

COFFEE		
Espresso	5	HAZELNUT BIANCO
Doppio	7	Espresso, milk, hazelnut syrup
Americano	7	
Espresso lungo	7	RASPBERRY ICED COFFEE
Espresso macchiato	7	Cold brew coffee, raspberries, agave nectar, whole milk
Cappuccino	7	
Latte	7	SALTED CARAMEL FRAPPUCCINO
Latte macchiato	7	Espresso, caramel syrup, milk, whipped cream, salt
Flat white	7	
Mocaccino	7	PUMPKIN SPICE LATTE
French press	8	Espresso, pumpkin spice sauce, whole milk
Matcha latte	8	
		SIGNATURE COFFEE COCKTAILS 18
SIGNATURE COFFEE 8		ESPRESSO MARTINI
		Absolut vodka, simple syrup, Kahlua, cold brew coffee
COLD BREW COFFEE		ZEGRONI
24-hour coffee infusion		Coffee infused Zacapa 23, Campari, Antica Formula
GREEK CAPPUCCINO		LUCHA LIBRE
Espresso, simple syrup, skim milk		Don Julio Reposado tequila, Kahlua, cold brew coffee, agave syrup

TEA		7	KOMBUCHA		12
Brilliant breakfast			Apple crisp		
The original Earl Grey			Ginger & lemon		
Sencha green extra special			Mango & passion		
Moroccan mint green tea			Passion fruit		
Pure chamomile flowers			Wildberry		
Rose with French vanilla					
Green tea jasmine flowers					
Pure peppermint leaves					
Ceylon cinnamon spice tea			HOMEMADE SODA		8
CEYLON ICED TEA		8	Passion fruit & ginger soda		
Classic			Blueberry & basil soda		
Peach			Grapefruit & rosemary soda		
Mango					
Rose & vanilla					
Lemon & lime					

BEVERAGE

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SPARKLING		VIRGIN MIMOSA "MALDIVES STYLE"				
		Non-alcoholic sparkling wine, orange, ginger & lemon kombucha, raspberry				
KIR ROYALE		17				
Prosecco, crème de cassis		17	NON-ALCOHOLIC SPARKLING WINE			
		Non-alcoholic sparkling wine, mint				
ROYAL CAIPIRINHA		17				
Prosecco, Cachaça, demerara sugar syrup, mint		18				
		BUBBLE				
FRENCH 75		17				
Prosecco, Beefeater gin, fresh lemon juice, simple syrup		17				
LIMONCELLO SPRITZ		BIANCA NERA PROSECCO,SPUMANTE EXTRA DRY				
Prosecco, Limoncello Casal d'Emilia		18	Veneto, Italy	bottle	60	glass 13
KURUMBA BELLINI		SCHWANSEE ROSÉ BRUT				
Prosecco, coconut milk, coconut water, simple syrup		18	Franken, Germany	bottle	70	glass 15
SPARKLING TANGERINE COCKTAIL		G.H. MARTEL VICTOIRE BRUT PRESTIGE				
Prosecco, Cointreau, tangerine		18	Chigny-les-Roses, France	bottle	150	glass 30
		G.H. MARTEL VICTOIRE BRUT ROSÉ				
			Chigny-les-Roses, France	bottle	170	glass 40

BEVERAGE

WINES

ROSE					PETER MEYER, 2019				
					Riesling, Mosel, Germany	bottle	65	glass	14
BABICH FORBIDDEN, 2018					LOUIS LATOUR, 2019				
Pinot Noir, Marlborough, New Zealand	bottle	70	glass	16	Chardonnay, Mâconnais, France	bottle	70	glass	15
DOMAINES OTT "BY. OTT", 2020					RED				
Côtes De Provence, France	bottle	110	glass	22					
WHITE					BANFI PLACIDO CHIANTI DOCG, 2018				
					Sangiovese, Tuscany, Italy	bottle	65	glass	14
BABICH FORBIDDEN, 2020					DOÑA PAULA, 2018				
Sauvignon Blanc, Marlborough, New Zealand	bottle	70	glass	15	Malbec, Mendoza, Argentina	bottle	65	glass	14
VIVOLO DI SASSO, 2020					MOMMESSIN BEAUJOLAIS-VILLAGES, 2016				
Pinot Grigio, Veneto, Italy	bottle	65	glass	14	Gamay, Beaujolais-Villages, France	bottle	70	glass	15
					MOMMESSIN, 2018				
					Pinot Noir, Bourgogne, France	bottle	75	glass	16

WINES

BRUNCH		ROASTED KALE CHIPS (V, N)	
CREAMY SCRAMBLED EGGS (E, F, D, S, G)		Almond flakes, Himalayan pink salt	
Smoked salmon, caviar, tomato-basil bruschetta	25	CRYSTAL SUMMER ROLLS (C, V, D)	25
TROPICAL BREAKFAST BOWL (N, V)		Raw crunchy vegetables, spicy coriander-coconut yogurt dip	
Mango, passion fruit, dragon fruit, chocolate granola, coconut shavings	20	FRENCH PORK & DUCK RILLETTES (P, G)	25
SOURDOUGH TIRAMISU FRENCH TOAST (E, G, N, D, A)		French baguette, fig jam, assorted homemade pickles	
Mascarpone, espresso, Kahlua, truffle-maple ice cream, toasted pistachio nuts	15	NIÇOISE SALAD (F, E)	25
PETIT BITES		Maldivian yellowfin tuna, black olives, baby romaine, green beans, new potatoes boiled eggs, lemon dressing	
CRUDITÉ (V, C, N)			
Mixed vegetables, harissa potato chips, mint, green peas, hummus	15		
ROASTED SPICY EDAMAME (V)			
Dried cranberries, star anise	15		

BITES

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian,
 D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish
 Please let us know if you have any allergies, special dietary needs or restrictions.
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SNACKS SPICY QUINOA WRAP (C, D, G, V)

PÂTÉ EN CROÛTE (G, A, P)

Pork, bacon, wild mushrooms, truffle, cumberland sauce	30	SMOKED CHICKEN AND PROVOLONE TOASTIES (E, D, P, G)
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30

FRITTO MISTO BASKET (S, G, C, D)

Crispy seafood, Maldivian chili-mayo dip	30	WAGYU BEEF SLIDERS A LA ROSSINI (A, G, D)
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30

TRUFFLE FRIES (V)

Homemade organic tomato ketchup	15	LOX & SCHMEAR (F, D, G)
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15

SPICY QUINOA WRAP (C, D, G, V)

Crunchy vegetables, mint, tzatziki sauce	30
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30

SMOKED CHICKEN AND PROVOLONE TOASTIES (E, D, P, G)

Free range egg, maple-glazed bacon, parmesan truffle fries	30
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30

WAGYU BEEF SLIDERS A LA ROSSINI (A, G, D)

Three sliders, foie gras, Madeira sauce, truffle shavings, brioche buns	30
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30

LOX & SCHMEAR (F, D, G)

Smoked salmon, horseradish cream cheese, capers, lemon wedge, confit shallots	30
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30

BUCKWHEAT GALLETTE (G, D, P)

Buckwheat crepe, ham, cheese	25
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25

QUICHE LORRAINE (E, D, P, G)

Lardon, cheese custard, petit salad	25
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25

MALAYSIAN SATE (N, C)

Beef, mutton, chicken, peanut sauce, cubed rice	30
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30

BITES

MAINS

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CAKE COUNTER	
Selection of cakes & pastries	10 per piece
APPLE TARTE TATIN (E, D, G)	
Glazed apple tart, vanilla ice cream	20
AFFOGATO (E, G, D, A)	
Tiramisu, vanilla ice cream, Kahlua, espresso	20
LAVA CAKE (G, E, A, D)	
70% Valrhona chocolate, bergamot crème, berries, Bailey's ice cream	20
PETIT FOUR (D, E, G, N)	
Caramel choux, salted caramel chocolate, coffee infused chantily cream, financier, pâte de fruits, vanilla ganache macaron	20
SEASONAL FRUIT (V)	
Berries	20

Indulge in a little frozen delight with our gelato and sorbet programme, Le Scoop by Le Méridien.

GELATO

Destination-Inspired: Papaya Lime Sorbet
European Classics: Chocolate, Vanilla, Strawberry

SORBET

Lemon

1 scoop \$6
2 scoops \$10

le
Scoop

by  MERIDIEN

SWEETS

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian,
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MEAL PLAN INCLUSIONS & UPGRADE SUPPLEMENTS

HALF BOARD

- Daily breakfast served in Turquoise.
- Half board meal plan is applicable for buffet dinner or a 3-course meal served at Turquoise or for a 3-course set menu at Velaa Bar + Grill.
- Surcharges applies on selected items.
- Specialty outlets not mentioned above, destination dining, in villa dining and special events are not included in Half Board meal plan and will incur additional charges.
- Beverages are not included and will be charged on consumption. Still and sparkling island water will be available with our compliments.
- Please note that any charge that is not part of the Half Board meal plan, should be paid direct to the resort prior to departure.

UPGRADE SUPPLEMENT FOR HALF BOARD MEAL PLAN

Below 3 years	3 – 11.99	12 years & above
Complimentary	USD 32.50	USD 65.00

Le MERIDIEN

FULL BOARD PLUS

FOOD

- Daily Breakfast served in Turquoise.
- Lunch, choice of:
 - Turquoise
 - 2-Course set menu at Velaa Bar + Grill.
- Dinner, choice of:
 - Daily themed dinner buffet or a 3-course meal served at Turquoise.
 - 3-course set menu at Velaa Bar + Grill.

