

Destination Dining Set-Up

- Westin Signature Set-up
- Anniversary / Honeymoon Dinner
- Beach Tipi Dinner
- Sound of the Sea
- In-Villa Deck Set-Up
- Floating Tray Set-Up

Westin Signature

NO. OF PAX: 2 (COUPLE)

SET-UP CHARGE:

USD 225++

DESCRIPTION:

DINNER SET BY THE BEACH
DECORATED WITH PALM
LEAVES, LIGHTED PYRAMID
CONES, FLAT BALLS AND
TORCHES



Anniversary / Honeymoon Dinner

NO. OF PAX: 2 (COUPLE)

SET-UP CHARGE:

USD 200++

DESCRIPTION:

ROMANTIC DINNER SET ON
THE BEACH WITH HEART-
SHAPED SAND SETTING
DECORATED WITH PALM
LEAVES & LOVE SIGNAGE.
LIGHTED WITH PYRAMID
CONES, LANTERNS, FLAT
BALLS , STRIP LIGHTS AND
TORCHES.



Beach Tipi Dinner

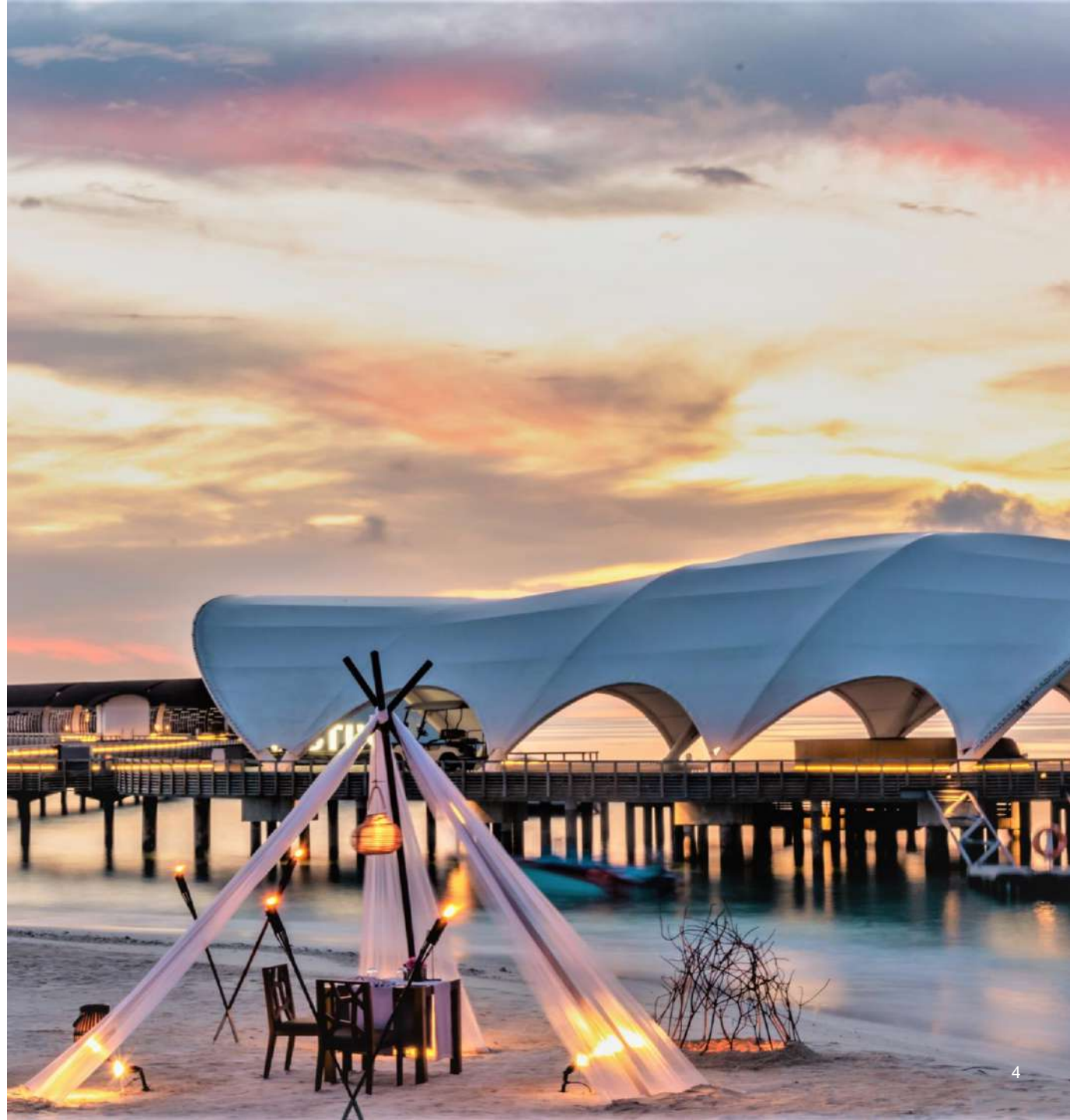
NO. OF PAX: 2 (COUPLE)

SET-UP CHARGE:

USD 175++

DESCRIPTION:

TIPi TENT ADORNED WITH
ORGANZA, LIGHTED WITH
SPOT LIGHT AND TORCHES



Sound of the Sea

NO. OF PAX: 2 (COUPLE)

