

Experiences to celebrate this special time of year ~ 13th, 14th and 15th February 2023 ~

In Villa Floating Breakfast SERVED IN YOUR POOL

Couples Continental Breakfast served with a choice of Tea or Coffee and a chilled bottle of Moët & Chandon Brut NV Champagne.

USD 250net per couple for all meal plans

Couples Afternoon Tea AT WHITE ORCHID LOUNGE

A musical afternoon with a selection of romantic inspired tea sandwiches, cakes and local treats served with choice of fine teas and of course, a flute of Champagne Kir Royale.

USD 55net per person for guests residing on Half Board and Villa & Breakfast benefits. USD 15net per person for guests residing on All Inclusive benefits.

Couples Destination Dining ON THE BEACH

Featuring a four course romantic menu served on the beach with a bottle of Moët & Chandon Rosé Impérial Champagne. We are only hosting one Destination Dining each evening during this event, so remains subject to availability.

USD 430net per person for all meal plans.

Dining By Design at the Cellar

A seven-course unique dining experience paired perfectly with a selection of bottle of Premium Champagne & grand cru wines by our Wine Master. While you are dining, a flower bath drawn & Strawberry dipped chocolates will be placed in your villa.

Only one reservation is available each evening and remains subject to availability.

USD 1,100 net per person with grand cru wine pairing. 15% Discount per person applies for guests residing on All Inclusive Benefits.

Valentines Evening AT OCEAN GRILL

This Valentines evening will feature a seven-course culinary journey, including Lobster paired perfectly by our Wine Master with Moët & Chandon Rosé Impérial Champagne in our beautiful beach setting with romantic music from our musicians.

USD 280net per person for guests residing on Villa & Breakfast benefits.USD 240net per person for guests residing on Half Board benefits.USD 130net per person for guests residing on All Inclusive benefits.

Only available on 14th February from 7:00pm onwards.

- * All prices include obligatory 16% T-GST and 10% Service Charge.
- * For Reservations and further information, please reach out to our Guest Experience Team.
- * Prior reservations are essential and naturally remain subject to availability.
- * Cancellation charges apply in full for "Couples Destination Dining", "In Villa Floating Breakfast" and "Dining by Design at The Cellar".







$\mathbf{13}^{th} \mid \mathbf{14}^{th} \mid \mathbf{15}^{th}$ FEBRUARY 2023 $\,$ ~ 7:00am - 11:00am

A chilled bottle of Moët & Chandon Brut NV Champagne

Sharing Set Menu & N. VoR.

Homemade Bakery Basket: toasted bread, pain au chocolat, rose and pistachio croissant, raspberry and white chocolate palmier, cherry Danish, blueberry mascarpone muffin, red velvet stuffed doughnut. Served with homemade preserves and butter. (sharing)

> Fresh strawberries with whipped cream, Roasted nut granola, quinoa, coconut, honey. (Choice of soy or dairy milk served on the side)

Fresh seasonal fruit platter (sharing)

Breakfast cheese and cold cuts, kalamata olives, pickles and marinated cherry tomatoes (sharing)

Fresh Juice: your choice of Orange, Watermelon or Apple

Hot Beverage: Choice of Menu Tea as listed or pot of Coffee *(Hot Chocolate for Children)*

USD 250net per couple, for all meal plan benefits

* Limited Availability ~ Prior reservations are essential and naturally remain subject to availability. Please allow a fifteen-minute delivery window either side of your reserved delivery time. For Reservations and further information, please reach out to our Guest Experience Team.

<u>Dietary Key:</u> V. Vegetarian, V. Vegan, N. Contains Nuts/Nut Traces/Seeds, S. Spicy,

GF. Gluten-Free, A. Contains Alcohol, VoR. Vegetarian on Request, CFD. Child Friendly Dish.

