DREAM ISLAND

DINNER

LOCAL 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

TRADITIONAL SHORT EATS
Boshi Mashuini: banana flower and fresh coconut
Chichandaa: snake gourd, valhoamas
Kara Salad: watermelon and mint
Fathu Salad: cabbage leaves, boiled tuna, coconut
Bajiya: smoked tuna, crispy fried onions

LOCAL CURRIES
Huni Bai: coconut rice
Tharukaree Riah: vegetable curry
Kukulhu Riah: chicken masala
Mas-Riha: fish curry

*all curries served with chapatti, papadum, pickles, chutney, fried drumstick leaves and kata sambal

WINE PAIRING
Gewürztraminer Abbazia di Novacella, Italy

FROM THE GRILL
Curry Flavored Grilled Maldivian Lobster

Maldivian Style Banana Leaves Wrapped Masala Whole Fish

Coriander Flavored Octopus (Boava)

Cumin & Turmeric Flavored Squid (Boavadhilla Mas)

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

DESSERTS
Fried Banana, Coconut, and Dates (Donkyo Kajura)
served with coconut ice cream

Tropical Fruit Platter

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.