



In and Out of Villa Dining Options

We would appreciate your reservation one day in advance in order to organise these great experiences for you.

In Villa

Pre-arrange a romantic candlelight barbeque in front of your villa with our in villa service team.

At your leisure, you will wine and dine with the sounds of the ocean under the moonlit sky. For the ultimate indulgence you can retire to your sun beds for dessert and coffee and savor the true evening sky.

Reservations required through your Friday.

Cinema Paradiso

For the movie buff, a "Cinema Paradiso BBQ" brings a lot of fun to the dinner table. Sit under the stars whilst watching the classics, with your private chef and waiter, and enjoy dinner with the sight and sound of Hollywood's golden years.

Reservations required through your Friday.

Sandbank

Without any doubt, the sandbank is the best location we have and is therefore the ideal place for romantic couples or fun-loving families. For daybreak we can organize a luxurious champagne breakfast, in the evening we can arrange a culinary extravaganza.

Reservations required through your Friday.

Dolphin Beach

Lost on the Southern beach of Soneva Fushi, with candles placed all round the area, champagne on ice, under a sea of stars you share some unique moments with our selection of barbeque menus.

Reservations required through your Friday.



In and Out of Villa Dining Options

Seafood BBQ

Choice of salads

Thai seafood salad with coriander
Tuna and cucumber salad with ponzu-sesame dressing
Smoked salmon platter with crème fraîche and salmon roe
Steamed prawns with arugula pesto and Maldivian pine nuts
Tuna sashimi with soy, wasabi and pickled vegetables
Cured Wahoo with dill pickles and mustards
Organic greens with balsamic dressing

Freshly baked bread
Variety of dips, butter and oils

On the BBQ

Grilled lobster with herb buerre blanc
Daily catch any style; (blackened, grilled, poached)
Squid skewered on lemongrass with spicy chilli dip
Seafood kebabs with lime coriander marinade
Grilled prawns with island fruit salsa
Organic rosemary skewered scallops
Tandoori skewers of kingfish

Corn on the cob and baked potato

Desserts

Collection of miniature pastries
Fresh fruit salad enhanced with mint
Crème brûlée

Select five per salad and BBQ section

Two hundred and twenty US dollars per guest on the sandbank
One hundred and seventy US dollars per guest for in villa or on Dolphin beach

Prices are subject to a 10% surcharge



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Thai BBQ

Sum Tom

Green papaya salad

Laarb Moo

Minced pork salad with crispy greens

Yum moon seng

Rice noodles and seafood salad

Tom Kha Kung

Coconut-prawn soup flavoured with galangal, lime leaves and coriander

BBQ

Kung man korn kratiem prik thai

Lobster tails with garlic and black pepper

Pla Raad Prik

Chilli-marinated reef fish

Tod Man Poo

Crab cake

Pollamai Ruam

Seasonal fruit platter

Kaw Meew Ma Mo Wun

Sticky rice with mango

Two hundred and twenty US dollars per guest on the sandbank
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In and Out of Villa Dining Options

Meat BBQ

Choice of salads

Thai spicy beef salad with cucumber and tomato
Chicken and pineapple salad with curried mayonnaise and apple
Beef Carpaccio with Parmesan cheese, capers and tomato dressing
Island-smoked beef with gherkins and potato salad
Goat's cheese, semi dried tomato with black-olive dressing
Assorted cold cut platter with olives and artichoke
Beef tartar with pesto crouton
Mixed organic greens with balsamic dressing
Bread basket, fresh from the oven with variety
of dips, butter and oils

On the BBQ

Australian beef tenderloin or Sirloin
Lamb or beef kebabs with yoghurt mint dressing
Skewered chicken coated in ginger and lemongrass
Rosemary marinated lamb cutlets
Herb rubbed fillet of pork
Seasoned chicken fillet

Corn on the cob and baked potatoes with a
selection of grilled vegetables

Desserts

Sliced tropical fruits
Chocolate mousse cappuccino with fresh whipped cream
Coffee crème brûlée

Select five per salad and BBQ section

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In and Out of Villa Dining Options

Vegetarian BBQ

Salads

Baked pumpkin, feta cheese with red capsicum dressing
Roast tomato and buffalo mozzarella with arugula pesto
Grilled Mediterranean eggplant salad with pomegranate
Mixed organic greens with lemon-mustard dressing

