



by chef
ANDREA BERTON

Kindly find below schedule for our H2O restaurant for your perusal. However, please be advised that the schedule is subject to change without a prior notice.

Sunday	Open for Lunch & Dinner
Monday	Closed
Tuesday	Open for Lunch & Dinner
Wednesday	Closed
Thursday	Open for Lunch & Dinner
Friday	Closed
Saturday	Open for Lunch & Dinner.
Lunch	13.00 – 14.30
Dinner First seating	18.30 – 20.30 (Best experience)
DinnerSecond seating	21.00 – 23.00

*second seating is open when first seating is full



If you are interested to pre-book lunch or dinner at H2O, please let us know your preferred date and time. Also let us know if you have any kind of allergies or intolerance.

H2O Underwater Restaurant Menu price

Lunch	5 course USD 200 per person (excluding beverage)
Dinner	7 course USD 280 per person (excluding beverage)

There will be an extra charge for booking table 5, lunch is 20\$ extra per person and dinner is 30\$ extra per person.

The cancellation of the reservation involves the following penalties.

- If cancelled more than 24 hours prior to the lunch / dinner, no penalty will be charged.
- If cancelled within 12 hours prior to the lunch / dinner, 50% of the price will be charged.
- In the event of No-show at the scheduled time, 100% of the price will be charged.

Attached find the lunch and dinner menu at H2O underwater restaurant for your review.

Prices are inclusive of all taxes and fees
Prices are subject to changes without prior notice.



