

DINNER MENUS

(Wedding, corporate and others)

All menus are customizable to suit your dietary preferences and budget.

Hotline: 792-1818

MENU	30 pax	50 pax	100 pax	150 pax	200 pax	350 pax
Bronze	215	200	175	159	155	145
Silver	255	239	205	195	185	175
Gold	285	270	245	215	199	189
Platinum	499	445	380	315	275	250
Diamond	499	445	418	247	303	292

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BRONZE MENU

SALADS & APPETIZERS

Japanese Salad

A creamy Japanese-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks, all tossed in a rich mayonnaise dressing.

Garden Greens with Choice of Dressings

Crisp mix of fresh lettuce, cucumber, and seasonal garden greens.

Freshly Cut Slice Cucumber & Tomato Platter

Simple, crisp, and refreshing slices of garden-fresh vegetables.

ACCOMPANIMENTS

Condiments Selection

Fresh Onion, Green Chili, and Lime.

Salad Dressings (For Garden Greens):

French Dressing, Vinaigrette, Thousand Island

MAIN DISHES

Aromatic Jeera Rice

Fluffy Basmati rice tempered with aromatic cumin seeds.

Stir-Fried Pea Pulao

Fragrant rice stir-fried with sweet green peas and mild spices.

Fusilli with Tuscan Chicken and Tomato

Spiral pasta tossed with tender chicken and a rich, rustic tomato sauce.

Roasted Garlic Chicken in Hot Pepper Sauce

Succulent roasted chicken coated in a bold and spicy garlic pepper sauce.

Fish Korma

Tender fish fillets simmered in a rich, creamy, and aromatic mild white gravy.

Steamed Vegetables

A healthy medley of carrots, beans, and seasonal vegetables, lightly steamed to retain crunch.

Sauté Potato

Golden pan-fried potato cubes seasoned with savory herbs and onions.

Vegetable Kirugarudhiya

A traditional Maldivian mild yellow curry cooked with coconut milk and mixed vegetables.

DESSERTS

Pirini

A traditional, sweet semolina dessert with a smooth texture.

Fruit Custard

Smooth vanilla custard mixed with sweet chopped tropical fruits.

Mini Assorted Cream Doughnut

Small fried doughnuts filled with cream and dusted with sugar.

Fresh Fruit Platter

A healthy and refreshing assortment of seasonal tropical fruits.

BEVERAGES

Soft Drinks Assortment

Coca-Cola, Fanta Cherry, Fanta Orange, Sprite.

Mineral Water

Chilled water.

NUTS & DIGESTIVES

Roasted Nuts

Crunchy roasted Areca nuts.

Traditional Digestives

Betel Leaves & Cloves to conclude the meal.

ADD-ONS (PER GUEST)

- | | |
|--|------------------|
| • Extra Chicken Dish: | MVR 15 |
| • Chilled Packaged Juice : | MVR 8 |
| • Tea / Coffee: | MVR 8 |
| • Kankun Beef: | MVR 20 |
| • Butter Chicken: | MVR 20 |
| • Pasta Carbonara: | MVR 16 |
| • BBQ Fish: | MVR 14 |
| • Short Eats Platter (3kulhi , 2 foni, drinks): | MVR 55 per guest |
| • Caramel Pudding: | MVR 7 |

SILVER MENU

WELCOME DRINK

Passion Mojito

A tropical blend consisting of passion fruit, fresh mint, Sprite & mint syrup.

SALADS & APPETIZERS

Greek Salad

Our classic Greek Salad: a refreshing medley of fresh vegetables, briny olives, and creamy feta cheese, drizzled with lemon-oregano dressing.

Buruzu Signature Brinjal Sambal

Fried brinjal tossed with coconut, dry fish, chili, and local seasoning.

Japanese Salad

A creamy Maldivian-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks, all tossed in a rich mayonnaise dressing.

Thai Papaya Salad (Som Tam)

Authentic Thai salad featuring shredded green papaya, chilies, and lime.

Mixed Lettuce

ACCOMPANIMENTS & CONDIMENTS

Essential Condiments:

*Olive Oil , Vinaigrette, Mayonnaise, Fresh Onion, Green Chili, Lime Slices
Tomato Sauce, Chili Sauce, Papadam, Chili Paste*

French Dressing (***Creamy and tangy, pairs well with garden greens.***)

French Dressing, Vinaigrette, Thousand Island

MAIN DISHES

Oriental Spicy Rice (V)

Aromatic rice alive with bold, oriental spices and heat.

Saffron Jeera Peas Pulao (V)

Fragrant rice cooked with saffron, cumin seeds, and peas—a flavorful Indian delight.

Crispy Garlic Chicken Spaghetti Olio e Aglio (N)

Flavorful spaghetti tossed with tender chicken, crispy garlic, and olive oil.

