



# CULINARY EXPERIENCES





# CULINARY EXPERIENCES

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Set against the idyllic backdrop of a Maldivian sunset or the thrill of being cast away in the Indian Ocean, allow us to curate the perfect destination dining experience that will bring you closer together and create memories that last a lifetime. Our crafted offerings showcase the best of our location along with the finest food and beverage pairings to nourish your mind, body and spirit. If you are celebrating a special occasion, or just living in the moment, our associates are on hand to tailor make an experience as exquisite as the Maldives themselves.



# LAGOON TABLE

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Experience an extraordinary overwater setting of the pavilion, surrounded by breathtaking views of turquoise waters. Savor your time with crafted dishes and irresistible charm of sunset. The Lagoon Table offers discerning guests a distinctly elevated dining experience.

USD 880++ for 2 guests

## Caviars & Royal Garnish (SF | D)

50g Kristal  
50g Oscietra

## Fish Carpaccio

Salmon, Espelette Pepper, Dill Tips, Olive Oil (SF)  
Reef Fish, Avocado Oil, Avocado Puree, Cress (SF)  
Hamachi, Yuzu Ponzu, Togarashi, Shiso Cress (SF)

## Meat Carpaccio

Beef Tenderloin, Olive Oil, Parmesan, Chopped Chives, Ground Pepper (D)

## Tartare

Veal, Olive Oil, Fleur de Sel, Lemon Zest

## Seafood

King Crab, Sesame Seeds, Mandarin Oil (SF)  
Oysters on Ice (SF)  
Salmon, Gravlox Sauce (SF)

## Garnish

Green Salad, Mustard Dressing, Shallots (VF | V)  
Warm Potatoes, Grated Dried Caviar, Fleur de Sel (SF)  
Sliced Avocado

## Cheese

Parmesan (D)

## Dessert

Milk Chocolate, Crunchy Praline, Black Pearl (N | D | E)

prices are in US dollars & subject to 10% service charge & applicable taxes.

Kindly let us know if you have any dietary preferences or allergies.

V Vegetarian | VF Vegan | GF Gluten free | D Dairy | E Egg | N Nut | P Pork | S Soy | SF Seafood



# FOOTPRINTS IN THE SAND

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## Snack

Wagyu Beef Rolls, Sriracha Emulsion (D)  
Gourmet Mesclun with Poach Prawn (SF)  
Prawn Salad with Citrus (SF)  
Smoked Salmon Bagel with Sour Cream (D | SF)  
Selection of Finger Sandwiches, Tuna, Chicken (SF | D | E)  
Cheese Board with Nuts, Dried Fruits (D | N)

## Sweet

Lemon Tart Tinancier (E | D)  
Nutella Donuts (E | D | N)  
Fruit Skewer (V | VF | GF)  
2 kinds of Grapes, Green Apple, Red Apples

## Beverage

Orange Juice, Mixed Green Lemon Juice

Come together with those you love the most and create lasting memories to treasure forever. Let us curate a once in a lifetime experience as a JW Garden inspired picnic is meticulous prepared for you in the middle of the Indian Ocean.

USD 600++ for 2 guests



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# LITTLE FOOTPRINTS IN THE SAND

## Snack

Lobster Summer Rolls, Sriracha Emulsion (SF)  
Greek Salad (D | N)  
Prawn Salad with Citrus (SF)  
Lobster & Smoke Salmon Sandwich (SF | D | E)  
Wagyu Beef Sandwich with Sour Dough (D | E)  
3 kinds Cheese & Nuts, Dried Fruits (D | N)

## Sweet

Carpaccio Pineapple  
Lemon Tart Financier (E | D)  
Nutella donuts (E | N | D)  
Fruit Skewer (V | VF | GF)  
2 kinds of Grapes, Green Apple, Red Apples

## Beverage

Orange Juice, Mixed Green Lemon Juice , Water Melon Juice

Come together with those you love the most and create lasting memories to treasure forever. Let us curate a once in a lifetime experience as a JW Garden inspired picnic is meticulous prepared for you in the middle of the Indian Ocean.

