



MÖVENPICK
RESORT KUREDHIVARU
MALDIVES

borderless dining
beyond the usual

Menu



- Floating Breakfast USD 60++ Per Person
- Champagne Breakfast USD 90++ Per Person
- Lagoon Lunch USD 180++ Per Couple
- DIY BBQ USD 80++ Per Person
- Thai BBQ USD 170++ Per Person
- Arabic BBQ USD 170++ Per Person
- Indian BBQ USD 170++ Per Person
- Seafood BBQ USD 200++ Per Person
- Premium BBQ USD 250++ Per Person
- Lobster BBQ USD 270++ Per Person
- Luxury BBQ USD 500++ Per Person

Set up Upgrade

- Beach Dig-In Dinner Setup USD 400++ Per Couple
- Private Honeymoon Set Up USD 100++ Per Couple





USD 60++ Per Person.

- Choice of American, Continental, Go-Healthy Menu and Maldivian
- Breakfast ordered from the same room will be served on one floating breakfast

Floating Breakfast





Champagne Breakfast

Wake up in your Villa and allow us to treat you in style.
USD 90++ Per Person.

- Half Bottle of Champagne
- Fresh Seasonal Juices of your choice
 - Tropical Fruit Platter
Choose From Daily A La Carte Selection
 - Gourmet Favorites (P)
Iberico Ham with Tomato Ciabatta
and Extra Virgin Olive Oil
 - Eggs Royale
Smoked Salmon and Green Asparagus
 - Freshly Baked Pastry Basket
Selection of Pastries and Artisan Breads,
Butter and Homemade Jams
 - Hot Beverages
Freshly Brewed Coffee, Tea or Hot Chocolate



Lagoon Lunch



Feel the waves of the Indian Ocean at your feet whilst feasting on the best that the bounty of the sea has to offer.
USD 180++ Per Couple - including a bottle of white wine.

Set Lunch Menu

Cold

- Ceviche
- Oysters
- Prawns

Hot

- Local Tuna
- Noonu Atoll Reef Fish
 - Lobster
 - Prawns
 - Calamari
 - Scallops
- Green Mussels

Be the master of the grill! we give you all the ingredients,
and you cook the food on your villa's deck.
USD 80++ Per Person.

Selection of Breads

Salads

- Mixed Green Salad with Olives and Cherry Tomato
- Roasted Duck Salad with Honey Mustard Dressing

Sauces

- Lemon Butter
- Barbecue
- Rosemary And Red Wine
 - Cocktail
 - Salsa

Barbecue Items

- Garlic and Herb Marinated Tiger Prawns
 - Spiced Chicken Wings
 - Maldivian Yellowfin Tuna
 - Catch of the day
- Sausage and Bell Pepper Skewer
- Marinated Beef Tenderloin

Accompaniments

- Grilled Vegetables
 - Roast Potatoes
- Egg and Garlic Fried Rice

Dessert

- Fruit Platter



Do-it-Yourself Bbq

Indian Bbq



Spice up your dinner with flavours of India!
Includes food, soft beverages
and a personal chef.
USD 170++ Per Person.

Salads

- Navaranta Salad - Mixed Vegetables, Dried Fruit, Yoghurt
- Aloo Channa Chat - Potato, Chickpeas with Chat Masala
- Tandoori Gobi - Marinated Cauliflower with Pepper and Spices

Sauces

- Mint, Curry, Mango Chutney, Garlic Chutney

Barbeque Items

- Barrah Kebab
- Murgh Hariyali Tikka
- Grilled Fish with Vanilla Scented Curry Sauce
- Butter Chicken
- Seafood Kebab

Accompaniments

- Chapatti, Paratha, Papadam, Selection of Pickles
- Cucumber Salad with Raita

Desserts

- Carrot Halwa, Fruit Skewers with Mint, Gulab Jamun

Arabic Bbq



Flavours of the Arabian Peninsula.
Includes food, soft beverages
and a personal chef.
USD 170++ Per Person.

Starters

- Selection of Cold Mezze - Hummus, Mohammara, Fattouche, Lamb Kofta
- Selection of Hot Mezze - Pita Bread, Spinach Fatayer
- Lamb Kibbeh

Sauces

- Spicy Harissa
- Tahini
- Garlic Toum

On The Grill

- Lamb Chops
- Chicken Kebab Skewer
- Arabic Style King Prawn
- Beef Kebab

Accompaniments

- Mixed Grilled Vegetables
- Ras El Hanout Scented Rice

Selection of Desserts

- Date Cake, Om Ali Pudding, Baklava

Thai Bbq



The exotic flavours of Siam.
Includes food, soft beverages
and a personal chef.
USD 170++ Per Person.

Appetisers

- Grilled Beef Salad
- Spicy Roasted Duck
- Seafood Salad Thai Style

Sauces

- Lime and Chilli
- Herb and Dry Chilli
- BBQ Sauce

Barbecue Items

- Spicy Reef Fish Fillet
- Squid Skewer
- Lemongrass Marinated Chicken Thigh
- Lamb Chops E-San Style
- Rib Eye Steak

Accompaniments

- Steamed Rice Wrapped in Banana Leaf

Dessert

- Coconut Sticky Rice with Fresh Mango



Seafood Bbq

A treat for Seafood lovers! includes food, soft beverages and a personal chef.
USD 200++ Per Person.

