

In-Villa Breakfast

AVAILABLE 24 HOURS

IN-VILLA BREAKFAST

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CONTINENTAL BREAKFAST

\$ 14.00

Your Choice of Freshly Squeezed Fruit Juices
Fresh Tropical Fruit Platter
Home Made Natural Yoghurt with Compote
Assorted Morning Pastries
Brown or White Toast with Butter
Preserves and Honey
Freshly Brewed Coffee, Decaffeinated Coffee
Loose Tea, Milk or Hot Chocolate

AMERICAN BREAKFAST

\$ 21.00

Continental Breakfast plus
Two Eggs cooked any style
Served with Grilled Tomato
Tossed Mushrooms, Pork Bacon and Sausages
Freshly Brewed Coffee, Decaffeinated Coffee
Loose Tea, Milk or Hot Chocolate

MALDIVIAN BREAKFAST

\$ 18.00

Fresh Papaya Juice with Coconut Water
Chilled Water Melon on Ice
Tuna Curry with Steamed Rice and Chapatti
Coconut Sambal, Maldivian Masuni
Freshly Brewed Coffee, Decaffeinated Coffee
Loose Tea, Milk or Hot Chocolate

*Above prices are quoted in US Dollars and subject to a
10% Service Charge and 6% GST.*

IN-VILLA BREAKFAST

AVAILABLE 24 HOURS

BREAKFAST SPECIALTIES

Pancake served with
Whipped Butter and Maple Syrup \$ 15.00

Homemade Waffles
with Apple Compote and Vanilla Sauce \$ 15.00

YOGHURT, CEREALS & FRUITS

Natural Home Made Yoghurt
With Berry Compote \$ 6.00

Corn Flakes, Muesli, All Bran,
Rice Bubbles or Home Made Granola \$ 5.00

Bircher Muesli
With Fresh Berries \$ 7.50

Assorted Sliced Tropical Fruit Platter with
Ricotta Cheese \$ 9.50

Hot Oatmeal with Full or Low Fat Milk \$ 7.50

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IN-VILLA BREAKFAST

AVAILABLE 24 HOURS

EGG DISHES

Two Eggs cooked any style \$ 12.50
With Grilled Tomato, Sautéed Potatoes
Pork Bacon and Breakfast Sausages

Two Egg Omelets \$ 12.50
Prepared with Cheese, Tomato and Mushrooms
Grilled Tomato, Sautéed Potatoes, Pork Bacon
And Breakfast Sausage

Two Egg White Omelets \$ 10.50
With Vegetables and Haloumi Cheese
On Dark Bread

MORNING PASTRIES

Croissant, Bread Rolls \$ 8.50
Muffins and Danish Pastries with Butter and
Preserves

White or Whole Wheat Toast \$ 4.50
With Butter and Preserves

FRESHLY SQUEEZED FRUIT JUICES

Pineapple, Papaya, Watermelon, Honeydew \$ 7.50
Apple, Orange and Carrot

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In-Villa Dining Menu

AVAILABLE FROM 11.00 – 06.00 HRS

IN-VILLA DINING MENU
AVAILABLE FROM 11.00 – 06.00 HRS

SOUP

Cream of Mushroom Soup	\$11.00
Satsimajiru (Miso with Tofu, Fine Vegetables And Spring Onions)	\$11.00
Tom Ka Kai (Thai Chicken Coconut and Galangal)	\$13.00

LIGHT SNACK

Steamed Dim Sum Selection	\$10.00
Vegetable Spring Rolls with Spicy Dip	\$ 8.00
Marinated Fried Chicken Wings	\$10.00

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IN-VILLA DINING MENU

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ENTREES & SALADS

Antipasti Platter	\$ 21.00
Assorted Marinated Vegetables and Cold Cuts served with Condiments	
Greek Salad with Feta Cheese	\$ 18.00
Kalamata Olives served with Lemon dressing	
Caesar Salad with Traditional Dressing and Shaved Parmigiano Cheese or Mixed Greens Avocado and Tomatoes With your choice of: French, Italian, Thousand Island or Balsamic Dressing	
Plain	\$ 18.00
Grilled Chicken	\$ 21.00
Grilled Salmon	\$ 24.00
Grilled Prawns	\$ 24.00
Tomato, Rocket, Bocconcini, Basil, Balsamic and Virgin Olive Oil	\$18.00
Assorted Sushi and Sashimi Box	\$ 21.00
Chilled Lobster, Mango and Fine Vegetables Grapefruit Dressing	\$ 26.00

