

Dining by Design

We hope you are enjoying the warm tropical weather of Maldives, our wonderful resort and friendly hospitality so renowned in Thailand.

Anantara Kihavah Villas invites you to join us for an unforgettable experience at a destination of your choice, select your cuisine from our extensive dining by design menus or simply make your menu in collaboration with our Chef.

The Food and Beverage Team are delighted to be able to offer you the opportunity to take your dining experience to a new level, be it a romantic candle lit dinner on the beach watching the sunset or on sandbank, in the jungle, on the yacht or in the beautiful surroundings of your own villa. To ensure that we create a memorable evening we will require 24 hours' notice, this allows us the time we need to prepare your cuisine and to set up your own private dining retreat.

Please contact our Food and Beverage Concierge to reserve your 'Dining by Design' arrangements and to avoid disappointment please ensure you book early, as we only provide one reservation per setting to enable us to take personal care of you and to give you the privacy that is essential to that special evening.

Terms & conditions

Surcharges: Dining by Design menus are subjected to the following set-up fees

- 1.1 Events on Anantara Island \$75.00 per person
- 1.2 Events on Bathala Island \$100.00 per person

Cancellation Policy

Cancellation can be completed through the guest relations desk or on extension 'o'. A cancellation fee of 50% off the food menu rate per person will apply, should you cancel your dining by design experience within 12 hrs. of your reservation.

Gourmet Hamper

Whether you are spending a day sailing on our luxury yacht, or enjoying one of our many tailor made excursions, we can provide the ultimate picnic hamper for you to ensure you are never far away from the gourmet delights of Kihavah. Please order 24 hours in advance.

Safari Nibbles

\$14 per item

- Chicken tandoori salad with couscous, mango chutney and papadam
- Seafood salad; mussels, calamari, lobster and prawns tossed with a lime and pomelo dressing
- Ciabatta sandwich with buffalo mozzarella and tomatoes, basil pesto and black olive tapenade
- Classic BLT - bacon, lettuce and tomato sandwich in toasted rye bread
- Grilled Panino - sun dried tomato and oregano bread filled with Speck ham, Taleggio cheese, fresh tomato, crisp lettuce and roast mushrooms
- Shawarma roll - chicken in Lebanese bread smothered with hummus, onion and tomato salad
- Burger of premium Australian beef - sesame bun, juicy top side beef burger, romaine lettuce, melted cheddar cheese, tomato and red onion rings
- Club sandwich - double-decker sandwich filled with roast turkey breast, bacon, lettuce and tomato
- Rocket and prawn salad with parmesan and cherry tomatoes sautéed in chili garlic oil
- Roma tomatoes, Greek Kalamata olives, buffalo mozzarella and oregano
- Our Caesar salad - romaine lettuce, fried eggs, brioche bread, anchovies and parmesan chips, served with either crispy Parma ham, grilled chicken or tossed prawns

- Côte d'Azur - seared yellow fin tuna medallions, French beans, hard boiled quail's eggs, cherry tomatoes, oven roasted black olives, artichokes, boiled potatoes, red onion and bell peppers
- Sliced fresh fruit
- Basket of bread [6 pieces]
- Mini pine nut tart
- Baked pineapple fruit yogurt
- Passion fruit mousse

Sandbank breakfast

A most romantic start to the day...We will transfer you by private speedboat to our secluded island, with a personal waiter in attendance to set up your own piece of beach with umbrella, blanket and your choice of breakfast basket. (For 2 persons and above. Please bear in mind that this excursion is subject to weather conditions and tide times.)

Rise and Shine

\$161 per couple

- Orange juice
- Fresh fruit salad
- Fresh fruit yogurt
- Fruit Danish
- White and brown toasts
- Butter & selection of jams
- Crudités

Sun Salutation

\$196 per couple

- Orange juice, watermelon juice or pineapple juice
- Sliced fresh fruit
- Fresh fruit salad
- Plain and fresh fruit yoghurt
- White or brown toast, soft white and wholemeal rolls
- Plain croissant, pain au chocolat, muffin
- Dried muesli bar, Bircher muesli, cornflakes, all bran
- Butter and margarine
- Soya and skimmed milk
- Strawberry jam, orange confiture and honey
- Crudités
- Mediterranean olives
- Grilled vegetables
- Dressings and condiments

