

IN-VILLA
DINING MENU

ALL-DAY DINING

11.00AM - 10.30PM

Within the privacy and comfort of your villa, we present exquisite dining arrangements served to perfection. Sit back and indulge in blissfully pleasant treats, exclusively prepared just for you.

For orders, please contact In-Villa Dining.

STARTERS

KAVIARI OSCIÈTRE CAVIAR Buckwheat blinis, crème fraîche, chives, capers, diced shallot, egg white and egg yolk	30g E F M SU	395
ARABIC MEZZE PLATE Selection of hot and cold mezze	E M N	87
JAMÓN SERRANO Figs, pickled walnuts, extra virgin olive oil	N P SU	75
MIXED SATAY Chicken, beef and fish satay, peanut sauce, acar, glutinous sticky rice	F PN SU	38
BEETROOT CARPACCIO Ricotta, pomegranate, candied walnuts, lemon-honey and grain mustard dressing	M MU N SU V	42

SALADS

THAI BEEF Marinated beef, lettuce, cucumber, tomatoes, onion, chilli, garlic, mint, coriander, lime, fish sauce	F PN S SU	58
CAJUN CHICKEN BOWL Grilled corn, sweet potatoes, cotija cheese, avocado, buttermilk dressing	E M SU	55
CAESAR Romaine lettuce, parmesan, croutons, white anchovies, bacon lardons, quail eggs, Caesar dressing <i>Choice of</i>	E F G M P SU	
CLASSIC		36
GRILLED CHICKEN		49
GRILLED TIGER PRAWN	CR	58
SEARED SALMON 		62
MALDIVIAN KOPEE FAI 	F S	39
Maldivian tuna, grated fresh coconut, chilli, onion, lime		
TUNA NIÇOISE	E F SU	52
Maldivian tuna, cherry tomatoes, green beans, mixed olives, red onion, cocktail potatoes, soft quail eggs, herbs		
LOBSTER European lobster, heart of palms, red pomelo, macadamias, sesame dressing	CR N SE	92
CAPRESE Mozzarella, heirloom tomatoes, olive oil, basil, aged balsamic, garlic bread	G M V	46

A - ALCOHOL | **C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK
MO - MOLLUSCS | **MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME
SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

HALLOUMI & ROAST FENNEL **M MU SU V** 45
Red grapes, rocket leaves, dill dressing

THE NEW LETTUCE & CO **M MU N VG** 35
Apple, radish, mixed green leaves, avocado, soft herbs, walnuts, mustard dressing

SOUPS

BORSCHT **M SU** 52
Beetroot, beef, mixed vegetables, dill, sour cream

PELMENI **G M** 48
Dumplings with beef and onion, butter, chicken consommé, sour cream

TOM KHA PRAWN **CR F S SU** 58
Hot and sour Thai soup, prawns, galangal, lime leaf, onion, lemongrass

HONEY-ROASTED PUMPKIN **G M V** 39
Double cream, curry oil, chives, croutons

BURGER & FRIENDS

REETHI BURGER **A E G M P SE SU** 55
Wagyu patty, chipotle mayonnaise, beer-battered onion rings, Comté cheese, beetroot relish, bacon marmalade, soft bun, bread and butter pickles, French fries

VEGAN BURGER **C G L SE SU V VG** 32
Impossible meat, beetroot, red kidney beans, chickpeas, pickled cucumber, celery slaw, avocado, tomato jam, sweet potato fries

MEATBALL SUB **E G M SU** 56
Wagyu beef meatballs, marinara sauce, mozzarella, basil leaves, French fries

CLUB SANDWICH **E G M P SU** 42
Chicken breast, white toast, boiled egg, cheddar cheese, mayonnaise, tomatoes, romaine lettuce, crispy bacon, French fries

TUNA SANDWICH **E F G M SU** 38
Onion, romaine lettuce, tomatoes, mayonnaise, French fries, mixed green salad

TANDOORI WRAP **E G M S SU** 48
Chicken tandoori, mint mayonnaise, romaine lettuce, red onion, chutney, paprika fries

CUTLET
Mashed potatoes, buckwheat, sour cream

Choice of

BEEF **G M** 54
FISH **F G M** 43

CROQUE MONSIEUR **E G M P SU** 48
White toast, béchamel sauce, emmental cheese, honey ham, mixed green salad

FISH AND CHIPS **E F G M SU** 58
Crispy battered market fish, French fries, tartare sauce, lemon

