



# ISLAND DESTINATION DINING

A twin-island of authentic barefoot luxury

CONRAD<sup>®</sup>  
MALDIVES  
RANGALI ISLAND

# DESIGN YOUR EXPERIENCE

## Three steps

- Choose from six romantic set up in the most magical locations of the resort
- Select a sumptuous menu that suits your palate
- Make it extra special and opt for add ons

# SUNSET SANDBANK DINNER

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Experience a romantic dinner with endless views of the breathtaking Indian Ocean.

Dine with your special someone at the resort's secluded sandbank located at Rangali Island.

Watch the sun slowly disappear in the horizon and lanterns flicker in the stillness of the night as you enjoy your lavish meal.

Decoration charges US\$ 260 for two people

# THE ART OF ROMANCE

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A secluded stretch of shore reserved just for you as you watch the sunset slowly fades into the horizon.

Feel the powder-soft sand between your toes while enjoying a delicious meal with your loved one.

Decoration charges US\$ 320 for two people

# ROMANTIC GAZEBO DINNER

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Enjoy an intimate dinner under a beautiful gazebo draped with white curtains that gently dances in the wind.

With your feet on powder-soft sand, surrounded by the relaxing waters of the Indian Ocean and a starlit sky, this dining experience promises to be a night to remember.

Decoration charges US\$ 385 for two people



# “MY LOVE” MAGEY LOABI



A private dining retreat awaits on the shores of our powder-soft beach.

Dine under the stars with a romantic table set up surrounded by flickering lanterns.

The secluded beach overlooking the lagoon makes this dinner a truly romantic experience.

Decoration charges US\$ 515 for two people

# ROMANCE AT THE INFINITY



The stunning Maldivian starlit sky makes this dinner special.

A beautiful table set up awaits on the infinity pool as you and your loved one dine with toes on the refreshing water.

Decoration charges US\$ 640  
price for two people

# INTIMATE DINING AT ITHAA UNDERSEA RESTAURANT



A truly unique dining experience in an intimate and magical setting that takes you five meters below the surface of the Indian Ocean.

Private hire charges:

Lunch US\$ 2555 for two people

Dinner US\$ 3830 for two people



# DHONI WRECK DINING EXPERIENCE

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Enjoy a private dining experience in Dhoni-wreck with the backdrop of the enchanting Maldivian sunset glimmering over the infinite ocean blues of the lagoon as you and your loved ones feast on a sumptuous dinner on our powder-soft shores.

Decoration charges US\$1,000 minimum for two people.

## MENU CHOICES

- Romantic Treat
- Rangali Luxury BBQ
- From The Sea
- Flavors of the Mediterranean
- Just Meat, Straight from the Grill
- Family Style BBQ
- Pure Veggie
- Veggie at its best

All menus are for 2 people except for Family Style BBQ.

CONRAD®

MALDIVES  
RANGALI ISLAND

# ROMANTIC TREAT MENU (US\$ 320 pp)

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## Amuse Bouche

### Yellowfin Tuna Tartar (DF, GF)

Passion fruit, roasted coconut, tomato, chili, shiso

## Appetizer

### Smoked Duck Salad (N, GF)

Truffle honey, grilled figs, pickled mushroom, sour beetroot puree, pine nuts

## Entrée

### Sous Vide Reef Lobster (GF)

Mango, radish, avocado puree, caviar, yuzu dressing

## Main Course

### Grilled cape grim Beef Tenderloin

Truffle potato, asparagus, charred shallots, artichoke,  
beef reduction

## Dessert

### Valrhona White Chocolate and Coconut Mousse

Coconut crunch, sponge, meringue, whipped coconut

DF — Dairy Free | GF — Gluten Free | N — Contains Nuts | V — Vegetarian

# FLAVORS OF THE MEDITERRANEAN (US\$ 320 pp)

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## Amuse Bouche

**White Gazpacho with Crab Meat**

## Starter

**Grilled Scallop (P)**

Chorizo spiced cauliflower, lemon curd, raspberry,  
iberico ham, confit bread

## Entrée

**Beef Tartar (GF)**

Mozzarella, confit tomato, pickled onion, caviar, black garlic

## Main Course

**Grilled Sea Bass (A, GF)**

“Paella Risotto” grilled prawn, fennel and broad bean salad, clams, salsa verde

## Dessert

**Baked Ricotta Tart**

Orange marmalade, olive oil cream, berry gel, citrus salad

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# JUST MEAT, STRAIGHT FROM THE GRILL (US\$ 320 pp)

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## Appetizer

Salted chorizo sausage, cherry tomato, rocket and balsamic (P, DF, GF)  
Chicken satay with peanut sauce and papaya salad (N)  
Herb marinated veal loin salad with garden pesto, olives, parmesan (N, GF)

## Main Course

Rosemary and garlic lamb rack  
BBQ marinated whole grilled baby chicken  
Cape grim beef rib eye

## Sides

Grilled asparagus, potato from the grill, mix salad  
Aioli, homemade BBQ sauce, beef jus

## Dessert

Sunset  
Orange, mandarin, tonka bean, mango

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# FROM THE SEA (US\$ 385 pp)

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## Appetizer

Grilled octopus with passion fruit (DF, GF)  
Local reef lobster and mango salad (DF, GF)  
Grilled scallops with tomato salsa (DF, GF)

## Main Course

Garlic grilled local reef lobster  
Lemongrass grilled tiger prawns  
Maldivian spiced reef fish

