

MÖVENPICK

RESORT KUREDHIVARU
MALDIVES

destination dining

Exclusive culinary experiences tailored for you



culinary moments

Memorable moments to cherish are made right here at Mövenpick Resort Kuredhivaru Maldives. Discover extraordinary dining – perched over the ocean, in your own pool or villa, on a powdery beach and on a desert island. Immerse in our exotic destination with the freshest seafood, tropical sunset cocktails and lively entertainment. Indulge in a romantic tailored dinner, Champagne breakfast, private BBQ; celebrate your family member's birthday, or propose to your loved one just the way you have always imagined.

A romantic couple is dining in a villa pool at sunset. The woman, on the left, is wearing a black and white strapless swimsuit and is smiling while holding a glass of champagne. The man, on the right, is shirtless and also smiling, holding a glass of champagne. They are seated around a large, round, woven wicker tray filled with food and drinks. The pool is set on a concrete deck that extends into the turquoise ocean. In the background, a row of white overwater villas with dark roofs is visible against the golden sky of a setting sun.

in-villa dining

With private in-villa dining service, you can relax in the privacy of your villa and have our chefs prepare your favourite meals from our handcrafted menu. Whether the occasion is a family breakfast or a romantic evening for two, we will deliver outstanding service for any occasion.



floating breakfast

A choice of
American Breakfast,
Continental Breakfast,
Asian Breakfast,
Maldivian Breakfast or
Go-Healthy Menu

Price: US\$ 60++ per person



champagne breakfast

Wake up in your villa and allow us to treat you in style.

- Half a bottle of Champagne
- Fresh seasonal juices of your choice
- Tropical fruit platter: choose from our daily à la carte selection
- Gourmet favourites (P): Iberico ham with tomato ciabatta and extra virgin olive oil
- Eggs royale with smoked salmon and green asparagus
- Selection of pastries and artisan breads, butter and homemade jams
- Freshly brewed coffee, tea or hot chocolate

Price: US\$ 90++ per person





lagoon lunch

Feel the waves of the Indian Ocean at your feet whilst feasting on the best that the bounty of the sea has to offer.

Set lunch menu

- Cold dishes: ceviche, prawns
- Hot dishes: Local tuna, reef fish from the Noonu atoll, lobster, prawns, calamari, scallops, green mussels
- One bottle of white wine

Price: US\$ 250++ per couple



do-it-yourself bbq

Be the master of the grill! Cook your own meal on your villa's private deck using the ingredients provided to you.

- A selection of breads
- Salads: mixed green salad with olives and cherry tomatoes, roasted duck salad with honey mustard dressing
- Sauces: lemon butter, barbecue, rosemary and red wine, cocktail, salsa
- Bbq items: garlic and herb marinated tiger prawns, spiced chicken wings, Maldivian yellowfin tuna, catch of the day, sausage and bell pepper skewers, marinated beef tenderloin
- Accompaniments: grilled vegetables, roast potatoes, egg and garlic fried rice
- Dessert: fruit platter

Price: US\$ 140++ per person





cast away experience on a private island

Welcome the unlimited possibilities of a pristine little private island that is a stone's throw from Mövenpick Kuredhivaru. Encounter the untouched tropical paradise of a secluded island that is yours to discover. Book it for the perfect proposal, an unforgettable picnic, a special occasion with your loved ones and friends, or for group parties.

cast away bbq with primary menu

Unlimited non-alcoholic beverages of your choice
Price: US\$ 4000++ per couple.

cast away bbq with luxury menu

- One bottle of Moët Chandon
- One bottle of white or red wine
- 24 bottles of mixed beer
- Unlimited non-alcoholic beverages of your choice

Price: US\$ 5000++ per couple. Additional person US\$ 1000++.

Advance (48 hours) booking is required.

Duration: 4 hours.