USD 1,000++ for family of 2 adults + 2 children



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# SEASIDE GRILL

As the sun dips below the horizon, gather for an unforgettable grill experience set against the breathtaking Maldivian seascape. Whether overlooking the ocean from Pure or dining barefoot on the beach, this intimate culinary journey nourishes the soul and awakens the senses. Savor expertly grilled selections from land and sea, complemented by vibrant accompaniments and inventive sauces. Crafted with fresh, locally inspired ingredients, each dish embodies balance, indulgence, and well-being. With waves as your backdrop and the warmth of fire enhancing the evening, dining becomes a celebration of connection, nature, and unforgettable moments. Immerse yourself in this extraordinary experience at JW Marriott Kaafu Atoll.



## Starters

Lump Crab & Pomelo Salad (SF | S)  
Octopus Carpaccio, Citrus Dressing (SF)  
Burrata Salad (D | N | V)  
Fresh Prawn Spring Roll, Sriracha and Citrus Emulsion (SF | S)

## On The Grill

Reef Lobster, Tiger Prawns, Scallops (SF | D)  
Red Tuna (SF | D)  
Maldivian-Style Chicken Legs (GF)  
Black Angus Beef Tenderloin (D)  
Lamb Chops (D)

## Accompaniments & Sauces (D)

Grilled Vegetables, Potato Purée, Vegetable Fried Rice  
Peppercorn Sauce, Vierge Sauce  
Lemon-Butter Sauce, Creamy Morel Mushroom Sauce

## Dessert

Coconut Surprise (D | E)

USD 310++ per guest

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JW Marriott Kaafu Atoll Island Resort



# HOMECOMING BBQ DINNER

Inspired by the joy of gathering and the comfort of home, the Homecoming BBQ Dinner offers you an indulgent, heartwarming experience. Choose your perfect setting—whether at our exclusive Pure or with your feet in the sand on a secluded beach. As the flames dance, the air fills with the rich aromas of expertly prepared meats, fresh seafood, and vibrant accompaniments. Each dish, crafted with care and fresh, locally inspired ingredients, brings warmth and authenticity to every bite. As laughter fills the air, savor indulgent desserts to end the evening. More than just a meal, it's a heartfelt experience—a taste of home in paradise.



## Starters

Octopus Carpaccio, Citrus Dressing (SF)  
Burrata Salad (D | N | V)  
Fresh Prawn Spring Roll, Sriracha and Citrus Emulsion (SF | S)

## On The Grill

Maldivian-Style Chicken Legs (GF)  
Black Angus Beef Tenderloin (D)  
Reef Fish (SF | D)

## Accompaniments & Sauces (D)

Grilled Vegetables, Vegetable Fried Rice, Mashed Potatoes  
Peppercorn Sauce, Vierge Sauce

## Dessert

Chocolaté Éclair (D | E)  
Coconut Surprise (D | E)  
Crème Brûlée (D | E)

USD 220++ per guest

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# ESSENCE OF KAAFU ATOLL

## A Celebration of Local Bounty

Inspired by the pristine waters and vibrant flavors of the Maldives, Essence of Kaafu Atoll celebrates the region's finest ingredients, sourced from the surrounding ocean and land. Whether dining at an exclusive venue or on the beach, this experience immerses you in the true essence of the atoll. Freshly caught seafood and premium cuts are expertly grilled, allowing their natural flavors to shine. Thoughtfully crafted accompaniments and rich sauces elevate each dish, offering balance and depth. With the ocean breeze and rhythmic waves as your backdrop, this culinary journey is a celebration of local traditions and the spirit of the Maldives.



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### Starters

Tuna Carpaccio, Prestige Oscietra Caviar (SF)

Burrata Salad and Culatelo (D | N | P | GF)

King Crab Salad, Mango and Avocado (SF)

Baby Octopus Salad (SF)

Fresh Blue Lobster Spring Roll, Citrus and Sriracha Emulsion (SF | S)

### On The Grill by Indian Ocean

Reef Lobster (SF | D)

Tiger Prawn (SF | D)

Scallop (SF | D)

Red Tuna (SF | D)

Wagyu Beef Tenderloin (D)

Lamb Chops (D)

### Accompaniments & Sauces (D)

Grilled Vegetables (D | V | GF)

