

PRIVATE

Dining Experiences



WALDORF ASTORIA®
MALDIVES ITHAAFUSHI



Explore

Our private dining team will tailor your special moment, from your choice of cuisine and menus to exclusive use of our resort's best venues and outdoor settings.

For family occasions which call for large private tables at the edge of the ocean, warm catch-ups with groups of friends, or romantic dinners for two, allow our dedicated team to curate all the details.

Curated Dining

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A meal to remember





Arabian Night

The magic of Middle Eastern Cuisine served under the stars.

Bedouin-inspired tents, a star-filled sky and the tones of live Arabic music create a sense of desert magic. Spark your imagination and flavour during this experience with sumptuous dishes featuring Middle Eastern favourites. The outdoor setting is perfect for a post-dinner shisha.

Available daily upon request

US\$ 495++ PER PERSON

INCLUSIONS: Family-style authentic Arabic menu, and themed setup & One (1) Bottle of Château Musar Jeune 2016 or Gold Emotion

*Price is subject to 10% service charge and applicable GST

**Minimum of 2 guests

Twilight Seafood Barbecue

Maldivian barbecue experience by the beach.

Savour our signature Maldivian seafood barbecue and drinks on the beach. Beachside lounging takes a delicious turn, as our skilled chefs grill local fish fresh from the ocean, served and delivered while you dip your toes in the sand.

Subject to change based on weather conditions

US\$ 645++ PER PERSON

INCLUSION: Four-course seafood barbecue menu & One (1) Bottle of House Champagne or Gold Emotion.



Cinema Paradiso

Movie night under the stars on an idyllic Maldivian Beach.

Choose your movie from a selection of classics to watch on a private screen, with the sound of waves gently lapping against the shore and soft powder sand beneath your feet. Lounge in total comfort and take your front row seats to treat your family to our Cinema Paradiso experience on the beach and under a blanket of stars - popcorn included.

Subject to change based on weather conditions.

US\$ 550++ PER PERSON

INCLUSIONS: Popcorn selection and tapas-style dinner & One (1) Bottle of House Champagne or Gold Emotion

*Price is subject to 10% service charge and applicable GST





Take to the ocean

Ultimate Sunset Cruise

Celebrate magical sunsets aboard a private yacht.

Board our luxury Princess yacht for a journey into the unforgettable. Witness cotton candy coloured skies as you sail out to the horizon. Savour a five-course menu prepared by your private Chef. Toast a magnificent sky with a glass of Champagne.

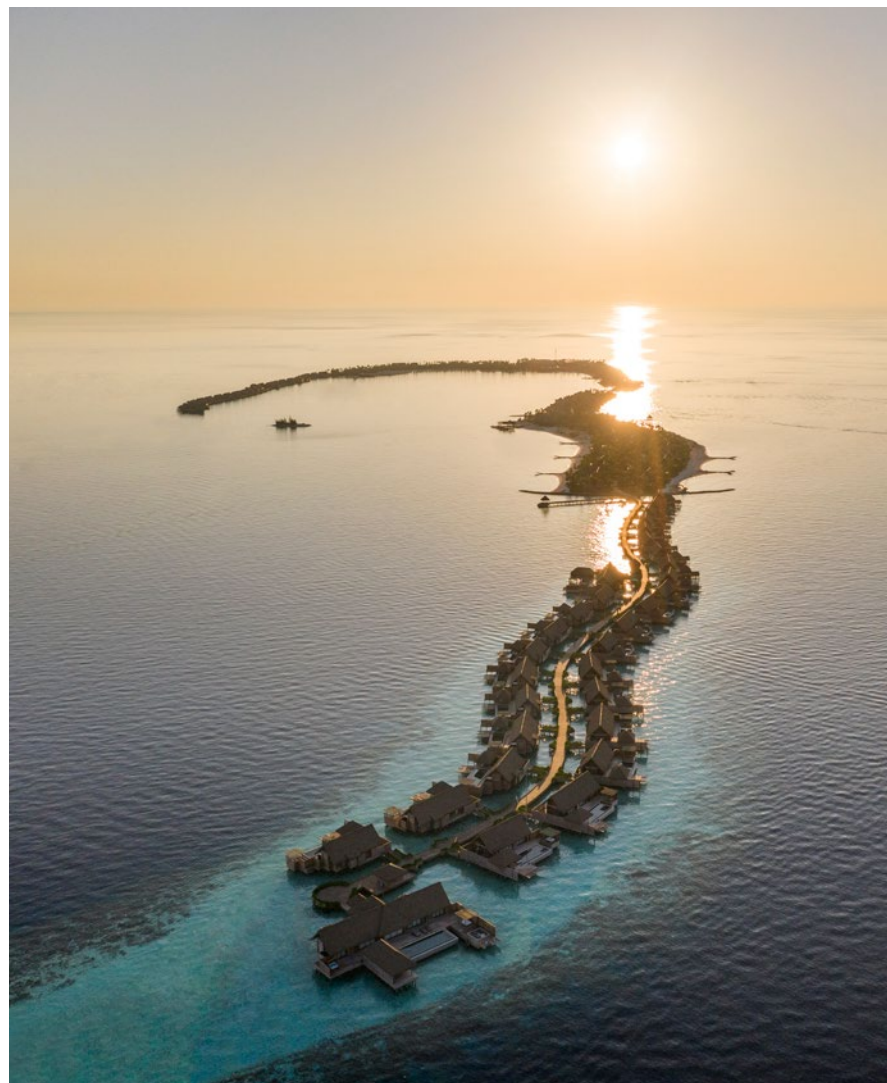
Subject to change based on weather conditions.

