



JW MARRIOTT

MALDIVES

FORK & DRINK

DESTINATION DINING



JW Marriott Maldives Resort & Spa private dining concept invites you to indulge in a unique culinary experience that is tailor-made just for you. We present our bespoke Destination Dining service - a selection of dining experiences served in the resort's most secret locations, be it a romantic candle lit dinner on the beach while watching the sunset or in the beautiful surroundings of your own villa. Our resident Wine Sommelier is also on hand to recommend the ideal wine and Champagne to complement your chosen cuisine.

To ensure that we create a memorable evening to capture your special celebration, please allow 24 hours advance notice which will enable us to properly design your special setting and to prepare your chosen cuisine.

Please inform us of any dietary preferences or allergies.

Please contact your Thakuru to reserve your Destination Dining arrangements in order to avoid any disappointment as we only provide limited reservation per setting. This enables us to take extra special care of your wishes and to provide privacy which is essential to your special celebration.

FLOATING BREAKFAST

USD 175 per couple

Pastry Basket

Granola Bowl

homemade granola, fresh berries, caramelized banana, local lime and low fat milk

Chia Seed Breakfast Bowl

72% dark chocolate, coconut, chia and forest honey

Greek Yoghurt Bowl

beechwood honey, moringa, bee pollen and house granola

Avocado on Toast

smashed avocado on dark rye, sunny side egg, extra virgin olive oil

Eggs Benedict

salmon, free range eggs and hollandaise

Signature French Toast

brioche, lime mascarpone, crushed raspberries, pistachio, coconut

Salmon Bagel

applewood smoked salmon, dill crème fraîche, red onion, caper berries

Two Eggs Any Style

two responsibly sourced eggs, cooked your way:
poached, fried, boiled or scrambled. Served with chicken sausage, sautéed tomatoes, grilled asparagus, sauté mushrooms and homemade hash browns

Glass of Champagne

Pot of tea or coffee

Selection of Juices

orange, mango, green apple

BBQ CHEF'S GRILL

USD 225 per person

Salad

Grilled King Prawns Copi Fey Salad
local kale, shredded coconut, Rihakuru mayo

Appetizers

Spiced Reef Fish
wrapped in banana leaves and grilled over the BBQ

Main Course

- Maldivian spiced whole local fish
- Angus beef medallions
- Yellow fin tuna
- Harissa rubbed lamb
- Grilled Mediterranean vegetables, mushrooms & asparagus
- Bay scampi

Dessert

- Raspberry cheese cake
- Coconut strudel

BEACH DINNER WITH UNLIMITED CHAMPAGNE

USD 245 per person

Starter

Chilled Seafood Platter
scallops, reef fish, tuna, mussels, prawns and fresh Sri Lankan crab
served with condiments and salad

Main Course

- Grilled Maldivian Lobster
- Confit chicken breast
- Grilled fish
- Lamb chops

Served with salads and condiments

- Grilled Provençal vegetables
- Ocean water potatoes
- Copi leaf salad
- Red wine sauce
- Garlic butter and lemon wedges

Dessert

- Lemon Grass panna cotta
- Exotic minestrone coconut micro sponge

CAVIAR AND DOM PERIGNON

USD 888 per person

Amuse Bouche

- Smoked salmon spring roll
- Yuzu cream, Yarra valley salmon caviar

Main Course

Selections of the Caviar Platter
accompanied with boiled egg, shallots, gherkins, lemon wedges, sour cream,
and cream fraiche

Dessert

- Sable Breton
- Lemon crème
- Chocolate Jivari Chantilly
- Mango caviar

COCKTAIL AND FOOD PAIRING

USD 175 per person

A 6-course menu paired with exotic cocktails prepared by our own mixologist.

Amuse Bouche

Black Angus beef Tartar
served with a traditional condiments

Salad

Sushi Sampler
hamachi, uni gunkan, unagi nigiri, soft shell crab and hass avocado maki

Starter

Jumbo scallop Ceviche
pea in three textures and lime

Soup

Shaviyani Seafood Bisque
locally caught seafood and shellfish, caviar, lobster bisque

Entrée

Beef Rib Eye
roasted vine tomato, poached garlic, truffle mashed potato, steam broccoli

Dessert

- Vanilla mascarpone mille-feuille
- Passion fruits compote

FAMILY NIGHT AT THE WINE ROOM

USD 350 per person

Celebrate family time together at the Wine Room. Our sommelier has orchestrated wine pairings to complement the culinary creations.

Appetizers

- Russian Zakousky Platter
smoked salmon, cold potato, gherkins, cucumber pickled vegetables, asparagus, onions, green beans
- Chef's selection of cold cuts and dark bread

Main Course

Black Angus Tenderloin "Stroganoff"
portobello puree, truffle, beet carpaccio, cornichon

Ruski Pelmini

- Smetana, diced Spanish onion & soft herbs
- Salad Olivier, potatoes, broccolini, truffled potato puree

Dessert

- Black and white Russian cake
- Russian snow ball cookies
- Cebe dushka ricotta vanilla strawberry

ITALIAN DINNER AT THE WINE ROOM

USD 220 per person

Antipasti

Parma ham, bresaola, pastrami, manchego & parmesan cheese
grilled vegetables, mushrooms, asparagus, grissini, pecorino
NV Santa Margherita Prosecco Superiore Valdobbiadene, Veneto, Italy

Appetizer

- Portobello and wagyu beef sliders
- Exotic seafood fritto misto

Main Course

Risotto ai Frutti di Mare (Seafood Risotto)
Maldivian tuna, jumbo prawns, mussels, squid, saffron
2013 Buglioni Valpolicella Ripasso Classico, Valpolicella, Veneto, Italy

Dessert

Mango tiramisu, mint gel, coconut strudel
2017 Fontanafredda Moscato d'Asti, Piedmont, Italy

LUXURY ROMANCE

USD 300 per person

Surprise your loved one with a romantic set dinner on the beach. Toast to romance and a lifetime of celebration.

