



Soneva Fushi



Russian Orthodox Calendar

04th to 06th January 2017



Dining Experiences

Wednesday, 04th January 2017

07:30 - 10:30

Breakfast at 'Mihiree Mithaa'

Wake up to a sumptuous buffet breakfast. A wide range of international specialties and delicacies will provide you with tastes from around the world.

11:30 - 16:30

Snorkeling by Boat with Our Marine Biologist

Join our Marine Biologist in a tour full of facts about our marine life. Please reserve a place with your Mr. /Ms. Friday.

One hundred and twenty five dollars

12:30 - 14:30

Lunch at 'Mihiree Mithaa'

Come along and have a wonderful lunch under the 'funagass trees' in front of the 'By the Bar'. Enjoy an array of Soneva creations such as a selection of pizzas from the wood fired oven, freshly made organic salads, extensive wok fried dishes, hand crafted sushi, sashimi, ham and cheese from the deli room and many more items.

13:30 - 15:00

Lunch at the Organic Vegetable Garden

To experience the natural environment of 'Soneva Fushi', why not enjoy a lunch in our vegetable garden? Enjoy a memorable inspection of the plantation with our horticulturist in the organic garden whilst the chef prepares an amazing selection of vegetable dishes served with wild rice.

One hundred dollars

19:30

Dinner in the Restaurants at 'Fresh in the Garden' 'By the beach' and 'Down to Earth'

Vibrant corals and stunning marine life, our Marine Biologist will accompany you to discover some of the most beautiful reefs found in the Baa Atoll. Please reserve a place with your Mr. or Ms. Friday.

19:30

Special wine dinner by Russian Michelin Star Chef Mirko at 'Fresh in the Garden'

Discover some of the world finest wines that are paired with Soneva cuisine at Fresh in the Garden. Our in house sommelier has chosen these wines and paired very carefully with the gourmet dishes created by Chef Mirko. Enjoy this unique dining experience with your loved ones, family members and friends.

Three hundred fifty dollars

19:30 Onwards

Authentic Thai Dinner Created by our Specialities Chef Max at 'Bara Bara'

Watch the glorious sunset while enjoying a fresh and light dining experience at the over water bar. Our Thai Specialities Chef Max will create mouthwatering dishes for you to enjoy with your loved ones, family and friends. We recommend giving your wine order through to our resident sommelier prior to the dinner.

Hundred and ninety five dollars

21:30

Alifaan Fenda(Fire Lounge)

An enlightening relaxing lounge area offers dinner dessert with fine cognac, whisky, tea, coffee and dessert wine whilst you soothe your ears from the famous local female vocalist Ms.Mira's duo band.

Thursday, 05th January 2017

- 07:30 - 10:30 **Breakfast** at 'Mihiree Mithaa'
Our breakfast will definitely put you in the festive mood. Be our guest and choose your favourite breakfast dishes from a vast variety laid out for you at your "home away from home".
- 11:30 - 16:30 **Snorkeling by Boat with Our Marine Biologist**
Vibrant corals and stunning marine life, our Marine Biologist will accompany you to discover some of the most beautiful reefs found in the Baa Atoll. Please reserve a place with your Mr. or Ms. Friday.
One hundred and twenty five dollars
- 12:30 - 14:30 **Lunch** at 'Mihiree Mithaa'
Offering selections of superb appetizers, live cooking stations, traditional Christmas dishes, carvery, freshly squeezed juice counter and a variety of endless mouth watering goodies at 'Ever Soneva so Hot and so Cool'.
- 15:00 onwards **Slow Bicycle Race** at 'Guest Services'
One of Soneva's traditional festive games and loved by children and adults alike! Get on your bike and try to go at the slowest possible speed along the track to become the Soneva winner.
- 15:00 onwards **Sack Race** at 'Guest Services'
The sack race or gunny sack race is a competitive game in which participants place both of their legs inside a sack or pillow case that reaches their waist or neck and jump forward from a starting point toward a finish line. The first person to cross the finish line is the winner of the race.
- 15:00 onwards **Egg and Spoon Race** at 'Guest Services'
An egg-and-spoon race is a sporting event in which participants must balance an egg or similarly shaped item upon a spoon and race with it to the finishing line. At Soneva, we use a wooden ball instead.
- 15:00 onwards **Walking Plank** at 'Guest Services'
Walking Plank is a competitive game played between two groups of four participants. Each group is given pair of wood attached with rope for them to hold and walk together by synchronizing the footsteps. The team who reaches the finishing line first without falling apart will be the winner.
- 16:30 - 17:30 **Afternoon Tea** at 'By the Bar'
A traditional experience in many European countries, why not try our 'Afternoon Tea' experience at 'By the Bar' with your family, friends and loved ones? A delicious selection of home baked goodies and delicate sandwiches with some of the world's finest tea.
- 19:30 Onwards **Astronomical Cruise Dinner**
Let us take you on one of our most special experiences. Set under the stars; enjoy Peruvian dishes prepared by our talented chef whilst our in house Astronomer takes you on a tour of space throughout the evening. A truly special evening.
Three hundred and twenty five dollars

