

B&F DESTINATION DINNERS



PRIVATE DINNER ON THE BEACH OR CORAL TERRACE

THE ULTIMATE ROMANTIC DINNER JUST GOT HOTTER.
YOU CHOOSE THE VENUE, WE'LL DO THE REST!

US\$ 300 per person /
US\$ 250 per person (full/half board)

FARM MENU

Teriyaki glazed chicken tempura | Maki with Japanese mayonnaise
Papaya salad with crispy duck | bean sprouts and cashew nuts
Lamb rack with herb crust | quinoa | dried fruit and nuts
Wagyu beef striploin | truffled mashed potatoes | vegetables
Caramel mango | lime Chantilly | amaranth wafer

OCEAN MENU

Caviar with condiments
Tuna tartare | turnip rice | sesame dressing
Whole lobster for two with onions | hazelnut butter | leek
Reef fish fillet | braised octopus | bone marrow | potatoes
Chocolate coffee tart | Baileys cream sauce

DINNER

Bruschetta

Mozzarella | cherry tomato | aged balsamic | fresh basil

Summer rolls

Vietnamese rice paper rolls prawns | chili – lime sauce

Maldivian lobster

House made rub | fennel and orange salad | baby spinach

Beef tenderloin

Mushroom marmalade | heirloom carrots | red wine reduction

LUNCH

Greek salad

Bell pepper | cucumber | feta cheese | kalamata olives | shallot | extra virgin olive oil

Grilled prawn salad

grapefruit | baby romaine | celery stalk | passion fruit vinaigrette

Local tuna sandwich

Tandoori chicken wrap

Served with corn tortilla | tomato salsa | guacamole and sour cream

Mezze platter

hummus | baba ganoush | tahini | marinated olive | feta cheese | pita bread

Fresh fruit platter

BREAKFAST

Bakery | pastry basket

Butter | jam

Cereal | fruit yoghurt | bircher muesli

Cheese | smoked reef fish | salmon

Choice of eggs

Fresh fruit | fresh juice

Fresh milk | coffee | tea

Reservations should be made at least five hours in advance. Please inform our talents of any food allergies or intolerances. Prices are subject to 10% Service Charge and GST.

ESCAPE OVERNIGHT

US\$ 3800 FOR THE BOAT RENTAL ONLY
WITHOUT FOOD OR BEVERAGES

WHY NOT ESCAPE FROM PARADISE.
HOP ON OUR TWO MAST MOTOR SAILER YACHT AND BE READY
TO BE AMAZED BY NATURE AND TO BE PAMPARED BY OUR TALENTS

US\$ 2550 FOR BREAKFAST, LUNCH AND DINNER

Dinner

US\$ 1750 FOR BREAKFAST, LUNCH OR DINNER

INCLUSIVE OF PRIVATE CHEF
BEVERAGE CHARGES ARE UPON CONSUMPTION AND ON PRE-ORDER BASIS
PLEASE INFORM OUR EVENTS SPECIALIST FOR A CUSTOMIZED MENU

OCEAN AND FARM MENU

US\$ 300 per person

US\$ 250 per person (full/half board)

W sushi selection

Duck confit salad | roasted beetroot | goat cheese

Lobster risotto | pimento essence

Wagyu beef striploin | truffled mashed potatoes | grilled vegetables

Chocolate coffee tart | Baileys cream sauce

NO MEAT FOR ME

US\$ 250 per person

US\$ 200 per person (full/half board)

Potato and leek veloutée | Shimeji mushrooms | chestnuts

Roasted root vegetables | macadamia nuts | palm heart | truffled butter

Sixty degree egg with crispy potato | asparagus | quinoa glazed | hazelnut butter

Portobello mushroom risotto Spinach | pimento essence

Pistachio sponge cake | berries | mixed nuts | yogurt sorbet

Cancellation policy:

12 hours at 25% of the agreed event

6 hours 50% of the of the agreed event

3 hours and no show 100% of the agreed event

Please inform our Events Specialist for a customized menu

Reservations should be made at least five hours in advance. Please inform our talents of any food allergies or intolerances.
Prices are subject to 10% Service Charge and GST.

GAATHAFUSHI PRIVATE SUNSET + DINNER

Exclusive sunset | US\$ 390 per couple

ENJOY THE SUNSET WITH YOUR SPECIAL SOMEONE:

LET US TAKE CARE OF THE REST

5:30PM – 7:00PM

Bottle of bubbles

Chef's selection of canapés

Option to have a butler or total privacy

Extremely romantic | US\$ 950 per couple

THE PERFECT PACKAGE IF YOU WANT SOME ROMANCE DURING YOUR VACATION.

LET US SWEEP YOU OFF YOUR FEET.