Morning Glory

\$230 per couple

- Carrot, apple, and orange Juice
- Fresh fruit basket
- Plain and fresh fruit yogurt
- Parma, Serrano, Black Forest ham
- Parmigiano Reggiano, Camembert and Taleggio cheese
- Smoked salmon, smoked snapper and cured yellowtail tuna loin
- Strawberry jam, orange confiture, honey and nutella
- Almond croissant, pain au chocolat, Valhrona muffin
- White and brown toast, French and wholemeal rolls
- Crudités

- Mediterranean olives
- Grilled vegetables
- Dressings and condiments
- Butter and margarine
- Soya and skimmed milk

Sandbank lunch

The ultimate indulgence for two people or more. Travel by speedboat to a secluded island, with your own personal waiter in attendance to set up your own piece of beach with umbrella and blanket to ensure your experience is second to none. (Please bear in mind that this excursion is subject to weather conditions and tide times).

Crusoe Escape (cold lunch)

\$276 per couple

- Caesar salad with smoked fish, cured pan seared chicken and condiments
- Seared peppered tuna loin, orange and soya dressing
- Poached prawns with mango and dill
- Lamb salad with coriander and feta cheese
- Char siew chicken served with hoi sin sauce
- Mini beef burger in sesame bun
- Tomatoes and mozzarella
- Tabouleh
- Hummus
- Babaganoush
- Marinated olives
- Capers
- Gherkins
- Sundried tomatoes in oil

Prices are quoted in US Dollars and subject to additional 10% service charge & 3.5% GST

- Marinated garlic cloves with rosemary in oil
- Fruit chutney
- 1000 Island dressing
- French dressing
- Mixed salad with capsicum
- Cherry tomatoes with chives
- Grilled zucchini with herbs and oil
- Bread selection
- Fruit skewer
- Chocolate fudge cake

Just the Two of Us (cold lunch)

\$357 per couple

- Beef carpaccio with basil pesto sauce
- Greek feta cheese and marinated olives
- Grilled marinated prawns with sweet sauce
- Grilled salmon with chili and coriander
- Gado-Gado with peanut sauce
- Minced chicken salad with spiced long beans
- Lamb loin with Pommery mustard and dried candied fruits
- Poached pear with red wine and gorgonzola cheese
- Chicken terrine with cranberry sauce
- Seafood lasagna with curry and coconut sauce
- Salad bar with condiments
- Assorted dolmas
- Mini lamb and chicken Kofta
- Mint raita

- Sweet dill marinated salmon fillet with a dill honey dressing
- Tabouleh
- Hummus
- Baba ganoush
- Marinated olives
- Bread selection
- Fruit skewer
- Pineapple Tatin
- Fresh fruit tart

Castaway (hot lunch)

\$391 per couple

(Live cooking and served)

- Chilli minced pork with herbed roasted rice
- Sautéed calamari, prawns, shellfish with vegetables
- Grilled lobster and grapefruit salad
- Skewers of roast scallops, prawns, octopus, tuna fish, red snapper
- Poached prawns with mango and dill
- Oven roasted calamari with lemongrass and mint
- Black Forest ham
- San Daniele ham
- Home smoked salmon, red snapper and grouper
- Camembert, Taleggio, buffalo mozzarella, and Brie cheese selection
- Pepper crusted rare tuna with wakame mayonnaise
- Fresh herbs and tapenade of olives, capers and tomatoes
- Garlic bruschetta with tomatoes and basil
- Assorted sushi and sashimi with condiments

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- Lamb salad with coriander and feta cheese
- Salad bar with condiments
- Tabouleh
- Hummus
- Babaganoush
- Bread selection
- Fruit skewer
- Pineapple Tatin
- Fresh fruit tart

Romantic Menu - Your Choice of Resort Location

Simply select your favourite location on our island, your ideal menu and we will do the rest. (A set menu for two persons and above)

Romantic menu

\$58 per course per person

Select your preferred cold starter

- Octopus carpaccio, rocket salad, olives and roasted peppers, balsamic dressing
- Spiced marinated chicken roll, eggplant and tomato ratatouille, fried eggplant caviar
- Chilled red pepper gazpacho, buffalo mozzarella croquettes, vegetable ragout
- Cumin and coriander crusted lamb loin, smoked garlic, chickpea hummus, tomatoes and mint salsa
- Cantaloupe melon, homemade bow tie pasta, marinated tuna, feta cheese, salmon roe and chive salad

