

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
encroaching 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 a memorable occasion.*

*We also arrange
Private BBQs or a fulfilling Seafood Extravaganza.*

All Private Dining options are subject to availability and weather conditions. Please reserve at least 12 hours in advance to enable us to make your evening special.

You may choose your menu from these selections or request us to create a menu to match your individual desires.

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

***To make this dream dining experience come true, please contact
your Villa Host or the In-Villa Dining Reservations Desk, extension 8.***

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 8% GST.

Ocean and Earth

BBQ MENU

CANAPÉS

Baros-inspired Canapés
with Pommery Brut Royal NV

TUNA TATAKI

Lightly Seared Tuna with Crudo Spring Onion,
Mustard Cress and Ponzu Sauce

MANGO SALAD

with Mixed Leaves, Grilled Baby Corn
and Tandoori Chicken Breast Tossed in a Coriander and Lime Dressing

MAIN COURSE

SAUTÉED REEF FISH FILLETS

with Wasabi Mash Potato, Sesame Stir-Fry Vegetables
and Teriyaki Sauce

GRILLED BEEF TENDERLOIN

with Basil Mash Potato, Sautéed Cherry Tomatoes,
Rocket and Chimichurri Sauce

CHOCOLATE BROWNIE

with Pistachio Nuts, Ginger Anglaise and Candied Coconut

\$495 per couple

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Romantic Journey

OF THE SEA MENU

CANAPÉS

Baros-inspired Canapés
with Moët & Chandon Brut Imperial Rosé NV

TUNA TATAKI

Lightly Seared Tuna with Crudo Spring Onion,
Mustard Cress and Ponzu Sauce

VANILLA BUTTER POACHED LOBSTER TAIL
with Truffled Asparagus and Fennel Potato Mash
Poached Prawn and Tomato Salsa

Or

MALDIVIAN TUNA CURRY

Local Yellow Fin Tuna
Cooked in a Garlic, Coconut, Cardamom and Ginger Sauce
with Chilli, Bilimbis, Curry Leaves, Fennel and Jasmine Rice

RASPBERRY PANNA COTTA

with Seasonal Fruit, Mint and Passion Fruit Coulis

\$495 per couple

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From the Sea

PRIVATE BBQ

CANAPÉS

Baros-inspired Canapés
with Moët & Chandon Brut Imperial NV

SCALLOP & SWEET CORN SALAD

Teriyaki Scallops served with Steamed Baby Corn,
Coriander Leaves, Spring Onion and Satay Sauce

TUNA TATAKI

Salad of Seared Tuna, Red Chicory Leaves,
Pink Grapefruit and Avocado
with Ponzu Dressing

REEF FISH & PRAWNS

Reef Fish Seasoned with Thai Herbs, Chilli and Lime Juice
with Prawns Basted in a Lemongrass and Ginger Butter
Served with Grilled Courgettes and Garlic Naan Bread

CHOCOLATE BROWNIE

with Pistachio Nuts, Ginger Anglaise and Candied Coconut

\$495 per couple

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Picnic Menu

LUNCH

CANAPÉS
Baros-inspired Canapés

CHILLED PRAWNS
with Sweet Chilli Dipping Sauce

TASMANIAN SMOKED SALMON
with Chives and Cream Cheese

JAPANESE SUSHI & SASHIMI BOX
with Pickled Ginger, Wasabi and Soy Sauce

VIETNAMESE VEGETARIAN RICE PAPER ROLLS
with Teriyaki Sauce

SEASONED ROASTED CHICKEN
With Lemon and Herb Mayonnaise

GREEK SALAD
with Lemon Oil

FRESH BREAD & BREAD ROLLS
With Butter and Hummus

TROPICAL FRUITS

CHEESE & BISCUITS
with Grapes and Celery

CHOCOLATE MUD PIE
with Candied Coconut

\$310 per couple

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 8% GST.