Starters

- Classic Prawn Cocktail
- Mixed Green Salad
- Maldivian Tuna and Salmon Sashimi

Sauces

- Barbeque
- Spicy Seafood
- Lemon Butter

Barbeque Items

- Maldivian Lobster
 - King Prawn
 - Tuna Steak
- Marinated Reef Fish
 - Spicy Squid
 - Scallops

Accompaniments

- Roasted Garlic Potato
- Buttered Mixed Vegetables

Desserts

- Fruit Platter, Your Choice of Chocolate Dessert



Premium Bbq



Premium food in a premium location!
Includes food, bottle of wine, and a personal chef.
USD 250++ Per Person.

Starters

- Grilled Vegetable Salad with Basil Pesto
- Carpaccio of MB7* Wagyu with Garlic Aoli, Rocket and Parmesan
- Salmon Caviar with Blinis, Horseradish Cream

Sauces

- Barbeque, Peppercorn, Bearnaise, Saffron Aoli, Salsar

Barbeque Items

- Corn Fed Chicken
- Beef Fillet Rossini
- Catch of the day
 - Grilled Lobster
- Marinated Tiger Prawns

Accompaniments

- Selection of Breads
- Marinated Kalamata Olives
- Mixed Grilled Vegetables

Desserts

- Valrhona Chocolate Brownie, Strawberries and Lavendar Honey



Lobster Bbq

Experience the ultimate luxury!
Includes food, bottle of champagne and a personal chef.
USD 270++ Per Person.

Starters

- Lobster and Mango Salad with Chilli and Lime Dressing
 - Mixed Green Salad with Avocado
 - Prawn Caesar Salad

Sauces

- Lemon Butter, Garlic and Parsley, Spicy Seafood

Barbeque Items

- Grilled Lobster
- Maldivian Style Jumbo Prawns
 - Catch of the day Fillet
 - Yellowfin Tuna
 - Angus Beef Tenderloin

Accompaniments

- Baked Potato with Sour Cream & Pancetta
- Buttered Green Vegetables

Desserts

- Coconut Crème Brulee, Fruit Platter



Luxury Bbq

The best of the best!
Includes food, bottle of champagne and a personal chef.
USD 500++ Per Person.

Starters

- Dozen Cumbrae Oysters
- Salad Russe with Poached Prawns
- Sashimi Tuna with Wasabi, Soy and Pickled Ginger

Sauces

- Barbeque, Bearnaise, Café de Paris Butter, Saffron Aoli

Barbeque Items

- Grilled Lobster
- Corn Fed Chicken
- MB7* Wagyu Striploin with Foie Gras
 - Whole Local Fish
 - Scallops

Accompaniments

- Truffle Mash
- Grilled Artisan Breads
- Panace of Mixed Vegetables

Desserts

- Valrhona Chocolate Delice with Movenpick Vanilla Ice Cream



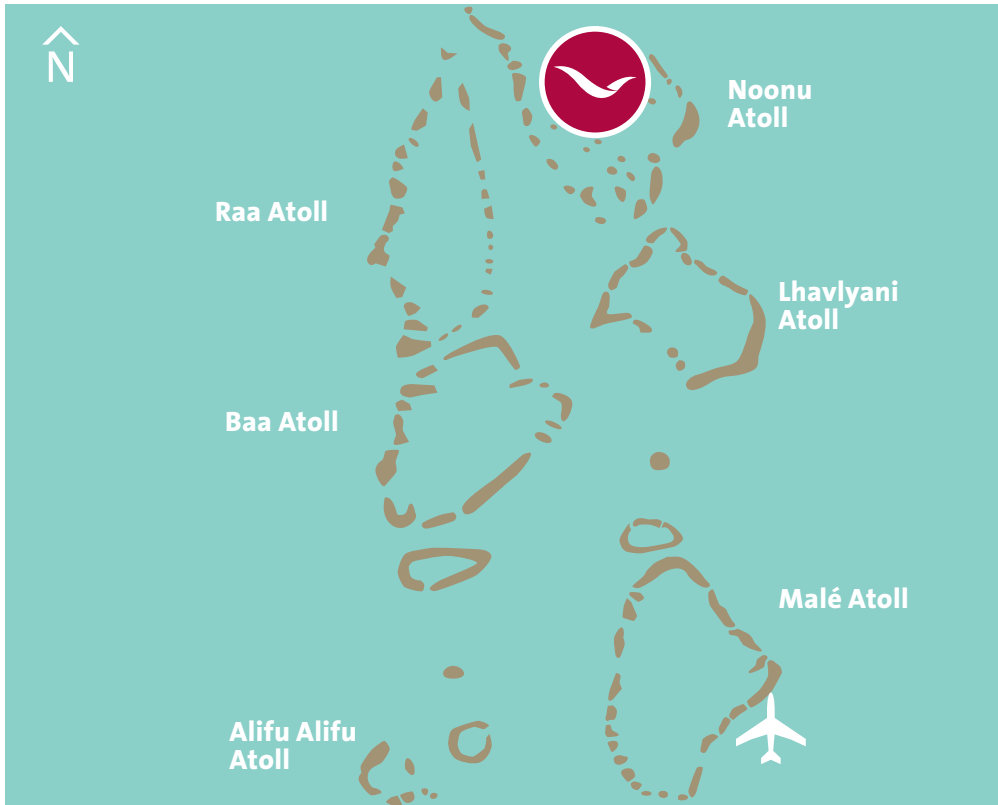
Elevate your Indulgence

Upgrade your Set-up.

Private Honeymoon Dinner.
USD 100 ++ Per Couple.

Beach Dig-in Dinner.
USD 400++ Per Couple.





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