

EXCURSION SCHEDULE 2008 & 2009

Monday:

Snorkeling Safari # 1	09:30 – 13:00
Honeymoon Excursion	08:30 – 12:30 & 13:00 – 17:00
Night Fishing	17:30 – 20:00
Hamza island Moonlight Dinner	17:30 – 22:00

Tuesday:

Half day Excursion – Feeali	09:00 – 13:00
Honeymoon Excursion	08:30 – 12:30 & 13:00 – 17:00
Night Snorkeling	18:00 – 19:30

Wednesday:

Morning Fishing	06:00 – 08:30
Snorkeling Safari Full Day	09:30 – 16:00
Night Fishing	17:30 – 20:00

Thursday:

Honeymoon Excursion	08:30 – 12:30 & 13:00 – 17:00
Afternoon Snorkeling Safari # 2	14:00 – 17:30
Night Fishing	17:30 – 20:00

Friday:

Snorkeling Safari # 3	09:30 – 13:00
Afternoon Half Day Excursion – Biledhoo	14:00 – 18:00
Honeymoon Excursion	08:30 – 12:30 & 13:00 – 17:00
Night Snorkeling	18:00 – 19:30

Saturday:

Morning Fishing	06:00 – 08:30
Snorkeling Safari # 4	09:30 – 13:00
Honeymoon Excursion	08:30 – 12:30 & 13:00 – 17:00
Night Fishing	17:30 – 20:00
Hamza island Moonlight Dinner	17:30 – 22:00

Sunday

Half Day Excursion – Feeali

09:00 – 13:00

Honeymoon Excursion

08:30 – 12:30 & 13:00 – 17:00

Night Fishing

17:30 – 20:00

SUNSET BEACH DINNER MENU'S

Chef's Signature Menu

Tomato & Fresh Mozzarella Appetizer

Seared Tuna with

Chilled Japanese Green Tea Noodles

Main Course Selection

Peppered Lamb Fillet with Cous

& Provencal Tomato

OR

Seafood Medley served with Crispy Salad

& French Fries

OR

French Duck Breast

& Roasted Pumpkin

Served with Japanese Meat Sauce

Assorted Tropical Fresh Fruits Presented

With Lemon Sorbet

Freshly Brewed Tea & Coffee

US\$35.00 per person

Lobster Menu

Smoked Duck Breast
With Raw Papaya & Mango Salsa

Raw Tuna Fish Tartar
With Tomato & Spring Onion

Indian Ocean Grilled Lobster
Served with Mixed Salad,
Spicy Potato Wedges
& Garlic Butter

Lemon Parfait Ice Cream
(Citrus Ice Cream)

Freshly Brewed Tea & Coffee
US\$50.00 per person

Honeymoon Dinner

Tandoori Chicken with Raw Papaya & Pumpkin Salad

Spanish Tapas Garlic Mushrooms

Beef Tenderloin served with Pumpkin
Hearts

OR

Pan Fried Salmon Steak served with Vegetable Ratatouille

Fruit Crème Brule

Freshly Brewed Tea & Coffee
US\$35.00 per person

Prawn Menu

Spicy Thai Beef Salad

Seafood Chowder with Garlic Straws

Grilled King Prawns, served with Mixed Salad & French Fries

Chocolate Mousse Cake

Freshly Brewed Tea & Coffee

US\$40.00 per person

Taste Of Thailand

Vietnamese Cold Spring Rolls, served with Tangy Pungent Dip Sauce

Spicy Thai Beef Salad

Roasted Chicken Breast

OR

Fish Fillet

Scented with Lemongrass & Ginger, Presented on a Pineapple Ring Stuffed with Coconut Rice

