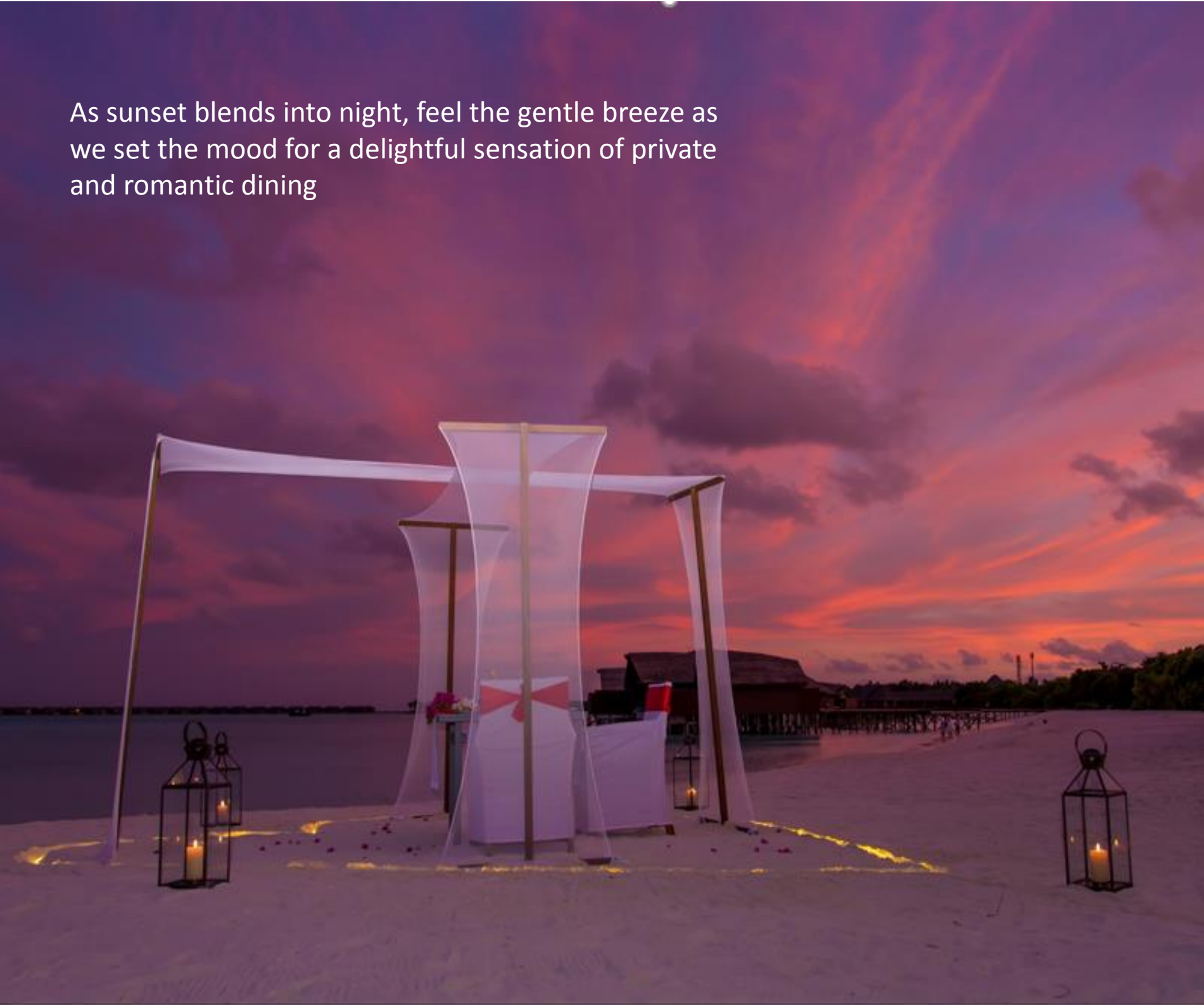


As sunset blends into night, feel the gentle breeze as we set the mood for a delightful sensation of private and romantic dining



# In-Villa Dining

Available from 06:00 pm to 10:30 pm

Your own personal dining experience awaits you.

Sink your feet into the powdery soft white sand and savor the mouth-watering taste of our beach barbecue creations, our fresh and innovative cuisine, paired with the finest wines and champagne.

Or escape in our private floating lounge in the ocean while having a breakfast, light lunch or romantic dinner, a perfect moment to watch the sunset in paradise.

