

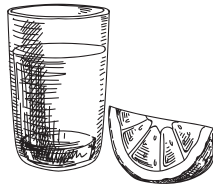
breakfast
that is worth
waking up for

— MADE WITH —

100% Sunshine and 100% Love

Breakfast is a big deal. I love it.

JOEY LAWRENCE



Breakfast Smoothies and Protein Shakes

Made with fresh fruits and vegetables

BREAKFAST SMOOTHIES

MAD BERRIES M

Forest blackberries, strawberries, raspberries,
blackcurrants, natural yoghurt

ABSOLUTE BANANA M

Banana, strawberries, spinach, natural yoghurt

MIXED MELON COLADA M

Watermelon, rock melon, papaya, mint, ginger, natural yoghurt

PROTEIN SHAKES

BANANA M N PN SE

Banana, semi-skimmed milk, peanut butter, sesame seeds, cinnamon

MANGO & BLUEBERRY N

Blueberries, mango, Daily Burn[®] protein powder,
vanilla, chia seeds, almond milk

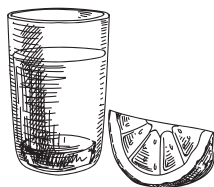
BEANS & NUTS N PN

Black beans, almonds, peanut butter, chia seeds,
cocoa powder, almond milk

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SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN | - SUSTAINABILITY CERTIFIED | - LOCALLY SOURCED

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Vitamin Boosters and Juices

Made with fresh fruits and vegetables

VITAMIN BOOSTERS

ENERGIZER **C**

Apple, beetroot, carrot, celery, ginger, orange

NUTRIENTS: ANTIOXIDANTS, BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMIN B3, B6 AND C

GO GREEN **C**

Green melon, celery, cucumber, green apple, rocket leaves, spinach

NUTRIENTS: FIBRE, NIACIN, POTASSIUM, PYRIDOXINE, VITAMINS A, B6, C AND K

BLACK ORANGE

Orange, blackberries, blackcurrant

NUTRIENTS: BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMINS B3, C AND E

FRESH JUICES

FRUIT JUICES

Granny Smith apple, mango, mixed berries, navel orange, papaya, pineapple, pink grapefruit, watermelon

YOUNG COCONUT

VEGETABLE JUICES

Carrot, beetroot

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Wellbeing breakfast

À la carte

HOMEMADE SUGAR FREE GRANOLA N SU VG

Seasonal berries & fruits, kefir coconut yoghurt, vanilla beans

LEMON & BLUEBERRY OVERNIGHT OATS SU VG

Lemon, blueberries, mixed berry coulis, oats,
rice milk, coconut yoghurt

QUINOA & CHIA PUDDING BERRY BOOSTER M V

Quinoa, chia seeds, maple syrup, kefir lime, vanilla Greek yoghurt,
cinnamon, mixed berries, banana

NOURISH BOWL E M SU

Quinoa, grains, kale, spinach, homemade sauerkraut,
poached egg, avocado, pumpkin, green goddess dressing

AVOCADO ON TOAST G N VG

Grain sourdough, leek & walnut pesto,
rocket leaves, smoked tomatoes, avocado

OMELETTE "SOL" E S

Egg white omelette with herbs, asparagus, green beans,
spring onion, served with spicy tomato sambal

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Eggs and Things

À la carte

EGG E M

Boiled (soft, medium *or* hard), truffle butter soldiers,
Eggs your way (fried, poached or scrambled) with roasted tomato & caramelised onion

WHOLE EGG OR EGG WHITE OMELETTE E M

Choice of

Ham (**P**), turkey ham, mushrooms, onion, spinach, capsicum, corn,
garlic, chilli, spring onion, tomatoes, cheddar cheese, olives

BENEDICT E M

Poached egg, English muffin, Hollandaise sauce, chopped chives

Choice of

Smoked salmon (✓ **A F**), ham (**A P SU**), avocado (**VG**) or tofu (**L SB VG**)

BACON & EGG ROLL E G M P SU

Caramelised onion, medium over-easy egg, chipotle barbecue sauce,
bacon, cheddar cheese, soft bun and butter pickles

BURRITO E G M

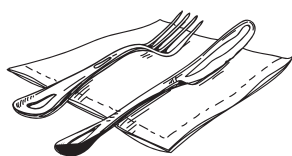
Scrambled eggs, potatoes, mozzarella, sweet corn, tomato salsa

FRITTATA E M

Baked omelette with potatoes, bell pepper, mushrooms

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Around the World

À la carte

MALDIVIAN 🌱 **E F G M SU**

Maldivian omelette, tuna mashuni, sambal, red snapper curry, chapati

INDIAN **E G M SU**

Vegetable curry, masala scrambled eggs, aloo paratha, pickles, yoghurt

JAPANESE **E F G L SB SU**

Steamed koshihikari rice, marinated salmon, furikake, pickles, seaweed, soft boiled egg

THAI OMELETTE **CR E S SU**

Crab, onion, coriander, chilli

SPANISH OMELETTE **E M**

Eggs, potatoes, caramelised onion

CROQUE MADAME **E G M P SU**

Shaved honey ham, truffle, béchamel sauce, Gruyère & Emmental cheese, fried egg

CROISSANT **E F G M SU**

Guacamole, poached egg, smoked salmon 🌱

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Naughty and Nice

À la carte

OATMEAL **G**

Choice of milk

Full cream (**M**), soya or almond (**N**)

Choice of condiments

Macadamia nuts (**N**), honey, banana, cinnamon

** Gluten free oats available on request*

PANCAKES **E G M N**

Choice of

Seasonal fruit compote, maple syrup, Chantilly cream or Nutella

COCONUT KIRU FOLHI **E G M SU**

Coconut milk, shredded coconut, fresh coconut, condensed milk,
cardamom, pandan leaves

SYRNIKI **E G M SU**

Cottage cheese pie, sour cream, condensed milk

FRENCH TOAST **E G M**

Rhubarb, double cream, salted caramel fudge

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Luxe Breakfast

Chef's Specials

KAVIARI

Discover exceptional caviar with a unique and distinguished taste

KAVIARI BELUGA IMPERIAL CAVIAR (30gm) **CR E F G M SU**

To complement the caviar

Hash browns, blinis, sour cream, chives, egg yolk,
egg white, diced shallot, capers, gherkins

\$449

CHAMPAGNE PAIRING

Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France *150ml* \$65

Cristal, Louis Roederer, Rosé, Reims, France *750ml* \$2,520

TRUFFLE **E G M**

Mushrooms & duck eggs on brioche, crème fraîche, shaved black truffle

\$40

LOBSTER BENEDICT **CR E G M**

Hollandaise sauce, salmon roe, chives

\$55

BRIOCHE & JAMÓN TOASTIE **E G M P SU**

4 types of cheese, butter, shaved black truffle, chives

\$45

* ALL ITEMS ON THE LUXE BREAKFAST MENU ARE CHARGEABLE.

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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, cannellor or honey. All coffees can be served 'Doppio' with an extra shot of espresso, 'Decaffeinato' with illy decaffeinated coffee or iced.

THE CLASSICS ✓

FILTERED COFFEE

Freshly ground Arabica served in a French plunger

ESPRESSO

Untouched or available in our variations

RISTRETTO

Served shorter than a traditional espresso for more intense flavour

MACCHIATO M

CALDO – Espresso with small amount of foamed milk

LUNGO – Served to the top of a demitasse cup with steamed milk

FREDDO – Served with a small jug of cold milk

ALL'AMERICANA

Shot of espresso with hot water

CAPPUCCINO M

Equal parts of espresso, steamed & foamed milk

LATTE M

Served long and milky

MOCHA M

Hot chocolate served with a shot of espresso

HOT CHOCOLATE M

Served with steamed milk

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SIGNATURE REETHI COFFEE ✓

HOMEMADE GINGERBREAD LATTE **M**

Brewed coffee, molasses, maple syrup, ground ginger, ground nutmeg, ground cinnamon, vanilla, milk

GOLDEN CAPPUCINO **N**

Turmeric powder, coconut oil, cinnamon powder, almond milk, sugar, honey

REETHI-STYLE CARAMEL MACCHIATO **M**

Espresso coffee, cold and hot milk, caramel syrup, honey

CINNAMON AND WHITE CHOCOLATE MOCHA **M**

Espresso coffee, cold milk, chocolate, cinnamon

SPICY HOT MOCHA **M S**

Espresso, milk, white & brown sugar, cocoa powder, cinnamon, nutmeg, pepper, salt

ELDER FLOWER CAPPUCINO **N**

Espresso, elderflower syrup, almond milk

HOT CHOCOLATE MARSHMALLOW **M**

Hot milk, cocoa powder, marshmallow

HOMEMADE CHAI LATTE **M**

Espresso, milk, cardamom, cinnamon stick, clove, honey

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ICED COFFEE ✓

CARAMEL CRUSH M

Double espresso, milk, banana & caramel syrup, caramel foam

DOUBLE ZING

Double espresso, grapefruit juice, agave syrup, tonic water

GINGERBREAD ICED LATTE M

Double espresso, milk, gingerbread syrup,
cinnamon syrup, vanilla syrup

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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.