Pasta with Salsa Rosa (V)

Savory pasta prepared with a rich Italian-American pink sauce.

Roasted Chicken with Black Pepper (N)

Succulent chicken seasoned with bold black pepper, boasting a tantalizingly aromatic flavor.

Devilled Fish (N)

Fried fish pieces tossed in a sweet and spicy tomato-chili sauce with onions and capsicum.

Ratatouille (V)

A classic, rich vegetable stew featuring zucchini, eggplant, and peppers.

Mashed Potato (V)

Perfectly rich and creamy potatoes, full of great flavor.

Dhal Fry (V)

Indian dish made with lentils (toor dal), onions, tomatoes, spices, and herbs.

DESSERTS

Vanilla Cream Custard

Smooth, chilled vanilla custard.

Gulab Jamun

Indian dessert of fried dough balls soaked in a sweet, sticky sugar syrup.

Double Chocolate Mousse

A real treat and a light, simple, airy chocolate finale to any meal.

Tiramisu Gateaux

A sophisticated combination of classic ladyfinger discs, layered with espresso mascarpone cream.

FRESH FRUIT PLATTER

Fresh Fruit Salad.

BEVERAGES

Chilled Packaged Juice (Orange/Mix/Apple).

Soft Drinks: Coca-Cola, Sprite.

Mineral Water.

NUTS & DIGESTIVES

Roasted Betel Nuts.

Traditional Digestives: Betel Leaves, Cloves.

+ Add-On Suggestions

1. Chilled Packaged Juice :	<i>MVR 10 per guest</i>
2. Tea / Coffee:	<i>MVR 8 per guest</i>
3. Kankun Beef:	<i>MVR 20 per guest</i>
4. BBQ Fish:	<i>MVR 14 per guest</i>
5. Beef Stroganoff:	<i>MVR 22 per guest</i>
6. Chocolate Fountain:	<i>MVR 18 per guest</i>
<i>Short Eats Platter (3kulhi , 2 foni, drinks):</i>	<i>MVR 55 per guest</i>

GOLD MENU

(customize your selection)

WELCOME DRINKS (SELECT 2)

Buruzu Mocktail

Buruzu's refreshing welcome signature drink (Blue lagoon or passionfruit mojito).

Theme Color Mocktail

A refreshing mocktail customized to match your wedding color theme.

Fruit Punch

Classic party punch, bursting with fresh fruit flavors.

Passion Mojito

Consists of passion fruit, fresh mint, Sprite & mint syrup.

COMPOUND & FRESH SALADS (SELECT 4)

Greek Salad

Refreshing medley of fresh vegetables, briny olives, and creamy feta cheese, drizzled with lemon-oregano dressing.

Classic Potato Salad

Creamy mayo dressing coats tender potatoes, celery, and herbs.

Spicy Sweet Corn Salad

Sweet corn, peppers, and a kick of spice in a refreshing salad.

Japanese Salad

A creamy Maldivian-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks, all tossed in a rich mayonnaise dressing.

Green Salad

Fresh mixed garden greens.

Authentic Som Tam (Thai Papaya)

Shredded green papaya, beans, and peanuts in a spicy lime dressing.

Waldorf Salad

A crisp fruit and nut salad with apples, celery, and walnuts.

ACCOMPANIMENTS & CONDIMENTS

Essential Condiments:

Olive Oil, Vinaigrette, Mayonnaise, Fresh Onion, Green Chili, Lime Slices, Tomato Sauce, Chili Sauce, Papadam, Chili Paste.

Salad Dressings:

French Dressing , Vinaigrette , Thousand Island

Extra 3 Accompaniments:

Pickles, BBQ Sauce

Buruzu Signature Brinjal Sambal

MAIN RICE DISHES (SELECT 2)

Vegetable Pulao (V)

Classic vegetable rice dish cooked with mild spices and mixed veggies.

Yellow Rice with Raisins (V)

Fragrant and aromatic rice with turmeric, cinnamon, and plump sweet raisins.

Jeera Rice (V)

Fluffy basmati rice tempered with aromatic cumin seeds.

Chinese Fried Rice (V)

Stir-fried rice with assorted vegetables and seasoning.

PASTA & NOODLES (SELECT 2)

Crispy Garlic Chicken Spaghetti Olio e Aglio (N)

Flavorful spaghetti tossed with tender chicken and crispy garlic.

Pasta with Salsa Rosa (V)

Savory pasta made with a rich Italian-American pink sauce.

Spaghetti Bolognese (N)

Classic pasta tossed in a rich savory meat sauce.

Thai Fried Noodles (V)

Stir-fried rice noodles with a medley of vegetables, tofu, and authentic Thai spices.

BEEF (SELECT 2)

Beef Jal Rezi (N)

A sizzling dish of tender beef stir-fried with fresh peppers, onions, and spices; typically a semi-dry or light tomato glaze.

