

**MÖVENPICK**

RESORT KUREDHIVARU  
MALDIVES

*destination dining*

Exclusive culinary experiences tailored for you



## *culinary moments*

Memorable moments to cherish are made right here at Mövenpick Resort Kuredhivaru Maldives. Discover extraordinary dining – perched over the ocean, in your own pool or villa, on a powdery beach and on a desert island. Immerse in our exotic destination with the freshest seafood, tropical sunset cocktails and lively entertainment. Indulge in a romantic tailored dinner, Champagne breakfast, private BBQ; celebrate your family member's birthday, or propose to your loved one just the way you have always imagined.

A romantic couple is dining in a villa pool at sunset. The woman, on the left, is wearing a black and white strapless swimsuit and is smiling while holding a glass of champagne. The man, on the right, is shirtless and also smiling, holding a glass of champagne. Between them is a large, round, woven basket filled with food and drinks, including a glass of orange juice and a glass of red juice. The pool is set on a wooden deck, and the background shows a row of white villas with dark roofs on stilts over the ocean. The sky is a mix of orange and blue, indicating the time is either sunrise or sunset.

## *in-villa dining*

With private in-villa dining service, you can relax in the privacy of your villa and have our chefs prepare your favourite meals from our handcrafted menu. Whether the occasion is a family breakfast or a romantic evening for two, we will deliver outstanding service for any occasion.



## *floating breakfast*

A choice of  
American Breakfast,  
Continental Breakfast,  
Asian Breakfast,  
Maldivian Breakfast or  
Go-Healthy Menu

Price: US\$ 60++ per person



# *champagne breakfast*

Wake up in your villa and allow us to treat you in style.

- Half a bottle of Champagne
- Fresh seasonal juices of your choice
- Tropical fruit platter: choose from our daily à la carte selection
- Gourmet favourites (P): Iberico ham with tomato ciabatta and extra virgin olive oil
- Eggs royale with smoked salmon and green asparagus
- Selection of pastries and artisan breads, butter and homemade jams
- Freshly brewed coffee, tea or hot chocolate

Price: US\$ 90++ per person





## *lagoon lunch*

Feel the waves of the Indian Ocean at your feet whilst feasting on the best that the bounty of the sea has to offer.

### Set lunch menu

- Cold dishes: ceviche, prawns
- Hot dishes: Local tuna, reef fish from the Noonu atoll, lobster, prawns, calamari, scallops, green mussels
- One bottle of white wine

Price: US\$ 250++ per couple



# *do-it-yourself bbq*

Be the master of the grill! Cook your own meal on your villa's private deck using the ingredients provided to you.

- A selection of breads
- Salads: mixed green salad with olives and cherry tomatoes, roasted duck salad with honey mustard dressing
- Sauces: lemon butter, barbecue, rosemary and red wine, cocktail, salsa
- Bbq items: garlic and herb marinated tiger prawns, spiced chicken wings, Maldivian yellowfin tuna, catch of the day, sausage and bell pepper skewers, marinated beef tenderloin
- Accompaniments: grilled vegetables, roast potatoes, egg and garlic fried rice
- Dessert: fruit platter

Price: US\$ 140++ per person





## *cast away experience on a private island*

Welcome the unlimited possibilities of a pristine little private island that is a stone's throw from Mövenpick Kuredhivaru. Encounter the untouched tropical paradise of a secluded island that is yours to discover. Book it for the perfect proposal, an unforgettable picnic, a special occasion with your loved ones and friends, or for group parties.



## *cast away bbq with primary menu*

Unlimited non-alcoholic beverages of your choice  
Price: US\$ 4000++ per couple.

## *cast away bbq with luxury menu*

- One bottle of Moët Chandon
  - One bottle of white or red wine
  - 24 bottles of mixed beer
  - Unlimited non-alcoholic beverages of your choice
- Price: US\$ 5000++ per couple. Additional person US\$ 1000++.

Advance (48 hours) booking is required.

Duration: 4 hours.

For bookings and menus, please speak to your Island Host.