For bookings and menus, please speak to your Island Host.



indian bbq

salads

- Navaranta salad - mixed vegetables, dried fruit, yoghurt
 - Aloo channa chat - potato, chickpeas with chat masala
 - Tandoori gobi - marinated cauliflower with pepper and spices

sauces

- Mint, curry, mango chutney, garlic chutney

main courses

- Barrah kebab
- Murgh hariyali tikka
- Grilled fish with vanilla scented curry sauce
 - Butter chicken
 - Seafood kebab

accompaniments

- Chapatti, paratha, papadam selection of pickles
- Cucumber salad with raita

desserts

- Carrot halwa, fruit skewers with mint, gulab jamun

arabic bbq

starters

- Selection of cold mezze hummus, mohammara, fattouche, lamb kofta
- Selection of hot mezze pita bread, spinach fatayer
 - Lamb kibbeh

sauces

- Spicy harissa
 - Tahini
- Garlic toum

main courses

- Lamb chops
- Chicken kebab skewer
- Arabic style king prawn
 - Beef kebab

accompaniments

- Mixed grilled vegetables
- Ras el hanout scented rice

selection of desserts

- Date cake, om Ali pudding baklava

Price: US\$ 170++ per person
Private Chef US\$ 90++

thai bbq

starters

- Grilled beef salad
- Spicy roasted duck
- Seafood salad Thai style

sauces

- Lime and chilli
- Herb and dry chilli
 - BBQ sauce

main courses

- Spicy reef fish fillet
 - Squid skewers
- Lemongrass marinated chicken thighs
- Lamb chops e-san style
 - Rib eye steak

accompaniment

- Steamed rice wrapped in banana leaf

dessert

- Coconut sticky rice with fresh mango

premium bbq

starters

- Grilled vegetable salad with basil pesto
- Carpaccio of MB7* wagyu with garlic aoli, rocket leaves and parmesan salad
- Salmon caviar with blinis, horseradish cream

sauces

- Bbq, peppercorn, bearnaise, saffron aoli, salsar

main courses

- Corn fed chicken
- Beef fillet rossini
- Catch of the day
- Grilled lobster
- Marinated tiger prawns

accompaniments

- A selection of breads
- Marinated Kalamata olives
- Mixed grilled vegetables

dessert

- Valrhona chocolate brownie, strawberries with lavender honey

Price: US\$ 250++ per person

lobster bbq

starters

- Lobster and mango salad with chilli and lime dressing
- Mixed green salad with avocado
- Prawn Caesar salad

sauces

- Lemon butter, garlic and parsley, spicy seafood

main courses

- Grilled lobster
- Maldivian style jumbo prawns
- Catch of the day fillet
- Yellowfin tuna
- Angus beef tenderloin

accompaniments

- Baked potato with sour cream and pancetta
- Buttered green vegetables

desserts

- Coconut crème brulee and Fruit platter

Price: US\$ 270++ per person

Private Chef US\$ 90++

luxury bbq

The ultimate culinary moment awaits you!

starters

- Salad russe with poached prawns
- Sashimi tuna with wasabi, soy and pickled ginger
- Salmon caviar with blinis, horseradish cream

sauces

- Bbq, bearnaise, café de paris butter, saffron aoli

main courses

- Grilled lobster
- Corn fed chicken
- MB7* wagyu striploin with foie gras
- Whole local fish
- Scallops

accompaniments

- Truffle mash
- Grilled artisan breads
- Panache of mixed vegetables

desserts

- Valrhona chocolate delice with Mövenpick vanilla ice cream

Price: US\$ 500++ per person



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2



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1. Mövenpick signature dinner

US\$ 150++ per couple

2. cinema under the stars

US\$ 200++ per couple

3. jungle dinner

US\$ 250++ per couple

Additional person US\$ 100++

manta dinner

US\$ 300++ per couple



dig-in beach dinner

US\$ 400++ per couple



Additional person US\$ 100++

*to arrange your destination dining experience, please speak to your island host,
call in-villa dining or approach any of our restaurant staff.*

Dining bookings must be made up to 12 hours in advance.

Private island bookings must be made up to 48 hours in advance.

cancellation policy:

If you would like to cancel your reservation, please do so 7 hours in advance.

Cancellations requested after this time will incur a 50% charge.

No shows will incur a 100% charge.

We appreciate your understanding.

All prices are stated in US Dollars and are subject to 10% Service Charge and 12% Government Tax.