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INFUSIONS ✓

FOREST FRUIT

Rich and juicy fruit with citrus notes

CHAMOMILE

A light & herbal flavour with a soothing
and creamy finish

PEPPERMINT

Refreshing & elegant with a sweet fresh finish
and cooling sensation

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BLACK TEA ✓

BRITISH GROWN JERSEY

Vibrant & malty with delicate caramel notes

SMOKY MOUNTAIN TEA

Rose, apple & lemon with subtle smoke and citrus freshness

DARJEELING FIRST FLUSH

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

WHITE TEA ✓

CRISTALLO

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

GREEN TEA ✓

EXCLUSIVE & RARE SENCHA

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

CHESTNUT HOJICHA

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

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Tea Selection

ICED TEA

GREEN TEA CURLS

Matcha tea, sencha tea, mint leaves, lemon juice

PEACH & ORANGE

Peach tea, elderflower syrup, fresh orange juice

STRAWBERRY CARAMEL

Strawberry tea, caramel syrup, elderflower syrup, lime juice

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Happy Start

GRANOLA BOWL **G N SB SU V**

Granola, seasonal fruit, coconut yoghurt

OAT PORRIDGE **G V**

Choice of milk

Full cream **M**, soya **SB** or almond **N**

Fruity & Fun

RAINBOW FRUIT BOWL **VG**

Seasonal fruit, mixed berries

TROPICAL FRUIT CUP **VG**

Mango, pineapple, watermelon

Eggy Goodness

EGG & SOLDIERS **E M SU**

Soft boiled egg, toast strips

EGGS YOUR WAY **E M**

Fried or scrambled

CHEESE OMELETTE **E M**

Cheddar cheese, mixed vegetables



Sweet Treats

FLUFFY PANCAKES **E G M N SB SU**

Maple syrup, Nutella or condensed milk

FRENCH TOAST BITES **E G M**

Honey, mixed berries

Little Sandwiches

HAM & EGG ROLL **E G M P SU**

Honey ham, scrambled egg, cheddar cheese, tortilla bread

CHEESE TOASTIE **G M**

Melted Emmental cheese

Sip & Smile

FRESH FRUIT JUICE **VG**

Orange or watermelon

SMOOTHIE **M V**

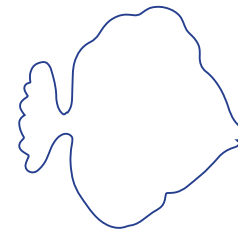
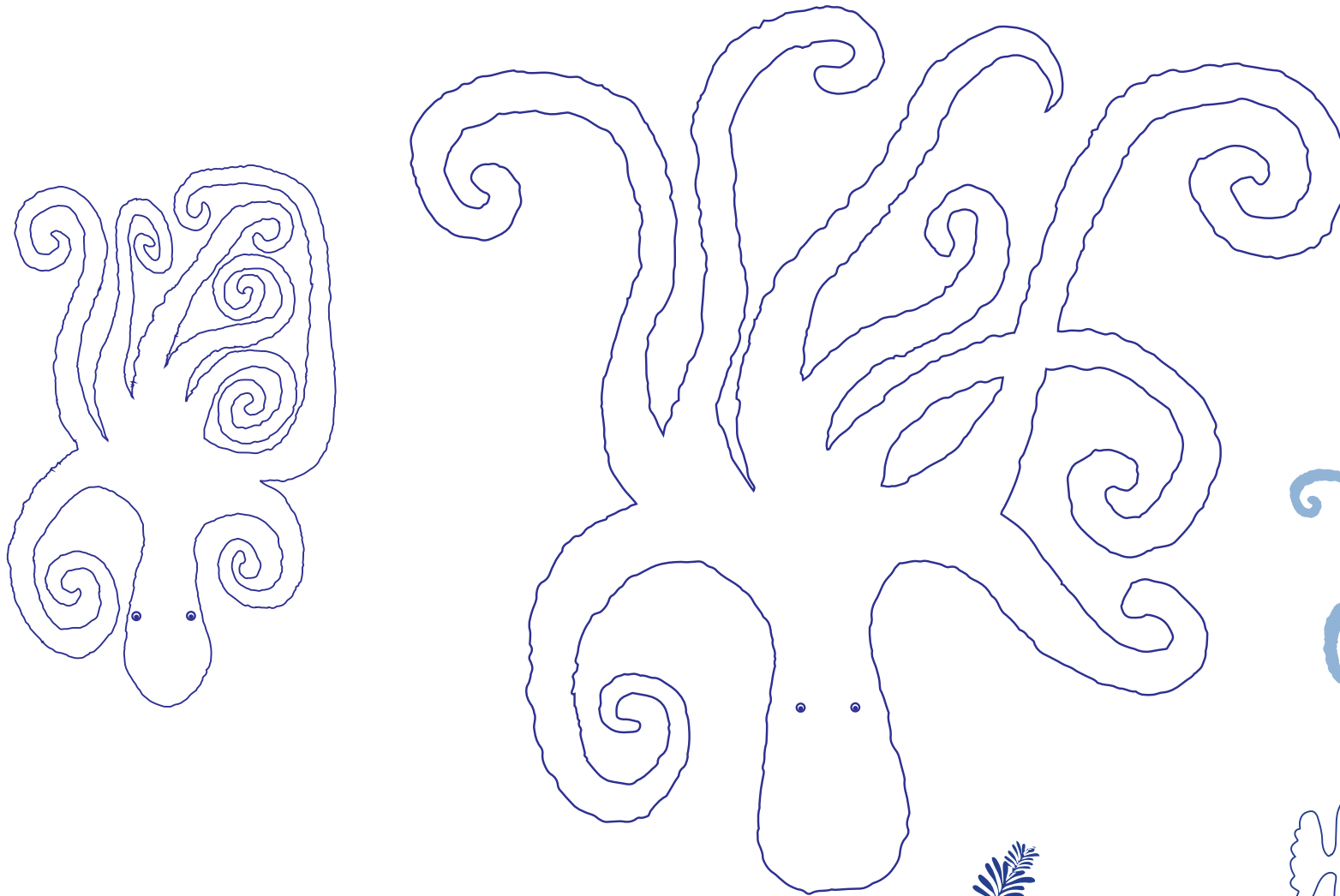
Banana or mixed berries

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colour in the octopuss in your favourite octopuss colours

octopuss love seaweed.. can you draw some more?



think of a fun name for each octopuss

can you spot the odd one out?



Salads & Soups

CRUDITÉS M SE SU V	16
<i>Carrot, cucumber, hummus and labneh dip</i>	
CORN & COB SALAD E	18
<i>Chicken breast, corn, cucumber, cherry tomatoes, romaine lettuce, boiled egg</i>	
CHICKEN & NOODLE SOUP E G	19
<i>Chicken breast, noodles, carrot, broccoli</i>	
CAULIFLOWER & CHEDDAR SOUP M SU	19
<i>Cauliflower, cream, cheddar</i>	

Burger & Sandwiches

CHEESEBURGER E G M SU	22
<i>Beef patty, lettuce, tomato, mayonnaise, cheddar</i>	
CHICKEN & CHEESE ROLL G M SU	22
<i>Chicken breast, tortilla wrap, avocado, cheese</i>	
HOT DOG E G M SU	18
<i>Chicken or beef sausage, mozzarella, mayonnaise</i>	
<i>Burgers and sandwiches are served with seasonal salad V and French fries V</i>	

Pasta, Pizza & Rice

PENNE OR SPAGHETTI G	18
<i>With a choice of sauce: tomato, bolognese, cream M or carbonara M P</i>	
SPAGHETTI MEAT BALLS G M	28
<i>Spaghetti, beef meatballs, tomato sauce</i>	
MAC & CHEESE G M SU	18
<i>Macaroni pasta, cream, parmesan</i>	
CHICKEN PIZZA G M SU	22
<i>Tomato sauce, mozzarella, minced chicken</i>	
PIZZA MARGHERITA G M SU	22
<i>Tomato sauce, mozzarella</i>	
<i>*Vegan option available</i>	
KHICHDI M SU	18
<i>Rice, lentils, green beans, cauliflower, carrot</i>	
RISOTTO M SU	22
<i>Vegetable broth, cream, green peas, parmesan</i>	
FRIED RICE	18
<i>Choice of: vegetable V or egg E</i>	

Meat

BEEF TENDERLOIN M	32
SLICED BEEF STEAK M	32
CHICKEN BREAST M	24
CHICKEN NUGGETS E G	18

Fish

CRUMBED FISH G E F G	22
SALMON STEAK G M F	26
STEAMED FISH FILLET G F	24

All meats and fish are served with seasonal salad and your choice of French fries **V**, mashed potatoes **M V** or steamed vegetables **VG**

Blends

Complimentary for kids 0-3 years old. Please select your favorite items from each section below.

VEGETABLES VG
<i>Broccoli, carrot, cauliflower, pumpkin, zucchini</i>
CARBS V
<i>Pasta, quinoa, rice, potatoes</i>

PROTEINS
<i>Beef, chicken or fish F G</i>

Desserts

CHOCOLATE BEAR & NUTELLA E G N	18
STRAWBERRY SWAN E G M SU	19
<i>Choux bun, strawberry compote, vanilla cheese cream</i>	
SEASONAL TROPICAL FRUIT SALAD VG	16
ICE CREAM M SU	6
<i>Choice of: Chocolate N, strawberry or vanilla</i>	
	<i>per scoop</i>

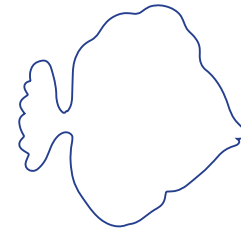
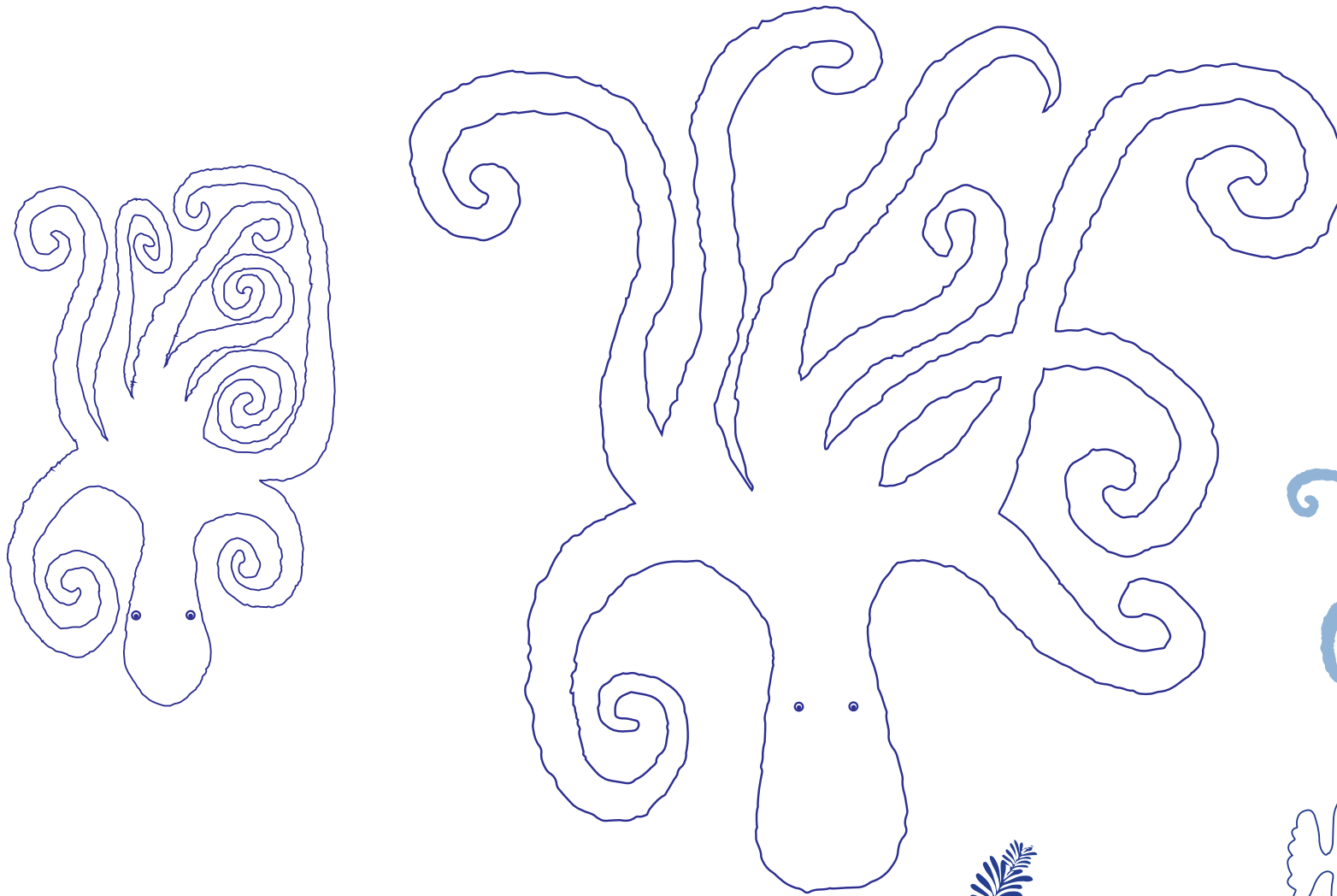
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 MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME
 SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN | - SUSTAINABILITY CERTIFIED | - LOCALLY SOURCED

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colour in the octopuss in your favourite octopuss colours

octopuss love seaweed.. can you draw some more?



think of a fun name for each octopuss

can you spot the odd one out?





AQUA

Caviar

Elevate your dining experience with Kaviari's exclusive French caviar collection, where refinement and indulgence converge in every exquisite morsel.

Meticulously curated in the heart of Paris, each caviar offering promises a singular and exceptional taste. From the opulently rich Beluga to the delicately firm yet supple Oscietre berries, our selection caters to the most discerning palates. With the expert guidance of our caviar connoisseurs, every choice is tailored to your individual preference, ensuring a truly personalised culinary experience.

BELUGA E F G M SU

30g	449
50g	789
120g	1,790

OSCIÈTRE CAVIAR E F G M SU

15g	119
30g	139
50g	209

Served with warm blinis **M E V**, crème fraîche **M**, chives, onion, capers, egg white **E**, egg yolk **E**

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Entrées

FINES DE CLAIRES FRESHLY SHUCKED OYSTERS

Mignonette, lemon wedges

MO SU 60

6 pieces

PRAWN COCKTAIL

Avocado, baby romaine lettuce, grapefruit

CR E SU 44

CAVIAR & TOAST

Osciètre caviar, avocado, brioche

E F G M SU 124

DEVILLED EGGS

Salmon roe, dill, lamb's lettuce

E F 29

SMOKED SALMON RILLETTES

Homemade pickles & toast

F G M SU 39

DUCK TERRINE

Prunes, Cognac & pistachios, pickles, grain mustard, mesclun leaves, toasted sourdough

A G MU N SU 44

FOIE GRAS & BRIOCHE

Foie gras terrine, toasted brioche, fresh figs, aged balsamic

A E G M SU 62

BEEF TARTARE

Wagyu beef, shallots, gherkins, cured egg yolk, baguette crisp

E G MU SU 48

SNAILS

Baked Burgundy snails, garlic & parsley butter

M MO 28

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Salads

CRAB & AVOCADO SALAD

Mesclun leaves, cherry tomatoes, citrus dressing

CR MU SU 46

LOBSTER SALAD

European lobster, baby spinach, orange segments, apple, marinated fennel

CR SU 92

SMOKED TROUT & LUMPFISH ROE SALAD

Avocado, pear, lamb's lettuce, mustard & lemon dressing

F MU SU 42

FIG SALAD

Fresh figs, wild watercress, goat cheese, caramelised walnuts, watermelon, Chardonnay vinaigrette

Vegan option available

A M N SU 39

Soups

FRENCH ONION SOUP

Thyme & Gruyère croutons

A G M 32

SOUPE DE CRUSTACÉS

Shellfish bisque, rouille sauce, toasted baguette

CR G M SU 49

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From the Sea

REEF FISH

F M SU 54

Pan-seared catch of the day, saffron cream, broccolini

SEABASS

F SU 72

Whole roasted seabass with lemon & thyme, Provençal vegetables, watercress

SEA BREAM

A F M SU 68

Grilled sea bream fillet, lemon & snow pea risotto, lemon zest

COD FISH

F M S SU 74

Pan-fried Atlantic cod fillet, baby potatoes, parsley,
Espelette chilli pepper & lemon butter sauce

MOULES MARINIÈRE

A M MO SU 56

Black mussels, Sauvignon Blanc, shallots, cream, hand-cut frites

SCALLOPS

M MO SU 84

Pan-seared scallops, lemon butter, salmon roe, caviar, asparagus, herb oil

LOBSTER PASTA

A CR E G M SU 129

European lobster, Homemade tagliatelle, cherry tomatoes, bisque sauce, tarragon

GRILLED LOBSTER

CR M SU 142

Whole grilled Maldivian lobster, sauce Choron, lemon, mesclun leaves

CATCH OF THE DAY *Minimum for 2 persons*

F M 125

Whole baked local reef fish, légumes grilles, lemon butter sauce, lemon wedges

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From the Land

CHICKEN SUPREME

M SU 69

Free-range chicken breast, porcini & black truffle sauce, mashed potatoes

LAMB

A M SU 82

Pan-seared lamb loin, ratatouille, rosemary jus

BRAISED BEEF CHEEK

A C M SU 78

Slow-cooked beef cheek with red wine, carrot, beef bacon, mushrooms, baby potatoes

BEEF ROSSINI

A E G M SU 145

Grass-fed beef tenderloin, seared foie gras, brioche crouton, truffle wine jus

STEAK FRITES

PRIME RIB *Minimum for 2 persons*

A M 245

WAGYU SIRLOIN 250G

A M 129

WAGYU TENDERLOIN 200G

A M 149

All steak frites are accompanied by your choice of sauce and a mixed green salad.

SAUCES

AU POIVRE A S SU, BÉARNAISE E SU, BORDELAISE A SU, CHIMICHURRI SU VG

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From the Field

MUSHROOM & BLACK TRUFFLE RISOTTO

Porcini mushrooms, parmesan, crème fraîche

A M SU 54

ORECCHIETTE

Macadamia & fresh herb pesto, grilled rapini, plant-based pecorino, olive oil

G M N 45

Sides

GRATIN DAUPHINOIS

Potato gratin with Comté cheese

M V 16

FRITES MAISON

Herb aioli

E V 16

LETTUCE & CO

Apple, radish, mixed leaves, avocado, soft herbs, mustard dressing

MU SU VG 14

LÉGUMES GRILLÉS

Selection of seasonal grilled vegetables

VG 16

BEANS & BACON

Sautéed French green beans, smoked beef lardons

M SU 16

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Desserts

CHEESE PLATTER

G M N SU 54

Brie de Meaux, Comté, Roquefort, Bûche de Chèvre, Tomme de Savoie, dried apricots, prunes, whole wheat crackers, quince paste

PISTACHIO CRÈME BRÛLÉE

E M N SB SU V 26

Baked pistachio custard, caramelised sugar

LEMON PIE

E G M V 22

Short-crust pastry, lemon curd, raspberry coulis

PÊCHE MELBA

L M N V 24

Vanilla-poached peaches, raspberry coulis, Chantilly cream, almond flakes, vanilla ice cream

APPLE CRISP

E G L M V 24

Apple phyllo pie, vanilla sauce, vanilla ice cream

CHOCOLATE FONDANT

E L M N SU V 26

Valrhona dark chocolate, berry compote, pistachio ice cream

MANDARIN CHOCOLATE CAKE

E G M N SU V 24

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

FRUIT PLATTER

VG 22

Selection of seasonal tropical fruit

Ice Cream & Sorbet

HOMEMADE ICE CREAM

L M V 6

Caramel, chocolate (SU), coffee, mint chocolate (SU), pistachio (N SB SU), rum & raisin (A), strawberry, vanilla

per scoop

HOMEMADE SORBET

VG 6

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

per scoop

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PEACH & ORANGE

Peach tea, elderflower, fresh orange juice

GREEN TEA CURLS

Matcha tea, sencha tea, mint leaves, lemon juice

STRAWBERRY CARAMEL

Strawberry tea, elderflower, lime juice, caramel syrup

ALMOND DELIGHT

N

Earl grey tea, apple juice, orange juice, almond syrup

MINT SPLASH

Peppermint tea, passion fruit, cinnamon syrup

Ice Cream & Sorbets

HOMEMADE ICE CREAM

L M V 6

per scoop

Caramel, chocolate (**SU**), coffee, mint chocolate (**SU**), pistachio (**N SB SU**), rum & raisin (**A**), strawberry, vanilla

HOMEMADE SORBET

VG 6

per scoop

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

Desserts

CHEESE PLATTER

G M N SU 54

Brie de Meaux, Comté, Roquefort, Bûche de Chèvre, Tomme de Savoie, dried apricots, prunes, whole wheat crackers, quince paste

