



Dining



Discover Soneva Jani's restaurants on the island of Medhufaru and within The Gathering. Choose from international buffets, Japanese cuisine, a toes-in-the-sand restaurant featuring crustaceans and more.



Crab Shack

With an upstairs deck to watch sunsets from, try the Sri Lankan Mud Crab curry, or the Alaskan crabs that rotate through the week. An extensive selection of rose wines are the highlight of the drinks menu. It was voted the 'World's Most Romantic Restaurant' on CNN.com.



Guess Who's Cooking

Dine on a secret menu, prepared by one of our chefs, in a secret, ever-changing location. There is no menu, with each dish tailored to your preferences. Our chef will reveal themselves only after the meal, to talk about the concept, ingredients and what inspired them. It is advised that guests book before 16:00 on Thursday.



The Director's Cut by Nikki

Chef Nikki heads up this Japanese kitchen, serving modern style sashimi, black cod and other Japanese favourites with a contemporary twist. Enjoy a set meal while you take in a classic film at our overwater silent theatre, Cinema Paradiso.



Down to Earth

Begin your day with fresh fruits, juices, and breakfast staples. The day continues with a buffet of organic salads, live cooking stations, the wood-fired pizza oven, tandoors and grills. Sunset aperitifs lead into our evening menus where chefs take the stage in the open kitchen.



Overseas by Mathias Dahlgren

From the mind of acclaimed Swedish chef, Mathias Dahlgren, Overseas' menu is an ode to organic produce and the sea. Dine on pescatarian, vegetarian, and plant-based single plates, sharing plates, and signature dishes for lunch and dinner.



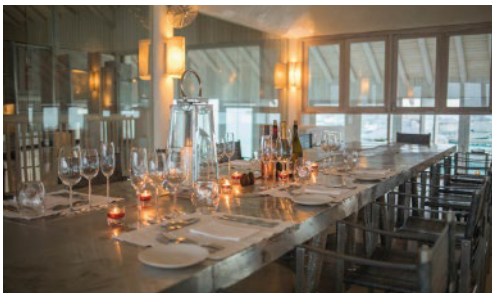
So Wild by Diana Von Cranach

Dine on a health-conscious plant-based menu designed by the innovative raw food chef Diana Von Cranach, showcasing unique and simple dishes that revive historical, nearly-forgotten traditional recipes from the Indonesian Spice Islands and South East Asia. Ninety percent of the ingredients come freshly picked from Soneva Jani's organic garden and most dishes will be raw. Expect some unusual ingredients, as well as healing herbs and botanics.



So Primitive

Gather together for a dining experience that brings the element of fire to the fore. So Primitive's centrepiece is a fire pit where different cooking techniques are honoured. Think roasting, grilling, searing over flames, cooking over coals using kettles and clay pots, and salt-crusted baking. Choose from a menu that features fresh seafood, meats, and plant-based dishes.



So Imaginative

Seating up to 20 guests, So Imaginative is a private room perfect for celebrations. Our sommeliers can also create inspired wine tastings and wine dinners here.



So Engaging

So Engaging is the chef's table, which offers a mystery menu for five very special guests. Get a front row seat to the action, and converse with our chef as he prepares exciting, delicious dishes for his guests of honour.



So Starstruck

Gaze towards the heavens at the first overwater observatory in the Maldives. Sit at one of the four dining tables around our telescope and dine on an expertly crafted menu while our resident Astronomer is on-hand to help navigate the skies.



The Gathering Bar

Drinks and tapas can be enjoyed at any time at this day-into-evening overwater bar. As the sun begins to set, ease into an organic aperitif. Our main bar has one of the best selections of freshly made cocktails, spirits and liqueurs in the Maldives.



North Island

Tucked away on the North Island, this spot is perfect for swimming, snorkelling and time in the sun. Enjoy a pop-up dinner of Maldivian delicacies on our private beach, prepared using what the chef caught or picked earlier that day.



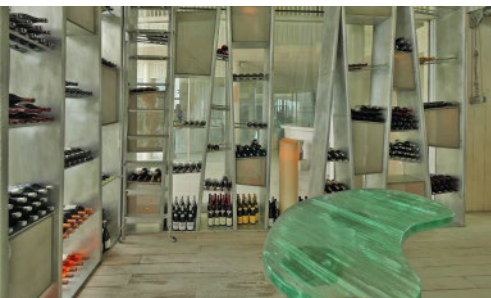
So Guilty

Indulge your sweet tooth in our complimentary chocolate room as you choose from handmade chocolates from our in-house chocolatiers. Take your pick of macaroons, truffles, bonbons and chocolates filled with pralines.



So Cool

Choose from a multitude of ice creams and sorbets, mix and match the classics with Soneva Jani's limited-edition flavours. Gourmet charcuterie, cheese and preserves can also be enjoyed here throughout the day and evening.



The Wine Cellar

Housed in the extraordinary wine tower within The Gathering, the Wine Cellar features a selection that includes predominantly organic or biodynamic wines. Chat with our sommeliers or organise a private wine tasting or wine dinner at the destination of your choosing. Here you will also find a selection of premium cold cuts and cheese, available with our compliments throughout the day.



Destination Dining

A candlelit dinner under the stars. A private picnic with your loved ones. Curate your menu with our chefs, then choose a spot that speaks to you, with your toes in the sand or in the azure waters. The possibilities are endless.



In-Villa Dining

Midnight desserts in the lunar glow? A family lunch where the children plan the menu? A romantic gathering of sensual flavours on a private terrace for two? Take advantage of your tropical living spaces for breakfast, lunch, and dinner.



Special Diets

Be your needs allergy-related or rooted in your religion or culture, we can cater to your dietary requirements. Don't hesitate to let us know of any special preparations (plant-based, vegetarian, gluten-free, nut allergies, low-carb, etc.) that you need in advance.

Contact

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Reservations

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