BEVERAGE

- Unlimited beverage consumption from the beverage list served in the above-mentioned restaurants and bars only during the designated service hours (or during Breakfast / Lunch / Dinner) and to be consumed at the restaurants only.
- Selection of non-alcoholic beverages including soft drinks, mocktails, smoothies, milkshakes and chilled juices.
- Selection of premium hot and iced teas.
- Selection of alcoholic cocktails.
- Selection of international brand spirits and wines by the glass from a select menu.
- Selection of international draught and bottled beer from a select menu.
- Mini bar - non-alcoholic beverage and snacks replenished once per day.
- Specialty outlets not mentioned above, destination dining, in villa dining and special events are not included in the Full Board Plus meal plan and will incur additional charges. Pre-bookings required.

BEER

Draft
Heineken

BUBBLES

Montcadi Cava Brut, Catalunya, Spain

ROSÉ

Babich Forbidden, 2018, Pinot Noir, Marlborough, New Zealand

WHITE

Rothbury Estate, Sauvignon Blanc, Sémillon, Hunter Valley, Australia

RED

Rothbury Estate, Cabernet Sauvignon, Shiraz, Australia

SPIRITS

Beefeater Gin, Appleton Estate White Rum,
Absolut Blue Gin, Jim Beam Bourbon

CLASSIC COCKTAILS

Classic Margarita
Manhattan
Sidecar
Mai Tai

UPGRADE SUPPLEMENT FOR FULL BOARD PLUS MEAL PLAN

Below 3 years	3 – 11.99	12 years & above
Complimentary	USD 62.50	USD 125.00

LE MERIDIEN MALDIVES RESORT & SPA

Lhaviyani Atoll, Thilamaafushi Republic of Maldives 07040
lemeridien-maldives.com

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ALL INCLUSIVE

FOOD

- Daily breakfast served in Turquoise.
- Lunch, choice of:
 - Turquoise.
 - Waves Café.
 - Latitude.
 - Riviera (adults only bar).
 - Velaa Bar + Grill.
 - Pre-bookings required for all outlets.
- Dinner, choice of:
 - Daily themed dinner buffet served or a 3-course meal served at Turquoise.
 - 3-course meal at Velaa Bar + Grill, available daily.
 - 3-course meal at Tabemasu, only when the restaurant is in operation.
 - Pre-bookings required for all outlets.

Le **MERIDIEN**

BEVERAGE

- Unlimited beverage consumption from the all-inclusive beverage list served in the restaurants & bars, available during the opening hours of the bars and restaurants.
 - Selection of non-alcoholic beverages including soft drinks, mocktails, milkshakes and chilled juices.
 - Selection of premium hot and iced teas.
 - Selection of alcoholic cocktails.
 - Selection of international brand spirits and wines from a selected menu, served by the glass only.
 - Includes mini bar beverages alcoholic (excluding Champagne) + non-alcoholic and snacks. Replenishing of consumed items will be one time per day only. 375ml spirits and bottles of wine will only be replenished every four days.

ALL INCLUSIVE EXCLUDES:

- Destination dining and in-villa dining, all of which will be charged in full, based on consumption.
- Any other meals and beverages additional to the purchased All Inclusive meal plan will be chargeable as per the menu.

UPGRADE SUPPLEMENT FOR ALL INCLUSIVE MEAL PLAN

Below 3 years	3 – 11.99	12 years & above
Complimentary	USD 100.00	USD 200.00

IMPORTANT NOTES (APPLICABLE TO ALL MEAL PLAN OPTIONS)

As our meal plans are very competitively priced without any compromise on quality or product:

- A la Carte option is applicable to one meal per person per meal period.
- In villa dining, destination dining and special events are not included in any meal plan.
- Mini bar is applicable to only Full Board Plus and All Inclusive with entitlements as stated in the inclusions.
- Additional supplement charges apply on selected menu items.
- Venue change during same meal periods is not permitted. Meals included with each meal plan are to be enjoyed in one venue. If a guest chooses to have a second meal at another venue, this second meal will incur additional charges.
- All venues mentioned are indicative of the available options. The resort reserves the right to change venues without notice.
- Above rates are inclusive of 10% service charge and 12% goods and services tax.

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ALL INCLUSIVE PACKAGE INCLUSIONS

BEVERAGES

Unlimited beverage consumption from the all inclusive beverage list served in the restaurants & bars, available during the opening hours of the restaurants and bars.

Selection of non-alcoholic beverages including soft drinks, mocktails, milkshakes and chilled juices.

Selection of premium hot and iced teas.

Selection of alcoholic cocktails.

BEER

Draft Beer
Heineken

WINES

by the glass

Bubbles

Montcadi Cava Brut, Catalunya, Spain
Bianca Nera Prosecco, Spumante Extra Dry, Veneto, Italy
Botter "Divici" Prosecco Extra Dry Organic, Veneto, Italy
Schwansee Rosé Brut, Franken, Germany
Botter Rosé Sparkling Extra Dry, Veneto, Italy

Rosé

Babich Forbidden, 2018, Pinot Noir, Marlborough, New Zealand
Fortant Rosé De Provence, 2017, Grenache, Côtes De Provence, France

White

Rothbury Estate, Sauvignon Blanc, Sémillon, Hunter Valley, Australia
Peter Meyer, 2019, Riesling, Mosel, Germany
Beaulieu Vineyard Prestige, 2017, Chardonnay, Napa Valley, Usa
Deakin Estate, 2019, Moscato, Murray Darling, Australia
Vivolo Di Sasso, 2020, Pinot Grigio, Veneto, Italy
Babich Forbidden, 2020, Sauvignon Blanc, Marlborough, New Zealand
Wolf Blass Bilyara, 2020, Chardonnay, South Eastern, Australia
Louis Latour, 2019, Chardonnay, Mâconnais, France

Red

Rothbury Estate, Cabernet Sauvignon, Shiraz, South Australia
Vivolo Di Sasso, 2018, Cabernet Sauvignon, Cabernet Franc, Veneto, Italy
Doña Paula, 2018, Malbec, Mendoza, Argentina
Banfi Placido Chianti Docg, 2018, Sangiovese, Tuscany, Italy
Wolf Blass Eaglehawk, 2020, Cabernet Sauvignon, South Australia
Mommessin Beaujolais-Villages, 2016, Gamay, Beaujolais-Villages, France
Mommessin, 2018, Pinot Noir, Bourgogne, France

Classic Cocktails

Classic Margarita
Old Fashioned
Mojito
Manhattan
Sidecar
Martinez
Piña Colada
Classic Daiquiri
French 75
Mai Tai
Gimlet
Martini Cocktails
Aperol Spritz

Signature Cocktails

Selected Signature Cocktails in Velaa, Tabemasu, Riviera, Latitude and Turquoise

SPIRITS

Apéritif

Vermouth & Bitter, Martini Rosso, Martini Bianco,
Aperol, Campari

Brandy

Napoleon VSOP Reserve Brandy

Gin

Beefeater, Gordon's, Tanqueray, Hendrick's Gin

Rum

Appleton Estate White, Appleton Estate Special, Bacardi White,
Bacardi Gold, Cachaça, Captain Morgan Dark

Mezcal, Tequila

Beneva Joven, Jose Cuervo Silver, Jose Cuervo Gold

Vodka

Absolut Blue, Smirnoff Red, Stolichnaya, Belvedere Pure

Scotch Whisky

Ballentines Finest Scotch, Johnnie Walker Red Label, Johnnie
Walker Black Label

American Whiskey

Jim Beam, Jack Daniels, Makers Mark & Gentleman Jack

Liqueur

Amaretto, Cherry Brandy, Limoncella Casa D Emila, Cointreau,
Sambuca Oro Borghetti,
Archers Peach Schnapps, Malibu, Bailey's Irish Cream, Galliano

Digestive

Ricard, Avera, Fernet Branca, Pernod

Port, Sherry

Tio Pepe Fino, Sandeman Porto Fine White

Le MERIDIEN

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RIVIERA

BEVERAGES

SPRITZERS \$18

VENETIAN SPRITZ

Aperol, Prosecco, soda water

NEGRONI SBAGLIATO

Campari, Antica Formula, Prosecco

HUGO SPRITZ

Prosecco, Beveland elderflower liqueur, mint, soda water

MAI TAI SPRITZ

Prosecco, Appleton Estate gold rum, fresh lime juice, homemade orgeat syrup, triple sec

BICICLETTA

Campari, sauvignon blanc, soda water

ROSE COCKTAILS \$18

FROSÉ

Rosé wine, Aperol, fresh watermelon juice, homemade basil syrup

CLOVER CLUB TWIST

Tanqueray gin, Aperol, homemade raspberry syrup, fresh lemon juice, egg white, Bitter Truth orange bitters

FLIGHT THILAMAAFUSHI

Blackberry infused citrus vodka, triple sec, fresh kiwi, fresh lemon juice, simple syrup

PINK ELEPHANT

Tanqueray gin, Luxardo Maraschino, crème de mûre, fresh grapefruit juice, fresh lime juice, simple syrup

SOLLEONE COCKTAIL

Tanqueray gin, grapefruit cordial, Campari

GIN & TONICS \$18

MIDSUMMER SPRITZ

Hendrick's Midsummer Solstice gin, Beveland elderflower liqueur, fresh lemon juice, soda water