PISTACHIO

E M N SB SU V 26

CRÈME BRÛLÉE

Baked pistachio custard, caramelised sugar

LEMON PIE

E G M V 22

Short-crust pastry, lemon curd, raspberry coulis

PÊCHE MELBA

L M N V 24

Vanilla-poached peaches, raspberry coulis, Chantilly cream, almond flakes, vanilla ice cream

APPLE CRISP

E G L M V 24

Apple phyllo pie, vanilla sauce, vanilla ice cream

CHOCOLATE FONDANT

E L M N SU V 26

Valrhona dark chocolate, berry compote, pistachio ice cream

MANDARIN

E G M N SU V 24

CHOCOLATE CAKE

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

FRUIT PLATTER

VG 22

Selection of seasonal tropical fruit



AQUA

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Wines by the glass175ml

WHITE	
SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD	36
Loire Valley, France	
CHABLIS, DOMAINE MILCENT	42
Burgundy, France	
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO	37
Friuli-Venezia Giulia, Italy	
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE'	34
Marlborough, New Zealand	
RED	
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF	50
Franschhoek Valley, South Africa	
CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD	28
Maipo Valley, Chile	
PINOT NOIR, BABICH, BLACK LABEL	24
Marlborough, New Zealand	
ROSÉ	
DOMAINES OTT CLOS MIREILLE	50
Côtes de Provence, France	
WHISPERING ANGEL	40
Côtes de Provence, France	

Champagne150ml

LOUIS ROEDERER, BRUT COLLECTION	45
Reims, France	
BILLECART-SALMON, BRUT ROSÉ	65
Mareuil-sur-Aÿ, France	

Sweet100ml

PETIT GUIRAUD	30
Sauternes, France	

Aqua Signature

BERRY SPICE	45
Strawberry-infused Aperol, lemon juice, homemade spice syrup, finished with Champagne	
BELIEVE ME	26
Vodka, Midori, agave syrup, orange juice, apple juice, lemon juice	
MOONLIGHT CALL	26
Whisky, Cointreau, passionfruit syrup, vanilla syrup, lemon juice	
ROYAL RUBY	26
Gin, red grape juice, Fee Foam, lemon juice	

SALTED PALOMA26

Tequila mezcal, salted agave syrup, burnt grapefruit juice, lime juice, finished with soda	
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Classic Cocktails

Please ask your server for your favourite classic cocktail	26
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Coffee Cocktails26

CREAMY ESPRESSO	A
Amarula, peach schnapps, espresso coffee and Kahlúa	
ESPRESSO MARTINI	A
Espresso, vodka, Kahlúa	
Café Venezia	A M
Espresso, amaretto topped with cream	

Tea Selection

Our tea selection is sourced from sustainably certified suppliers.✔

BLACK TEA✔	
BRITISH GROWN JERSEY	28
Vibrant & malty with delicate caramel notes	
SMOKY MOUNTAIN TEA	12
Rose, apple & lemon with subtle smoke and citrus freshness	
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	

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	
CHESTNUT HOJICHA	12
roasted Japanese green tea made from stalks, with smoky caramel notes	

Tea Selection

Our tea selection is sourced from sustainably certified suppliers.✔

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	

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	

Distilled Non-Alcoholic Spirits

LYRE'S AMERICAN MALT	16
LYRE'S ITALIAN SPIRITZ	16
LYRE'S AMARETTI	16
LYRE'SSPICED CANE	16

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Still Water

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
EVIAN	750ml	13
ACQUA PANNA	750ml	12

Sparkling Water

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
SAN PELLEGRINO	750ml	10
PERRIER	750ml	11
	330ml	7

Coffee

Our coffee beans are sourced from sustainably certified suppliers. 

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

Iced Coffee

14

CITRUS ELIXIR	M
Double espresso, orange juice, elderflower, vanilla ice cream	
GINGERBREAD ICED LATTE	M
Double espresso, milk, gingerbread syrup, cinnamon syrup, vanilla syrup	
MINT FIZZ AMERICANO	M
Americano coffee, mint leaves, vanilla ice cream	

CARAMEL CRUSH	M
Double espresso, milk, banana & caramel syrup, caramel foam	
DOUBLE ZING	
Double espresso, grapefruit juice, agave syrup, tonic water	

Speciality Coffee

26

IRISH COFFEE	A M
Jameson whisky, black coffee, brown sugar topped with whipped cream	
CALYPSO COFFEE	A M
Tia Maria, black coffee topped with whipped cream	
JAMAICAN COFFEE	A M
Dark rum, Kahlúa, black coffee topped with whipped cream	

Beer

ASAHI	17
ERDINGER	17
KIRIN	17
SAPPORO PREMIUM	17
HEINEKEN	14
LION STOUT	14
CORONA	14
PERONI	14
LION	12
FREE DAMM - Non-alcoholic	8

Draught Beer

330ml/500ml

CARLSBERG	12/16
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Aperitif

40ml/shot

PASTI'S 51	39
APEROL	16
PIMM'S NO.1	16
PERNOD/RICARD	16
ANTICA FORMULA	16
CAMPARI	16
MARTINI ROSSO	14
MARTINI BIANCO/EXTRA DRY	14

Gin

40ml/shot

INK GIN	45
BLOOM	35
MONKEY 47	32
ROKU	29
TANQUERAY NO. 10	22
HENDRICK'S	22
BOMBAY SAPPHIRE	18

Vodka

40ml/shot

BELUGA GOLD LINE	65
KAUFMANN SPECIAL 2006	48
GREY GOOSE VX	39
NIKKA COFFEE	36
BELUGA NOBLE	25
GREY GOOSE	22
BELVEDERE	22
KETEL ONE	20
CIROC	19
ABSOLUT BLUE	18

Rum

40ml/shot

APPLETON ESTATE 21 YO	85
AP HOMÈRE CLÉMENT	69
ZACAPA XO	49
PYRAT XO	22
HAVANA CLUB 7 YO	45
ZACAPA 23 YO	25
MOUNT GAY XO	24
APPLETON WHITE	16
CAPTAIN MORGAN	16
CAPTAIN MORGAN SPICE	16

Tequila & Mezcal

40ml/shot

DON JULIO 1942	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
DON JULIO BLANCO	29
AZUL REPOSADO	79
AZUL PLATA	45
GRAN PATRÓN PLATINUM	79
PATRÓN AÑEJO	29
PATRÓN SILVER	25
PATRÓN REPOSADO	29

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Bourbon & American Whisky

BLANTON'S GOLD	29
BLANTON'S ORIGINAL	29
WOODFORD RESERVE	22
JACK DANIEL'S	21
MAKER'S MARK	19

Irish Whisky

BUSHMILLS	18
JAMESON	18

The Macallan Special Edition

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

Single Malt Whisky -Islay

LAPHROAIG 18 YO	119
LAGAVULIN 16 YO	35
ARBEG 10 YO	25
LAPHROAIG 10 YO	25

Single Malt Whisky-Speyside

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

Single Malt Whisky -Islay

DALWHINNIE CASK STRENGTH 36 YO	280
HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
GLENMORANGIE 10 YO	25

Blended Whisky

JOHNNIE WALKER "ODYSSEY"	750
JOHNNIE WALKER BLUE LABEL "KING GEORGE V"	199
JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER GOLD LABEL	32
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

Cognac

HENNESSEY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
HENNESSY XO	65
REMY MARTIN XO	65
HENNESSY VS	26
HENNESSY VSOP	29
REMY MARTIN VSOP	29

Grappa

JACOPO POLI DI SASSICAIA	75
TIGNANELLO	49
CASTELGIOCONDO BRUNELLO DI MONTALCINO	29
GRAPPA PIEVA SANTA	26
NONINO CHARDONNAY BARIQUE	22
NONINO MERLOT	22
GRAPPA NEBBIOLO	22
ALEXANDER CABERNET	16

Liqueur

AMARETTO DI SARONO	14
BAILEYS M	14
COINTREAU	14
DRAMBUIE	14
GRAND MARNIER	16
KAHLUA	14
LIMONCELLO	16
SAMBUCA	16
TIA MARIA	14

Digestif

JÄGERMEISTER	14
FERNET-BRANCA/ FERNET-BRANCA MENTA	16
AMARO RAMAZOTTI	16
AMARO AVERNA	16
AMARO MONTENEGRO	16

Mocktails

CITRUS CRUSH
Fresh apple juice, orange juice, elderflower syrup, passionfruit syrup, lemon juice, basil leaves

MANGO COOLER
Mango juice, mango puree, lemon juice, finished with ginger beer

ROSE SPLASH
Rose water, fresh mint leaves, lemon juice, finished with soda

WATERMELON REFRESHER
Watermelon juice, grapefruit juice, passionfruit syrup, lime juice, agave syrup, finished with soda

RUBY REFRESHER
Cranberry juice, orange juice, elderflower syrup, homemade cardamom syrup, lime juice

Fresh Fruit Juices

ORANGE, PINEAPPLE, WATERMELON, GRAPEFRUIT, GREEN APPLE, MANGO	12
FRESH COCONUT	15

Soft Drinks

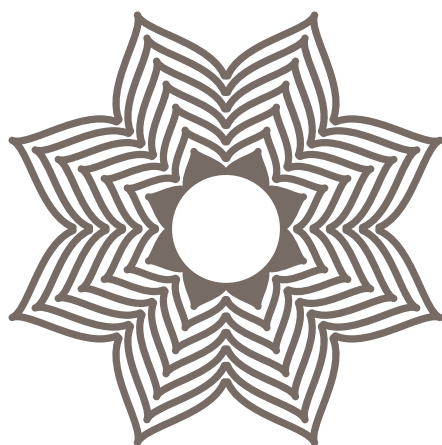
RED BULL, RED BULL SUGAR-FREE	12
FEVER TREE GINGER ALE, TONIC, LIGHT TONIC	9
GINGER BEER	9
COCA-COLA, DIET COKE, ZERO COKE	8
SPRITE, DIET SPRITE	8
FANTA, BITTER LEMON	8

A - ALCOHOL | M - MILK | N - NUTS |  - SUSTAINABILITY CERTIFIED

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EARTH

THE EARTH'S ESSENTIALS

Discover the flavours of the Mediterranean

Experience the vibrant flavours of beloved seafood, cultural classics, and handcrafted delicacies inspired by the colourful dishes of Spain, Italy, and Greece.

