



CAVIAR O' CLOCK

7-10 October 2025

*Three events. One iconic ingredient.
Celebrate the joy of caviar, from sea to spoon.*

Join us for a trilogy of exclusive events curated by Sturia, the famous French caviar producer. From delicate beads to bold bursts, immerse in the timeless luxury of caviar – its heritage, nuance and matchless pleasure.

Your host is the renowned Guy de Saint-Laurent from Sturia. Arriving from Bordeaux, Guy is excited to share his passion for “the best of France” with JOALI Maldives. His remarkable background in the business, extending from Dubai to Beijing, makes him the perfect guide for connoisseurs and curious palates from around the globe.

JOALI × STURIA
french caviar

CAVIAR MASTERCLASS

A rare and intimate journey into the world of caviar.

Ever wondered where the story of this delicacy began? Or what 3-month vs 12-month aged caviar tastes like? Let Guy de Saint-Laurent introduce you to the origin, history and wellness benefits of caviar, followed by a guided tasting – from the young, dainty delight of Primeur to the fruity, oxidised refinement of Vintage.

All participants receive an exclusive gift from Sturia.

7 October / 12:00 pm / Living Room / Complimentary

CAVIAR, SEAFOOD & WINE DINNER

The craftsmanship of Sturia meets the artistry of JOALI Maldives.

Led by Guy de Saint-Laurent, the evening begins with a traditional 'caviar bump' – a dollop of roe had directly off the hand, with a generous swig of Champagne. Each exquisite course pairs the ocean's bounty with a carefully chosen Sturia caviar, from Oscietra to Jasmine Baerii. Tonight, caviar is not just a topping but the keynote of our culinary symphony.

Enhance your experience with a selection of fine wines by our Sommelier.

8 October / 7:00 pm / Bellinis

USD 220 (food only, 5 courses) / USD 475 (with wine pairing)

COCKTAILS & CAVIAR

Raise a toast to the finer things of life, under the endless Maldivian sky.

Welcome the weekend with a caviar soiree. We've got crafted cocktails and a social tasting featuring two of Sturia's all-time favourites: Vintage and Oscietra.

Share the joy of caviar with fellow travellers, with sunset colours offering a jewelled backdrop for indulgence.

10 October / 6 pm / Mura Beach / Complimentary

JOALI



For information or reservations, please contact your Jadugar.
Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes.