

Event Menu Selection

dusitD2

FEYDHOO · MALDIVES

COLD APPETIZERS & SALADS

Roma Tomato, Bocconcini, Hazelnut Mousse, Basil,
Aged Balsamic (D)(N)(V)(G)

Chicken Terrine, Leeks, Aged Cheddar, Butternut Puree,
Baby Vegetables (D)

Yellowfin Tuna Tataki, Citrus Salad, Mango, Ponzu Dressing (F)

Mediterranean Grilled Vegetables, Olive Oil, Herbs (V)

Marinated Seafood Salad, Avocado, Marie Rose Sauce (S)(E)(F)

Roasted Beetroot, Whipped Goat Cheese, Walnut,
Orange Vinaigrette (D)(N)(V)

Classic Caesar Salad, Parmesan, Herb Croutons,
Caesar Dressing (D)(G)(E)

Thai Green Papaya Salad, Chili, Lime, Peanuts (N)

Antipasti Platter, Marinated Vegetables, Olives, Artichokes (V)

Niçoise Salad, Seared Tuna, Egg, Olives, Green Beans,
Dijon Dressing (F)(E)

Hare Moong Sprout Salad, Lemon Dressing (V)

Waldorf Salad, Apple, Celery, Grapes, Walnuts,
Mayonnaise (N)(E)(V)

Aloo Anardana Chaat, Tamarind Yogurt, Sev (D)(G)(V)

Greek Salad, Olive Oil, Oregano (D)(V)

Dietary & Allergen Key

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SOUPS

Roasted Tomato Basil Soup, Basil Oil (D)(V)

Wild Mushroom Soup, Truffle Oil (D)(V)

Potato Leek Soup, Chive Cream (D)(V)

Broccoli Cream Soup, Croutons (D)(G)(V)

Pumpkin Velouté, Toasted Seeds (D)(V)

Chicken Consommé, Root Vegetables

Tom Yum Goong, Lemongrass, Lime (S)

Tom Kha Gai, Coconut, Galangal (D)

Sweet Corn Chicken Soup, Egg Drop (E)

Minestrone Soup, Parmesan (G)(V)

Seafood Bisque, Herb Oil (D)(S)

Lentil Soup, Cumin (V)

Hot & Sour Chicken Soup, Chili Vinegar

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HOT STARTERS

Chicken Satay, Peanut Sauce (N)

Prawn Tempura, Bang Bang Sauce (S)(G)

Vegetable Spring Rolls, Sweet Chili Sauce (G)(V)

Corn Fritters, Chili Mayo (G)(V)

Chicken Croquettes, Jalapeño Aioli Dip (G)(E)

Achari Paneer Tikka, Mint Chutney (D)(V)

Hara Bhara Kebab, Mint Yogurt (V)

Subz Shami Kebab, Mint Dip (V)

Tandoori Vegetables, Mint Yogurt (D)(V)

Truffle Chilli Potatoes, Garlic Aioli (V)

Murgh Malai Kebab, Mint Chutney (D)

Gosht Galouti Kebab, Saffaron Roti (G)(D)

Thai Fish Cakes, Nam Jim Sauce (F)(E)

Ajwaini Machhi Tikka, Lemon Butter (F)(D)

Beef Yakitori, Tare Glaze (G)

Spanakopita, Tzatziki (D)(G)(V)

Chicken Dumplings, Chili Soy Vinegar (G)

Aloo Tikki, Tamarind Yogurt (V)

Chicken Tikka, Mint Chutney (D)

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RICE, GRAINS & PASTA SPECIALTIES

Steamed Basmati Rice (V)

Steamed Jasmine Rice (V)

Chicken Mandi Rice, Thome, Daqoos (D)

Vegetable Fried Rice, Soy Sauce (V)

Chicken Fried Rice, Egg Soy (E)(G)

Chicken Biryani, Raita, Papadum (D)

Mushroom Risotto, Parmesan (D)(V)

Penne Pasta Tomato Basil, Parmesan (G)(V)

Fettuccine Alfredo, Cream Sauce (D)(G)(V)

Spaghetti Bolognese, Parmesan (G)

Jeera Pulao (V)

Egg Noodles Stir Fry, Soy Chili (G)(E)

Hakka Noodles, Chili Garlic Soy (G)(V)

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HOT MAIN DISHES

Poultry

Slow Roasted Chicken, Natural Jus (D)

Chicken Provençal, Herb Jus (D)

Pan Seared Chicken Breast, Peppercorn Sauce (D)

Butter Chicken, Naan, Raita (D)(G)

Chicken Teriyaki, Sesame Glaze (G)

Maldivian Style Chicken Curry

Red Meat

Beef Tenderloin, Peppercorn (D)

Wok Fried Black Pepper Beef, Bell Peppers, Soy Glaze (G)

Beef Shepherd's Pie, Creamy Mashed Potato, Rich Gravy (G)(D)

Classic Beef Stroganoff, Mushroom Cream Sauce (G)(D)