LONDON GREEN & TONIC

Tanqueray gin, fresh lime juice, mint, cucumber, tonic water, simple syrup

BLOOMSBURY GARDEN

Rosemary infused gin, fig marmalade, Beveland elderflower liqueur, fresh lemon juice, Fentimans elderflower tonic

PINEAPPLE EXPRESS

Tanqueray gin, grilled pineapple, pineapple juice, Prosecco

COCKTAILS \$18

GET LUCKY

Bacardi white rum, blackberries, fresh lemon juice, ginger syrup, homemade orgeat syrup, honey syrup, Peychaud's bitters

PIÑA COLADA DECONSTRUCTION

Pineapple infused rum, Malibu, coconut water, sugar syrup, Angostura Bitters

RICH & FAMOUS

Beneva Joven mezcal, Yellow Chartreuse, Aperol, fresh lime juice

CITRUS MAXIMA

Bombay Sapphire gin, Beveland elderflower liqueur, sparkling grapefruit water, cranberry juice

BLUEBERRY MARGARITA

Jose Cuervo Gold tequila, fresh lime juice, triple sec, fresh blueberry infused ice cubes

THE BITTENBENDER

Woodford Reserve bourbon, raspberries, cacao nib infused Campari, fresh lemon juice, homemade ginger syrup, Prosecco

CLASSIC COCKTAILS \$17

LAST WORD

Tanqueray gin, Green Chartreuse, Luxardo Maraschino, fresh lime juice, Amarena cherry

LEMON DROP MARTINI

Absolut vodka, triple sec, fresh lemon juice, simple syrup

CLASSIC MARGARITA

Olmecca blanco tequila, triple sec, fresh lime juice

OLD FASHIONED

Bulleit bourbon, sugar cube, Angostura Bitters, soda water

PISCO SOUR

Capel 35 Especial pisco, fresh lime juice, simple syrup, egg white, Angostura Bitters

MOJITO

Bacardi white rum, fresh lime juice, mint, caster sugar, soda water

RIVIERA

BUBBLES

BIANCA NERA PROSECCO, SPUMANTE
EXTRA DRY \$13 \$60

Veneto, Italy

BOTTER "DIVICI" PROSECCO EXTRA DRY \$15 \$ 70
Veneto, Italy

SCHWANSEE ROSÉ BRUT \$15 \$70
Franken, Germany

BOTTER ROSÉ SPARKLING EXTRA DRY \$15 \$70
Veneto, Italy

G.H. MARTEL VICTOIRE BRUT PRESTIGE \$30 \$150
Chigny-les-Roses, France

G.H. MARTEL VICTOIRE BRUT ROSÉ \$40 \$170
Chigny-les-Roses, France

MOËT & CHANDON ICE IMPÉRIAL \$240
Épernay, France

MOËT & CHANDON IMPÉRIAL ROSÉ \$260
Épernay, France

ROSÉ

BABICH FORBIDDEN, 2018 \$16 \$70
Pinot Noir, Marlborough, New Zealand

FORTANT ROSÉ DE PROVENCE, 2017 \$16 \$70
Grenache, Côtes De Provence, France

MAISON DE GRAND ESPRIT
L'ÊTRE MAGIQUE, 2019 \$22 \$110
Côtes De Provence, France

CHÂTEAU D'ESCLANS
WHISPERING ANGEL, 2020 \$22 \$110
Côtes De Provence, France

DOMAINES OTT "BY OTT", 2020 \$22 \$110
Côtes De Provence, France

DOMAINES OTT CLOS MIREILLE, 2019 \$240
Blend, Côtes De Provence, France

WHITE

ROTHBURY ESTATE \$12 \$55
Sauvignon Blanc, Sémillon, Hunter Valley, Australia

VIVOLO DI SASSO, 2020 \$14 \$65
Pinot Grigio, Veneto, Italy

PETER MEYER, 2019 \$14 \$65
Riesling, Mosel, Germany

BABICH FORBIDDEN, 2020 \$15 \$70
Sauvignon Blanc, Marlborough, New Zealand

LOUIS LATOUR 2019 \$15 \$70
Chardonnay, Mâconnais, France

ARTHUR METZ ÉPICE PUISSANT \$85
Gewürztraminer, Alsace, France

BODEGA BOUZA, 2018 \$90
Albariño, Montevideo, Uruguay

CAKEBREAD, 2016 \$120
Chardonnay, Napa Valley, USA

RED

BANFI PLACIDO CHIANTI DOCG, 2018 \$14 \$65
Sangiovese, Tuscany, Italy

VIVOLO DI SASSO, 2018 \$14 \$65
Cabernet Sauvignon, Cabernet Franc, Veneto, Italy

WOLF BLASS EAGLEHAWK, 2020 \$15 \$70
Cabernet Sauvignon, South Australia

MONMESSIN, 2018 \$16 \$75
Pinot Noir, Bourgogne, France

MONMESSIN BEAUJOLAIS-VILLAGES, 2016 \$70
Gamay, Beaujolais-Villages, France

MAISON DE GRAND ESPRIT
LA MIRACULEUSE, 2018 \$80
Blend, Bordeaux, France

STAGS' LEAP, 2017 \$160
Petite Syrah, Napa Valley, USA

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RIVIERA

Bites

RAW

CRUDITÉS (V) (C) \$15

Mixed vegetable sticks, harissa potato chips, mint, green peas, hummus

CRYSTAL SUMMER ROLLS (D) (C) (V) \$20

Raw crunchy vegetables, spicy coriander-coconut yogurt dip

CEVICHE OF OCEAN FARMED BARRAMUNDI (C) (F) \$25

Coriander, chili, tiger's milk, tomato, spiced plantain

FRENCH COUNTRY STYLE SALAD (V) (N) \$20

Arugula, kale, baby spinach, lemon Dijon mustard vinaigrette

ICE BAR

FRESHLY SHUCKED SEASONAL OYSTERS (S)

Half dozen \$50

One dozen \$95

Bloody mary, cocktail sauce, mignonette, Tabasco

CHILLED SEAFOOD PLATTER (S) \$95

Fresh oysters, assorted sashimi, chef's seafood tapas, half lobster, king crab leg, mignonette, lemon wedges, Tabasco, marie-rose dressing, bloody mary

FRENCH 75 (S) (A) \$55

Crab and avocado-apple rolls, Champagne-gin-cucumber jelly, sea urchins, caviar

PETIT BITES

SPICY EDAMAME (V) (C) \$15

Dried cranberries, star anise

ROASTED KALE CHIPS (V) (N) \$20

Almond flakes, Himalayan pink salt

PULPO GALLEG0 (S) (C) (D) \$30

Garlic and paprika marinated grilled octopus, fennel, lemon wedges, EV00, sweet paprika, cayenne pepper

SHARING

FRENCH PERNOD FLAMED OYSTERS (A) (S) \$55

Six Fine de Clair oysters, spinach, pernod, caviar

ANDALUSIAN PESCAÍTO FRITO (S) (G) \$30

Deep-fried seafood, lemon wedges, chopped parsley

GAMBAS AL AJILLO (C) (A) (S) (G) (D) \$35

Armagnac splashed shrimps, EV00, garlic flakes, sweet paprika, cayenne pepper, grilled baguette

WAGYU BEEF SLIDERS A LA ROSSINI (G) (E) (A) (D) \$30

Three sliders, foie gras, Madeira sauce, truffle shavings, brioche buns

TRUFFLE FRIES \$15

Homemade organic tomato ketchup

SWEETS \$20

PETIT FOUR (D) (E) (N) (G)

Caramel choux, salted caramel chocolate, coffee infused chantilly cream, financier, pâte de fruits, vanilla ganache macaron

BANANA SPLIT SUNDAE (D) (E) (N)

Toasted almonds, chocolate sauce

SEASONAL FRUITS (V)

Berries



RIVIERA

ALL INCLUSIVE

RAW

CRUDITÉS (V) (C)

Mixed vegetable sticks, harissa potato chips, mint, green peas, hummus

SUMMER ROLLS (D) (C) (V)

Raw crunchy vegetables, spicy coriander-coconut yogurt dip

CEVICHE OF OCEAN FARMED

BARRAMUNDI (C) (F)

Coriander, chili, tiger's milk, tomato, spiced plantain

FRENCH COUNTRY STYLE SALAD (V) (N)

Arugula, kale, baby spinach, lemon Dijon mustard vinaigrette

PETIT BITES

SPICY EDAMAME (V) (C)

Dried cranberries, star anise

ROASTED KALE CHIPS (V) (N)

Almond flakes, Himalayan pink salt

PULPO GALLEGO (S) (C) (D)

Garlic and paprika marinated grilled octopus, fennel, lemon wedges, EVOO

SHARING

PIMIENTOS Y CHORIZO FRITO (P) (C) (G)

Pork choizo, bell peppers, EVOO, garlic, rustic bread

GAMBAS AL AJILLO (C) (A) (S) (G) (D)

Armagnac splashed shrimps, EVOO, garlic flakes, sweet paprika, cayenne pepper, grilled baguette

WAGYU BEEF SLIDERS (G) (E) (A) (D)

Three sliders, Madeira sauce, brioche buns

TRUFFLE FRIES

Homemade organic tomato ketchup

SWEETS

PETIT FOUR (D) (E) (N) (G)

Caramel choux, salted caramel chocolate, coffee infused chantilly cream, financier, pâte de fruits, vanilla ganache macaron