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IN-VILLA DINING MENU
AVAILABLE FROM 11.00 – 06.00 HRS

PASTA & NOODLES

Spaghetti, Penne or Fettuccini	\$18.00
With your choice of	
Bolognese Sauce Tomato and Fresh Basil Leaves	
Creamy mushroom sauce or	
Sautéed with Olive Oil, Garlic & Red Chili	

MAIN FROM THE GRILL

Grain Fed Prime Beef Sirloin Steak 250gr	\$45.00
Chicken Marinated in Pommery Mustard	\$38.00
New Zealand Lamb Cutlets	\$40.00
All grill dishes are served with your choice of	
Creamy Mushroom, Green Pepper or BBQ Sauce	
Locally Caught Reef Fish Fillets Pan Fried	\$27.00
Served with Lemon Butter or Remolade Sauce	

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IN-VILLA DINING MENU

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SIDE DISHES

Steamed Green Asparagus with Hollandaise Sauce	\$6.00
Fresh Spinach with Cream and Parmesan	\$6.00
Sautéed Mixed Vegetables	\$6.00
Steamed White Rice	\$4.00
Spicy Potato Wedges	\$5.00
French Fries	\$5.00
Mashed Potatoes	\$6.00

We shall be happy to serve you with selected dishes from
Cayenne and The Lighthouse Restaurant
From 19.00 – 22.30 hrs for dinner.
Please dial ext. 8 for assistance

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IN-VILLA DINING MENU

AVAILABLE FROM 11.00 – 06.00 HRS

VEGETARIAN & GLUTEN FREE SELECTION

Chickpea Koffta With Sour Cream and Cucumber Dip	\$15.00
Potato Gnocchi With Tomato Sauce and Basil Leaves (Gluten Free)	\$15.00
Risotto with Asparagus, Porcini Mushrooms And Parmigiano Cheese (Gluten Free)	\$15.00
Thai Green Vegetable Curry With Steamed Rice and Papudums	\$15.00

SANDWICHES

Grilled Beef Burger with Cheese, Fried Onions, Tomato and Crisp Lettuce	\$20.00
Triple Decker Sandwich With Roasted Chicken, Fried Egg Cheese, Beef Bacon and Romaine Lettuce	\$18.00
Grilled Panini with your filling choice of Smoked Salmon, Cucumber and Boil Egg Salad or Grilled Chicken with Zucchini, Eggplant and Feta Cheese or Marinated Vegetables in Garlic, Olive Oil and Fresh Basil	\$18.00

All sandwiches are served with French Fries or Potato Wedges

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IN-VILLA DINING MENU
AVAILABLE FROM 11.00 – 06.00 HRS

FLAVORS OF ASIA

Nasi Goreng Indonesian Fried Rice with Prawns Chicken, Fried Egg Served with Prawn and Chicken Satay	\$24.00
Mie Goreng Jawa Stir Fried Egg Noodles with Chicken Prawns and Vegetables Served with Chicken Satay	\$24.00
Seasonal Vegetables Stir Fried Chinese Vegetables With Garlic and Oyster Sauce, Steamed Rice	\$18.00
Fragrant Thai Yellow Chicken Curry Accompanied by Crisp Pappadums Steamed Basmati Rice and Condiments	\$26.00
Sri Lankan Spiced Tiger Prawn Curry Accompanied by Crisp Pappadums Steamed Basmati Rice and Condiments	\$34.00

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IN-VILLA DINING MENU
AVAILABLE FROM 11.00 – 06.00 HRS

DESSERTS

Freshly Created Cakes from Our Patisserie	\$11.00
Dessert Plate of the Day	\$11.00
Cappuccino Crème	\$13.00
New York Cheese Cake	\$14.00
Fresh Tropical Fruit Platter with Raspberry Couli	\$13.00

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Private Dining

ON BAROS MALDIVES

Private Dining

ON BAROS MALDIVES

*A secluded location beside the lagoon-lapped beach,
or on the deck of your own exclusive villa.*

*When you celebrate the moment, there's only the whisper of the waves
intruding on your privacy.*

*Indulge in the experience of being alone with your loved one, the infinite
horizon ... the setting sun...
and the tranquil moonlight.*

Choose your desires from our exquisite menus created to suit the occasion.

*Including private BBQs with a dedicated waiter and BBQ maestro,
a Thai Dinner prepared by our resident Thai Chef,
or a fulfilling Seafood Extravaganza.*

All Private Dining experiences are subject to availability and weather conditions.

