

### HABITAT

Habitat is our breezy and vibrant all-day dining restaurant.

Breakfast experience at Habitat features a wide array of international favourites with a strong focus on freshly prepared dishes.

The Habitat dining menu takes influence from Western, Asian, Middle Eastern and Italian flavours.

Habitat also offers live kitchens, buffets, semi buffets, a la carte options, as well as themed nights.

Timings

Breakfast : 7:00 am - 10.30 am
Dinner : 6:30 pm - 10:00 pm





Origin is an overwater specialty restaurant that integrates fine dining with the signature Italian flavors of Sicilian chef Silvio Zaccareo. Under the alluring Maldivian night sky and with an uninterrupted view of the Indian Ocean, Origin offers an exquisite menu, from fresh handmade pasta and delectable seafood specialties to quality meats and plant-based dining alternatives.

Timings

Dinner: 6:30 pm - 10:00 pm

Booking required.



### BE//CH SH//CK

An elevated feet-in-the-sand experience, the family-friendly Beach Shack embraces the Maldivian dream.

Open for lunch and dinner, it offers two different menus; at lunch the offer is linked to burgers and sharing plates, and in the evening the backdrop becomes elegant and romantic under a blanket of sparkling stars. Pizza is replaced by warm fragrant bread as the kitchen becomes a veritable temple of wood-fired meats and seafood.

Timings

Lunch : 12:00 pm - 2:30 pm Dinner : 6:30 pm - 10:00 pm

Booking required for dinner.



## Turou

Aura Pool Bar and Cocktail Lab is the real hub of the resort. Open every day from morning to sundown, Aura offers a delightful combination of fresh, healthy and tasteful dishes in a traditional, beachside atmosphere. At the heart of the outlet is one of the most extensive sunken bars in the Maldives.

On select evenings, Aura transforms into a high-energy Asian restaurant.

#### Timings

Open everyday from 10:00 am - 11:30 pm

Lunch : 12:00 pm - 4:00 pm Tapas : 4:00 pm - 6:30 pm

Dinner will be available on select nights

from 6:30 pm – 10:00 pm

Aura pool open from 10:00 am to 6:00 pm





Eden Champagne and Gin Bar is an adults-only bar open from sunset until late in the evening. We have 30 different labels of gin, and 45 different labels of Champagne.

Along with Champagne and gin, we will offer our guests a selection of signature cocktails specially created for Eden.

#### Timings

Open everyday from 5:30 pm to 11:30 pm Booking is advised but not required.



# Sip

Sip is a modern-day tea lounge that serves up to 30 different flavours of tea. Sip serves all kinds of tea blends from delicious matcha lattes, robust black teas of south Asia, tea-based cocktails, and kombucha.

#### Timings:

Sip & Sip Hut will be open everyday from 10:00 am - 6:30 pm

Hilton Honors Happy Hour from 3:00 pm to 4:00 pm

High Tea from 4:00 pm to 5:30 pm Booking required for High Tea.



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Skye is our wellness cafe situated on the Amingiri Spa deck. It's the perfect place to relax and unwind after a treatment at the spa or a warm up at the gym. The menu at Skye includes protein and collagen milkshakes to balance your diet after a massage or an intense workout.

Timings: 4:00 pm to 7:00 pm





Re:Fuel is a rooftop space exclusively dedicated to teenagers. Our young guests will be able to enjoy colorful bubble tea, whimsical milkshakes and fruity slushies. In addition, it's the perfect space to hang out and chill with friends while savoring our signature panini or a homemade chocolate magnum.





#### FLOATING BREAKFAST

(From 7:30am to 11:00am)

Indulge in a luxurious Floating Breakfast for two in the private pool of your villa. Creative and delicious, each floating breakfast is served with fresh fruit juice, your choice of coffee or tea, yoghurt, classic breakfast dishes and freshly baked pastries.