CHICKEN KIEV **E G M** 52
Free-range crumbed chicken breast stuffed with garlic butter, mashed potatoes, aioli

A - ALCOHOL | **C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK
MO - MOLLUSCS | **MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME
SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

PIZZA

DIAVOLA Pomodoro sauce, spicy salami, olives, buffalo mozzarella	G M P S SU	48
TANDOORI CHICKEN Pomodoro sauce, sundried tomatoes, buffalo mozzarella	G M S SU	46
PESTO Rocket and basil leaves, button mushrooms, olives, buffalo mozzarella	G M N SU V	44
MARGHERITA Pomodoro sauce, basil leaves, buffalo mozzarella <i>*Vegan option available</i>	G M SU V	42

PASTA & RISOTTO

MEATBALL FETTUCCINE Pomodoro sauce, basil leaves	C E G M SU	55
BACON RIGATONI Beef bacon, parmesan, button mushroom, black truffle	G M SU	58
SEAFOOD SPAGHETTI 🌱 Mixed seafood, lobster bisque, pomodoro sauce, basil leaves, oregano, parsley	C CR F G M SU	62
PENNE ARRABBIATA Arrabbiata sauce, basil leaves <i>*Gluten-free and vegan options available</i>	C G M S SU V	45
LOBSTER RISOTTO 🌱 Saffron, tomatoes, citrus and shellfish sauce, tarragon, balsamic vinegar	A C CR M SU	79

SOMETHING TO SHARE

FOR 2 PEOPLE

ANTIPASTO PLATER Parma ham, chorizo, Italian salami, truffle brie, Comté cheese, Gorgonzola, pickles, dried fruit, crackers, sourdough	G M N P SU	89
GRILLED SEAFOOD PLATTER 🌱 Maldivian lobster, scallops, prawns, reef fish fillet, yellowfin tuna steak, lemon butter sauce, salsa verde, lemon wedges	CR F M	275

A - ALCOHOL | **C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK
MO - MOLLUSCS | **MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME
SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN | 🌱 - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

WOK & CURRY

BLACK PEPPER BEEF	CR S SU	72
Wok-tossed beef in aromatic Sarawak black pepper sauce with onion and capsicum, jasmine rice		
NASI GORENG	CR E L PN SB SU	64
Fried rice, spring onion, crispy shallots, fried egg, chicken satay, acar pickles, sweet sambal, peanut sauce, chilli prawn crackers		
MEE GORENG MAMAK	E L PN SB SU	
Fried noodles, homemade peanut and chilli sauce, bean sprouts, green vegetables, carrot, tofu, fried egg		
<i>Choice of</i>		
CHICKEN		49
BEEF		56
PAD THAI	E F PN SB SU MO	
Wok-fried rice noodles with sweet tamarind sauce, tofu, egg, bean sprouts, chives, roasted peanuts, lime		
<i>Choice of</i>		
CHICKEN		52
PRAWN	CR	63
SWEET & SOUR REEF FISH 🐟	F S SU	66
Sweet and sour reduction, caramelised pineapple, capsicum, lychee salad, jasmine rice		
BUTTER CHICKEN	M N S SU	62
Tomatoes, cashews, Indian spices, basmati rice		
THAI GREEN CURRY	S SB SU	64
Free-range chicken, tofu, baby eggplant, holy basil, coconut milk, kaffir lime, jasmine rice		
MALDIVIAN TUNA CURRY 🐟	F G S SU	54
Mixed spices, coconut milk, sambal, chapati, jasmine rice		

FROM THE TANDOOR OVEN

TANDOORI MIXED PLATTER	CR F M S SU	96
Chicken tandoori, reef fish 🐟, prawns, broccoli		
<i>All tandoori dishes are served with mint chutney, onion and vegetables salad</i>		
TANDOORI CHICKEN	M MU S SU	46
Whole chicken leg, yoghurt, fenugreek, chilli powder, mustard oil		
AJWAIN FISH TIKKA 🐟	F M MU N S SU	44
Mustard oil, yoghurt, caraway seeds, fennel powder, cashews		
TANDOORI ROASTED PICKLED PRAWNS	CR M S SU	52
Homemade spice powder, mixed vegetable pickles, yoghurt		
TANDOORI BROCCOLI	M MU S SU V	34
Yoghurt, fenugreek, chilli powder, mustard oil		
TANDOORI NAAN		
PLAIN (E G M) or BUTTER (E G M)		12
GARLIC (E G M) or CHEESE (E G M)		14

