



BANYAN TREE  
VABBINFARU

# CATAMARAN KAHAN'BU By Banyan Tree







## Catamaran Kahan'bu by Banyan Tree

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Bask under the tropical sun onboard your very own private sailboat as you meander through the aqua-blue waters of the Indian Ocean.

Snorkel on some of the most beautiful reefs in the Maldives, dine on uninhabited islands and discover the true spirit of a Maldivian holiday retreat.

Banyan "Kahan'bu" offers specially tailored itineraries that take you to secluded and picturesque snorkelling sites around the North Male' Atoll. With its shallow draft, Banyan Kahan'bu can moor directly adjacent to the fantastic reefs below, making snorkelling a pleasurable experience.

Spending time onboard "Kahan'bu" will be a delight for guests, who will be able to roam about and enjoy ample seating arrangements such the salons and the netted hammock in front of the sailboat.

Attentive associates are on board to make sure you have an enjoyable and memorable cruise.



### FACILITIES

- 3 Cabins (1 deluxe, 2 standard)
- Maximum occupancy 4 persons
- Maximum 2 consecutive nights onboard
- Air-conditioned Interior
- Kitchenette
- Bathroom with showers
- Indoor and outdoor seating
- 2 hammocks
- Easy access for snorkeling
- Tailor made cruise packages



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## KAHAN'BU CRUISE PACKAGES

### MORNING TRAWLING CRUISE

US\$ 550 per couple

A private morning fishing cruise for three hours that includes light breakfast and fishing tackle.





# SUN RISE BREAKFAST CRUISE

US\$ 520 per couple

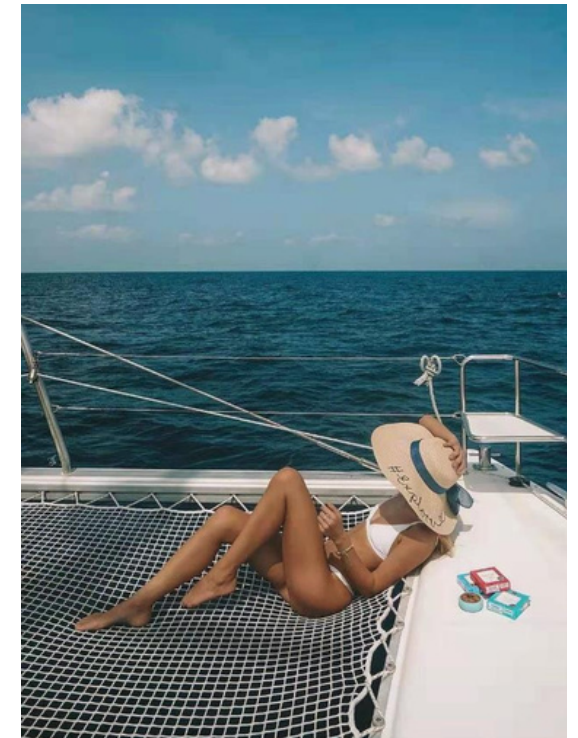
A private morning cruise for four hours that includes full breakfast prepared by a personal butler on board. Snorkelling can be done on this cruise.



# DAY CRUISE

US\$ 750 per couple

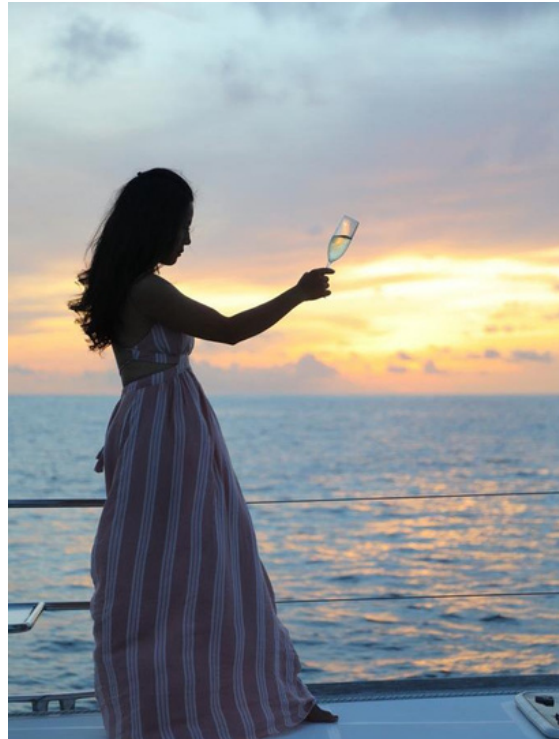
A full-day private cruise for nine hours that includes lunch and sunset cocktails prepared by a personal butler. The Catamaran will moor at different snorkelling spots throughout the day.



