

## *Dine By Design*

Endless opportunities to create the most memorable of moments.

For those in search of a unique Maldivian dining experience, we have curated an exclusive list of dining experiences that will take you around the island and beyond...

Simply select your exclusive destination and personal choice of menu and let the magic of the Maldives drift you away.



## SUBTERRANEAN WINE CELLAR

A food lover's dream set in the deepest underground wine cellar in the Maldives.

By reservation only, this is the ultimate table for an exquisite dining experience.

You can also enjoy breakfast or Lunch.

Be sure to join The Cellar tour as part of the weekly activity program and see for yourself this most remarkable of hidden treasures.



Breakfast, Lunch Or Dinner  
2-3-hour duration  
Available for 2 - 10 guests  
Booking available with 24-hour notice

Please see prices, terms and conditions at the rear of the brochure

## CASTAWAY PICNIC

Be stranded on a tropical island with your loved ones.... and Wilson of course!

Take a speedboat to one of only two uninhabited islands nearby and enjoy bathing in the warm waters and soaking up the Indian Ocean sun.



Breakfast or Lunch Hampers Available  
2-hour duration  
Available for 2 - 10 guests  
Booking available with 24-hour notice

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## CASTAWAY BBQ

Enjoy the prearranged set-up of a with welcome drinks served on arrival by your waiter and a personal BBQ chef to prepare a flamed grilled feast.

A castaway experience is the perfect gift to create memories that will last a lifetime.



Available for Lunch or Dinner  
3-hour duration  
Available for 2 - 10 guests  
Private waiter and chef  
Booking available with 24-hour notice

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## BANYAN TREE GARDEN

Revered as a sacred tree that connects heaven and earth while providing shade and shelter to all beings, the Banyan Tree is a symbol of unity between humans and nature.

This ancient natural wonder is as much a protector of life as it is spirituality enlightening, with many cultures citing the tree's canopy as a place for elders to meet and meditate under.

Enjoy a private beach picnic on the pure sands that grace the Banyan Tree garden taking a well-deserved break for peace and a shared moment of reflection

Available for Breakfast or Lunch hampers  
2-hour duration  
Available for 2 - 6 guests  
Booking available with 12-hour notice

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## ISLAND PICNIC

As you discover the Maldives natural beauty and marvel at JA Manafaru's remoteness and serenity, you'll be drawn to places on the island with incredible views of the ocean vista.

Mark these moments with an island private picnic to savour each minute of your stay witnessing the ambient hues of a majestic sunrise.



Available for Breakfast Hampers  
2-hour duration  
Available for 2 - 6 guests  
Booking available with 12-hour notice

Please see prices, terms and conditions at the rear of the brochure

## BEACHSIDE DINING

With intimacy and privacy in mind, reserving a beachside private dining experience creates the perfect location and ambience for romantics with a message of love to share.

Tailor your menu selection with the assistance of the island Culinary Team and let love flow as you dine from dusk and into the starry night sky.

A romantic couple is seated at a small table on a white sandy beach, facing the ocean. The table is set with a white tablecloth, glasses, and plates. The man is wearing a light blue shirt and dark trousers, and the woman is wearing a white dress. The sky is a mix of soft pinks, oranges, and blues, with scattered clouds. The water is a clear, vibrant blue. Several white, cone-shaped lanterns are placed on the sand around the table, and small, glowing lanterns are scattered on the sand in the foreground. In the distance, a few small islands are visible on the horizon.

Available for Dinner  
2-hour duration  
Available for 2 - 4 guests  
Booking available with 12-hour notice

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## LOVE ON THE BEACH

Treat your special someone with an expression of your deep feelings set in the powder sand of JA Manafaru.

Step onto the beach and inside the light of love, a table just for two with a discreet waiter to deliver your personalised menu.



Available for Dinner  
2-hour duration  
Available for 2 guests  
Booking available with 12-hour notice

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## BEACHSIDE LUXURY

Enjoy a barefoot banquet listening to the lapping waves of the shoreline and the whispering ruffles of the linen canopy.

Flickering candlelight sets the ambience as the sun sets and the wonders of the night sky appear.

This premium beach dining arrangement elevates special moments to create a dreamlike setting for all celebrations for couples and families alike.



Available for Dinner  
2-hour duration  
Available for 2 - 6 guests  
Booking available with 24-hour notice

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## CANOPY OF LIGHT

See stars in your loved one's eyes with the twinkling of fairy lights seamlessly blending with the sparkling night sky while you dine and imbibe.

