

Adrift



NH COLLECTION
MALDIVES REETHI RESORT

FLOATING BREAKFAST

AT YOUR VILLA'S POOL

USD 90 for 2 persons

Local Breakfast (D, G)

The better way to experience local flavours of the Maldives

Freshly squeezed orange, watermelon, or pineapple juice

Plate of seasonal tropical fruits with fresh lime

Mashuni - tuna, chilli, and fresh coconut salad

Maldivian yellowfin tuna curry with steamed rice and chapati

Filtered coffee, decaffeinated coffee or gourmet tea

Full cream milk, almond or soy milk

(V) Vegetarian, (VG) Vegan, (P) Contains Pork, (GF) Gluten Free, (S) Contains Shellfish, (H) Healthy Option, (D) Dairy, (N) Contains Nut, (G) Gluten, (A) Contain Alcohol

Please notify our team for any of your dietary restrictions and allergies. All prices are in US Dollars and exclusive of GST and service charge.

DESTINATION DINNERS

Subject to weather conditions (Kaiyo garden/Recreation Beach)

SIGNATURE SEA

USD 180 per person

Appetisers

Red wine braised octopus (GF, A)

Served with crisp leaves, citrus and honey-lime dressing

Salmon Sashimi

Wasabi, soy sauce, pickled ginger, daikon radish

Flame-grilled Bread (G)

Home-flavoured butter, olive oil and balsamic vinegar

Main

Scallops (SF)

Marinated with ginger, garlic and lime

Prawns (SF)

With Middle Eastern spice rub

Snapper (SF)

Wrapped in banana leaf

Squid (SF)

Marinated with soy sauce, oyster sauce, yuzu

Served with vegetable fried rice, chargrilled vegetables and lemon butter sauce

The Sweet Ending

Passionfruit Panna Cotta (GF, V)

Mango sauce, coconut caviar

Tea or coffee

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SEA & LAND

USD 220 per person

Appetisers

Buffalo Mozzarella (GF, V)

Heirloom tomatoes, homemade basil pesto, and balsamic honey drizzle

Prosciutto (P)

Gambas (SF)

Garlic, peppers, olive oil

Flame-grilled Bread (G)

Home-flavoured butter, olive oil and balsamic vinegar

Main

A chargrilled selection of:

Angus Beef Tenderloin

Marinated with fresh garden herbs, garlic and olive oil

Saltbush Lamb Chops

Perfumed with mustard, rosemary and garlic

Reef Fish Fillet (SF)

Rubbed with Maldivian spices

King Prawns (SF)

Served with lemon, garlic and ginger

Squid (SF)

Marinated with soy sauce, oyster sauce, yuzu

Served with baked potatoes, vegetable fried rice, char grilled vegetables, whole roasted garlic, assorted sauces and jus

The Sweet Ending

Wild Berry Minestrone (V)

Fresh forest berries, white chocolate mousse, almond biscotti

Tea or coffee

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FROM THE LAND

USD 250 per person

Appetisers

Black Angus Carpaccio

Parmesan crisps, rocket leaves, EV olives, mustard honey gel

Greek Salad (SF, GF)

Crispy lettuce, bell pepper, onion, olives, tomato, feta cheese, lemon dressing

Flame-grilled Bread (G)

Home-flavored butters, olive oil and balsamic vinegar

Main

Black Onyx Beef Rib Eye (N)

With garlic pesto and olive oil

New Zealand Lamb Chops

Perfumed with mustard, rosemary and garlic

Corn-fed Chicken Breast

With citrus marination

Margret duck breast

Marinated with Mediterranean herbs

Served with baked potatoes, roast vegetables, and whole roasted garlic, assorted sauces and jus

The Sweet Ending

Trio Of Chocolate Mousse (V, GF)

With fresh berries and berry sauce

Tea or coffee

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PLANT-BASED

USD 120 per person

Appetisers

Hummus

Chickpeas, sesame, garlic, pita bread

Quinoa

Served as salad with avocado, garden leaves, cherry tomatoes and raspberry vinaigrette

Flame-grilled Bread (G)

Olive oil and balsamic vinegar

Main

Grilled pumpkin (GF)

With olive oil, dukka spices

Eggplant (GF)

Char-roasted and topped with textures of eggplant

Charred palm heart and green asparagus, (GF)

With olive oil and sea salt

Served with baked potatoes, vegetable fried rice, and whole roasted garlic

The Sweet Ending

Mango (GF)

Served with coconut sticky rice

Tea or coffee

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Dairy, (N) Contains Nut, (G) Gluten, (A) Contain Alcohol

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SANDBANK LUNCH BOX

USD 120 per person; a booking requires a minimum of 2 people

Escape the ordinary and savour a private lunch surrounded by endless blue

Baguette Sandwich (G, D)

With choice of tuna, chicken, ham, tomato & cheese, or vegetables

Asian Noodles Salad (SF, G)

With tomato, spring onion, poached prawn, chili lime dressing

Romaine Heart with Grilled Chicken Breast (D, GF)

With garlic aioli, shaved parmesan

Tropical Cut Fruits

Chocolate Fudge (G, D)

Santa Margherita Prosecco, 750ml

Water, Soft Drinks, Packet Juices

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SANDBANK PICNIC LUNCH BOX

USD 120 per person; a booking requires a minimum of 2 people

Escape the ordinary and savour a private lunch surrounded by endless blue

Baguette Sandwich (G, D)

With choice of tuna, chicken, ham, tomato & cheese, or vegetables

Asian Noodles Salad (SF, G)

With tomato, spring onion, poached prawn, chili lime dressing

Romaine Heart with Grilled Chicken Breast (D, GF)

With garlic aioli, shaved parmesan

Tropical Cut Fruits

Chocolate Fudge (G, D)

Santa Margherita Prosecco, 750ml

Water, Soft Drinks, Packet Juices

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SANDBANK BREAKFAST EXPERIENCE

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Bubbles & Strawberries

Champagne Taittinger Brut (750ml)
Chocolate-Coated Strawberries (V, GF)

Juices

Choice of Fresh Squeezed Juices: Orange, Watermelon or Pineapple

Light, Fresh, Healthy

Greek Yogurt, House Granola (V, GF)
Seasonal Tropical Fruit Platter

The House Baker

Freshly Baked Morning Bakeries (G, D)

Light Bites

Tasmanian Smoked Salmon, Capers, Lemon, Onion, Horseradish
Pork Black Forest Ham, Pork Salami, Pock Mortadella, Gherkin, Pickled, Mustard (P)

Non-Pork Cold Cut Available upon Request

Artisan Cheese Platter

House International Cheese Collection (D)
Grapes, Dried Fruits, Fig Compote, Walnut, Crackers (N)

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Terms & Conditions

Bookings must be confirmed at least 48 hours in advance.
All inclusions are subject to prevailing weather and sea conditions.

ALIFAAN
ALIFAAN • BEACHFRONT GRILL

Wine
Sparkling Wine
White Wines
Red Wines
Rosé Wine

Tequila

Olmecca Silver
Jose Cuervo Silver
Jose Cuervo Gold

Rum

Appleton Estate Special
Appleton Estate White
Bacardi White
Bacardi Gold
Captain Morgan Spiced
Plantation White
Plantation Dark
Brazilian Cachaca

Canned Beer

Carlsberg
Lion

Bottled Beer

Corona
Chang

Draught Beer

Carlsberg

Whisky

Chivas Regal 12 years
Johnnie Walker Black Label
Glenfiddich Single Malt 12 years
Jameson
Jack Daniel Tennessee
Jim Beam

Brandy

St. Remy Martin

Vodka

Absolute Blue
Absolute Citron
Sky
Stolichnaya
Titos's

Gin

Bombay Sapphire
Beefeater
Tanqueray

All Aperitifs

Liqueurs

Digestifs & Bitters

Mocktails

Shirley Temple
Virgin Colada
Passionfruit Mojito
Berry Zing

Aerated Drinks

Coca Cola
Diet Coke
Sprite
Fanta
Soda & Tonic

All Classic Cocktails

Canned Juices

Orange
Pineapple
Apple

Set Menu

USD 110 per person

Appetisers

Char-grilled Kabocha Pumpkin Carpaccio (V, N, H, D, GF)

Black garlic, crumbled goat's cheese, hazelnut vinaigrette

Yellowfin Tuna Tartare (GF)

Avocado, red radish, charcoal tapioca cracker, caviar, cured egg yolk

Charred Cauliflower Salad (VG, GF, N, H)

Moroccan spices, muhummara, pepita, fried capers, pomegranate, green goddess dressing

Freshly Shucked Oysters (SF)

Dibba Bay oysters, shallot mignonette, lemon (5 pieces)

Scottish Salmon Crudo (D, GF)

Shaved cucumber, finger lime, garlic chips, sriracha-buttermilk dressing

Soups

Rich Spiny Lobster Bisque (SF, D)

Velvety lobster bisque, touch of cognac and cream, lobster medallions

Wild Mushroom Velouté (V, D, G)

Dehydrated mushrooms, truffle oil, blue cheese puff pastry

Australian Beef & Local Seafood from the Charcoal Grill

(includes 1 sauce and 1 side dish)

200g Angus Beef Sirloin

250g Australian Lamb Rack

Cornfed Chicken Breast

Yellowfin Tuna, Handline Caught A-grade Tuna

Local Catch Fish Of The Day

Sri Lankan Giant Fresh River Prawns (3pcs)

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Sauces

Bearnaise (D)

Chimichurri

Green peppercorn sauce

Beef jus

Sides

Mixed garden salad, honey-balsamic dressing (VG)

French fries, grated parmesan (D)

Mac “n” cheese (S, D)

Char-grilled seasonal vegetables (VG)

The Sweet Ending

Oops I drop the Ice-Cream (D, G)

BBQ pineapple, Greek yogurt ice cream, waffle cone

Smokey Chocolate Fondant (D, G)

Valrhona chocolate fondant, cold smoked vanilla ice-cream, chocolate crumble

Our Signature Mascarpone Cheesecake (D, G)

