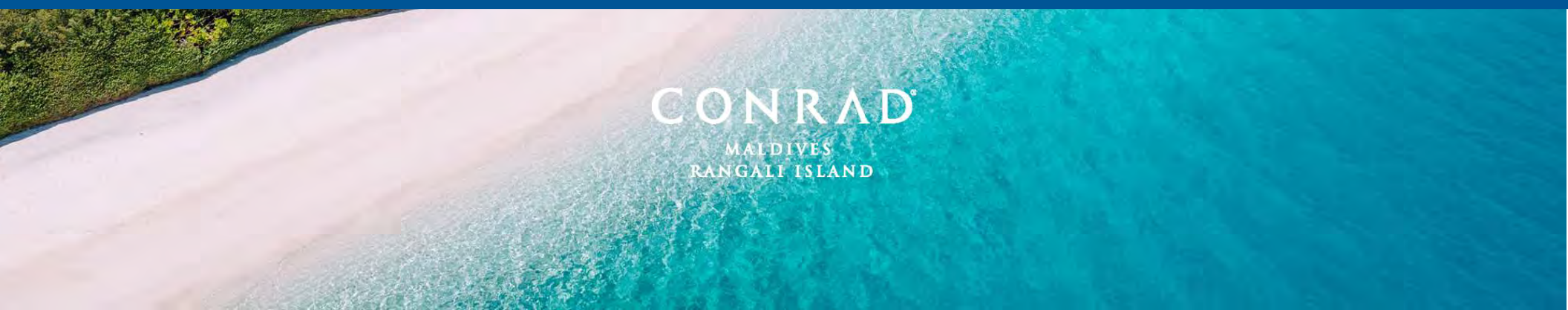




ISLAND DESTINATION DINING

A twin-island of authentic barefoot luxury



CONRAD[®]
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

CONRAD[®]
MALDIVES
RANGALI ISLAND

SUNSET SANDBANK DINNER



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\$ 200++ for two people

THE ART OF ROMANCE



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\$ 250++ for two people

ROMANTIC GAZEBO DINNER



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\$ 300++ 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\$ 400++ 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 love one dine with toes on the refreshing water.

Decoration charges US\$ 500++ 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\$ 2000++ for two people

Dinner US\$ 3000++ for two people



MENU CHOICES

- Romantic Treat
- Rangali Luxury BBQ
- Arabic Inspired Menu
- 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.

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RANGALI ISLAND

ARABIC INSPIRED MENU (US\$ 225++ pp)

Amuse Bouche

Pumpkin and Ricotta Tart (N)

Spiced honey, roasted almond

Starter

Moroccan Spiced Grilled Prawn (GF)

Paprika yoghurt hummus, smoked couscous salad,
grilled tomato

Entrée

Sumak Spiced Lamb Loin (N)

Pomegranate, dukkah spiced crumble, fried eggplant,
cauliflower couscous, crème fraiche

Main Course

Harissa marinated Reef fish (N)

Pistachio gremolata, saffron rice, cumin grilled carrot,
lemon labneh

Dessert

Date Crème Brûlée

Apricot parfait, cardamom caramel, buttermilk

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

FLAVORS OF THE MEDITERRANEAN (US\$ 250++ pp)

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

DF — Dairy Free | GF — Gluten Free | N — Contains Nuts | V — Vegetarian | P — Pork | A — Alcohol

ROMANTIC TREAT MENU (US\$ 250++ pp)

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

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JUST MEAT, STRAIGHT FROM THE GRILL (US\$ 250++ pp)

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)
Tomato and mozzarella with crisp Parma ham (P, GF)

Main Course

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

Sides

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

Dessert

Sunset
Orange, mandarin, tonka bean, mango

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FROM THE SEA MENU (US\$ 300++ pp)

Appetizer

Grilled octopus with passion fruit (DF, GF)
Local reef lobster and mango salad (DF, GF)
Grilled scallops with tomato salsa (DF, GF)
Tuna tartar with lime, coriander, coconut (DF, GF)

Main Course

Garlic grilled local reef lobster
Lemongrass grilled tiger prawns
Maldivian spiced reef fish
Grilled soft shell crab

Sides

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

Dessert

Pina Colada Cake
Vanilla, caramelized pineapple, pineapple gel,
whipped coconut creameux

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

RANGALI LUXURY BBQ MENU (US\$ 350++ pp)

Appetizer

Grilled octopus with passion fruit (GF, DF)
Grilled tomato, smoked mozzarella, pesto, arugula (GF, V, N)
Herb marinated veal loin salad with garden pesto,
Olives, parmesan (N, GF)
Tuna tartar with lime, coriander, coconut (GF, DF)

Main Course

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

Sides

Grilled asparagus, vegetable fried rice, mix salad,
Watermelon 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

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FAMILY STYLE BBQ MENU (US\$ 275++ pp, min 6 people)

Appetizer

Thai spiced green papaya salad with shrimp & peanut (DF, N)
Mozzarella & tomato salad with garden basil & olive oil (V, N)
Roasted beetroot, goat cheese, pumpkin seed, rocket (V, GF)
Greek salad (V)
Summer potato salad (VG, DF, GF)

From the Grill

Maldivian reef lobster
Lemon grilled prawns
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
Mix green salad
Coleslaw
Lemon & garlic butter, BBQ sauce, veal jus, tomato salsa

Dessert

Passion fruit crème brûlée
Fresh sliced fruits
Tiramisu cups
Bitter chocolate cake

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

PURE VEGGIE MENU (US \$215++ pp)

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 \$230++ pp)

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 1set 45 min. (\$200++)

Live Acoustic Music DUO 2set each 45 min. (\$300++)

Live Acoustic Music DUO 3set each 45 min. (\$450++)

Lounge seating set up (\$100++)

Portable Bluetooth speaker (\$50++)

BATH EXPERIENCE PACKAGE (\$150++ 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 (\$68++ PER KG)

Subject to availability and 3 days of advance notice is required



MAKE IT EXTRA SPECIAL WITH ADD ONS



Mix Roses Bouquet
\$146++ for 45 filler
Code: 1113



Box of White Roses
\$101++ for 20 filler
Code: 1138



Red Roses Bouquet
\$159++ for 50 filler
Code: 1000

TERMS & CONDITIONS

- 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\$ 25 ++
- 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 excludes 10% Service Charge and 12% 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.