

# CONRAD®

MALDIVES  
RANGALI ISLAND

## DINE AROUND THE WORLD AT ATOLL MARKET

Indulge in the culinary diversity of Atoll Market's theme nights, where each evening is a journey through global and local cuisines. Discover unique flavors, live cooking stations, and the finest ingredients crafted to elevate your dining experience.

DAY	THEME NIGHT	DESCRIPTION
MONDAY	BBQ AND ROAST NIGHT	A night of indulgence with perfectly roasted lamb, beef, chicken, and a selection of seafood skewers, paired with grilled vegetables and fresh Caesar salad. End your feast with a dip into a decadent chocolate fountain and a variety of delightful sweets.
TUESDAY	FISHERMAN'S MARKET	Dive into the ocean's bounty with an extensive seafood display featuring freshly carved tuna sashimi, lobster bisque, and seafood paella. Delight in market-style grills, an array of raw and cooked seafood delicacies, and expertly prepared dishes that showcase the ocean's finest offerings.
WEDNESDAY	THE NOODLE ATELIER	A global celebration of noodles and pasta featuring Italian classics, Japanese ramen, Thai rice noodles, and gluten-free options. With colorful pasta varieties and endless combinations, this night is a delight for every noodle lover.
THURSDAY	A TASTE OF MEDITERRANEAN	Experience the rich and diverse flavors of Mediterranean and European cuisine, featuring tender lamb chops, savory Italian meatballs, and aromatic couscous. Indulge in a vibrant antipasto spread, artisan cheeses, and wood-fired pizzas, all crafted to reflect the culinary traditions of Southern Europe and North Africa.
FRIDAY	MALDIVIAN NIGHT	Celebrate the spirit of the Maldives with local short eats, live tuna counters, and delectable desserts and traditional beverages. Authentic Maldivian decor and cultural performances complete this immersive evening.
SATURDAY	NATURAL CUISINE (FOR HEALTH & WELL-BEING)	Celebrate a night of vibrant vegetarian and vegan cuisine crafted with organic, locally-sourced, and plant-based ingredients. Enjoy an eclectic array of dishes, including grilled vegetables, plant-based meats, tofu, quinoa salads, rainbow slaws, and vegan cheese. With a menu designed to showcase nature's purest flavors, this is a feast for both the health-conscious and the flavor-seekers.
SUNDAY	SOUTH EAST ASIAN SPICE ROUTE	Embark on a flavorful expedition across Asia, with tandoor-grilled chicken, biryanis, Sri Lankan curries, Malaysian rendang, and more. Live stations bring vibrant dishes like Maldivian fried fish, Pad Thai, and satay skewers from multiple countries to life. End the evening with a selection of regional and international desserts.

For more information, please contact your Island Host.

Available from 7:00PM - 10:30PM.