

CONRAD®

MALDIVES
RANGALI ISLAND



ISLAND DESTINATION PRIVATE DINING
EXQUISITE GASTRONOMIC JOURNEYS

A FEAST FOR THE SENSES, SET IN NATURE'S MOST ROMANTIC SETTINGS

Indulge in an intimate dining experience crafted exclusively for two or intimate groups, where each destination offers an extraordinary setting, from secluded beaches to lush gardens and starlit sandbanks. Elevate your evening with exquisite menus, personalized service, and breathtaking views, creating memories to cherish forever.

ROMANCE AT RANGALI BEACH

US\$420++ PER PERSON
DELUXE BEACH OR SUNSET TIP

A secluded stretch of shore reserved just for you, where the golden sunset meets the horizon. Feel the powder-soft sand between your toes as you savor a perfectly curated menu with your loved one.



MENU

AMUSE BOUCHE

Yellowfin Tuna Tartar (DF, E, GF)

Passionfruit, roasted coconut, tomato, chili, orange aioli

APPETIZER

Smoked Duck Salad (N, GF)

Truffled honey, grilled figs, sour beetroot purée, pine nuts

ENTRÉE

Sous Vide Reef Lobster (SF, D, E, GF)

Mango, radish, avocado purée, caviar, yuzu dressing

MAIN COURSE

Grilled Black Angus Beef Tenderloin (D)

Potato mousse, asparagus, charred shallots, artichoke, beef jus

DESSERT

White Chocolate and Coconut Mousse (D, G, E)

Coconut crunch, sponge, meringue, whipped coconut

Each private dining experience includes personalized event planning, menu consultation and dietary customization, themed décor and setup, welcome drinks and post-dinner tea ritual.

DF - Dairy Free | E - Egg | GF - Gluten-free | N - Nuts | SF - Seafood | D - Dairy | G - Gluten

TRADITIONAL MALDIVIAN BEACH DINNER

US\$315++ PER PERSON
DELUXE BEACH OR SUNSET TIP

Immerse yourself in the authentic flavors of the Maldives, dining under a canopy of stars as the waves gently kiss the shore. Experience a culinary journey inspired by island traditions.



MENU

STARTERS

Tuna salad (Mas huni)
Pumpkin salad (Barabo mas huni)
Drumstick salad (Muranga mas huni)
Cabbage salad
Boshi mas huni (Banana flower salad)
Fish cake (boakibaa)
Fish ball (gulha)
Egg pastry (bis keemiya)
Fried breadfruit chips

MAINS

Pumpkin curry (Barabo riha)
Chicken curry (Kukulhu riha)
Reef fish in spicy tomato paste (Kulhi mas)
Daal curry (Mugu riha)
Banana blossom (Boashi)
Whole grilled reef fish
Rihaakuru (fish paste), chili paste, lime, onions, chili

DESSERTS

Sticky rice (Bondibaiyy) (D)
Caramelized papaya (Boakuri falh)
Bread pudding (Paan boakibaa) (D,G,N)
Banana soup (Malheskeyo kandhi) (D)

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PRIVATE IN-VILLA BEACH BBQ

US\$399++ PER PERSON
IN-VILLA

Unwind in the comfort of your villa's beachfront, where a personalized barbecue feast is prepared just for you. The scent of sizzling seafood and meats fills the air as you dine beneath flickering torchlight.



MENU

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 onions, caviar, black garlic

MAIN COURSE

Grilled Sea Bass (A, GF)

"Paella Risotto" grilled prawns, 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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DF –Dairy Free | GF –Gluten Free | P –Pork | A –Alcohol

WINE LOVER'S BEACH DINNER

US\$445++ PER PERSON | MINIMUM OF 4 GUESTS

MEDITATION PAVILION BEACH

A sophisticated evening of fine dining complemented by a selection of exquisite wines. Set on a secluded sandbank, this experience pairs the finest ingredients with expertly curated vintages.



MENU

Amuse Bouche

Butter Poached Maldivian Spiny Lobster (SF, D, G, N)

Romesco sauce, orange hollandaise, three-color peppers, passionfruit emulsion, Osetra caviar

Pan-seared Sea Bass (D, A)

Squid and cauliflower, white beans and tomato, fennel and orange, beurre blanc

Braised Corn-fed Chicken Ravioli (D, A, G, N)

Pine nuts, chicken terrine, truffle and wild mushrooms, courgette, mascarpone foam

Australian Wagyu Beef Tenderloin (D, A, G)

Celeriac purée, seasonal vegetables, puff potato, mustard jus, mushroom dust

Hazelnut Walnut Parfait (D, G, N, E)

Coconut ice cream, caramel sauce, fresh berries

Each course includes sommelier's selection of wines.

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A - Alcohol | E - Egg | N - Nuts | SF - Seafood | D - Dairy | G - Gluten

ORIENTAL NIGHT ON THE BEACH

US\$465++ PER PERSON
DELUXE BEACH OR SUNSET TIP

Let the bold and aromatic flavors of the East transport you to a culinary adventure under the stars. With lanterns and the soft breeze, this dinner is a celebration of spice and sophistication.



