



Your Heritage Indulgence

A gourmet guide to exploring the flavours of Heritage Aarah





A Flavourful Fiesta

Embark on a culinary adventure of epic proportions. From gourmet to contemporary, from fine dining to casual, from interactive to adventurous – the soul of our gastronomic experience is woven around experimentive, eclectic and fun.

Here's your passport to curate your very own flavoursome quest.

Exquisite Five-Course Dining for Romantics

Soft flickering lights, cool ocean breeze and calming sound of the waves sets the perfect backdrop for a charming candlelight dinner, prepared with love, by experts





White Affair

USD 880 nett per couple | at the Ranba Beach
07.30 p.m onwards

SMALL PLATES

12-hours Curated Dill Juniper Berry Salmon
salmon caviar - quail egg - green oil

Or

Poached Romanesco -Cauliflower Purée
almond granola - hollandaise sauce

HOT LIQUID

Butternut Velouté
truffle pomme

ICE CLEANSE

Blood Orange Sorbet
black pepper

BIG PLATES

Slow-cooked Beef Roulade
broccoli mini tart
asparagus tower - truffle potato purée - port jus

Or

Grilled Mixed Seafood Platter
lobster - prawns - fish - scallops - clams -calamari
Roasted vegetables - garlic cream

SWEET TOOTH

Flexi Chocolate Ganache
raspberry ice cream - graham cracker crumble

OR

Freshly Craved Fruits

Served with a bottle of sparkling wine from the reserve wine list

Price is inclusive of 10% service charge and 17% goods & services tax



Rose Amore

USD 935 nett per couple | At the Ranba Beach
07.30 p.m onwards

SMALL PLATES

Salmon Tartar - Marinated Salmon
quail egg - horseradish ice cream - dill mustard sauce

OR

Pickled Beetroot - Feta
extra virgin coconut oil dust - cauliflower mousse - fresh cauliflower

HOT LIQUID

Celeriac Velouté
Roasted pumpkin seed

ICE CLEANSE

Apple Balsamic and Fennel Sorbet

BIG PLATES

Chicken Mousseline Wrapped Sous Vide Lamb Loin
passion – carrot - lamb ragout - cranberry - red cabbage - pepper corn jus

OR

Fennel Scampi Mousse Lobster Tail
scallops - langoustine bisque - passion - carrot risotto primavera- pommery crème

SWEET TOOTH

Hazelnut Panacota – Mango Compote
Coconut soil - cardamom ice cream

OR

Freshly Carved Fruit

Served with a bottle of sparkling wine from the reserve wine list

Price is inclusive of 10% service charge and 17% goods & services tax



Infinity and Beyond

USD 1210 nett per couple | At the Infinity Pool
07.30 p.m onwards

SMALL PLATES

Smoked Duck - Beetroot Ravioli
candied walnut - chicken paté - apricot bubbles

Or

Vanilla Confit Baby Tomato
parmesan mousse - pesto - mozzarella - tomato water

HOT LIQUID

White Onion Cappuccino
truffle oil

ICE CLEANSE

Melon and Vodka Cointreau Sorbet

BIG PLATES

Slow Cooked Lamb Loin - Lamb Ragout in Crispy Basket
pickled carrot - asparagus - port jus

Or

Char-grilled Assorted Seafood Platter
fennel infused salmon - lobster tail - scallops - prawns - crab - clam - calamari
oyster preserved lemon risotto - garlic vegetables - lemon chive cream

SWEET TOOTH

Emotion Chocolate Banana Caramel
rosemary - lemon and truffle ice cream - pistachio biscuit

Or

Freshly Carved Fruits

CHOCO Touch
Petit Fours

Served with a bottle of sparkling wine from the reserve wine list

Price is inclusive of 10% service charge and 17% goods & services tax

Your Floating Indulgence

Lounge in your private plunge pool and enjoy the morning rays with a breakfast spread fit for royalty

