

DIAMONDS

THUDUFUSHI
MALDIVES

DINING UNDER THE STARS

JOIN US FOR A ROMANTIC 4- COURSE DINNER ON THE BEACH PREPARED BY CHEF THUSITHA

LOBSTER MENU

FIRST COURSE

LOBSTER CATALANA
STEAMED LOBSTER MEDALLION,
FENNEL SALAD, LEMON JUICE,
LETTUCE, HOMEMADED CAVIAR

SECOND COURSE

LOBSTER SPAGHETTI
LOBSTER, BASIL LEAVES, FRESH
TOMATOES, PARSLEY

THIRD COURSE

GRILLED OR STEAMED LOBSTER

BABY VEGETABLES, TUMERIC
POTATOES, CELERY
YOUR CHOICE OF ASIAN
PEPPER SAUCE OR
GARLIC SAUCE

FOURTH COURSE

DESSERT OF THE DAY
SURPRISE DESSERT CREATED
BY CHEF THUSITHA

USD 155 PER PERSON

Prices excludes
10 % Service Charge and 16% GST

BEEF MENU

FIRST COURSE

BEEF CARPACCIO
RAW TENDERLOIN OF BEEF, OLIVE
OIL, PARMESAN

SECOND COURSE

SPAGHETTI BOLOGNESE
PARMESAN CHEESE

THIRD COURSE

GRILLED BEEF

BEEF STRIPLOIN, POTATO PUREEE,
BUTTERED VEGETABLES,
RED WINE SAUCE

FOURTH COURSE

DESSERT OF THE DAY
SURPRISE DESSERT CREATED BY
CHEF THUSITHA

USD 130 PER PERSON

Prices excludes
10 % Service Charge and 16% GST

SEAFOOD MENU

FIRST COURSE

SEAFOOD SALAD
CALAMARI, PRAWN, SCALLOPS,
OCTOPUS, TOMATO, CUCUMBER,
COCKTAIL SAUCE

SECOND COURSE

SPAGHETTI CALAMARI
CHERRY TOMATOES, ONION,
TOMATO SAUCE

THIRD COURSE

- GRILLED PRAWNS

JUMBO PRAWNS, BUTTERED
VEGETABLES, GARLIC
BUTTER SAUCE

OR

- SEAFOOD KEBAB

ROASTED VEGETABLES,
LEMON BUTTER SAUCE

FOURTH COURSE

DESSERT OF THE DAY
SURPRISE DESSERT CREATED BY
CHEF THUSITHA

USD 130 PER PERSON

Prices excludes
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KINDLY CONTACT THE RECEPTION TO MAKE A RESERVATION 24 HOURS IN ADVANCE.
PLEASE INDICATE MENU SELECTION UPON RESERVATION.