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Fernando, a dashing buccaneer – part brigand, part nobleman and the illegitimate son of a Portuguese Duke – travelled the high seas, trading in exotic spices, silks and Oriental treasures. On that stormy night, he landed on Reethi Rah and rowed ashore. As soon as he laid eyes on the Sultan’s daughter, he fell madly in love with her.

Before starting their new life together, Fernando had to make one last voyage, but promised to return to Reethi Rah on the night of the next full moon. On that fateful night, the storm clouds gathered and Fanditha waited for her beloved, who never came. Three long days later, a small boat, tossed by the elements, came crashing onto the beach bearing the mortally wounded body of Fernando, who died in her arms within hours! At the same time each year, on the night of the full moon, she sailed to Reethi Rah to remember her lost love.

Soups

MOROCCAN HARIRA Lamb, lentils, Moroccan spices, tomatoes, vegetables, vermicelli	C G L 35
SHORBET AL ADAS Red lentils, Lebanese spices	C G M 30

Cold Mezze

BABA GHANOUJ Smoked eggplant, lemon	G SU VG 26
HUMMUS Chickpea purée, tahini	L SE SU VG 27
HUMMUS BEIRUTI Chickpea purée tahini, cumin, garlic, parsley, green chilli, pickles	L S SE SU VG 28
MOUHAMARA Mixed nuts, Arabic spices, chilli	G N S SU VG 27
MOUTABEL Grilled eggplant, tahini, lemon	M SE SU V 26
MIXED MEZZE Selection of hot and cold mezze	G M N SE SU 85

Hot Mezze

CHEESE RAKAKAT Fried Lebanese cheese pastry	G M N 25
FALAFEL Ground chickpeas, crushed beans, tahini	L M SE SU V 30
GRILLED HALLOUMI Olive salsa	M V 30
WAGYU HUMMUS - Australia Wagyu beef, hummus, sweet Arabic spices, pine nuts	L N SE SU 42
KEBBEH LAMB - Australia Minced lamb stuffed burghul, pine nuts	G N SE SU 30
SPINACH FATAYER Fried sumac pastry, spinach, onion, pine nuts	G N SE SU V 28
CHICKEN LIVER Pomegranate molasses	G SU 30
QARDIS KOZBARYA - Australia Prawns, cherry tomatoes, coriander	CR M SU 36

Salads

FATTOUSH Vegetables, crispy bread, sumac, pomegranate molasses, olive oil	G SU VG 32
TABBOULEH Parsley, burghul, onion, tomatoes, lemon	G VG 28
SYRIAN MOUNTAIN Cucumber, onion, tomatoes, Romaine lettuce, radish, mint, parsley, lemon, olive oil	VG 30

Saj

Traditional Arabic thin bread cooked on a hot plate

CHICKEN SHAWARMA - New Zealand Chicken, pickles, tomatoes, garlic sauce	C G M 42
WAGYU SHAWARMA - Australia Wagyu beef, tahini, tomatoes, onions, pickles	M SE SU 52

MOROCCAN TAJINES

Served with couscous royale

CHICKEN - New Zealand Chicken thigh, dried apricot, Moroccan spices, preserved lemon, green olives	G M SU 70
LAMB - Australia Lamb leg, prunes, Moroccan spices, vegetables	C G M SU 82
BEEF RIBS - Australia Beef ribs, prunes, Moroccan spices, vegetables	C G M SU 88
VEGETABLE Mixed vegetables, dried apricots, Moroccan spices	G SU VG 55

From the Grill

Served with salad, grilled tomatoes, garlic sauce (E)

Meat

KOFTA HALABI - Australia Minced lamb, onion, parsley, Arabic spices	G M 62
MIXED GRILL Lamb kofta, lamb chop, shish taouk, shish kebab	G M 96
SHISH TAOUK - New Zealand Chicken breast, Arabic spices	G M 60
WAGYU KEBAB - Australia Wagyu beef, Arabic spices	G M 96

Seafood

ROBIAN MASHWI - Australia Shrimps, Arabic spices, coriander, lemon, spicy garlic sauce	CR E M S SU 66
GRILLED SEAFOOD PLATTER Served with grilled vegetables, chermoula sauce and garlic sauce Arabic spiced calamari, Maldivian lobster, prawns, scallops, tuna, reef fish	CR E F G M SU 160