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WELCOME

TOMATO SPONGE // JAM

STARTER

CARROT PASSION FRUIT // ALMOND // AMARANTH POP CORN

MAIN COURSE

DUCK RAVIOLI // SAFFRON SAUCE

MAIN COURSE

BEEF TENDERLOIN // DAIKON // PAPAYA // COCONUT

DESSERT

PINEAPPLE // COCONUT // SMOKED ROSEMARY ICE CREAM

PAIRING MUSIC



YOU&ME MALDIVES
THE COCOON COLLECTION



by chef
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WELCOME

SEA SPONGE // ANCHOVIES

STARTER

“PIZZAIOLA” PRAWNS // CRISPY TAPIOCA // CAPERS POWDER

MAIN COURSE

“FELICETTI” PASTA // CALAMARO // FISH SOUP // LEEK POWDER

MAIN COURSE

SEA BASS // VEGETABLES RATATOUILLE // ROASTED BELL PEPPER SAUCE

DESSERT

PINEAPPLE // COCONUT // SMOKED ROSEMARY ICE CREAM

PAIRING MUSIC



YOU&ME MALDIVES
THE COCOON COLLECTION



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WELCOME

TOMATO SPONGE // JAM

STARTER

CARROT PASSION FRUIT // ALMOND // AMARANTH POP CORN

MAIN COURSE

PARSLEY RISOTTO // LEEK POWDER

MAIN COURSE

VEGETABLES CAPON // ORGANIC MAYONNAISES

DESSERT

PINEAPPLE // COCONUT // SMOKED ROSEMARY ICE CREAM

PAIRING MUSIC



YOU&ME MALDIVES
THE COCOON COLLECTION



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WELCOME

TOMATO SPONGE // JAM
PARMIGIANA DI MELANZANE

STARTER

CARROT PASSION FRUIT // ALMOND // AMARANTH POP CORN
POTATO SPAGHETTI // SHALLOT // TRUFFLE

MAIN COURSE

DUCK RAVIOLI // SAFFRON SAUCE

IN BETWEEN

H2O INTERLUDE

MAIN COURSE

BEEF TENDERLOIN // DAIKON // PAPAYA // COCONUT

DESSERT

UOVO // YOGURT // MANGO

PAIRING MUSIC



YOU&ME MALDIVES
THE COCOON COLLECTION



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WELCOME

PRAWNS BLACK BON BON
PARMIGIANA DI MELANZANE

STARTER

SEA SCALLOP // SESAME // MOZZARELLA'S WATER
CALAMARO // FISH SOUP // SQUID INK

MAIN COURSE

PARSLEY RISOTTO // PRAWNS // BLACK CORAL POWDER

IN BETWEEN

H2O INTERLUDE

MAIN COURSE

LOCAL LOBSTER // DAIKON // PAPAYA // COCONUT

DESSERT

UOVO // YOGURT // MANGO

PAIRING MUSIC



YOU&ME MALDIVES
THE COCOON COLLECTION



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WELCOME

TOMATO SPONGE // JAM
PARMIGIANA DI MELANZANE

STARTER

CARROT PASSION FRUIT // ALMOND // AMARANTH POP CORN
POTATO SPAGHETTI // SHALLOT // TRUFFLE

MAIN COURSE

PARSLEY RISOTTO // LEEK POWDER

IN BETWEEN

H2O INTERLUDE

MAIN COURSE

VEGETABLES CAPON // ORGANIC MAYONNAISES

DESSERT

UOVO // YOGURT // MANGO

PAIRING MUSIC



YOU&ME MALDIVES
THE COCOON COLLECTION



Veuve Clicquot

■ REIMS FRANCE ■

NON-VINTAGE

PONSARDIN BRUT NV \$ 165

PONSARDIN BRUT NV (375 ML) \$ 105

This firm, dense Champagne starts off with apple and citrus flavors, then turns nutty on the finish, which lingers nicely. Very well-defined and minerally.

PONSARDIN RICH NV \$ 195

A nicely spicy, gingery bubbly that's lightly sweet, smooth in texture and easy to enjoy. Well-balanced and long lasting on the finish.

VEUVE CLICQUOT EXTRA BRUT EXTRA OLD NV \$ 230

The initial taste is powerful and smooth. That smoothness is supported by the lighter effervescence that often accompanies older Champagnes. After the initial taste, three qualities emerge: freshness, minerality and purity..

ROSE CHAMPAGNE

PONSARDIN ROSE NV \$ 210

A smoky version, exhibiting light berry and watermelon notes. Quite firm, as much from the chalky sensation as from the lively acidity. Despite its lightness, this shows intensity and length.

PONSARDIN RICH ROSE NV \$ 250

A lightly sweet rosé, displaying cherry Life Saver, ginger and honey notes. Open and airy in texture, yet smooth, lingering nicely on the finish.

PRESTIGE CUVÉE

2008 PONSARDIN LA GRAND DAME \$ 395

A fine and lacy mousse is draped over a firm frame of well-integrated acidity, belying the complexity of this elegant Champagne. A delicately woven tapestry of black currant, piecrust, chalk, spring blossom and lemon zest flavors ends with a lasting note of smoke-tinged minerality

1989 PONSARDIN CAVE PRIVEE \$ 1400

eautifully integrated, with vivid acidity keeping this fresh and focused. A hint of oyster shell underscores the flavors of glazed apricot, croissant, salted almond and dried marjoram, riding a fine, raw silk-textured palate.

Sommelier's Suggestion

"Drinking good wine with good food in good company is one of the life's most civilized pleasures" - Michael Broadbent

Sparkling

BELLAVISTA BRUT 'ALMA' FRANCIACORTA \$ 140

On the palate, it is elegant, creamy and balanced, with a persistent and savory finish.

This wine perfect complement to seafood dishes, and risottos.

Champagne

MOËT & CHANDON ICE IMPÉRIAL \$ 200

A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

VEUVE CLICQUOT EXTRA BRUT EXTRA OLD NV \$ 175

The initial taste is powerful and smooth. That smoothness is supported by the lighter effervescence that often accompanies older Champagnes. After the initial taste, three qualities emerge: freshness, minerality and purity.

Champagne Rose

CATTIER BRUT ROSÉ NV \$ 186

The mouth is fresh and ample with a beautiful vinosity with subtle notes of blackcurrant, fig paste and a touch of liquorice.

PONSARDIN ROSÉ NV \$ 210

A smoky version, exhibiting light berry and watermelon notes. Quite firm, as much from the chalky sensation as from the lively acidity. Despite its lightness, this shows intensity and length.