Mascarpone, wild berry & rhubarb compote

Exotic Fruits

Lime cheek

Ice-Cream (D)

Vanilla, strawberries, chocolate and pistachio

A La Carte Menu

Appetisers

Charred Cauliflower Salad (VG, GF, N, H)	18,00
<i>Moroccan spices, muhummara, pepita, fried capers, pomegranate, green goddess dressing</i>	
Yellowfin Tuna Tartare (GF)	21,00
<i>Avocado, red radish, charcoal tapioca cracker, caviar, cured egg yolk</i>	
Char-grilled Kabocha Pumpkin Carpaccio (V, N, H, D, GF)	23,00
<i>Black garlic, crumbled goat's cheese, hazelnut vinaigrette</i>	
Caramelised Sea Scallops (SF, D, P)	25,00
<i>Cauliflower puree, pickled daikon, crispy Parma ham, caper-raisin, curry oil vinaigrette</i>	
Freshly Shucked Oysters (SF)	26,00
<i>Dibba Bay oysters, shallot mignonette, lemon (6 pieces)</i>	
Scottish Salmon Crudo (D, GF)	26,00
<i>Shaved cucumber, finger lime, garlic chips, sriracha-buttermilk dressing</i>	

Soups

Wild Mushroom Velouté (V, D, G)	20,00
<i>Dehydrated mushrooms, truffle oil, blue cheese puff pastry</i>	
Rich Spiny Lobster Bisque (SF, D)	22,00
<i>Velvety lobster bisque, touch of cognac and cream, lobster medallions</i>	

Australian Beef & Seafood From the Charcoal Grill

(includes 1 sauce and 1 side dish)

Yellowfin Tuna - handline caught A-grade tuna	42,00
Sri Lankan Giant Fresh River Prawns (3 pieces)	48,00
Local Hand Dived Whole lobster	15.00 per 100 g
300g Black Onyx Beef Rib Eye, 270 days grain-fed	62,00
200g Rosedale Ruby Beef Tenderloin 150 days grain-fed	68,00
250g Jacks Creek Dry Aged Wagyu Beef Striploin MB 6+	75,00
250g Australian Lamb Rack	65,00

Sauces

Bearnaise (D)
Chimichurri
Blue cheese sauce (D)
Green peppercorn sauce
Beef jus

Sides

Mixed garden salad, honey-balsamic dressing (VG)
Truffle polenta chips, grated parmesan (D)
Broccolini, brown almond butter (D)
Lobster mac "n" cheese (S, D)
Char-grilled seasonal vegetables (VG)

The Sweet Ending

Oops I drop the Ice-Cream (D, G) <i>BBQ pineapple, Greek yogurt ice cream, waffle cone</i>	16,00
Our Signature Mascarpone Cheesecake (D, G) <i>Mascarpone, wild berry & rhubarb compote</i>	16,00
Smokey Chocolate Fondant (D, G) <i>Valrhona chocolate fondant, cold smoked vanilla ice-cream, chocolate crumble</i>	18,00
Ice-Cream (D) <i>Vanilla, strawberry, chocolate, pistachio</i>	4.00 per scoop

Dear Oenophiles,

Our by-the-glass selection is designed to let you explore the world of wine, one pour at a time. Each wine has been chosen to express its region's true character — from crisp, aromatic whites to bold, expressive reds and delicate rosés. Whether you're enjoying a single glass before dinner or pairing each course with a different varietal, we invite you to discover the balance, depth, and story within every pour.

Pouring Standards



Champagne/Sparkling Wine – 125 ml



Red/White/Rose Wine – 100 ml



Sweet Wine – 125 ml



Port Wine – 100 ml



Sake by Tokkuri – 120 ml

Champagne/Sparkling Wines

By Glass

Gruet Brut Selection, Champagne	France	24,00
La Montelliana Prosecco, Veneto	Italy	13,00

White Wines

Chardonnay, Aliwen Reserva, Undurraga	Chile	11,00
Muller-Thurgau, Trocken, Schwedhelm	Germany	13,00
Sauvignon Blanc, Stonefish, Margaret River	Australia	14,00

Red Wines

Shiraz, Garland Crest	Spain	9,00
Cabernet Sauvignon, Lutzville	South Africa	11,00
Pinot Noir, Forrest Estate, Marlborough	New Zealand	21,00

Rosé Wines

Calvet, Rose D' Anjou, Loire Valley	France	9,00
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Port Wines

Neipoort Tawny, Port	Portugal	13,00
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Champagnes

		<i>Price</i>		<i>AI price</i>
NV	Gruet Brut, Champagne	France	110,00	70,00
NV	Taittinger Brut, Reims, Champagne	France	119,00	79,00
NV	Moët & Chandon Brut, Epernay, Champagne	France	145,00	105,00
NV	Delamotte Brut, Champagne	France	160,00	120,00
NV	Ruinart Blanc de Blanc, Reims, Champagne	France	231,00	191,00
	Dom Pérignon Brut, Epernay, Champagne	France	542,00	502,00

Rosé

NV	Devaux Cuvée Rosé	France	171,00	131,00
NV	Moët & Chandon Brut Rosé, Epernay, Champagne	France	179,00	139,00
NV	Grosset Reserve Brut Rosé, Champagne	France	205,00	165,00

Sparkling Wines

NV	Langlois-Chateau Cremant de Loire Brut, Loire Valley	France	89,00	49,00
NV	Jeio Prosecco, Veneto 🌿	Italy	86,00	46,00
NV	Santa Margherita Prosecco Extra Dry, Veneto 🌿	Italy	75,00	35,00

White Wines

Chardonnay

Coteaux Bourguignon Blanc, Burgundy	France	56,00	16,00
Chardonnay, Montes Alpha, Casablanca Valley	Chile	59,00	19,00
Chablis Sainte Clair, Jean Marc Brocard, Burgundy	France	70,00	30,00
Puligny-Montrachet, Olivier Leflaive, Burgundy	France	317,00	279,00

Pinot Grigio

Pinot Grigio, Le Due Torri, Friuli DOC	Italy	53,00	13,00
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Riesling

Riesling, Trocken, Balthasar Ress, Rheingau	Germany	60,00	20,00
Riesling, Leo Alzinger Durnsteiner, Wachau	Austria	74,00	34,00

Sauvignon Blanc

Sauvignon Blanc, Greywacke, Marlborough	New Zealand	58,00	18,00
Sauvignon Blanc, Konrad, Marlborough 🌿	New Zealand	58,00	18,00
Pouilly-Fume, Pascal Jolivet, Loire Valley	France	88,00	48,00
Sauvignon Blanc, Cloudy Bay, Marlborough	New Zealand	100,00	60,00

Others

Gewurztraminer, Adobe Reserve Emiliana 🌿	Chile	55,00	15,00
Chenin Blanc, Ken Forrester Old Vine Reserve, Western Cape	South Africa	56,00	16,00
Albarino, Garzon Reserva, Maldonado	Uruguay	64,00	24,00
Vermentino, Is Argiolas, Sardinia	Italy	69,00	29,00
Gavi di Gavi DOCG, La Scolca Black Label, Piedmont	Italy	136,00	96,00

White Blends

Château Beauregard Lagupeau Blanc, Graves, Bordeaux	France	56,00	16,00
Châteauneuf-du-Pape, Domaine Chante Cigale, Rhone 🌿	France	134,00	94,00

Red Wines

Pinot Noir

Pinot Noir, Schubert, Wairarapa	New Zealand	62,00	22,00
Pinot Noir, Saint Clair Vicar's Choice, Marlborough	New Zealand	75,00	35,00
Bourgogne Rouge, Louis Jadot, Burgundy	France	79,00	39,00
Gevrey-Chambertin "Le Village", Edouard Delaunay, Burgundy	France	231,00	191,00

Cabernet Sauvignon

Cabernet Sauvignon, Marques de Casa Concha, Maipo Valley	Chile	77,00	37,00
Cabernet Sauvignon, Meerlust, Stellenbosch	South Africa	114,00	74,00

Bordeaux Blend

Clarendelle Saint-Emilion Rouge, Bordeaux	France	64,00	24,00
Château Pierrefitte Lalande de Pomerol, Bordeaux	France	88,00	48,00
Moss Wood Amy's, Margaret River	Australia	103,00	63,00
Château Teynac, St. Julien, Bordeaux	France	149,00	139,00
Château Leoville Poyferre, St. Julien, Bordeaux	France	409,00	369,00

Merlot

Merlot, Montes Alpha, Colchagua Valley	Chile	68,00	28,00
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Nebbiolo

Barolo DOCG, Mauro Molino, Piedmont	Italy	133,00	93,00
Sito Moresco Rosso, Gaja, Langhe, Piedmont	Italy	161,00	121,00

Sangiovese/Sangiovese Blend

Chianti Ruffina Nipozzano, Frescobaldi, Tuscany	Italy	76,00	36,00
Vino Nobile de Montepulciano, Poliziano, Tuscany	Italy	109,00	69,00

Super Tuscan

Tignanello, Marchesi Antinori, Tuscany	Italy	438,00	398,00
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Valpolicella Blend

Amarone della Valpolicella Classico, Allegrini, Veneto	Italy	211,00	171,00
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Tempranillo

Tempranillo, "Finca La Montesa" Palacios Remondo, Rioja	Spain	82,00	42,00
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Shiraz/Syrah

Shiraz, Bishop Glaetzer, Barossa Valley	Australia	103,00	63,00
The Chocolate Block, Boekenhoutskloof, Swartland (Syrah & Grenache)	South Africa	103,00	63,00
Bin 2, Penfolds, South Australia (Shiraz & Mataro)	Australia	111,00	71,00

Grenache

Grenache, Swanepoel, Tulbagh Valley	South Africa	79,00	39,00
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Malbec

Malbec, Catena Visat Flores, Mendoza	Argentina	61,00	21,00
Malbec, Masi Tupungato, Mendoza 🌿	Argentina	65,00	25,00