Booking: 24 hours in advance through your Guest

Experience Maker

Price: \$130++ per couple

#### FLOATING SUNSET COCKTAIL

(From 5:30pm to 7:30pm)

Discover our floating sunset cocktail for a special surprise, or just to relax at the pool. Enjoy refreshing drinks and cocktails under blue skies with bright sunshine andcrystal clear water – a perfect setting for your unique Instagram moments. Choose between three different canapés and a selection of two classic cocktails.

Booking: 24 hours in advance through your Guest

Experience Maker

Price: \$90++ (per couple)

### FLAVOURS AFLOAT



#### FLOATING BREAKFAST MENUS

\$130++ per couple; Guests may select one menu each.

#### CONTINENTAL BREAKFAST

#### **BAKER'S BASKET**

Selection of croissants, doughnuts, pain au chocolate, Danish pastries, sliced bread, butter, assorted jams

#### TROPICAL FRUIT PLATE

#### **CHOICE OF CEREALS**

Coco Pops, Rice Krispies, All-Bran, Froot Loops, Special K, gluten-free flakes GLUTEN FREE

#### **CHOICE OF MILK**

Full cream milk, skimmed milk, almond milk, soy milk, oat milk, chocolate milk

#### YOGHURT

Plain, fruit

#### FRESHLY SQUEEZED JUICE

Orange, watermelon, pineapple and carrot

#### **COFFEE OR TEA**

Selection of specialty coffees and teas

#### **ENGLISH BREAKFAST**

#### BAKER'S BASKET

Selection of croissants, doughnuts, pain au chocolate, Danish pastries, sliced bread, butter, assorted jams

#### TROPICAL FRUIT PLATE

#### CHOICE OF CEREALS

Coco Pops, Rice Krispies, All-Bran, Froot Loops, Special K, gluten-free flakes GLUTEN FREE

#### **CHOICE OF MILK**

Full cream milk, skimmed milk, almond milk, soy milk, oat milk, chocolate milk

#### YOGHURT

Plain, fruit

#### **EGGS TO ORDER**

Two eggs any style

#### FRESHLY SQUEEZED JUICE

Orange, watermelon, pineapple and carrot

#### **COFFEE OR TEA**

Selection of specialty coffees and teas

### DINE BY DESIGN





Set-up charges : \$200++

Menu – according to choice

Beverage – according to choice

Flower decoration – upon request



Set-up charges: \$300++

Menu – according to choice

Beverage – according to choice

Flower decoration – upon request



Set-up charges: \$500++

Menu – according to choice

Beverage – according to choice

Flower decoration – upon request



Set-up charges : \$1500++

Menu – according to choice

Beverage – according to choice

Flower decoration – upon request

## DINE BY DESIGN MENUS

#### ASIAN INSPIRED BBQ

Your choice of an appetiser, a main course, and a dessert. \$249++ per person

House-made selection of bread

#### APPETISER

Poached river prawn summer rolls with Nam Jim dipping sauce (SF)

Tuna tataki with pickled cucumber, wakame salad, sesame soy dressing (SF) (G)

Chicken satay with rice cake, cucumber, onion, peanut sauce (G) (N)

Garden cabbage, spring onion, pomelo, and noodle salad with spicy Thai dressing (V)

#### MAIN COURSE

Grilled lobster with soy dressing and chives (SF) (G)

Teriyaki marinated corn-fed chicken breast (G)

Maldivian spice marinated reef fish (D)

Lamb chops marinated in Indian spices

Marinated grilled asparagus and mushroom with fried garlic (V)

#### DESSERT

Hazelnut religious imperial pastry Joconde sponge, hazelnut ganache, crunchy paté feuilletine

Seasonal cut fruits

#### VEGETARIAN MENU

Your choice of an appetiser, a main course, and a dessert. \$149++ per person

House-made selection of bread

#### APPETISER

Meze plate (V)

Hummus, fattoush, tabbouleh, marinated olives, pita bread

Grilled zucchini carpaccio (V)

With black olive powder, arugula, capers and olive oil

Burrata (V) (D)

With heirloom tomatoes, balsmaic pearls, extra virgin olive oil

#### MAIN COURSE

Green pea risotto (D)