Sides

COUSCOUS (V G), GRILLED VEGETABLES (VG), SAFFRON RICE (M V)	10
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Desserts

WALNUT BAKLAVA Honey-glazed phyllo pastry filled with walnuts and cinnamon, vanilla ice cream	E M 24
DATE CRÈME BRÛLÉE Baked date custard, mixed dried fruit and nuts, caramelised sugar crust	E L M N 23
COCONUT & MANGO CAKE Coconut mousse, mango jelly and coulis	VG 23
UM ALI Baked puff pastry, pistachios, raisins, vanilla ice cream	E G L M N SU 23
FRUIT PLATTER Selection of seasonal tropical fruit	VG 23

Ice Cream & Sorbet

HOMEMADE ICE CREAM Baklava (N L), caramel & nuts (N L), chocolate, pistachio (N L S SU), strawberry & rose water, vanilla	M 6 per scoop
HOMEMADE SORBET Coconut, lemon, 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

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FANDITHA

FANDITHA EXCLUSIVE COCKTAILS

Traditional classic cocktails to be enjoyed at any time of the day

Moroccan Julip Bourbon whiskey, fresh passion fruit, fresh mint, Moroccan spiced cordial	A	26
Moroccan Mango Mint White rum, Moroccan mint syrup, mango, lime juice, mint foam	A	26
Peanut Butter Negroni Colombo gin, Rinomato Scuro and Rinomato Aperitivo – infused and finished with peanut butter	A PN	26
Rose G&T Rose and berry-infused Colombo gin, elderflower tonic	A	26
Tahini Margarita Sesame seed-infused tequila, lemon juice, vanilla pod, honey, salt water	A SE	26
The Ruby Highball Vodka, cherry shrub, soda water	A	26
Turkish Coffee Martini Yeni raki, limoncello, Kahlúa, Turkish coffee	A	26
White Negroni Colombo gin, Rinomato Americano Bianco, Mancino secco	A	26

BUBBLY COCKTAILS

Bellini Peach schnapps, peach purée, Champagne	A SU	45
Blush Berry Spritz Rose and berry-infused Colombo gin, prosecco, soda water	A SU	35
Cherry Collins Spritz Vodka, cherry shrub, prosecco, soda water	A SU	35
Kir Royale Crème de cassis, Champagne	A SU	45

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FRUIT PLATTER Selection of seasonal tropical fruit	VG 23

ICE CREAM & SORBET

Homemade Ice Cream Baklava (N L), caramel & nuts (N L), chocolate, pistachio (N L S SU), strawberry & rose water, vanilla	M 6 <i>per scoop</i>
Homemade Sorbet Coconut, lemon, mango, passion fruit, pink grapefruit	VG 6 <i>per scoop</i>

SIXTY DEGREES OF DECADENCE

Blue Aurora A unique colour-changing blue aurora tea, non-alcoholic Amaretti	16
Cristallo Blend Sweet and elegant flavour of white tea, non-alcoholic peach and pomegranate schnapps	16
Forest & Fruit Rich and juicy fruit, citrus tea, non-alcoholic dark rum	16
Hot Toddy Non-alcoholic whiskey, fresh ginger, cinnamon, cloves, honey, lemon	16

ZERO COCKTAILS

Baby Highball <i>(Lychee / mango / passion fruit / strawberry)</i> Fresh lime juice, fresh mint, sparkling mineral water	16
Zero Rose G&T Rose and berry-infused non-alcoholic gin, elderflower tonic	SB 16
Zero Ruby Highball Non-alcoholic gin, cherry shrub, lemonade	16
Zero Spritz Non-alcoholic gin, non-alcoholic Aperol, fresh strawberries, lemonade	16
Zero Umami G&T Non-alcoholic gin, Mediterranean cordial, tonic	16