With this philosophy in mind, we have developed this menu to bring you the delights of the Mediterranean combined with the highest quality ingredients and the creativity of our chefs.

STARTERS

SMOKED BEEF CARPACCIO

Horseradish cream, pickles, confit tomatoes, parmesan, rocket leaves

M SU 48

MARINATED SCALLOPS

Fennel, grapefruit & chilli dressing

MO S SU 42

TUNA TARTARE 🌱

Avocado, pine nuts, lemon zest, passion fruit vinaigrette, herb oil

F N SU 38

OCTOPUS A LA GALLEGA ✔️

Espelette pepper, tomato salsa, crushed potatoes

MO SU 46

GAMBAS

Garlic & chilli prawns in extra virgin olive oil, lemon zest, grilled sourdough

CR G S SU 48

FRITTO MISTO

Lemon tartare, pickles

CR E F G MO SU 42

BURNT EGGPLANT

Flatbread, smoked paprika yoghurt sauce, mint, pomegranate

G M V 32

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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SALADS

MEDITERRANEAN LOBSTER 🌱

Poached lobster, heirloom tomatoes, cucumber, capers, basil leaves

CR SU 74
Supplement of **30**

PRAWN & ROASTED VEGETABLE

Zucchini, bell pepper, eggplant, basil leaves

CR SU 48

BLUE CHEESE & PEAR

Roquefort cheese, chicory, caramelised walnuts

M N SU V 36

BURRATA

Heirloom tomato jam, charred peach, figs

M V 32

SALT-BAKED BEETROOT

Burnt orange, green olives, cashews, candied walnuts, yoghurt

M N SU V 32

SOUPS

MINISTRONE

Seasonal vegetables, macaroni, parmesan

G M V 28

ROASTED VINE TOMATO

G M SU V 28

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MAINS

BRAISED WAGYU BLACKMORE SHORT RIB

Parmesan polenta, glazed carrot, wine jus

A C G M SU 109

Supplement of 40

DUCK BREAST

Pistachios, baby potatoes, morello cherry jus

A N SU 65

CHICKEN MILANESE

Gribiche sauce, cherry tomatoes, rocket leaves, parmesan shavings

E G M 64

YELLOWFIN TUNA STEAK

Citrus vierge sauce, charred zucchini

F SU 58

PAN-SEARED REEF FISH

Capsicum, tomatoes, chat potatoes

F M SU 52

BARBECUED PRAWNS

U5 prawns, gremolata, roasted potatoes, mesclun salad, burnt lemon

CR SU 66

LOBSTER THERMIDOR

Baked Maldivian lobster, Thermidor sauce, roasted potatoes, mesclun salad

A CR E G M MU 146

Supplement of 65

FROM THE GRILL

BLACK ANGUS SIRLOIN

Confit garlic, mesclun salad, salsa verde

A M MU SU 78

ANGUS TENDERLOIN

Confit garlic, mixed green salad, red wine jus

A M MU SU 79

LAMB CHOPS

Smoked aubergine purée, confit capsicum, black garlic, lamb jus

A M SU 72

CHICKEN BREAST

Charred vegetables, herb salsa

M SU 68

SALMON STEAK

Fennel salad, lemon butter sauce

F M MU 72

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SIDES

TRUFFLE MASHED POTATOES	M SU V	18
PATATAS BRAVAS Garlic aioli, smoked chilli-tomato sauce	E M S SU V	14
HAND-CUT FRIES	G V	14
FRENCH BEANS & ASPARAGUS	M V	16
GRILLED BABY CORN & CHILLI BUTTER	M S V	14
PADRÓN Char-grilled peppers, chilli salt	S VG	14
MIXED GREENS Mesclun salad, mustard dressing	MU VG	14

PASTA

RIGATONI Braised wagyu brisket, olives, tomatoes, basil leaves, smoked paprika	A C G M SU	48
PACCHERI 🌱 Reef fish, prawns, mussels, crab, tomato bisque sauce, lemon zest	CR F G MO	54
SPAGHETTI ALL'ARAGOSTA Maldivian lobster, cherry tomatoes, tomato sauce, chilli, parsley	CR G S SU <i>Supplement of</i>	98 40
TRUFFLE MUSHROOM FETTUCCINE Wild mushrooms, truffle cream sauce, parmesan	G M SU V	46
LINGUINI Pomodoro, basil leaves, burrata	G M SU V	42

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DESSERTS

CHOCOLATE ALMOND CAKE

Chocolate ganache, blanched almonds, almond-honey ice cream

E G L M N SU V 24

CHOCOLATE CHERRY AMARETTO CAKE

Chocolate biscuit, chocolate mousse, cherries, amaretto crumble, vanilla ice cream

E G L M N V 24

PANNA COTTA

Greek yoghurt, olive oil, orange marmalade

M SU 23

PISTACHIO BAKLAVA CHEESECAKE

Phyllo pastry, pistachio cream, honey, yoghurt ice cream

E G L M N V 24

PLUM CLAFOUTIS

Baked plum custard cake, vanilla ice cream

E G L M V 24

FRUIT PLATTER

Selection of seasonal tropical fruit

VG 22

ICE CREAM & SORBET

HOMEMADE ICE CREAM

Caramel, chocolate, coffee, Oreo (E G), pistachio (G N SB SU), strawberry, vanilla, yoghurt

M V 6

per scoop

HOMEMADE SORBET

Banana, coconut, lemon, mandarin, passion fruit, raspberry

VG 6

per scoop

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UPDATED: 4 MAY 2026

ICED TEA 12

PEACH & ORANGE
Peach tea, elderflower, fresh orange juice

GREEN TEA CURLS
Matcha tea, sencha tea, mint leaves, lemon juice

STRAWBERRY CARAMEL
Strawberry tea, elderflower, lime juice, caramel syrup

ALMOND DELIGHT **N**
Earl grey tea, apple juice, orange juice, almond syrup

MINT SPLASH
Peppermint tea, passion fruit, cinnamon syrup

DISTILLED NON-ALCOHOLIC SPIRITS

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

DESSERTS

CHOCOLATE ALMOND CAKE **E G L M N SU V 24**
Chocolate ganache, blanched almonds, almond-honey ice cream

CHOCOLATE CHERRY AMARETTO CAKE **E G L M N V 24**
Chocolate biscuit, chocolate mousse, cherries, amaretto crumble, vanilla ice cream

PANNA COTTA **M SU 23**
Greek yoghurt, olive oil, orange marmalade

PISTACHIO BAKLAVA CHEESECAKE **E G L M N V 24**
Phyllo pastry, pistachio cream, honey, yoghurt ice cream

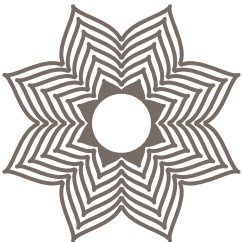
PLUM CLAFOUTIS **E G L M V 24**
Baked plum custard cake, vanilla ice cream

FRUIT PLATTER **VG 22**
Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM **M V 6**
per scoop
Caramel, chocolate, coffee, Oreo (**E G**), pistachio (**G N SB SU**), strawberry, vanilla, yoghurt

HOMEMADE SORBET **VG 6**
per scoop
Banana, coconut, lemon, mandarin, passion fruit, raspberry



EARTH

WINES BY THE GLASS175ml

WHITE	
SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD	36
Loire Valley, France	
CHABLIS, DOMAINE MILCENT	42
Burgundy, France	
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO	37
Friuli-Venezia Giulia, Italy	
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE'	34
Marlborough, New Zealand	
RED	
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF	50
Franschhoek Valley, South Africa	
CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD	28
Maipo Valley, Chile	
PINOT NOIR, BABICH, BLACK LABEL	24
Marlborough, New Zealand	
ROSÉ	
DOMAINES OTT CLOS MIREILLE	50
Côtes de Provence, France	
WHISPERING ANGEL	40
Côtes de Provence, France	

CHAMPAGNE150ml

LOUIS ROEDERER, BRUT COLLECTION	45
Reims, France	
BILLECART-SALMON, BRUT ROSÉ	65
Mareuil-sur-Aÿ, France	
SWEET	100ml
PETIT GUIRAUD	30
Sauternes, France	

EARTH SIGNATURE

BERRY SPICE	45
Strawberry-infused Aperol, lemon juice, homemade spice syrup, finished with Champagne	
BELIEVE ME	26
Vodka, Midori, agave syrup, orange juice, apple juice, lemon juice	
MOONLIGHT CALL	26
Whisky, Cointreau, passionfruit syrup, vanilla syrup, lemon juice	
ROYAL RUBY	26
Gin, red grape juice, Fee Foam, lemon juice	

SALTED PALOMA	26
Tequila mezcal, salted agave syrup, burnt grapefruit juice, lime juice, finished with soda	

CLASSIC COCKTAILS

Please ask your server for your favourite classic cocktail	26
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COFFEE COCKTAILS✔️26

CREAMY ESPRESSO	A
Amarula, peach schnapps, espresso coffee and Kahlúa	
ESPRESSO MARTINI	A
Espresso, vodka, Kahlúa	
Café Venezia	A M
Espresso, amaretto topped with cream	

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers.✔️

BLACK TEA✔️	
BRITISH GROWN JERSEY	28
Vibrant & malty with delicate caramel notes	
SMOKY MOUNTAIN TEA	12
Rose, apple & lemon with subtle smoke and citrus freshness	
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	

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	
CHESTNUT HOJICHA	12
roasted Japanese green tea made from stalks, with smoky caramel notes	

TEA SELECTION

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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	

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	

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STILL WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
EVIAN	750ml	13
ACQUA PANNA	750ml	12

SPARKLING WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
SAN PELLEGRINO	750ml	10
PERRIER	750ml	11
	330ml	7

COFFEE

Our coffee beans are sourced from sustainably certified suppliers. 