18:00 - 19:00

Wine Tasting at 'Bar(a)Bara'

Join Charles and his team at 'Bar (a) Bara' and sample six wines from around the world to suit a theme of your choice. A selection of hams and cheeses will be paired with your wine.

Three hundred and twenty five dollars

19:30

Dinner in the Restaurants at 'Fresh in the Garden' 'By the beach' and 'Down to Earth'

Enjoy an intimate dinner in any of our restaurants, surrounded only by the flickering of candles. Choose from an exceptional menu created by the Executive Chef and his amazing team. Prior booking is advisable at your convenience.

19:30

Communal Dining in the Dark at 'Secret Location'

We will take you on a journey through tastes and textures, a multi-sensory dining experience that will tantalize your taste buds and open your mind. We invite you to temporarily surrender one of your dominant senses, sight, in exchange for enhancing the other four, allowing you to completely re-evaluate your perception of the world around you.

Two hundred and ten dollars

21:30

Chocolate, Whisky, Cognac and Rum tasting at 'Mihiree Mithaa' with background Saxophone music by Summa.

Sit back, relax and enjoy a selection of premium liquors and homemade chocolates. Enjoy the dramatic vistas overlooking the endless sea while enjoying your favourite whisky or any other drink under a roof of stars in front of 'Mihiree Mithaa' whilst our resident mixologist takes you on a Chocolate, Whisky, Cognac & Rum pairing journey.

Friday, 06th January 2017

07:30 - 10:30

Breakfast at 'Mihiree Mithaa'

Our breakfast will definitely put you in the festive mood. Be our guest and choose your favourite breakfast dishes from a vast variety laid out for you at your "home away from home".

12:30 - 14:30

Lunch at 'Mihiree Mithaa'

Enjoy mouth-watering cuisine specially prepared by our chefs for this festive occasion. To celebrate Christmas we have a wonderful meat and fish carvery with an array of accompaniments to tempt your palate.

14:30 - 16:30

Turtle Point Snorkeling by Boat with Our Marine Biologist

Take a dip in the turquoise water and get to know the Baa Atoll marine life better. Join our Marine Biologist in a leisurely excursion to our Turtle Point, where with a bit of luck, we might encounter these incredible creatures.

One hundred and twenty five dollars

Russian Orthodox Voyage

At 'Bar(a)bar' Japanese cuisine by Chef Niki accompanied by Samaa, Maldivian Saxophonist

Mingle with our management team who will greet you with long-stemmed glasses of chilled wine or cocktails, setting the stage for an unforgettable evening. Traditional live local 'Boduberu' will be performing to entertain you, as the orange rays of the sun paint the turquoise lagoon and blue sky to rich shades of pink and purple.

Traditional and modern Japanese appetiser station of Wagyu Beef kebab, Spicy tuna hand roll, and Vegetables with somen noodles, paired with Japanese fine sake and Omakase green tea cocktail station.