Fresh green pea, mascarpone cheese, Parmesan cheese

Crusted sesame tofu

Served with jasmine rice and ginger soy sauce

Tawa paneer (D)

Served with flat bread, lentils, mint, and apple chuttney

DESSERT

Sesame panna cotta with vanilla ice cream (D) (G)

Seasonal cut fruits

#### SEAFOOD BBQ

Your choice of an appetiser, a main course, and a dessert. \$249++ per person

House-made selection of bread

#### APPETISER

Alaskan king crab cocktail with baby romaine, Granny Smith apple, spicy mayonnaise (SF)

Yellowfin tuna tartare with avocado yuzu soy vinaigrette, mango ginger purée, sesame seeds, coriander

Mixed leaf salad with cherry tomato, cucumber, avocado, olives, lemon dressing (V)

Quinoa salad, avocado, heirloom tomato, cucumber, lemon vinaigrette, chickpeas (V)

#### MAIN COURSE

Whole river prawns with garlic and oregano (SF)

Maldivian lobster with local spices (SF)

Local catch of the day

#### DESSERT

Tiramisu (D) (G)
Traditional Italian dessert

Seasonal cut fruits

#### MEAT LOVERS BBQ

Your choice of an appetiser, a main course, and a dessert. \$249++ per person

House-made selection of bread

#### APPETISER

Chicken satay with rice cake, cucumber, peanut sauce (G) (N)

Beef tartare, horseradish, pickled onion, garlic

chips, baby mizuna

Burrata salad with heirloom tomato, fresh basil,

aged balsamic reduction (V)

Mixed leaf salad with cherry tomato, cucumber, avocado, olives, lemon dressing (V)

#### MAIN COURSE

Black onyx Angus rib eye (D)

Rangers valley wagyu striploin (D)

Teriyaki marinated corn-fed chicken breast (G)

Herb marinated lamb rack (D)

#### DESSERT

Sea almond brownie (D) (G) (N)
Locally sourced almonds and chocolate brownie

Seasonal cut fruits

#### MALDIVIAN DINNER

Your choice of an appetiser, a main course, and a dessert. \$199++ per person

#### APPETISER

Island young coconut and banana blossom salad (V)
Banana blossom, onion, curry leaves

#### Local leaf salad

Fresh coconut, tuna, lime dressing

#### Garudhiya

Local yellowfin tuna soup served with hot chilli and lime

#### MAIN COURSE

#### Kandu kukulhu

Yellowfin tuna in a local spice curry sauce

#### Fihunu ihi

Fresh lobster grilled with local flavours

#### Fihunu kukulhu

Spiced grilled chicken thigh

#### Chapati

Local flatbread

#### Mas bai

Tuna and coconut rice

#### DESSERT

#### Paan boakibaa with vanilla ice cream

Maldivian bread pudding

#### Seasonal cut fruits

#### CHEF'S SIGNATURE SET

\$249++ per person

#### AMUSE BOUCHE

French oysters, Mignonette, Green onion, lemon (SF)

#### APPETISER

Scallop Ceviche (SF)

Chives oil, green tomato, oscietra caviar

#### ENTRÉE

#### Maldivian Lobster (SF)

Fennel, orange salad, hazelnut butter

#### MAIN COURSE

#### Lamb loin

Black garlic purée, baby carrot, red wine jus

#### DESSERT

#### Crème brûlée

Classic rich baked custard with crystallised sugar

Seasonal cut fruits

#### SANDBANK PICNIC

Indulge in a sunkissed picnic prepared by our chefs and served on an idyllic private sandbank in the middle of the Indian Ocean.

Travel and set up: \$600++ per couple

Beverage: according to choice

Picnic menu: \$149++ per person

Booking: 24 hours in advance through your

Guest Experience Maker

#### SANDBANK DINNER

Experience a romantic dinner with endless views of the breathtaking Indian Ocean. Dine with your special someone at the resort's secluded sandbank. Watch the sun slowly disappear on the horizon, and lanterns flicker in the night.