# SUNSET CRUISE

US\$ 550 per couple

A private sunset cruise that includes sparkling wine & canapés.



# OVERNIGHT CRUISE

US\$ 1200 per couple (1 night)

US\$ 1900 per couple (2 nights)

A full-day & night cruise experience for twenty-two hours. Guests can enjoy a maximum of two consecutive nights onboard per cruise.

Inclusions:

Personal chef/butler on board

Full day and night cruise at North Malé Atoll

Breakfast, lunch and dinner cooked by the private chef onboard

Sunset cruise with sparkling wine & canapés

Drop off at different snorkelling spots

Big game fishing & night fishing

Sandbank visit



# TWO DAY CRUISE ITINERARY

## Day One

Coral Garden for Guided Snorkelling

Lunch

Afternoon Guided Snorkelling

Sunset Canapés and Sparkling Wine

Rusfari Lagoon to stay overnight

Night Fishing

Romantic Dinner on Kahan'bu

## Day Two

Breakfast on Kahan'bu

Bodu Hithi Manta Point for Guided Snorkelling

Lunch

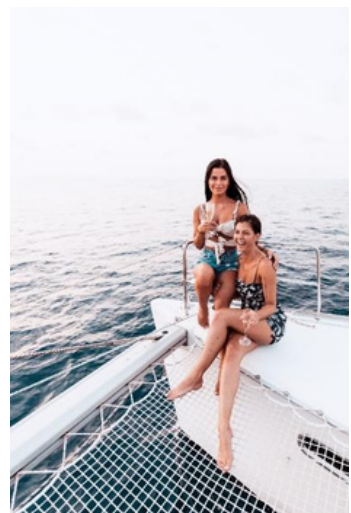
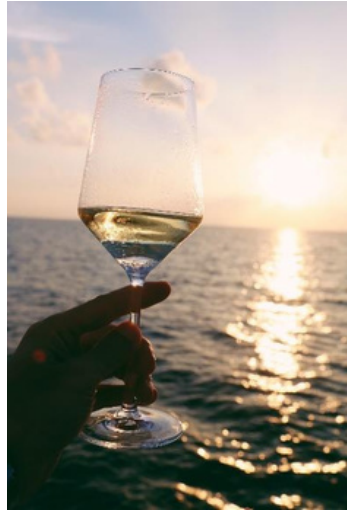
Afternoon Guided Sandbank Snorkelling

Sunset Canapés and Sparkling Wine

Sandbank Dinner

Dock at a lagoon to stay overnight

Breakfast at Sandbank in the next morning



\*The above itinerary is subject to change. Tailor-made itineraries can be arranged.

## CRUISE MENU

## MORNING TRAWLING CRUISE

Kahan'bu will cruise the warm waters of the North Malé Atoll as you trawl for that elusive catch. A light continental breakfast is served on board.

### **Baker's Basket**

Croissant, Danish, Muffin and Toast with Preserves, Honey and Butter

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Assorted Cheese Platter

\*\*\*\*

Exotic Fresh Fruit Salad

\*\*\*\*

Fruit Juice and Mineral Water

# SUNRISE BREAKFAST CRUISE

Enjoy the majestic Maldivian sunrise as the Kahan'bu set sail.

A light continental breakfast is served onboard by your very own butler.