BANANA SPLIT SUNDAE (D) (E) (N)

Toasted almonds, chocolate sauce

SEASONAL FRUITS (V)

Berries

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T A B E M A S U

BEVERAGES

SIGNATURE COCKTAILS \$18

TABEMASU

Miyanoyuki Gokujyo, jasmine tea infused gin, Martini extra dry, honey yuzu, thyme sous vide Luxardo Maraschino

HIROSHIMA

Hakutsuru junmai sake, Jameson whiskey, Bitter Truth creole bitters, pickling juice, fresh lemon juice, simple syrup, pickled ginger

GEISHA

Ichiko Mugi sochu, Martini bianco, Aperol, Bitter Truth lemon bitters, Prosecco

TOKYO DRIFT

Bacardi white rum, Hakutsuru junmai sake, Bitter Truth creole bitters, simple syrup

UTSUKUSHII

Ballantine's whisky, fresh lemon juice, yuzu juice, honey yuzu, egg white, Angostura bitters, Peychaud's bitters

SHIBUYA

Roku gin, Hakutsuru junmai sake, Cointreau, fresh lemon juice, lime cordial

THE SAMURAI

Jose Cuervo Silver tequila, Hakutsuru junmai sake, mango juice, yuzu juice, simple syrup, hot pepper sauce

TORED A

Grilled shiitake mushroom infused mezcal, Lillet Blanc, honey yuzu, Angostura Bitters

GIN AND TONIC \$18

SHISO KYURI

Tanqueray gin, shiso leaves syrup, fresh cucumber, fresh shiso leaves, Fentimans Indian tonic

SHIZUOKA

Lemongrass infused gin, Hakutsuru junmai sake, lemongrass syrup, fresh lemon juice, Fentimans Indian tonic

SHOGA FIZZ

Bombay Sapphire gin, Hakutsuru junmai sake, ginger syrup, fresh lemon juice, Fentimans Indian tonic

SAKURA

Gordon's gin, mint, homemade strawberry shrub, fresh lime juice, soda water

MOCKTAILS \$12

MATCHA THYME MOJITO

Matcha tea, lime wedges, thyme, soda water, simple syrup

LYCHEE GINGER COOLER

Lychee, ginger, fresh orange juice, soda water

KYOTO

Green tea, cucumber syrup, fresh lime juice, tonic water



T A B E M A S U

JAPANESE SPIRITS

WHISKEY

Nikka Taketsuru Pure Malt \$22

Mars Iwai \$22

GIN

Nikka Coffey \$14

Roku \$18

Kyoto Ki No Bi \$22

SHOCHU

Ichiko Mugi \$12

SAKE

Jug 150ml | bottle

SPARKLING

Fukuju Awasaki 300ml \$90

HONJOZO

Miyanoyuki Gokujyo 500ml \$25 | \$95

JUNMAI

Hakutsuru 720ml \$15 | \$90

DAIGINJO

Kiku-Masamune Kimoto 720ml \$35 | \$120

Ozeki Osakaya Chobei 720ml \$50 | \$195

JUNMAI GINJO

Hakutsuru Superior 720ml \$20 | \$100

Shotoku Shuzo 240ml \$55

JUNMAI DAIGINJO

Hakutsuru 720ml \$25 | \$150

Kiku-Masamune 720ml \$40 | \$150

BEER

Heineken \$11

Asahi \$12

Corona \$12

TEA \$8

Sencha green tea

Matcha green tea

Gyokuro green tea

Mugicha barley tea

Genmaicha brown rice tea



T A B E M A S U

À LA CARTE

IZAKAYA

Small plates

EDAMAME (V) (SB) \$20

Spicy seaweed puree or truffle sauce

MAGURO TARTAR (F) (E) (C) (G) (N) \$25

Crispy sesame cone, spring onion, shiso leaves

MARINATED HAMACHI (F) (C) (SB) \$30

Jalapeño, pickled garlic, shiso ponzu

TRIO OF OYSTERS (S) (SB) \$30

Oyster – ponzu granita

Oyster – ikura, ginger soy

Oyster - yuzu dressing

SCALLOP POPCORN (S) (C) (E) (G) \$35

Tobiko, spicy mayonnaise, chives

Recommended wine pairing:

G.H. MARTEL VICTOIRE BRUT PRESTIGE \$30

Chigny-les-roses, France

KOBACHI

Small bowl

MISOSHIRO (V) (SB) \$20

Tofu, wakame, shimeji mushrooms, spring onions

SEAFOOD KAISEN SOUP (S) (SB) (C) \$25

Lobster, squid, clam, bok choy

Recommended wine pairing:

BABICH FORBIDDEN, 2020 \$15

Sauvignon Blanc, Marlborough, New Zealand

TATAKI

MAGURO (SB) (F) \$25

Seared tuna loin, pickled onion, crispy garlic, ponzu sauce

SHAKE (SB) (F) (N) \$25

Salmon, goma sauce, sakura cress

GYU (SB) \$35

Beef, shaved truffle, ginger soy, spring onion

Recommended wine pairing:

LOUIS LATOUR, 2019 \$15

Chardonnay, Mâconnais, France

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T A B E M A S U

SASHIMI

Five slices per portion

AKAMI (F) \$15

Tuna loin

SHAKE (F) \$20

Salmon

TAI (F) \$15

Red snapper

SUZUKI (F) \$20

Sea bass

HAMACHI (F) \$20

Yellowtail

HOTATEGAI (S) \$20

Scallop

HOKKIGAI (S) \$25

Surf clam

Recommended sake pairing:

HAKUTSURU SUPERIOR JUNMAI GINJO \$20

Nada, Japan

NIGIRI

Two pieces per portion

AKAMI (F) \$15

Tuna loin

SHAKE (F) \$15

Salmon

TAI (F) \$15

Red snapper

HOTATEGAI (S) \$20

Scallop

HOKKIGAI (S) \$20

Surf clam

Recommended wine pairing:

DR. BURKLIN-WOLF TROCKEN \$19

Riesling, Pfalz, Germany

ABURI

Two pieces per portion with foie gras

SHAKE (F) \$20

Salmon

HOTATEGAI (S) \$20

Scallop

HAMACHI (F) \$20

Yellowtail

WAGYU \$30

Beef sirloin

Recommended wine pairing:

ATTEMS, 2019 \$20

Pinot Grigio, Friuli-Venezia, Italy

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T A B E M A S U

GUNKAN + TEMAKI

Two pieces per portion

IKURA (F) \$30

Salmon roe

UNI (S) \$45

Sea urchin

MAGURO (F) \$35

Tuna with caviar

CALIFORNIA TEMAKI (E) (S) \$25

Crab, tobiko, mango, cucumber, avocado

Recommended wine pairing:

PETER MEYER, 2019 \$14

Riesling, Mosel, Germany

MAKIMONO

Six pieces per portion

SEARED SALMON GOLD (E) (F) (D) (SB) \$30

Cream cheese, avocado, cucumber, gold leaf

SPICY TUNA MAKI (F) (C) \$25

Cucumber, avocado, spicy miso

SPIDER ROLL (S) (G) (E) \$30

Soft shell crab, wasabi tobiko, shiso leaves, chives

CHAN SAN ROLL (S) (G) (C) (E) (SB) \$30

Shrimps tempura, roasted bell pepper, avocado, cucumber, tanuki

WAGYU BEEF ROLL (SB) \$40

Foie gras, asparagus, nikiri soy

Recommended wine pairing:

BABICH HEADWATERS, 2019 \$20

Sauvignon Blanc, Organic, Marlborough, New Zealand

MORIAWASE

SASHIMI: TUNA, SNAPPER, YELLOWTAIL (F) (S) (E) \$65

Nigiri: salmon

Maki: california maki

SASHIMI COMBINATION FOR TWO (F) (S) \$70

Three slices each kind

Snapper, tuna, salmon, hamachi, scallop

Recommended wine pairing:

G.H. MARTEL VICTOIRE BRUT ROSÉ \$40

Chigny-les-Roses, France

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T A B E M A S U

SALADS

TABEMASU SALAD (SB) (V) \$25

Grilled avocado, marinated asparagus, hatsuka daikon, wafu

KANI SALAD (S) (E) \$30

Blue crab, caviar, mango, iceberg, sakura cress

HORENSO (SB) (V) (N) \$25

Steamed spinach, goma dressing

TEMPURA

served with radish oroshi & ginger oroshi

YASAI (V) (G) \$20

Mixed vegetable

EBI (S) (G) \$30

Shrimp

IKA (S) (G) \$25

Squid

KANI (S) (G) \$30

Soft shell crab

Recommended wine pairing:

VIVOLO DI SASSO, 2020 \$14

Pinot Grigio, Veneto, Italy

NOODLES

SPICY YAKI UDON (G) (F) (C) \$40

Wagyu beef, mushrooms, bonito flakes, spring onions

SEAFOOD YAKI SOBA (G) (S) (SB) \$55

Lobster, scallop, squid

COLD CHA SOBA (V) (SB) (G) \$25

Ginger, radish, saru soba sauce

Recommended wine pairing:

BABICH, 2020 \$18

Pinot Noir, Marlborough, New Zealand

ATSUI RYOORI

Hot dishes

AGE DASHI TOFU (V) (SB) (G) \$30

Negi, ginger, radish

MISO GINDARA (SB) (F) \$40

Black sable, hajikami, caramelized lime

TSUBU-MISO GAKO HINADORI NO OVEN YAKI (SB) (C) \$40

Roasted spring chicken on cedar wood, barley

WAGYU BEEF TENDERLOIN (D) \$75

Foie gras, matsutake mushrooms, asparagus, anticucho

Recommended wine pairing:

MAISON DE GRAND ESPRIT LA MIRACULEUSE, 2018 \$18

Blend, Bordeaux, France

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T A B E M A S U

DONBURI

Rice bowl topped with your choice

NEW STYLE GYUDON (SB) (E) \$55

Wagyu beef tenderloin, truffle rice, poached egg, mushrooms, onions

UNAGI KABAYAKI (SB) (F) (G) \$45

Grilled eel, pickled ginger, roasted sesame

KAMAMESHI TRUFFLE RISOTTO (V) (SB) (G) \$40

Soft tofu, yuzu, negi, mushroom, truffle sauce

Recommended wine pairing:

PENLEY ESTATE ARGUS, 2017 \$15

Blend, Coonawarra, Australia

OMAKASE

Simply means to "Trust the Chef", Let our chef create a memorable dining experience from the freshest ingredients and inspired cuisine with the chef's personal interpretation from traditional Japanese cuisine to the haute de cuisine French touch.