Travel and set up: \$900++ per couple

Beverage: according to choice

Dinner menu: \$249++ per person

Booking: 24 hours in advance through your

Guest Experience Maker



#### SANDBANK DINNER MENU

\$249++ per person

#### AMUSE BOUCHE

French oysters, Mignonette, green onion, lemon (SF)

#### APPETISER

Maldivian tuna tartare

Avocado, spice mango purée, ginger soy dressing, caviar

#### ENTRÉE

Grilled Scallop (SF) (D)

Crustacean emulsion, cauliflower purée, truffle oil

#### MAIN COURSE

Wagyu striploin (D)

Truffle mashed potato, burnt carrot, port wine jus

#### DESSERT

Signature pecan tart (D) (G) (N) Seasonal cut fruits

### PRIVATE CINEMA

Enjoy the private experience of watching a movie together on the beach.

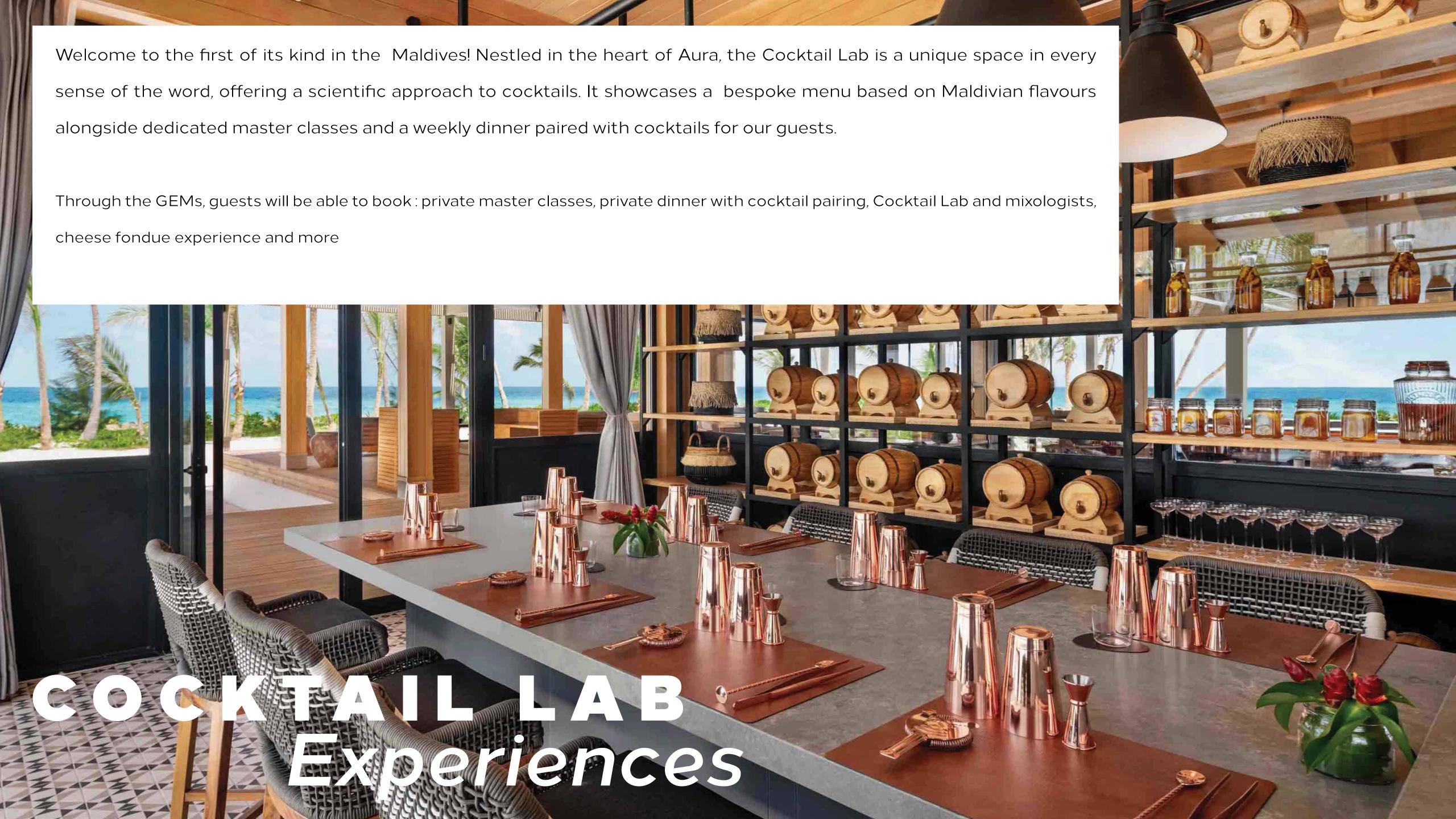
Set up including headphones for 2 people :