US\$ 2900++ PER COUPLE

INCLUSIONS: Sunset cruise, five-course menu, One (1) bottle of Rosé Champagne, and selection of wines.

*Price is subject to 10% service charge and applicable GST

**Minimum of 2 guests



Sunken Sand Getaway

Savour the taste of romance on your private beach.

Enjoy the tropical beauty of the Maldives with a delectable dinner by the beach, illuminated by decorative lanterns and twinkling stars. Our expert team of chefs and sommeliers have created a tantalising menu of innovative dishes, complemented by the finest selection of Champagnes and wines.

Subject to change based on weather conditions.

US\$ 1490++ PER COUPLE

INCLUSIONS: Five-course menu with oysters & One (1) Bottle of House Champagne or Gold Emotion.

*Price is subject to 10% service charge and applicable GST

**Maximum of 2 guests

By the sea



Intimate Island Experience

Decadent dining in your own private paradise.

Experience absolute peace and tranquillity as you begin your romantic journey with a sunset Champagne cruise

Savour delectable dishes prepared by your very own personal chefs on the sand beneath the starry velvet night sky.

Subject to change based on weather conditions.

US\$ 2500++ PER COUPLE

INCLUSIONS: Five-course menu, One (1) bottle of Champagne, Private Chef

*Price is subject to 10% service charge and applicable GST





Sandbank Lunch or Dinner

Let the secluded sandbank be a world of your own.

Surrounded by the magnificent turquoise lagoon, soft powdery sand beneath your feet, let the secluded sandbank be a world of your own. Savour 5-course gourmet lunch or dinner with your loved one.

Your dedicated Chef and the team will compose your perfect sunset dinner, with meals cooked to perfection – be it your meat or seafood, using only fresh ingredients from Chef's kitchen.

Subject to change based on weather conditions.

US\$ 1300++ PER PERSON

INCLUSIONS: Five-course menu,
One (1) Bottle of House Champagne or Gold Emotion.

*Price is subject to 10% service charge and applicable GST

**Minimum of 2 guests

Shades of orange





Ithaa Fushi Private Dining

Celebrate with an unforgettable evening over the waves.

Imagine a twilight dinner in your own private offshore pavilion, elevated on wooden stilts above the crystal water. As one of the few overwater dining experiences in the world, this is the ultimate way to delight your partner in a truly unique setting. While dinner is served, you'll be serenaded by the soothing sounds of the waves lapping below.

Subject to change based on weather conditions.

US\$ 495++ PER PERSON

INCLUSIONS: Five-course dinner menu, Private Chef, One (1) Bottle of House Champagne

*Price is subject to 10% service charge and applicable GST

**Savour exquisite Asian Fusion BBQ and Western Fusion BBQ menus for an additional USD 150++ per person

Beach Picnic

Escape to a tranquil private beach picnic experience.