Roasted Potatoes (D | V | GF)

Creamy Fregola Sarda (D | V | GF)

Peppercorn Sauce (D | V | GF)

Vierge Sauce (D | V | GF)

Lemon-Butter Sauce (D | V | GF)

Creamy Morel Mushroom Sauce (D | V | GF)

### Dessert

Exotic Tart (D | E)

USD 300++ per guest





# CULINARY WORKSHOP

## MALDIVIAN CUISINE EXPERT

### Fiyala Curry with Fresh Coconut Sambal (SF)

Maldivian fish curry, fresh Maldivian coconut sambal, homemade flatbread

### Mas Huni (Tuna and Coconut Salad) With Flatbread (SF)

Maldivian shredded tuna, Maldivian coconut, onion, chili, homemade flatbread

or

## SRI LANKAN CUISINE EXPERT

### SRI-LANKAN CHICKEN CURRY (GF)

Curry powder, Chicken Thigh, Herbs, Coconut Milk

### SRI-LANKAN DHAL CURRY (V | GF | VF)

Dhal, Coconut, Herbs, Spices,

\*\* Maximum 3 guests per workshop \*\*

\*\* Available from 3.00 pm – 6.00 pm at PURE \*\*

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A timeless souvenir for your trip to the Maldives' ultimate culinary destination, the skills and ability to recreate some of the extraordinary dishes showcased at our amazing restaurants. Guided by our experienced and dedicated chefs, a master classes include Maldivian and Sri Lankan Expert

USD 150++ per guests



# MIXOLOGY MASTER CLASS

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USD 150++ for 2 guests

## Foraged & Crafted: A Cocktail Journey

From Garden to Glass at JW Marriott Kaafu

Step into the lush JW Garden, where your cocktail experience begins with the scent of fresh herbs and the guidance of our expert bartender.

As you explore and forage hand-picked ingredients, you'll discover the essence of nature's finest flavors—each one destined to elevate your personalized cocktail.

From the garden, we take these freshly gathered botanicals to Nikkei, our specialty bar, where the art of mixology comes to life. Here, watch as your unique ingredients are transformed into a signature cocktail, crafted exclusively for you. As our bartender works their magic, you'll also get the chance to shake, stir, and create your own cocktail, guided by expert hands.

With the ocean breeze in the air and a drink in hand, this immersive experience is more than just a lesson in mixology—it's a journey of flavor, creativity, and connection.

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# FLOATING BREAKFAST

Start your day in exquisite style with a floating breakfast in your private pool. Savor a beautifully curated selection of gourmet delights while soaking in breathtaking views. A distinctly elevated way to indulge, where every moment is pure bliss.

USD 150++ for 2 guests



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Granola Bowl Tropical Fruit Salads (VF)

Fresh Fruit Salad (V | VF | Gf)

Mango, Orange, Pineapple, Watermelon, Mint, Coconut

Freshly Baked Baker's Basket (E | D)

Croissants, Chocolate Croissants, Fruits Danish, Chocolate Muffin

Poached Egg Avocado Toast (E | D)

Mashed Avocado, Lime, Cage Free Poached Eggs

Waffles (E | D)

Mixed Berries, Seasonal Fruits, Berry Compote

Fruit Plate (VF | V)

Chef's Selection Of Seasonal Fruits

Vanilla Pancakes / Banana Pancakes (E | D)

Berry Compote and Maple Syrup

Two Fresh Squeezed Juices (VF | V)

Coffee Or Tea





# ROMANTIC DINNER BY THE BEACH

Be transported to a breathtaking setting where the ocean's rhythm and candlelit elegance create an irresistible charm. Savor an exceptional, chef-curated menu featuring signature flavors. With the soft sand beneath your feet and a majestic sunset as your backdrop, experience bliss and tranquility in a moment designed just for you.

