




DESIGNER
dining
BY ANANTARA



Anantara's signature private dining invites you to indulge in a unique culinary experience that is tailor made just for you. Select from a choice of your favourite cuisine from our Dining by Design menu, or opt for personalised gourmet creations in collaboration with our Executive Chef.

Our stunning island paradise at Anantara Kihavah Maldives Villas presents a myriad of enchanting settings for your private dining journey – be it a romantic dinner on the beach or sandbank, on a private yacht, or in the intimate surroundings of your own villa. Simply let us know your preferred venue and we'll embellish an exquisite table for the occasion.

To ensure that we create a memorable bespoke dining experience for you, please provide us with at least 24 hours' notice so that we can make all of the necessary arrangements. As Dining by Design experiences are limited and exclusive to a select collection of venues, reserving early is highly recommended.

Please contact your Villa Host to make a reservation.

CANCELLATION POLICY

Your Dining by Design reservation may be cancelled by contacting our Guest Relations desk on extension "0". A 50% fee per person will be applied should you cancel within 24 hours. If the cancellation is made less than 12 hours there will be a 100% charge of your Dining by Design reservation.

Designer Dining BBQ

Please select one appetiser

ENTRÉE

Yellowfin tuna tataki, avocado, cucumber,
seaweed, ponzu dressing

Angus beef tartare, truffle mayonnaise,
soft boiled quail egg, crispy rye toast

Buffalo mozzarella, semi dried roma
tomato, grilled artichoke, zucchini,
peppers and balsamic

Tasting platter - Yellowfin tuna tataki,
angus beef tartare, buffalo mozzarella

Please select one favourite grill

OCEAN GRILL

Indian Ocean Seafood

Spiny lobster with garlic butter

Tiger prawns

Scallops teased with fresh lime and spice

Cajun-spiced calamari

Yellowfin tuna

Sauces

Lemon garlic butter, tomato olive salsa,
spicy thai chilli sauce

USD 365 per person

MEAT GRILL

A selection of Australian meats to please your palate

Wagyu tenderloin

Black angus beef ribeye

Grain fed lamb cutlets

Marinated cornfed chicken skewers

Sauces

Truffle sauce, peppercorn sauce,
grain and dijon mustard

USD 365 per person

MEAT AND SEAFOOD GRILL

A bit of both - seafood and meat

Spiny lobster tail, king prawns, yellowfin tuna,
steak mignon

Grain-fed wagyu tenderloin, lamb cutlet,
chicken skewer

Sauces

Lemon garlic butter, tomato olive salsa, truffle
sauce, peppercorn, grain and dijon mustard

USD 425 per person

ON THE SIDE

Tossed mesclun salad greens with balsamic dressing

Jacket potato with sour cream and chives

Grilled herbs marinated zucchini, eggplants peppers and asparagus

Please select one dessert

DESSERT

Rum-soaked grilled pineapple, sichuan
pepper and coconut ice

Chocolate pot, deconstructed red velvet
and berry skewer

Sliced fruits and choice of ice cream

Prices are quoted in US Dollars subject to 10% service charge and applicable government taxes.

Signature Kihavah Lobster Set Menu

USD 425 per person

SALAD

Sous-vide lobster tail, carpaccio, caviar, citrus fruit, watermelon salad, shellfish vinaigrette dressing

SOUP

Creamy lobster bisque, poached lobster medallions

RAVIOLI

Lobster and chives ravioli, saffron tarragon emulsion, granny smith apple and fennel slaw

GRILLED LOBSTER TAIL

Grilled lobster tail gratinated with thermidor sauce, sweet potato purée, asparagus, truffle hollandaise

DESSERT

Deconstructed lemon tart and ice



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Maldivian Heritage Family Style Dinner

(Designed for 2 pax)

USD 365 per person

YELLOWFIN TUNA

Island spiced yellowfin tuna seared rare, young local greens, fresh coconut, extra virgin coconut oil dressing

SOUP

Fresh coconut milk-poached fish and shellfish, flavoured with local spices and curry leaf

MAIN *(sharing)*

Maldivian Lobster

Marinated with local spices char grilled served with coconut yellow curry

Tiger Prawns

Island spices marinated king prawns, char-grilled fish with curry sauce

Reef Fish

Char-grilled marinated reef fish in banana leaf, finished with curry infused coconut milk steamed rice, chapatti, and condiments

DESSERT *(tasting plate)*

De Constructed Mango Pirini and Pandan Cake

Basmati rice, cinnamon, coconut milk, pandan leaves, coconut cake

Sago Bondi Bai Kadhuru Cake

Sago with coconut milk, date cake salted caramel syrup

Banana Folhi

Caramelised banana stuffed mini pancake, local mango, milk custard

Prices are quoted in US Dollars subject to 10% service charge and applicable government taxes.

