



BAROS

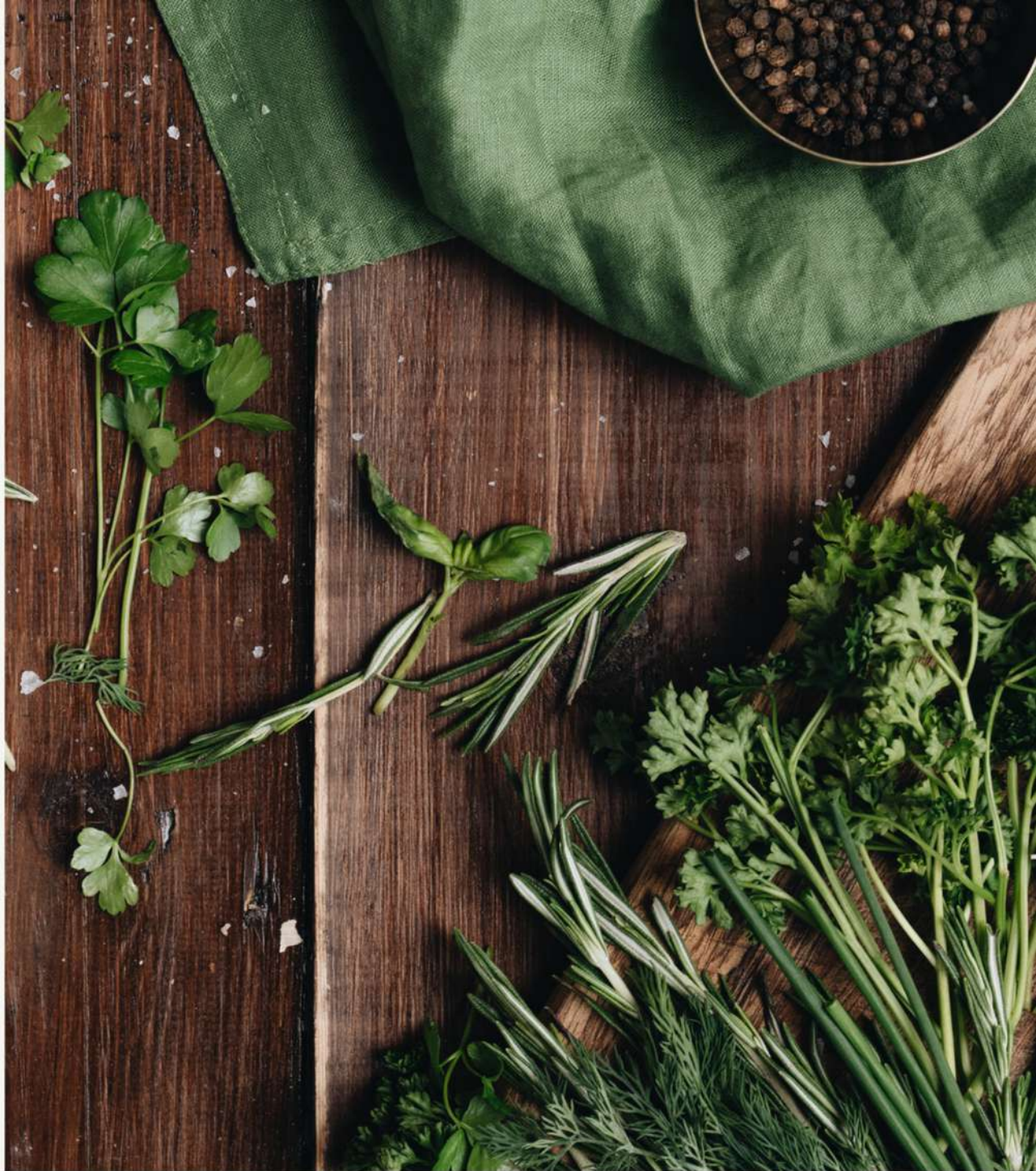
MALDIVES



# THE CHEF'S GARDEN

A Living Pantry, A Culinary Journey





*where flavour begins....*

Tucked away in peaceful seclusion, the Chef's Garden is a living pantry of tropical herbs, native plants and fragrant spices. This tranquil space features a greenhouse with hydroponics, organic produce beds and a curated boutique stocked with locally sourced Maldivian spices and international favourites — all used across the kitchens in Baros.

More than a destination, this is a place to connect with the heart of Baros's culinary craft. Here, you are invited to discover our signature garden experiences designed to inspire, enrich and delight the senses.



# Island Infusions

Discover the flavours of Baros

USD 80++ per person | with Cooking Class: USD 120++ per person | one hour

Wander through the garden with one of our chefs as your guide, discovering the plants that bring Baros's dishes to life. Learn about the aromatic spices we use, see how we blend spices by hand and try your own mix using a classic pestle and mortar. You'll take home a selection of Maldivian spices — a fragrant reminder of your time with us.





# The Garden Rise

Begin the day in stillness

USD 145++ per person | two hours

Begin your morning on the iconic Piano Deck with a private session of yoga or meditation as the sun rises over the Baros lagoon. Afterwards, return to shore for a nourishing breakfast in the Chef's Garden. Fresh tropical fruits, cold-pressed juices, artisan breads and signature wellness dishes await — all designed to gently awaken and restore.

Programme:

6:15 am

Transfer to the Piano Deck

6:30 am

Private yoga or meditation

7:15 am

Return to shore

7:30 am

Breakfast in the Chef's Garden





# The Ocean Harvest

From Ocean to Plate, Your Way

USD 240++ per person | Four hours

Sail into the sunset and try your hand at Maldivian fishing, with drinks and canapés served onboard. Bring your fresh catch back to shore, where your private chef prepares a bespoke menu just for you in the Chef's Garden. Enjoy an aperitif as the chef introduces each dish, crafted to your taste and served under the glittering stars.

Programme:

5 pm

Sunset fishing with drinks and canapés

6:30 pm

Return to shore with your catch of the day

7:30 pm

Aperitif and chef introductions in the garden

8:00 pm

Private dinner in the Chef's Garden









# Reserve Your Experience

Our signature garden experiences must be booked in advance.  
Kindly contact your butler to reserve your spot.