Others

Carmenere, Montes Alpha, Colchagua Valley	Chile	68,00	28,00
Pinotage, Swanapoel, Tulbagh Valley	South Africa	79,00	39,00
Cabernet Franc, Warwick Estate, Stellenbosch	South Africa	97,00	57,00
Aglianico, Taurasi DOCG 'Radici', Mastroberardino, Campania	Italy	167,00	127,00

Red Blends

Châteauneuf-du-Pape, Chante Cigale, Rhone Valley	France	144,00	104,00
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Rose Wines

Zweigelt Rosé, Domaene Gobelsburg, Kamptal	Austria	85,00	45,00
Pinotage, Kanonkop, Kadette, Stellenbosch	South Africa	90,00	50,00
Château d'Esclans, Whispering Angel, Côtes de Provence	France	100,00	60,00

Sweet Wines

Moscato d'Asti DOCG, Fontanafredda, Piedmont	Italy	60,00	20,00
Oremus Vendimia Tardia, Tokaji (500 ML)	Hungary	94,00	54,00

Port Wine

Tawny Neipoort Port	Portugal	93,00	53,00
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Special Format

NV	Laurent-Perrier Brut, Tour-sur-Marne, France	Champagne	1500 ml	298,00	158,00
NV	Taittinger Brut Rose, Reims, France	Champagne	375 ml	131,00	91,00
NV	Lanson Le Black Label Brut, France	Champagne	375 ml	156,00	116,00
	Chablis, J. Moreau & Fils, Burgundy, France	White	375 ml	73,00	33,00
	Chateau Gruaud-Larose 'Sarget de Gruaud-Larose' Saint-Julien, Bordeaux, France	Red	375 ml	107,00	67,00

Kids' Menu

Mains

Kids Tenderloin Steak	18.00
<i>Aussie grass-fed beef, vegetables, fries, tomato ketchup</i>	
Chicken or Fish Nugget	16.00
<i>With french fries & ketchup</i>	
Grilled Chicken or Fish Fillet	16.00
<i>With grilled vegetables</i>	
Spaghetti or Macaroni (G, D)	14.00
<i>A choice of cream & cheese sauce, tomato sauce or beef bolognese</i>	

Desserts

Rich Chocolate Brownie (G, D)	14.00
<i>With vanilla ice-cream</i>	
Freshly Cut Fruits	12.00
Ice-Cream	4.00 per scoop
<i>Strawberry, chocolate, vanilla, pistachio, mango</i>	

Atardecer Bar Menu



NH COLLECTION
MALDIVES REETHI RESORT

All-Inclusive Package

Canned Beer
Draught Beer

Carlsberg
Carlsberg

Whisky
Gin
Vodka
Tequila
Rum
Rum
Rum

Chivas Regal 12 Years
Bombay Sapphire
Absolute Blue
Olmeca Silver
Bacardi White
Plantation White
Plantation Dark

Wines

1 Sparkling wine
2 House Red Wines
2 House White Wines
1 Rose Wine

Soft Drinks

Coca Cola, Diet Coke, Sprite, Fanta, Soda & Tonic

All-Inclusive Cocktails

Cosmopolitan, Moscow Mule, Whisky Sour, Margarita, Tequila Sunrise, Gimlet, Negroni, Aperol Spritz

All-Inclusive Mocktails

Shirley Temple, Virgin Colada, Passion fruit Mojito, Berry Zing

Beer		
By Can		
Carlsberg – Denmark	330 ml	8,00
Lion – Sri Lanka	330 ml	10,00
Tiger – Singapore	330 ml	10,00
By Bottle		
Corona – Mexico	330 ml	12,00
Estrella Complot IPA – Spain	330 ml	12,00
Guinness Stout Dark – Ireland	500 ml	12,00
Paulaner – Germany	500 ml	12,00
Asahi Dry - Japan	300 ml	12,00
Draught		
Carlsberg – Denmark	500 ml	8,00
0.0% Beer		
Heineken - Netherlands	300 ml	12,00

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Whisky		
Chivas Regal 12 years	Scotland	10,00
Johnnie Walker Black Label	Scotland	11,00
Dimple 15 years	Scotland	15,00
Chivas Regal 18 years	Scotland	23,00
Glenfidich 12 years – Speyside	Single Malt - Scotland	16,00
Laphroaig 10 years – Islay	Single Malt – Scotland	27,00
Oban 14 years - Highland	Single Malt – Scotland	37,00
The Glenmorangie The Nectar d’or Sauternes Cask – Highland	Single Malt – Scotland	38,00
The Macallan 12 years Old Double Cask – Speyside	Single Malt - Scotland	38,00
Jack Daniels	Tennessee	15,00
Maker’s mark	Bourbon	18,00
Bulleit	Bourbon	20,00
Woodford Reserve	Bourbon	19,00
Jim Beam	Bourbon	11,00
Jameson	Ireland	14,00
Nikka	Japan	21,00
Suntory Chita Singel Grain	Japan	36,00
Rampur Single Malt	India	32,00
Gin		
Bombay Sapphire	England	10,00
Tanqueray	England	11,00
Hendrick’s	Scotland	12,00
Bulldog	England	13,00
Nikka	Japan	14,00
Pegasus	France	20,00
Kyrö Pink	Finland	15,00
Monkey 47	Germany	25,00
Gin Mare	Spain	25,00
Sober Gin 0.0%	France	15,00

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Vodka		
Sky	USA	11,00
Absolute Blue	Finland	10,00
Absolute Citron	Finland	11,00
Tito's Homemade	USA	12,00
Ketel One	Netherlands	12,00
Grey Goose	France	14,00
Belvedere	Poland	15,00
Nikka Coffey	Japan	17,00
Beluga Transatlantic	Russia	19,00

Tequila		
Olmecca Silver	Mexico	12,00
Jose Cuervo Gold	Mexico	8,00
Jose Cuervo Silver	Mexico	8,00
Sauza Silver	Mexico	8,00
Herradura Anejo	Mexico	18,00
Patron Silver	Mexico	19,00
Don Julio Reposado	Mexico	18,00
Clase Azul Plata	Mexico	35,00
Don Julio 1942	Mexico	45,00
Casamigos Reposado	Mexico	40,00
Casamigos Mezcal	Mexico	36,00

Rum & Cachaca		
Appleton Estate Special Gold	Jamaica	11,00
Bacardi White	Puerto Rico	10,00
Appleton Estate White	Jamaica	11,00
Bacardi Gold	Puerto Rico	12,00

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Captain Morgan Dark Rum	Jamaica	12,00
Captain Morgan Spiced	Jamaica	8,00
Plantation Dark Rum	Caribbean	8,00
Plantation White Rum	Caribbean	8,00
Plantation O.F.T.D Overproof	Caribbean	14,00
The Duppy Share-Aged Rum	Caribbean	14,00
El Dorado Special Premium 12 yrs	Guyana	18,00
Dictador Solera 12 Yrs	Columbia	22,00
Diplomatico No.1 Batch Kettle	Venezuela	32,00
Zacapa XO Centerio	Guatemala	35,00
Cachaca 51 Rum	Brazil	7,00

Cognac / Brandy

St. Remy Martin Brandy	10,00
Hennessy VS	14,00
Courvoisier VSOP	14,00
Remy Martin VSOP	15,00

Aperitif

Campari	Italy	5,00
Aperol	Italy	5,00
Pernod	France	5,00
Noilly Prat Dry	France	10,00
Pimm's No. 1	England	10,00

Liqueur

Baileys	Ireland	10,00
Kahlua	Mexico	10,00
Grand Marnier	Scotland	10,00
Tia Maria	Jamaica	10,00
Amaretto Disaronno	Italy	10,00
Midori	Japan	10,00
Cointreau	France	10,00
Sambuca	Italy	10,00
Chambord	France	15,00

Digestif

Jägermeister	Germany	10,00
Limoncello	Italy	10,00
Grappa	Italy	18,00

Non-Alcoholic

Aerated

Schweppes	6,00
Fever Tree	9,00
Red Bull Energy Drink	10,00

Fresh Juices

Orange	11,00
Pineapple	11,00
Watermelon	11,00

Cigar

Cohiba Siglo II	Petit Corona	129mm	91,00
Montecristo Open Regata	Petit Pyramid	135mm	100,00
Montecristo Edmundo	Robusto	135mm	109,00
Partagas	Torpedo	156mm	114,00
Montecristo	Torpedo	156mm	114,00
Romeo Y Julieta	Churchill	178mm	120,00
Cohiba Robusto	Robusto	124mm	120,00
Cohiba Sublimes LE 2004	Double Robusto	166mm	143,00

Wine by the Glass

Champagne/Sparkling Wines

Gruet Brut Selection, Champagne	France	24,00
La Montelliana Prosecco, Veneto	Italy	13,00

White Wines

Chardonnay, Aliwen Reserva, Undurraga	Chile	11,00
Muller-Thurgau, Trocken, Schwedhelm	Germany	13,00
Sauvignon Blanc, Stonefish, Margaret River	Australia	14,00

Red Wines

Shiraz, Garland Crest	Spain	9,00
Cabernet Sauvignon, Lutzville	South Africa	11,00
Pinot Noir, Forrest Estate, Marlborough	New Zealand	21,00

Rosé Wines

Calvet, Rose D' Anjou, Loire Valley	France	9,00
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Port Wines

Neipoort Tawny, Port	Portugal	13,00
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Bar Menu

Potato Wedges or French Fries (V)	10.00
<i>Mayo, tomato ketchup</i>	
- <i>Melted Monterey Jack Cheese (D)</i>	12.00
- <i>Add Truffle and Parmesan (V, D)</i>	14.00
Ghula (SF, G, D)	12.00
<i>Maldivian fried dumpling stuffing with tuna, onion, chili, coconut, curry mayo</i>	
Warm Marinated Olives (VG, D)	12.00
<i>Herbs, orange zest, grilled Halloumi cheese</i>	
Vegetable Crudities (V)	12.00
<i>Crunchy vegetable stick, carrot, celery, cucumber, bell pepper, remoulade dip</i>	
Calamari Fritti (S, G)	14.00
<i>Salt & pepper fried, garlic Aioli, lemon</i>	
Baja Snapper Tacos (D, G)	14.00
<i>Tortillas, craft battered fish, avocado, cabbage, baja sauce, Pico de Gallo, lime</i>	
Pinchos de Jamon Iberico (P, D, G)	15.00
<i>Ciabatta, ricotta cheese, pesto</i>	
Gambas Al Ajilo (S, G)	15.00
<i>Prawns, garlic, chili flakes, extra virgin olive oil, lemon, sour bread</i>	