WINE & CHAMPAGNE BY THE GLASS

Champagne <i>(150ml)</i> Louis Roederer, Brut Collection	45
Billecart-Salmon, Brut Rosé	65
White <i>(175ml)</i> Sancerre, Terre de Silex, Hubert Brochard, France	36
Chablis, Domaine Milcent, France	42
Pinot Grigio, Marco Felluga Mongris Collio, Italy	37
Sauvignon Blanc, Baron Edmond, ‘Rimapere’, New Zealand	34
Red <i>(175ml)</i> Chianti Classico, Valiano, Toscana, Italy	32
The Chocolate Block, Boekenhoutskloof, South Africa	50
Pinot Noir, Babich, Black Label, New Zealand	24
Cabernet Sauvignon, Santa Rita Medalla, Real Gold, Chile	28
Rose <i>(175ml)</i> Domaines Ott, Clos Mireille Côtes de Provence,France	50
Whispering Angel, Chateau d’Esclans, Provence	40

RUM		40ml per shot
Appleton Estate 21 YO, Jamaica	85	
Homere Clement, Martinique	69	
Zacapa XO, Guatemala	49	
Pyrat XO, Guatemala	22	
Mount Gay Extra Old, Barbados	25	
Havana Club 7 YO	45	

GIN		40ml per shot
Monkey 47, Black Forest Distillers, Germany	32	
Martin Miller, England	22	
Tanqueray, England		
Ten	22	
Original	16	
Hendrick's, Scotland	22	
Bombay Sapphire, England	18	

TEQUILA		40ml per shot
Don Julio		
1942	79	
Añejo	39	
Reposado	35	
Patrón		
Gran Platinum	79	
Silver	25	

BEER	
Asahi	17
Kirin	17
Tiger	14
Heineken	14
Corona	14
Lion Beer	12
Free Damm - Non-alcoholic	8

DISTILLED NON-ALCOHOLIC SPIRITS	
Lyre's American Malt	16
Lyre's Italian Spritz	16
Lyre's Amaretti	16
Lyre's Spiced Cane	16

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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	

COFFEE 

Our coffee beans are sourced from sustainably certified suppliers. 

We provide the finest coffee from illy, offering the most exquisite products throughout the world's best destinations.

Over the past thirty years illy have taken a series of fundamental steps to ensure the entire supply chain is economically, environmentally and socially sustainable. Let our barista flavour your coffee with the special twist with vanilla, hazelnut, pistachio, canellor or honey. All coffees can be served 'Doppio' with an extra shot of espresso, 'Decaffeinato' with illy decaffeinated coffee or iced.

Espresso or Ristretto	8
Cappuccino	M 10
Espresson with hot milk and milk froth	
Caffe Latte	M 10
Espresso with hot milk	
Turkish Coffee	10
Boiled ground coffee brew	
Matcha Latte	M 10
Matcha tea with hot milk and milk froth	

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TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers. ✓

We invite you to enjoy our delicious wild crafted tea. These infusions are hand picked to compliment the exquisite savoury and sweet gastronomy at One&Only Reethi Rah.

We present you with a beautiful curation of sustainable, rare teas for a remarkably unique teatime experience. Whether you are looking for a juicy tea and meat pairing, a sharp and fresh tea and seafood duo or an adventurous indulgent tea and the chocolate dessert pairing, explore a unity of flavours and stimulate your senses.

We are partnered with The Tea Group to deliver outstanding quality, exemplary taste and bespoke teas for each of our guests to savour. Respecting history and the traditions of tea and the role it plays in international culture, our teatime menu has been curated to offer a variety of tastes and authentic ceremonies, exclusively for your enjoyment.

BLACK ✓

Darjeeling First Flush 12
An elegant medium body with subtle muscatel notes described as the Champagne of teas with a delicate aroma and smooth peach finish

Smoky Mountain 12
Rose, apple & lemon with subtle smoke and citrus freshness

British Grown Jersey 28
Vibrant & malty with delicate caramel notes

GREEN TEA ✓

Exclusive & Rare Sencha 16
Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish

Premium Gyokuro 30
A celebrated Japanese green tea, shade-grown for 20 days for a rich, creamy taste

WHITE TEA ✓

Cristallo 18
Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes

INFUSIONS ✓

Forest Fruit 12
Rich and juicy fruit with citrus notes

Moroccan Mint Tea 12
Refreshing & elegant with a sweet fresh finish and cooling sensation