Beef Stroganoff (N)

Popular Russian dish of small pieces of beef fillet sautéed in sour cream sauce together with onions and mushrooms.

Chilli Beef (N)

Spicy beef dish tossed in a hot chili sauce.

Beef Masala (N)

Spicy Indian curry with tender beef & aromatic spices.

CHICKEN (SELECT 2)

Butter Chicken (N)

Rich curry made from chicken with spiced tomato and butter.

Roasted Chicken with Mushroom Sauce (N)

Tender chicken stir-fried with an assortment of savory mushrooms in a flavorful oriental sauce.

Tandoori Chicken (N)

Classic yogurt and spice marinated chicken, roasted in the clay oven.

Chicken Kurma (N)

A rich and aromatic South Asian dish featuring tender chicken cooked in a creamy, spiced sauce.

TUNA / FISH (SELECT 2)

Grilled Tuna with Lemon Sauce (N)

Lighter and fresher grilled tuna steaks served with a tangy lemon butter sauce.

Maldivian Fish Curry (N)

A traditional dish from the Maldives, featuring tender tuna cooked in a flavorful coconut curry sauce.

Devilled Fish (N)

Fried fish pieces tossed in a sweet and spicy tomato-chili sauce.

Poached Fish with Spinach Sauce (N)

Tender fish fillets cooked in a creamy spinach and tarragon butter sauce.

VEGETABLES & SIDES (SELECT 2)

Steamed Vegetables (V)

Healthy vegetable sides, lightly steamed to retain crunch.

Maldivian Dhal Curry (Mugu Riha) (N)

A traditional Maldivian mild lentil curry cooked with coconut milk, smoked fish, and curry leaves.

Glazed Carrots & Peas (V)

Sweet and savory side dish featuring tender carrots and green peas.

Pumpkin Dry Curry (V)

Dry curry recipe featuring sweet pumpkin cooked with aromatic spices.

POTATO (SELECT 1)

Mashed Potato

Perfectly rich and creamy, full of great flavor.

Sauté Potato (V)

Hearty potato cubes pan-fried with savory herbs and onions.

Potato Wedges

Seasoned crispy potato wedges.

Roasted Rosemary Potatoes

Oven-roasted potato chunks with olive oil and rosemary.

DESSERTS (SELECT 5)

Caramel Pudding

Smooth custard with flavors that transport you back to childhood memories.

Black Forest Mousse

Layers of rich chocolate mousse, juicy cherry compote, and fresh whipped cream.

Tiramisu Gateaux

A combination of classic ladyfinger discs, layered with espresso mascarpone cream.

Chocolate Fudge Cake

A very chocolatey, moist Chocolate Fudge Cake.

Fresh Fruit Salad

Assorted seasonal cut fruits.

Pirini

Sweet semolina dessert with cinnamon on top.

Gulab Jamun

Indian dessert of fried dough balls soaked in sweet syrup.

Fruit Trifle

Layers of vanilla pudding, fresh whipped cream, fruit, and soft sponge cake.

BEVERAGES & DIGESTIVES

Beverages: *Fresh Juice Packet, Coca-Cola, Sprite, Mineral Water.*

Digestives: *Roasted Nuts, Betel Leaves, Cloves.*

+ Add-On Suggestions

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|---|------------------|
| • Chilled Packaged Juice | MVR 10 per guest |
| • Tea / Coffee | MVR 8 per guest |
| • Kankun Beef | MVR 20 per guest |
| • BBQ Fish | MVR 14 per guest |
| • Beef Stroganoff | MVR 20 per guest |
| • Chocolate Fountain | MVR 18 per guest |
| • Short Eats Platter
(3 Kulhi, 2 Foni, Drinks) | MVR 55 per guest |

TRENDING ADD-ON ITEMS

Sizzling Black Pepper Beef

Tender beef stir-fried with bold black pepper sauce and bell peppers.

Korean Sticky Glazed Chicken

Crispy chicken chunks tossed in a sweet and spicy Gochujang glaze.

Seared Tuna Tataki Station

Fresh tuna loins seared rare, sliced thin, and served with soy-ginger dressing.

Mini Cheesecakes

Bite-sized cheesecakes with assorted fruit toppings.

PLATINUM MENU

WELCOME DRINKS (SELECT 2) WITH DRY ICE

Buruzu Signature Mocktail

Our house-special blue lagoon blend with a hint of citrus and mint.

Sparkling Apple & Elderflower

A sophisticated, fizzy floral drink that feels like a celebration.

Passion Fruit & Mint Mojito

Classic tropical refresher with fresh mint leaves, lime, and passion fruit pulp.

Watermelon & Basil Cooler

Freshly blended watermelon infused with basil for a chic, hydrating drink.

