



## **Destination Dining**

Dine under the stars in the location of your choice with your very own private chef and waiter. Enjoying a private barbeque experience on Soneva Gili is a simple 3 step process...

### **Step 1: Choose your location**

#### **In Villa**

Dine under a roof of stars on your open-air roof terrace or enjoy the unique experience of a romantic dinner inches from the water on your sundeck.

**One hundred and seventy five dollars per person**

#### **One Palm Island**

Imagine a tiny strip of sand with just one palm tree. Imagine this island twinkling in the candlelight, surrounded only by the warm sea water and the glittering stars above. A private barbeque dinner on One Palm Island is an experience you will never forget.

**Two hundred fifty dollars per person**

#### **Palm Beach**

Let your imagination run wild and we'll make your dreams come true by taking you to stunning Palm Beach. Relax in comfortable lounge seating that we have dug into the beach and surrounded with candles and stars as your private chef fires up the grill.

**Two hundred dollars per person**

#### **Organic Garden**

Allow the heady scents and earthy aromas of our organic herb and vegetable garden to seduce you for dinner. Pick and choose your own ingredients right from the ground as your private chef prepares the dishes with you.

**One hundred and seventy five dollars per person**

Please note that all price are in US dollars & are subject to ten percent service charge.



### **Pool Beach Dining Platform**

Located on the Pool Beach, our dining platform affords you a grandstand view of the incredible sunset. Dine, floating above the sand, surrounded by candles.

**Gourmet menu or a la carte dinner - one hundred and forty five dollars per person**

**Private BBQ - one hundred and seventy five dollars per person**

### **Yoga Champa**

Our wood-floored yoga champa is located in a private corner on the east side of the island. This is a wonderful venue for a truly romantic and private experience.

**One hundred and seventy five dollars per person**

### **Pool Beach with Dug-in Lounge Seating**

Relax in comfortable lounge seating that we have dug into the beach and surrounded with candles and stars as your private chef fires up the grill.

**Two hundred dollars per person**

*All prices are subject to 10% service charge*

**We would appreciate your reservation one day in advance to organize this great experience for you**

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## **Step 2: Choose your menu**

### **Starters**

Organic garden herbs and freshly grilled vegetables with sun dried tomato dressing **or**

Asian style marinated seafood on glass noodles with crispy vegetables, sweet & sour dressing **or**

Italian platter

Caprese salad, Angus beef carpaccio, olives, grilled artichoke heart, semi dried tomato, balsamic vinegar reduction and parmesan oil **or**

Sashimi and sushi platter

Yellow fin tuna loin sashimi, tiger prawn and herring roe maki roll, Tasmanian salmon and wahoo nigiri served with wasabi and pickled ginger **or**

Freshly grilled corn fed chicken breast on mesclun salad with cumin flavored vinaigrette

### **Soup**

Please choose one of the following soups...

Miso soup with tofu, spring onions and fresh coriander

"Tomato shorba" - Chilled yogurt soup with Indian spices

Green asparagus soup

Crab and coconut cream chowder

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## Barbeque Grill Menu

For your main course, please choose either the Mediterranean, Indian or Asian selections below.

All barbeques are accompanied with:

**On the side:** Meli melo of garden vegetables - baked jacket potatoes - steamed rice - home baked bread basket

**Sauces and salsas:** Yogurt tartare - sweet chili sauce - aioli - Pommery mustard jus - mango salsa - garden herb jus - pine nut sauce - pickles

### Mediterranean style barbeque

**Earth** - Lamb chop and rosemary, Angus beef marinated with balsamic vinegar, corn fed chicken breast with garlic and thyme, veal rack with oregano and garlic chives **or**

**Sea** - Yellow fin tuna with lemon thyme, reef fish marinated with lemon, onions & herbs, jumbo prawns & scallops lemon persillade, half crayfish with sweet dill & garlic marinade **or**

**Combination** - Angus beef marinated with balsamic vinegar, corn fed chicken breast, half crayfish with sweet dill & garlic marinade, reef fish marinated with lemon, onions & herbs

### Indian style barbeque

**Earth** - Lamb chops pudina (mint flavored), beef tawa fry (marinated with north Indian spices), chicken tandoori, veal rack zafrani tikka (saffron flavored) **or**

**Sea** - Tandoori crayfish, tawa fried reef fish (marinated with north Indian spices), prawn and scallop brochette pudina tikka (mint flavored), tuna fish with chilies **or**

**Combination** - Chicken tandoori, lamb chops pudina (mint flavored), tandoori crayfish, prawn and scallop brochette pudina tikka (mint flavored)

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### **Asian style barbeque**

**Earth** - Chicken in teriyaki sauce, gingered Angus beef, lamb rack with honey soy sauce, veal loin satay **or**

**Sea** - Prawn and scallop skewer sprinkled with sea salt and sesame, crayfish on lemongrass skewer, yellow fin tuna soaked in sake, ginger and soy sauce **or**

**Combination** - Crayfish on lemongrass skewer, yellow fin tuna fish soaked in sake, ginger and soy sauce, chicken in teriyaki sauce, gingered Angus beef

### **Dessert**

Please choose one of the following desserts...

Cheese cake

Exotic fruit "en papillote" on the grill

Pastry chef's "secret recipe" mud cake

Home made marshmallows grilled with hot chocolate & nut sauce

Lemon pie with Italian meringue

Exotic and continental fruit platter

### **Step 3: Choose which evening you would like,**

Contact your GRO / Mr. Friday or simply dial 5446 to make your reservation.

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## **Dine in the Dark**

The adventure begins at your villa, where you are collected by buggy and blindfolded.

After a short meander around the island, you arrive at your secret dinner location.

A waiter, with a keen "eye for detail" will escort you from the buggy to your seat and will introduce you to the evening's sensory journey.

Allow yourself to explore and discover your sense of smell, taste, touch and hearing. You will be amazed at aromas and taste nuances you had never experienced before. Sounds are more delicate and precious. Touch is a journey of discovery across new textures and sensations. Even sharing these new experiences with other voices is an experience in itself!

Your eyes have been "opened" into a new World.

**Two hundred and forty dollars per person**

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