Handhuvaru Rum Bar

Menu



NH COLLECTION
MALDIVES REETHI RESORT

All-Inclusive Package

Canned Beer
Draught Beer

Carlsberg
Carlsberg

Whisky
Gin
Vodka
Tequila
Rum
Rum
Rum

Chivas Regal 12 Years
Bombay Sapphire
Absolute Blue
Olmecca Silver
Bacardi White
Plantation White
Plantation Dark

Wines

1 Sparkling wine
2 House Red Wines
2 House White Wines
1 Rose Wine

Soft Drinks

Coca Cola, Diet Coke, Sprite, Fanta, Soda & Tonic

All-Inclusive Cocktails

Cosmopolitan, Moscow Mule, Whisky Sour, Margarita, Tequila Sunrise, Gimlet, Negroni, Aperol Spritz

All-Inclusive Mocktails

Shirley Temple, Virgin Colada, Passion fruit Mojito, Berry Zing

Beer

By Can

Carlsberg – Denmark	330 ml	8,00
Lion – Sri Lanka	330 ml	10,00
Tiger – Singapore	330 ml	10,00

By Bottle

Corona – Mexico	330 ml	12,00
Estrella Complot IPA – Spain	330 ml	12,00
Guinness Stout Dark – Ireland	500 ml	12,00
Paulaner – Germany	500 ml	12,00
Asahi Dry - Japan	300 ml	12,00

Draught

Carlsberg – Denmark	500 ml	8,00
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0.0% Beer

Heineken - Netherlands	300 ml	12,00
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Rum & Cachaca

British Style

Captain Morgan Spiced	Jamaica	8,00	
Planteray Dark Rum	Caribbean	8,00	
Planteray White Rum	Caribbean	8,00	
Appleton Estate Special Gold	Jamaica	11,00	
Appleton Estate White	Jamaica	11,00	
Captain Morgan Dark Rum	Jamaica	12,00	
The Duppy Share-Aged Rum	Caribbean	14,00	
Plantation O.F.T.D Overproof	Caribbean	14,00	20,00 (aged)
Plantation Stiggins Fancy Pineapple	Caribbean	14,00	20,00 (aged)
Planteray Isle of Fiji	Fiji	15,00	
Planteray Xaymaca Special Dry	Jamaica	15,00	
Planteray Mister Fogg Navy Rum	Barbados	17,00	
Planteray PXXO Pedro Ximenez	Barbados	24,00	

With its third maturation in ex-Pedro Ximenez barrels, Planteray PXXO reveals deep and greedy flavours. Coconut and vanilla aromas blend perfectly with hints of tropical fruit, spice and coffee, creating a symphony of harmonious tastes.

Planteray XO 20 th Anniversary	Caribbean	23,00	36,00 (aged)
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Superb balance between spice, toasty oak and a creamy, peppery note. Sweet and luxurious, but with more savoury notes of tobacco and dark chocolate, creating lovely balance.

Spanish Style

Bacardi White	Puerto Rico	10,00
Bacardi Gold	Puerto Rico	12,00
Dictador Solera 12 Yrs	Columbia	22,00

With an intense amber colour with touches of red, a complex nose of sweet caramel, honey, dried seeds, roasted coffee with sensations of roundness and oak.

Diplomatico No.1 Batch Kettle	Venezuela	32,00
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An intense golden rum with bold aromas of fruit, wildflowers and vanilla, followed by flavours of delicate wood tannins, toasted caramel and ripe red fruits.

Zacapa XO Centenario	Guatemala	35,00
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Balance of sweetness, fruit, spice and spirit. Long, smooth and sweet with dark cherry, chocolate, date, prune with sweet oak spices of clove, vanilla and cinnamon.

French Style

El Dorado Special Premium 12 yrs	Guyana	18,00
Cachaca 51 Rum	Brazil	7,00

Cigar

Cohiba Siglo II	Petit Corona	129mm	91,00
Montecristo Open Regata	Petit Pyramid	135mm	100,00
Montecristo Edmundo	Robusto	135mm	109,00
Partagas	Torpedo	156mm	114,00
Montecristo	Torpedo	156mm	114,00
Romeo Y Julieta	Churchill	178mm	120,00
Cohiba Robusto	Robusto	124mm	120,00
Cohiba Sublimes LE 2004	Double Robusto	166mm	143,00

Wine by the Glass

Champagne/Sparkling Wines

Gruet Brut Selection, Champagne	France	24,00
La Montelliana Prosecco, Veneto	Italy	13,00

White Wines

Chardonnay, Aliwen Reserva, Undurraga	Chile	11,00
Sauvignon Blanc, Stonefish, Margaret River	Australia	14,00

Red Wines

Cabernet Sauvignon, Lutzville	South Africa	11,00
Pinot Noir, Forrest Estate, Marlborough	New Zealand	21,00

Rosé Wines

Calvet, Rose D' Anjou, Loire Valley	France	9,00
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Port Wines

Neipoort Tawny, Port	Portugal	13,00
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Jumla Restaurant

Menu



NH COLLECTION
MALDIVES REETHI RESORT

All-Inclusive Package

Whisky

Chivas Regal 12 years
Johnnie Walker Black Label
Glenfiddich Single Malt 12 years
Jameson
Jack Daniel Tennessee
Jim Beam

Vodka

Absolute Blue
Absolute Citron
Sky
Stolichnaya
Titos's

Beer Cans

Carlsberg
Lion

Beer Bottles

Corona
Chang

Beer Draught

Carlsberg

Tequila

Olmecca Silver
Jose Cuervo Silver
Jose Cuervo Gold

Rum

Appleton Estate Special
Appleton Estate White
Bacardi White
Bacardi Gold
Captain Morgan Spiced
Plantation White
Plantation Dark
Brazilian Cachaca

Brandy

St. Remy Martin

Wine

Sparkling Wine
White Wines
Red Wines
Rosé Wine

Gin

Bombay Sapphire
Beefeater
Tanqueray

All Aperitifs

Liqueurs
Digestifs & Bitters

All Classic Cocktails

Mocktails

Shirley Temple
Virgin Colada
Passionfruit Mojito
Berry Zing

Aerated Drinks

Coca Cola
Diet Coke
Sprite
Fanta
Soda & Tonic

Canned Juices

Orange
Pineapple
Apple

Dear Oenophiles,

Our by-the-glass selection is designed to let you explore the world of wine, one pour at a time. Each wine has been chosen to express its region's true character — from crisp, aromatic whites to bold, expressive reds and delicate rosés. Whether you're enjoying a single glass before dinner or pairing each course with a different varietal, we invite you to discover the balance, depth, and story within every pour.

Pouring Standards



Champagne/Sparkling Wine – 125 ml



Red/White/Rose Wine – 100 ml



Sweet Wine – 125 ml



Port Wine – 100 ml



Sake by Tokkuri – 120 ML

Vintage is subject to availability
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Champagne/Sparkling Wines

Gruet Brut Selection, Champagne	France	24,00
La Montelliana Prosecco, Veneto	Italy	13,00

White Wines

Chardonnay, Aliwen Reserva, Undurraga	Chile	11,00
Muller-Thurgau, Trocken, Schwedhelm	Germany	13,00
Sauvignon Blanc, Stonefish, Margaret River	Australia	14,00

Red Wines

Shiraz, Garland Crest	Spain	8,00
Cabernet Sauvignon, Lutzville	South Africa	11,00
Pinot Noir, Forrest Estate, Marlborough	New Zealand	21,00

Rosé Wines

Calvet, Rose D' Anjou, Loire Valley	France	9,00
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Port Wines

Neipoort Tawny, Port	Portugal	13,00
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Champagne / Sparkling Wines

Champagne				AI price
Gruet Brut, Champagne	France	110,00		70,00
Taittinger Brut, Reims, Champagne	France	119,00		79,00
Moët & Chandon Brut, Epernay, Champagne	France	145,00		105,00
Delamotte Brut, Champagne	France	160,00		120,00
Veuve Clicquot Brut, Reims, Champagne	France	172,00		132,00
Moët & Chandon Ice Imperial, Epernay, Champagne	France	176,00		136,00
Ruinart Blanc de Blanc, Reims, Champagne	France	231,00		191,00
Taittinger Comtes de Champagne, Reims, Champagne	France	456,00		416,00
Dom Pérignon Brut, Epernay, Champagne	France	542,00		502,00
Rosé				
Devaux Cuvée Rosé	France	171,00		131,00
Moët & Chandon Brut Rosé, Epernay, Champagne	France	179,00		139,00
Grosset Reserve Brut Rosé, Champagne	France	205,00		165,00
Laurent-Perrier Brut Rosé, Tour-sur-Marne, Champagne	France	244,00		204,00
Sparkling Wine				
Langlois-Chateau Cremant de Loire Brut, Loire Valley	France	89,00		49,00
Jeio Prosecco, Veneto🍷	Italy	86,00		46,00
Sea Change Prosecco Rose, Veneto	Italy	85,00		45,00
Pares Balta, Penedes, Catalonia🍷	Spain	83,00		43,00
Santa Margherita Prosecco Extra Dry, Veneto🍷	Italy	75,00		35,00

White Wines

Chardonnay				
Chardonnay, De Bortoli, Yarra Valley	Australia	40,00		
Chardonnay, Warwick Estate The First Lady Unoaked, Stellenbosch	South Africa	54,00		14,00
Coteaux Bourguignon Blanc, Burgundy	France	56,00		16,00
Chardonnay, Montes Alpha, Casablanca Valley	Chile	59,00		19,00
Bourgogne Blanc Laforet, Joseph Drouhin, Burgundy	France	64,00		24,00