Make the most of your castaway time in the Maldives and dine on the beach sharing moments of joy with partners, families and newfound island friends.



Available for Dinner  
2-hour duration  
Available for 2 - 10 guests  
Bookings available with 24-hour notice

Please see prices, terms and conditions at the rear of the brochure

## DIG IN TABLE

Take yourself back to seaside fun and memorable childhood days of shorelines and sandcastles.

Enhance your island beach private dining with a unique experience of your very own sunken set-up with sand-made furnishings.

The sands shift and tides come, but the memories of this dining experience will be etched forever on your lover's heart.



Available for Dinner  
2-hour duration  
Available for 2 - 6 guests  
Bookings available with 24-hour notice

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## MALDIVES ANCESTRAL DINNER

Embrace the ancestral culture of these oceanic islands with a traditional Maldivian dining experience on a private island or nearby uninhabited sanctuary.

Enjoy royal service and dance under the stars to the hypnotic drums of the local bodu beru music as the flickering light of the campfire illuminates the shore.



Available for Dinner on Island or Castaway  
3-hour duration  
Available for 2 - 12 guests  
Bookings available with 48-hour notice

Please see prices, terms and conditions at the rear of the brochure

## CINEMA UNDER THE STARS

A movie night like no other, enter a unique theatre experience of sand, sea and stars on the screen and in the night sky.

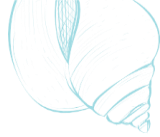
Served with popcorn and your favourite cinema nibbles, make it a date night to remember with the island's outdoor screening.



Available in the Dark  
2-hour duration  
Available for 2 - 10 guests  
Booking available with 12-hour notice

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# WINE CELLAR DINNER DEGUSTATION



## Champagne and Canapes

### Cauliflower and Truffle Teacup

#### Butter Poached Maldivian Lobster Tail

Celeriac purée, Avruga caviar, Crustacean beurre blanc, lobster oil, microgreens

*Louis Latour Macon-Villages Chameroy France*

### Champagne Sorbet

#### Wagyu Beef Tenderloin

Truffle potato purée, baby vegetables, roast vine tomato, mushroom jus

*Malbec/Kaiken Ultra Mendoza Argentina*

#### Basil Panna Cotta

Basil cream custard, tomato confit, mascarpone honey cream, basil tuile

*Kressmann Grande Réserve Sauternes Bordeaux*

### Cheese Platter

*Niepoort Ruby Dum Port Portugal*

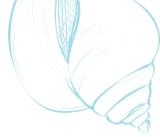
### Petit Fours

*Tea or Coffee*

Please see prices, terms and conditions on the last page of this brochure.



## CELLAR CHAMPAGNE BREAKFAST



### **Bakery Basket**

Home baked bread, pain au chocolat, Danish, croissant, muffins, homemade preserves, butter

### **Acai Bowl**

Banana, homemade granola, seasonal berries

### **Platter**

Cheese, cold cuts, house smoked fish

### **Eggs Manafaru**

English muffin, poached egg, sauteed mushroom, truffle hollandaise, arugula, avocado

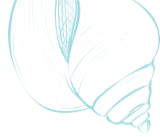
### **Fresh Seasonal Fruit**

### **Beverages**

Fresh fruit juice, JA water, tea, coffee

*Gruet Selection Champagne, France*

# LONG LAZY CELLAR LUNCH



## ENTREE

*Choice of*

### **Green Asparagus Velouté**

Asparagus ribbon, puree, parsley, walnut pesto

### **Yellowfin Tuna Tartare**

Avocado, endive, micro greens, truffle ponzu, Avruga caviar

### **Passionfruit Mint Sorbet**

## MAIN

*Choice of*

### **Catch of the Day**

Pumpkin puree, sautéed green peas, garlic herb butter

### **Chicken Breast**

Hasselback potato, baby vegetable panache, mushroom, rosemary jus

### **Cauliflower Risotto**

Parmesan cheese, cauliflower crisp, truffle oil

## DESSERT

### **Mascarpone Pear Tart**

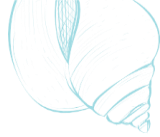
Honey pecan ice cream

## BEVERAGES

JA Water, three selected wine pairings, tea, coffee

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# SUNRISE BREAKFAST HAMPER



## **Bakery Basket**

Home baked bread, pain au chocolat, Danish, croissant, muffins, homemade preserves, butter