Lamb Massaman Curry (N)

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Fish & Seafood

Grilled Maldivian Reef Fish, Lemon Butter (F)(D)

Steamed Mahi Mahi, Ginger Soy (F)

Seafood Stew (S)(F)

Cuttlefish Stir Fry, Chili Garlic (S)

Tuna Steak, Warm Tomatoes & Basil (F)

Prawn Water Chestnut Stir Fry, Chili Soy (S)

Goan Prawn Curry (S)

Asian & Regional Specialties

Maldivian Tuna Curry (F)

Thai Green Chicken Curry (SP)

Beef Rendang (G)

Japanese Chicken Katsu Curry (G)

Pad Thai Prawns, Lime, Peanuts (S)(N)(G)

Szechuan Kung Pao Chicken, Cashew (N)

Goan Fish Curry (F)

Singapore Chilli Prawns, Egg Sauce (S)(E)

Korean Bulgogi Beef (G)

Vegetable Thai Basil Stir Fry (V)

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VEGETABLE DISHES

Palak Paneer (D)(V)

Paneer Makhani (D)(V)

Kadhai Paneer (D)(V)

Dum Aloo Kashmiri (D)(V)

Dal Makhani (D)(V)

Rajma Masala (V)

Thai Green Vegetable Curry (V)

Wok Fried Vegetables, Soy Garlic (V)(G)

Stir Fried Tofu Mushroom (V)(G)

Vegetable Lasagna (D)(G)(V)

Eggplant Parmigiana (D)(V)

Roasted Cauliflower Tahini (V)

Vegetable Biryani (D)(V)

D2 Potato Gratin, Bechamel Sauce,

Mozzarella Cheese (D)(V)

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SEAFOOD SPECIALTIES

Salmon Coulibiac, Dill Sauce (F)(G)(D)

Grilled Salmon, Lemon Butter (F)(D)

Seafood Paella, Saffron Aioli (S)(F)

Black Pepper Crab (S)

Seafood Pasta, Tomato Basil (S)(F)(G)

Stir Fried Prawns, Chili Garlic (S)

GRILL & CARVING STATIONS

Herb Marinated Beef Striploin, Jus (D)

Whole Roasted Lamb Leg, Rosemary Jus (D)

Lonumirus Marinated Reef Fish, Lemon Butter (F)(D)

Chicken Shawarma, Garlic Sauce (D)

BBQ Beef Brisket (D)

BBQ Chicken Drumsticks, Piri Piri Glaze (D)

Grilled Prawns, Garlic Butter (S)(D)

Lamb Kofta, Mint Yogurt (D)

Roast Turkey, Cranberry Jus (D)

Grilled Vegetable Skewers, Herb Oil (V)

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DESSERTS

Shooter / Jars

Cappamisu (D)(G)(E)

Espresso-soaked sponge layered with mascarpone cream and cocoa dust

Mochamisu (D)(G)(N)

Coffee and Jivara chocolate mousse with almond diplomat layers

D2 Tropical Bloom (N)

Tropical fruits with mango coulis, basil seeds and coconut elements

Strawberry Shortcake Verrine (D)(G)(E)

Basil sponge, vanilla cream and fresh strawberries

Raspberry Vanilla Verrine (E)(G)(D)(N)

Vanilla cream, raspberry compote and almond streusel

Black Forest Shooter (D)(G)(E)

Chocolate sponge, cherry compote and mascarpone cream

Thai Tea Mango (D)(G)(E)

Thai tea mousse with mango and chocolate sponge

Hazelnut Berry Delight (N)(D)(E)

Hazelnut cream with mixed berry compote

Vanilla Berry Harmony (E)(G)(N)(D)

Vanilla cream layered with fresh seasonal berries

Lemon Meringue Indulgence (N)(D)(G)(E)

Lemon curd, shortbread and torched meringue

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Textures of Chocolate (G)(N)(D)(E)

Multiple chocolate textures from mousse to crunch

Spiced Crème Brûlée (N)(G)(D)(E)

Vanilla custard infused with warm spices and caramel crust

Thai Coconut Sticky Rice (E)(N)

Sticky rice with mango and coconut cream

Pistachio Raspberry Malva (E)(D)(N)(G)

Chilled malva pudding with pistachio and raspberry layers

Pop & Chill (E)(N)(D)(G)

Banana cake with popcorn ganache and chili chocolate

Pineapple Medley (N)

Pineapple tartare with spiced mango and coconut cream

Royal Shahi Tukda (N)(D)(G)(E)

Fried bread pudding soaked in saffron milk and nuts

Carrot Pineapple Verrine (E)(N)(D)(G)

Spiced carrot cake with pineapple compote and cream cheese

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Tarts

Classic Lemon Tart (N)(D)(G)(E)

Citrus custard in buttery tart shell

Banoffee Tart (N)(D)(G)(E)

Banana, caramel and vanilla cream in crisp pastry

Chocolate Caramel Tart (E)(N)(D)(G)