MENU

AMUSE BOUCHE

Pumpkin and Ricotta Tartlet (N, D, E, G)
Spiced honey, roasted almond

STARTER

Moroccan Spiced Grilled Prawn (GF)
Hummus, smoked couscous salad, grilled tomato and paprika yogurt dressing

ENTRÉE

Harissa Marinated Reef Fish (N)
Pistachio gremolata, saffron rice, cumin grilled carrots, lemon tahini

MAIN COURSE

Sumac Spiced New Zealand Lamb Rack (N, D)
Pomegranate, dukkha spiced crumble, fried eggplant, cauliflower couscous and minted laban

DESSERT

Date Crème Brûlée (D, E)
Apricot parfait, cardamom caramel, buttermilk

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TWILIGHT INDULGENCE

US\$399++ PER PERSON | MINIMUM OF 4 GUESTS
DELUXE BEACH OR SUNSET TIP

Perfect for families or small groups, this exclusive beachfront dining experience brings loved ones together for a night of flavors and spectacular ocean views.



MENU

APPETIZERS

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

FROM THE GRILL

Maldivian reef lobster
Yellowfin tuna
Australian Black Angus beef tenderloin
Garlic and rosemary New Zealand lamb chops
BBQ chicken

SIDES

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

DESSERT

Passionfruit crème brûlée (D,E)
Fresh sliced fruits
Bitter chocolate cake (D,E,G)

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ROMANCE UNDER THE STARS

US\$445++ PER PERSON
DELUXE BEACH OR SUNSET TIP

Dine beneath a luxurious, billowing tent, surrounded by the shimmering ocean and endless constellations. The perfect setting for an unforgettable night of romance.



MENU

APPETIZERS

Arugula salad with prosciutto and cherry tomatoes (P, DF, GF)
Chicken satay with peanut sauce and papaya salad (N)
Herb marinated tuna salad with garden pesto, olives, parmesan (N, GF)

MAIN COURSES

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

SIDES

Grilled asparagus, potatoes from the grill, mixed salad
Aioli, homemade BBQ sauce, beef jus

DESSERT

Sunset

Orange, mandarin, tonka bean, mango

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SEAFOOD SYMPHONY

US\$499++ PER PERSON

QUIET ZONE POOL

A celebration of the ocean's finest offerings, from Maldivian lobster to delicate scallops. Set against the stunning backdrop of the Indian Ocean, this dinner is a seafood lover's dream.



MENU

APPETIZERS

Grilled octopus with passionfruit (DF, GF)
Imported seasonal oysters (SF)
Local reef lobster and mango salad (DF, GF, SF)
Grilled scallops with tomato salsa (DF, GF, SF)

MAIN COURSES

Garlic and butter grilled local reef lobster
Lemongrass infused grilled tiger prawns
Whole Maldivian spiced reef fish
Grilled local yellowfin tuna steak

SIDES

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

DESSERT

Piña Colada Cake (E, D, G)

Vanilla, caramelized pineapple, pineapple gel (D)

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SECRET GARDEN DINING DELIGHT

US\$325++ PER PERSON

CHEF'S GARDEN

Nestled in a lush tropical haven, this unique garden-to-table experience embraces sustainability, with fresh, locally sourced ingredients brought to life in a beautifully curated menu.



MENU

STARTER

Coconut and Sweet Potato Salad

Local island-grown sweet potatoes, pickled coconut meat, curry leaves and herb vinaigrette

MAIN COURSES

Seared Local Tuna (N, SF)

Local tuna, kunamanda nuts, garden basil pesto, and salted cucumber

Maldivian Spiced Reef Fish (SF)

Fresh locally caught white fish, dry curry rub, local pumpkin, and homemade sambal

Grilled Lobster Tail (SF)

Fresh Maldivian lobster, roasted cassava, pandan and lime sauce

CLEANSE

Coconut Mint Sorbet

DESSERT

Caramelized Banana

Caramelized home-grown banana with homemade palm sugar, served with coconut ice cream

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SF - Seafood | N - Nuts

GARDEN GOURMET

US\$325++ PER PERSON
DELUXE BEACH OR SUNSET TIP

A refined vegetarian and plant-forward dining experience that blends creativity and natural flavors, set amidst the greenery of a secret garden oasis.



MENU

AMUSE BOUCHE

Truffle and Pumpkin Soup (GF)

APPETIZER

Crisp Polenta (N, GF, DF, VG)

Asparagus, green peas, 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

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GF - Gluten-free | N - Nuts | DF - Dairy-free | VG - Vegan

ENDLESS ROMANCE

US\$455++ PER PERSON
OVER WATER SPA PAVILION

Set on the private deck of the Over Water Spa, this dinner offers uninterrupted ocean views and an intimate setting, making for an enchanting evening unlike any other.



MENU

APPETIZERS

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

FROM THE GRILL

Maldivian reef lobster
Yellowfin tuna
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Garlic and rosemary New Zealand lamb chops
BBQ chicken

SIDES

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

DESSERTS

Passion fruit crème brûlée
Fresh sliced fruits
Bitter chocolate cake

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**Reservations:**

- For bookings of more information, please visit the reception or advise your Island Host or food service team

Terms and conditions:

- Reservations must be made at least 24 hours in advance.
- A minimum of two guests is required per booking, with a maximum dining duration of three hours.
- Dining experiences are subject to weather conditions.
- Prices are quoted in US\$ and are subject to 10% service charge and 16% TGST.

Cancellation Policy:

- Cancellations made after 6:00PM on the day before the event will incur a 50% charge of the total price.
 - Cancellations made on the day of the event will be charged 100% of the total price.
 - If it rains during your event, we will relocate your table to an available indoor venue.
 - If unfavorable weather is anticipated, we will notify you in advance and reschedule your experience to the next available date.
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