

# Piano Dining

## ON BAROS MALDIVES

*Just minutes from the shore is our especially created wooden platform poised above the lagoon. It's shaped like a grand piano with the steps representing the keyboard and a deck in the elegant style of this classical musical instrument.*

*Our Grand Piano platform is ideal for evening enjoyment under the stars, away from everyone, dining in convenient and comfortable romantic seclusion, at a table for two beautifully set up on the deck.*



We offer a range of private dining opportunities on the Piano Deck. If you wish to create your own experience please discuss this with one of our team.

The following pages contain several options. Each one includes preparation and service by a dedicated personal cook and waiter. Included in the price are transfers by boat, the exclusive private use of The Piano Deck for a specified time and non-alcoholic beverages.

Wishing you a truly memorable experience!

***To make this dream dining experience come true, please contact your Villa Host or the In-Villa Dining Reservations Desk, extension 8.***

# Menu in A minor

SCHUMANN

## CANAPÉS

Baros-inspired Canapés  
with Moët & Chandon Brut Imperial NV

## TUNA TATAKI

Lightly Seared Tuna with Crudo Spring Onion,  
Mustard Cress and Ponzu Sauce

## MANGO SALAD

with Mixed Leaves, Grilled Baby Corn  
and Tandoori Chicken Breast Tossed in a Coriander and Lime Dressing

*Schumann*  
**MALDIVES**

THE UNIQUE JOURNEY



## MAIN COURSE

### SAUTÉED REEF FISH FILLETS

with Wasabi Mash Potato, Sesame Stir-Fry Vegetables  
and Teriyaki Sauce

### GRILLED BEEF TENDERLOIN

with Basil Mash Potato, Sautéed Cherry Tomatoes,  
Rocket and Chimichurri Sauce

### CHOCOLATE BROWNIE

with Pistachio Nuts, Ginger Anglaise and Candied Coconut

\$595 per couple

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.*

# Menu in B minor

MAHLER

## CANAPÉS

Baros-inspired Canapés  
with Pommery Brut Royal NV

## TUNA TATAKI

Lightly Seared Tuna with Crudo Spring Onion,  
Mustard Cress and Ponzu Sauce

## VANILLA BUTTER POACHED LOBSTER TAIL

with Truffled Asparagus and Fennel Potato Mash  
Poached Prawn and Tomato Salsa

*Dreaming of*  
**MALDIVES**   
THE UNIQUE JOURNEY

## MALDIVIAN TUNA CURRY

Local Yellow Fin Tuna  
Cooked in a Garlic, Coconut, Cardamom and Ginger Sauce  
with Chilli, Bilimbis, Curry Leaves, Fennel and Jasmine Rice

## RASPBERRY PANNA COTTA

with Seasonal Fruit, Mint and Passion Fruit Coulis

\$595 per couple

# Menu in C minor

GRIEG

## CANAPÉS

Baros-inspired Canapés  
with Mumm Cordon Rouge, GH Mumm

## SCALLOP & SWEET CORN SALAD

Teriyaki Scallops served with Steamed Baby Corn,  
Coriander Leaves, Spring Onion and Satay Sauce

*Dreaming of*  
**MALDIVES**

THE UNIQUE JOURNEY  TUNA TATAKI

Salad of Seared Tuna, Red Chicory Leaves,  
Pink Grapefruit and Avocado with Ponzu Dressing

## REEF FISH & PRAWNS

Reef Fish Seasoned with Thai Herbs, Chilli and Lime Juice  
with Prawns basted in a Lemongrass and Ginger Butter  
Served with Grilled Courgettes and Garlic Naan Bread

## CHOCOLATE BROWNIE

with Pistachio Nuts, Ginger Anglaise and Candied Coconut

\$595 per couple

# *Sunrise Breakfast*

*Enjoy the equatorial sun rise while savouring your  
private piano breakfast picnic*

FRESH TROPICAL FRUITS

MANGO YOGHURT

TASMANIAN SMOKED SALMON

CHILLED KING PRAWNS

*Dreaming of*  
**MALDIVES**  
THE UNIQUE JOURNEY



CONTINENTAL COLD CUTS

SELECTION OF CHEESE  
with Accompaniments

FRESHLY BAKED  
Croissants, Danish & Muffins

CHAMPAGNE POMMERY (375 ml)

TEA & COFFEE

CHILLED JUICES

MINERAL WATER

\$325 per couple

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.*

# Picnic Menu

## LUNCH

### CANAPÉS

Baros-inspired Canapés

### CHILLED PRAWNS

with Sweet Chilli Dipping Sauce

### TASMANIAN SMOKED SALMON

with Chives and Cream Cheese

### JAPANESE SUSHI & SASHIMI BOX

with Pickled Ginger, Wasabi and Soy Sauce

### VIETNAMESE VEGETARIAN RICE PAPER ROLLS

*Dreaming of*  
**MALDIVES**

with Teriyaki Sauce

THE UNIQUE JOURNEY



### SEASONED ROASTED CHICKEN

with Lemon and Herb Mayonnaise

### GREEK SALAD

with Lemon Oil

### FRESH BREAD & BREAD ROLLS

with Butter and Hummus

### TROPICAL FRUITS

### CHEESE & BISCUITS

with Grapes and Celery

### CHOCOLATE MUD PIE

with Candied Coconut

\$395 per couple

*Above prices are quoted in US Dollars and subject to a 10% Service Charge and 12% GST.*