## **New York Style Bagel**

Smoked salmon, cream cheese, boiled egg, spring onion

## **Roasted Nut Granola**

Quinoa, coconut, honey, choice of milk

## **Garden Green Salad**

Avocado, radish, tomato, capsicum, feta, pomegranate dressing

## **Cheese & Cold Cut Platter**

Olives, pickles & marinated tomatoes

## **Fresh Seasonal Fruit**

## **Beverages**

Fresh fruit juice, JA water, tea, coffee  
Prosecco – alcohol free available



## SEAFOOD LUNCH HAMPER



Smoked Atlantic salmon & trout, capers, lemon

Seared black pepper yellow fin tuna

Steamed whole lobster, sweet chili coriander dressing

Garlic and lemon baked tiger prawns, fresh herbs

Tomato mozzarella salad, extra virgin olive oil

Mesclun leaves dressed with aged balsamic vinegar

Bread basket

Fresh tropical fruit

### **Beverages**

Fresh fruit juice, JA water, tea, coffee

WELLNESS YOUR WAY **VEGETARIAN** PICNIC



Vietnamese Fresh Vegetable Spring Rolls, Mango Sriracha

Vegetable Samosa, Mint Chutney, Tamarind Chutney

Baked Nachos, Tomato Salsa, Guacamole, Sour Cream

Mumbai Masala Sandwich

Paneer, Vegetable Kati Roll

Mediterranean Salad, Feta, Olives

Bread Basket

Fresh Tropical Fruit

**Beverages**

Fresh fruit juice, JA water, tea, coffee

## BARBEQUE LUNCH

### **Cobb Salad**

Mixed greens, turkey bacon, avocado, roast chicken, cherry tomato, egg, crumbled blue cheese, garlic red wine vinegar dressing.

### **Platters**

Flame grilled tiger prawns

Barbecued reef fish in banana leaf

Beef tenderloin medallions

Baked potato, grilled antipasti vegetables

Home baked bread

Mustard, Chutney, Dips

### **Fresh Seasonal Fruit**

### **Drinks**

Fresh fruit juice, young coconut, soda, JA water.

*Please advise any other drinks you wish to purchase.*

Please see prices, terms and conditions on the last page of this brochure.





**Biss Catulas**

Tuna, potato, egg cutlets, chilli, local spices

**Baraboa Satani**

Pumpkin, fresh coconut cream, chilli, lime, onion, curry leaf

**Fihunu Faru Mas**

Grilled reef fish chilli, cumin, onion, garlic, curry leaf, coconut paste

**Kandu Musanmma**

Tuna rolls, toasted spices, coconut gravy

**Miruhulee Kukulhu**

Roast chicken thigh, chilli, onion, garlic, tomato, cinnamon, cardamon

**Mugu Riha**

Yellow dahl, coconut, turmeric, curry leaf, pandan

**Hanakuri Boashi**

Sautéed banana blossom, smoked tuna, chilli, onion, curry leaf

Steamed rice, chapatti, papadams, pickles

*Dessert*

**Huni Hakuru**

Caramelised young coconut & palm honey with cinnamon, cardamom & local pine nuts, seasonal fruit plate, traditional Maldivian tea

## BARBECUE DINNER

### *Entrée*

#### **White Fish & Coconut Ceviche**

Coconut cream, spring onion, chili, lime

#### **Roasted Baby Beet Salad**

Fig, buffalo mozzarella, arugula, candied walnuts, herb vinaigrette

#### **Pan Seared King Scallops**

Mango, fresh coriander, sweet chilli dressing

### *Main*

Maldivian lobster, prawn, reef fish

Angus beef tenderloin, lamb cutlet, chicken thigh

Grilled vegetables, baked jacket potato, sour cream, chives

Garlic, lemon beurre blanc, mushroom sauce

### *Trio of Desserts*

#### **Chocolate Tart, Red Velvet Cake, Apple Tarte Tatin**

Double Cream

Please see prices, terms and conditions on the last page of this brochure.