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

ICED COFFEE

CITRUS ELIXIR	M	14
Double espresso, orange juice, elderflower, vanilla ice cream		
GINGERBREAD ICED LATTE	M	
Double espresso, milk, gingerbread syrup, cinnamon syrup, vanilla syrup		
MINT FIZZ AMERICANO	M	
Americano coffee, mint leaves, vanilla ice cream		

CARAMEL CRUSH	M	
Double espresso, milk, banana & caramel syrup, caramel foam		
DOUBLE ZING		
Double espresso, grapefruit juice, agave syrup, tonic water		

SPECIALTY COFFEE

IRISH COFFEE	A	M	26
Jameson whisky, black coffee, brown sugar topped with whipped cream			
CALYPSO COFFEE	A	M	
Tia Maria, black coffee topped with whipped cream			
JAMAICAN COFFEE	A	M	
Dark rum, Kahlúa, black coffee topped with whipped cream			

BEER

ASAHI	17
ERDINGER	17
KIRIN	17
SAPPORO PREMIUM	17
HEINEKEN	14
LION STOUT	14
CORONA	14
PERONI	14
LION	12
FREE DAMM - Non-alcoholic	8

DRAUGHT BEER 330ml/500ml

CARLSBERG	12/16
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APERITIF 40ml/shot

PASTI'S 51	39
APEROL	16
PIMM'S NO.1	16
PERNOD/RICARD	16
ANTICA FORMULA	16
CAMPARI	16
MARTINI ROSSO	14
MARTINI BIANCO/EXTRA DRY	14

GIN 40ml/shot

INK GIN	45
BLOOM	35
MONKEY 47	32
ROKU	29
TANQUERAY NO. 10	22
HENDRICK'S	22
BOMBAY SAPPHIRE	18

VODKA 40ml/shot

BELUGA GOLD LINE	65
KAUFMANN SPECIAL 2006	48
GREY GOOSE VX	39
NIKKA COFFEE	36
BELUGA NOBLE	25
GREY GOOSE	22
BELVEDERE	22
KETEL ONE	20
CIROC	19
ABSOLUT BLUE	18

RUM 40ml/shot

APPLETON ESTATE 21 YO	85
AP HOMÈRE CLÉMENT	69
ZACAPA XO	49
PYRAT XO	22
HAVANA CLUB 7 YO	45
ZACAPA 23 YO	25
MOUNT GAY XO	24
APPLETON WHITE	16
CAPTAIN MORGAN	16
CAPTAIN MORGAN SPICE	16

TEQUILA & MEZCAL 40ml/shot

DON JULIO 1942	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
DON JULIO BLANCO	29
AZUL REPOSADO	79
AZUL PLATA	45
GRAN PATRÓN PLATINUM	79
PATRÓN AÑEJO	29
PATRÓN SILVER	25
PATRÓN REPOSADO	29

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BOURBON &
AMERICAN WHISKY

	40ml/shot
BLANTON'S GOLD	29
BLANTON'S ORIGINAL	29
WOODFORD RESERVE	22
JACK DANIEL'S	21
MAKER'S MARK	19

IRISH WHISKY

	40ml/shot
BUSHMILLS	18
JAMESON	18

THE MACALLAN-
SPECIAL EDITION

	40ml/shot
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SINGLE MALT WHISKY-
ISLAY

	40ml/shot
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LAPHROAIG 10 YO	25

SINGLE MALT WHISKY-
SPEYSIDE

	40ml/shot
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GLENFIDDICH 30 YO	125
GLENFIDDICH 12 YO	22

SINGLE MALT WHISKY-
HIGHLAND

	40ml/shot
DALWHINNIE CASK STRENGTH 36 YO	280
HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
GLENMORANGIE 10 YO	25

BLENDED WHISKY

	40ml/shot
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JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER GOLD LABEL	32
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

COGNAC

	40ml/shot
HENNESSEY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
HENNESSY XO	65
REMY MARTIN XO	65
HENNESSY VS	26
HENNESSY VSOP	29
REMY MARTIN VSOP	29

GRAPPA

	40ml/shot
JACOPO POLI DI SASSICAIA	75
TIGNANELLO	49
CASTELGIOCONDO BRUNELLO DI MONTALCINO	29
GRAPPA PIEVA SANTA	26
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NONINO MERLOT	22
GRAPPA NEBBIOLO	22
ALEXANDER CABERNET	16

LIQUEUR

	40ml/shot
AMARETTO DI SARONO	14
BAILEYS M	14
COINTREAU	14
DRAMBUIE	14
GRAND MARNIER	16
KAHLÛA	14
LIMONCELLO	16
SAMBUCA	16
TIA MARIA	14

DIGESTIF

	40ml/shot
JÄGERMEISTER	14
FERNET-BRANCA/ FERNET-BRANCA MENTA	16
AMARO RAMAZOTTI	16
AMARO AVERNA	16
AMARO MONTENEGRO	16

MOCKTAILS

CITRUS CRUSH	16
Fresh apple juice, orange juice, elderflower syrup, passionfruit syrup, lemon juice, basil leaves	

MANGO COOLER	
Mango juice, mango puree, lemon juice, finished with ginger beer	

ROSE SPLASH	
Rose water, fresh mint leaves, lemon juice, finished with soda	

WATERMELON REFRESHER	
Watermelon juice, grapefruit juice, passionfruit syrup, lime juice, agave syrup, finished with soda	

RUBY REFRESHER	
Cranberry juice, orange juice, elderflower syrup, homemade cardamom syrup, lime juice	

FRESH FRUIT JUICES

ORANGE, PINEAPPLE, WATERMELON, GRAPEFRUIT, GREEN APPLE, MANGO	12
FRESH COCONUT	17

SOFT DRINKS

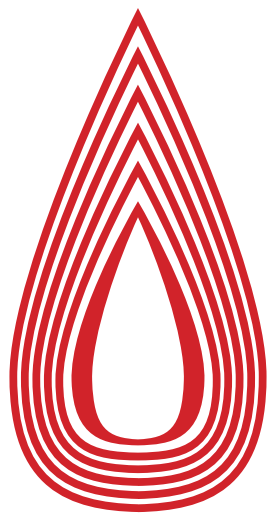
RED BULL, RED BULL SUGAR-FREE	12
FEVER TREE GINGER ALE, TONIC, LIGHT TONIC	9
GINGER BEER	9
COCA-COLA, DIET COKE, ZERO COKE	8
SPRITE, DIET SPRITE	8
FANTA, BITTER LEMON	8

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FIRE

TASTE OF ASIA

Invoking all the life, colours and exciting flavours of Asia

We source and use the freshest, most exotic ingredients from all corners of Asia, which are then skillfully prepared by the team and showcased straight to the plate for you.

For those of you who have yet to taste authentic Asian delights, join us, be seated in our breathtaking restaurant overlooking the moonlit Indian Ocean and enjoy this unique dining experience that invokes all the culture and vibrance that Asia has to offer.

SALADS

THAI BEEF

F S SE SU 42

Marinated beef, romaine lettuce, cucumber, cherry tomatoes, onion, chilli, garlic, mint, coriander, lime, fish sauce

LOBSTER 🌱

CR F N S SU 68

Pomelo, romaine lettuce, crispy onion, cashews, Nước Chấm dressing

MANGO & PAPAYA

N S SU V 34

Raw mango & papaya, lime juice, chilli, cashews, Thai aromatic herbs

CUCUMBER

G L S SB SE SU V 32

Spring onion, garlic, ginger, sesame oil, vinegar, soy sauce, chilli paste

SOUPS

WONTON

E F G L SE SB SU 46

Chicken wontons, aromatic chicken broth, shiitake mushrooms, bok choy, egg noodles, soy sauce

TOM YUM

CR F MO N S SU 56

Prawns, calamari, galangal, lime leaf, onion, lemongrass

HOT & SOUR PRAWN

CR E F G L S SB SU 52

Black fungus, tofu, bamboo shoots, egg, vinegar, soy sauce

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STREET FOOD

MARANGGI SATAY

Indonesian-style marinated chicken satay, sambal, peanut sauce, rice cakes

CR G L PN S SU 38

CHICKEN WINGS

Honey garlic barbecued chicken wings, sesame seeds

G L M S SB SE SU 36

CRISPY REEF FISH BAO BUNS 🌱

Butter lettuce, apple, radish, yuzu mayonnaise

E F G SU 34

CHINESE BUTTER PRAWNS

Deep-fried prawns, crispy egg yolk, curry leaves, chilli

CR E G M S 46

CRISPY VIETNAMESE SPRING ROLLS

Prawn, crab, rice paper, black fungus, spring onion, Vietnamese dipping sauce

CR F G SE SU 32

FROM THE TANDOOR OVEN

TANDOORI CHICKEN

Whole chicken leg, yoghurt, fenugreek, chilli powder, mustard oil

M MU S SU 29

TANDOORI ROASTED PICKLED PRAWNS

Homemade spice powder, mixed vegetable pickle, yoghurt, mustard oil

CR MU S SU 46

TANDOORI BROCCOLI

Yoghurt, fenugreek, chilli powder, mustard oil

M MU S 24

MALAI CHICKEN TIKKA

Green chilli paste, cashew purée, cottage cheese, coriander, garam masala

E L M N S SU 29

AJWAIN FISH TIKKA

Mustard oil, yoghurt, caraway seeds, fennel powder, cashews

F M MU N S 28

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FROM THE WOK

BLACK PEPPER BEEF

G L MO S SB SU 66

Wok-tossed beef in aromatic Sarawak black pepper sauce with onion and capsicum

KUNG PAO CHICKEN

C G L N S SB SU 56

Wok-seared chicken with dried chilli, roasted cashews, kung pao glaze

KRA PROW CHICKEN

E F G L MO S SB SU 56

Stir-fried minced chicken, fried egg, Thai basil; served with jasmine rice

NASI GORENG

CR E G L PN S SB SU 59

Fried rice, fried egg, chicken satay, acar pickles, sweet sambal, peanut sauce, chilli prawn crackers