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME
SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN | 🌱 - SUSTAINABILITY CERTIFIED | 🐟 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

THALI

INDIAN OCEAN 🌱

CR F G M N S SU 115

Bengali fish curry, chicken tikka masala, achari jinga, dal makhani, raita, steamed basmati rice, papadum, butter naan, mango chutney, onion, chilli

NO MEAT FOR ME

G N S SU VG 96

Dal tadka, jackfruit korma, aloo jeera, mushroom and green peas masala, plain roti, papadum, mango chutney, kachumber salad

FROM THE LAND

SERVED WITH ROASTED GARLIC CONFIT

AUSTRALIAN 9+ WAGYU TENDERLOIN

200g M 155

AUSTRALIAN 9+ WAGYU SIRLOIN

250g M 145

GRASS-FED LAMB CUTLETS

M 89

ROASTED HALF CHICKEN

M 66

SAUCES

BARBECUE (G SB SU), BÉARNAISE (A E M N SU), BORDELAISE (A C M SU),

CHIMICHURRI (VG), PEPPERCORN (A C M S)

FROM THE SEA

SERVED WITH LEMON BUTTER SAUCE (M 🌱)

GRILLED REEF FISH FILLET 🌱

F M SU 58

GRILLED TUNA FILLET 🌱

F M SU 58

GRILLED ATLANTIC SALMON ✓

F M SU 68

WHOLE MALDIVIAN LOBSTER 🌱

CR M SU 142

JUMBO PRAWNS ✓

CR M SU 64

SIDES

MASHED POTATOES & CHIVES

M V 14

TRUFFLE MASHED POTATOES

M SU V 18

ROASTED BABY POTATOES WITH THYME & SEA SALT

M V 14

FRENCH FRIES

G SU V 14

TRUFFLE FRIES & AIOLI

E G V SU 18

STEAMED WHITE *or* BROWN RICE

VG 14

SAUTÉED SPINACH

M SU V 14

MIXED ROASTED VEGETABLES

SU VG 14

SEASONAL MIXED GREEN SALAD & SHERRY VINAIGRETTE DRESSING

A GF VG 14

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME
SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

DESSERTS

CHOCOLATE FONDANT

Valrhona dark chocolate, vanilla anglaise, vanilla ice cream

E G M SU V 24

MANDARIN CHOCOLATE CAKE

Milk chocolate mousse, mandarin mousse, hazelnut biscuit, mandarin compote

E G M N SU V 26

TIRAMISU

Mascarpone cream, biscuits, espresso, cocoa, chocolate shavings

E G M SU V 23

BAKED VANILLA CHEESECAKE

Crumble, mango and passion fruit compote, vanilla ice cream

E G M V 24

APPLE TART

Puff pastry, apple, frangipane nut filling, vanilla sauce, vanilla ice cream

E G M N SU V 24

PISTACHIO CRÈME BRÛLÉE

Baked pistachio custard, caramelised sugar

E M N V 24

COCONUT SAGO

Sago cooked with coconut milk, fresh mango, coconut shavings

VG 22

FRUIT PLATTER

Selection of seasonal tropical fruit

VG 28

ICE CREAM & SORBET

HOMEMADE ICE CREAM

Banana, caramel, chocolate, coffee, Oreo (**E G SB**), pandan, pistachio (**N B**), strawberry, vanilla, yoghurt (**M SU**)

L M SU V 6
per scoop

HOMEMADE SORBET

Banana, coconut, lemon, lychee, mango, passion fruit, raspberry

VG 6
per scoop

A - ALCOHOL | **C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK
MO - MOLLUSCS | **MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME
SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

OVERNIGHT MENU

OVERNIGHT MENU

10.30PM - 6.00AM

Within the privacy and comfort of your villa, we present exquisite dining arrangements served to perfection. Sit back and indulge in blissfully pleasant treats, exclusively prepared just for you.

For orders, please contact In-Villa Dining.