Mushroom and goat's cheese bruschetta

Gazpacho shooters

Bread basket, fresh from the oven with variety
of dips, butter and oils

On the BBQ

Spiced lentil and goat's cheese cake
Vegetable brochettes with three dipping sauces
(Sun-dried tomatoes, eggplant and tahina, garlic and onion)
Potato, leek and corn fritters
Smoked Haloumi cheese
Baked potato and corn on the cob

Desserts

Sliced tropical fruits with fruit coulis
Chocolate mousse cappuccino with lime cream
Lemongrass crème brûlée

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In and Out of Villa Dining Options

Desert island picnics

If you think you have found peace and tranquillity on Soneva Fushi, then prepare yourself for the ultimate Robinson Crusoe experience. The bounds of civilization no longer exist and a deserted island is yours for a day. Our boat will deliver you to one of the uninhabited islands, unload your picnic basket and leave... although we will pick you up later on if you insist! We have three picnic hampers and the menu can be viewed at the Guest Relations champa or with your Mr. Friday. The menus have many different options for taste - and please let us know if there's something special that we may prepare for you.

Man Friday Picnic

Two hundred and fifteen US dollars per guest

Robinson Crusoe Picnic

Two hundred and forty-five US dollars per guest

Castaway Picnic

Three hundred and eighty-five US dollars per guest

Bespoke Wine Dinners

The menus for these indulgent dinners are written after bottles have been selected from the Soneva Fushi Cellars; then we create a suitable dish to match both the wine and your occasion. We invite you to meet with our Executive Chef and Sommelier the day before to discuss your preferences for the menu and wines.

Monday, Wednesday or Friday, with a minimum of four guests from 7pm.

From one hundred and ninety US dollars per guest

Reservations are required one day in advance.



In and Out of Villa Dining Options

Sandbank Sunrise Experience

Own the sandbank for the whole morning and experience the sunrise from the comfort of a rattan mat, sipping champagne, listening to the waves breaking on the shore, inhaling the fresh ocean air and discovering your sixth sense.

NV Grand Cuvée Brut, Champagne Moutard Père et Fils

Choice of freshly pressed juice

Orange, pineapple, apple, pear, mango, papaya
carrot, celery, beetroot or cucumber

Bread and pastry basket

Croissants, Danish, Pain au chocolat, rye bread, toast and rolls with
butter and jams

Choice of cereal

Corn flakes, Frosties, Dorset muesli, all bran, Branflakes, Rice Krispies,
Coco Pops, Oatmeal or Bircher muesli

Continental collection

Home made plain, blueberry or strawberry yoghurt,
Fresh fruit or cheese platter

Hot beverages

Freshly brewed coffee, tea or hot chocolate
(Please advise us of your choice while making your reservation)

The sandbank experience can also be arranged on Dolphin beach.
It is recommended to book the sunrise experience in advance, as it is
limited to one couple per day.

Two hundred and twenty US dollars per couple



In and Out of Villa Dining Options

Organic Garden Lunch

To truly experience the natural environment of Soneva Fushi, why not enjoy a lunch in our Organic Garden restaurant. Wander through the garden and point out your favourite vegetables, then watch the chef preparing an amazing selection of dishes from the ingredients you chose. The garden is open from 7.30pm until 10.30pm on Saturday, Sunday, Monday and Friday, however, lunch can only be arranged by reservation (except for Tuesdays). You may place your booking through your Guest Relations Officer, Mr. Friday, or through villa dining (ext: 3270).

Eighty US dollars per guest

A selection of ten organic wines is available to complete the experience.

Garden Cooking Classes

The classes are now set in our Organic Garden restaurant, and the predominately Asian menu is adapted to use the fresh garden produce in combination with fresh seafood. The basic preparations are already prepared by our team of chefs so all you have to do is the cooking. Our Chef will host the classes personally and will guide you through all the ingredients and preparations.

An introduction in the garden is included and step by step the chef will demonstrate how to prepare the dishes after which you'll don an apron and try it yourself. The lunch will be based upon your own creations; however, should the results be not so successful, the Chef is happy to help out.

The classes start at 11am and are on a reservation basis only. The class might take two to three hours, depending on the progress of the "pupils".

One Hundred and twenty US dollars per guest



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Cancellation policy

Please note that due to the preparation involved for your chosen experience, we have a cancellation fee of 50% for any last minute cancellations. We would appreciate a minimum of two hours prior notice to any experience; this will ensure that food will not be wasted.

There will be no cancellation fee due to any natural elements, such as bad weather, etc.