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Chardonnay, Vasse Felix 'Filius', Margaret River	Australia	67,00	27,00
Chablis Sainte Clair, Jean Marc Brocard, Burgundy	France	70,00	30,00
Mercurey Les Rochelles, Domaine Mia, Cote Chalonnaise, Burgundy	France	137,00	97,00
Puligny-Montrachet, Olivier Leflaive, Burgundy	France	317,00	277,00
Pinot Grigio			
Pinot Grigio, Le Due Torri, Friuli DOC	Italy	53,00	13,00
Pinot Grigio, Jermann, Friuli Venezia Giulia	Italy	86,00	46,00
Riesling			
Riesling, Trocken, Balthasar Ress, Rheingau	Germany	60,00	20,00
Riesling, Domaine Trimbach, Alsace	France	70,00	30,00
Riesling, Leo Alzinger Durnsteiner, Wachau	Austria	74,00	34,00
Riesling, Kabinett, Schloss Vollrads, Rheingau	Germany	77,00	37,00
Sauvignon Blanc			
Sauvignon Blanc, Frontera, Concha Y Toro, Central Valley	Chile	40,00	
Sauvignon Blanc, Greywacke, Marlborough	New Zealand	58,00	18,00
Sauvignon Blanc, Konrad, Marlborough🌿	New Zealand	58,00	18,00
Sancerre, Corty Artisian, Loire Valley	France	65,00	35,00
Pouilly-Fume, Pascal Jolivet, Loire Valley	France	88,00	48,00
Sauvignon Blanc, Cloudy Bay, Marlborough	New Zealand	100,00	60,00
Others			
Gewurztraminer, Adobe Reserve Emiliana🌿	Chile	55,00	15,00
Chenin Blanc, Ken Forrester Old Vine Reserve, Western Cape	South Africa	56,00	16,00
Gruner Veltliner, Domaene Gobelsburg, Kamptal🌿	Austria	58,00	18,00
Albarino, Garzon Reserva, Maldonado	Uruguay	64,00	24,00
Vermentino, Is Argiolas, Sardinia	Italy	69,00	29,00
Gavi di Gavi DOCG, La Scolca Black Label, Piedmont	Italy	136,00	96,00
White Blends			
Château Beauregard Lagupeau Blanc, Graves, Bordeaux	France	56,00	16,00
Châteauneuf-du-Pape, Domaine Chante Cigale, Rhône🌿	France	134,00	94,00
Ca'Marcanda, Vistamare, Gaja Bolgheri, Tuscany	Italy	141,00	101,00

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Red Wines

Pinot Noir

Coteaux Bourguignon Rouge, Burgundy	France	60,00	20,00
Pinot Noir, Schubert, Wairarapa	New Zealand	62,00	22,00
Pinot Noir, Saint Clair Vicar's Choice, Marlborough	New Zealand	75,00	35,00
Bourgogne Rouge, Louis Jadot, Burgundy	France	79,00	39,00
Pinot Noir, "Gravel Road" Roco, Willamette Valley, Oregon	USA	100,00	60,00
Savigny-les-Beaune Premier Cru, Maison Roche de Bellene, Burgundy	France	160,00	120,00
Gevrey-Chambertin "Le Village", Edouard Delaunay, Burgundy	France	231,00	191,00

Cabernet Sauvignon

Cabernet Sauvignon, Frontera, Concha Y Toro, Central Valley	Australia	40,00	
Cabernet Sauvignon, Stonefish, Margaret River	Australia	62,00	22,00
Cabernet Sauvignon, Marques de Casa Concha, Maipo Valley	Chile	77,00	37,00
Cabernet Sauvignon, Kenwood Vineyards, Sonoma County	USA	78,00	38,00
Cabernet Sauvignon, Meerlust, Stellenbosch	South Africa	114,00	74,00

Bordeaux Blend

Clarendelle Saint-Emilion Rouge, Bordeaux	France	64,00	24,00
Escudo Rojo, Baron Philippe de Rothschild, Central Valley	Chile	67,00	27,00
Château Pierrefitte Lalande de Pomerol, Bordeaux	France	88,00	48,00
La Demoiselle de By Médoc, Rollan de By, Bordeaux	France	94,00	54,00
Warwick Estate Trilogy, Stellenbosch	South Africa	103,00	63,00
Moss Wood Amy's, Margaret River	Australia	103,00	63,00
Château de Malengin 'Eve' Montagne, St. Emillion, Bordeaux	France	131,00	91,00
Château Teynac, St. Julien, Bordeaux	France	149,00	109,00
Château Leoville Poyferre, St. Julien, Bordeaux	France	409,00	369,00

Merlot

Merlot, Montes Alpha, Colchagua Valley	Chile	68,00	28,00
Merlot, Chateau St. Michelle, Washington	USA	71,00	31,00

Nebbiolo

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Barolo DOCG, Mauro Molino, Piedmont	Italy	133,00	93,00
Barbaresco DOCG, Prunotto, Piedmont	Italy	136,00	96,00
Sito Moresco Rosso, Gaja, Langhe, Piedmont	Italy	161,00	121,00
Sangiovese/Sangiovese Blend			
Chianti Ruffina Nipozzano, Frescobaldi, Tuscany	Italy	76,00	36,00
Villa Rosso, Marchesi Antinori, Tuscany	Italy	92,00	52,00
Vino Nobile de Montepulciano, Poliziano, Tuscany	Italy	109,00	69,00
Super Tuscan			
'Lucente' Tenute Luce, Toscana IGT, Tuscany	Italy	129,00	89,00
Tignanello, Marchesi Antinori, Tuscany	Italy	438,00	398,00
Valpolicella Blend			
Valpolicella Ventiterre, Zonin, Veneto	Italy	40,00	
Valpolicella Ripasso Classico, Speri, Veneto 🌿	Italy	85,00	45,00
Amarone della Valpolicella Classico, Allegrini, Veneto	Italy	211,00	171,00
Tempranillo			
Tempranillo, Emilio Moro, Finca Resalso, Ribero del Duero	Spain	63,00	23,00
Tempranillo, "Finca La Montesa" Palacios Remondo, Rioja	Spain	82,00	42,00
Shiraz/Syrah			
Syrah, Reyneke, Stellenbosch 🌿	South Africa	59,00	19,00
Shiraz, Torbreck Woodcutter's, Barossa Valley	Australia	79,00	39,00
Shiraz, Bishop Glaetzer, Barossa Valley	Australia	103,00	63,00
The Chocolate Block, Boekenhoutskloof, Swartland (Syrah & Grenache)	South Africa	103,00	63,00
Crozes-Hermitage, E. Guigal, Rhone Valley	France	103,00	63,00
Bin 2, Penfolds, South Australia (Shiraz & Mataro)	Australia	111,00	71,00
Grenache			
Grenache, Hewitson Ungrafted, Barossa Valley	Australia	75,00	35,00
Grenache, Swanepoel, Tulbagh Valley	South Africa	79,00	39,00

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Malbec

Malbec, Vinocol, Mendoza 🌿	Argentina	60,00	20,00
Malbec, Catena Visat Flores, Mendoza	Argentina	61,00	21,00
Malbec, Masi Tupungato, Mendoza 🌿	Argentina	65,00	25,00

Others

Montepulciano D'Abruzzo, La Valentina	Italy	60,00	20,00
Carmenere, Montes Alpha, Colchagua Valley	Chile	68,00	28,00
Gamay, Trenel Morgon, Cote du Py, Beaujolais	France	71,00	31,00
Pinotage, Swanapoel, Tulbagh Valley	South Africa	79,00	39,00
Cabernet Franc, Warwick Estate, Stellenbosch	South Africa	97,00	57,00
Zinfandel, Rombauer Vineyards, Napa Valley	USA	148,00	108,00
Aglianico, Taurasi DOCG 'Radici', Mastroberardino, Campania	Italy	167,00	127,00

Red Blends

Tinto Lagar De Baixo Baga, Bairrada, Neipoort	Portugal	71,00	31,00
Châteauneuf-du-Pape, Chante Cigale, Rhone Valley	France	144,00	104,00

Rose Wines

Frontera, Concha Y Toro, Central Valley	Chile	40,00	
Zweigelt Rosé, Domaene Gobelsburg, Kamptal	Austria	85,00	45,00
Château Routas, Côtes de Provence	France	86,00	46,00
Pinotage, Kanonkop, Kadette, Stellenbosch	South Africa	90,00	50,00
Château Minuty, M, Côtes de Provence	France	99,00	59,00
Château d'Esclans, Whispering Angel, Côtes de Provence	France	100,00	60,00

Sweet Wines

Moscato d'Asti DOCG, Fontanafredda, Piedmont	Italy	60,00	20,00
Château de Rayne Vigneau Clos l'Abeilley, Sauternes (375 ML)	France	80,00	40,00
Oremus Vendimia Tardia, Tokaji (500 ML)	Hungary	94,00	54,00

Port Wines

LBV Neipoort Port	Portugal	62,00	22,00
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Vintage is subject to availability
All prices are in US Dollars and are exclusive of 17% GST and 10% Service Charge.