PAD THAI

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

CHICKEN

E F PN S SU 48

PRAWN

CR E F PN S SU 62

SWEET & SOUR REEF FISH

F G S SU 58

Sweet and sour reduction, caramelised pineapple, capsicum, lychee salad

SICHUAN CHILLI PRAWNS

C CR L S SB SE SU 72

Wok-fried prawns with Sichuan peppercorn, garlic, ginger, spring onion, sesame seeds, soy sauce

SINGAPOREAN CHILLI CRAB

CR E G S SU 78

Mud crab, chilli sauce, spring onion, eggs; served with fried mantou buns

MALDIVIAN LOBSTER 🌱

CR G L MO S SB SU 98

Stir-fried lobster with Tellicherry peppercorn, onion, oyster sauce, soy sauce

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CURRY

THAI RED	CR F L N S SU	
Coconut, pineapple, red chilli, Thai spices, jasmine rice		
BEEF		68
CHICKEN		56
THAI GREEN	F L N S SU	58
Chicken, coriander, lychee, baby eggplant, jasmine rice		
INDIAN BUTTER CHICKEN	L M MU N SU	56
Chicken thigh, tomatoes, cashews, Indian spices, basmati rice		
MALDIVIAN LOBSTER 🌱	CR F G S SU	98
Coconut, Maldivian mixed spices, tuna sambal, chapati, basmati rice		
YELLOW VEGETABLES	G VG	48
Crispy cauliflower, mushrooms, sweet potatoes, coconut cream, jasmine rice		

GRILL & ROAST

ROASTED DUCK	G L SB SU	62
Slow-roasted duck breast with a caramelised honey-soy glaze and aromatic spices; served with spring onion, cucumber, carrot, herbs, steamed pancakes, hoisin and plum sauce		
MALDIVIAN-STYLE GRILLED U5 PRAWNS ✓	CR MU S	66
Havaadhu paste, curry leaves, chilli, charred lime		

THALI

INDIAN OCEAN	CR F G M MU S SU	98
Bengali fish curry, chicken tikka masala, achari jinga, dal makhani, steamed basmati rice, mango chutney, raita, onion, chilli, papadum, butter naan		
NO MEAT FOR ME	G S SU	86
Dal tadka, jackfruit korma, aloo jeera, mushroom and green pea masala, plain roti, mango chutney, papadum, kachumber salad		

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BREAD

PLAIN ROTI	G	10
BUTTER ROTI	E G M	12
PLAIN NAAN	E G M	10
BUTTER NAAN	E G M	12
GARLIC NAAN	E G M	12
CHEESE NAAN	E G M	12

SIDES

EGG FRIED RICE	E SU	14
Rice, egg, spring onion		
VEGETABLE FRIED RICE	VG	14
Rice, vegetables, spring onion		
SPICY GLAZED POTATO	G L S SB SE SU V	14
Gochujang glaze		
STIR-FRIED GREENS	G L SB SU V	14
Kai lan, snow peas, green beans, soy sauce, garlic		
COCONUT RICE	VG	12

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DESSERTS

PINEAPPLE CARPACCIO Vanilla-infused pineapple, lime yoghurt, ginger jelly, vanilla ice cream	L M	24
MANGO STICKY RICE Rice, coconut cream, fresh mango, sesame seeds	SE VG	22
PANDAN COCONUT Pandan biscuit, coconut mousse, brown sugar syrup, coconut crumble	E M V	22
BUBUR MADURA Silky tapioca pearl custard, avocado, jackfruit, pandan ice cream	E M N V	23
FRUIT PLATTER Selection of seasonal tropical fruit	VG	22

ICE CREAM & SORBET

HOMEMADE ICE CREAM Banana, cardamom, coconut, green tea, pandan	L M	6 <i>per scoop</i>
HOMEMADE SORBET Lemon, lychee, mango, passion fruit	VG	6 <i>per scoop</i>

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ICED TEA

12

PEACH & ORANGE

Peach tea, elderflower, fresh orange juice

GREEN TEA CURLS

Matcha tea, sencha tea, mint leaves, lemon juice

STRAWBERRY CARAMEL

Strawberry tea, elderflower, lime juice, caramel syrup

ALMOND DELIGHT

N

Earl grey tea, apple juice, orange juice, almond syrup

MINT SPLASH

Peppermint tea, passion fruit, cinnamon syrup

DISTILLED NON-ALCOHOLIC SPIRITS

16

LYRE'S AMERICAN MALT

LYRE'S ITALIAN SPRITZ

LYRE'S AMARETTI

LYRE'S SPICED CANE

DESSERTS

PINEAPPLE CARPACCIO

L M 24

Vanilla-infused pineapple, lime yoghurt, ginger jelly, vanilla ice cream

MANGO STICKY RICE

SE VG 22

Rice, coconut cream, fresh mango, sesame seeds

PANDAN COCONUT

E M V 22

Pandan biscuit, coconut mousse, brown sugar syrup, coconut crumble

BUBUR MADURA

E M N V 23

Silky tapioca pearl custard, avocado, jackfruit, pandan ice cream

FRUIT PLATTER

VG 22

Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM

L M 6

per scoop

Banana, cardamom, coconut, green tea, pandan

HOMEMADE SORBET

VG 6

per scoop

Lemon, lychee, mango, passion fruit



FIRE

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UPDATED: 26 JUNE 2026

WINES BY THE GLASS175ml

WHITE	
SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD	36
Loire Valley, France	
CHABLIS, DOMAINE MILCENT	42
Burgundy, France	
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO	37
Friuli-Venezia Giulia, Italy	
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE'	34
Marlborough, New Zealand	
RED	
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF	50
Franschhoek Valley, South Africa	
CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD	28
Maipo Valley, Chile	
PINOT NOIR, BABICH, BLACK LABEL	24
Marlborough, New Zealand	
ROSÉ	
DOMAINES OTT CLOS MIREILLE	50
Côtes de Provence, France	
WHISPERING ANGEL	40
Côtes de Provence, France	

CHAMPAGNE150ml

LOUIS ROEDERER, BRUT COLLECTION	45
Reims, France	
BILLECART-SALMON, BRUT ROSÉ	65
Mareuil-sur-Aÿ, France	

SWEET100ml

PETIT GUIRAUD	30
Sauternes, France	

FIRE SIGNATURE

BLOOM BURST	26
Gin, Chambord, pineapple juice, raspberry juice, lemon juice	
COUPETTE	26
White rum, pineapple, strawberry, passionfruit and fresh lime, finished with vape bubble blaster	
HIBISCUS SERENADE	26
Vodka, Aperol, hibiscus syrup, yuzu puree, lemon juice, orange bitter	

SPICED ELIXIR	26
Spiced rum & syrup, apple juice, topped with soda	

WHITE NEGRONI	26
Count Rinomato Americano Bianco, Colombo gin, Mancino secco	

CLASSIC COCKTAILS

Please ask your server for your favourite classic cocktail	26
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COFFEE COCKTAILS26

CREAMY ESPRESSO	A
Amarula, peach schnapps, espresso coffee and Kahlúa	
ESPRESSO MARTINI	A
Espresso, vodka, Kahlúa	
Café Venezia	A M
Espresso, amaretto topped with cream	

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers.✔

BLACK TEA✔	
BOMBAY CHAI	12
A bold Assam blend with traditional Indian spices, rich on its own and even better simmered in milk	
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	
WHITE WHISPER	20
Medium bodied, subtle floral notes and a fruity finish	

GREEN TEA✔	
CEREMONIAL MATCHA	20
Creamy, rich and full bodied with savoury notes and a long umami finish	
EXCLUSIVE & RARE SENCHA	16
Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish	
CHESTNUT HOJICHA	12
roasted Japanese green tea made from stalks, with smoky caramel notes	

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers.✔

GREEN TEA✔	
PREMIUM GYOKURO	30
A celebrated Japanese green tea, shade-grown for 20 days for a rich, creamy taste	

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	
MUGICHA	12
A roasted Barley Tea with notes of coffee and caramelised walnuts	

OOLONG✔	
CRIMSON ROBE DA HONG PAO	18
Aromatic, deep bodied with subtle orchid notes and a long-lasting malty finish	

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	

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STILL WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
EVIAN	750ml	13
ACQUA PANNA	750ml	12

SPARKLING WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
SAN PELLEGRINO	750ml	10
PERRIER	750ml	11
	330ml	7

COFFEE

Our coffee beans are sourced from sustainably certified suppliers. 

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

ICED COFFEE

14

CITRUS ELIXIR	M
Double espresso, orange juice, elderflower, vanilla ice cream	
GINGERBREAD ICED LATTE	M
Double espresso, milk, gingerbread syrup, cinnamon syrup, vanilla syrup	
MINT FIZZ AMERICANO	M
Americano coffee, mint leaves, vanilla ice cream	

CARAMEL CRUSH	M
Double espresso, milk, banana & caramel syrup, caramel foam	

DOUBLE ZING
Double espresso, grapefruit juice, agave syrup, tonic water

SPECIALTY COFFEE

26

IRISH COFFEE	A M
Jameson whisky, black coffee, brown sugar topped with whipped cream	

CALYPSO COFFEE	A M
Tia Maria, black coffee topped with whipped cream	

JAMAICAN COFFEE	A M
Dark rum, Kahlúa, black coffee topped with whipped cream	

BEER

ASAHI	17
ERDINGER	17
KIRIN	17
SAPPORO PREMIUM	17
HEINEKEN	14
LION STOUT	14
CORONA	14
PERONI	14
LION	12
FREE DAMM - Non-alcoholic	8

DRAUGHT BEER 330ml/500ml

CARLSBERG	12/16
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APERITIF

40ml/shot

PASTI'S 51	39
APEROL	16
PIMM'S NO.1	16
PERNOD/RICARD	16
ANTICA FORMULA	16
CAMPARI	16
MARTINI ROSSO	14
MARTINI BIANCO/EXTRA DRY	14

GIN

40ml/shot

INK GIN	45
BLOOM	35
MONKEY 47	32
ROKU	29
TANQUERAY NO. 10	22
HENDRICK'S	22
BOMBAY SAPPHIRE	18

VODKA

40ml/shot

BELUGA GOLD LINE	65
KAUFMANN SPECIAL 2006	48
GREY GOOSE VX	39
NIKKA COFFEE	36
BELUGA NOBLE	25
GREY GOOSE	22
BELVEDERE	22
KETEL ONE	20
CIROC	19
ABSOLUT BLUE	18