\$250++

Booking: 24 hours in advance through your

Guest Experience Maker





### MIXOLOGY WORKSHOP

Attend a mixology workshop with our expertly trained resident mixologists in Maldives' first Cocktail Lab. From muddling to pouring, learn all the boozy secrets to crafting perfect cocktails.

Price: \$90++ per person



### COCKTAIL PAIRING DINNER

Traditionally, wines accompany food pairings or tasting menus. At the Cocktail Lab, we elevate this experience to the next level as we pair four cocktails with a four-course dinner menu, to create a memorable, delicious and unique experience.

Price: \$200++ per person



### SUSTAINABLE COCKTAIL EXPERIENCE

With a focus on sustainability, bartenders at the Cocktail Lab push boundaries to become more resourceful in the use of ingredients and reducing waste.

Price: \$100++ per person



### CHESE FONDUE EXPERIENCE

Indulge in this unique fondue experience with a master mixologist cooking the finest blend of Gruyère and Emmental cheese, served with a selection of cold cuts, breads, and sides.

Price: \$99++ per person

Timings: Every day during lunch from 12:00 pm to 4:00 pm, and during dinner from 6:30 pm onwards

Booking: 24 hours in advance through GEM





### GIN FLIGHT

Enjoy a gin tasting flight like no other while being introduced to the history of gins and distilleries. Guided by our highly experienced resident mixologists, this experience is the perfect way to sample a curated selection of international gins.

Price: \$110++ per person based on the choice of gins



### DISCOVERY ROOM

Challenge yourself and round out your wine knowledge with our expert sommelier during this blind tasting experience in the Eden Discovery Room.

Price: \$105++ per person

Booking: In advance through GEM, and for a minimum of two guests.



## CHAMPAGNE AND SUSHI THE FINEST SPARKLING WINE EXPERIENCE

Let our expert sommelier take you through the distinction between Champagnes and sparkling wines while you enjoy an unparalleled tasting experience of our finest collection paired with a delectable platter of sushi.

Price: \$190++ per person



### SEASIDE SPARKLE

Enjoy fine Champagne (375 ml) paired with oysters (6 pieces) by the overwater deck of Eden, overlooking the glistening ocean.

Price: \$120++ per couple



### PURE FLUTE HOUR

Choose from any of the packages below and enjoy an hour of free-flowing champagne between 5:30 pm to 10:30 pm