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Select your preferred hot starter

- Grilled lemongrass skewer of calamari and sea scallops, saffron and raisin basmati rice timbale
- Vegetable tower, asparagus-pancake roll, roasted garlic and chilli
- Red Mullet and artichokes, mashed potato, truffle oil and cherry tomatoes
- Tortelloni of seafood, saffron broth, mussels, clams and baby spinach
- Squid ink tagliolini, pine kernels, sun dried tomatoes and smoked marlin

Select your preferred fish or vegetarian dish

- Seared tuna loin, smoked eggplant and papaya, green tea and lime sauce
- Pan roasted fillet of barramundi, with capers and olives, fennel and citrus salad
- Swordfish steak, rocket salad, anchovy and lemonsalsa, parmesan waffle
- Grilled skewer of seafood, served with red curry and coconut milk tagliatelle
- Vegetable and tofu tempura, tom yum goong and sticky rice in lotus leaf

Select your preferred meat dish

- Grilled lamb chops, Dijon mustard and Reunion peppercorn sauce, green tomato and apple confiture
- Curry and fennel risotto, yogurt and cucumber sauce, deep fried okra
- Duck breast and apricot roll, sweet and sour ratatouille
- Pork medallions, porcini mushroom sauce, baby spinach and bacon chips
- Sirloin of Australian beef, grilled vegetable mille feuille, red wine reduction

Select your preferred dessert

- Rum and raisin jelly, chocolate fudge and white espresso ice cream
- Coconut panna cotta with mango sorbet and papaya passion salad
- Passion fruit tart, palm sugar ice cream and ginger syrup
- Espresso Brulée, poached pear and sambuca ice cream

Cheese selection

- Goat's cheese; St. Maure, Bouche, Pyramid
- Semi soft cheese; Camembert, Taleggio, Reblochon
- Blue cheese; Gorgonzola, Stilton, Roquefort

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BBQ Menu - Your Choice of Resort Location

Whether you prefer the beach, your terrace alongside your private pool or elsewhere on the resort, we can create the perfect barbeque with your choice of menu for the occasions. (For 2 persons and above)

- Appetizer, soup and dessert served, our chef to cook main course on location
- For groups of 6 and above – buffet
- Prices do not vary from choice of Seafood and Meat. If meat or seafood only, the quantity will vary

Barbecue Seafood and/or Meat

\$224 per person

Appetizers

(Served on one sharing plate / or buffet for group of 6 and above)

- Zucchini, eggplant, cherry tomato skewer
- Calamari stuffed with saffron rice and vegetables
- Lamb and chicken mini kebab, peanut sauce, cucumber dip
- Beef, garlic, coriander and paprika Kofta
- Vegetable and mixed meat bamboo skewer
- Char smoked eggplant and papaya
- Tomato cumin and mint

Soup

(Plated / or soup terrine if on buffet)

- Mild spiced coconut and red curry soup with char grilled lemongrass flavored atoll lobster

Main Course on Barbecue

(Barbeque main dish served on one sharing plate / or buffet for group of 6 and above)

- Yellow fin Tuna loin marinated with ginger and sesame oil
- Japanese octopus
- Sesame oil and Soya marinated Canadian sea scallops
- Jumbo king tiger prawns marinated with garlic
- Local reef fish - whole or fillet
- Tenderloin of corn fed beef
- Yellow chicken
- Australian lamb chops flavoured with fennel seeds and reunion green peppercorns
- Pork ribs marinated in pineapple and rum
- Parsley and citrus juice
- Selection of grilled vegetables with individual dips

Dessert

(Served on one sharing plate / or buffet for group of 6 and above)

- Bamboo fruit skewers with ginger and mango
- Mango and lychee cheesecake
- Sliced fruit platter
- Key lime tartlets

Lobster Set Dinner - Your Choice of Resort Location

Simply luxurious...The freshest lobster, cooked to your liking and in your choice of location...what could be possibly better? (Minimum 2 persons)