Valentine's Day ~ In Villa Romantic Floating Breakfast - Terms & Conditions

- Limited Availability Once reserved and confirmed, cancellation charges apply in full.
- Our In Villa Dining Menus and/or Romantic Floating Breakfast do not form part of any benefit and charges apply in full.
- Should you have any specific dietary requirements, please discuss them with our team and we will be happy to assist with prior notice.
- Should you wish to upgrade your Chamzpagne choice from our list, a supplement will apply.
- Alcohol will only be served to 18 years of age or above.
- Alcohol will not be served to Maldivian Nationals
- The management reserves the right to withdraw alcohol service at any time for any reason if there is a situation that impacts our associates, our guests, or our resort premises.
- Despite our best-efforts nuts/nut traces and other allergens may be present in our dishes and throughout our kitchens and bars. Please inform our team of any allergies or special dietary needs.
- Please allow a fifteen-minute delivery window either side of your reserved time.
- Please dial EXT. 630 on your phone to have your tray collected as and when you are finished your breakfast.
- Ø. All cuisine items prepared in our kitchens are Halal.
- All prices are shown in USD and net inclusive of 10% Service Charge and 16% Tourism Goods and Service Tax (T-GST).





$13^{th} \mid 14^{th} \mid 15^{th}$ FEBRUARY 2023 $\ \, \sim$ WHITE ORCHID LOUNGE, 3:00pm - 5.00pm

A Flute of Champagne Kir Royale A.

Sandwiches and Savories

Bagel with home-smoked salmon, capers and cream cheese

Heart-shaped egg sandwich, mayonnaise & chives v.

Spiced tuna samosa *s*.

Heart-shaped curried chicken puffs S.

Crispy vegetable spring rolls V.

Sweet

White chocolate-dipped strawberries

Fresh strawberry compote and cream cheese eclair

Heart-shaped red velvet cake

Raspberry macarons N.

Heart-shaped coconut scones - with strawberry jam and clotted cream

Fine Tea or Coffee Selection

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USD 55net per person for guests residing on Half Board and Villa & Breakfast benefits. USD 15net per person for guests residing on All Inclusive benefits.

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Valentine's Special Couples Afternoon Tea - Terms & Conditions

- Cancellation charges apply in full.
- Should you have any specific dietary requirements, please discuss with our team and we will be happy to assist with prior notice.
- Alcohol will only be served to 18 years of age or above.
- Alcohol will not be served to Maldivian Nationals.
- We respectfully ask all patrons to dress appropriately within our venues and public spaces and not wear clothing which would be deemed too revealing. Please be guided by our Management, should you have any questions.
- All prices are shown in \$US and nett inclusive of 10% Service Charge and 16% Tourism Goods and Service Tax (T-GST).
- Despite our best-efforts nuts/nut traces and other allergens may be present in our dishes and throughout our kitchens and bars. Please inform our team of any allergies or special dietary needs.
- All food items are Halal.
- Some menu items may not form part of "All Inclusive" benefits and a supplement (or discount) may apply as mentioned.
- The management reserves the right to withdraw alcohol service at any time for any reason if there is a situation that impacts our associates, our guests, or our resort premises.
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13th | 14th | 15th FEBRUARY 2023 ~ ON THE BEACH, 7:00pm onwards

Moët & Chandon Rosé Impérial Champagne

AMUSE BOUCHE

Pacific Rock Oyster

Shallot vinegar, cherry tomato salsa

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STARTER

Foie Gras Brûlée

Caramelised fig, walnut and apple crumble, brioche crostini

or

Pan Seared King Scallops

Cauliflower velouté, truffle and herb butter, Avruga caviar

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PALATE CLEANSER

Lemon and Jasmine

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MAIN COURSE

Maldivian Lobster

baby new potato, garden green salad, cilantro chimichurri, roasted pepper beurre blanc

or

Wagyu Tenderloin

Pommes purée, sautéed vegetable panaché, shallot jus - lié

DESSERT

Tasting Platter

Cherry & Vanilla Sphere

Cherry mousse, vanilla crémeux, strawberry shortbread, cherry coulis

Sweetheart

Raspberry and white chocolate mousse, vanilla frozen yoghurt, violet sphere, meringue

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Fine Tea & Coffee Selection with Petit Fours

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USD 430net per person for all meal plans.