Surrounded by the magnificent turquoise lagoon, soft powdery sand beneath your feet. Choose from delectable picnic basket options to a full beach day escape. Immerse into the natural beauty of the Maldives with your loved one.

Subject to change based on weather conditions.

US\$ 325++ PER PERSON

INCLUSIONS: Picnic basket, One (1) Bottle of Rosé Wine, Setup

*Price is subject to 10% service charge and applicable GST

**Minimum of 2 guests

Wine Pairing

A splendid wine pairing dinner at The Rock.

Dine around a 200-year-old Jarrah wood table in a cave-like dining room built from Jordanian limestone. With a focus on wine pairings, this five-course dinner is complemented with an extensive selection of fine labels from prestigious vineyards across the world.

US\$ 750++ PER PERSON

INCLUSION: Five-course wine pairing dinner.

*Price is subject to 10% service charge and applicable GST

**Minimum of 2 guests



Tantalising menus



Appetizer

MALDIVIAN LOBSTER

Salmon Ikura, green mango salad, lemongrass sauce

Hot Entree

ORGANIC TERIYAKI CHICKEN SKEWER

Charred leek, kabayaki sauce

Soup

SEAFOOD TOM YAM

Tiger prawn, squid, clam, coriander, kaffir lime

Main Course

LOCAL REEF FISH
SWEET AND SOUR SAUCE
GRILLED MASALA MAOORI LAMB RACK
BASMATI RICE
SEASONAL GREEN VEGETABLES
MINT SAUCE

Dessert

MANGO PUDDING WITH COCONUT SAGO, PANDAN CREAM
EXOTIC SEASONAL FRESH FRUITS

ASIAN CUISINE MENU

Cold Mezze

HUMMUS, MOUTABEL, TABBOULEH, FATTOUSH, VINE LEAVES

Soup

SHAURABAT ADAS

Yellow lentil soup

Main Course

GRILLED LOBSTER, LEMON, OLIVE OIL,
CHICKEN TAWOOK, YOGHURT, HARISSA
BEEF CUBES, ONION, SEVEN SPICES
LAMB CUTLET
GRILLED TOMATO, BAKED ONION, BAKED POTATO,
GARLIC SAUCE
PITA BREAD

Dessert

WARM KUNAFI

Pistachio, ghee, cheese, rose water

EXOTIC SEASONAL FRESH FRUITS

DATES

ARABIC CUISINE MENU

Nigiri Sushi & Sashimi

TUNA, REEF FISH, SHRIMP, TAKO

Sushi Roll

SOFT SHELL CRAB ROLL
VOLCANO ROLL
PRAWN TEMPURA ROLL

Soup

65 DEGREES ORGANIC EGG
Buckwheat soba mushroom, leek, dry shitake broth

Main Course

BLACK COD MISO, A4 MIYAZAKI WAGYU BEEF
ASPARAGUS, WILD MUSHROOM, POMME PUREE, DARK MISO GLAZE

Dessert

YUZU MERINGUE TART WITH SESAME TUILE
EXOTIC SEASONAL FRESH FRUITS
PRALINES

JAPANESE CUISINE MENU

Appetizer

HOKKAIDO SCALLOP
Oscietra caviar, green pea purée, crustacean bisque

Salad

AVOCADO
Trio of quinoa, grapefruit, cucumber, chardonnay vinaigrette

Main Course

FROM THE GRILL
Herb marinated baby chicken
Westholme wagyu beef tenderloin MBS 6-7
Wild mushroom, green asparagus
Truffle mash potato
Black truffle sauce

Dessert

ROASTED PUMPKIN & NUTMEG TART
Caramel chips, vanilla Chantilly cream

EXOTIC SEASONAL FRESH FRUITS

WESTERN CUISINE MENU

KRYSTAL CAVIAR

Ratte potato, sour cream, chives

Cold Selection

JAPANESE TAKO SALAD WITH WAKAME AND PONZU
ROASTED DUCK SALAD WITH PLUM SAUCE AND SESAME
THAI STYLE TIGER PRAWN WITH VERMICELLI

From the Grill

MEAT

Malaysian chicken satay
Lamb rack tikka
Teriyaki Westholme wagyu beef sirloin MBS 5-6

