



LIFESTYLE

Cinnamon
DHONVELI
Maldives

SPECIAL DINNER



LIFESTYLE

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CHICKEN CORDON BLEU

Starter

Crispy fried vegetable spring rolls with Thai sweet chili sauce

Soup

Cream of Asparagus soup with a grissini stick

Main Course

Golden fried crispy chicken Cordon Bleu
with seasonal vegetables and Cajun fried potato wedges

Dessert

Chocolate chip mousse with fruit coulis

Or

Exotic freshly cut fruit platter

Tea or Coffee

Petit fours

USD41.50 per person



DHONI DINNER

Starter

Prawn cocktail on assorted lettuce and tomato
served with tabasco and mayonnaise sauce

Soup

Cream of asparagus soup with a grissini stick

Main Course

Garlic and lime marinated grilled lobster and jumbo prawns
accompanied with mashed potatoes and seasonal buttered vegetables

Or

Herb marinated Australian beef steak, green peppercorn sauce served with seasonal vegetables and
mashed potatoes

Dessert

Crêpes Flambé with fruits and butterscotch sauce

Or

Exotic fresh fruit platter

Tea or Coffee
Petit Fours

USD167.00 per person



DINE IN VILLA

Starter

Prawns, calamari, lobster and red mullet cocktail
with smoked salmon, crispy greens, sweet and sour and balsamic reduction

Soup

Essence of chicken with spinach and ricotta tortellini

Main Course

Grilled Turkey Roulade
with zesty corn salsa and herbed Beurre Rouge

Or

Australian Tenderloin of beef accompanied with sautéed pesto vegetables, creole roast potato and
green peppercorn sauce

Dessert

Crêpe Suzette

Tea or Coffee

Petit Fours

USD112.00 per person



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DINNER UNDER THE STARS

Starter

Smoked salmon, spiced baked fish and smoked duck
accompanied with tropical fruit salsa and greens

Soup

Cream of asparagus soup with a grissini stick

Hot Appetizer

Ricotta cheese and spinach Tortellini with shrimps and tomato coulis

Main Course

Duo of pan seared salmon medallions with saffron sauce, grilled jumbo prawns
with garlic butter accompanied with Thai herbed risotto and buttered vegetables

Or

Grilled beef tenderloin with pink pepper corn gravy,
crispy fried potato wedges and buttered baby vegetables

Dessert

Trio of mousse in Chocolate cup accompanied with mixed berry coulis
Tea or Coffee
Petite Fours

USD224.00 per couple



INDIAN SET DINNER (VEG)

Starter

Prawns, calamari, lobster and red mullet cocktail
with smoked salmon, crispy greens, sweet and sour and balsamic reduction

Soup

Essence of chicken with spinach and ricotta tortellini

Main Course

Grilled Turkey Roulade
with zesty corn salsa and herbed Beurre Rouge

Or

Australian Tenderloin of beef accompanied with sautéed pesto vegetables, creole roast potato and
green peppercorn sauce

Dessert

Crêpe Suzette

Tea or Coffee

Petit Fours

USD112.00 per person



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LOBSTER DINNER

Starter

Smoked salmon
served with dill & fruit relish with assorted greens

Soup

Cream of wild mushroom soup served with a grissini stick

Main Course

Grilled/Thermidor or steamed Lobster (400g)
served with French fries, seasonal vegetables and lemon butter sauce

Dessert

Chocolate chip mousse with Fruit Coulis

Or

Exotic freshly cut fruit platter

Tea or Coffee

Petit Fours

USD101.00 per person

Lobster only

Garlic marinated grilled Lobster (400g)

served with French fries, seasonal vegetables and lemon butter sauce

US\$ 70 per portion



MARQUEE DINNER

Chef's style mouth pleaser to begin

Starter

Norwegian smoked salmon
served with chilled crispy garden salad & dressing

Soup

Cream of wild mushroom soup with grissini stick

Main course

Steamed or grilled spiny lobster and lagoon jumbo prawns
served with green asparagus, aromatic Thai herb risotto and garlic butter

Or

Grilled lamb cutlets with minted pink peppercorn sauce
served with crispy fried potato wedges and buttered baby vegetables

Dessert

Dark chocolate cream cheese tort
with fresh mixed fruit and Melba sauce

Tea or Coffee
Petit Fours

USD140.00 per person



PRAWN SET DINNER

Starter

Smoked Salmon
served with dill and fruit relish with assorted greens

Soup

Cream of Asparagus soup with fried garlic flakes and a grissini sticks

Main Course

Grilled or steamed blue lagoon jumbo prawns
served with steamed rice or French fries,
seasonal vegetables and garlic butter

Dessert

Chocolate mousse with fruit coulis

Or

Exotic freshly cut fruit platter

Tea or Coffee

Petit fours

USD73.00 per person



PRIVATE BARBEQUE

Starter

Crispy fried vegetable spring rolls with sweet Thai sauce

Soup

Cream of Asparagus with a Grissini stick

Your choice of BBQ

Jumbo prawns, squid, octopus, crab and reef fish
served with seasonal vegetables, baked jacket potato,
BBQ sauce, lemon garlic butter and mushroom sauce

or

Beef tenderloin steak, chicken bockwurst sausages, Lamb chops, pork chops chicken Yakitori,
Kikkoman Soy sauce, squid, Reef fish
served with seasonal vegetables, baked jacket potato,
BBQ sauce, lemon garlic butter and mushroom sauce

Dessert

Chocolate chip mousse

Or

Exotic fresh fruit platter

Tea coffee

Petit fours

USD336.00 per couple



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SEAFOOD DINNER

Starter

Smoked breast of duck with assorted greens and fruit salsa

Soup

Cream of wild mushroom soup with a grissini stick

Main Course

Seafood Platter

Pan fried reef fish, calamari, jumbo prawns and baby octopus
served with garlic butter sauce, baby vegetables
and your choice of French fries or steamed basmati rice

Dessert

Creamy orange baked cheesecake nape
with mixed berry coulis and mini tropical fruit kebab

Petit Fours

Tea or Coffee

USD78.00 per person



STEAK DINNER

Starter

Crispy fried vegetable spring rolls with sweet chili dip

Soup

Cream of Asparagus soup with a grissini stick

Main Course

Herb marinated Australian fillet of beef steak,
served with seasonal vegetables and Cajun fried potato wedges

Dessert

Chocolate chip mousse with fruit coulis

or

Exotic freshly cut fruit platter

Tea or Coffee

Petit fours

USD61.50 per person