



VINUM DINNER

Discover Depth in Flavor, join us for a unique and unforgettable dining experience at Vinum, the Maldives' first underground wine cellar situated 8 meters below the surface, making it the deepest point on the island. Indulge in a decadent wine dinner featuring exquisite dishes expertly paired with a selection of fine wines. Immerse yourself in the cozy and intimate atmosphere of our underground cellar as you savor the flavors of each carefully crafted course.

AMUSE BOUCHE

Chef's special

STARTERS

Duck foie-gras terrine

Rhubarb, gingerbread, raspberry jelly and watercress

Seared langoustines

Beluga caviar, grapefruit, bean blossom, seafood velouté

TO REFRESH

Blood orange sorbet

Champagne Rose granite with strawberry foam

MAIN COURSE

Tajima" Wagyu beef tenderloin MB-7+

Served with sweet potato puree, assiette garden vegetables, hollandaise sauce

OR

Maldivian Reef fish

courgette, edamame, potato, cream broth

DESSERTS

Fromage

Fresh cheese from our Formagier, homemade marmalade

Triple chocolate romantic journey

Valrhona Calamelia Chocolate Mousse Parfait, bittersweet chocolate ganache, milk chocolate & hazelnut fudge, fresh berry, raspberry gel, rose meringue

USD 495++ per person

(A) - Contains Alcohol | (D) - Contains Dairy | (GF) - Gluten Free | (N) - Contains Nuts
(P) - Contains Pork | (RP) - Raw Protein | (S) - Contains Seafood | (V) - Vegetarian

Should you have any specific dietary requirement or food preferences, we will be more than happy to oblige. Simply refer to our restaurant team for assistance creating your bespoke culinary experience.

Prices are quoted in US Dollars and are subject to 10% service charge and 16% government taxes. Prices are subject to change without notice.