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

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'The prices, terms, and conditions are available on the designated page."

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 island 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

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

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

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

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.

Available for Dinner 2-hour duration Available for 2 - 4 guests Booking available with 12-ho<u>ur notice</u>

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

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

CANOPY OF LIGHT

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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.

THE REAL



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 with 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

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

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

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

Breadbasket

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



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.



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



BARBEQUE 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

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





SPICES OF INDIA

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





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

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

Menu Charges Per Person	Adult	Child
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 <u>email</u> 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.

All prices are in USD and are subject to government taxes (GST) 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

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