



AN IHG® HOTEL

KANDOOMA  
MALDIVES



## PRIVATE DINING



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MALDIVES



Be spoilt for choice with a selection of intimate and secluded locations as you enjoy watching the changing colours of the setting sun.

## Locations

On the beach or in your villa  
On The Tower Deck

no additional charge  
US\$ 100.00++

## Premium Private Dining Experience

US\$ 550.00++ per couple - including dinner and set up fees

Advanced notice required 2 days prior.

All prices are in US Dollars and subject to 10% Service Charge and other government taxes.

For more information and reservations, please dial "7110".

## appetisers

*please select three*

shrimp with guacamole  
chilled beef roll with enoki mushrooms, truffle-yaki sauce  
roast vegetable tian  
thai squid with young mango salad  
cucumber and tuna with wonton chips  
thai chilled beef with mango and garden greens  
orange chicken salad  
tomato and buffalo mozzarella with basil, olive oil and lemon  
vegetable summer roll with chilli dips

## from the bakery

focaccia olive and basil, ciabatta roasted tomato, onion, and garlic fougasse  
pain de campagne rolls, rustic laugen rolls, soft rolls twist  
white sesame sea salt lavash and oriental zattar grissini  
*(onion-chilli jam, olive tapenade, butter, margarine, olive oil, and balsamic vinegar)*

## from the bbq pit

*please select two*

maldivian lobster with garlic, ginger, lemon, olive oil  
pork fillet with vegetable caper relish  
beef tenderloin with sauce espagnol  
yellow fin tuna steak with wasabi vinaigrette  
balsamic-rosemary-oregano marinated lamb chop  
grilled halloumi with roasted tomato salsa  
herby quinoa stuffed peppers papillote

*please select one*

seafood kebab assortment  
chicken kebab with honey mustard garlic coriander glaze  
lamb kebab in yoghurt marinade  
tandoori vegetable kebab

*(all grills accompanied with potato papillote and grilled vegetables)*

## sweets

*please select one*

apple streusel  
*(served with raspberry coulis, merengue dill and apricot orange confit)*  
brownie baked cheese cake  
*(served with berries, vanilla bean and ginger caramel sauce)*  
orange chocolate marquise  
*(served with mango coulis, cinnamon and nutmet apple compote)*

**US\$ 155.00++ per person**

*additional US\$ 18.50++ per 100 grams of lobster*