Theme Color Mocktail

A custom-created drink to perfectly match your wedding color palette.

ACCOMPANIMENTS & CONDIMENTS

Essential Condiments:

Olive Oil, Vinaigrette, Mayonnaise, Fresh Onion, Green Chili, Lime Slices, Tomato Sauce, Chili Sauce, Papadam, Chili Paste, Soy Sauce, Mint Chutney, Raita (Yogurt Dip), Sweet Chili Sauce

Salad Dressings:

*French Dressing , Vinaigrette, Thousand Island
Caesar Dressing, Balsamic Vinaigrette
Lemon Herb Vinaigrette, Garlic Aioli*

Extra 3 Accompaniments:

*Pickles
Buruzu Signature Brinjal Sambal
BBQ Sauce
Lime Pickle
Fried Onions*

Appetizers / Short Eats (Select 3)

Golden Prawn Tempura

Crispy battered prawns served with a sweet chili dipping sauce.

Chicken Satay Skewers

Grilled marinated chicken served with a rich peanut dipping sauce.

Vegetable Spring Rolls

Crunchy pastry rolls filled with seasoned julienne vegetables.

Mini Beef & Mushroom Quiche

Savory tartlets filled with creamy egg custard, roast beef, and mushrooms.

Spicy Fish Cakes

Thai-inspired fish patties blended with lemongrass and kaffir lime.

Mozzarella Sticks with Marinara

Breaded cheese sticks fried to golden perfection, served with tomato dip.

Bruschetta al Pomodoro

Toasted baguette topped with fresh basil, diced tomato, garlic, and olive oil.

SOUP (SELECT 1)

Cream of Wild Mushroom

Rich and earthy soup made with roasted mushrooms and fresh cream.

Tom Yum Goong (Seafood)

Spicy and sour Thai soup with shrimp, lemongrass, and galangal.

Sweet Corn & Chicken

A comforting, thick Indo-Chinese classic with egg ribbons.

Roasted Pumpkin & Ginger

Velvety smooth pumpkin soup with a warming hint of ginger.

With selection of breads

SALADS (SELECT 5)

Greek Salad

Crisp veggies, Kalamata olives, and feta cheese with oregano dressing.

Japanese Salad

A creamy Maldivian-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks, all tossed in a rich mayonnaise dressing.

Authentic Som Tam (Thai Papaya)

Shredded green papaya, beans, and peanuts in a spicy lime dressing.

Classic Caesar Salad

Romaine lettuce, crunchy croutons, and parmesan in a creamy Caesar dressing.

Japanese Kani Salad

Crabstick strips, cucumber, and mango tossed in a Japanese mayo dressing.

Roasted Beetroot & Feta

Sweet roasted beets paired with tangy feta and walnuts.

Waldorf Salad

Apples, celery, grapes, and walnuts in a light creamy dressing.

Spicy Corn & Bell Pepper Salsa

Zesty corn salad with lime, cilantro, and chili flakes.

Green Salad

Fresh mixed garden greens.

RICE (SELECT 3)

Hyderabadi Vegetable Biryani

Basmati rice layered with spiced vegetables, saffron, and fried onions.

Ghee Rice with Cashews (Plain Style)

Aromatic basmati rice cooked with pure ghee and garnished with toasted cashews.

Jeera Rice

Fluffy basmati rice flavored with cumin seeds.

Garlic Butter Rice

Aromatic rice tossed with roasted garlic and butter.

Steamed White Rice

BREADS (SELECT 2)

Butter Naan / Garlic Naan

Soft, pillowy tandoor-baked flatbread.

Live Farata Station

Flaky flatbread made fresh on the griddle.

Maldivian Roshi

Fenfolhi

Traditional thin Maldivian crepe-like pancakes.

PASTA & NOODLES (SELECT 3)

Spaghetti Carbonara (Beef Bacon)

Creamy sauce with crispy beef bacon, egg yolk, and black pepper.

Seafood Marinara

Spaghetti tossed with mixed seafood in a rich garlic tomato sauce.

Penne Arrabbiata

Pasta tubes in a spicy garlic and tomato chili sauce.

Pad Thai (Chicken)

Stir-fried rice noodles with tamarind sauce, peanuts, and bean sprouts.

Crispy Garlic Chicken Spaghetti

Olive oil-based pasta tossed with roasted garlic and tender chicken.

Vegetable Hakka Noodles

Indo-Chinese style stir-fried noodles with crunchy vegetables.

FISH (SELECT 2)

Whole Grilled BBQ Fish (Live Station)

Fresh whole reef fish marinated and grilled live for guests.

Pan-Seared Reef Fish with Lemon Butter

Fillet cooked to perfection, served with a sophisticated citrus sauce.

Spicy Thai Red Fish Curry

Fish fillets simmered in aromatic coconut milk and red curry paste.