6 Courses \$130

TEPPANYAKI

Allow our Chef to take away all the challenges of choosing your meal and indulge in a tasting menu. Sit back and relax as our team take you on a journey through some innovative dishes and amazing ingredients sourced from all around the globe.

Minimum of 2 people

5 Courses \$160

6 Courses \$220

7 Courses \$250

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Menu items and prices are subject to change without prior notice.

ALL INCLUSIVE

IZAKAYA

Small plates

MAGURO TARTAR (F) (E) (C) (G) (N)

Crispy sesame cone, spring onion, spicy mayonnaise

MARINATED HAMACHI (F) (C) (SB)

Jalapeño, spicy miso, shiso ponzu

SCALLOP POPCORN (S) (C) (E) (G)

Tobiko, spicy mayonnaise, chives

TATAKI

MAGURO (SB) (F)

Seared tuna loin, pickled onion, crispy garlic, ponzu sauce

GYU (SB)

Beef, truffle pate, ginger soy, spring onion, crispy potato

SASHIMI

Five slices per portion

AKAMI (F)

Tuna loin

SHAKE (F)

Salmon

TAI (F)

Red snapper

HAMACHI (F)

Yellowtail

NIGIRI

Three pieces per portion

AKAMI (F)

Tuna loin

SHAKE (F)

Salmon

TAI (F)

Red snapper

ABURI

Three pieces per portion with foie gras

SHAKE (F)

Salmon

HAMACHI (F)

Yellowtail

WAGYU

Beef sirloin

GUNKAN

Three pieces per portion

IKURA (F)

Salmon roe

UNI (S)

Sea urchin

MAGURO (F)

Tuna with caviar

Recommended wine pairing:

PETER MEYER, 2019

Riesling, Mosel, Germany

MAKIMONO

Six pieces per portion

SEARED SALMON GOLD (E) (F) (D) (SB)

Cream cheese, avocado, cucumber, gold leaf

SPICY TUNA MAKI (F) (C)

Cucumber, avocado, spicy miso

SPIDER ROLL (S) (G) (E)

Soft shell crab, wasabi tobiko, shiso leaves, chives

CHAN SAN ROLL (S) (G) (C) (E) (SB)

Shrimps tempura, roasted bell pepper, avocado, cucumber, tanuki

WAGYU BEEF ROLL (SB)

Foie gras, asparagus, nikiri soy

Recommended wine pairing:

BABICH HEADWATERS, 2019

Sauvignon Blanc, Organic, Marlborough, New Zealand

MORIAWASE

SASHIMI: TUNA, SNAPPER, YELLOWTAIL (F) (S) (E)

Nigiri: salmon

Maki: california maki

SASHIMI COMBINATION FOR TWO (F) (S)

Three slices each kind

Snapper, tuna, salmon, hamachi, scallop

Recommended wine pairing:

G.H. MARTEL VICTOIRE BRUT ROSÉ

Chigny-les-Roses, France

SALADS

TABEMASU SALAD (SB) (V)

Avocado, marinated asparagus, hatsuka daikon, wafu, chuka wakame

TEMPURA

served with radish oroshi & ginger oroshi

YASAI (V) (G)

Mixed vegetable

EBI (S) (G)

Shrimp

KANI (S) (G)

Soft shell crab

NOODLES

SPICY YAKI UDON (G) (F) (C)

Wagyu beef, mushrooms, bonito flakes, spring onions

COLD CHA SOBA (V) (SB) (G)

Ginger, radish, saru soba sauce

Recommended wine pairing:

BABICH, 2020

Pinot Noir, Marlborough, New Zealand

ATSUI RYOORI

Hot dishes

AGE DASHI TOFU (V) (SB) (G)

Negi, ginger, radish

MISO GINDARA (SB) (F)

Black sable, hajikami, caramelized lime, yakimeshi

TSUBU-MISO GAKO HINADORI NO OVEN YAKI (SB) (C)

Roasted spring chicken on cedar wood, yakimeshi

DONBURI

Rice bowl topped with your choice

UNAGI KABAYAKI (SB) (F) (G)

Grilled eel, pickled ginger, roasted sesame

KAMAMESHI TRUFFLE RISOTTO (V) (SB) (G)

Soft tofu, yuzu, negi, mushroom, truffle sauce

SWEETS

YUZU LEMON TART (D) (E) (N)

black sesame ice cream, crispy meringues

JAPANESE SHU CREAM (E) (D) (G) (N)

Sweet red bean, vanilla cream

MATCHA OPERA (E) (D) (G) (N)

Matcha dacquoise, chocolate ganache, sesame tuile

SAKURA MILLE FEUILLE (E) (D) (G) (N)

Layered pastry, sakura cream, petit macaron, vanilla bean ice cream

SEASONAL FRUITS (V)

Berries

BEVERAGES

HOMEMADE SODAS \$8

Passion fruit & ginger soda
Blueberry & basil soda
Grapefruit & rosemary soda

BEER

Tiger \$10
Heineken \$11
Peroni \$11
Corona \$12

GREENHOUSE COCKTAILS \$18

GREENHOUSE BLOODY MARY

Absolut vodka, fresh tomato juice, house mix

HERB INFUSED PISCO

Herb infused pisco, lemon, Angostura Bitters, egg white

LONDON GREEN & TONIC

Tanqueray gin, fresh lime juice, mint, tonic water

MONKEY FOOD

Captain Morgan Dark rum, Malibu, fresh lemon juice, fresh pineapple juice

GIN & COCONUT SELTZER

Beefeater gin, simple syrup, Angostura Bitters, seltzer water, basil leaves, coconut water ice cube

SIGNATURE COCKTAILS \$18

TIME MACHINE

Beefeater gin, pineapple juice, cucumber, Bitter Truth lemon bitters

AZTEC MYTHOLOGY

Pandan infused tequila, Galliano, mango juice, homemade orgeat syrup, cranberry juice

LA CUCINA ITALIANA

Casal d'Emilia Limoncello, Absolut vodka, watermelon liqueur, fresh apple juice, fresh lime juice

FLOWER POWER SOUR

Beefeater gin, fresh lemon juice, elderflower syrup, Bitter Truth Creole bitters, egg white

FLAT WHITE MARTINI COCKTAIL

Absolut vodka, espresso, Kahlua, Bailey's

PASSION & PINEAPPLE MARGARITA

Olmecca Gold tequila, triple sec, fresh pineapple, passion fruit nectar, fresh lime juice, simple syrup

TOUCH OF JOY

Prosecco, fresh orange juice, lemongrass, fresh lime juice, simple syrup

MOCKTAILS \$12

ROSE BERRY COOLER

Seasonal berries, rosemary, honey, fresh lemon juice, soda water

CANDY APPLE MOJITO

Fresh apple, mint, fresh lime, Sprite

WATERMELON ACQUA FRESCA

Watermelon, mint, jalapeño, fresh lime juice, simple syrup

BUBBLES

BIANCA NERA PROSECCO, SPUMANTE EXTRA DRY \$13 \$60

Veneto, Italy

BOTTER "DIVICI" PROSECCO EXTRA DRY ORGANIC \$15 \$70

Veneto, Italy

SCHWANSEE ROSÉ BRUT \$70

Franken, Germany

G.H. MARTEL VICTOIRE BRUT PRESTIGE \$30 \$150

Chigny-les-roses, France

G.H. MARTEL VICTOIRE BRUT ROSE \$40 \$170

Chigny-les-roses, France

ROSÉ

CHÂTEAU D'ESCLANS WHISPERING ANGEL, 2020 \$22 \$110

Côtes De Provence, France

BABICH FORBIDDEN, 2018 \$16 \$70

Pinot Noir, Marlborough, New Zealand

MAISON DE GRAND ESPRIT L'ÊTRE MAGIQUE, 2019 \$110

Côtes De Provence, France

WHITE

PETER MEYER, 2019 \$14 \$65

Riesling, Mosel, Germany

VIVOLO DI SASSO, 2020 \$14 \$65

Pinot Grigio, Veneto, Italy

BABICH FORBIDDEN, 2020 \$15 \$70

Sauvignon Blanc, Marlborough, New Zealand

LOUIS LATOUR, 2019 \$15 \$70

Chardonnay, Mâconnais, France

ARTHUR METZ ÉPICE PUISSANT \$18 \$85

Gewürztraminer, Alsace, France

RED

VIVOLO DI SASSO, 2018 \$14 \$65

Cabernet Sauvignon, Cabernet Franc, Veneto, Italy

MAISON DE GRAND ESPRIT LA MIRACLEUSE, 2018 \$18 \$80

Blend, Bordeaux, France

MOMMESSIN BEAUJOLAIS-VILLAGES, 2016 \$15 \$70

Gamay, Beaujolais-Villages, France

DONA PAULA, 2018 \$14 \$65

Malbec, Mendoza, Argentina

BANFI PLACIDO CHIANTI DOCG, 2018 \$14 \$65

Sangiovese, Tuscany, Italy

WOLF BLASS EAGLEHAWK, 2020 \$15 \$70

Cabernet Sauvignon, South Australia

MOMMESSIN, 2018 \$16 \$75

Pinot Noir, Bourgogne, France

CHATEAU STE MICHELLE, 2017 \$90

Syrah, Washington, USA

CASTELLO NIPOZZANO CHIANTI RUFINA RISERVA, 2017 \$95

Sangiovese, Tuscany, Italy

ALL DAY BREAKFAST

(available 24 hours)