Please reserve your experience at least 12 hours in advance to enable us to make your evening special.

Choose your menu from the selections provided, or request us to create a menu to your needs and specifications.

Select your wine, champagne, or cigars from the wide selection available in our cellar at The Lighthouse Restaurant, where one of our knowledgeable team members will be delighted to assist with your choice.

To make this dream dining experience come true, please contact The In-Villa Dining Reservations Desk, extension 8

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10% Service Charge and 6% GST.*

Romantic Journey of the Sea

An evening of exclusively prepared seafood is presented on this culinary journey for you to savour in the privacy of your own intimate surroundings.

MAGURA TATAKI YELLOWFIN TUNA

Seared and Sliced Freshly Caught Yellow Fin Tuna
with Traditional Japanese Garnishes

CHILLED KING PRAWNS, TASMANIAN SMOKED SALMON AND SPICY REEF FISH

Presented with an Array of Condiments
Accompaniments and Salad Garnish

GRILLED MALDIVIAN LOBSTER

Locally Caught and Seasoned with Herbs
Citrus, Chardonnay and Dill Beurre Blanc
Steamed Colourful Panache of Vegetables and New Potatoes

REFRESHING FRUITS

Seasonal Fresh Tropical Fruits

USD 145 per person

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10% Service Charge and 6% GST.*

From the Sea

PRIVATE BBQ

THAI MARINATED GRILLED TIGER PRAWN SALAD

with Mixed Leaves, Crispy Vegetables
Sweet Chilli, Lemongrass and Lime Dressing

FRESH PEPPERED YELLOWFIN TUNA

Warm Balsamic, Virgin Olive Oil
Cherry Tomato and Basil Confit

GRILLED MALDIVIAN LOBSTER

Seasoned with Herbs and Garlic
Mediterranean Grilled Vegetables
Jacket Potato with Sour Cream and Chives

TIRAMISU

Mascarpone and Fresh Strawberry

USD 110 per person

Additional charge for off-island location.

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10% Service Charge and 6% GST.*

Ocean and Earth

PRIVATE BBQ

YELLOWFIN TUNA SASHIMI
with Traditional Garnishes

BBQ TIKKA LAMB SALAD
with Mixed Leaves, Crispy Vegetables
Mango and Mint Yoghurt Dressing

GRILLED MALDIVIAN HALF LOBSTER
with Herbs and Garlic
Australian Grass Feed Beef Fillet
Mediterranean Grilled Vegetables
Jacket Potatoes with Sour Cream and Chives

DARK CHOCOLATE & KAHLUA MOUSSE
with White Chocolate Shavings

USD 110 per person
Additional charge for off-island location.

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Intimate Thai Experience

*Encompassing a culinary journey of Royal Thai Cuisine
prepared by our Thai Chef for your private dining pleasure.*

NEAU NAM TOK

Thai Beef Salad with Crispy Vegetables

TOM YAM LOBSTER

Hot and Sour Lobster Soup with Lemongrass and Chili

GOONG PHAD MED MAMOUNG

Wok Fried Prawns with Cashew Nuts
Bell Peppers and Chillies

GAENG KIEW WARN GAI

Green Chicken Curry

PHAD PAK RUAM

Colourful Vegetables with Garlic
and Soya Sauce

KAOW PLAW

Steamed Fragrant Rice

KUAY THORD, KAOW NIEW MAMUANG

Wok Fried Banana with Coconut Ice Cream, Mango Sticky Rice

USD 95 per person

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10% Service Charge and 6% GST.*

Baros Private Picnic

Chilled King Prawns

Tasmanian Smoked Salmon

Japanese Sushi and Sashimi Box

Vietnamese Vegetarian Rice Paper Rolls

Seasoned Roasted Chicken

Greek Salad

Fresh Breads

Tropical Fruits

Cheeses and Garnishes

Chocolate Mud Cake

USD 55 per person

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10% Service Charge and 6% GST.*

Vegetarian BBQ

BBQ TIKKA BRINJAL SALAD
with Mixed Leaves, Crispy Vegetables
Mango and Mint Yoghurt Dressing

GRILLED HALOUMI CHEESE
Warm Balsamic, Virgin Olive Oil
Cherry Tomato and Basil Confit

MEDITERRANEAN GRILLED VEGETABLES
Grilled Sweetcorn
Jacket Potatoes with Sour Cream and Chives

DARK CHOCOLATE & KAHLUA MOUSSE
with White Chocolate Shavings

or

SEASONAL FRESH TROPICAL FRUITS

USD 110 per person

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