Maldivian Fish Curry (Kandumas)

Traditional tuna curry, rich with spices and coconut milk.

Sweet & Sour Fish

Crispy fish chunks tossed with peppers and pineapple in a tangy glaze.

CHICKEN (SELECT 2)

Butter Chicken (Murgh Makhani)

Tender chicken Tikka cooked in a rich, creamy tomato and cashew gravy.

Roasted Chicken with Mushroom Sauce

Oven-roasted chicken served with a savory creamy mushroom gravy.

Dragon Chicken

Crispy chicken strips tossed in a spicy soy-chili-cashew sauce.

Tandoori Chicken

Classic yogurt and spice marinated chicken, roasted in a clay oven.

Chicken Kurma

Mild and aromatic white curry with yogurt and almonds.

Creamy Tuscan "Marry Me" Chicken

Tender chicken breast seared and simmered in a rich parmesan cream sauce with sun-dried tomatoes, fresh basil, and garlic.

Korean Sticky Glazed Chicken (Yangnyeom)

Crispy fried chicken chunks tossed in a glossy, sweet-and-spicy Gochujang (red chili paste) glaze, garnished with toasted sesame seeds.

BEEF (SELECT 1)

Beef Stroganoff

Tender beef strips and mushrooms cooked in a sour cream sauce.

Mongolian Beef

Sliced beef flank stir-fried with scallions and a savory brown glaze.

Slow-Cooked Roast Beef

Served with roasted vegetables and a rich pepper gravy.

Beef Rendang

Dry, caramelized beef curry slow-cooked with coconut and lemongrass.

Beef Jalrezi

Stir-fried beef with crunchy peppers, onions, and green chilies.

VEGETABLE & POTATOES (SELECT 4)

Potato Au Gratin

Sliced potatoes baked in layers of cheese and cream.

Roasted Root Vegetables

Carrots, pumpkin, and potatoes glazed with honey and herbs.

Creamed Spinach & Corn

Spinach and sweet corn cooked in a thick white sauce.

Aloo Gobi

Traditional dry curry of potatoes and cauliflower.

Dhal Fry (Tarka)

Yellow lentils tempered with garlic, cumin, and dried chilies.

Steamed Broccoli & Carrots

Lightly seasoned with butter and sea salt.

DESSERTS (SELECT 6)

Mini Cheesecakes

Bite-sized cheesecakes topped with blueberry or strawberry compote.

Chocolate Brownie with Ganache

Fudgy brownies topped with rich chocolate sauce.

Crème Caramel

Silky smooth custard with a golden caramel top.

Umm Ali

Middle Eastern bread pudding with nuts, raisins, and hot milk.

Mango Panna Cotta

Italian creamy dessert topped with tropical mango puree.

Fruit Trifle

Layers of sponge, custard, jelly, and fresh fruits.

Gulab Jamun

Fried dough balls soaked in cardamom sugar syrup.

Fresh Fruit Salad

NUTS (ALL INCLUSIVE)

- **Roasted Nuts Selection**

Digestives: *Betel Leaves, Areca Nuts, Cloves, Cardamom.*

BEVERAGES (ALL INCLUSIVE)

Juice Bar: *Apple, Orange, Mixed Fruit.*

Soft Drinks: *Coca-Cola, Fanta, Sprite.*

Water: *Mineral Water.*

Hot Drinks: *Tea & Coffee Station.*

+ Add-Ons

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|---|--------------------------|
| • Coffee Cart | MVR 6,000 (Fixed) |
| • Dry Ice for Welcome Drinks | MVR 4,000 (Fixed) |
| • Dessert Table From | MVR 5,000 |
| • Ice Cream Rolls (Live) | MVR 15 per guest |
| • Assorted Momos | MVR 7 per guest |
| • Corndog (Live) | MVR 20 per guest |
| • Fresh Juice (Mango, Watermelon, Guava) | MVR 15 per guest |
| • Kurumba Juice | MVR 25 per guest |
| • Mat station | MVR 4000 onwards |

DIAMOND PREMIUM MENU

WELCOME EXPERIENCE (SELECT 2)

Includes Dry Ice Service for a dramatic presentation.

Buruzu Signature Mocktail

Our house-special blue lagoon blend with a hint of citrus and mint.

Sparkling Apple & Elderflower

A sophisticated, fizzy floral drink that feels like a celebration.

Passion Fruit & Mint Mojito

Classic tropical refresher with fresh mint leaves, lime, and passion fruit pulp.

Theme Color Mocktail

A custom-created drink to perfectly match your wedding color palette.

THE GRAND GRAZING TABLE (INCLUSIVE)

A luxurious spread available throughout the event, replacing standard appetizers.

Artisan Cheeses & Cold Cuts:

Cubes of Cheddar, Gouda, and Mozzarella paired with rosette-folded Chicken Salami and Beef Pastrami.