DISC MASHUNI – MALDIVIAN SPICED TUNA (F) (C) \$20

Huni roshi, lime, banana blossom salad

UNPOLISHED ECO BROWN RICE PORRIDGE (N) (G) (E) (SB) \$30

Century egg, salted egg, dough fritters, spring onions, garlic chips, peanuts, ginger, sesame oil, soy sauce
Choice of: plain, fish, pork or chicken

POACHED EGG SIMMERED IN

MALDIVIAN TUNA CURRY (G) (F) (C) (E) \$25

Pumpkin roshi, fried moringa leaves

TO START WITH...

SUPER FOOD SALAD (V) \$25

Baby spinach, baby beet, avocado, sunflower seeds, dehydrated cherry tomato, quinoa, raspberry vinaigrette

SMOKED SALMON FATTOUSH (F) (G) \$30

Hydroponic baby romaine, toasted pita bread, sumac, pomegranate molasses

HEIRLOOM TOMATOES & BURRATA (D) \$30

25 Years old aged balsamic, extra virgin olive oil

SEAFOOD COCKTAIL (D) (S) (A) \$60

Australian yabbies, scallops, Maldivian reef lobster, avocado, tobiko, Irish marie rose sauce

LM BEIJING DUCK (G) (SB) \$35

Soy-stained torchon of foie gras, miso - yaki sauce, glazed apple, mantou, orange vinaigrette

ONION SQUASH SOUP (E) (V) (D) (G) \$20

Truffle, chanterelle, toasted brioche

BORNEO'S SUPERIOR SWIFTLET NEST SOUP (S) (P) (G) (A) \$60

Superior seafood, truffle-pork dumplings, Armagnac

COMFORT FOOD \$30

MEDITERRANEAN VEGETABLE WRAP (G) (D) (V) (N)

Grilled vegetables, halloumi cheese, hummus, rocket leaves, lemon vinaigrette

TOSTADAS (F) (D) (G)

Ceviche

WESTERN FAVOURITES

U.S. CAB BEEF Tournedos (A) (D) \$70

Foie gras, braised wild forest mushrooms, smoked bone marrow, port wine reduction, truffle oil mashed potato

DUO OF LAMB (A) (N) (D) (G) \$70

Lamb loin, rack of lamb, stuffed squash blossom, basil puree, tomato-olive-lamb jus, sautéed potato

OCEAN FARMED BARRAMUNDI (D) (F) (S) \$50

Sea fennel, stuffed baby squids, mussel-saffron sauce

WILD MUSHROOM RISOTTO (D) (V) \$35

King bolete mushroom, truffle

HOMEMADE PAPPARDELLE (D) (E) (G) \$35

Short ribs ragu, parmesan cheese

*Gluten-free option available

TASTE OF ASIA

TANDOORI SAMPLER (D) (G) (S) (F) \$65

Lamb chops, murgli tikka angara, malabar tiger prawns, ajwaini fish tikka

TANDOORI BUTTER CHICKEN (D) \$40

Dal makhani, kachumber salad
Choice of: naan bread or steamed rice

BIRYANI (D) (N) \$35

Chicken, basmati rice, mint raita

CATCH OF THE DAY – CANTONESE STEAMED

REEF FISH (F) (N) (A) (SB) \$50

Superior-soy-ginger sauce, Shaoxing wine, garlic-sesame oil, jasmine rice

WOK FRIED RICE (S) (E) \$35

Jasmine rice, seafood, mixed vegetables

YAKI UDON (G) (SB) \$35

Wagyu beef, black pepper sauce

VEGAN STIR-FRIED NOODLES (C) (V) (SB) \$35

Probiotic kimchi, tofu, yuba skin

PHO RICE NOODLE SOUP (C) (SB) \$35

Beef, mixed herbs, bean sprouts, chili sauce, bean sauce

GAENG KEOW WAN GAI (F) (S) (C) \$35

Chicken, steamed jasmine rice

SWEETS \$20

LOCAL INSPIRED LEMONGRASS PANNA COTTA (G) (D) (E)

Pumpkin fritters, pandan leaf

TIRAMISU AFFOGATO (D) (G) (A)

Vanilla ice cream, Kahlua, espresso

LYCHEE SPHERE (D) (G) (E)

Financier, passion fruit curd, raspberry sauce

SEASONAL FRUITS (V)

Berries



Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Meridien.

GELATO

Destination-Inspired: Papaya Lime Sorbet
European Classics: Chocolate, Vanilla, Strawberry

SORBET

Lemon

1 scoop \$6, 2 scoops \$10

ALL INCLUSIVE

DISC MASHUNI – MALDIVIAN SPICED TUNA (F) (C)

Huni roshi, lime, banana blossom salad

UNPOLISHED ECO BROWN RICE PORRIDGE (N) (G) (E) (SB)

Century egg, salted egg, dough fritters, spring onions, garlic chips, peanuts, ginger, sesame oil, soy sauce
Choice of: plain, fish, pork or chicken

POACHED EGG SIMMERED IN MALDIVIAN TUNA CURRY (G) (F) (C) (E)

Pumpkin roshi, fried moringa leaves

TO START WITH...

SUPER FOOD SALAD (V)

Baby spinach, baby beet, avocado, sunflower seeds, dehydrated cherry tomato, quinoa, raspberry vinaigrette

SMOKED SALMON FATTLOUSH (F) (G)

Hydroponic baby romaine, toasted pita bread, sumac, pomegranate molasses

LM BEIJING DUCK (G) (SB)

Soy-stained torchon of foie gras, miso - yaki sauce, glazed apple, mantou, orange vinaigrette

ONION SQUASH SOUP (E) (V) (D) (G)

Truffle, chanterelle, toasted brioche

CHILLED GREEN GAZPACHO (V) (G)

Hydroponic lettuce, herbs, tomato, cucumber, avocado

WESTERN FAVOURITES

U.S. CAB BEEF TOWNEDOS (A) (D)

Foie gras, braised wild forest mushrooms, smoked bone marrow, port wine reduction, truffle oil mashed potato

OCEAN FARMED BARRAMUNDI (D) (F) (S)

Sea fennel, stuffed baby squids, mussel-saffron sauce

WILD MUSHROOM RISOTTO (D) (V)

King bolete mushroom, truffle

HOMEMADE PAPPARDELLE (D) (E) (G)

Short ribs ragu, parmesan cheese
*Gluten-free option available

MEDITERRANEAN VEGETABLE WRAP (G) (D) (V) (N)

Grilled vegetables, halloumi cheese, hummus, rocket leaves, lemon vinaigrette

TASTE OF ASIA

TANDOORI SAMPLER (D) (G) (S) (F)

Lamb chops, murg tikka angara, malabar tiger prawns, ajwaini fish tikka

TANDOORI BUTTER CHICKEN (D)

Dal makhani, kachumber salad
Choice of: naan bread or steamed rice

BIRYANI (D) (N)

Chicken, basmati rice, mint raita

CATCH OF THE DAY – CANTONESE STEAMED REEF FISH (F) (N) (A) (SB)

Superior-soy-ginger sauce, Shaoxing wine, garlic-sesame oil, jasmine rice

WOK FRIED RICE (S) (E)

Jasmine rice, seafood, mixed vegetables

YAKI UDON (G) (SB)

Wagyu beef, black pepper sauce

VEGAN STIR-FRIED NOODLES (C) (V) (SB)

Probiotic kimchi, tofu, yuba skin

PHO RICE NOODLE SOUP (C) (SB)

Beef, mixed herbs, bean sprouts, chili sauce, bean sauce

GAENG KEOW WAN GAI (F) (S) (C)

Chicken, steamed jasmine rice

SWEETS

LOCAL INSPIRED LEMONGRASS PANNA COTTA (G) (D) (E)

Pumpkin fritters, pandan leaf

TIRAMISU AFFOGATO (D) (G) (A)

Vanilla ice cream, Kahlua, espresso

LYCHEE SPHERE (D) (G) (E)

Financier, passion fruit curd, raspberry sauce

SEASONAL FRUITS (V)

Berries

ALL INCLUSIVE

FIRST...

