

Private Dining

ON BAROS MALDIVES

*A secluded location beside the lagoon-lapped beach,
or on the deck of your own exclusive villa.*

*When you celebrate the moment, there's only the whisper of the waves
intruding on your privacy.*

*Indulge in the experience of being alone with your loved one, the infinite horizon ...
the setting sun...
and the tranquil moonlight.*

Choose your desires from our exquisite menus created to suit the occasion.

*Including private BBQs with a dedicated waiter and BBQ maestro,
a Thai Dinner prepared by our resident Thai Chef,
or a fulfilling Seafood Extravaganza.*

All Private Dining experiences are subject to availability and weather conditions.
Please reserve your experience at least 12 hours in advance to enable us to make your evening special.

Choose your menu from the selections provided, or request us to create a menu to your needs and specifications.

Select your wine, champagne, or cigars from the wide selection available in our cellar at The Lighthouse Restaurant, where one of our knowledgeable team members will be delighted to assist with your choice.

To make this dream dining experience come true, please contact The In Villa Dining Reservations Desk, extension 8

Private Dinner Menus

ROMANTIC JOURNEY OF THE SEA

FROM THE SEA – PRIVATE BBQ

OCEAN AND EARTH – PRIVATE BBQ

INTIMATE THAI EXPERIENCE

BAROS PRIVATE PICNIC

VEGETARIAN BBQ

Romantic Journey of the Sea

An evening of exclusively prepared seafood is presented on this culinary journey for you to savour in the privacy of your own intimate surroundings.

MAGURA TATAKI YELLOWFIN TUNA

Searched and Sliced Freshly Caught Yellow Fin Tuna
with Traditional Japanese Garnishes

CHILLED KING PRAWNS, TASMANIAN SMOKED SALMON AND SPICY REEF FISH

Presented with an Array of Condiments
Accompaniments and Salad Garnish

GRILLED MALDIVIAN LOBSTER

Locally Caught and Seasoned with Herbs
Citrus, Chardonnay and Dill Beurre Blanc
Steamed Colourful Panache of Vegetables and New Potatoes

REFRESHING FRUITS

Seasonal Fresh Tropical Fruits

USD 145 per person

From the Sea

PRIVATE BBQ

THAI MARINATED GRILLED TIGER PRAWN SALAD
with Mixed Leaves, Crispy Vegetables
Sweet Chilli, Lemongrass and Lime Dressing

FRESH PEPPERED YELLOWFIN TUNA
Warm Balsamic, Virgin Olive Oil
Cherry Tomato and Basil Confit

GRILLED MALDIVIAN LOBSTER
Seasoned with Herbs and Garlic
Mediterranean Grilled Vegetables
Jacket Potato with Sour Cream and Chives

TIRAMISU
Mascarpone and Fresh Strawberry

USD 110 per person
Additional charge for off-island location.

Ocean and Earth

PRIVATE BBQ

YELLOWFIN TUNA SASHIMI
with Traditional Garnishes

BBQ TIKKA LAMB SALAD
with Mixed Leaves, Crispy Vegetables
Mango and Mint Yoghurt Dressing

GRILLED MALDIVIAN HALF LOBSTER
with Herbs and Garlic
Australian Grass Feed Beef Fillet
Mediterranean Grilled Vegetables
Jacket Potatoes with Sour Cream and Chives

DARK CHOCOLATE AND KAHLUA MOUSSE
with White Chocolate Shavings

USD 110 per person
Additional charge for off-island location.

Intimate Thai Experience

*Encompassing a culinary journey of Royal Thai Cuisine
prepared by our Thai Chef for your private dining pleasure.*

NEAU NAM TOK
Thai Beef Salad with Crispy Vegetables

TOM YAM LOBSTER
Hot and Sour Lobster Soup with Lemongrass and Chili

GOONG PHAD MED MAMOUNG
Wok Fried Prawns with Cashew Nuts
Bell Peppers and Chillies

GAENG KIEW WARN GAI
Green Chicken Curry

PHAD PAK RUAM
Colourful Vegetables with Garlic
and Soya Sauce

KAOW PLAW
Steamed Fragrant Rice

KUAY THORD, KAOW NIEW MAMUANG
Wok Fried Banana with Coconut Ice Cream, Mango Sticky Rice

USD 95 per person

Above prices are quoted in US Dollars and subject to a 10% Service Charge and 6% GST.

Baros Private Picnic

Chilled King Prawns

Tasmanian Smoked Salmon

Japanese Sushi and Sashimi Box

Vietnamese Vegetarian Rice Paper Rolls

Seasoned Roasted Chicken

Greek Salad

Fresh Breads

Tropical Fruits

Cheeses and Garnishes

Chocolate Mud Cake

USD 55 per person

Vegetarian BBQ

BBQ TIKKA BRINJAL SALAD
with Mixed Leaves, Crispy Vegetables
Mango and Mint Yoghurt Dressing

GRILLED HALOUMI CHEESE
Warm Balsamic, Virgin Olive Oil
Cherry Tomato and Basil Confit

MEDITERRANEAN GRILLED VEGETABLES
Grilled Sweetcorn
Jacket Potatoes with Sour Cream and Chives

DARK CHOCOLATE AND KAHLUA MOUSSE
with White Chocolate Shavings

or

SEASONAL FRESH TROPICAL FRUITS

USD 110 per person