Lobster Set Dinner

\$184 per person

Appetizer

- Lobster and crab meat spring roll served with homemade chilli and mango salsa

Soup

- Seafood rich soup of prawns, scallops and lobster flavored with lime leaf, curry and coconut milk

Main course

- Grilled Atoll Lobster served with fragrant jasmine rice, butter and roasted herb sauce

Dessert

- Pineapple cheesecake with coconut sorbet and caramelized pineapple
- Lavazza coffee or Sri-Lankan teas
Served with biscotti cantucci

Lobster Dinner Buffet - Your Choice of Resort Location

A gourmet lover's delight and ideal as a celebratory dinner in your choice of location on the resort. (Minimum 6 persons, with an additional \$20 charged per person less than minimum guaranteed).

Lobster Dinner Buffet

\$224 per person

Salad Bar

- “Smoked and rolled” trevally fish, black olives, cream cheese, pine nuts and mushrooms
- Victoria baby pineapple with seafood, kalamansi, coconut curry juice
- Selection of cheese with crackers and dry bread
- Chilled gazpacho shooter with breaded prawns and salsa
- Mixed spice seared trio of reef fish
- Grilled vegetables with sour garlic cream
- Seared rare yellow fin tuna with citrus
- Thai prawns with green mango and lime
- ‘Hinava’ red snapper with shallots and birds’ eye chilies
- Marinated job fish “Ceviche”, lime and raisins
- Tomato and coriander
- Cucumber and cumin
- Romaine lettuce
- Chicken fillets
- Roasted prawns
- Anchovies
- Bread croutons
- Parmesan shavings
- Caesar’s dressing
- Capers

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- Kalamata olives
- Sun dried tomatoes
- Mozzarella bocconcini
- Marinated roasted garlic

Soup

- Seafood chowder with basil garlic croutons

Main course

- Barbequed live lobster served with steamed rice, roast potatoes and tomato

Sauces

- Spicy smoked chili and garlic dip
- Clarified butter and garlic
- Lime and ginger vinaigrette

Dessert

- Banoffee pie
- Tropical fruit skewer with mango dip
- Opera slice
- Mango cheesecake
- Pumpkin chocolate tartlets
- Poached pear in amaretto liquor
- Sliced fruit

Ice cream

- Chocolate
- Strawberry
- Vanilla

Bread display

- Focaccia bread
- Olive bread
- Spinach and bacon rolls
- Rosemary bread
- French bread

BBQ by Design

\$155 per person

Add your own unique touches to our personalized barbeque menu, all conveniently delivered to your villa terrace, personifying yourself into 'Master Chef'!

We will provide all the tools and ingredients needed to prepare your most lavish barbeque lunch or supper to be enjoyed in the privacy of your villa with the most romantic and intimate settings.

From us

- Bowl of warm steamed rice or jacket potatoes
- Tomato salad
- Mixed green salad
- Caesar salad
- Condiments and dressings
- Lemon wedges
- Basket of classics: Mustards, Ketchup, BBQ sauce, Tabasco and Mayonnaise
- 3 kinds of Extra virgin olive oils

- Balsamic vinegars
- Sliced fresh fruit
- 1 dessert of your choice (please choose from any of our Restaurant Menus)

For you to customize

- Eggplant
- Zucchini
- Peppers
- Asparagus
- Pre-blanching potatoes
- Tomatoes

Fish

- Reef fish steak
- Salmon steak
- Jumbo tiger prawn
- 1/2 lobster
- Squid
- Octopus
- Mussels

Or

Meat

- 1/2 baby rooster
- Beef rib-eye
- Lamb chop
- Mixed meat skewer
- Pork loin steak
- Veal bratwurst

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Villa Indulgences

The perfect pre-dinner temptations, to compliment a chilled glass of wine or champagne in the privacy of your villa (Minimum 2 persons)

Heyli Iru

\$32 per person

(5pcs. of each canapés)

- Marinated salmon roulade with dill and Caspian Sea caviar
- Foie gras terrine quenelles on Toast

Thari

\$46 per person

(5pcs. of each canapés)

- Pan seared foie gras on herbed butter baguette with sour cream and caviar
- Seared Canadian scallop with roasted pimento

Maakanaa

\$52 per person

(5pcs. of each canapés)

- Poached lobster tail with dill oil and Iranian sevruga
- Blinis with beluga caviar, sour cream and chopped egg