

THE **CELLAR**
Dine By Design

Our lush private island offer a multitude of dining experiences designed for reconnection with loved ones.

Our Food and Beverage and Culinary teams will create holiday memories that will last a lifetime.

Choose the perfect location and menu to taste.



CELLAR DINNER

AMUSE BOUCHE

ENTRÉE

Tian of Crab and Scallops

Hass avocado, green, leaves mango salsa, Avruga caviar

PALATE CLEANSER

Lemongrass and lemon Sorbet

MAIN

Angus Tenderloin & Tiger Prawns

Potato puree, grilled baby vegetables, pepper coulis, Truffle jus

DESSERT

Salted Caramel Chocolate Fudge

Hazelnut praline crumble, fresh seasonal berries

115 per person

All prices are in USD and are subject to 27.6% government taxes and service charge.
Guests residing on DAI are entitled to 15% discount.



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

595 per adult | 200 per child

All prices are in USD and are subject to 27.6% government taxes and service charge.



LONG LAZY CELLAR LUNCH

ENTRÉE

Choice of

Green Asparagus Velouté

Asparagus ribbon, puree, parsley, walnut pesto

Yellowfin Tuna Tartare

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

PALATE CLEANSER

Passion fruit 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

BEVERAGE

JA Water, three selected wine pairings, tea, coffee

165 per adult | 50 per child

All prices are in USD and are subject to 27.6% government taxes and service charge.



CELLAR CHAMPAGNE BREAKFAST

Bakery Basket

Home baked bread, pain au chocolat, Danish, croissants, 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

BEVERAGE

Fresh fruit juice, JA water, tea, coffee

Gruet Selection Champagne, France

130 per adult | 40 per child

All prices are in USD and are subject to 27.6% government taxes and service charge.