MARYLAND BLUE CRAB CAKE (S) (G)

Tomato relish, mustard sprouts

ISLAND'S HYDROPONIC MIXED GREENS (V) (D)

Gorgonzola, fig pulp vinaigrette

CHICKEN CAESAR (G) (D) (S)

Josper roasted chicken, island's hydroponic baby gem, anchovy-cheese dressing

PRAWN CAESAR (G) (S) (D)

Josper roasted tiger prawns, island's hydroponic baby gem, anchovy-cheese dressing

LOCAL REEF LOBSTER & TUNA TARTARE (F) (S) (D)

Sea urchin espuma

JAMON IBERICO DE BELLOTA (P)

Cantaloupe

LOBSTER BISQUE (S) (A) (D)

Cognac cream

FRENCH ONION SOUP (D) (G)

Cheese toast

FROM THE RANCH

1824 – PREMIUM 120 DAY GRAIN FED AUSTRALIAN BEEF

300g Rib Eye

U.S. CERTIFIED BLACK ANGUS BEEF

300g Rib Eye

300g Tenderloin

AUSTRALIAN GRAIN FED LAMB

220g Rack of Lamb (G)

Curry leaves & mustard crust, Merguez sausage

VELAA SPECIALTY

GRILL PLATTER (D) (P)

Beef short ribs, kurobuta chops, cheese sausage,
honey glazed chicken drumstick, New Zealand lamb chops

* All grilled dishes served with your choice of homemade sauces & mustards:

SAUCES & HERB BUTTER

Café de Paris butter (D)

Black peppercorn sauce

Maldivian chili sauce (C)

Béarnaise

Chimichurri (C)

MUSTARD

Pommery mustard with Cognac (A)

Green peppercorn mustard

Beer & caraway mustard (A)

SIDES \$10

Tempura onion rings, Maldivian spice (G) (C)

Potato puree (D)

Hand cut potato French fries, Old Bay aioli

Grilled asparagus

Broccolini, pecorino, sundried tomatoes, garlic, chili (C)

Wild field mushrooms



FROM THE BOAT

CATCH OF THE DAY (F) (D)

Papillote or grilled, baked sweet potato, island's hydroponic mixed greens, salsa verde

PREMIUM GRADE LOCAL TUNA FILLET (S) (C)

Maldivian mixed spice

GRILLED KING PRAWNS (S) (C) (D)

Chili-herb butter, preserved lemons

* All grilled dishes served with your choice of homemade sauces.

SAUCES & HERB BUTTER

Maldivian chili sauce (C)

Chimichurri (C)

SWEETS

LAVA CAKE (D)

70% Valrhona chocolate, raspberry sorbet, vanilla anglaise

BAKED LEMON TART (D) (G)

Crispy meringue, blueberries, basil ice cream

GRILLED PINEAPPLE CARPACCIO (A) (D)

Coconut ice cream, mixed berries, candied lime zest

SEASONAL FRUITS (V)

Berries



VELA

ALL INCLUSIVE

FIRST...

MARYLAND BLUE CRAB CAKE (G) (S)

Tomato relish, mustard sprouts

CHEESE NACHOS (V) (D)

Tortilla chips, melted cheddar cheese, spicy salsa, avocado

SEAFOOD CEVICHE (S) (C)

Citrus quinoa salad, tiger's milk plantain crisps

MIXED GARDEN SALAD (D) (A)

Butter lettuce, avocado, roasted walnuts, marinated tomatoes, Champagne-herb vinaigrette

PULLED BEIJING DUCK (G)

Steamed mantou, pickled vegetables, truffle-hoisin sauce

CORSICAN DRY-CURED HAM (P)

Frendly baked garlic flat bread, slow baked tomatoes, baby spinach

POKE BOWLS

LOCAL SEARED YELLOWFIN TUNA (C) (F) (S) (G)

Masmirus mayo, moringa leaves, mango, crunchy lettuce, prawn crackers

ORGANIC BROWN RICE (F) (N) (S) (SB)

Glazed unagi, cucumber, pineapple, furikake, torched tofu, pesto, crispy fish skin

ORGANIC QUINOA ROUGE (C) (SB) (E) (N)

Probiotic kimchi, sesame miso sauce, flax seeds, avocado, onsen egg, crispy tofu skins

FROM OUR PIZZA OVEN

Regular or gluten free

QUEEN MARGHERITA (D) (F)

Mozzarella, tomato, anchovies, green basil

PROSCIUTTO E FUNGHI (D) (P)

Mozzarella, tomato, ham, champignon

MALDIVIAN (E) (F) (D) (C)

Mozzarella, marinated tuna, Maldivian tomato sauce, onions, quail eggs, curry leaves

LAMB & FETA MANAKISH (D)

Minced lamb, red pepper, tomato, feta, black olives

AZTECS PINZA (D)

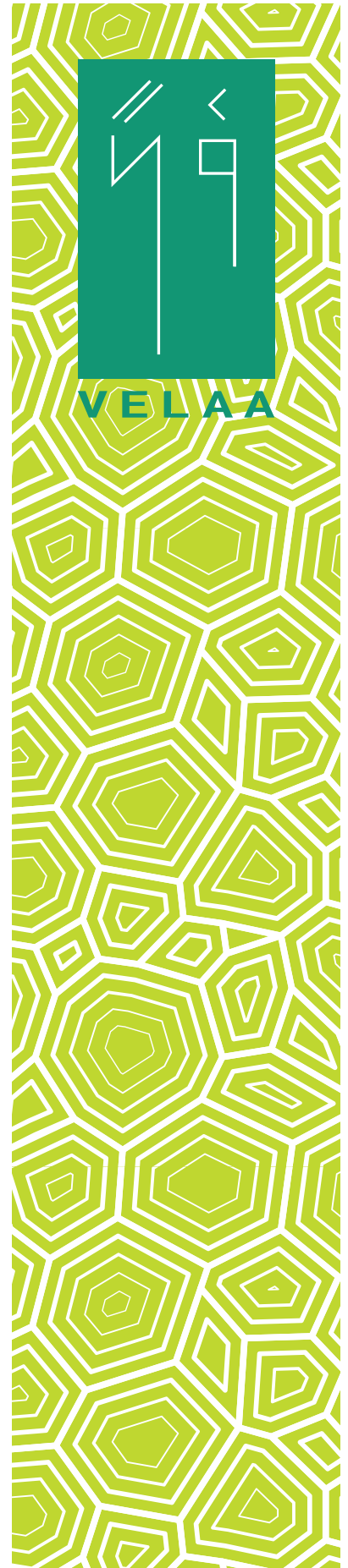
BBQ chicken, grilled peppers, mozzarella, guacamole, sour cream, salsa fresca

PEYNIRLI PIDE (D) (N)

Spinach, feta, roasted peppers, pine nuts

SPICED AUBERGINE PIDE (V) (D) (N)

Minted coconut-yogurt dip, pistachio crumbles, pomegranate seeds



COMFORT

Served with a side salad of the island's Hydroponic Garden
Choice of: potato wedges or steak house fries

EDAMAME HUMMUS WRAP (N) (G)

Thai mango, lettuce, almond

VELAA CLUB SANDWICH (P) (E) (D) (G)

Grilled chicken, ham, free range fried egg, bacon

FISH TACOS (F) (D) (G)

Reef fish goujons, flour tortillas, shredded lettuce, sour cream, guacamole, pico de gallo

SPIDY BURGER (S) (D) (C) (G)

Togarashi spiced soft shell crab tempura, charcoal bun, gochujang mayo, daikon-cabbage kimchi

ANGUS BEEF BURGER (G) (D) (P)

Truffle-brioche bun, Swiss cheese, tomato, caramelised onions, bacon, egg, mushrooms

FISH & CHIPS (A) (G) (F)

Malt vinegar, tartar sauce, mushy peas, lemon wedge

GREEK CHICKEN SOUVLAKI KEBAB (G) (D)

Tzatziki, warm pita

WAGYU BEEF SHISH KEBAB (D)

Mint, pomegranate, bulgur salad, garlic-yogurt dip

CATCH OF THE DAY

GRILLED REEF FISH (F) (G) (D)

Island's hydroponic mixed greens, sweet potato puree, salsa verde

SWEETS \$20

RED VELVET SPONGE CAKE (D) (G)

Raspberry yogurt ice cream, cream cheese frosting

LEMON PANNA COTTA (D) (N)

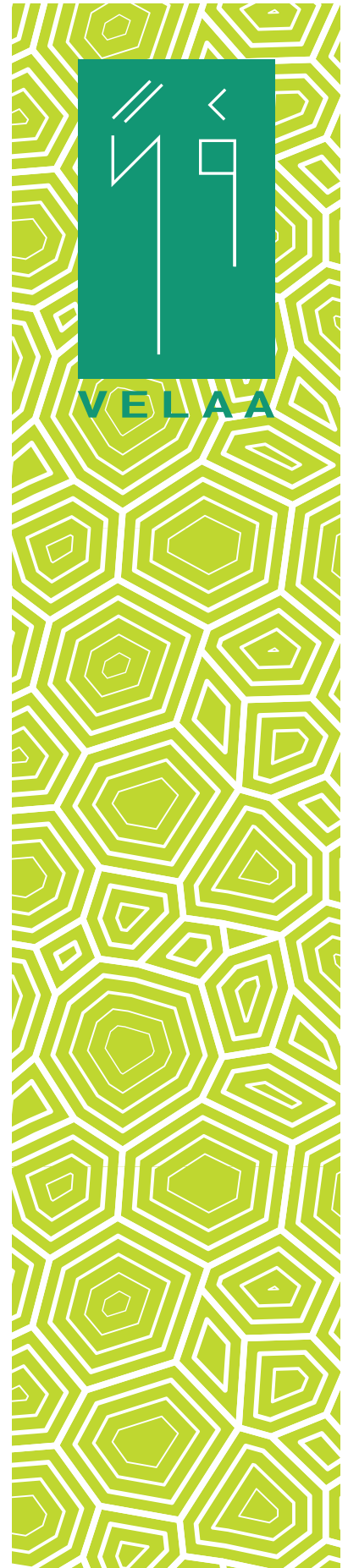
Mango salsa, almond tuile

CHOCOLATE TART (D) (A) (E)

Kahlua ice cream, mixed berries compote

SEASONAL FRUITS (V)

Berries



C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - Fish
Please let us know if you have any allergies, special dietary needs or restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Menu items are subject to change without prior notice.