## A TASTE OF ASIA



### *Entrée*

Lemongrass seafood satay, sambal matah

Prawn pomelo salad, fresh coriander, roasted chili dressing

Vietnamese-style vegetable spring rolls, spicy fish sauce

### *Main*

Classic green chicken curry, pea eggplant, water chestnut, sweet basil

Wok fried shrimp, peanut, Sichuan pepper, leek, soy, black vinegar, chili

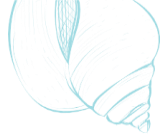
Queen scallops, stir-fried vegetables, garlic, oyster sauce

Steamed jasmine rice

### *Dessert*

Coconut sticky rice, sweet mango, toasted sesame seed

Seasonal fruit platter



Indian Ocean Mango Lassi

*Family Sharing*

**Malai Paneer Tikki**

Punjab cottage cheese, white sesame seeds, mint chutney

**Tandoori Marinated Prawns**

Masala infused tiger prawns, garlic chutney

**Lamb Rogan Josh**

Slow cooked lamb, onion, tomato, saffron gravy, steamed basmati rice

**Rumali Roti**

Grilled flat bread, cucumber raita, sweet homemade chutneys

*Dessert*

**Ghewar**

Sugar-soaked pastry, fresh mango, condensed milk, pistachio, cardamom, saffron, gold leaf.

**Seasonal Tropical Fruit**

**Masala Chai**



## VEGETARIAN DELIGHT

### *Entrée*

#### **Young Coconut Ceviche**

Orange segments, fresh coriander, spring onion, chilli lemon dressing

#### **Beetroot Carpaccio**

Cherry tomato confit, asparagus, arugula, caramel walnut crumble, honey mustard dressing

#### **Summer Rolls**

Carrot, cabbage, avocado, mango, herbs, coconut Sriracha sauce

### *Main*

#### **Baked Eggplant**

Tomato, chickpeas, feta cheese

#### **Grilled Vegetable Fajitas**

Tomato, avocado salsa, sour cream

#### **Creamy Soft Polenta**

Sautéed mushrooms, garlic, herbs, truffle oil

### *Dessert*

#### **Chargrilled Pineapple**

Cinnamon sugar dust, caramel ice-cream

Seasonal fruit platter

Please see prices, terms and conditions on the last page of this brochure.

| Set up charge                |     | Conditions                           |
|------------------------------|-----|--------------------------------------|
| Castaway Picnic              | 300 | Breakfast or Lunch<br>2 to 10 guests |
| Castaway BBQ                 | 500 | Lunch or Dinner<br>2 to 10 guests    |
| Banyan Tree Garden           | 100 | Breakfast or Lunch<br>2 to 6 guests  |
| Island Picnic                | 120 | Breakfast<br>2 to 6 guests           |
| Beachside Dining             | 150 | Dinner<br>2 to 4 guests              |
| Love on the Beach            | 200 | Dinner<br>2 guests                   |
| Beachside Luxury             | 225 | Dinner<br>2 to 6 guests              |
| Canopy of Lights             | 300 | Dinner<br>2 to 10 guests             |
| Dig in Table                 | 300 | Dinner<br>2 to 6 guests              |
| Maldives Ancestral Dinner*   | 500 | Dinner<br>2 to 12 guests             |
| Maldives Ancestral Castaway* | 700 | Dinner<br>2 to 12 guests             |
| Cinema Under the Stars       | 150 | Includes popcorn<br>2 to 10 guests   |

| Menu Charges Per Person    | Adult | Child |
|----------------------------|-------|-------|
| Cellar Degustation         | 595   | 200   |
| Cellar Champagne Breakfast | 130   | 40    |
| Cellar Long Lazy Lunch     | 165   | 50    |
| Breakfast Hamper           | 60    | 30    |
| Seafood Lunch Hamper       | 110   | 60    |
| Vegetarian Lunch Hamper    | 70    | 35    |
| BBQ Lunch                  | 140   | 70    |
| Malaafaiy Dinner           | 110   | 55    |
| BBQ Dinner                 | 200   | 120   |
| A Taste of Asia            | 130   | 65    |
| Spices of India            | 140   | 70    |
| Vegetarian Delight         | 85    | 45    |

Please contact your Thakuru or [email us](#) for bookings.

Please advise any allergies or eating lifestyles at the time of booking and we will do our best to cater for you.

Prices are in USD and subject to 27.6% Government Taxes and Service Charge. Dine by Design locations are subject to prevailing weather conditions. A 50% cancellation fee will apply if you cancel the Castaway Island bookings within six hours of and on island booking within three hours. Maldives Ancestral Dinner is only available with the Malaafaiy menu and will incur 100% cancellation fee within 12 hours.



For Reservations And Further Information,  
Please Contact

JA Manafaru Private Island:

**Reservations:** +960 650 0456 or +971 4814 5500

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