Méthode Traditionnelle at \$200++ per person

NV - Irroy Extra Brut, Reims, France

NV - Moet & Chandon Brut Imperial, Epernay, France

NV - Taittinger Brut Reserve, Reims, France

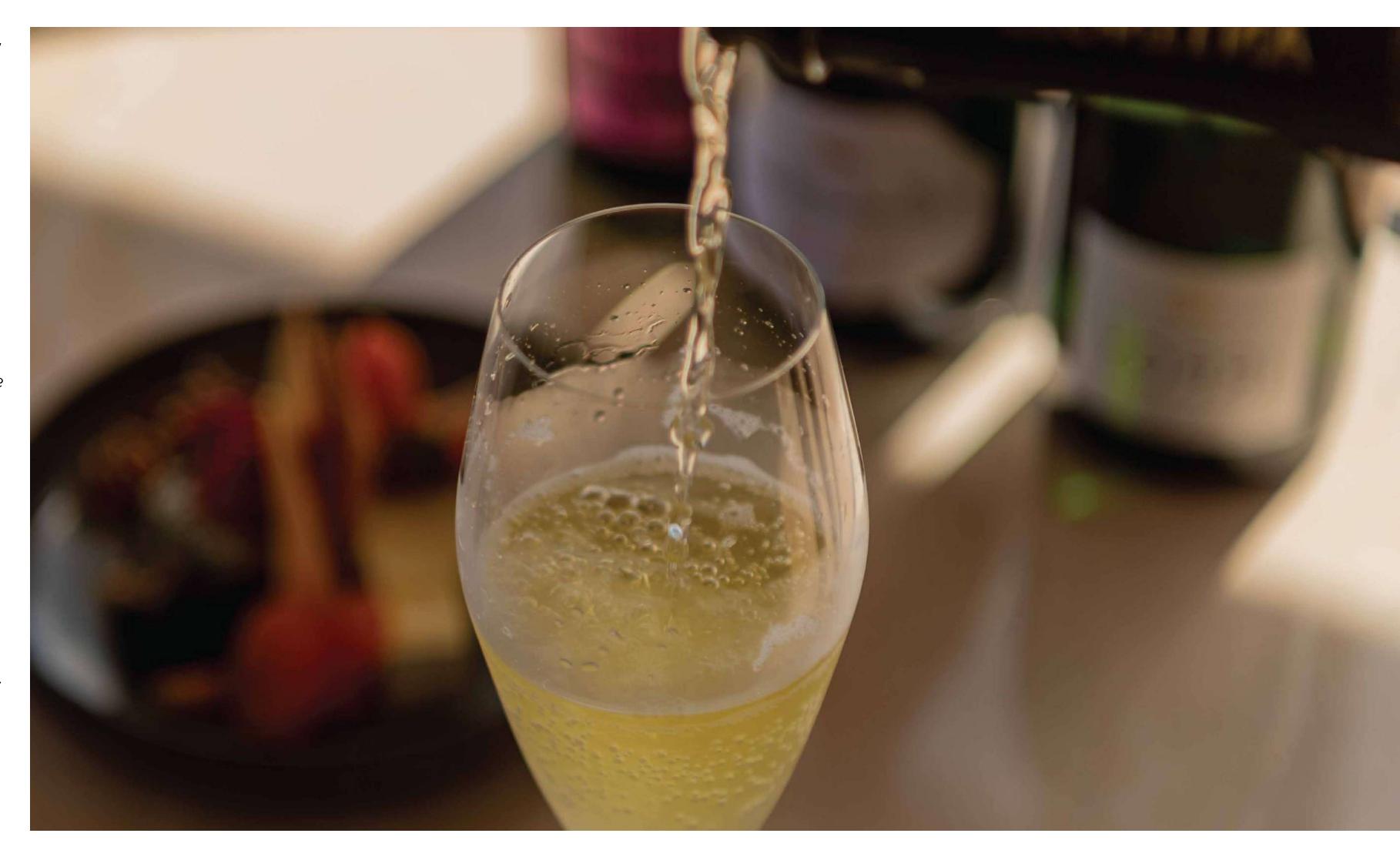
Méthode Classique at \$130++ per person

NV - Irroy Extra Brut, Reims, France

NV - Parés Baltà Cava Pink Brut, Catalonia, Spain

NV - Montenisa Cuvee Royale, Marchese Antinori,

Franciacorta DOCG, Italy



### LA DOLCE VITA

Experience private dining at our overwater adults-only Eden Champagne & Gin Bar, with a specially designed set menu featuring the best of Chef Silvio's signature Italian flavours.

Price: Four-course set menu at \$155++ per person

Four-course wine pairing menu at an additional

\$85++

Timings : Available from 6:30 pm to 10:00 pm on the days when Origin is open.

Booking: 24 hours in advance through GEM



#### LA DOLCE VITA MENU

Four-course set menu at \$155++ per person

Four-course wine pairing menu at an additional \$85++



### RUM & CHOCOLATE PAIRING

Join us for an intimate evening of tasting rare rums paired with carefully curated chocolate selections while our expert mixologists take you through the long-standing histories of this delectable pairing.

Price: \$65++ per person



### WHISKY & CHOCOLATE PAIRING

Enjoy a private evening with rare whiskies and carefully chosen chocolate selections, all under the guidance of our expert mixologists who will walk you through the history of the spirit.

Price: \$75++ per person





### HIGH TEA

Enjoy an afternoon of indulgent high tea, featuring canapés with local flavours, cookies, mini desserts, and your selection of fresh-brewed tea.

Price: Vegetarian menu at \$46++ per couple and

non-vegetarian menu at \$49++ per couple

Timings: Every day from 4:00 pm to 5:30 pm



### KOMBUCHA WORKSHOP

Learn how to brew and maintain your own kombucha culture at home. During this masterclass, you will:

- Learn all there is to know about SCOBY and the science of fermentation.
- Make a drink using kombucha

Price: \$90++ per person



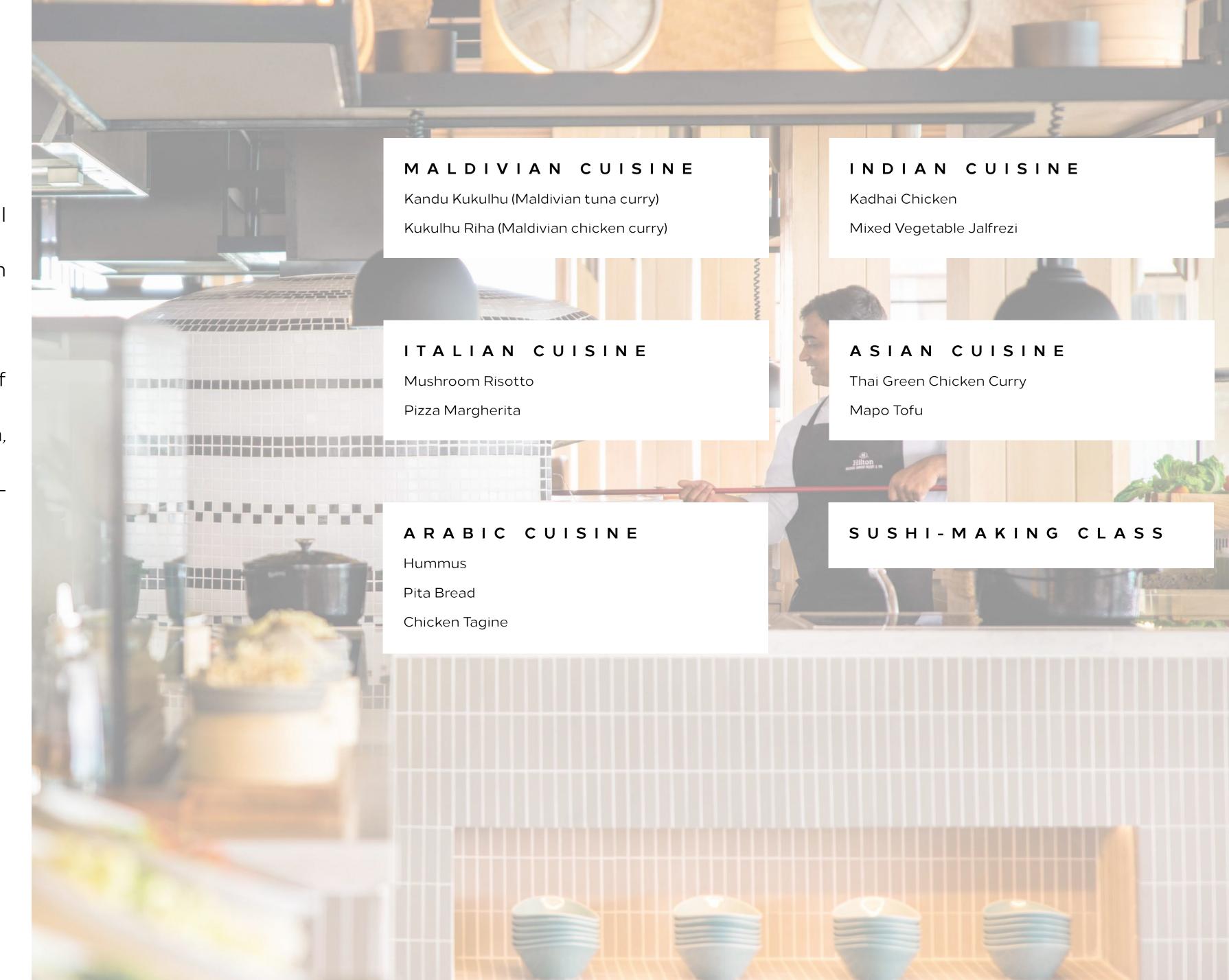


Enjoy the thrill of uncovering a new skill while on holiday. Join our skilled chefs for an engaging cooking class.

Choose two dishes from a variety of cuisines, including Maldives, Indian, Italian, Asian, and Arabic, or enroll in a sushimaking lesson.

Price: \$150++ per person

Booking: 24 hours in advance through GEM





#### Reaffirm your commitment to each other while immersing yourself in the beauty and serenity of our islands' natural setting.

- Barefoot ceremony on the beach conducted by a dedicated Ceremony Master.
- Wedding pavilion gracefully decorated with palm arches and tropical flower arrangements.
  - A beautiful bridal bouquet and a one-layered heart shaped cake.
    - Arrival in a special leaf-decorated buggy.
    - Maldivian ceremonial procession with Boduberu drummers.
- Cake cutting ceremony followed by snacks served; a selection of both vegetarian and non-vegetarian snacks available - Renewal of Vows certificate.

#### Romantic Moments

- A romantic candlelight dinner by the beach (not inclusive of beverages)