White

2023 HENRI BOURGEOIS POUILLY-FUMÉ \$ 99

Pale yellow and delightfully fresh with an intense fruit forward bouquet of exotic fruit and On the palate, fresh, crisp with well-balanced acidity and clean finish. Lovely as an aperitif, ideal with seafood, and vegetable dishes.

2015 BARON DE L POUILLY FUMÉ, SAUVIGNON BLANC \$ 300

This Grande Cuvée of Pouilly Fumé is produced exclusively in the best years and Limestone soils with clay and flint (also called silex) contribute to the wines' freshness and often times smoky, flinty, mineral character.

Champagne

“Drinking good wine with good food in good company is one of the life’s most civilized pleasures” - Michael Broadbent

NON-VINTAGE

NV	MOET & CHANDON BRUT IMPERIAL	\$ 180
NV	PIPER-HEIDSIECK CUVÉE BRUT	\$ 199
NV	RUINART BRUT	\$ 200
NV	RUINART BLANC DE BLANCS	\$ 305
NV	KRUG GRANDE CUVÉE 170ÈME ÉDITION	\$ 642

ROSE CHAMPAGNE

2016	LOUIS ROEDERER ROSE BRUT	\$ 280
NV	BILLECART-SALMON BRUT ROSE	\$ 350
NV	KRUG ROSÉ 21ÈME ÉDITION	\$ 932

PRESTIGE CUVÉE

2014	LOUIS ROEDERER BRUT VINTAGE	\$ 331
2011	LOUIS ROEDERER BLANC DE BLANC	\$ 363
2012	BRUNO PAILLARD BLANC DE BLANCS	\$ 399
2015	LOUIS ROEDERER STARCK BRUT NATURE	\$ 399
2013	DOM PERIGNON	\$ 539
2013	LOUIS ROEDERER CRISTAL BRUT	\$ 750
2008	BILLECART-SALMON CUVÉE NICOLAS BRUT	\$ 800
2003	DOM PERIGNON BLANC P2	\$ 1215

Sparkling

FRANCE

GEISWEILER EXCELLENCE BLANC DE BLANCS BRUT	\$ 53
CHARLES DE FERÉ ROSÈ	\$ 62

ITALY

BOTTER PROSECCO DI VALDOBBIADAN	\$ 66
BELLAVISTA BRUT 'ALMA' FRANCIACORTA	\$ 140

Sparkling

NON ALCOHOLIC

ITALY

BELLA GLAMOUR	\$ 55
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Fresh and fruity bouquet, it features a delicate and harmonic taste. Rich in minerals, and is the perfect drink anytime, nicely refreshing.

Organic

ITALY

2021 PERLAGE PROSÈCCO DI VALDOBBIADENE EXTRA DRY DOC "COL DI MANZA" (WHITE SPARKLING)	\$ 81
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CHILE

2021 EMILIANA ADOBE RESERVA GEWURZTRAMINER	\$ 57
2021 EMILIANA NOVAS GRAN RESERVA CHARDONNAY	\$ 60

NEW ZEALAND

2021 RICHMOND PLAINS SAUVIGNON BLANC	\$ 64
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SOUTH AFRICA

2020 REYNEKE ORGANIC RED CABERNET SAUVIGNON-SHIRAZ	\$ 60
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White Wines Old World

FRANCE

2020 FOUCHER-LEBRUN SANCERRE LE MONT	\$ 93
2023 HENRI BOURGEOIS POUILLY-FUMÉ	\$ 119
2022 HENRI BOURGEOIS QUINCY HAUTE VICTOIRE	\$ 119
2020 CHÂTEAU DE CHEMILLY CHABLIS	\$ 129
2015 BARON DE L. POUILLY- FUME SAUVIGNON BLANC	\$ 300
2016 DIDIER DAGUENEAU POUILLY-FUME	\$ 606

