



*Le* **MERIDIEN**  
MALDIVES RESORT & SPA

DESTINATION  
DINING



AVEC AMOUR

ROMANCE SAGA

# ROMANTIC I

\$150.00 per person

## FIRST

### FIN DE CLAIRE OYSTERS 3 WAY

Raw – Chili lime dressing  
Tempura – aji amarillo mayo  
Baked – brown butter hollandaise

### IBERICO HAM, HONEYDEW MELON

Balsamic reduction/ arugula

## MAINS

### NORWEGIAN SALMON

Fresh garden herbs, confit potatoes, edamame,  
dill citrus sauce

OR

### BEEF MEDALLION

Char grilled asparagus, pomme puree, piperade,  
pickled onions

## SWEET

### MOLTEN CHOCOLATE

### PASSIONFRUIT MACAROON

### WILD BERRY CONFITURE

## ADD ON OPTION:

Champagne: 10% off regular  
5% off Premium Champagne

All prices are in United States Dollars and subject to 10% service charge and prevailing government taxes.  
All activities cancelled after 18:00 hrs on the day prior will be charged 50% of the price, cancellations on the same day will be charged at 100%.  
All outdoor activities are subject to change and weather permitting. Menu items and prices are subject to change without prior notice.





ESPECIALLY  
FOR YOU

Private Chef  
BBQ Dinners



## HARVEST OF THE LAND

\$230.00 per person

### FIRST

#### CURED DUCK BREAST

Micro herbs, caramelized apple, hoisin

#### BEEF CONSOMMÉ

Seasonal vegetable balls, parsley oil

### MAINS

#### FROM THE PIT

Chicken thigh – tandoori

Lamb chops – mustard crust

Beef sirloin – au poivre

Jacket new potato

Corn on the cob

Gravy, pommery mustard, siracha sauce

### SWEET

#### DARK CHOCOLATE MOUSSE

#### MIXED BERRY COMPOTE

#### DARK CRUMBLE

## CATCH OF THE SEA

\$230.00 per person

### FIRST

#### CARPACCIO OF FRESH FISHES

Avocado, heirloom tomato, jalapeno ponzu

#### CLEAR VIETNAMESE STYLE FISH SOUP

Tomato, kangkun, tamarind

### MAINS

#### FROM THE PIT

Catch of the day fish – local island style

Indian Ocean Prawns – garlic buttered

Maldivian Yellowfin Tuna – au natural on sea salt

Charred Fingerling Potatoes

Garden Vegetables

Citrus butter sauce, lemongrass, lime sauce, lemon wedge

### SWEET

#### CHILLED CHEESECAKE

#### LEMON CHANTILLY

#### MANGO TEXTURES

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## TREASURES OF THE EARTH

\$250.00 per person

### FIRST

#### OYSTER GRATIN, WAGYU BEEF TARTAR

Wilted spinach, melba toast

#### WILD FOREST MUSHROOM SOUP

Truffle oil, cream, shimeji mushroom

### MAINS

#### FROM THE PIT

Norwegian Salmon - papillote

Beef Medallion - herb crusted

Maldivian Lobster Tail (half) - Beurre Monte ,  
maldon sea salt

Seasonal vegetables

Mashed Potato

Tobiko cream sauce, pommery mustard, beef jus

### SWEET

#### TIRAMISU

Mascarpone / ladies finger / amaretto

## FORAGE OF THE FOREST

\$200.00 per person

### FIRST

#### COMPRESSED WATERMELON

Goat cheese/ balsamic reduction

#### VELVET CAULIFLOWER SOUP

Croutons, cream

### MAINS

#### FROM THE PIT

Paneer – tikka

Vegetable Skewers – pesto

Charred Eggplant Parcel – tomato sauce

Grilled sweet potato

Seasonal root vegetables

Coriander paste / tahina / hummus

### SWEET

#### AIR FLOWN SEASONAL FRUITS PLATTER

#### SORBET OF THE DAY

#### SESAME TUILLE

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