SOUP & SALADS

HONEY-ROASTED PUMPKIN SOUP **G M V** 39
Double cream, curry oil, chives, croutons

CAESAR SALAD **E F G M P SU**
Romaine lettuce, parmesan, croutons, white anchovies,
bacon lardons, quail eggs, Caesar dressing

Choice of

CLASSIC	36
GRILLED CHICKEN	49
GRILLED TIGER PRAWN	CR 58
SEARED SALMON 	62

MALDIVIAN KOPEE FAI SALAD  **F S** 39
Maldivian tuna, grated fresh coconut, chilli, onion, lime

CAPRESE SALAD **G M SU V** 46
Mozzarella, heirloom tomatoes, olive oil, basil, aged balsamic,
garlic bread

THE NEW LETTUCE & CO SALAD **MU N SU VG** 35
Apple, radish, mixed green leaves, avocado, soft herbs, walnuts,
mustard dressing

MAINS

REETHI BURGER **A E G M P SE SU** 55
Wagyu patty, chipotle mayonnaise, beer-battered
onion rings, Comté cheese, beetroot relish, bacon marmalade,
soft bun, bread and butter pickles, French fries

VEGAN BURGER **C G L SE SU VG** 32
Impossible meat, beetroot, red kidney beans, chickpeas,
pickled cucumber, celery slaw, avocado, tomato jam,
sweet potato fries

CLUB SANDWICH **E G M P SU** 42
Chicken breast, white toast, boiled egg, cheddar cheese,
mayonnaise, tomatoes, romaine lettuce, crispy bacon, French fries

TANDOORI WRAP **E G M S SU** 48
Chicken tandoori, mint mayonnaise, romaine lettuce, red onion,
chutney, paprika fries

NASI GORENG **CR E L PN SB SU** 64
Fried rice, spring onion, crispy shallots, fried egg,
chicken satay, acar pickles, sweet sambal, peanut sauce,
chilli prawn crackers

A - ALCOHOL | **C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK
MO - MOLLUSCS | **MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME
SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

PAD THAI

Wok-fried rice noodles with sweet tamarind sauce, tofu, egg, bean sprouts, chives, roasted peanuts, lime

Choice of

CHICKEN

PRAWN 

E F PN SB SO SU

52

CR 63

AUSTRALIAN 9+ WAGYU TENDERLOIN 200G

Chimichurri (**VG**), French fries (**G SU V**) or mixed green salad (**A MU SU VG**)

M 162

GRILLED REEF FISH FILLET

F M SU 58

PENNE PASTA

Pomodoro sauce, basil leaves, shaved parmesan cheese

C G M SU V 45

TANDOORI CHICKEN PIZZA

Pomodoro sauce, sundried tomatoes, buffalo mozzarella

G M S SU 46

MARGHERITA PIZZA

Pomodoro sauce, basil leaves, buffalo mozzarella

G M SU V 42

**Vegan option available*

DESSERTS

BAKED VANILLA CHEESECAKE

Crumble, mango and passion fruit compote, vanilla ice cream

E G M V 24

TIRAMISU

Mascarpone cream, biscuits, espresso, cocoa, chocolate shavings

E G M SU V 23

FRUIT PLATTER

Selection of seasonal tropical fruit

VG 28

ICE CREAM & SORBET

HOMEMADE ICE CREAM

Banana, caramel, chocolate, coffee, Oreo (**E G SB**), pandan, pistachio (**N SB**), strawberry, vanilla, yoghurt (**M SU**)

L M SU V 6

per scoop

HOMEMADE SORBET

Banana, coconut, lemon, lychee, mango, passion fruit, raspberry

VG 6

per scoop

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME
SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

IN-VILLA DINING BEVERAGE MENU

AVAILABLE 24 HOURS

*All alcoholic beverages are available
from 9.00am - 1.00am*

MAI TAI

Bacardi white, Captain Morgan dark rum, amaretto shaken with fresh lime, pineapple and orange juice

BLOODY MARY **C**

Pete Petoit's Parisian classic, Russian vodka served with seasoned tomato juice and celery and seasoning

OLD FASHIONED

Woodford reserve Bourbon whiskey stirred with Demerara sugar, orange oils and gradually diluted ice cube

COSMOPOLITAN

Citrus vodka shaken with French orange liqueur, freshly squeezed lime and splash of cranberry juice

LONG ISLAND ICED TEA

Bacardi white rum, Bombay Sapphire gin, vodka, tequila and Cointreau shaken with fresh lemon juice and topped with cola or cranberry

MOJITO

Bacardi white rum pressed with sugar, fresh lime and mint, finished with Perrier sparkling water

