



# Candlelight Dining Menu

Cocogiri Island Resort



## NOTEWORTHY INFORMATION

To ensure a seamless dining experience, we kindly request that all members at the table select from the same menu.

Our culinary offerings are prepared fresh, and to guarantee the finest quality, we ask for your menu selections to be communicated at least 24 hours prior to your reservation.

Additionally, please inform our team in advance of any allergies or dietary restrictions so we can accommodate your needs with care.

Please note that our enchanting beach candlelight dinners are subject to weather conditions, allowing us to provide you with a truly memorable evening under the stars.

Kindly consult the individual menus for detailed pricing and setting information.

Thank you for your understanding and cooperation. We look forward to delighting you with an exquisite dining experience!

(V) - Vegetarian

# A Romantic Indian Feast by the Ocean (Vegetarian)

*A truly unforgettable dining experience, blending the vibrant flavours of India with the serenity of the ocean waves. Savour each moment under the stars.*

## SHORBA - A SOULFUL START

### **Tomato Tulsi Shorba (V)**

*A fragrant tomato soup infused with the fresh aroma of holy basil, served with a touch of cumin and crisp papad strips. Accompanied by freshly baked bread basket & butter.*

## NASHTA - APPETISERS TO ENTICE

### **Hara Bhara Kebab (V)**

*Delicate spinach and green pea patties, seasoned with fresh herbs, served with a refreshing mint chutney.*

### **Crispy Paneer Tikka (V)**

*Marinated cubes of cottage cheese, chargrilled and drizzled with a tangy yoghurt dressing.*

## MUKHYA BHOJAN - THE MAIN AFFAIR

### **Choice of Signature Indian Curries (V):**

- Creamy Paneer Butter Masala with rich tomato gravy
- Spicy Vegetable Biryani, bursting with bold flavours
- Classic Aloo Gobi, a hearty potato & cauliflower curry
- Palak Paneer, fragrant paneer cubes with fresh spinach

### **Accompanied by:**

- Fluffy Pilau Rice or Roti
- A crisp garden salad with a lemon-mustard vinaigrette.

## MITHAI - A SWEET FINALE

### **Gulab Jamun with Saffron Syrup**

*Warm, soft dumplings soaked in a fragrant saffron syrup, a melt-in-your-mouth indulgence. Served with vanilla ice cream.*

### **Mango Kulfi**

*Creamy traditional Indian ice cream, flavoured with luscious mango, served with a drizzle of rose syrup.*

**Pricing Per Couple: \$180 Exquisite Beach Setting  
\$240 Exclusive Sunset Pavilion Setting**



# An Exquisite Indian-Style Feast Under the Stars (Non-Vegetarian)

*Experience the magic of India's finest cuisine, set against the stunning backdrop of the ocean under a canopy of stars. A dinner to remember forever.*

## SHORBA - A WARMING PRELUDE

### **Murg Shorba**

*A delicate chicken broth simmered with aromatic spices, garnished with fresh coriander and a hint of lemon, perfect to awaken your senses. Accompanied by freshly baked bread basket & butter.*

## NASHTA - TEMPTING APPETISERS

### **Tandoori Chicken Tikka**

*Succulent pieces of chicken marinated in yoghurt and spices, chargrilled to perfection, served with a tangy mint chutney.*

### **Spiced Lamb Seekh Kebab**

*Juicy minced lamb kebabs, infused with Indian spices, slow-grilled on skewers and accompanied by a refreshing cucumber raita.*

## MUKHYA BHOJAN - THE MAIN ATTRACTION

### **Choice of Signature Indian Curries:**

- Creamy butter chicken in a rich tomato and cashew gravy
- Flavourful lamb rogan josh, slow-cooked with Kashmiri spices
- Spicy chicken chettinad, infused with pepper and coconut
- Chicken biryani a flavourful favourite bursting with aromatic spices
- Coastal prawn masala with a fragrant coconut curry sauce

### **Accompanied by:**

- Fluffy pilau rice or roti
- A crisp, refreshing side salad with lemon and cumin dressing.

## MITHAI - SWEET INDULGENCE

### **Gajar Halwa with Vanilla Bean Ice Cream**

*Made from slow-cooked grated carrots in milk and ghee, sweetened with sugar and infused with cardamom.*

### **Malai Kulfi**

*Rich and creamy traditional Indian ice cream, flavoured with cardamom and almonds, served with a hint of rose syrup.*

**Pricing Per Couple: \$180 Exquisite Beach Setting  
\$240 Exclusive Sunset Pavilion Setting**

# A Romantic Italian Style Dinner on the White Maldivian Sands

*An exquisite culinary experience designed to be shared under the stars, with the gentle sound of waves as your backdrop. Buon Appetito!*

## LA ZUPPA - A WARM BEGINNING

### **Velvety Cream of Vine-Ripened Tomato Soup (V)**

*Infused with aromatic oregano, served with a golden, crisp parmesan crouton. A comforting prelude to the evening. Accompanied by freshly baked bread basket & butter.*

## L'ANTIPASTO - TEMPTING DELIGHTS

### **Golden Arancini**

*Crispy beef ragu risotto balls with a spicy ragu dip, a symphony of flavours in every bite.*

### **Classic Italian Bruschetta (V)**

*Grilled artisan bread topped with ripe tomatoes, garlic, basil and oregano, drizzled with extra virgin olive oil.*

## IL PIATTO PRINCIPALE - THE HEART OF THE EVENING

### **Choice of Gourmet Pizza**

- Classic Margarita (V)
- Creamy Carbonara
- Tropical Hawaiian
- Chicken & Mushroom
- BBQ Chicken Deluxe

### **Choice of Indulgent Pasta**

- Classic Bolognese
- Creamy Carbonara
- Traditional Lasagna
- Spicy Arrabbiata Penne (V)
- Cacio E Pepe (V)

### **Accompanied by:**

- Potato wedges with herbs, creamy garlic bread or french fries
- A fresh side salad, drizzled with balsamic glaze.