# *indian bbq*

## *salads*

- Navaranta salad - mixed vegetables, dried fruit, yoghurt
  - Aloo channa chat - potato, chickpeas with chat masala
  - Tandoori gobi - marinated cauliflower with pepper and spices

## *sauces*

- Mint, curry, mango chutney, garlic chutney

## *main courses*

- Barrah kebab
- Murgh hariyali tikka
- Grilled fish with vanilla scented curry sauce
  - Butter chicken
  - Seafood kebab

## *accompaniments*

- Chapatti, paratha, papadam selection of pickles
- Cucumber salad with raita

## *desserts*

- Carrot halwa, fruit skewers with mint, gulab jamun

# *arabic bbq*

## *starters*

- Selection of cold mezze hummus, mohammara, fattouche, lamb kofta
- Selection of hot mezze pita bread, spinach fatayer
  - Lamb kibbeh

## *sauces*

- Spicy harissa
  - Tahini
- Garlic toum

## *main courses*

- Lamb chops
- Chicken kebab skewer
- Arabic style king prawn
  - Beef kebab

## *accompaniments*

- Mixed grilled vegetables
- Ras el hanout scented rice

## *selection of desserts*

- Date cake, om Ali pudding baklava

Price: US\$ 170++ per person  
Private Chef US\$ 90++

# *thai bbq*

## *starters*

- Grilled beef salad
- Spicy roasted duck
- Seafood salad Thai style

## *sauces*

- Lime and chilli
- Herb and dry chilli
  - BBQ sauce

## *main courses*

- Spicy reef fish fillet
  - Squid skewers
- Lemongrass marinated chicken thighs
- Lamb chops e-san style
  - Rib eye steak

## *accompaniment*

- Steamed rice wrapped in banana leaf

## *dessert*

- Coconut sticky rice with fresh mango

# *premium bbq*

## *starters*

- Grilled vegetable salad with basil pesto
- Carpaccio of MB7\* wagyu with garlic aoli, rocket leaves and parmesan salad
- Salmon caviar with blinis, horseradish cream

## *sauces*

- Bbq, peppercorn, bearnaise, saffron aoli, salsar

## *main courses*

- Corn fed chicken
- Beef fillet rossini
- Catch of the day
- Grilled lobster
- Marinated tiger prawns

## *accompaniments*

- A selection of breads
- Marinated Kalamata olives
- Mixed grilled vegetables

## *dessert*

- Valrhona chocolate brownie, strawberries with lavender honey

Price: US\$ 250++ per person

# *lobster bbq*

## *starters*

- Lobster and mango salad with chilli and lime dressing
- Mixed green salad with avocado
- Prawn Caesar salad

## *sauces*

- Lemon butter, garlic and parsley, spicy seafood

## *main courses*

- Grilled lobster
- Maldivian style jumbo prawns
- Catch of the day fillet
- Yellowfin tuna
- Angus beef tenderloin

## *accompaniments*

- Baked potato with sour cream and pancetta
- Buttered green vegetables

## *desserts*

- Coconut crème brulee and Fruit platter

Price: US\$ 270++ per person

Private Chef US\$ 90++

# *luxury bbq*

The ultimate culinary moment awaits you!

## *starters*

- Salad russe with poached prawns
- Sashimi tuna with wasabi, soy and pickled ginger
- Salmon caviar with blinis, horseradish cream

## *sauces*

- Bbq, bearnaise, café de paris butter, saffron aoli

## *main courses*

- Grilled lobster
- Corn fed chicken
- MB7\* wagyu striploin with foie gras
- Whole local fish
- Scallops

## *accompaniments*

- Truffle mash
- Grilled artisan breads
- Panache of mixed vegetables

## *desserts*

- Valrhona chocolate delice with Mövenpick vanilla ice cream

Price: US\$ 500++ per person



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## *1. cinema under the stars*

US\$ 200++ per couple

## *2. Mövenpick signature dinner*

US\$ 150++ per couple

## *3. jungle dinner*

US\$ 250++ per couple

Additional person US\$ 100++



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## *manta dinner*

US\$ 300++ per couple



## *dig-in beach dinner*

US\$ 400++ per couple



Additional person US\$ 100++

*to arrange your destination dining experience, please speak to your island host,  
call in-villa dining or approach any of our restaurant staff.*

Dining bookings must be made up to 12 hours in advance.

Private island bookings must be made up to 48 hours in advance.

***cancellation policy:***

If you would like to cancel your reservation, please do so 7 hours in advance.

Cancellations requested after this time will incur a 50% charge.

No shows will incur a 100% charge.

We appreciate your understanding.

All prices are stated in US Dollars and are subject to 10% Service Charge and 16% Government Tax.