CAIPIRINHA

A splash of Cachaça pressed with fresh lime and cane sugar

MARGARITA

Jose Cuervo white tequila and Cointreau liqueur served with classic hint of lime

DAIQUIRI

Bacardi white rum with fresh lime and sugar

APEROL SPRITZ

Aperol stirred with Prosecco and sparkling water

WHISKY SOUR

Bourbon or blended whiskey shaken with fresh lime and sugar

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

VITAMIN BOOSTERS

16

HIGH C ENERGY

Orange, guava and strawberry

Nutrients: beta-carotene, folic acid, vitamins B3, C, calcium, magnesium

energy ★★★★★ detox ★★★★★ skin ★★★★★

immunity ★★★★★ digestion ★★★★★

PINEAPPLE DETOX

Pineapple blended with spirulina

Nutrients: beta carotene, folic acid, vitamins B5 and C, calcium, magnesium, phosphorus, potassium, sodium and fiber

energy ★★★★★ detox ★★★★★ skin ★★★★★

immunity ★★★★★ digestion ★★★★★

HEALTHY SKIN

Watermelon and raspberry

Nutrients: beta carotene, folic acid, vitamins B3 and C, calcium, magnesium, phosphorus, potassium, sodium and sulfur

energy ★★★★★ detox ★★★★★ skin ★★★★★

immunity ★★★★★ digestion ★★★★★

PAPAYA BOOST

Papaya, pineapple, watermelon and banana

Nutrients: Beta-carotene, folic acid, vitamin B1, B3, B5, B6 and C, calcium, magnesium, manganese phosphorus, potassium, sodium and sulphur

energy ★★★★★ detox ★★★★★ skin ★★★★★

immunity ★★★★★ digestion ★★★★★

CARROT CLEANSER

Carrot juice, orange juice, green apple juice and beetroot juice

Nutrients: Beta carotene, folic acid, vitamins B5 and C, calcium, magnesium, phosphorus, potassium, sodium and fiber

energy ★★★★★ detox ★★★★★ skin ★★★★★

immunity ★★★★★ digestion ★★★★★

REFRESHERS

16

GOLDEN

Freshly pressed orange and passion fruit finished with a splash of sparkling mineral water

LYCHEE

A superb combination of lychee and fresh citrus juice complemented with citrus sprite

MANGO

A classic Maldivian mix of fresh orange, pineapple and pureed mango, splashed with ginger ale

TROPICAL

Freshly pressed pineapple and pink grapefruit finished with a splash of Indian tonic water

PASSION FRUIT & MINT

Purée passion shaken with fresh orange and fresh mint leaves and splashed with Perrier sparkling mineral water

FRESH LEMONADE

Freshly squeezed lime blended with fresh mint topped with sparkling water

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

DISTILLED NON-ALCOHOLIC SPIRITS

LYRE'S AMERICAN MALT	16
LYRE'S ITALIAN SPRITZ	16
LYRE'S AMARETTI	16
LYRE'S SPICED CANE	16

SOFT DRINKS

RED BULL, RED BULL SUGAR FREE	12
FEVER TREE GINGER ALE, TONIC, LIGHT TONIC	9
GINGER BEER	9
COCA COLA, DIET COKE, ZERO COKE	8
SPRITE, DIET SPRITE	8
FANTA, BITTER LEMON	8

STILL WATER

ONE&ONLY		330ml	2
		750ml	4
EIRA	Norway	700ml	15
EVIAN	France	750ml	13
AQUA PANNA	Italy	750ml	12

SPARKLING WATER

ONE&ONLY		330ml	2
		750ml	4
VOSS	Norway	800ml	15
PERRIER	France	750ml	11
SAN PELLEGRINO	Italy	750ml	10
PERRIER	France	330ml	7

MILKSHAKES **M** 10

CHOCOLATE, STRAWBERRY, VANILLA, MANGO, BANANA

FRESH FRUIT JUICES 12

ORANGE, PINEAPPLE, WATERMELON, GRAPEFRUIT,
GREEN APPLE, MANGO, CARROT

COCONUT 17

CRAFT SPIRITS

GIN

ST. GEORGE TRIPLE PACK	32
LEOPOLD'S AMERICAN SMALL BATCH	30
WILLIAMS CHASE SEVILLE ORANGE	32
WILLIAMS CHASE ELEGANT 48	32
THE BOTANIST ISLAY DRY	40
BLOOM LONDON DRY GIN	35
WILLIAMS CHASE GREAT BRITISH	22

VODKA

DEATH'S DOOR	32
KONIK'S TAIL	28
SIPSMITH SIPPING	22

RUM

THE REAL MCCOY 12 YO, BARBADOS	72
--------------------------------	----

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens,
and a separate allergen-free preparation area is not available.