**In-Villa Barbecue is not a part of the half board or full board plans and are fully chargeable as priced in the In-Villa Menu**

**Reservation through In-Villa Dining/Butlers**



# In-Villa Dining

## CLASSIC BEACH BARBECUE


\$180

### SALADS, GARNISHES & SAUCES

Seafood and heart of palm with lemon dressing and fresh herbs

Seared tuna grilled corn tomato and coriander salsa

Chicken Caesar salad

Tomato and mozzarella 

Grilled vegetable 

Steam rice 

Lemon butter

Mushroom sauce

Rosemary jus


### FROM THE BARBECUE GRILL (fresh herbs and garlic marinade)

Salmon fillet

Chicken breast

Beef steak

Chipolata sausages 

Corn on the cobb 

Vegetables skewers 

### SWEET FINAL






Strawberry basil and vanilla salad

Exotic fruit skewer caramelized on the grill and exotic coulis

Soft dark chocolate cake with milk chocolate sauce

Tea or coffee

Supplement lobster, \$25 per 100g

 – Vegetarian  – Dairy Free  – Nut Free  – Gluten Free  – Pork

*All prices are in US dollars & subject to 10% service charge plus 12% GST*



# In-Villa Dining

## PRIVATE SEAFOOD BARBECUE


\$260


### SALADS, GARNISHES & SAUCES

Sushi & sashimi

Mussel salad

Shrimp avocado cocktail

Garden green salad 

Mezze: moussambese, hummus and tabbouleh 

Baked potato 

Assorted parsley vegetable 

Saffron rice 

Selection of flavored butter

Virgin olive oil sauce with basil and tomato

Lemon butter sauce

Sweet chili sauce

### FROM THE BARBECUE GRILL (fresh herbs and garlic marinade)

Calamari

Lobster

King prawn

Fillet of reef fish

Tuna

Vegetables skewers with zucchini, bell pepper & mushroom

### SWEET FINAL





Exotic Tiramisu

Fruit Salad with fresh mint

Vanilla crème brûlée

Lemon tart

Tea or coffee

 – Vegetarian  – Dairy Free  – Nut Free  – Gluten Free  – Pork

*All prices are in US dollars & subject to 10% service charge plus 12% GST*



# In-Villa Dining

## PRIVATE LOBSTER & DRY AGED BEEF BARBECUE

\$320

### SALADS, GARNISHES & SAUCES






- Garden green salad 
- Chicken Caesar salad
- Mezze: eggplant mousse, hummus and tabbouleh 
- Baked potato 
- Assorted parsley vegetables 
- Smoked Salmon
- Saffron rice 
- Selection of mustards
- Selection of flavored butter
- Virgin olive oil sauce with basil and tomato

### FROM THE BARBECUE GRILL (fresh herbs and garlic marinade)

- Lobster
- King prawn
- Fillet of reef fish
- Beef entrecote dry aged
- Lamb chop
- Vegetables skewers with zucchini, bell pepper and mushroom

### SWEET FINAL

- Arabic sweet
- Chocolate and banana pudding
- Apple cinnamon tart
- Fruit salad with fresh mint
- Vanilla panna cotta

 – Vegetarian  – Dairy Free  – Nut Free  – Gluten Free  – Pork

All prices are in US dollars & subject to 10% service charge plus 12% GST



# In-Villa Dining

## ASIAN BARBECUE

\$260

### SALADS, GARNISHES & SAUCES

Chinese cobb salad

Kimchi 

Thai beef salad

Tomato onion and cucumber salad 

Seafood fried rice

Potato and cauliflower masala 

Saffron sauce

Lemon butter sauce

Green chutney

Chili sambal

### FROM THE BARBECUE GRILL

Tandoori lobster


Garlic chili king prawn

Fillet of reef fish

Tikka fillet of tuna masala

Chicken satay

Lamb chop satay

Vegetable skewers 

### SWEET FINAL






Gulab jamun

Fruit salad with fresh mint

Lime panna cotta

Gajar halwa

Tea or coffee

 – Vegetarian  – Dairy Free  – Nut Free  – Gluten Free  – Pork

*All prices are in US dollars & subject to 10% service charge plus 12% GST*



# In-Villa Dining

## ORIENTAL BARBECUE

\$300

### SALADS, GARNISHES & SAUCES

Mezze: mouttabel, hummus, fattoush, tabbouleh and baba ganoush

Mashed potato

Mixed lettuce, condiments

Oriental rice

Grilled vegetables

Virgin olive oil sauce with basil and tomato

Arabic bread



### FROM THE BARBECUE GRILL

Lebanese style lobster

Fillet of reef fish

Lamb chop

Lamb kabab

Kofta

Shish tawook

Rib-eye steak

Vegetables skewers



### SWEET FINAL



Arabic Sweet

Mahalabiya

Basbousa

Umm ali

Exotic fruit platter



– Vegetarian



– Dairy Free



– Nut Free



– Gluten Free



– Pork

*All prices are in US dollars & subject to 10% service charge plus 12% GST*









HIDEAWAY

BEACH RESORT & SPA  
DHONAKULHI MALDIVES

Hideaway Beach Resort & Spa  
Dhonakulhi Island, Haa Alifu Atoll, Maldives  
T. (+960) 650 15 15, F. (+960) 650 16 16  
[www.hideawaybeachmaldives.com](http://www.hideawaybeachmaldives.com)