Arabic BBQ Family Style

(Designed for 2 pax)

USD 365 per person

FIRST COURSE

Cold Mezze Platter

Hummus, muttabal, tabbouleh, babaganoush

Hot Mezze

Lamb kibbeh, spinach fatayer, cheese rakakat

SECOND COURSE

Soup

Arabic-spiced seafood broth

MAIN COURSE

FROM THE BBQ GRILL

Seafood

Maldivian lobster

Tiger prawns

Reef fish skewers

Meat

Chicken shish kebab

Wagyu beef kebab

Lamb chops

SIDES

Saffron rice with cucumber yoghurt

SAUCES

Harissa sauce

Garlic and chilli tahina

Arabic garlic mayonnaise

DESSERT

Warm umali and stuffed dates

Mahalabia with apricot and pistachio, tamer cake

Baklava cheesecake with toasted pistachio and mango tart



Prices are quoted in US Dollars subject to 10% service charge and applicable government taxes.



Vegetarian Degustation

USD 325 per person

FIRST

Beetroot carpaccio, couscous salad, marinated feta cheese and watermelon

SECOND

Coasted butternut squash soup coconut milk, garlic chips, toasted almonds

THIRD

Wild mushroom and fontina cheese tortellini, green asparagus, tomato butter sauce

FOURTH

Green herb risotto, organic young vegetable, marinated mascarpone cheese

DESSERT

Greek yoghurt panna cotta, salted caramel, sichuan pepper pineapple

Stranded In Paradise Beach BBQ Lunch or Dinner

USD 1,890 per couple

Included: Private boat trip, set-up fee with your own private chef and waiter to ensure your experience is simply magical. Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

AN ASSORTMENT OF HOT AND COLD APPETIZERS

- Grilled calamari with tomato and bell pepper salsa, fresh basil and extra virgin olive oil
- Certified Angus beef carpaccio with parmigiano reggiano, crisp organic, baby rocket leaves and shaved truffles
- Grilled corn fed chicken lollipop on lemongrass skewers with an Asian sweet and spicy black bean sauce
- Hanaakuri Lobster - Roasted lobster in dry curry with Maldivian chilies and island spices

MAIN COURSE

BBQ feast prepared live on the charcoal grilled

- Wagyu beef tenderloin medallions
- Double cut Australian organic lamb chops
- Yellow corn fed chicken breast
- Imported Atlantic salmon marinated with roasted garlic and cilantro
- Line caught fresh fish fillet with fresh herbs and garlic
- Yellow fin tuna with sesame, spring onion and ginger
- Tiger prawns with fresh basil and olive oil
- Indian Ocean half lobster

BBQ items served with a variety of sauces

- Catalan sauce
- Garlic lemon butter sauce
- Ginger and coconut beurre blanc
- Roasted bell pepper salsa
- Mango chutney and guacamole

Finale

- Tropical fruit skewers
- Passion fruit and lemon tartlet
- Chocolate marquis



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Castaway Lunch

USD 1,575 per couple

A romantic indulgence for two people or more. Travel by speedboat to an island or sand bar in the middle of the Indian Ocean. Your very own waiter will be with you to escort you to your private beach set up with umbrellas and a picnic blanket.

Our Chef's will prepare a delicious picnic hamper to be enjoyed next to the sound of rolling waves. Please keep in mind that this excursion is subject to availability as well as weather and tide conditions.

CASTAWAY *(non hot food)*

Cold poached Indian Ocean lobster with Champagne mousse served with Sevruga caviar on toast and citrus salad.

- Assorted sushi, sashimi and maki rolls served with wasabi, pickled ginger and soya sauce
- Tuna tartare Kihavah style with a poached egg and crisp sesame lavache bread
- Homemade cured salmon gravadlax with fresh dill crème fraîche, finely chopped red onion, caper and tomato salsa with lemon and lime wedges
- Assorted cheeses with nuts, chutneys and truffle honey
- Fresh herbs, sundried tomato and olive tapenade, assorted homemade chutneys.
- Assorted mixed organic greens; Belgian endive, wild rocket lettuce, and organic baby spinach with a variety of dressings, tomatoes, cucumbers and assorted julienne vegetables.
- Exotic fruit skewers
- Fresh fruit tart

Cinema Under the Stars

USD 400 per couple

Choose your favourite movie from Kihavah's vast selection whilst dining under the stars in a truly unique island setting.

FINGER FOOD MENU

(all dishes will be served together)

- Baked oysters
- Popcorn
- Vegetable samosas
- Lobster spring rolls
- Prawn cocktail
- Lobster vol au vent with foie gras
- Mini sesame seed brioche bun with Wagyu beef burger and truffle caramelized onion
- Glazes scallop with prosciutto, yuzu lemon reduction and organic micro herb
- Chocolate and peanut candies
- White and dark chocolate dipped strawberries
- Sweet potato chips

BEVERAGE

A choice of non alcoholic beverages included in the package:

- Water
- Mocktails
- Juices
- Soft drinks

Please note that children from 6 to 12 years old will be charged USD 55 per child and 5 years and below will be free of charge.



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