

SO/ MALDIVES

EXPERIENCES – PRIVATE BEACH DINNER 'ARABIC' MENU

LEBANESE & IRANIAN PICKLED VEGETABLES

WOOD-FIRED PITA BREAD, ZA'TAAR

PICKLED GREEN OLIVES

MEZZE

HUMMUS A LOVE AFFAIR OF CHICKPEAS & TAHINI

MOUTABEL
smoked eggplant, tahini, sumac

MAST O KHIAR
kefir yogurt, cucumber, walnut, puffed quinoa & dried rose

MUHAMMARA
walnut, roasted red pepper, pomegranate & aleppo chili

BEETROOT BORANI
roasted beets, nigella, onion, puffed buckwheat

WARAK ENAB
rice stuffed vine leaves

SHORBET EL ADAS
red lentil, lebanese spices

MAIN COURSE

BARBECUED BABY CHICKEN, AGED TAHINI, CHERMOULA
butterflied seabass, coriander, preserved lemon & turmeric yogurt

TABBOULEH OF SPRING BEANS
tomato, mint, burghul & lemon

UP-GRADE OPTIONS *(additional charges apply)*

CAVIAR SERVICE

traditional accompaniments
serbian caviar 10g / .30g tins **S. \$110 / \$290**

LAMB NECK SHAWARMA

tarator, rose harissa, pickles & saj bread **S.\$110**

MALDIVIAN LOBSTER

Aleppo pepper & garlic butter with finger lime **S.\$130**

DESSERT *(choice of one)*

TAHINI PARFAIT

almond, roasted sesame, tea-soaked raisins & pomegranate

COMPRESSED WATERMELON

cherries, yogurt sorbet, dried rose & aryan

INTERNATIONAL CHEESE SELECTION

crackers & lavosh

S | Supplement Charge

\$210 per person

Please be advised that we kindly request a 24-hour notice is required

Personalized chef services available for an additional \$80

All prices mentioned are in USD and subject to 16% GST and 10% service charge.