  - Floating breakfast the morning after the ceremony
    - Romantic bed decoration

\$2500 ++ per couple; additional charge of \$120++ per extra guest

#### Make your celebration even more special with the following add-ons:

Make-up and hair styling at the Amingiri Spa: \$250++ per person

Professional photographer for 2 hours, delivering 20 high-resolution images: \$650++

Entertainment options

Live music: \$400++ per hour Private DJ: \$200++ per hour

Open bar cocktail reception for 2 hours: \$650++ per person

Other beverage packages from a selected menu:

Dinner beverage package : \$55++ per person Post-dinner beverage package : \$75++ per person

Add on stations:

Coconut cart : \$20++ per person Gin & Tonic cart : \$95++ per person

#### **TERMS & CONDITONS**

For any private event (destination dining, Cocktail Lab sessions, floating breakfast, floating cocktails, etc.):

- The resort reserves the right to charge 50% of the total cost as cancellation fees for any booking that is cancelled less than 24 hours prior to the day of the event.
- The resort reserves the right to charge 50% per cancelled guest if the number of guests is reduced within less than 24 hours prior to the day of the event.

#### For weddings and renewals of vows:

- The resort reserves the right to charge 50% of the total cost as cancellation fees for any booking that is cancelled before 72 hours prior to the day of the event. If the booking is cancelled within less than 72 hours of the day of the event, you will be charged 100% of the package.
- The resort reserves the right to charge 50% of the extra-person supplement fee if the number of guests is reduced before 72 hours prior to the day of the event. If the guest list is reduced within less than 72 hours of the day of the event, you will be charged 100% of the extra-person supplement charge per cancelled guest.

In the case of unfavourable weather conditions the resort will notify you of any cancellations or postponements as follows:

- For outdoor events, no later than midday on the day of the event.
- For floating breakfast, the resort will notify you no later than 60 minutes before the scheduled delivery time.

There will be no cancellation fees in this case.

If you still wish to proceed with the event, you will be liable to pay for the event and all its charges.