Bulb game

On the way to the Russian Michelin star Chef Mirko's Russian tapas stall, try this unique game and win a prize.

Remember! On your way to 'Mihiree Mithaa' from 'Bar(a)bar' you will experience unique mysterious momentums. Here 'your inner child' walks with you throughout the Food Journey.

Followed by Russian Michelin Star Chef Mirko

Special Russian Tapas station by Russian Michelin Star Chef Mr. Mirko. Discover some of the world finest wines that are paired with delicious cuisine at Fresh in the Garden. Our in house sommelier has chosen these wines and paired very carefully with the gourmet dishes created by Chef Mirko

Ring shooting

On the way to Chef Sobah's station, why not test your skill with this classic game? Just throw one ring and win a prize.

Progressive cuisine by Chef Sobah whilst listening duo of Maldivian musicians

Maldivian award winning chef Soba will prepare some of his favorite dishes learned from his parents and grandparents and adding a modern touch. Toddy fish, Octopus Carpaccio, Maldivian cabbage roll, paired with todody infused spirits.

Ball in the bucket

On the way to 'Mihiree Mithaa', why not play this simple game and win a prize?

Main Course and Dessert at 'Mihiri Mithaa'

Now it's time to interact showcased culinary team at 'Mihiree Mithaa'. Each of our specialty chefs will be creating palate tempting rare taste of dishes. À la Minute sensational food preparation at the food market and engaging with the chefs to complete the beautiful evening.

Salad station by Chef Pinto

Selections of Asian Salad & Appetizers with condiments and dressings.

Soup & Bread station by Raja

Selections of bread and Eastern Seafood soup.

Tandoori food stall with dosa by Chef Ravi

Chicken & fish tandoori, Roomali rotti, Chicken makhani, Lamb vindaloo, Navaratna kurma, Dhal with spinach, Yam khorma, Vegetable pullao, Wada, Pakora, Assorted chutney and Raita.

Wood oven food preparation stall by Chef Sanjay

Baked potato- Bolognaise, Refried beans, Mozzarella, Garlic chip & paprika.

Wood oven food preparation stall by Chef Sanjay

Baked potato- Bolognaise, Refried beans, Mozzarella, Garlic chip & paprika.

Tempura station by Chef Ravi

Scallops, Calamari, Prawns and vegetables.

Carvery by Chef Ranavera

Beef cube roll, turkey, baked salmon, roasted duck and pork belly.

Paella station station

Seafood Paella.

Thai food stall by Chef Max and Chairat

Egg noodles, rice noodles, chicken, beef, fish, cuttlefish, Beef red curry, pineapple rice, Hommok, fried prawn cake, vegetable spring rolls.

Pasta stall by Chef Suresh

Homemade pastas and pelmeni with choice of bolognaise sauce, tomato sauce, pesto, cream, truffle oil and condiments.

Barbecue with Chef Janak and Haleem

Tuna steaks flavored with Maldivian spices, reef fish with ginger, spring onion and fish sauce, scallops on lemongrass skewers, jumbo prawns with garlic and coriander, cuttlefish perfumed with chilli.

Lamb kebab, Australian strip loin with rosemary, chicken thigh with a teriyaki marinade

Pre-made hot pot by Chef Sudath

Mashed potatoes, mashed pumpkin, carrot and broccoli, mushroom ragout, ratatouille, vegetable lasagna, wild rice with raisin and nuts and vegetable cous cous.

Explore the multiple mouthwatering desserts around 'Ever Soneva so hot and so cold', 'Deli Room' and 'The Chocolate Room'

20:30 Live Performance by Unoosha at 'Mihiree Mithaa'

Unoosha started singing at a very young age. Her parents are music legends in Maldives. She performed several times on national TV and a number of high profiled music events and festivals in Maldives as well as out of Maldives.

Close-up table magic

World class illusionist Max Francis will amaze you at your table at 'Mihiree Mithaa' with some of his finest tricks.

22:30 Trio Connection Acrobats

Three amazing Mongolian female acrobats will be performing a spectacle that is sure to impress.

Wish you a wonderful Russian Orthodox!