Blue Aurora 18
Blended with sweet apples with creamy, floral and juicy notes

ARMAGNAC & COGNAC

40ml per shot

Hennesy XO	65
VSOP	29
VS	26
Remy Martin	
XO	65
VSOP	29
Le Compte Calvados	45

ARAK

40ml per shot

Gantous & Abou Raad	30
Yeni Raki	24

GRAPPA

40ml per shot

Grappa Prosecco	16
Nonino Chardonnay	22

IRISH WHISKY

40ml per shot

Middleton Very Rare	59
Jameson	18

BLENDED SCOTCH WHISKY

40ml per shot

Johnnie Walker Blue Label	75
Johnnie Walker Gold Label	32
Royal Salute, 21 YO	42
Chivas Regal, 12 YO	22
Johnnie Walker Black Label	24

SINGLEMALT SCOTCH WHISKY

40ml per shot

Highland Park 18 YO, Orkney	40
Macallan, Highlands, Speyside	
18 YO	145
12 YO	24
Lagavulin 16 YO	35
Talisker 10 YO, Isle of Skye	28

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BOURBON WHISKY

40ml per shot

Blanton’s Gold	29
Blanton’s Original	29
Woodford Reserve	22

APERITIF & DIGESTIF

40ml per shot

Pernod	16
Ricard	16
Fernet-Branca/Fernet-Branca Menta	16
Pimms No. 1	16
Amaro Averna	16
Antica Formula	16
Campari	16
Martini Bianco/Dry	14
Martini Rosso	14
Cherry Herin	14
Grand Marnier	16
Baileys	M 14
Kahlúa	14

LIQUEUR

40ml per shot

Jägermeister	14
Amaretto disaronno	14
Limoncello	16
Midori	16
Sambuca	16
Tia Maria	14
Drambuie	14

VODKA

40ml per shot

Beluga Gold	65
Grey Goose Original	22
Belvedere	22
Beluga Nobel	25
Ketel One	20

SOFT DRINKS

Coca Cola, Fanta, Sprite, Bitter Lemon Soda Water, Diet Sprite, Diet Coke	8
Ginger Ale, Tonic, Light Tonic, Fever Tree	8
Red Bull, Sugar Free Red Bull	12

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STILL WATER

One&Only	330ml	2
	750ml	4
Voss	800ml	15
Evian	750ml	13
Aqua Panna	750ml	12

SPARKLING WATER

One&Only	330ml	2
	750ml	4
Voss	800ml	15
San Pellegrino	750ml	10
Perrier	330ml	7
	750ml	11

FRESH FRUIT JUICES

Orange, Pineapple, Watermelon, Mango	12
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SHISHA FLAVOURS

Choose from a selection of your favourite Fanditha alcoholic beverages or liqueurs and add it to your shisha experience.

Alcohol Shisha	150
Bullfrog, Pimps Cup, Long Island	
Fruit Infusion with Spirits	150
Passion Fruit, Plum, Strawberry	
Please inform our team 2 hours in advance if you would like to order shisha.	
Island Shisha - Sommelier’s Blend	120
Fruit Shisha	115
Regular Shisha	90
Shisha Head Change	50
Tobacco Flavours	
Blueberries, Double Apple, Grapes, Lemon, Mango, Melon, Mint, Strawberry, Orange, Watermelon	

CIGAR SELECTION

Cohiba Robustos (30-45 mins)	139
Montecristo No. 2 (30-45 mins)	125
Hoyo de Monterrey Epecure No. 2	105
Romeo Julieta Petit Corona	99

CIGARETTE SELECTION

Marlboro Lights	49
Marlboro Red	49
Camel Lights	49
Marlboro Black Menthol	49

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FANDITHA

SHISHA MENU

STANDARD SHISHA

99

ALFAKHER

Double apple, Grapes, Melon, Mint, Strawberry, Watermelon

AFZAL

Blueberry, Kiwi, Lemon, Mix berry, Mango, Orange

FRUIT SHISHA

125

SHISHA SOMMELIER

120

DEJAFLUE

Melon, ice, vanilla, watermelon

INFINITY

Passionfruit, peach, melon, mint

ICE BLUEBERRY

Blueberry, mint

RED DREAM

Blueberries, cranberry, mint, raspberry, triple berry

STRAWBERRY BANANA

Banana, strawberry, ice

FRUIT INFUSION WITH SPIRIT

150

Passionfruit, Plum, Strawberry

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ALCOHOL COCKTAIL SHISHA

150

Bullfrog, Pimps cup, Long Island

SHISHA HEAD CHANGE

65

TOBACCO FLAVOURS

Blueberries, double apple, grapes, lemon, mango, melon, mint, strawberry, orange, watermelon