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JA MANAFARU ~ "VALENTINE'S DAY COUPLES DESTINATION DINING"

Valentine's Day "Couples Destination Dining" - Terms & Conditions

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- Despite our best efforts nuts/nut traces and other allergens may be present in our dishes and throughout our kitchens and bars. Please inform our team of any allergies or special dietary needs.
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13th | 14th | 15th FEBRUARY 2023 ~ THE CELLAR, 7:00pm onwards

AMUSE BOUCHE (In the Garden)

Pacific Rock Oyster

Mignonette sauce, wine-ripened cherry tomato salsa Moët & Chandon Impérial Rosé Champagne

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STARTER

Ethically Sourced Pan Seared Foie Gras

Toasted brioche crostini, fresh fig brûlée, walnut and apple crumble, raisin sauce Gewurztraminer, Vendanges Tardives, Clos St. Landelin 2007

or

Pan Fried Indian Ocean King Scallops

Cauliflower velouté, black truffle and fresh herb butter, Avruga caviar *Gewurztraminer, Signature Rene Mure 2014*

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PALATE CLEANSER

Lemon and Fresh Jasmine Flower

MAIN COURSE

Maldivian Spiny Lobster

Saffron risotto, micro herb salad, cilantro chimichurri, crustacean beurre blanc Puligny-Montrachet, "Les Charmes", Vincent Girardin 2011

or

Wagyu Beef Wellington

Truffle oil infused fondant potato, sautéed vegetable panaché, shallot jus - lié Domaine Chante Cigale Chateauneuf-du-Pape

Farmhouse Cheese Selections

Gorgonzola, Brie, Manchego, quince, seeds and nuts, homemade crackers Niepoort, Tawny Senior NV

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DESSERT Tasting Platter

Red Cherry & Vanilla Sphere

Cherry mousse, vanilla crémeux, strawberry shortbread, cherry coulis Muscat, Campbells Rutherglen, Victoria NV

Sweetheart

Raspberry and white chocolate mousse, vanilla frozen yoghurt, violet sphere, meringue

Fine Tea & Coffee Selection with Petit Fours

Louis XIII cognac

USD 1,100 per person with grand cru wine pairing.

15% Discount per person applies for guests residing on All Inclusive Benefits.

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Valentine's Day "Dining By Design" - Terms & Conditions

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TUESDAY, 14th FEBRUARY 2023 ~ OCEAN GRILL, 7:00pm onwards.

Moët & Chandon Rosé Impérial Champagne

AMUSE BOUCHE

Pacific Rock Oyster

Shallot vinegar, cherry tomato salsa

STARTER

Pan Seared King Scallops

Cauliflower velouté, truffle and herb butter, Avruga caviar

&

Foie Gras Brûlée

Caramelised fig, walnut and apple crumble, brioche crostini

SORBET

Lemon and Fresh Jasmine Flower

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MAIN COURSE

Maldivian Lobster Tail

baby new potato, garden green salad, cilantro chimichurri, roasted pepper beurre blanc

Farmhouse Cheese (Sharing Plate) & Port

Gorgonzola, Brie, Manchego, quince, fresh fig, seeds and nuts, homemade crackers

DESSERT

Tasting Platter

Cherry & Vanilla Sapphire

Cherry mousse, vanilla crémeux, strawberry shortbread, cherry coulis

Sweetheart

Raspberry and white chocolate mousse, vanilla frozen yoghurt, violet sphere, meringue

Fine Tea & Coffee Selection with Petit Fours & digestif

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USD 280net per person for guests residing on Villa & Breakfast benefits. USD 240net per person for guests residing on Half Board benefits. USD 130net per person for guests residing on All Inclusive benefits.

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Valentine's Day Evening Dinner at Ocean Grill - Terms & Conditions

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- Alcohol will not be served to Maldivian Nationals.
- We respectfully ask all patrons to dress appropriately within our venues and public spaces and not wear clothing which would be deemed too revealing. Please be guided by our Management, should you have any questions.
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- Some menu items may not form part of "All Inclusive" benefits and a supplement (or discount) may apply as mentioned.
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- Some menu items may not form part of "All Inclusive" benefits and a supplement (or discount) may apply as mentioned.