SEAFOOD

Local catch reef fish
Maldivian spiced grilled lobster
Grilled river water prawn with soya and ginger

Side

XO FRIED RICE, ASIAN SEASONAL GREENS, BRAISED MUSHROOM,
PEANUT SAUCE, MINT CORIANDER SAUCE, TERIYAKI SAUCE, CHILLI SAMBAL, CUT CHILLI

Dessert

PAVLOVA WITH LAVENDER CHANTILLY CREAM, EXOTIC FRUITS,
FRESH BERRIES, PRALINES

ASIAN FUSION BBQ GRILL MENU

KRYSTAL CAVIAR

Ratte potato, sour cream, chives

Cold Selection

PERUVIAN STYLE SCALLOP CEVICHE WITH TACOS
AVOCADO AND APPLE SALAD WITH POMEGRANATE
KING PRAWN RICE PAPER ROLL, SWEET CHILLI SAUCE

From the Grill

MEAT

Organic chicken
Maori lamb rack
Westholme wagyu beef sirloin MBS 5-6

SEAFOOD

Local catch reef fish
Grilled Maldivian lobster with lemon and parsley
Grilled river water prawn

Side

WILD MUSHROOM, GREEN ASPARAGUS, WILTED SPINACH
TRUFFLE MASH POTATO
TRUFFLE JUS, PEPPER CORN SAUCE, BÉARNAISE

Dessert

PHILADELPHIA CHEESE CAKE, FRESH BERRIES
PRALINES

WESTERN FUSION BBQ GRILL MENU

Bites

MALDIVIAN SHORTEATS

Appetiser

DINGA ROLL

Prawns rolled with chapati

RIHAFOLHI

Traditional tuna roll

Salad

BARABO MASHUNI

Garden pumpkin with grated coconut and tuna salad

Main Course

FROM THE GRILL

Local reef fish, Maldivian lobster

MASBAI

Traditional Maldivian tuna rice

MALDIVIAN ROSHI

KAANDUKUKULU

Dessert

CHOCOLATE KANAMADHU NUT CAKE

EXOTIC SEASONAL FRESH FRUITS

MALDIVIAN CUISINE MENU

Cold Selection

OSCIESTRA CAVIAR

Smoked salmon, ratte potato, crème fraiche

ALASKAN KING CRAB

Apple and avocado salad

SEARED MALDIVIAN TUNA TATAKI

Wakame salad with sesame and ponzu

BURRATA SALAD

Heirloom tomato, basil, olive oil caviar

Soup

LOBSTER BISQUE CRAB MEAT, COGNAC

Main Course

MEAT

Westholme Wagyu beef tenderloin MBS 6-7

Organic chicken teriyaki

Maori lamb rack

SEAFOOD

Maldivian lobster, garlic and parsley

Hokkaido scallop

Local catch reef fish

SIDE DISH

Lyonnais potato, wild mushrooms, seasonal greens

SAUCE

Black truffle sauce, Arabic garlic sauce, tomato salsa, spicy dip

Dessert

FRESH BERRIES & NUT CRUMBLE TART

EXOTIC FRUITS & BERRY PAVLOVA

DARK CHOCOLATE CAKE & CARAMELIZED HAZELNUT

TROPICAL FRESH FRUITS

SANDBANK MENU

Cinema Paradiso

IBERICO HAM BRUSCHETTA

Tomato salsa, olive oil, basil leaf

ITALIAN BURRATA

Heirloom tomato, olive oil, basil

GRILLED KING PRAWN

Spicy pineapple and tomato salsa

TERIYAKI TOOTHFISH

Spring onion, sesame seed, bonito flakes

STUFFED CHICKEN WINGS

Spicy dip

WAGYU BEEF BURGER

DESSERT

70% Dark chocolate cake
Chantilly cream, caramelized hazelnut

Beach Picnic

COLD SELECTION

Garden salad with avocado and pomegranate
Yellowfin Maldivian tuna Nicoise
Compressed watermelon and feta cheese

Gazpacho
Chilled melon and almond

SANDWICHES

Chicken Caesar wrap
Beef pepperoni with onion relish sandwich
Tuna corn sandwich
Emmental cheese and tomato sandwich

DESSERT

Macadamia nut brownie
Tropical fruit platter
Includes a bottle of Rosé Wine - By OTT



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