Amuse Bouche

Air baguette with Iberico ham

Starter

Carpaccio of snapper and salmon, fine greens, togarashi with extra virgin olive oil

Soup

Cognac scented red lobster soup with grilled baby lobster

or

Truffle scented roasted butternut squash (D/V)

Main Course

Chili, basil and vodka marinated prawns, grilled endive and pearl khuskhus

or

Angus beef tenderloin, semi dried heirloom tomato, baked potato and red wine jus

Dessert

Valrhona chocolate symphony

HOT POT

USD 195 per person

Enjoy a simple but fun dinner with your family and friends where everyone gathers around the simmering brothy pot with unlimited beers from our selections.

Seafood

- Prawn
- Squid
- Yellow fin tuna
- Reef fish

Meat

- Angus striploin
- Chicken

Vegetables

- Bock choy
- Broccoli
- Cauliflower
- Leeks
- Cabbage
- Mushroom
- Tofu
- Carrot
- Glass noodles

Stock

- Spicy meat stock
- Reef fish stock

Sauce and Condiment

- Fish sauce
- Oyster sauce
- Sesame and peanut sauce
- Crusted peanut
- Chili flakes
- Sesame oil
- Spring onion

Dessert

Exotique fruits skewers with lemon grass

Beverage

Unlimited beers from our selections

KOSHER WINE DINNER

USD 220 per person

A four-course gastronomic meal paired with exceptional kosher wines for a memorable evening of fine dining.

Chicken (kosher) pomelo salad with lemon dressing

Beckett's Flat Five Stones Chardonnay, Margaret River, Australia

Breaded chicken escalope with potato salad

Beckett's Flat Five Stones Chardonnay, Margaret River, Australia

Beef striploin with mash and fried broccoli

Beckett's Flat Five Stones Cabernet - Merlot, Margaret River

Australia island vacherin exotique

Beckett's Flat Five Stones Cabernet - Merlot, Margaret River, Australia

GRILLED SEAFOOD & UNLIMITED BUBBLE FAMILY STYLE

USD 325 per person

Indulge in a medley of fresh seafood cooked to your liking paired with Champagne.

- Whole salt crusted baked reef fish
- Slipper lobster
- Maldivian tuna
- King salmon
- Jumbo prawns
- Scallops
- Mussels
- Calamari
- Roasted crab

Served with local salad & ocean water potatoes, salsa verde, grilled lemon and condiments

THAI DINNER ON THE BEACH

USD 250 per person

Appetizer

Yum Neua Wua

seared Black Angus beef, tomato, mint, coriander, roast peanuts

Soup

Tom Yum

Indian Ocean prawns, hot & sour tomato broth, spinach, Thai basil

Wok & Noodle

Pad Thai Prawn

Indian Ocean prawns, fat rice noodles, free range egg, prawn, chili, peanut, lime

Gaeng Keow Wan

green Thai curry, free range chicken, hand-made curry paste, palm heart

Dessert

Thai mango sticky rice with coconut milk soup

TRADITIONAL MALAAFAIY

USD 175 per person

Experience a traditional true Maldivian cuisine on the beach with Bodu Beru music.

Satani / Salad

- BaraboaMashuni
Manafaru garden pumpkin salad
- ModhunuMahaaiFihunuKaashi
mixed crust tuna flakes with roasted coconut
- Anbu magaa
mango and carrot salad

BodhuHifun / Main Course

- TheluliFaru mas
massala fried reef fish
- Fihunukukulhu
oven roasted spicy chicken
- KandhuMussanma
Upper North Province Ocean tuna in coconut curry sauce)
- RanbaFathuli India Kan'duGeDinga
local marinated Indian ocean prawn wrap in pandan leaves)

Condiments

- An'buAssara
mango pickle
- BilamaguAssara
bilinbi pickle
- Papadam

Dessert

- Kiru bokiba
- Semolina phirni
- Coconut sweet
- Cassava pudding

Suruva / Soup

- Baraboo behpen, Raabafeh with kaashi kiru
pumpkin soup, pandan leaves and coconut cream
- Kukulhu surva
shredded chicken with vegetables

- AluviDhonRiaha
braised potato in yellow gravy
- DhiriFiyaBai
sautéed onion and cumin rice
- Huni Roshi
homemade coconut flat bread
- Roti
homemade chappathi bread



WINE AND FOOD PAIRING AT WINE ROOM

USD 275 per person

Crab roulade with avocado

NV Veuve Clicquot Ponsardin Brut, Reims, Champagne, France

Marinated lobster salad, cauliflower puree, caviar, rocket

2018 St Clair Premium Sauvignon Blanc Marlborough New Zealand

Pan fried foie gras, raisin sauce, lemon curd, brioche, lettuce

2016 Ansgar Classerath Trittenheimer Apotheke Kabinett Riesling, Mosel, Germany

Lamb rack, Portobello mushroom, truffle mashed potato, red wine sauce

2013 d'Arenberg The Dead Arm Shiraz, McLaren Vale, Australia

Selection of cheese and chutneys

1998 Château Suduiraut, France

Chocolate coconut sabayon, passion compote, grue cacao

1998 Château Suduiraut, France

Prices are quoted in US Dollars (USD) and are subject to 10% service charge and 12% Government Service Tax