Baker's Basket  
Croissant, Danish, Muffin and Toast with Preserves, Honey and Butter  
\*\*\*\*

Selection of Cold Cuts and Hams  
Assorted Cheese Platter  
Smoked Salmon and Chilled King Prawns with Condiments  
\*\*\*\*

Chilled Pancake with Maple Syrup  
\*\*\*\*

Bircher Muesli  
Natural or Fruit Yoghurt  
Exotic Fresh Fruit Salad  
\*\*\*\*

Fruit Juice and Mineral Water  
\*\*\*\*

Tea and Coffee

# DAY CRUISE LUNCH MENU

Bread and Butter  
\*\*\*\*

Roasted Beef with Red Wine Shallot Jam  
Spinach Tart with Sprouts and Sweet Corn Salsa  
Tuna Sushi and Sashimi with Wasabi, Pickled Ginger and Soy Sauce  
\*\*\*\*

Selection of Fine Cheese  
\*\*\*\*

Raw Vegetable Salad with Olives and Feta Cheese  
Marinated Forest Mushroom with Balsamic Vinegar  
Prawn Salad with Mango Relish  
\*\*\*\*

Exotic Fresh Fruits  
Crème Caramel  
\*\*\*\*

Soft Drinks, Fruit Juice and Mineral Water



# SUNSET CRUISE

A private sunset cruise for two hours that includes  
canapés and sparkling wine.

(Including Half a Bottle of Testulat, Carte D'Or Blanc De  
Noirs Champagne per Couple)

Canapés

(Choice of any five Canapés)

Sun Dried Tomatoes with Mozzarella and Basil Pesto

Sliced Smoked Duck Breast With Orange Segments

Fried Egg Roll With Smoked Salmon

Chilled Grilled Tiger Prawns Wasabi Mayonnaise

Stuffed Vine Leaves with Cucumber Yoghurt Dressing

Tortilla Shell with Smoked Salmon, Sour Cream and Fried

Capers

Prawn Farce on Lemongrass Skewer with Wasabi Cream

Dip

Melon Wrapped in Ham with Fresh Mint Leaves

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Something Sweet; Chefs Selection

## SENSE OF EXPLORATION

KAHAN'BU OVERNIGHT  
CRUISE ONBOARD MENU

SANDBANK DINING – DINNER

Grilled Marinated Tiger Prawns on Lemongrass with Spicy  
Glaze and Salsa, Cress Mix and Sea Salt Lavosh

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Reef Fish

Scallops

Mussels

Calamari Skewers

Prawn Skewers

\*\*\*\*

Mushroom Brochettes

Baked Potatoes, Cilantro–Risotto Cake

Seasonal Greens with Raspberry Vinaigrette

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Pesto

Sour Cream

Garlic–Herb Butter Sauce

Beetroot Chutney

Guacamole

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Lemongrass Crème Brûlée, Fresh Fruit and Honey–Almond Tuile

Tea or Coffee



# SANDBANK DINING – BREAKFAST

## Baker’s Basket

Croissant, Danish, Muffin and Toast with Preserves, Honey  
and Butter

\*\*\*\*

Selection of Cold Cuts and Hams  
Assorted Cheese Platter

Smoked Salmon and Chilled King Prawns with Condiments

\*\*\*\*

Chilled Pancake with Maple Syrup

\*\*\*\*

Bircher Muesli  
Natural or Fruit Yoghurt  
Exotic Fresh Fruit Salad

\*\*\*\*

Fruit Juice and Mineral

\*\*\*\*

Tea or Coffee

# ON–BOARD LUNCH

## Bread and Butter

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Spinach Tart with Sprouts and Sweet Corn Salsa  
Tuna Sushi and Sashimi with Wasabi, Pickled Ginger and Soy Sauce

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## Grill

Rosemary Marinated Lamb Chop  
Yellow Fin Tuna Medallions  
Thyme Marinated Vegetable Skewers

Baked Potatoes

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## Sides & Condiments

Fresh Iceberg Lettuce with Black Olives, Feta Cheese, Tomato and  
Lemon Vinaigrette

Sour Cream, Pommery Mustard, BBQ Sauce, Lime Slices

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Exotic Fresh Fruits

\*\*\*\*

Soft Drinks, Fruit Juice and Mineral Water

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Tea or Coffee

# KAHAN'BU TWO DAY CRUISE ONBOARD MENU

## ON-BOARD LUNCH MENU

Bread And Butter

\*\*\*\*

Roasted Beef with Red Wine Shallot Jam

Mezze Platter: Tabbouleh, Babaganoush and Pita Bread

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Grain Fed Veal Tenderloin, Basil Marinated Reef Fish, Cajun  
Spiced Chicken Skewer, Mushroom Brochettes and Corn on the  
Cob