WINES BY THE GLASS

WHITE (175ml)

SANCERRE, TERRE DE SILEX, HUBERT BROCHARD, LOIRE VALLEY	France	36
CHABLIS LOUIS JADOT, BURGUNDY	France	42
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO, FRIULI	Italy	37
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERÉ', MARLBOROUGH	New Zealand	34

RED (175ml)

CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD	Chile	28
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF	South Africa	50
CHÂTEAU DE PEZ ST. ESTÈPHE	France	60
PINOT NOIR, BABICH, BLACK LABEL, MARLBOROUGH	New Zealand	24

ROSÉ (175ml)

DOMAINES OTT CLOS MIREILLE CÔTES DE PROVENCE	France	50
WHISPERING ANGEL, CÔTES DE PROVENCE	France	40

CHAMPAGNE (150ml)

LOUIS ROEDERER, BRUT COLLECTION, REIMS		45
BILLECART-SALMON, BRUT ROSÉ		65

SWEET (100ml)

PETIT GUIRAUD, SAUTERNES	France	30
--------------------------	--------	----

CHAMPAGNE (750ml)

NV	KRUG GRANDE CUVÉE BRUT	Reims	1,050
NV	RUINART, BLANC DE BLANCS BRUT	Reims	565
2016	CRISTAL, LOUIS ROEDERER	Reims	1,240
2015	DOM PÉRIGNON, BRUT	Hautvillers	1,285
2015	BOLLINGER, LA GRANDE ANNÉE	Mareuil-sur-Aÿ	850
NV	BILLECART-SALMON, BRUT, ROSÉ	Mareuil-sur-Aÿ	365
2015	VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME BRUT	Reims	785
NV	MOËT & CHANDON, ROSÉ	Épernay	350
2017	LOUIS ROEDERER BRUT, ROSÉ	Reims	350
2012	CRISTAL, LOUIS ROEDERER, ROSÉ	Reims	2,520
1996	DOM PERIGNON, ROSÉ	Hautvillers	8,500
NV	RUINART BRUT, ROSÉ	Reims	495

SWEET

2015	CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES	France (750ml)	1,250
2004	CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES	France (750ml)	1,999
1904	CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES	France (750ml)	41,950
2004	EISWEIN, RIESLING, BALTHASAR RESS, RHEINGAU	Germany (375ml)	925

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

SINGLE MALT WHISKY-ISLAY

40ml per shot

BRUICHLADDICH 21 YO	52
BRUICHLADDICH 18 YO	37
BRUICHLADDICH 16 YO	34
LAGAVULIN 16 YO	35
LAPHROAIG 18 YO	119
ARDBEG 10 YO	25
LAPHROAIG 10 YO	25

THE MACALLAN SPECIAL SELECTION

40ml per shot

THE MACALLAN LIMITED EDITION	950
THE MACALLAN OSCURO	549
THE MACALLAN ESTATE RESERVE	72
THE MACALLAN MAKER'S EDITION	345

SINGLE MALT WHISKY - SPEYSIDE

40ml per shot

GLENFIDDICH 30 YO	125
THE MACALLAN 18 YO	145
THE MACALLAN 12 YO	29
GLENFIDDICH 12 YO	22
GLENLIVET 12 YO	25

SINGLE MALT WHISKY - HIGHLAND

40ml per shot

HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
DALWHINNIE 15 YO	29
GLENMORANGIE 10 YO	25

SINGLE MALT WHISKY - ISLE OF SKYE

40ml per shot

TALISKER 10 YO	28
----------------	----

BLENDED SCOTCH & WHISKY

40ml per shot

JOHNNIE WALKER AND SONS "ODYSSEY"	750
JOHNNIE WALKER BLUE LABEL "KING GEORGE V"	199
WHITE AND MACKAY 30 YO RARE RESERVE	98
JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER PLATINUM LABEL	45
JOHNNIE WALKER GOLD LABEL 18 YO	32
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

BOURBON & AMERICAN WHISKY

40ml per shot

BLANTON'S GOLD	29
MAKER'S MARK	19
JIM BEAM	18

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

IRISH WHISKY

40ml per shot

BUSHMILLS	18
JAMESON	18

JAPANESE SINGLE MALT WHISKY

40ml per shot

NIKKA 21 YO	39
THE HAKUSU	52
TAKETSURU 17 YO	45
SUNTORY HIBIKI JAPANESE HARMONY	55
NIKKA FROM THE BARREL	35
AKASHI WHITE OAK	45
NIKKA ALT MALT	24