USD 500++ for 2 guests



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## MENU A

### Baked (E | D)

Bread Basket, Chef Selected

### Amuse-Bouche

#### Seaweed (SF)

Crispy Seaweed, Rice, Smoked Salmon, Micro Herbs, Avocado

### First Course

#### Lobster (SF | D)

Pomelo, Raw Mango, Red Onion, Sundried Tomato Dressing, Herbs

### Main Course

#### Grilled (SF | GF)

Char-Grilled Grilled Cod Fillet & Wagyu Beef Tenderloin

### Dessert

Tres Leches (E | D)

### Petit Fours

A Selection of Hand-Crafted Chocolates and Macarons (E | N | D)

## MENU B

### Baked (E | D)

Bread Basket, Chef Selected

### Amuse-Bouche

#### Ikura (SF)

Served with Hummus, Salmon Roe, Herbs, Grapefruits

### First Course

#### Scallops (SF | D)

Pan Seared, Roasted Cauliflower Cream, Caper Raisin Puree, Micro Herb, Basil Oil

### Main Course

#### Grilled (SF | GF | D)

Char-Grilled King Prawn & Wagyu Beef Rib-Eye

### Dessert

Caramelized Baby pineapple, Coconut Ice Cream (E | D)

### Petit Fours

A Selection of Hand-Crafted Chocolates and Macarons (E | N | D)



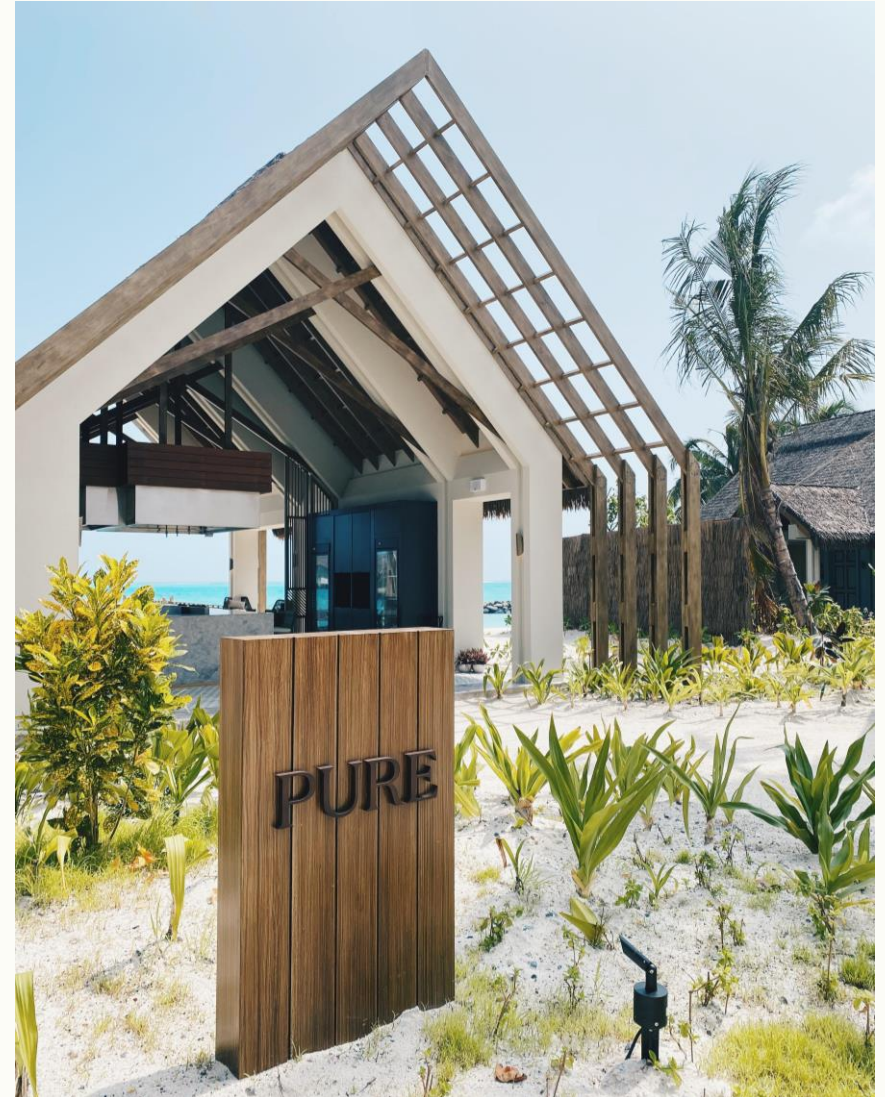
# DESTINATION DINING

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## Chef's Table at PURE

Indulge in a magical evening at PURE, where the enchanting beachside setting transforms into a whimsical escape under the stars. Join us for our exclusive dinner experience and savor the authentic flavors including locally sourced Maldivian produce. As you dine, let the soothing sound of waves crashing below and the breathtaking views of the Indian Ocean create a romantic, unforgettable experience.

