



PATINA

MALDIVES • FARI ISLANDS

DESTINATION DINING

&

PRIVATE EVENTS



PATINA

MALDIVES • FARI ISLANDS

The Perpetual Journey



OUT OF A "FAIRY-TALE"
Romantic destination-
dining experience.



BREAKFAST WITH A VIEW
Exquisitely curated
floating-breakfast set.



FLIX BY THE OCEAN
Your choice of movie beside
the spectacular Maldivian
ocean.



THE CELEBRATORY EXPERIENCE
Life's occasions celebrated
in the Patina way.



TRULY MALDIVIAN
A Maldivian experience to
treasure your holiday
forever.



WINE & CHARCUTERIE TASTING
Private experience in Farine by our
sommeliers.

Please reach out to your Essentialist in order to clarify any queries you may have.



P A T I N A

MALDIVES • FARI ISLANDS

Floating Breakfast

COLD SPECIALITIES

EYE OPENER (VE)

Celery Detox Shot

DRAGON FRUIT BOWL (VE)

Organic Dragon Fruit, Strawberry, Banana, Coconut Milk, Agave Nectar, Caramelized Nuts Coconut Shavings and Seasonal Fruit

EUROPEAN CHEESE BOARD (D)

Selection of The Finest Cheese Selection and Condiment

SMOKED SALMON (SF) (D)

Pumpnickel Toast, Goat Cheese, Heritage Tomatoes, Cress

TROPICAL FRUIT BOWL (VE)

Selection of fresh tropical fruits served with lime infused coconut yogurt

HOT SPECIALITIES

EGGS BENEDICT ROYALE (D) (SF) (G)

English Muffin, Smoked Salmon, Organic Poached Eggs, Champagne Hollandaise, Caviar

AVOCADO & EGGS (D) (G)

Poached Eggs, Smashed Avocado, Seasonal Tomatoes, Red Onion, Micro Herbs, Toasted Multigrain

BAKERY SPECIALITIES

VIENNOISERIE BASKET (D) (G)

Selection of specialty croissants, Danish, muffins & pan au chocolate

BUTTERMILK PANCAKES (D) (G)

Seasonal Berries, Maple Syrup & Nutella

FRENCH TOAST (D) (G)

Baked Brioche Bread, caramelized banana, Cinnamon & honey

SMOOTHIES

GREEN MONSTER (VE)

Kale, Spinach, Mango, Orange Juice, Avocado, Organic Flaxseed

FARI BERRY

Strawberry purée, Blueberry purée, Raspberry purée, Skimmed milk, Plain yogurt, Maple syrup

TEA

English Breakfast, Earl Grey, Chamomile, Pure Green

100% ORGANIC COFFEE

Espresso, Macchiato, French Press, Cappuccino, Café Latte, Latte Macchiato, Cold Brew Iced Coffee

\$175++ PER TRAY



P A T I N A

MALDIVES • FARI ISLANDS

Seafood Lover Experience

Maldivian Tuna Tartare
Stracciatella, Peach, Heirloom Tomatoes, Aged Balsamic



Maldivian Lobster (half)
Reef Fish Fillet (60g)
Octopus Leg
Roasted Potatoes with Herbs
Roasted Edamame, Garlic, Parmesan
Grilled Seasonal Vegetables
Gremolata, Chimichurri, Beurre Blanc, Sambal



60% Praline Chocolate Tart
Seasonal Fruit Plate

\$375++ PER PERSON



P A T I N A

MALDIVES • FARI ISLANDS

Meat Lover Experience

Charred Beets & Peppers, Romesco Halloumi Cheese, Chimichurri
Heirloom Tomatoes, Mozzarella, Garden Basil, Prosciutto



Lamb Chops (1pc)
Grain Fed Chicken Supreme
Grass Fed Angus Rib Eye (300g)
Mashed Potatoes
Grilled Seasonal Vegetables
Grilled Corn with Parmesan & Chili
Beef Jus, Chimichurri, Bearnaise
Soy-Ginger & Chili Sesame Vinaigrette



Classic Red Velvet
Seasonal Fruit Plate

\$375++ PER PERSON



P A T I N A

MALDIVES • FARI ISLANDS

Surf N' Turf Experience

Grilled Heirloom Beetroot, Burrata, Parsley Sauce
Mixed Leaves, Aged Balsamic

Octopus Carpaccio
Black Garlic, Sauce Vierge, Black Olive, Manchego



Maldivian Lobster (Half Lobster P/P)
Tenderloin 120g
Grilled Prawns
Mashed Potatoes
Cherry Tomato Salad
Grilled Seasonal Vegetables
Chimichurri, Bearnaise, Peppercorn Sauce