RUM

40ml/shot

APPLETON ESTATE 21 YO	85
AP HOMÈRE CLÉMENT	69
ZACAPA XO	49
PYRAT XO	22
HAVANA CLUB 7 YO	45
ZACAPA 23 YO	25
MOUNT GAY XO	24
APPLETON WHITE	16
CAPTAIN MORGAN	16
CAPTAIN MORGAN SPICE	16

TEQUILA & MEZCAL 40ml/shot

DON JULIO 1942	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
DON JULIO BLANCO	29
AZUL REPOSADO	79
AZUL PLATA	45
GRAN PATRÓN PLATINUM	79
PATRÓN AÑEJO	29
PATRÓN SILVER	25
PATRÓN REPOSADO	29

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BOURBON & AMERICAN WHISKY *40ml/shot*

BLANTON'S GOLD	29
BLANTON'S ORIGINAL	29
WOODFORD RESERVE	22
JACK DANIEL'S	21
MAKER'S MARK	19

IRISH WHISKY *40ml/shot*

BUSHMILLS	18
JAMESON	18

THE MACALLAN-SPECIAL EDITION *40ml/shot*

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

SINGLE MALT WHISKY-ISLAY *40ml/shot*

LAPHROAIG 18 YO	119
LAGAVULIN 16 YO	35
ARBEG 10 YO	25
LAPHROAIG 10 YO	25

SINGLE MALT WHISKY-SPEYSIDE *40ml/shot*

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

SINGLE MALT WHISKY-HIGHLAND *40ml/shot*

DALWHINNIE CASK STRENGTH 36 YO	280
HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
GLENMORANGIE 10 YO	25

BLENDED WHISKY *40ml/shot*

JOHNNIE WALKER "ODYSSEY"	750
JOHNNIE WALKER BLUE LABEL "KING GEORGE V"	199
JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER GOLD LABEL	32
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

COGNAC *40ml/shot*

HENNESSEY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
HENNESSY XO	65
REMY MARTIN XO	65
HENNESSY VS	26
HENNESSY VSOP	29
REMY MARTIN VSOP	29

GRAPPA *40ml/shot*

JACOPO POLI DI SASSICAIA	75
TIGNANELLO	49
CASTELGIOCONDO BRUNELLO DI MONTALCINO	29
GRAPPA PIEVA SANTA	26
NONINO CHARDONNAY BARIQUE	22
NONINO MERLOT	22
GRAPPA NEBBIOLO	22
ALEXANDER CABERNET	16

LIQUEUR *40ml/shot*

AMARETTO DI SARONO	14
BAILEYS	M 14
COINTREAU	14
DRAMBUIE	14
GRAND MARNIER	16
KAHLÚA	14
LIMONCELLO	16
SAMBUCA	16
TIA MARIA	14

DIGESTIF *40ml/shot*

JÄGERMEISTER	14
FERNET-BRANCA/ FERNET-BRANCA MENTA	16
AMARO RAMAZOTTI	16
AMARO AVERNA	16
AMARO MONTENEGRO	16

MOCKTAILS *16*

CITRUS CRUSH
Fresh apple juice, orange juice, elderflower syrup, passionfruit syrup, lemon juice, basil leaves

MANGO COOLER
Mango juice, mango puree, lemon juice, finished with ginger beer

ROSE SPLASH
Rose water, fresh mint leaves, lemon juice, finished with soda

WATERMELON REFRESHER
Watermelon juice, grapefruit juice, passionfruit syrup, lime juice, agave syrup, finished with soda

RUBY REFRESHER
Cranberry juice, orange juice, elderflower syrup, homemade cardamom syrup, lime juice

FRESH FRUIT JUICES

ORANGE, PINEAPPLE, WATERMELON, GRAPEFRUIT, GREEN APPLE, MANGO 12

FRESH COCONUT 17

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

A - ALCOHOL | M - MILK | N - NUTS |  - SUSTAINABILITY CERTIFIED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.

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WELLNESS

GLUTEN-FREE
RAW
VEGAN

MESSAGE FROM THE CULINARY DIRECTOR

One&Only Reethi Rah Maldives is proud to present a selection of nutritious and balanced foods that fit into a raw food, gluten-free or vegan diet. We believe in nourishing the body from the inside out to achieve optimal health, happiness and wellbeing.

What exactly is raw foodism? A raw food diet is made up of fresh, whole, unrefined, living, plant-based foods such as fruits, vegetables, leafy greens, nuts and seeds which are consumed in their natural state without cooking or steaming. Following a raw food diet fundamentally allows the body to cleanse and heal itself while supporting a healthy digestive system.

A vegan diet is similar to that of a raw food diet in that it consists of plant-based foods, however they can be eaten raw or cooked. Vegans do not eat any animal product, including dairy products, eggs or honey. Another popular way of healthy eating is the gluten-free diet. Gluten is found in grains such as wheat, barley, rye, and a cross between wheat and rye called triticale. Research has proven in the last few years that 28% of adults have reduced or eliminated gluten from their diet. Healthier choices such as gluten-free and plant-based options continue to be a top restaurant trend in 2024 and approximately 17,000 new gluten-free products have been launched on the market in the past year. Moreover, the only proven method to alleviate symptoms of celiac diseases is also to start a 100% gluten-free diet.

Removing gluten, meat and fish may seem like a difficult and limiting task, fortunately there are many healthy and delicious foods that are naturally gluten-free and animal product free.

From the team at One&Only Reethi Rah, we hope you enjoy our raw, vegan and gluten-free options. We aim to inspire you to nourish your mind, body and soul with good food to reach your healthiest potential.

With our culinary regards,



Raymond Rjaily
Culinary Director

SALADS

BEETROOT & ROCKET

GF N VG 26

Salt-baked beetroot, rocket leaves, vegan pecorino, aged balsamic vinegar, baby radish, candied walnuts

BARBEQUE PINK GUAVA

VG 28

Burnt pink guava, mesclun lettuce, cherry tomatoes, pomegranate seeds, pumpkin seeds, figs, cherry vinaigrette

WILD ORGANIC GARDEN GREEN

VG 28

French beans, grilled asparagus, zucchini, snow peas, edamame, kale, sesame, sundried tomatoes, molasses, extra virgin olive oil

*Beetroot is rich in vitamins A, C, B6 and B9.
100g of beetroot = 1.6g of protein*

*Pink guava is rich in vitamins A, B9, C and E.
100g of pink guava = 2.6g of protein*

*Kale is rich in vitamins A, B, C and K.
100g of kale = 2.9g of protein*

SOUP & STARTERS

GINGER-INFUSED BUTTERNUT SQUASH SOUP

VG 28

Honey, cumin, roasted butternut squash, ginger, coconut espuma

GRILLED CORN

GF VG 36

Thai marinated grilled baby corn, mixed pickles, kaffir lime and palm sugar dipping

GRILLED AUBERGINE

VG 24

Confit cherry tomatoes, rocket leaves, buckwheat, smoked vegan mozzarella

*Butternut squash is a nutrient-dense pulse (100g = 20% of daily value), providing rich nutrients such as magnesium and vitamins A, B6, B9, C and E.
100g of butternut squash = 1g of protein*

*Corn is a nutrient-dense grain (100g = 19% of the daily value), rich in vitamins B3 and B6, fibre, and antioxidants.
100g of corn = 3.27g of protein*

*Buckwheat is rich in fibre, vitamin C, manganese, magnesium and potassium, and is an excellent source of vitamins A and E (100g = 15% of daily value).
100g of buckwheat = 1g of protein*

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK
S - SPICY | SF - SEAFOOD | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

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MAINS

VEGAN BURGER

VG 32

Beetroot, red kidney beans, impossible meat, chickpeas, pickled cucumber, celery slaw, avocado, tomato jam, sweet potato fries

PALAK TOFU TWIST

GF VG 36

Spinach gravy, tofu balls, South Asian aromatics, tempered quinoa, pomegranate seeds

BARLEY RISOTTO

GF VG 46

Wild mushrooms, garlic scrapes, asparagus, black truffle

ROASTED CAULIFLOWER STEAK

D GF V 36

Hummus, pomegranate seeds, brown butter, molasses, parsley dust, tomato jam

Chickpeas are a nutrient-dense pulse providing a rich content of magnesium and vitamin B6. 100g of chickpeas = 8.86g of protein or 20% of the daily value

Tofu is a nutrient-dense grain rich in vitamins B1, B2, B6, B9 and K. It aids in blood clotting and bone health. 100g of tofu = 8g of protein

Barley is rich in fibre, vitamins B1, B3 (niacin), B6, B9, and E. It aids in digestion and energy production. 100g of barley = 12.5g of protein or 15% of the daily value.

DESSERTS

COCONUT & PASSION FRUIT JELLY

GF VG 24

Coconut cream, vegan cream, fresh passion fruit

CHOCOLATE & RASPBERRY COMPOTE

GF VG 22

Vegan chocolate, vegan cream, fresh raspberries

CARROT CAKE

GF VG 22

Carrot, vegan cream, coconut milk

RAW BROWNIE

GF N VG 24

Cacao, dates, cashews, pistachios, pecans, coconut oil

DATE & CACAO

GF N VG 22

Dates, cacao, cashews, orange

YOGHURT & BERRIES

GF VG 22

Coconut yoghurt, fresh berries, fresh banana

COCONUT & MANGO

GF VG 24

Coconut yoghurt, fresh coconut, fresh mango

CHOCOLATE MOUSSE

GF VG 24

Organic chocolate, vegan cream, fresh mango, mango coulis

Passion fruit is a good source of vitamin B6 and moderate amounts of vitamins A, B6, B9, C and E. It is beneficial for brain health and metabolism. 100g of passion fruit = 2.2g of protein

Coconut is rich in lauric acid, known for its antiviral, antibacterial, and antifungal properties. It also boosts the immune system. 100g of coconut = 3.33g of protein

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