Tawny Neipoort Port	Portugal		93,00	53,00
Special Format Wines				
Laurent-Perrier Brut, Tour-sur-Marne, France	Champagne	1500 ml	298,00	258,00
Taittinger Brut Rose, Reims, France	Champagne	375 ml	131,00	91,00
Veuve Clicquot Brut, Epernay, France	Champagne	375 ml	133,00	93,00
Lanson Le Black Label Brut, France	Champagne	375 ml	156,00	116,00
Chablis, J. Moreau & Fils, Burgundy, France	White	375 ml	73,00	33,00
Sancerre Vacheron, Loire Valley, France 🍷	White	375 ml	84,00	44,00
Chateau Gruaud-Larose 'Sarget de Gruaud-Larose' Saint-Julien, Bordeaux, France	Red	375 ml	107,00	67,00
Pinot Noir, Brokenwood, Beechworth, Australia	Red	375 ml	83,00	43,00

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KAIYO

Wine
Sparkling Wine
White Wines
Red Wines
Rosé Wine

Tequila
Olmecca Silver
Jose Cuervo Silver
Jose Cuervo Gold

Rum
Appleton Estate Special
Appleton Estate White
Bacardi White
Bacardi Gold
Captain Morgan Spiced
Plantation White
Plantation Dark

Canned Beer
Carlsberg
Lion
Bottled Beer
Corona
Chang
Draught Beer
Carlsberg

Whisky
Chivas Regal 12 years
Johnnie Walker Black Label
Glenfiddich Single Malt 12 years
Jameson
Jack Daniel Tennessee

Vodka
Absolute Blue
Absolute Citron
Sky
Stolichnaya

Brandy
St. Remy Martin

All Aperitifs
Liqueurs
Digestifs & Bitters

Aerated Drinks
Coca Cola
Diet Coke
Sprite
Fanta
Soda & Tonic

Gin
Bombay Sapphire
Beefeater
Tanqueray

All Classic Cocktails

Mocktails
Shirley Temple
Virgin Colada
Passionfruit Mojito
Berry Zing

Canned Juices
Orange
Pineapple
Apple

Set Menu

Appetisers

Vietnamese Fresh Spring Rolls (S, N, G)

Prawn, rice vermicelli, garden herbs, hoisin-peanut & nuoc cham sauces

Thod Man Pla (G)

Southern Thai fish cakes, lemongrass, cucumber, mango-chilli dipping

Vegetable Tempura (V, G)

Fried cauliflower, long beans, broccoli, young corn, tamarind sauce

Salads

Som Tum Kung (S, G)

Thai prawn & papaya salad, chili, red onion, tomato, coriander, som tum dressing

Yum Neua (G, N)

Thai spicy grilled beef salad, lemongrass, red chilli, cucumber, cashews, lettuce, and thai chilli dressing

Sushi / Sashimi

Sashimi Platter, 3 pieces: tuna, salmon, reef fish (G)

Thin slices of fresh fish with wasabi, soy & pickled ginger

Spicy Tuna Roll, 3 pieces (G)

Tuna, sriracha mayo, scallions, sesame

Soup

Sup Sayur Sariratu (VG)

Indonesian vegetable clear soup, carrot, tomato, broccoli, leek, potato

Tom Kha Gai (G)

Thai chicken coconut soup, mushroom, coriander

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Main Course

Rice

Yang Chow Fried Rice (S, G)

Cantonese-style fried rice, chicken, beef, prawns, carrot, green peas, sweet corn

Khao Phad Kaiyo (S, G)

Kaiyo's special fried rice, prawns, squid, sliced truffles, carrot, scallions, vegetable pickle, fried egg

Noodles

Cantonese Seafood Noodles (S, G)

Prawns, squid, mussels, egg noodles, broccoli, young corn, mushroom, quail eggs, seafood sauce, spring onion

Mee Goreng Mamak (G, S)

Malaysian stir fried egg noodles, chicken, soya sauce, vegetable pickle, prawn crackers

Char Sui Beef Noodles (G)

Chinese wok fried flat rice noodles, black angus beef, carrot, bok choy

Flavours of Asia

Babi Kecap Bali (G, P)

Braised pork, sweet soya-chilli sauce, green bean, sambal matah, coconut-turmeric rice

Red Curry Prawns (S, G)

Thai eggplant, red chilli, long beans, coriander, coconut cream, steamed rice

Gaeng Kiew Wan Gai

Thai green curry chicken, Thai eggplant, sweet basil, steamed rice

Vegetarian / Vegan Options

Thai Green Tofu Curry (G)

Coconut based sauce, vegetables, tofu

Pad Thai Vegetarian (G)

Thick rice noodles, cabbage, carrot, leek, mushroom, tofu, chives

Veggie Ramen (G)

Umami broth, ramen noodles, mushrooms, bok choy, carrot, tofu

Dessert

Dadar Gulung (G)

Indonesian crepes, freshly grated coconut, coconut ice-cream

Mango Sticky Rice (VG)

Sweet coconut sauce, sliced mango

Black Sesame Ice Cream (D)

Citrus and berry salad, sesame tuile

Tropical Fruits

Sliced tropical fruits, lime wedges

À La Carte Menu

Appetisers

Thod Man Pla	16,00
<i>Southern Thai fish cakes, lemongrass, cucumber, mango-chilli dipping</i>	
Vietnamese Fresh Spring Rolls	18,00
<i>Prawn, rice vermicelli, garden herbs, hoisin-peanut & nuoc cham sauces</i>	
Prawn Tempura (6 pcs)	19,00
<i>Tempura fried prawns, ginger, daikon radish, soy sauce</i>	
Yellowfin Tuna Tataki	22,00
<i>Seared sesame crusted tuna, truffle ponzu, spring onions, radish</i>	

Salads

Wakame Salad (G)	18,00
<i>Pickled seaweed, mixed leaves, onion, carrot, tomato, cucumber, sesame dressing, toasted sesame seeds</i>	
Som Tum Kung	21,00
<i>Thai prawn & papaya salad, chili, red onion, tomato, coriander, som tum dressing</i>	
Yum Neua	24,00
<i>Thai spicy grilled beef salad, lemongrass, red chilli, cucumber, cashews, lettuce, Thai chilli dressing</i>	

Sushi / Sashimi

Spicy Tuna Roll (6 pcs)	22,00
<i>Tuna, sriracha mayo, scallions, sesame</i>	
Sashimi Platter (3pcs tuna, salmon, reef fish)	23,00
<i>Thin slices of fresh fish with wasabi, soy & pickled ginger</i>	
Dragon Roll (6 pcs)	24,00
<i>Glazed eel, cucumber roll, avocado, ebi mayo</i>	

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Soup	
Sup Sayur Sariratu <i>Indonesian vegetable clear soup, carrot, tomato, broccoli, leek, potato</i>	16,00
Tom Kha Gai <i>Thai chicken coconut soup, mushroom, coriander</i>	18,00
Malaysian Laksa <i>Spicy seafood noodle soup, tofu, boiled egg, scallions</i>	20,00
Main Course	
Rice	
Yang Chow Fried Rice <i>Cantonese style fried rice, chicken, beef, prawns, carrot, green peas, sweet corn</i>	30,00
Khao Phad Kaiyo <i>Kaiyo's special fried rice, prawns, squid, sliced truffles, carrot, scallions, vegetable pickle, fried egg</i>	32,00
Noodles	
Mee Goreng Mamak <i>Malaysian stir fried egg noodles, chicken, soya sauce, vegetable pickle, prawn crackers</i>	26,00
Cantonese Seafood Noodles <i>Prawns, squid, mussels, egg noodles, broccoli, young corn, mushroom, quail eggs, seafood sauce, spring onion</i>	32,00
Char Sui Beef Noodles <i>Chinese wok fried flat rice noodles, black angus beef, carrot, bok choy</i>	34,00
Spiny Lobster Pad Thai <i>Thick rice noodles, lobster, cabbage, carrot, leek, mushroom, tofu, chives</i>	43,00

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Flavours of Asia

Gaeng Kiew Wan Gai 28,00

Thai green curry chicken, Thai eggplant, sweet basil, steamed rice

Ayam Jimbaran 32,00

Balinese style chicken, chilli lemongrass sauce, green bean,

sambal matah, turmeric coconut rice

Babi Kecap Bali 34,00

Braised pork, sweet soya-chilli sauce, green bean, sambal matah,

coconut-turmeric rice

Nonya Singapore Salmon Stew 46,00

Chilli coconut sauce, steamed Rice

Massaman Neua 48,00

Southern Thai style wagyu beef curry, potato, Thai basil, steamed rice

Japanese Miso Black Cod 54,00

Miso marinated cod, sautéed baby bok choy, garlic, simmered daikon

Mongolian Beef 58,00

Braised black angus beef, rich soy sauce, broccoli, green bean, steamed rice

Red Curry Spiny Lobster 65,00

Thai eggplant, red chilli, long beans, coriander, coconut cream, steamed rice

(for dine around meal plan, a USD 35 supplement charge will be applied)

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Kaiyo Seafood Specials

Whole Steamed Reef Fish 32,00
Served with ginger scallion, lime dressing, side of steamed vegetables

Chilli-Garlic Butter Crab 67,00
Whole crab in Thai-style spicy garlic butter
(for dine around meal plan, a USD 25 supplement charge will be applied)

Vegetarian / Vegan Options

Vegetable Tempura 18,00
Fried cauliflower, long beans, broccoli, young corn, tamarind sauce

Thai Green Tofu Curry 18,00
Coconut based sauce, vegetables, tofu

Pad Thai Vegetarian 18,00
Thick rice noodles, cabbage, carrot, leek, mushroom, tofu, chives

Veggie Ramen 20,00
Umami broth, ramen noodles, mushrooms, bok choy, carrot, tofu

Sides

Jasmine Steamed Rice	4,00
Garlic & Ginger Wok-fried Greens	6,00
Kaiyo Kimchi (house-made)	6,00
Wok-fried Assorted mushrooms	8,00

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Dessert	
Dadar Gulung <i>Indonesian crepes, freshly grated coconut, coconut ice-cream</i>	16,00
Vietnamese Coffee Crème Caramel <i>Coffee infused custard dessert, vanilla ice-cream</i>	16,00
Mango Sticky Rice <i>sweet coconut sauce, sliced mango</i>	16,00
Black Sesame Ice Cream <i>Citrus and berry salad, sesame tuile</i>	18,00
Matcha Green Tea Mousse <i>light mousse, white chocolate & azuki bean</i>	24.00

Dear Oenophiles,

Our by the glass selection is designed to let you explore the world of wine, one pour at a time. Each wine has been chosen to express its region's true character — from crisp, aromatic whites to bold, expressive reds and delicate rosés. Whether you're enjoying a single glass before dinner or pairing each course with a different varietal, we invite you to discover the balance, depth, and story within every pour.