## IL DOLCE - SWEET MOMENTS TO SAVOUR

### **Decadent Warm Chocolate Fudge Brownie**

*Paired with smooth vanilla ice cream and a burst of berry compote.*

### **Zesty Lemon Tart**

*Served with a dollop of sweet Chantilly cream for a refreshing and indulgent finale.*

**Pricing Per Couple: \$180 Exquisite Beach Setting  
\$240 Exclusive Sunset Pavilion Setting**



# An Elegant British Style Dinner by the Ocean

*Savour the elegance of British classics, reimagined for a romantic candlelit evening by the ocean, where every bite is as enchanting as the setting.*

## SOUP COURSE - A COZY PRELUDE

### **Cream of Leek and Potato Soup (V)**

*A velvety blend of tender leeks and potatoes, delicately seasoned and served with a drizzle of cream and a parmesan crouton on the side. Accompanied by freshly baked bread basket & butter.*

## STARTERS - QUINTESSENTIAL BEGINNINGS

### **Crab & Pea Tartlet with Chive Crème Fraîche**

*A delicate buttery tartlet filled with crab meat, sweet garden peas, and a light chive-infused crème fraîche.*

### **Stuffed Mushrooms with Balsamic Glaze (V)**

*Large, marinated mushrooms filled with a savoury mixture of spinach, garlic, and cream cheese, then baked until golden and served with a drizzle of balsamic glaze.*

## MAIN COURSE - THE HEART OF THE EVENING

### **Choice of Signature British Style Dishes:**

- Sirloin steak with mushroom duxelles in a creamy peppercorn sauce.
- Pan-Seared fish of the day with lemon butter sauce.
- Lamb shank with minted pea puree in a rich brown onion gravy
- Herb-crusted chicken supreme with caramelised onion jus
- Butternut squash and lentil shepherd's pie (V)

### **Accompanied by:**

- Buttered roast potatoes, french fries or creamy garlic mashed potatoes
- Seasonal roast vegetables

## DESSERT - A SWEET FINALE

### **White Chocolate & Passionfruit Cheesecake**

*A decadent white chocolate cheesecake infused with tropical passionfruit, accompanied by vanilla ice-cream.*

### **Eton Mess with Mixed Berries Compote**

*A delightful mix of crisp meringue, whipped cream, and fresh berries, drizzled with a berry coulis for a light yet indulgent finish.*

**Pricing Per Couple: \$180 Exquisite Beach Setting  
\$240 Exclusive Sunset Pavilion Setting**

# A Seafood Extravaganza by the Indian Ocean

*Indulge in seafood delights, perfectly prepared to honour the bounty of the ocean, while the waves serenade your evening under the Maldivian stars. A feast for the senses!*

## SOUP COURSE - AN OPULENT BEGINNING

### **Lobster Bisque with Cream**

*A rich and velvety lobster bisque, simmered in a cream base and topped with a drizzle of garlic infused oil and served with a parmesan crouton. Accompanied by freshly baked bread basket & butter.*

## STARTERS - OCEAN'S DELICACIES

### **Steamed Mussels in Lemon Butter Sauce**

*Steamed mussels, drizzled with a tangy lemon butter sauce and garnished with fresh parsley.*

### **Crab and Mango Salad with Ginger Lime Dressing**

*Delicate crab meat combined with ripe mango, tossed in a fragrant ginger lime dressing and served on a bed of crisp seasonal vegetables, garnished with toasted coconut flakes.*

## MAIN COURSE - THE OCEAN'S GRANDEUR

### **Chef's Signature Mixed Seafood Platter (For Two to Share)**

*A lavish selection of the finest catch, featuring:*

- Grilled freshly caught reef fish*
- Whole lobster, chargrilled and brushed with herb-garlic butter*
- Juicy king prawns, lightly marinated and flame-grilled*
- Tender calamari, grilled with a touch of lemon*
- Grilled octopus with a sprinkle of sea salt and fresh herbs*

### **Accompanied by:**

- A side of saffron-infused rice & french fries or creamy mashed potatoes*
- Charred asparagus and roasted seasonal vegetables*
- A tangy seafood dipping sauce trio: garlic aioli, lemon herb butter, and spicy remoulade.*

## DESSERT - A SWEET VOYAGE TO END

### **Passionfruit Panna Cotta with Tropical Fruit Salsa**

*A silky-smooth panna cotta infused with the exotic flavour of passionfruit, topped with a refreshing tropical fruit salsa and a coconut tuile.*

### **Tropical Bliss with Coconut & White Chocolate**

*Elegantly served in a handcrafted chocolate shell, evoking the essence of tropical indulgence. Served with vanilla ice cream.*

**Pricing Per Couple: \$220 Exquisite Beach Setting  
\$280 Exclusive Sunset Pavilion Setting**