Caramelized Bananas

with Coconut Ice Cream

Freshly Brewed Tea & Coffee

US\$30.00 per person

Vegetarian Options

Starter Selection

Fresh Asparagus Salad with Mango Salsa

Spinach & Feta Cheese Taquitos

Fresh Mushroom Soup

Asparagus Soup

Main Course Selection

Mediterranean Bell Pepper Tart

Tomatoes Filled with Porcini Mushroom Risotto Rice

Spinach & Ricotta Tortellini Pasta with White Wine Cream Sauce

US\$25.00 per person

SUNSET A'LA CARTE MENU

Snack Food

Tomato and Fresh Mozzarella with Basil Pesto & Black Olive Tapenade

\$6.00

Chilled Vietnamese Prawn Spring Rolls with Dip Sauces

\$7.00

Golden Potato Fried Fish Nuggets

\$5.50

Focaccia Garlic Bread

\$6.00

Mexican Nacho Chips with Dip sauce

\$6.00

French Fries or Spicy Potato Wedges

\$5.50

Cheese Cubes with Kalamata Olives

\$6.50

Fresh Sashimi & Triangle Sushi Platter (Sashimi according to availability)

\$6.00

Tomato Brochette

\$6.00

Arabic Maze; Babagnoush, Stuffed Vine Leaves & Tomato with Pita Pockets

\$6.00

Soup of the Day

\$5.50

Filitheyo Sandwiches

Bacon & Camembert in Focaccia

\$12.00

Fresh Salmon In Curry Flavoured Panini Ciabatta

\$11.00

Filitheyo Beef Burger

\$11.00

Club Sandwich

\$12.00

Light Appetizers & Salads

Chilled Thai Prawn Salad With Noodles & Tomatoes

\$15.50

Charbroiled Italian Vegetables & Salad Topped with a Feta Cheese crouton

\$9.00

Traditional Caesar's Salad

\$9.00

Seared Chilled Tuna a la Nicosia Salad

\$9.00

Raw Salmon Tartar With Dill & Yogurt

\$9.00

Smoked Salmon Platter Served with Sliced Onions, Capers and Horseradish
Mayonnaise

\$15.00

Vegetarian Mexican Quesadillas

\$10.50

Seafood Prawn Cocktail

\$15.50

Italian Specialties

Squid Ink Ravioli filled with Spinach and Feta Cheese served with Roasted
Italian Vegetables

\$10.50

Minestrone Soup Served with Garlic Cheese Croutons & Bacon Bits On the side

\$7.00

Pepperoni Pizza Baguette

\$8.50

Choice of Pasta Bolognese/Carbonara/Neapolitan/

\$11.00

Tortellini Pasta A la Crème

\$15.00

Chef's Specialties

Grilled Fish with Pumpkin Gnocchi on Tomato & Cream Sauce

\$12.00

Grilled Beef & Salmon Fillet Japanese Style Teriyaki

\$16.00

Medallions of Beef with Mushroom Sauce

\$20.00

Grilled King Prawn Salad

\$25.50

Chinese wonton Noodle Soup with prawn Dumplings

\$7.50

Rice Bowl with Chicken Tikka Masala

\$11.00

Moroccan Fish Stew With Tomato Cous

\$10.50

Mexican BEEF or Chicken Fajitas

\$15.50

Vegetarian Burritos with Enchilada Sauce

\$11.00

Desserts

Cookies & Mixed Ice Cream

\$6.50

Crème Caramel

\$5.00

Chocolate Brownie Tart

\$6.00

Tropical Fruit Plate

\$6.50

Raspberry Cheese Cake with Sorbet

\$6.00

Chocolate Mousse Cake

\$6.00

Tart Tatin Apple Tart & Vanilla Ice Cream

\$6.00

Lemon Parfait

\$6.00

FILITHEYO SPA MENU

Filitheyo Fusion	\$80
Classic Aromatherapy	\$80
Balinese Massage	\$80
Foot Reflexology	\$60
Maldivian Sand	\$65
Seascape	\$85
Al Fresco Experience	\$5
Ultimate Indulgence	\$155

Natural Facial	\$60
Feet and Legs	\$80
Hands and Arms	\$70
Leg Revival	\$35
Back Restore	\$35
Refresher Facial	\$35

Note: 10% Service Charge will be added to each Treatments

EVENING ACTIVITIES

Sunday – Table Tennis Tournament	
Monday – Crab Race	\$5 Each
Tuesday – Cocktail Party	
Thursday – Bode Beru Show	

Note: All activities held at Main Bar at 21:30