GIN

40ml per shot

INK GIN	Australia	45
MONKEY 47, BLACK FOREST DISTILLERS	Germany	32
MARTIN MILLER	England	22
TANQUERAY NO. 10	England	22
HENDRICK'S	Scotland	22

VODKA

40ml per shot

KAUFMANN SPECIAL 2006	Russia	48
BELUGA GOLD	Russia	65
RUSSIAN STANDARD ORIGINAL	Russia	16
BELUGA NOBLE	Russia	25
RUSSIAN STANDARD PLATINUM	Russia	18
GREY GOOSE VX	France	39
GREY GOOSE	France	22
GREY GOOSE ORANGE	France	24
CIROC	France	19
BELVEDERE	Poland	22
ZUBROWKA BISON GRASS	Poland	16
KETEL ONE	Netherlands	18
ABSOLUT BLUE,	Sweden	18
ABSOLUT MANDARIN/MANGO/VANILLA/PEAR/ORIENTAL APPLE		18

RUM

40ml per shot

APPLETON ESTATE 21 YO, JAMAICA	85
AP HOMERE CLEMENT, MARTINIQUE	69
ZACAPA XO, GUATEMALA	49
MOUNT GAY XO, BARBADOS	24
ZACAPA 23 YO, GUATEMALA	25
PYRAT XO, ANGUILA	22
HAVANA CLUB 7 YO	19
HAVANA CLUB ANEJO 3 YO	18
MALIBU	16
APPLETON WHITE	16
CACHACA 51	16
CAPTAIN MORGAN	16
CAPTAIN MORGAN SPICE	16

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

TEQUILA & MEZCAL

40ml per shot

DON JULIO 1942	79
AZUL REPOSADO	79
GRAN PATRON PLATINUM	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
HERRADURA RESPOSADO	22
PATRON SILVER	25
PATRON ANEJO	29
PATRON REPOSADO	29
PATRON XO CAFÉ	19
DON JULIO BLANCO	29
AZUL PLATA	45

COGNAC

40ml per shot

CHABASSE DE PETITE 1971 CHAMPAGNE	950
CHABASSE DE PETITE 1975 CHAMPAGNE	900
HENNESSY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
HENNESSY XO	65
REMY MARTIN XO	65
TESSERON LOT NO. 76	42
HENNESSY VSOP	29
REMY MARTIN VSOP	29
HENNESSY VS	26

ARMAGNAC

40ml per shot

CASTAREDE 1949	375
CASTAREDE 1951	325
CASTAREDE 1956	205
CASTAREDE 20 ANS HORS D' AGE	32
CASTAREDE 15 ANS NAPOLEON	29
CASTAREDE 10 ANS VSOP	24

ABSENTE

40ml per shot

VERT & VIF	16
------------	----

PISCO

40ml per shot

PISCO PORTON	24
--------------	----

CALVADOS

40ml per shot

LE COMPTE 5 ANS D' AGE	45
------------------------	----

BEER

HEINEKEN	Netherlands	14
LION BEER	Sri Lanka	12
TIGER	Singapore	14
BUDWEISER	USA	12
ERDINGER	Germany	17
CORONA	Mexico	14
PERONI BEER	Italy	14
ASAHI	Japan	17
SAPPORO PREMIUM	Japan	17
KIRIN	Japan	17
FREE DAMM - Non-Alcoholic	Spain	8

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

GRAPPA

SASSICAIA, TENUTA SAN GUIDO AND JAOPO POLI	75
NONINO CHARDONNAY BIANCA	22
NONINO MERLOT	22

LIQUEUR

	40ml per shot	
AMARULA	South Africa	14
MIDORI MELON	Japan	16
CHERRY HEERING	Denmark	14
ARCHERS PEACH SCHNAPPS	England	14
MOZART BLACK	Austria	16
BAILEY'S IRISH CREAM M	Ireland	14
DRAMBUIE	Scotland	14
TIA MARIA	Jamaica	14
SOUTHERN COMFORT	America	14
KAHLUA	Mexico	14
GRAND MARNIER	France	16
CHAMBORD BLACK RASPBERRY	France	18
DOM BENEDICTINE	France	18
COINTREAU	France	14
GALLIANO	Italy	18
MARACHINO LUXARDO	Italy	16
LIMONCELLO	Italy	16
FRANGELICO	Italy	22
SAMBUCA	Italy	16
AMARETTO DI SARONO	Italy	14