Gourmet Breads & Crackers: *Garlic-oil toasted baguettes, breadsticks, and crackers.*

Dips & Veggies: *Classic Hummus, Roasted Eggplant Dip (Baba Ghanoush), and Vegetable Crudités.*

Fruits & Nuts: *Seasonal cut fruits and Spicy Roasted Nuts.*

SUSHI & SASHIMI BAR (INCLUSIVE)

Freshly prepared Japanese selection.

Assorted Maki Rolls: *California Rolls, Cooked Tuna Maki, and Vegetable Rolls.*

Nigiri Selection: *Fresh Salmon and Tuna Nigiri.*

Condiments: *Soy Sauce, Wasabi, Pickled Ginger.*

SALADS & GARDEN (SELECT 6)

Seared Tuna & Avocado Salad

Pepper-crusted seared tuna slices served with fresh avocado and mixed greens.

Classic Caesar Salad

Romaine lettuce, crunchy croutons, and parmesan in a creamy Caesar dressing.

Authentic Som Tam (Thai Papaya)

Shredded green papaya, beans, and peanuts in a spicy lime dressing.

Greek Salad

Crisp veggies, Kalamata olives, and feta cheese with oregano dressing.

Japanese Salad

A creamy Maldivian-style slaw featuring crisp shredded cabbage, fresh carrots, and sweet pineapple chunks in mayo.

Mozzarella, Peach & Tomato Salad

A fresh fusion salad with slices of mozzarella, sweet peach, and tomato with basil.

Waldorf Salad

Apples, celery, grapes, and walnuts in a light creamy dressing.

Spicy Corn & Bell Pepper Salsa

Zesty corn salad with lime, cilantro, and chili flakes.

Quinoa Salad

Nutrient-rich quinoa tossed with orange segments and mint.

Carrot & Yogurt Salad

Grated fresh carrots tossed in a light garlic-yogurt sauce.

Garden Fresh Essentials (Inclusive)

Mixed Lettuce Leaves, Cherry Tomatoes, Sliced Cucumber, Carrot Julienne.

Salad Accompaniments (Crunch & Texture)

Garlic Croutons *Crispy cubes of toasted bread seasoned with garlic and herbs.*

Parmesan Shavings *Thin flakes of aged hard cheese.*

Fried Onions (Birista) *Golden, crispy deep-fried onion slivers.*

Roasted Nuts *A crunchy mix of peanuts or cashews.*

Dried Raisins *Chewy, sweet dried fruits.*

DRESSINGS & VINAIGRETTES

Classic Caesar Dressing , Balsamic Vinaigrette
Lemon Herb Vinaigrette , Thousand Island Dressing
French Dressing , Garlic Aioli
Olive Oil & Vinaigrette

CONDIMENTS & PICKLES

Mango Pickle (Achar)
Lime Pickle
Buruzu Signature Brinjal Sambal
Mint Chutney
Raita (Yogurt Dip)
Papadam
Essentials: *Mayonnaise, Tomato Sauce, Chili Sauce, Hot Chili Paste, Soy Sauce, Fresh Lime Slices, Green Chili, Onion.*

SOUP & BREAD (SELECT 2)

Tom Yum Goong

Spicy and sour Thai soup with shrimp, lemongrass, and galangal.

Sweet Corn & Chicken

A comforting, thick Indo-Chinese classic with shredded chicken and egg ribbons.

Hot & Sour Soup

A tangy Asian favorite with bamboo shoots, tofu, and silky egg drops.

Cream of Wild Mushroom

Rich and earthy soup made with roasted mushrooms and fresh cream.

Roasted Pumpkin & Ginger

Velvety smooth pumpkin soup with a warming hint of ginger.

Cream of Broccoli

Smooth and nutritious soup made with fresh broccoli and cream.

Tomato Shorba

A spiced, thin Indian tomato soup flavored with coriander and cumin.

Artisan Bread Selection (Inclusive)

French Baguette, Dinner Rolls, Focaccia, Ciabatta, Olive Bread, Garlic Toast, Breadsticks.

LIVE ACTION STATIONS (SELECT 3)

Whole Grilled BBQ Fish Station *Reef fish marinated and grilled live.*

Gourmet Pasta Station *Chef tossing pasta with Carbonara or Arrabbiata sauce.*

Live Taco Station *Tortillas filled with Chipotle Chicken or Roasted Veggies.*

Mini Corn Dog Station *Sausages wrapped in batter and fried fresh.*

Tempura Station *Prawns and vegetables fried live.*

Meat Carving Station *Lamb or Beef sliced live with sauces.*

MAIN COURSES: PROTEINS

Seafood (Select 2)

Spicy Thai Red Fish Curry

Fish fillets simmered in aromatic coconut milk and red curry paste.

