 4 hours prior to time reserved – 50% of the menu price, per guest, will be charged
- Up to 2 hours prior to time reserved – 75% of the menu price, per guest, will be charged
- Less than 2 hours of time reserved – Full menu, per guest, will be charged

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### SANDBANK

- Prices are in US Dollars and subject to 28.7% Government Taxes and Service Charge.
- Please inform our Ladies and Gentlemen, should you or your guests have any food allergies or intolerance.
- We require reservations of at least 24 hours prior to your desired dining time
- Weather dependent
- Extra charges are applicable for additional set up and entertainment

### FOR CANCELLATIONS:

- 24 hours prior – 50% of the price, per guest, will be charged
- 12 hours prior – Full rate, per guest, will be charged