CIGAR

MONTECRISTO NO.5 (30-45 MIS)	85
Wonderful bouquet releases a textured and honest smoke exploration of floral and woody notes supported by a mild Cuban tobacco.	
COHIBA SIGLO I (UNDER 30 MINS)	99
There are substantial, yet balanced flavours of wood and spice climaxing with hints of caramel.	
MONTECRISTO NO.4 (30-45 MINS)	115
It has smooth balance between strength and aroma perfectly combined with creamy cacao and spicy notes.	
HOYO DE MONTERREY EPICURE NO. 1 (30-45 MINS)	109
It has a woody flavour which tastes blending within a background of very delicate and complex herbal tones.	
MONTECRISTO NO.3 (30-45 MINS)	109
It is earthy, complex and rich, with some red pepper spices on the palate.	
HOYO DE MONTERREY EPICURE NO. 2 (UNDER 30 MINS)	119
This cigar has gained fame through its subtle floral nuances and intriguing twinges of sweet ginger and cinnamon, it is crisp, fruity and airy.	
HOYO DE MONTERREY PETIT ROBUSTOS	119
It totally fits my current needs - a short smoke with a reliable construction and enough punch to be suitable as an after-dinner cigar light to medium bodied.	
BOLIVAR BELICOSO	119
An excellent cigar for those enjoy a puff of Cuban magic. Well-balanced with a medium flavour. 3 1/4" - 21 ring gauge. Made with 100% Cuban tobacco, machine-rolled in Cuba.	
ROMEO Y JULIETA CHURCHILL (60-90 MINS)	129
It redefines the concept of a 'creamy smoke'. Powerful and yet disarmingly smooth with its multitude of flavours which include vanilla, coffee, tropical fruit, wood, cocoa, nuts, herbs and flowers.	

MONTECRISTO NO. 2 (30-45 MINS)	135
A classic smoke. mellow yet rich with a full body and a velvety texture draws extremely well. Long chocolate, coffee flavours and a spicy finish.	
COHIBA ROBUSTUS (30-45 MINS)	139
A very smooth with a fantastic rich chocolate draw, creamy chocolate cocoa.	
COHIBA SIGLO VI (30-45 MINS)	155
It has sweet tobacco aroma towards red frutis, rhubarb, dark cherries light to medium bodied.	
ROMEO JULIETA PETIT CORONAS	99
It is a very special smoke if properly aged, presents the classic Romeo flavours, sweetness and cedar among others perfectly balanced with medium toasted tobacco taste. Probably too mild, but efficiently compensated with its aroma and smoothness.	
ROMEO Y JULIETA SHORT CHURCHILL (30-45 MINS)	119
It exhibits a unique profile in that it is both aromatic and packed with flavour. Decadent flavours of sweet spices, nutmeg and cedar, it has a creamy smoke.	
PARTAGAS SERIE D NO.4	129
Immediately recognizable by its deep and earthy flavour. The character of its blend springs from a selection of filler and binder tobaccos grown in the Vuelta Abajo zone and chosen for their unmistakable richness of flavour and aroma.	
PARTAGAS SERIE P NO. 2	129
Was added to the range, which has fast become a cigar of choice amongst lovers of full-flavoured Habanos. In 2011 heavy ring gauge Serie E No. 2 extended the alphabet series once again.	
CIGARETTE	49
MARLBORO LIGHTS, MARLBORO RED, MARLBORO MENTHOL CAMEL LIGHT	
CIGARS MINI CIGARILLO	25
SWISHER SWEET MINI CIGARILLO, KING EDWARDS TIPS MINI CIGARILLO, CAFÉ CRÈME BLUE MINI	