Seafood Marinara

Mixed seafood (prawns, calamari, fish) tossed in a rich garlic tomato sauce.

Pan-Seared Reef Fish with Lemon Butter

Fillet cooked to perfection, served with a sophisticated citrus sauce.

Maldivian Fish Curry (Kandumas)

Traditional tuna curry, rich with spices and coconut milk.

Sweet & Sour Fish

Crispy fish chunks tossed with peppers and pineapple in a tangy glaze.

Garlic Butter Prawns

Succulent prawns sautéed in a rich garlic butter sauce.

Whole Grilled BBQ Fish

Fresh whole reef fish marinated and grilled to perfection.

MEATS (BEEF/LAMB) (SELECT 2)

Kankung Beef

Tender beef strips stir-fried with fresh water spinach (kankung), garlic, and savory oyster sauce.

Hyderabadi Beef

A rich and aromatic beef curry cooked with fried onions, yogurt, and bold spices.

Slow-Cooked Roast Beef

Served with roasted vegetables and a rich pepper gravy.

Beef Rendang

Dry, caramelized beef curry slow-cooked with coconut and lemongrass.

Mongolian Beef

Sliced beef flank stir-fried with scallions and a savory brown glaze.

Lamb Chops (Kuzu Pirzola)

Tender lamb chops grilled to perfection.

Oriental Lamb Sauté (Kuzu Sote)

Lamb strips cooked with saffron, dates, and apricots for a sweet oriental flavor.

Lamb Rogan Josh (Mutton Style)

Aromatic Kashmiri curry cooked with traditional spices.

Mutton Curry

Traditional rich curry with spices, similar to the classic Maldivian style.

CHICKEN (SELECT 2)

Tandoori Chicken

Classic yogurt and spice marinated chicken, roasted in a clay oven.

Chicken Skewers (Tavuk Şiş)

Tender cubes of chicken breast marinated, coated in sesame seeds, and grilled.

Butter Chicken (Murgh Makhani)

Tender chicken Tikka cooked in a rich, creamy tomato and cashew gravy.

Chicken Kurma

Mild and aromatic white curry cooked with yogurt and almonds.

Korean Sticky Glazed Chicken

Crispy chunks tossed in sweet-and-spicy Gochujang glaze.

Dragon Chicken

Crispy chicken strips tossed in a spicy soy-chili-cashew sauce.

Creamy Tuscan "Marry Me" Chicken

Chicken simmered in parmesan cream sauce with sun-dried tomatoes and basil.

Roasted Chicken with Mushroom Sauce

Oven-roasted chicken served with a savory creamy mushroom gravy.

MAIN COURSES: CARBS

RICE (SELECT 3)

Hyderabadi Vegetable Biryani

Basmati rice layered with spiced vegetables, saffron, and fried onions.

Jeera Rice

Fluffy basmati rice flavored with aromatic cumin seeds.

Garlic Butter Rice

Aromatic rice tossed with roasted garlic and butter.

Saffron Pilaf Rice

Basmati rice cooked with saffron threads and raisins.

Ghee Rice with Cashews

Aromatic basmati rice cooked with pure ghee and garnished with toasted cashews.

Maldivian Tuna Fried Rice

Local favorite fried rice with smoked tuna chunks, curry leaves, and hot peppers.

Steamed Basmati Rice

Light and fluffy plain white rice.

Brown Rice

Nutty, whole-grain rice rich in fiber.

Lemon & Coriander Rice

Light rice tossed with fresh lemon juice and chopped cilantro.

BREADS (SELECT 2)

Butter Naan / Garlic Naan

Live Farata Station

Maldivian Roshi

PASTA DISHES (SELECT 3)

Spaghetti Carbonara (Beef Bacon)

Creamy sauce with crispy beef bacon, egg yolk, and black pepper.

Creamy Mushroom Penne (Alfredo)

Pasta tossed in a rich white cream sauce with sautéed mushrooms and parmesan.

Chicken Pesto Genovese

Penne pasta tossed in a classic fresh basil and pine nut sauce with grilled chicken strips.

Penne Arrabbiata

Pasta tubes in a spicy garlic and tomato chili sauce.

Spaghetti with Tuna Marinara

Flaked tuna simmered in a rich garlic tomato sauce with herbs.

Maldivian Tuna Spaghetti (Valhomas)

Local style stir-fried spaghetti with smoked tuna, scotch bonnet chili, and curry leaves.

Crispy Garlic Chicken Spaghetti

Olive oil-based pasta tossed with roasted garlic and tender chicken strips.

Beef Lasagna Al Forno

Classic layers of pasta, rich beef bolognese, and béchamel sauce topped with mozzarella.

Chicken Lasagna

Layers of tender chicken ragout, creamy white sauce, and melted cheese.

Spaghetti Aglio e Olio

Simple and elegant pasta tossed with extra virgin olive oil, sliced garlic, and chili flakes.