Pure



# CHEF'S TABLE AT PURE | Taste of Turkiye

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## Amuse Bouche

**Zeytinyagli Yaprak Sarma** (VF | GF)  
Stuffed vine leaves with rice, onions, pine nuts

## Appetizer

### Small Bite Lahmacun

Thin crust small flat bread, ground lamb meat, spices, onions, tomatoes, parsley

## Soup

**Dugun Corbasi** (E | D)  
Lamb, mix of spices, barley

## Main Course – Family style

### Hunkar Begendi (D)

Smoked eggplant, slow cooked lamb, bechamel sauce, mozzarella cheese

### Chicken Topkapi (D | N | GF)

Chicken thigh, cinnamon flavor rice, tomato sauce

### Imam Bayildi (VF | GF)

Roasted eggplant, onion, capsicum, tomato

### Cokertme Kebabi (D)

Sauteed Wagyu Marble 9 beef tenderloin, crispy potatoes, garlic yoghurt, tomato sauce

### Pilav (D)

Rice, orzo, butter

### Yoghurt (D | GF)

## Dessert

Pistachio Kadaifi (E | N | D)

by Turkish Cuisine Expert

USD 220++ per guest

\*\* Maximum 8 guests \*\*

\*\* 24-hour advance reservation is required \*\*

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# CHEF'S TABLE AT PURE | Taste of Korean

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## Chan

### Korean Side Dish on the Table

Jjang A Ji Cucumber, Radish, Mixed Vegetable Salad with GochuJang (S)  
Mushroom Muchim, Potato Jo rim, (S)  
Vegetable Mixed with Lemon Dressing

## Jeon

Yuk won Jeon, Ho bak Jeon, Bae Chu Jeon (S)

## Kimchi

Bak Kimchi, Kimchi, Mu Kimchi (SF)

## Gui

### Korean Charcoal BBQ

Wagyu Ribeye MB5  
Bulgogi 1hr Fresh Marinated Wagyu Tenderloin MB9 (S)  
King Prawn, Wagyu Short Rib Galbi (S | F)

## Korean Condiments

Ssam Jang Korean Bean Paste Sauce, Yang Neum Jang Korean Chili Paste Sauce (S | SF)  
Sea Salt with Sesame Oil

## Juk

### Korean Rice Stew

5-hour Slow Boiled Sweet Prawn Rice Stew (GF | SF)

## Dan

### Korean Style Dessert

Bing Su (GF)

By Korean Cuisine Expert

USD 400++ per guest

\*\* Maximum 6 guests \*\*

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# CHEF'S TABLE AT PURE | Taste of Maldives

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## Amuse Bouche

Chef's Seasonal Special

## Appetizer

Maldivian Chili, Curry Leaves Crab Meat Cake (SF | E)  
Kopee Fathu & Red Onion Salad, Lime Coconut Sauce

## Soup

Moodhumaas Suruva (SF)

Locally Sourced Seafood Soup, Coconut Cream, Fresh Local Herbs From JW Garden

## Main Course – Family style

Traditional Maldivian Reef Fish Curry (SF)  
Fresh Coconut Milk, Curry Leaves, Island Chili

Native Maldivian Baked Half Lobster (SF | D)  
Maldivian Chili Garlic Butter

Chicken Curry, Ramba Leaves

Bambukeyo Curry (VF)  
Bread fruit, roasted spice, onion, garlic

Steamed Rice  
Coconut Roshi  
Papad & Condiments

## Dessert

Coconut Surprise

By Maldivian Cuisine Expert

USD 220++ per guest

\*\* Maximum 8 guests \*\*

\*\* 24-hour advance reservation is required \*\*

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