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### Side Dishes

Tossed Lettuce Leaves, Tomato, Cucumber, Sweet Peppers,  
Onion, Olives, Sweet Melon with a Light Blue Cheese Yoghurt  
and Mint Dressing

### Sauces

Sour Cream, Pommery Mustard, Tomato Relish, BBQ Sauce,  
Lime Slices

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Crème Caramel

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Soft Drinks, Fruit Juice and Mineral Water

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Tea or Coffee



# SANDBANK DINING – DINNER

Bread Rolls and Butter

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Timbale of Avocado, Sweet Pepper Salsa, Marinated  
Prawns, Tomato Garlic Compote with Lemon Cream  
Dressing and Whole Wheat Crouton

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Kingfish, Prawns Skewer, Chicken Breast

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## Side Dishes

Sautéed New Potatoes and Steamed Rice, Grilled  
Vegetables

## Sauces

BBQ Sauce, Spicy Tomato Sauce, Lemon Cream Sauce

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Chocolate Mud Cake with Berry Compote or Fresh Fruit

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Tea or Coffee

# SANDBANK DINING – BREAKFAST

## Bakers Basket

Croissants, Danish, Muffins and Toast Served With Preserves,  
Honey and Butter

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Selection of Cold Cuts and Hams Assorted Cheese Platter  
Smoked Salmon and Chilled King Prawns with Condiments

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Pancakes with Maple Syrup

\*\*\*\*

Bircher Muesli  
Natural or Fruit Yoghurt  
Exotic Fresh Fruit Salad

\*\*\*\*

Fruit Juice and Mineral Water

\*\*\*\*

Tea or Coffee

# ON-BOARD LUNCH MENU

Bread and Butter

\*\*\*\*

Spinach Tart with Sprouts and Sweet Corn Salsa

Tuna Sushi and Sashimi with Wasabi, Pickled Ginger and Soy  
Sauce

\*\*\*\*

## Grill

Rosemary Marinated Lamb Chop, Yellow Fin Tuna Medallions  
Thyme Marinated Vegetable Skewers, Baked Potatoes

\*\*\*\*

## Side Dishes

Fresh Iceberg Lettuce with Black Olives, Feta Cheese,  
Tomato and Lemon Vinaigrette

## Sauces

Sour Cream, Pommery Mustard, BBQ Sauce, Lime Slices

\*\*\*\*

Exotic Fresh Fruits

\*\*\*\*

Soft Drinks, Fruit Juice and Mineral Water

\*\*\*\*

Tea or Coffee

# ON-BOARD DINNER MENU

Grilled Marinated Tiger Prawns on Lemongrass with Spicy  
Glaze and Salsa, Cress Mix and Sea Salt Lavosh

\*\*\*\*

## Grill

Reef Fish

Scallops

Mussels

Calamari Skewers

Prawn Skewers

\*\*\*\*

## Side Dishes

Mushroom Brochettes

Baked Potatoes, Cilantro-Risotto Cake

Seasonal Greens with Raspberry Vinaigrette

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## Sauces

Pesto, Sour Cream

Garlic-Herb Butter Sauce, Beetroot Chutney, Guacamole

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Lemongrass Crème Brulée,  
Fresh Fruit and Honey-Almond Tuile

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Tea or Coffee



# ON-BOARD BREAKFAST MENU

## Bakers Basket

Croissants, Danish, Muffins and Toast Served With  
Preserves, Honey and Butter

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Selection of Cold Cuts and Hams Assorted Cheese Platter  
Smoked Salmon and Chilled King Prawns with Condiments

\*\*\*\*

Pancakes with Maple Syrup

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## Omelette

Plain, Egg White, Onion, Chilli, Cheese, Tomato

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## Selection of Cereals:

Cornflakes, Bircher Muesli, Rice Krispies, Coco Pops

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Natural or Fruit Yoghurt

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Exotic Fresh Fruit Salad

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Fruit Juice and Mineral Water

\*\*\*\*

Tea or Coffee



BANYAN TREE  
VABBINFARU

North Male' Atoll

Republic of Maldives

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