Served at Ocean Suite Plunge Pool or Infinity Pool



The American Breakfast

USD 280 nett per couple

FRESHLY SQUEEZED JUICE

Pineapple | Orange | Mix Fruit | Watermelon

FRESHLY BAKED VIENNOISERIES

CHARCUTERIE PLATTER

SELECTION OF ASSORTED CHEESE

CEREAL

Almond Milk | Fresh Milk

CHOICE OF EGG

Omelette | Fried

CHOICE OF SAUSAGE

Chicken | Beef | Pork

Choice of Bacon

Pork | Turkey

THREE SLICES OF TOAST

Rye | Sourdough | White | Multigrain

served with butter and a choice of preserves and honey

WAFFLES

served with maple syrup, chocolate sauce, whipped cream, nuts and berry compote

HOT STIMULANT

Freshly Brewed Coffee | Selection of Tea | Hot Chocolate

Include a bottle of Bollinger Champagne for USD 100 nett

Please contact your Butler for reservations

Price is inclusive of 10% service charge and 17% goods & services tax

The Healthy Breakfast

USD 280 nett per couple

FRUIT SMOOTHIES

Banana | Mango | Berry

BAKER'S BASKET

served with chocolate croissant, fruit danish and toast

SWISS MUESLI

served with orange, banana, honey and dried fruit

SMOKED SALMON

served with guacamole and capers

EGG BENADICT

Two Poached Eggs with Chicken Ham

PANCAKE

served with berry coulis, whipped cream and roasted nuts

HOT STIMULANT

Freshly Brewed Coffee | Hot Chocolate

Include a bottle of Bollinger Champagne for USD 100 nett

Please contact your Butler for reservations

Price is inclusive of 10% service charge and 17% goods & services tax

Your Immersive Culinary Experience

A series of gastronomic experiences for your pleasure





Lobster Dinner for Two

USD 350 nett per couple | Ranba Beach

Five-course dinner menu with succulent lobster in a romantic dinner setting

Can also be hosted on the decks of Ralu or Baani restaurants

Please contact your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax



Taste of the Ocean

USD 430 nett per couple | Ranba Beach

Five-course dinner menu featuring fresh seafood, from shore to plate

Can also be hosted on the decks of Ralu or Baani restaurants

Please contact your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax



Carnivores Dream

USD 350 nett per couple | Ranba Beach

A classy five-course dinner menu with wagyu steak

Can also be hosted on the decks of Ralu or Baani restaurants

Please contact your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax

Prawn to be Wild

USD 300 net per couple | Ranba Beach

A curated five-course dinner set menu with star ingredient, jumbo prawns

Can also be hosted on the decks of Ralu or Baani restaurants

Please contact your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax



Your Ultimate Floating Experience

USD 90 nett per couple | Infinity Pool In Ocean Suites

A story book ending to the day with a floating tray of delicacies and unimpeded panoramic views

four cocktails from the reserve list | four varieties of canapes
01 cheese platter for two

Please contact restaurant staff or butlers for bookings
Price is inclusive of 10% service charge and 17% goods & services tax



Shisha by the Beach

USD 230 per couple | Beach

A private lounge to enjoy shisha with unlimited mint cocktails at any time of the day

Reserve your time with Bandi Pool Bar team, one day prior

Price is inclusive of 10% service charge and 17% goods & services tax



Under the Starry Sky

USD 700 nett per couple | Beach

A private cinema experience under the open skies with all the indulgences for romance

bottle of champagne | cocktail pitcher
four varieties of canapes
white chocolate coconut truffles | pop corn

Price is inclusive of 10% service charge and 17% goods & services tax



Sunset Tiki Hour

USD 45 nett per person | Ralu Lounge Bar
Every Monday and Tuesday | 06.00 p.m-7.00 p.m

Unlimited cocktails with canapes
Heritance Expedition | Heritance Aarah Rum Barrell | Side Winder's Fan
Aku Aku | Sparkling Mai Tai | Zombie | Ka Papala Make | Flaming Dragon

If you miss the sunset session, choose your own hour between
06.00 p.m-12.00 m.n

Price is inclusive of 10% service charge and 17% goods & services tax



Cook Like a Chef

USD 250 nett per couple | Ambula Restaurant

A private tailor-made cooking class with our Executive Chef Amila Silva to spice up your holiday

Please contact your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax



The Event Diary

Our venue, your day – host a party at the resort for your nearest and dearest





Birthday or Anniversary Celebration

USD 1100 nett per couple and USD 170 nett per additional person

Celebrate the important dates in your calendar
Special party set up with decorations | Two-tier cake with personalised message
Bottle of champagne | Five-course lobster dinner

Please contact restaurant staff or your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax

Lobster BBQ Party

USD 150 nett per person | Ranba Beach
07.30 p.m onwards

Unlimited freshly grilled lobster and seafood with fire juggling theatrics and
DJ music

Prior reservations required

Please contact restaurant staff or your Butler for reservations

Price is inclusive of 10% service charge and 17% goods & services tax

Your Unique Culinary Destination Experience

A series of special and exciting culinary moments just for you





Street Food Festival

USD 100 nett per person

20% Discount on all Reserve Wines

Experience the vibrant flavors of the streets at our Street Food Stall Festival, right here on the picturesque Ranba Beach. Explore a bustling array of stalls offering mouthwatering delights from around the world including: India, Sri Lanka, the Middle East, Thailand , Japan, Turkey and more.

Please contact restaurant staff or your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax

Enchanted Eternity and Marriage Proposals

USD 1750 nett per event

40% Discount on all Reserve Wines

Begin with a trail of rose petals leading to a secluded spot on the beach, where a stunning flower bouquet awaits. After your heartfelt proposal, indulge in a decadent five-course romantic dinner under the stars, creating cherished memories that will last a lifetime.

Please contact restaurant staff or your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax



Flavors of the Fire Pot

USD 60 nett per person

Experience the sizzle as you gather around our steaming Asian Hot Pot, filled with tantalizing ingredients. Let the aroma of simmering broths and lively dining ignite your senses.

Please contact restaurant staff or your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax



Wagyu Wonder - Teppanyaki Temptations

USD 230 nett per person

Delight your senses as our skilled chefs grill the finest Wagyu beef from Kagoshima, Japan, right before your eyes. Savor each mouthwatering bite as the rich flavors of the beef are enhanced by our expert seasoning and cooking techniques.

Please contact restaurant staff or your Butler for reservations
Price is inclusive of 10% service charge and 17% goods & services tax



www.heritagehotels.com/aarah

