DREAM ISLAND

DINNER

FIRE JOURNEY

EXPERIENCE THE MAGIC OF MALDIVIAN DINING UNDER THE STARS ON YOUR PRIVATE SANDBANK. ENJOY A FRESH KURUMBA AT SUNSET, FOLLOWED BY A FEAST CRAFTED BY YOUR PRIVATE CHEF, FEATURING LOCAL INGREDIENTS AND A LIVE COCONUT GRILL. PAIRED WITH FINE WINES LIKE CHAMPAGNE, GEWÜRZTRAMINER, CHARDONNAY, AND MOSCATO, THIS ENCHANTING EVENING ENDS AS THE STARS LIGHT UP THE SKY.

CHAMPAGNE TO BEGIN
Moët & Chandon Brut, France

FINE DE CLAIRE OYSTER
pickled peach, preserved lime gel, asian dressing

MALDIVIAN YELLOWFIN TUNA CEVICHE
citrus variation, blood orange aji amarillo, avocado mousse, jalapeno, salmon roe

WINE PAIRING
Gewürztraminer Abbazia di Novacella, Italy

FROM THE GRILL
persillde calamari, asian spiced grilled sand lobster, grilled salmon, soy marinated scallops, sesame & togarashi tuna steak, yuzu butter prawns

MEAT
mint mustard marinated lamb chop, wagyu beef tenderloin, corn fed chicken

SAUCES
lemon vanilla beurre blanc, pica de galo, sauce verge

SIDES
corn on the cob, rosemary roasted potato, curried spiced carrot, seasonal green salad

WINE PAIRING
Domaines Ott Cotes de Provence by Otte Rose, France

DESSERTS
MARSHMALLOW SUDACHI PIE
sudachi curd, marshmallow nougat, szechuan peppercorn, graham crackercrust, yuzu cream cheese ice cream, passion fruit gel

WINE PAIRING
Deakin Estate Moscato, Australia

$1220 PER COUPLE

ALL PRICES ARE QUOTED IN USD AND ARE INCLUSIVE OF 17% TGST AND 10% SERVICE CHARGE.