Rich chocolate ganache with salted caramel

Pecan Caramel Tart (E)(N)(D)(G)

Toasted pecans in caramel filling

Pistachio Rhubarb Tart (E)(N)(D)(G)

Pistachio cream with tangy rhubarb compote

Coconut Raspberry Tart (E)(N)(D)(G)

Coconut cream with raspberry compote

Choux

Classic Lemon Tart (N)(D)(G)(E)

Citrus custard in buttery tart shell

Banoffee Tart (N)(D)(G)(E)

Banana, caramel and vanilla cream in crisp pastry

Chocolate Caramel Tart (E)(N)(D)(G)

Rich chocolate ganache with salted caramel

Pecan Caramel Tart (E)(N)(D)(G)

Toasted pecans in caramel filling

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Pistachio Rhubarb Tart (E)(N)(D)(G)
Pistachio cream with tangy rhubarb compote

Coconut Raspberry Tart (E)(N)(D)(G)
Coconut cream with raspberry compote

Gâteaux

Banoffee Delight (E)(D)(G)
Banana, caramel and cream layered dessert

Blackout Chocolate Slice (E)(D)(G)
Intense dark chocolate cake with ganache

Matcha Date Coconut Harmony (E)(D)(N)
Coconut mousse with matcha and dates

Snickers Indulgence (E)(D)(N)(G)
Chocolate, caramel, peanut and nougat layers

Vanilla Fraise (E)(G)(N)(D)
Vanilla cream with fresh strawberries

Black Sesame Yuzu (D)(G)(E)(N)
Nutty black sesame with citrus yuzu

Yuzu Cheesecake (E)(D)(G)
Creamy cheesecake with yuzu jelly

Berry Cheesecake (E)(D)(G)
Cheesecake topped with berry compote

Mochaccino (E)(D)(G)
Coffee chocolate layered dessert

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Caramel Basbousa (E)(D)(G)
Semolina cake soaked in caramel syrup

Chocolate Raspberry Éclat (E)(D)(G)
Chocolate mousse with raspberry insert

Guanaja Chocolate Bliss (E)(D)(G)
Rich dark chocolate mousse cake

Hazelnut Bliss (E)(N)(D)
Hazelnut cream with praline crunch

Tropical Bliss (D)(N)(E)
Mango and coconut mousse cake

Entremet / Whole Cake

Opera Cake (D)(G)(E)
Almond sponge with coffee buttercream and chocolate ganache

Raspberry Pistachio Gateau (N)(D)(G)
Pistachio sponge with raspberry and elderflower mousse

Pandan Pomelo Opera (E)(D)(G)
Fragrant pandan sponge with pomelo curd

Jivara Coconut Entremet (E)(G)(D)
Milk chocolate mousse with coconut layers

Red Velvet Berry Entremet (E)(D)(G)
Red velvet cake with berry cream cheese layers

Manjari Seduction (E)(D)(G)
Dark chocolate mousse layered cake

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Caraïbe Yuzu Decadence (E)(D)(G)

Chocolate mousse with yuzu citrus

Pistachio Pomegranate Fusion (E)(N)(D)

Pistachio sponge with pomegranate notes

Kunafa Brownie (D)(G)(N)

Chocolate brownie topped with crispy kunafa

Carrot Cake (E)(D)(G)

Classic spiced carrot cake with cream cheese frosting

Russian Honey Cake (E)(D)(G)

Thin honey sponge layers with caramel cream

Tres Leches (D)(G)(E)

Milk-soaked sponge cake with whipped cream

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D2 Signature Dessert Bowl

Mango Manjari (E)(D)(N)

Dark chocolate mousse with fresh mango

Saffron Milk Cake (E)(D)(G)

Soft sponge soaked in saffron milk

Cardamom Milk Cake (E)(D)(G)

Aromatic milk-soaked sponge with cardamom

Tropical Raspberry Cloud (E)(D)(G)

Coconut mousse with raspberry and pastry crunch

Caraïbe Orange Delight (E)(D)(G)

Chocolate mousse with orange zest

Classic Tiramisu (D)(G)(E)

Coffee-soaked biscuit with mascarpone cream

Golden Carrot Pineapple (E)(D)(G)

Carrot cake with pineapple compote

Coconut Strawberry Garden (E)(D)(N)(G)

Coconut cream with fresh strawberries

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Hot Dessert

Kanamadu Malva Pudding (E)(D)(G)(N)

Warm sponge pudding soaked in vanilla cream sauce

Classic Umm Ali (E)(D)(G)(N)

Middle Eastern bread pudding with nuts and rose cream

Chocolate Orange Malva (D)(G)(N)(E)

Warm chocolate orange flavored pudding

Date Pecan Toffee Pudding (D)(G)(N)(E)

Sticky date pudding with toffee sauce

Warm Peach Cobbler (E)(G)(N)(D)

Baked peaches with biscuit crust

Apple Crumble (D)(G)(N)(E)

Baked apples with buttery crumble topping

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