APERITIF & DIGESTIF

	40ml per shot	
PASTI'S 51		39
PIMM'S NO.1		16
PERNOD/RICARD		16
ANTICA FORMULA		16
CAMPARI		16
APEROL		16
MARTINI ROSSO		14
MARTINI BIANCO/DRY		14
JAGERMEISTER		14
FERNET BRANCA/MENTA		16
AMARO RAMAZOTTI		16
AMARO AVERNA		16
AMARO MONTENEGRO		16

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

BY THE BOTTLE

VODKA

BELUGA GOLD LINE	790
BELUGA NOBEL	320
KAUFFMANN SPECIAL 2006	990
BELVEDERE	320
CIROC	290
GREY GOOSE ORANGE FRANCE	350
GREY GOOSE ORIGINAL FRANCE	320
KETEL ONE	320

GIN

MONKEY 47	290
TANQUERAY NO.10	330
MARTIN MILLER	265
SIPSMITH	250
HENDRICKS	320
BOMBAY SAPPHIRE	220

RUM

APPLETON JAMAICA 21 YO	1190
CLEMENT CUVÉE HOMERIE	950
RON ZACAPA XO	650
RON ZACAPA 23 YO	360
PYRAT XO RESERVE	290
MOUNT GAY EXTRA OLD BARBADOS	340

SINGLE MALT WHISKY

MACALLAN LIMITED EDITION 1824	12,500
MACALLAN OSCURO	7,900
GLENFIDDICH 30 YO	1,650
MACALLAN ESTATE RESERVE	950
MACALLAN 1986 18 YO	2,250
MACALLAN MAKERS EDITION	5,200

BLENDED SCOTCH WHISKY

BLUE LABEL KING GEORGE J/W	2,700
BLUE LABEL J/W	1,150
ROYAL SALUTE 21YO	520
PLATINUM J/W	590

JAPANESE WHISKY

SUNTORY HIBIKI JAPANESE HARMONY	820
AKASHI WHITE OAK	490

TEQUILA

DON JULIO 1942	1,250
PATRON GRAN PLATINUM	1,490
PATRON REPOSADO	390
PATRON SILVER	330
DON JULIO REPOSADO	390
DON JULIO SILVER	350
PATRON ANEJO	350
PATRON XO	250

A - ALCOHOL | **C** - CELERY | **M** - MILK |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

COFFEE SELECTION

Our coffee beans are sourced from sustainably certified suppliers. ✓

THE CLASSICS ✓

ESPRESSO	8
RISTRETTO	8
MACCHIATO M	8
ALL'AMERICANA	9
CAPPUCCINO M	10
LATTE M	10
HOT CHOCOLATE M	10

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers. ✓

BLACK TEA ✓

SMOKY MOUNTAIN	12
----------------	----

Rose, apple & lemon with subtle smoke and citrus freshness

BRITISH GROWN JERSEY	28
----------------------	----

Vibrant & malty with delicate caramel notes

WHITE TEA ✓

CRISTALLO	18
-----------	----

Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes

GREEN TEA ✓

EXCLUSIVE & RARE SENCHA	16
-------------------------	----

Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish

CHESNUT HOJICHA	12
-----------------	----

Roasted Japanese green tea made from stalks, with smoky caramel notes

INFUSIONS ✓

FOREST FRUIT	12
--------------	----

Rich and juicy fruit with citrus notes

CHAMOMILE	12
-----------	----

A light & herbal flavour with a soothing and creamy finish

PEPPERMINT	12
------------	----

Refreshing & elegant with a sweet fresh finish and cooling sensation

BLUE AURORA	18
-------------	----

Blended with sweet apples with creamy, floral and juicy notes

A - ALCOHOL | **C** - CELERY | **M** - MILK | ✓ - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers. ✓

RARE CHINESE TEA ✓

DRAGON ZEN

20

Subtly roasted, nutty flavour with a delicate vegetal aroma and a finish mildly astringent, creating a balance between sweetness and strength

QI LAN OOLONG

20

Aromatic with savoury umami undertones and a light floral finish

A - ALCOHOL | **C** - CELERY | **M** - MILK | ✓ - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and subject to 10% service charge and applicable GST.

All wines are subject to availability.

Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.