Spaghetti Bolognese

Pasta served with a slow-cooked savory minced beef and tomato sauce.

SIDES: VEGETABLES & POTATO (SELECT 4)

Aloo Gobi

Traditional dry curry of potatoes and cauliflower tossed with turmeric and spices.

Vegetable Jalfrezi

Mixed vegetables stir-fried with crunchy peppers, onions, and aromatic spices.

Maldivian Vegetable Curry (Tharukaaree Riha)

Seasonal vegetables simmered in a traditional coconut milk curry sauce.

Fried Eggplant (Bashi Hiki)

Deep-fried eggplant slices tossed with onions, curry leaves, and spices.

Steamed Broccoli & Carrots

Lightly seasoned with butter and sea salt.

Creamed Spinach & Corn

Spinach and sweet corn cooked in a thick white sauce.

Dhal Fry (Tarka)

Yellow lentils tempered with garlic, cumin, and dried chilies.

Dhal Makhani

Black lentils slow-cooked with butter and cream for a rich, velvety texture.

Potato Au Gratin

Sliced potatoes baked in layers of cheese and cream.

Rosemary Roasted Potatoes

Oven-roasted potato wedges seasoned with fresh rosemary and olive oil.

Batata Harra

Spicy Lebanese potatoes roasted with bell peppers, coriander, and garlic.

Creamy Mashed Potatoes

Classic smooth mashed potatoes whipped with butter and milk.

Roasted Root Vegetables

Carrots, pumpkin, and potatoes glazed with honey and herbs.

Cauliflower Au Gratin

Cauliflower florets baked in a rich cheesy white sauce until golden.

KID'S CORNER (INCLUSIVE)

Recommended to keep little guests happy.

Mini Burgers (Sliders)

Soft buns with a mild beef or chicken patty.

Mac & Cheese

Tender pasta tossed in a creamy, kid-approved cheese sauce.

French Fries

Crispy golden potato fries.

DESSERTS (SELECT 6)

FRUITS

Tropical Fruit Platter

A colorful arrangement of sliced seasonal fruits like watermelon, papaya, and pineapple.

Mixed Fruit Salad

Diced seasonal fruits tossed in a light juice or syrup.

Cakes

Marble Cake

Classic vanilla and chocolate swirled sponge cake.

Butter Cake

Rich and moist buttery sponge cake.

Honey Cake

Soft sponge cake infused with sweet honey flavor.

Chocolate Fudge Cake

Dense and rich chocolate cake.

Chocolate Biscuit Pudding

Layers of Marie biscuits soaked in milk and sandwiched with rich chocolate icing.

CREAM & MOUSSE

Classic Tiramisu

Individual servings of classic Italian dessert with espresso-soaked sponge and mascarpone cream, dusted with cocoa.

Fruit Trifle

Layers of sponge, custard, jelly, and fresh fruits.

Wattalappan

Traditional spiced coconut custard pudding with jaggery and cashews.

Caramel Pudding

Classic baked custard with a sweet liquid caramel sauce.

Chocolate Mousse

Airy and rich vegetarian chocolate mousse cups.

BAKED & WARM

Bread & Butter Pudding

Warm baked pudding made with bread slices, raisins, and custard.

Apple Crumble

Stewed apples topped with a crispy buttery crumb topping.

Trending

Oreo Cookie Cups

Creamy vanilla mousse layered with crushed Oreo cookies.

Raffaello Cups

Luxurious coconut cream mousse with almond and wafer crunch.

Kinder Bueno Cups

Rich hazelnut cream layered with chocolate and wafer pieces.

Solero Cups

Refreshing mango-passion fruit cream layered with butter cookie crumble.

TARTS & PIES

Fruit Tartlets

Mini tart shells filled with vanilla custard and topped with fresh fruit.

Banoffee Pie

Classic dessert with bananas, cream, and toffee on a biscuit base.

LOCAL & TRADITIONAL

Pirini

Traditional semolina pudding made with condensed milk and cardamom.

Saagu Bondibai

Sago pearls cooked in thick coconut milk and sugar (Maldivian Sago Pudding).

Beverages & Coffee (Inclusive)

Coffee Cart: *Live Barista service (Espresso, Cappuccino, Latte, Black Coffee).*

Beverages: *Fresh Juices (Apple, Mixed), Soft Drinks, Mineral Water.*

NUTS (ALL INCLUSIVE)

Nuts & Digestives: *Roasted Nuts, Betel Leaves, Areca, Cloves.*

Late Night Snack Add-Ons (Optional)

Perfect for passing around the dance floor after dinner service.

Pass-Around Mini Corn Dogs

Fun bite-sized sausages on a stick, easy to eat while mingling.

Late Night Tacos

Hand-held mini tortillas with savory fillings for a midnight energy boost.