ITALY

2021 FRESCOBALDI ALBIZZIA CHARDONNAY	\$ 67
2021 ATTEMS CHARDONNAY	\$ 73
2017 VILLA ANTINORI BIANCO	\$ 88

SPAIN

2020 BODEGAS MUGA BLANCO	\$ 73
2020 FRANCK MASSARD MAS AMOR VERDEJO	\$ 78

GERMANY

2020 WEINHAUS RESS RHEINGAU RIESLING FEINHERB	\$ 67
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White Wines New World

NEW ZEALAND

2022 BABICH MARLBOROUGH SAUVIGNON BLANC	\$ 60
2020 BABICH BLACK LABEL PINOT GRIS	\$ 67

AUSTRALIA

2020 & 2021 CAMBRIDGE CROSSING CHARDONNAY	\$ 57
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USA

2019 CHATEAU SOUVERAIN CHARDONNAY	\$ 57
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SOUTH AFRICA

2019 HAMILTON RUSSELL VINEYARDS ASHBOURNE	\$ 73
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Red Wines Old World

FRANCE

2018 E. GUIGAL CÔTES DU RHÔNE ROUGE	\$ 61
2020 MOMMESSIN BEAUJOLAIS VILLAGES ROUGE	\$ 73
2019 DOMAINE FAIVELEY MERCUREY 'LA FRAMBOISIERE'	\$ 98
2016 LOUIS JADOT GEVREY-CHAMBERTIN	\$ 269
2014 DOMAINE FAIVELEY LATRICIERES-CHAMBERTIN GRAND CRU	\$ 829
2011 LOUIS JADOT CLOS DE VOUGEOT GRAND CRU	\$ 880

ITALY

2020 MARCHESI DI BAROLO BARBERA D'ASTI DOCG RURÉ	\$ 62
2018 TENUTA SAN GUIDO LE DIFESE	\$ 88
2019 TENUTA PERANO CHIANTI CLASSICO	\$ 109
2016 TENUTA SAN GUIDO SASSICAIA BOLGHERI DOC	\$ 409

SPAIN

2017 & 2018 BODEGAS MUGA RESERVA RIOJA DOCA	\$ 145
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Red Wines New World

NEW ZEALAND

2019 RONGOPAI HAWKE'S BAY MERLOT CABERNET	\$ 60
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AUSTRALIA

2018 DEAKIN ESTATE MERLOT	\$ 57
2017 STONEFISH CABERNET SAUVIGNON	\$ 73

SOUTH AFRICA

2017 RUPERT & ROTHSCHILD CLASSIQUE	\$ 112
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USA

2018 CARNIVOR CABERNET SAUVIGNON	\$ 55
2018 SAND POINT PINOT NOIR	\$ 134

ARGENTINA

2019 CATENA ZAPATA VISTA FLOR ES MALBEC	\$ 83
2019 BODEGA NORTON RESERVA MALBEC	\$ 90

Rosé

FRANCE

2021 CLARENDELLE ROSE \$ 98

2022 CHÂTEAU MINUTY ROSE \$ 81

NEW ZEALAND

2021 BABICH MARLBOROUGH FORBIDDEN PINOT NOIR ROSE \$ 55

SOUTH AFRICA

2020 & 2021 MULDERBOSCH CABERNET SAUVIGNON ROSE \$ 78

Sweet

FRANCE

2020 PETIT GUIRAUD SAUTERNES HALF BOTTLE (375 ML) \$ 95

NEW ZEALAND

2016 BABICH FAMILY ESTATES COWSLIP NOBLE RIESLING (375 ML) \$ 114

AUSTRALIA

2021 DEAKIN ESTATE MOSCATO (WHITE) \$ 80

2021 LANGMEIL LIVE WIRE RIESLING (WHITE) \$ 88

Water

FRANCE

EVIAN MINERAL WATER (750 ML) \$ 10

ITALY

SANPELLEGRINO SPARKLING WATER (800 ML) \$ 10

NORWAY

VOSS STILL (800 ML), \$ 11

SPARKLING WATER (800 ML) \$ 11

TROPICAL ICE TEA \$ 11

SOFT DRINKS \$ 7
