

FROM 15TH JANUARY TILL TILL 8TH JANUARY 2025 PER ADULT / NIGHT (12 YEARS AND ABOVE)

HALF BOARD DINNER

- Breakfast: Buffet and live stations at Epicure or BLU.*
- Dinner: Buffet or selected main course from à la carte in Epicure or BLU.*
- USD 70 net food credit per adult per night is applicable when having dinner at Tribal, Edge and Nest including Teppanyaki and on the following special events: Braai night at Tribal, Took Took night and Rum, Ribs & Reggae night.

DINNER DINE AROUND

- Three-course dinner à la carte at Tribal, Nest & Edge (Appetizer + Main Course + Dessert).
- Dinner at Nest Teppanyaki on selected set menu.
- USD 140 net food credit per adult per night is applicable for dinner on the following special events: Braai night at Tribal, Took Took night and Rum, Ribs & Reggae night.

FULL BOARD

- Three-course lunch à la carte in **BLU or Dune** (Appetizer + Main Course + Dessert).
- Option of light lunch at The Deli or Food Truck at Surf Shack (up to 2 items from menu Guests' Choice)
- USD 55 net food credit per adult per day is applicable when having lunch at Nest Teppanyaki.

RISE & SHINE BEVERAGE PACKAGE



RISE PACKAGE

COCKTAILS

All classic and signature cocktails

BFFRS

Selection of beers

NON-ALCOHOLIC

Sparkling fruit juice

MOCKTAILS

All classic and signature mocktails

FRESH JUICES

All seasonal home-pressed fresh juices

MILKSHAKES & SMOOTHIES

Available from outlet menu

SOFT DRINKS

Classic soft drinks and sodas

COFFEE & TEA

All types of coffee and tea

WATER

Still and sparkling house water

SPARKLING WINE

Silterra, Prosecco DOC Brut, Veneto, Italy

ROSÉ WINE

Shiraz - Lutzville, South Africa

WHITE WINE

Sauvignon Blanc - Wishbone, Marlborough, New Zealand Chardonnay - d'Arenberg, The Olive Grove, Australia

RED WINE

Chianti Rufina - Frescobaldi, Nipozzano Reserva, Italy Pinot Noir - Wishbone, Marlborough, New Zealand

SPIRITS

Vodka: Absolute Blue, Russian Standard original

Tequila: José Cuervo Gold

Rum: Bacardi Light, Captain Morgan

Whiskey: Jameson, Jim Beam Gin: Gordon's, Bombay Sapphire

MINI BAR (per villa)

1 bottle of wine or spirits

4 bottles of beer

4 bottles of soft drinks

2 bottles of juices



SHINE PACKAGE

COCKTAILS

All classic and signature cocktails

BEERS

Selection of beers

NON-ALCOHOLIC

Sparkling fruit juice

MOCKTAILS

All classic and signature mocktails

FRESH JUICES

All seasonal home-pressed fresh juices

MILKSHAKES & SMOOTHIES

Available from outlet menu

SOFT DRINKS

Classic soft drinks and sodas

COFFEE & TEA

All types of coffee and tea

WATER

Still and sparkling house water

MINI BAR (per villa)

1 bottle of wine

1 bottle of spirits

4 bottles of beer 4 bottles of soft drinks

2 bottles of juices

SPARKLING WINE

Silterra, Prosecco DOC Brut, Veneto, Italy

CHAMPAGNE

Nicolas Feuillatte - Reserve Exclusive Brut , France

ROSÉ WINE

Clarendelle Inspired by Haut Brion, Bordeaux, France

Domaine Ott, Cote de Provence, France

WHITE WINE

Chablis - Domaine Saint Claire Jean-Marc Brocard Burgundy, France Sauvignon Blanc - Cloudy Bay, Marlborough, New Zealand

RED WINE

Bourgogne Rouge - La Taupe, Domaine Chavy Chouet, Burgundy, France Cabernet Sauvignon - Rupert & Rothschild, Classique, Western Cape, South African

SPIRITS

Aperitif: Pimm's No. 1, Aperol, Jägermeister

Vodka: Belvedere, Grey Goose

Tequila: Jose Cuervo Gold

Rum: Havana Club 3 YO, Ron Zacapa 23 YO

Whiskey: Laphroaig 10 YO, Johnnie Walker Black Label, Jack Daniels

Single Barrel, Chivas Regal 12 YO, Glenfiddich

Gin: Tanqueray N° Ten, Hendrick's

Cognac: Hennessy VSOP

Liqueur: Amarula, Amaro Averna, Disaronno Amaretto





FRESH PACKAGE

NON ALCOHOLIC BEVERAGE

INCLUSION

NON-ALCOHOLIC BEER

Heineken 0.0%

NON-ALCOHOLIC

Sparkling fruit juice

MOCKTAILS

All classic and signature mocktails

FRESH JUICES

All seasonal home-pressed fresh juices

SOFT DRINKS

Classic soft drinks and sodas

COFFEE & TEA

All types of coffee and tea

MILKSHAKES & SMOOTHIES

Available from outlet menu

WATER

Still and sparkling house water

MINI BAR (per villa)

4 bottles of soft drinks 2 bottles of juices



EDGE

Modern Indian Ocean cuisine set half a kilometre out to sea.

Sundowners: 5:30pm - 6:30pm Dinner: 6:30pm - 10:00pm

NEST

Avant-garde Asian cuisine in the treetops and teppanyaki below in the jungle

Teppanyaki Lunch: 12:00pm or 2:30pm

Dinner: 6:30pm - 10:00pm

TRIRAI

Safari-style feasting by firelight on African, Central and South American flavours.

Dinner: 6:30pm - 10:00pm

BLU

Chilled Mediterranean, family-style dining overlooking the ocean.

Daily Breakfast: 7:00am - 10:30am * Ala Carte Lunch: 12:00 noon - 3:00pm *

Dinner: 6:30pm - 10:00pm *

EPICURE

Morning buffets, live cooking stations, an interactive kitchen and themed dinners.

Daily Breakfast: 7:00am - 10:30am Dinner: 6:30pm - 10:00pm

THE DELI

The Deli beckons with its aromas of freshly baked cakes and brewed coffees. Cold-pressed juices and tropical smoothies. Homemade ice-cream with brownies. Go healthy, chill, or grab & go.

Light Lunch: Until 4:00 pm

SUBSIX

Champagne breakfasts, chef's tasting menus, private dinners and glow parties six metres below the ocean's surface.

Lunch: 12:00pm - 2:30pm *

DUNE

Light bites, cocktails and shisha with your toes in the sand.

Lunch: 12:00pm - 5:00pm Bar & Snack : 6.30pm. till late. *

FAHRENHEIT

Exotic cocktails, sunsets over the ocean and nights alive with the beat of the DJ.

Daily: 5:30pm onwards *

FOOD TRUCK & SURF SHACK BAR

Tacos. Truffle fries. Snack Food goes gourmet at the resort's most chilled hangout complete with reggae tunes and rum cocktails.

Bar: 1:00pm - 7:00pm

Light Lunch Food truck: 1:00pm - 4:00 pm

DINE-IN

Floating breakfasts, hot pots and more, 24/7.

DESTINATION DINING

Sunset's hues spread in front of you, dancing on the horizon. Enjoy a degustation menu inspired by the riches of the ocean in a magnificent setting.