## Sides

Grilled asparagus, vegetable fried rice, mix salad,  
Aioli, tomato salsa, lemon butter sauce, fresh lemon

## Dessert

Pina Colada Cake  
Vanilla, caramelized pineapple, pineapple gel

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# RANGALI LUXURY BBQ MENU (US\$ 450 pp)

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## Appetizer

Grilled octopus with passion fruit (GF, DF)  
Grilled tomato, smoked mozzarella, pesto, arugula (GF, V, N)  
Tuna tartar with lime, coriander, coconut (GF, DF)

## Main Course

Garlic grilled local reef lobster  
Local yellowfin tuna steak, Maldivian style  
Rosemary and garlic lamb rack  
Wagyu skirt steak

## Sides

Grilled asparagus, vegetable fried rice, mix salad,  
Potato from the grill  
Tomato salsa, lemon butter sauce, fresh lemon,  
Homemade BBQ sauce, beef jus

## Dessert

Sunset  
Orange, mandarin, tonka bean, mango

DF — Dairy Free | GF — Gluten Free | N — Contains Nuts | V — Vegetarian

# FAMILY STYLE BBQ MENU (US\$ 355 pp, min 6 people)

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## Appetizer

Thai spiced green papaya salad with shrimp & peanut (DF, N)  
Mozzarella & tomato salad with garden basil & olive oil (V, N)  
Greek salad (V)  
Summer potato salad (VG, DF, GF)

## From the Grill

Maldivian reef lobster  
Yellowfin tuna  
Cape grim beef rib eye  
Garlic & rosemary New Zealand lamb chops  
BBQ chicken

## Sides

Baked potato with crème fraiche & chives  
Grilled vegetables  
Steamed saffron rice  
Coleslaw  
Lemon & garlic butter, BBQ sauce, veal jus, tomato salsa

## Dessert

Passion fruit crème brûlée  
Fresh sliced fruits  
Bitter chocolate cake

DF — Dairy Free | GF — Gluten Free | N — Contains Nuts | V — Vegetarian | VG — Vegetarian



# PURE VEGGIE MENU (US \$ 275 pp)

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## Amuse Bouche

Truffle and pumpkin soup (GF)

## Appetizer

**Crisp polenta (N, GF, DF, VG)**

Asparagus, green pea, rocket pesto, lemon hummus

## Entrée

**Saffron Risotto (GF)**

Wild mushroom, parsley, ricotta, parmesan crisp

## Main Course

**Grilled Eggplant (GF)**

Burrata, confit tomato, garden basil, fermented mango, smoked paprika

## Dessert

**Tropical Cheese Cake**

Mango cremeux, passion fruit gel, white chocolate snow, mango chutney

DF — Dairy Free | GF — Gluten Free | N — Contains Nuts | VG — Vegetarian

# VEGGIE AT ITS BEST MENU (US \$295 pp)

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## Appetizer

Spiced zucchini lollipops (DF)  
Grilled tomato, smoked mozzarella, pesto, arugula (GF, N)  
Grilled asparagus, parmesan, grapefruit (GF)  
Roasted sweet corn and onion salad (GF, DF)

## Main Course

Tahini grilled eggplant, tomato salsa (DF, GF)  
Spiced halloumi and watermelon skewers (GF)  
Roasted couscous with nuts, feta, grilled pineapple, coriander (DF, N)  
Curry flavored grilled cauliflower, pomegranate, pistachio, quinoa (GF, N)

## Dessert

Coconut rice pudding verrines  
Mango cremeux, tropical fruits, berries

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# MAKE IT EXTRA SPECIAL WITH ADD ONS

## LIVE MUSIC

Live Acoustic Music DUO 2set each 45 min. (\$400)

Live Acoustic Music DUO 3set each 45 min. (\$600)

Lounge seating set up (\$130)

4ft large "LOVE" letter with lights (\$130)

Portable Bluetooth speaker (\$65)

## BATH EXPERIENCE PACKAGE (\$200 per experience)

Indulge in a bath experience prepared in the privacy of your own villa. This bath experience includes essential oils, soothing music, candle lights and half a bottle of Champagne with fresh fruits.

Oil choices:

Peaceful Unity - Frankincense and Sandalwood oils

Desires of the heart - Ylang Ylang and Jasmine oils

Magical Rebirth - Sweet Orange oils

Bath experience is available between 20:00 and 22:00.

## ROSE PETALS (\$90 PER KG)

Subject to availability and 3 days of advance notice is required



# MAKE IT EXTRA SPECIAL WITH ADD ONS

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**Mix Roses Bouquet**  
\$266 for 45 filler  
Code: 1113



**Box of White Roses**  
\$170 for 20 filler  
Code: 1138



**Red Roses Bouquet**  
\$295 for 50 filler  
Code: 1000

# TERMS & CONDITIONS

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- For bookings of more information, please visit the Events Desk at the Reception or advise your Island Host
- Dinner experiences includes a personal server and a private chef for BBQ menus
- The set-up charges is allocated for 2 people, Every additional pax : US\$ 35
- Advance booking is require at least 24 hours before the requested date
- Booking requires a minimum of 2 people and maximum 3 hours
- Outdoor venue settings will be subject to weather conditions
- All prices are quoted in US\$ and included of 10% Service Charge and 16% GST

## **Cancellation charges:**

- 50% of the total price will be charged for cancellations made after 6:00pm one the day before the event.
- 100% of the total price will be charged for cancellations made on the day of the event. In case of rain during the event, we will move your table to an available indoor location.
- Should rain be expected prior to the event, we will advise you and post-pone the event to the next available date.