

**MÖVENPICK**

RESORT KUREDHIVARU
MALDIVES

destination dining

Exclusive culinary experiences tailored for you



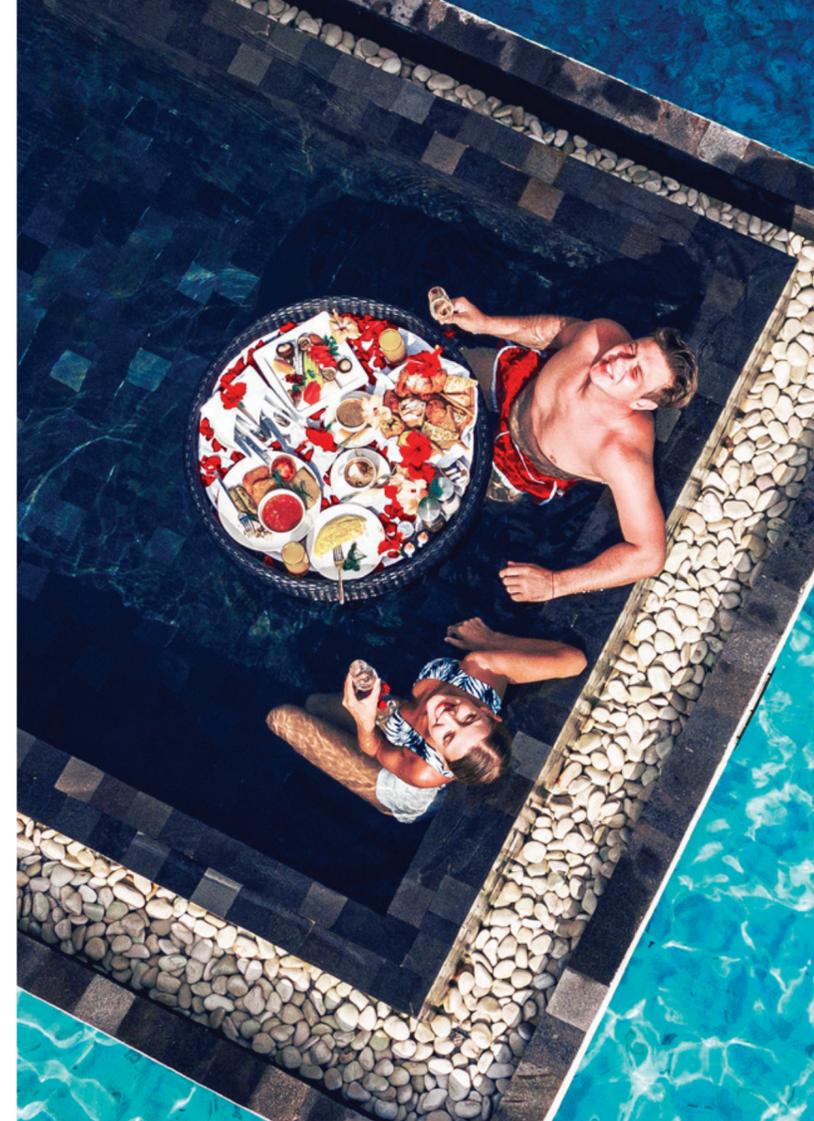
culinary moments

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 enjoying a meal in a villa's infinity pool. The woman, on the left, is wearing a black and white strapless swimsuit and holding a glass of champagne. The man, on the right, is shirtless and also holding a glass of champagne. They are both smiling and looking at each other. In front of them is a large, round, woven basket filled with food, including a plate of appetizers, a glass of orange juice, and a glass of red juice. The pool is set against a backdrop of a sunset over the ocean, with a row of white overwater villas visible in the distance. The sky is filled with soft, golden light, and the water reflects the warm colors of the 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
Barbeque items
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

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

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

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
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



1



2



3

1. Mövenpick signature dinner

US\$ 150++ per couple

2. cinema under the stars

US\$ 200++ per couple

3. jungle dinner

US\$ 250++ per couple

Additional person US\$ 100++

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 12% Government Tax.