Passion Mango Choux
Seasonal Fruit Plate

\$395++ PER PERSON



P A T I N A

MALDIVES • FARI ISLANDS

Maldivian Experience

Koppi Faiy Mashuni

Tuna Salad with Organic Koppi Leaves

Barabo Mashuni

Pumpkin Salad with Curry Leaves & Coconut

Mas Roshi

Homemade Stuffed Bread Pockets with Tuna & Coconut



Ihi Riha

Lobster Curry with Dried Red Chili Paste & Coconut Cream

Faru Mas Riha

Red Snapper Curry with Homemade Curry Paste & Coconut Cream

Mango Chutney, Rice, Chapatti, Cucumber Salad, Poppadum



Dhonkeyo Kajuru

Banana Fritters

Bondi Baiy

Traditional Rice Pudding with Pandan Ice Cream

\$375++ PER PERSON



P A T I N A

MALDIVES • FARI ISLANDS

Indian Flavors Experience

Spicy Mango Salad
Interesting Mix of Spicy, Sweet and Sour

Kachumber Salad
Fresh Chopped Tomatoes, Cucumbers, Onions, Lemon Juice.



King Prawn Korma Curry
King Prawns Cooked in Mild, Light and Creamy Rich Gravy with Indian Spicy and Nuts

Chicken Biryani
Rich Basmati Rice Cooked with Organic Chicken & Artisanal Spice Mix
Mango Chutney, Raita, Papadum, Indian Bread

Vegetable Jalfrezi
Smoky Aubergine Caviar with Caramelized Onions, Bespoke Spice Blend &
Fresh Coriander

Jeera Rice
Cumin Infused Ghee Rice



Rice Kheer with Badam
Gulab Jamun

\$345++ PER PERSON



P A T I N A

MALDIVES • FARI ISLANDS

Italian Dolce Vita Experience

Octopus Carpaccio

Black Garlic Emulsion, Manchego, Tapenade, Black Olive Crumble, Mixed Leaves

Burrata

Heirloom Tomatoes, Basil from Our Garden, Aged Balsamic, Mixed Leaves, Strawberry, Citrus



Seafood Tagliatelle Pasta

Asparagus, Edamame, Tomato



Black Angus Beef Tagliata

Arugula, Parmesan, Aged Balsamic, Beef Jus
Heritage Roasted Vegetables



Traditional Tiramisu

Amaretti Cookies

\$345++ PER PERSON



P A T I N A

MALDIVES • FARI ISLANDS

Japanese Experience

Tuna, Hiromasa, Reef Fish Sashimi

Fresh Wasabi, Gari, Vintage Soy

Spicy Tuna Roll

Yuzu Shrimp Tempura Roll



Alaskan King Carb & Wakame Salad

King Crab, Wakame, Sesame Seeds, Pickled Cucumbers, Togarashi



Wagyu Striploin

Asparagus, Forest Mushrooms, Yakiniku Glaze



Yuzu Crème Brulee

Seasonal Fresh Fruits

\$395++ PER PERSON



P A T I N A

MALDIVES • FARI ISLANDS

Private Kōen Experience

TASTING MENU

Chawanmushi

Egg Custard, Caviar Oscietra, Chive, Smoked Salmon Eggs

Heirloom Tomato & Maldivian Tuna

Chia, Seaweed, Yuzu Kosho, Feta, Citrus

Hiramasa

Tahini, Ponzu, Sesame, Thai Broth

Gin Sorbet

Wagyu

Striploin, Yakiniku Glaze, Sunchoke Textures

Shimeji Shoyu Zuke, Jus

Cardamom & Saffron

Saffron, Cardamom, Yoghurt, Orange Heirloom Carrot

Pumpkin Seeds, Licorice, Pain D'Epice

\$220++ PER PERSON | HB Applicable

Wine pairing at an additional \$180++ per person



P A T I N A

MALDIVES • FARI ISLANDS

In Villa – 3 Course Menu

Compress Watermelon with Marinated Feta

Or

Maldivian Tuna Tartar

Or

Octopus Carpaccio

Black Garlic, Sauce Vierge, Black Olive, Manchego



Grass Fed Chicken Supreme

Mashed Potatoes, Mushroom & Truffle Sauce

Or

Reef Fish Fillet

Grilled Seasonal Vegetables Tomato Vierge Salsa

Or

Vongole

Linguini Pasta, Cherry Tomatoes, Parsley, Clams and Anchovy Bread Crumb



60% Praline Chocolate Tart

Or

Passion Mango Choux

Or

Yuzu Crème Brulee

\$195++ PER PERSON | HB Applicable