SET-UP CHARGE:

USD 175++

DESCRIPTION:

ROMANTIC DINNER SET ON
THE BEACH LIGHTED WITH
PYRAMID CONES,
LANTERNS, FLAT BALLS AND
TORCHES



In-Villa Deck

NO. OF PAX: 2 (COUPLE)

SET-UP CHARGE:

USD 100++

DESCRIPTION:

ROMANTIC DINNER SET ON
THE VILLA DECK LIGHTED
WITH PYRAMID CONES,
LANTERNS AND FLAT BALLS



Floating Tray

SET-UP CHARGE PER TRAY:


USD 45++

FOOD NOT INCLUDED





BBQ from the Land




To Start

Pasta and pepper salad with cajun mayonnaise
Egg mayonnaise salad with Spanish paprika
German potato and pickled red onion salad 


Off The Coals

Grilled cheviot lamb cutlets with red antituch sauce 
Peri-peri chicken thighs with caramelized pineapple and spring onion 
Grilled bratwurst sausage with ball park mustard

Sides

Buttered corn on the cob 
Cinnamon butternut 
Tomato and onion relish 

Desserts

Millionaire brownies
Seasonal fruit platter, minted syrup 

USD 195++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish



Eat Well






BBQ from the Sea



To Start

Smoke Norwegian platter with traditional condiments
Tuna Tataki with nori and jalapeno dressing
Egg mayonnaise and paprika salad



Off The Coals

Banana reef fish with apricot Jam 
Maldivian lobster with lime 
mayonnaise
Lemon & Herb parsley prawns with Basmati rice 

Sides

Corn on cob with coriander, feta & chilli 
Baked potatoes with garlic and herb butter mushroom, red onion and pepper kebabs 

Desserts

Sticky toffee pudding, pouring cream
Seasonal fruit platter, minted syrup  

USD 250++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish



Eat Well



BBQ Surf & Turf

To Start

Gypsy ham & potato salad with chives
Pecorino cheese and confit tomato
Cowboy caviar
The "Real Greek" salad

Off The Coals

Maldivian lobster with lime mayonnaise
Lemon & herb parsley prawns with basmati rice
Peri-peri corn-fed chicken sosaties with lemon herb dipping sauce
Honey and sesame glazed kurobuta pork and kassler chops

Sides

Corn on cob with coriander, feta & chili
Baked potatoes with garlic and herb butter
Traditional garlic and herb baguette

Desserts

Caramel Verrine
Seasonal fruit platter, minted syrup
Local Cheeseboard
Selection of 4 cheeses, crackers, dried fruit and preserves

USD 300++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish



Eat Well



Loves Bites

Menu 1

Norwegian salmon tartar, crispy onions, fine herb salad, cauliflower purée, bruschetta and jalapeno dressing



Roasted butternut soup, avocado salsa, cajun pumpkin seed



Lime Granita

Sous vide corn-fed chicken breast with crispy onion, apple gel, fondant

Potato, crispy green beans, choucroute, tomato textures and thyme jus

Baked cheesecake, passion fruit macaroon and lemon crème èux

USD 195++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish



Eat Well



Loves Bites

Menu 2

Duck carpaccio with confit tomato, capers, parmesan and truffle vinaigrette



Herb crusted slow roasted lamb rack, charred beans, pea purée, Pommes fondant, anchovy, capers, tomato, basil and lamb jus

Mixed berry sorbet

Panna cotta on pistachio sponge base, berry gel and tuile

Selection of the fine teas and coffee

USD 185++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish




Eat Well



Loves Bites

Menu 3

Gratinated oyster with sturgeon caviar 

Loin of lamb poached in olive oil, spicy tomato and foie gras in truffle yaki sauce

Apple sorbet with calvados and apple gelée

Chalmar beef tenderloin, pommes croquettes, roast carrot purée, braised pearl onions, meat ragout

Bolognaise and Madera Jus

International cheeseboard with pickles and preserves

Selection of petit fours with fine teas and coffee

USD 265++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish



Eat Well



Vegetarian Menu

Truffled goat cheese parfait en croute with strawberry

Vegetable crudite tempura with spicy jalapeno mayo

Rich and creamy roasted tomato soup with sour dough crouton

Maldivian coconut sorbet

Summer vegetable lasagna with basil pesto and velouté

Paneer tikka with cucumber raita, mint chutney and kachumber salad

Large berry macaroon and crème cheese mousse

USD 140++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish



Eat Well



Premium Seafood Menu


Starter

Sushi, Sashimi and Nigiri
*A selectin of sushi, sashimi and nigiri
with traditional condiments*

Soup

Foie gras and miso soup

Main Course

Octopus Carpaccio 

*South African octopus carpaccio with
dried miso*

French Belon Oysters 

*Oyster platter with cucumber dressing
and beluga caviar*

Black cod den miso

*Arctic sea black cod with miso sauce
and baby ginger* 

Maldivian lobster and prawns 

*Grilled Maldivian lobster and prawns
with ponzu dressing and yuzu miso
sauce*

Pre-Desserts

Redcurrant Granite

Desserts

Chocolate fondant with vanilla ice
cream

USD 500++ Per Person



Vegetarian



Gluten Free



Contains Nut



Shellfish



Eat Well



WESTIN®

Thank You