Pouring Standards



Champagne/Sparkling Wine – 125 ml



Red/White/Rose Wine – 100 ml



Sweet Wine – 125 ml



Port Wine – 100 ml



Sake by Tokkuri – 120 ml

Vintage is subject to availability
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Champagne/Sparkling

NV	Taittinger Brut Reserve, Reims, Champagne	France	24,00
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The nose is light and delicate with hints of fruits and brioche. The palate is lean but has considerable depth and elegance with a long, fresh finish.

NV	Devaux Cuvée Rose, Cote des Bar, Champagne	France	34,00
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Fruity sparkling wine with aromas of ripe raspberries, notes of fresh flowers and balsamic hints. The palate is smooth, balanced and refreshing

NV	Santa Margherita Prosecco, Veneto 🍃	Italy	15,00
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Delicate floral bouquet of acacia mingled with aromas of green and citrus fruit. On the palate, tropical flavors blend with notes of cherry and plum. The finish is lengthy and creamy

White

	Sauvignon Blanc, Greywacke, Marlborough	New Zealand	15,00
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Intense aromas of tropical fruits like passionfruit and guava, citrus notes of grapefruit and lime. The palate is crisp, vibrant, and full-bodied with ripe fruit flavors, hints of mineral and flint, and a long, succulent finish.

	Riesling, Trocken, Balthasar Ress, Rheingau	Germany	15,00
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Notes of stone and tree fruits like pear, peach, and quince, along with citrus elements. On the palate, it is characterized by its lively, high acidity, a dry and mineral backbone, and often has herbal or floral notes, with a lingering fresh finish.

Red

	Pinot Noir, Schubert, Wairarapa	New Zealand	15,00
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Aromas of ripe red cherry, raspberry, and strawberry intertwined with notes of toasted spice, coffee, and floral perfume. On the palate, fruit-forward profile with flavors of red and dark berries, spice, and coffee, supported by a silky texture and a long, savoury or toasty finish.

	Villa Rosso, Marchesi Antinori, Tuscany	Italy	19,00
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A ruby-red wine with a complex bouquet of red and black fruits like cherries and plums, complemented by notes of spice, vanilla, tobacco, and boxwood. Its palate is full-bodied with velvety tannins, excellent freshness, and a long, savory finish with the hints of dark chocolate and coffee.

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Rosé

Zweigelt Rosé, Domaene Gobelsburg, Kamptal

Austria

17,00

A medium-bodied, refreshing wine with notes of red berries, cherry, and a hint of spice. It is often described as juicy, crisp, and dry, with a zesty finish of mineral acidity and citrus peel.

Sweet

Moscato d'Asti DOCG, Fontanafredda, Piedmont

Italy

10,00

Pure, intense nose of orange flowers, sage, and honey. On the palate, pleasantly sweet, featuring honey & freshly picked grapes.

Port

Neipoort Tawny, Port

Portugal

13,00

Smooth and mellow Portuguese Port wine aged in oak barrels. It offers nutty aromas, caramelized flavors, and a hint of dried fruits, with a velvety texture.

Sake

Hakutsuru	Junmai Daiginjo	120 ml	17,00
Ginrei Gassan	Honjozo	120 ml	18,00
Choya	Umeshu	120 ml	14,00
Iichiko	Sochu	60 ml	12,00

Sake

				AI price
Jozen Mizuno Gotoshi	Sparkling Sake	360 ml	82,00	42,00
Jozen Mizuno Gotoshi	Junmai Ginjo	300 ml	64,00	24,00
Jozen Mizuno Gotoshi Jukusei	Junmai Ginjo	300 ml	68,00	28,00
Jozen Tosuke	Junmai Daiginjo	630 ml	95,00	55,00
Hakutsuru	Junmai Daiginjo	720 ml	100,00	60,00
Ginrei Gassan	Honjozo	720 ml	107,00	67,00
Iichiko	Sochu	720 ml	148,00	108,00
Choya	Umeshu	650 ml	82,00	22,00

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Champagne

AI price

NV	Taittinger Brut, Reims, Champagne	France	119,00	79,00
NV	Veuve Clicquot Brut, Reims, Champagne	France	172,00	132,00
NV	Moët & Chandon Ice Imperial, Epernay, Champagne	France	176,00	136,00
NV	Ruinart Blanc de Blanc, Reims, Champagne	France	231,00	191,00
	Taittinger Comtes de Champagne, Reims, Champagne	France	456,00	416,00
ROSE				
NV	Devaux Cuvée Rosé	France	171,00	131,00
NV	Grosset Reserve Brut Rosé, Champagne	France	205,00	165,00

Sparkling Wines

NV	Sea Change Prosecco Rose, Veneto	Italy	85,00	45,00
NV	Pares Balta, Penedes, Catalonia🌿	Spain	83,00	43,00
NV	Santa Margherita Prosecco Extra Dry, Veneto🌿	Italy	75,00	35,00

White Wines

Chardonnay

Chardonnay, Warwick Estate The First Lady Unoaked, Stellenbosch	South Africa	54,00	14,00
Bourgogne Blanc Laforet, Joseph Drouhin, Burgundy	France	64,00	24,00
Chardonnay, Vasse Felix 'Filius', Margaret River	Australia	67,00	27,00
Mercurey Les Rochelles, Domaine Mia, Cote Chalonnaise, Burgundy	France	137,00	97,00

Pinot Grigio

Pinot Grigio, Jermann, Friuli Venezia Giulia	Italy	86,00	46,00
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Riesling

Riesling, Trocken, Balthasar Ress, Rheingau	Germany	60,00	20,00
Riesling, Domaine Trimbach, Alsace	France	70,00	30,00
Riesling, Kabinett, Schloss Vollrads, Rheingau	Germany	77,00	37,00

Sauvignon Blanc

Sauvignon Blanc, Greywacke, Marlborough	New Zealand	58,00	18,00
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Sancerre, Corty Artisan, Loire Valley	France	65,00	25,00
Sauvignon Blanc, Cloudy Bay, Marlborough	New Zealand	100,00	60,00
Others			
Gewurztraminer, Adobe Reserve Emiliana🍷	Chile	55,00	15,00
Gruner Veltliner, Domaene Gobelsburg, Kamptal🍷	Austria	58,00	18,00
Albarino, Garzon Reserva, Maldonado	Uruguay	64,00	24,00
Vermentino, Is Argiolas, Sardinia	Italy	69,00	29,00
Gavi di Gavi DOCG, La Scolca Black Label, Piedmont	Italy	136,00	96,00

White Blends

Ca'Marcanda, Vistamare, Gaja Bolgheri, Tuscany	Italy	141,00	101,00
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Red Wines

Pinot Noir

Coteaux Bourguignon Rouge, Burgundy	France	60,00	20,00
Pinot Noir, Schubert, Wairarapa	New Zealand	62,00	22,00
Pinot Noir, "Gravel Road" Roco, Willamette Valley, Oregon	USA	100,00	60,00
Savigny-les-Beaune Premier Cru, Maison Roche de Bellene, Burgundy	France	160,00	120,00

Cabernet Sauvignon

Cabernet Sauvignon, Stonefish, Margaret River	Australia	62,00	22,00
Cabernet Sauvignon, Kenwood Vineyards, Sonoma County	USA	78,00	38,00

Bordeaux Blend

Escudo Rojo, Baron Philippe de Rothschild, Central Valley	Chile	67,00	27,00
La Demoiselle de By Médoc, Rollan de By, Bordeaux	France	94,00	54,00
Warwick Estate Trilogy, Stellenbosch	South Africa	103,00	63,00
Château de Malengin 'Eve' Montagne, St. Emillion, Bordeaux	France	131,00	91,00
Château Teynac, St. Julien, Bordeaux	France	149,00	109,00

Merlot

Merlot, Chateau St. Michelle, Washington	USA	71,00	31,00
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Nebbiolo			
Barbaresco DOCG, Prunotto, Piedmont	Italy	136,00	106,00
Sito Moresco Rosso, Gaja, Langhe, Piedmont	Italy	161,00	121,00
Sangiovese/Sangiovese Blend			
Villa Rosso, Marchesi Antinori, Tuscany	Italy	92,00	52,00
Vino Nobile de Montepulciano, Poliziano, Tuscany	Italy	109,00	69,00
Super Tuscan			
‘Lucente’ Tenute Luce, Toscana IGT, Tuscany	Italy	129,00	89,00
Valpolicella Blend			
Valpolicella Ripasso Classico, Speri, Veneto 🌿	Italy	85,00	45,00
Amarone della Valpolicella Classico, Allegrini, Veneto	Italy	211,00	171,00
Tempranillo			
Tempranillo, Emilio Moro, Finca Resalso, Ribero del Duero	Spain	63,00	23,00
Shiraz/Syrah			
Syrah, Reyneke, Stellenbosch 🌿	South Africa	59,00	19,00
Shiraz, Torbreck Woodcutter’s, Barossa Valley	Australia	79,00	39,00
Crozes-Hermitage, E. Guigal, Rhone Valley	France	103,00	63,00
Grenache			
Grenache, Hewitson Ungrafted, Barossa Valley	Australia	75,00	35,00
Malbec			
Malbec, Vinocol, Mendoza 🌿	Argentina	60,00	20,00
Malbec, Masi Tupungato, Mendoza 🌿	Argentina	65,00	25,00
Others			
Montepulciano D’Abruzzo, La Valentina	Italy	60,00	20,00
Gamay, Trelon Morgon, Cote du Py, Beaujolais	France	71,00	31,00
Zinfandel, Rombauer Vineyards, Napa Valley	USA	148,00	108,00
Aglianico, Taurasi DOCG ‘Radici’, Mastroberardino, Campania	Italy	167,00	127,00
Red Blends			
Tinto Lagar De Baixo Baga, Bairrada, Neipoort	Portugal	71,00	31,00
Rosé Wines			
Zweigelt Rosé, Domaene Gobelsburg, Kamptal	Austria	85,00	45,00