7:00PM – 10:00PM

5 course casual bistro set menu

Private chef and butler

Extremely WOW Romantic | US\$ 1150

WE WANT TO IMPRESS YOU WITH THE PERFECT COMBINATION OF WHAT GAATHAFUSHI

HAS TO OFFER. VIEWS OF THE SUNSET OF THE INDIAN OCEAN FOLLOWED BY

A SET COURSE MENU

5:30PM-10:00PM

Chef's selection of canapés

5 course casual bistro set menu

Private chef and butler

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A NIGHT TO REMEMBER

BREATHE THE OCEAN IN AND IGNITE YOUR SENSES ABOARD ESCAPE FOR A SUMPTUOUS DINNER WITH YOUR VERY OWN PRIVATE CHEF AND BUTLER TO ATTEND TO ALL YOUR NEEDS.

US\$ 1,500 (per couple, US\$ 300 per additional person)
For the boat rental, private chef and the dinner menu

Bruschetta

Mozzarella | cherry tomato | aged balsamic | fresh basil

Summer rolls

Vietnamese rice paper rolls | prawns | chili – lime sauce

Maldivian lobster

House made rub | fennel and orange salad | baby spinach

Beef tenderloin

Mushroom marmalade | heirloom carrots | red wine reduction

Dessert

Apple and pomegranate strudel | mango

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Barefoot BBQ Lunch | US\$ 750 per couple, US\$ 250 for any additional guest

THE ULTIMATE DAYTIME BBQ. BE PAMPERED BY OUR TALENTS AND ENJOY THE BEST INGREDIENTS FROM THE SEA COOKED ESPECIALLY FOR YOU.
12:30PM – 4:30PM

ORGANIC

Nicoise salad

Caesar salad | prawns

Romaine lettuce | shaved parmesan | egg

Sashimi

GRILL

Tuna steak | soya ginger marinated

King prawn | lemon grass | kaffir lime butter

Lobster tail | shallot | garlic marinated

Squid | local spice marinated

HOT SIDE

Corn on the cob | chili butter

Marinated vegetable | mountain herbs

SWEET

Pineapple crumble | coconut curd

Tropical fruits

W Style BBQ Dinner | US\$ 1150 per couple, US\$ 250 for any additional guests.

BECAUSE WE KNOW YOU DESERVE MORE, WE BRING IT ALL. GET READY FOR THE REAL TREAT. THIS EXPERIENCE WILL KNOCK YOU OUT OF LOVE. WE WILL START YOU OFF WITH CANAPÉS AND BUBBLES DURING SUNSET FOLLOWED BY AN EXTENSIVE FEAST PREPARED A LA MINUTE.

5:30PM – 9:00PM

ORGANIC

Caesar salad | chicken

Romaine lettuce | shaved parmesan | egg

Lobster salad | grape fruit salad

Sushi | Sashimi

GRILL

Beef sirloin | herbs marinated

Baby chicken | local spice marinated

Lobster tail | shallot | garlic marinated

Tuna steak | soya ginger marinated

HOT SIDE

Corn on the cob | chili butter

Marinated vegetable | mountain herbs

Baked potato | sour cream herbs

SWEET

Baked vanilla lime cheesecake

Black forest

Tropical fruits

IN RETREAT BBQ

SEA

US\$ 145 per person

US\$ 100 per person (full/half board)

Organic

Nicoise salad
Caesar salad
Romaine lettuce, shaved parmesan, egg

Grill

Tuna steak, soya ginger marinated
King prawn, lemon grass, kaffir lime butter
Lobster tail, shallot & garlic marinated
Squid, local spice marinated

Hot Side

Corn on the cob, chili butter
Marinated vegetable, mountain herbs

Sweet

Pineapple crumble, coconut curd
Tropical fruits

LAND & SEA

US\$ 185 per person

US\$ 135 per person (full/half board)

Organic

Caesar salad
Romaine lettuce, shaved parmesan, egg
Lobster salad, grape fruit salad

Grill

Beef sirloin, herbs marinated
Baby chicken, local spice marinated
Lobster tail, shallot & garlic marinated
Tuna steak, soya ginger marinated

ASK FOR A PRIVATE CHEF FOR US\$ 250

LAND

US\$ 145 per person

US\$ 100 per person (full/half board)

Organic

Roasted beet root, pumpkin salad
chickpeas, goat cheese
Caesar salad, cheese
Romaine lettuce, shaved parmesan, egg

Grill

Beef sirloin, herbs marinated
Lamb cutlets
Baby chicken, local spice marinated

Hot Side

Corn on the cob, chili butter
Baked potato, sour cream herbs

Sweet

Black forest
Tropical fruits

Hot Side

Corn on the cob, chili butter
Marinated vegetable, mountain herbs
Baked potato, sour cream herbs

Sweet

Baked vanilla lime cheesecake
Black forest
Tropical fruits

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