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Château Routas, Côtes de Provence	France	86,00	46,00
Château Minuty, M, Côtes de Provence	France	99,00	59,00

Sweet Wines

Moscato d'Asti DOCG, Fontanafredda, Piedmont	Italy	60,00	20,00
Château de Rayne Vigneau Clos l'Abeilley, Sauternes (375 ML)	France	80,00	40,00

Port Wines

LBV Neipoort Port	Portugal	62,00	22,00
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Special Formats

NV	Laurent-Perrier Brut, Tour-sur-Marne, France	Champagne	1500 ml	298,00	258,00
NV	Taittinger Brut Rose, Reims, France	Champagne	375 ml	131,00	91,00
NV	Veuve Clicquot Brut, Epernay, France	Champagne	375 ml	133,00	93,00
	Sancerre Vacheron, Loire Valley, France 	White	375 ml	84,00	44,00
	Pinot Noir, Brokenwood, Beechworth, Australia	Red	375 ml	83,00	43,00

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Kaiyo Kids Menu

Mains

Fried Rice or Egg Noodles (G) <i>Vegetables chicken, beef, spring onion</i>	14.00
Chicken or Fish Tempura (G) <i>Salad, tempura sauce</i>	16.00
Sweet & Sour Chicken or Fish (GF) <i>Steam jasmine rice</i>	14.00
Stir Fried Beef (G) <i>Stir-fried beef and vegetables with oyster sauce</i>	16.00
Stir Fried Vegetables (V) <i>Steam jasmine rice, boiled egg noodles or rice noodles</i>	12.00

Desserts

Tropical Fruit Plate	12.00
Frozen Mochi (D) <i>Sesame tuile, mango salsa</i>	12.00
House Ice Cream <i>per scoop</i> (D)	4.00

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Madumaithiri Bar

Menu



NH COLLECTION
MALDIVES REETHI RESORT

All-Inclusive Package

Canned Beer
Draught Beer

Carlsberg
Carlsberg

Whisky
Gin
Vodka
Tequila
Rum
Rum
Rum

Chivas Regal 12 Years
Bombay Sapphire
Absolute Blue
Olmeca Silver
Bacardi White
Plantation White
Plantation Dark

Wines

1 Sparkling wine
2 House Red Wines
2 House White Wines
1 Rose Wine

Soft Drinks

Coca Cola, Diet Coke, Sprite, Fanta, Soda & Tonic

All-Inclusive Cocktails

Cosmopolitan, Moscow Mule, Whisky Sour, Margarita, Tequila Sunrise, Gimlet, Negroni, Aperol Spritz

All-Inclusive Mocktails

Shirley Temple, Virgin Colada, Passion fruit Mojito, Berry Zing

Beer

By Can

Carlsberg – Denmark	330 ml	8,00
Lion – Sri Lanka	330 ml	10,00
Tiger – Singapore	330 ml	10,00

By Bottle

Corona – Mexico	330 ml	12,00
Estrella Complot IPA – Spain	330 ml	12,00
Guinness Stout Dark – Ireland	500 ml	12,00
Paulaner – Germany	500 ml	12,00
Asahi Dry – Japan	300 ml	12,00

Draught

Carlsberg – Denmark	500 ml	8,00
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0.0% Beer

Heineken - Netherlands	300 ml	12,00
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Wine by the Glass

Champagne/Sparkling Wines

Gruet Brut Selection, Champagne	France	24,00
La Montelliana Prosecco, Veneto	Italy	13,00

White Wines

Chardonnay, Aliwen Reserva, Undurraga	Chile	11,00
Muller-Thurgau, Trocken, Schwedhelm	Germany	13,00
Sauvignon Blanc, Stonefish, Margaret River	Australia	14,00

Red Wines

Shiraz, Garland Crest	Spain	9,00
Cabernet Sauvignon, Lutzville	South Africa	11,00
Pinot Noir, Forrest Estate, Marlborough	New Zealand	21,00

Rosé Wines

Calvet, Rose D' Anjou, Loire Valley	France	9,00
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Port Wines

Neipoort Tawny, Port	Portugal	13,00
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Whisky		
Chivas Regal 12 years	Scotland	10,00
Johnnie Walker Black Label	Scotland	11,00
Dimple 15 years	Scotland	15,00
Chivas Regal 18 years	Scotland	23,00
Glenfidich 12 years – Speyside	Single Malt - Scotland	16,00
Laphroaig 10 years – Islay	Single Malt – Scotland	27,00
Oban 14 years - Highland	Single Malt – Scotland	37,00
The Glenmorangie The Nectar d’or Sauternes Cask – Highland	Single Malt – Scotland	38,00
The Macallan 12 years Old Double Cask – Speyside	Single Malt - Scotland	38,00
Jack Daniels	Tennessee	15,00
Maker’s mark	Bourbon	18,00
Bulleit	Bourbon	20,00
Woodford Reserve	Bourbon	19,00
Jim Beam	Bourbon	11,00
Jameson	Ireland	14,00
Nikka	Japan	21,00
Suntory Chita Singel Grain	Japan	36,00
Rampur Single Malt	India	32,00
Gin		
Bombay Sapphire	England	10,00
Tanqueray	England	11,00
Hendrick’s	Scotland	12,00
Bulldog	England	13,00
Nikka	Japan	14,00
Pegasus	France	20,00
Kyrö Pink	Finland	15,00
Monkey 47	Germany	25,00
Gin Mare	Spain	25,00
Sober Gin 0.0%	France	15,00

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Vodka		
Sky	USA	11,00
Absolute Blue	Finland	10,00
Absolute Citron	Finland	11,00
Tito's Homemade	USA	12,00
Ketel One	Netherlands	12,00
Grey Goose	France	14,00
Belvedere	Poland	15,00
Nikka Coffey	Japan	17,00
Beluga Transatlantic	Russia	19,00
Tequila		
Olmecca Silver	Mexico	12,00
Jose Cuervo Gold	Mexico	8,00
Jose Cuervo Silver	Mexico	8,00
Sauza Silver	Mexico	8,00
Herradura Anejo	Mexico	18,00
Patron Silver	Mexico	19,00
Don Julio Reposado	Mexico	18,00
Clase Azul Plata	Mexico	35,00
Don Julio 1942	Mexico	45,00
Casamigos Reposado	Mexico	40,00
Casamigos Mezcal	Mexico	36,00
Rum & Cachaca		
Appleton Estate Special Gold	Jamaica	11,00
Bacardi White	Puerto Rico	10,00
Appleton Estate White	Jamaica	11,00
Bacardi Gold	Puerto Rico	12,00
Captain Morgan Dark Rum	Jamaica	12,00
Captain Morgan Spiced	Jamaica	8,00
Plantation Dark Rum	Caribbean	8,00

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Plantation White Rum	Caribbean	8,00
Plantation O.F.T.D Overproof	Caribbean	14,00
The Duppy Share-Aged Rum	Caribbean	14,00
El Dorado Special Premium 12 yrs	Guyana	18,00
Dictador Solera 12 Yrs	Columbia	22,00
Diplomatico No.1 Batch Kettle	Venezuela	32,00
Zacapa XO Centerio	Guatemala	35,00
Cachaca 51 Rum	Brazil	7,00
Cognac / Brandy		
St. Remy Martin Brandy		10,00
Hennessy VS		14,00
Courvoisier VSOP		14,00
Remy Martin VSOP		15,00
Aperitif		
Campari	Italy	5,00
Aperol	Italy	5,00
Pernod	France	5,00
Noilly Prat Dry	France	10,00
Pimm's No. 1	England	10,00
Liqueur		
Baileys	Ireland	10,00
Kahlua	Mexico	10,00
Grand Marnier	Scotland	10,00
Tia Maria	Jamaica	10,00
Amaretto Disaronno	Italy	10,00
Midori	Japan	10,00
Cointreau	France	10,00
Sambuca	Italy	10,00
Chambord	France	15,00

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Digestif			
Jägermeister	Germany		10,00
Limoncello	Italy		10,00
Grappa	Italy		18,00
Non-Alcoholic			
<i>Aerated</i>			
Schweppes			6,00
Fever Tree			9,00
Red Bull Energy Drink			10,00
<i>Fresh Juices</i>			
Orange, Pineapple, Watermelon			11,00
<i>Tea/Coffee</i>			
Tea	English breakfast/Chamomile/Green tea		6,00
Coffee	Espresso/Cappuccino/Latte/Flat white/Hot chocolate/Mocha		6,00
Tobacco			
<i>Cigar</i>			
Cohiba Siglo II	Petit Corona	129mm	91,00
Montecristo Open Regata	Petit Pyramid	135mm	100,00
Montecristo Edmundo	Robusto	135mm	109,00
Partagas	Torpedo	156mm	114,00
Montecristo	Torpedo	156mm	114,00
Romeo Y Julieta	Churchill	178mm	120,00
Cohiba Robusto	Robusto	124mm	120,00
Cohiba Sublimes LE 2004	Double Robusto	166mm	143,00
<i>Cigarette</i>			25,00
Marlboro, Camel			

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Pizza Menu

All our pizzas are artisanal Neapolitan and Roman style

Margherita (V, D, G) - 15.00

Fresh mozzarella, basil

Maldiviana (G, D) - 20.00

Yellow fin tuna, grated coconut, onion

Quattro Stagioni (G, D, P) - 20.00

Artichokes, buffalo mozzarella, olive, mushrooms,
prosciutto cotto

Diavola (G, D, P) - 20.00

Buffalo mozzarella, spicy salami, peppers

Bianco (V, D, G) - 20.00

White cream truffle base, mushrooms, pecorino, ricotta, and arugula salad

Ai Frutti Di Mare (G, D, S) - 20.00

Marinara, fresh seafood, parsley salad

(V) Vegetarian, (VG) Vegan, (P) Contains Pork, (GF) Gluten Free, (S) Contains Shellfish, (H) Healthy Option, (D) Dairy,
(N) Contains Nuts, (G) Gluten

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