BEVERAGES

CORAL COCKTAILS \$18

MURAKA

Grilled pineapple infused rum, Tio Pepe Fino, honey, fresh lime juice, Bitter Truth Old Time aromatic bitters

ANGEL FISH

Thyme infused bourbon, lemongrass syrup, Bitter Truth Old Time aromatic bitters, crème de banana, blue pea flower, fresh lemon juice

AGATE

Red wine reduction, Napoleon VSOP, orange juice, honey, soda water

SEA O²

Bacon-rosemary infused whisky, fig preserve, egg white, fresh lemon juice

DIVE IN

Berries infused mezcal, Tio Pepe Fino, Aperol, fresh grapefruit juice, soda water

SIGNATURE COCKTAILS \$18

BARREL-AGED NEGRONI

Beefeater gin, Antica Formula, Campari

ATOLL

Jim Beam bourbon, fresh orange juice, homemade spiced syrup, Angostura Bitters

RUB & RYE

Sazerac rye whiskey, beer, barbeque sauce, maple syrup, Angostura Bitters, spice mix, fresh lemon juice

E 73.5876°

Jim Beam bourbon, Aperol, Amaro Lucano, fresh lemon juice, simple syrup

BON FIRE

Beneva Joven mezcal, Cointreau, cranberry juice, maple syrup, ginger beer, fresh lemon juice

SEA DRAGON

Bacardi white rum, cucumber, dragon fruit syrup, soda water, fresh lime juice

FRENCH GIRL IN PARIS

Bacardi white rum, La Fée absinthe, vanilla syrup, Prosecco, fresh lime juice

GRASSHOPPER 2.0

Tanqueray N° Ten gin, green chartreuse, crème de cacao, egg white, fresh lemon juice, simple syrup, mint leaves

RUN RUM RUN

Bacardi white rum, falernum syrup, demerara syrup, espresso

PASSIONATE ROSE

Rose infused vodka, galliano, passion fruit, simple syrup, fresh lemon juice

3280 FEET

Absolut vodka, crème de cassis, pineapple juice, charcoal powder, soda water, simple syrup, fresh lemon juice

SIPPING CLASSIC \$17

OLD FASHIONED

Bulleit bourbon, Angostura Bitters, sugar cube, soda water

MANHATTAN

Bulleit bourbon, Martini Rosso, Angostura Bitters

MARTINEZ

Beefeater gin, Martini Rosso, Luxardo maraschino, Angostura Bitters

BOULEVARDIER

Bulleit bourbon, Campari, Antica Formula

AMARETTO SOUR

Amaretto Disaronno, Maker's Mark, fresh lemon juice, egg white, simple syrup

SIDECAR

Hennessy VS, triple sec, fresh lemon juice

BEER

Tiger

\$10

Heineken

\$11

Peroni

\$11

Corona

\$12



À LA CARTE

FIRST...

FRESHLY SHUCKED SEASONAL OYSTERS (S)

Half dozen	\$50
One dozen	\$95
Bloody Mary, cocktail sauce, mignonette, seaweed jelly, Tabasco	

MARYLAND BLUE CRAB CAKE (S) (G)

Tomato relish, mustard sprouts	\$30
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ISLAND'S HYDROPONIC MIXED GREENS (V) (D)

Gorgonzola, fig pulp vinaigrette	\$25
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CHICKEN CAESAR (G) (D) (S)

Josper roasted chicken, island's hydroponic baby gem, anchovy-cheese dressing	\$35
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PRAWN CAESAR (G) (S) (D)

Josper roasted tiger prawns, island's hydroponic baby gem, anchovy-cheese dressing	\$40
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LOCAL REEF LOBSTER & TUNA TARTARE (F) (S) (D)

Sea urchin espuma	\$35
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JAMON IBERICO DE BELLOTA (P)

Cantaloupe	\$35
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LOBSTER BISQUE (S) (A) (D)

Cognac cream	\$25
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FRENCH ONION SOUP (D) (G)

Cheese toast	\$20
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FROM THE RANCH

MASTER KOBE BEEF

All natural 100% Full Blooded Wagyu 300g MBS 9+ Sirloin	\$120
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MIYAZAKI WAGYU BEEF

280g A4 Striploin	\$105
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WESTHOLME WAGYU BEEF

1000g MBS 6 Bone in Rib Eye, good for two	\$180
220g MBS 6-7 Tenderloin	\$70

1824 – PREMIUM 120 DAY GRAIN FED AUSTRALIAN BEEF

450g Côte de Boeuf	\$65
300g Rib Eye	\$60

U.S. CERTIFIED BLACK ANGUS BEEF

300g Rib Eye	\$65
300g Tenderloin	\$70

AUSTRALIAN 120 DAYS PRIME BEEF

450g T Bone steak	\$80
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AUSTRALIAN GRAIN FED LAMB

220g Rack of Lamb (G)	\$70
Curry leaves & mustard crust, Merguez sausage	

VELAA SPECIALTY

GRILL PLATTER (D) (P)

Bone marrow, beef short ribs, kurobuta chops, cheese sausage, honey glazed chicken drumstick, New Zealand lamb chops	\$60
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* All grilled dishes served with your choice of homemade sauces & mustards:



C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - Fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Menu items and prices are subject to change without prior notice.

SAUCES & HERB BUTTER

Café de Paris butter (D)
Black peppercorn sauce
Maldivian chili sauce (C)
Béarnaise
Chimichurri (C)
Peri-peri (C)

MUSTARD

Pommery mustard with Cognac (A)
Green peppercorn mustard
Beer & caraway mustard (A)

ADD TO THE CUTS:

Half 400g reef lobster, foie gras (S) \$50
Blue cheese, black truffle 3g (D) \$20
Fried free ranged egg, caramelised onions (D) \$10
Roasted bone marrow, parsley \$10

SIDES \$10

Tempura onion rings, Maldivian spice (G) (C)
Potato puree (D)
Hand cut potato French fries, Old Bay aioli
Grilled asparagus
Broccolini, pecorino, sundried tomatoes, garlic, chili (C)
Wild field mushrooms, Shiso peppers

FROM THE BOAT

CATCH OF THE DAY (F) (D) \$55

Papillote or grilled, baked sweet potato, island's hydroponic mixed greens, salsa verde

SEAFOOD PLATTER (F) (S) \$95

Half Maldivian lobster, prawns, Alaskan crab claws, yellowfin tuna steak

PREMIUM GRADE LOCAL TUNA FILLET (S) (C) \$45

Maldivian mixed spice

GRILLED KING PRAWNS (S) (C) (D) \$55

Chili-herb butter, preserved lemons

* All grilled dishes served with your choice of homemade sauces.

SAUCES & HERB BUTTER

Maldivian chili sauce (C)
Chimichurri (C)
Peri-peri (C)

SWEETS \$20

VEGAN CHOCOLATE GANACHE (N) (D)

Hazelnut oil, nasturtium syrup, dark chocolate ice cream

APPLE & CINNAMON STRUDEL (D) (G)

Vanilla ice cream

LEMON PANNA COTTA (D) (N)

Almond crème anglaise

SEASONAL FRUITS (V)

Berries



BEVERAGES

HOMEMADE SODAS \$8

Passion fruit & ginger soda

Blueberry & basil soda

Grapefruit & rosemary soda

Pineapple soda

SIGNATURE COCKTAILS \$18

TAMARIND PINEAPPLE MARGARITA

Olmeca Blanco tequila, tamarind nectar, fresh pineapple juice, fresh lemon juice, jaggery syrup

CORAL

Lemongrass infused vodka, homemade spiced syrup, crème de cassis, fresh lemon juice, tonic water

GINGER & PASSION MULE

Passion fruit infused vodka, ginger, passion fruit, mango nectar, fresh lime juice, ginger ale, simple syrup

MARINE SPRITZ

Beefeater gin, cherry brandy, fresh lemon juice, ginger ale, simple syrup

WHITE SANGRIA

White wine, Napoleon VSOP, triple sec, fresh lemon juice, soda water

JACK SPARROW

Pineapple infused dark rum, Drambuie, fresh lemon juice, Bitter Truth orange bitters

MANGO COCOLITA

Beneva Joven mezcal, Malibu, mango nectar, coconut nectar, fresh lime juice, fresh mango, simple syrup

BERRY DELIGHT

Beefeater gin, fresh raspberries, basil leaves, fresh lime juice, simple syrup

PINGA

Cachaça 51, Galliano, guava nectar, Angostura Bitters, fresh lime juice, cinnamon syrup, soda water

JOY IN THE SEA

Lavender infused vodka, Cointreau, fresh grapefruit juice, fresh lime juice, jasmine syrup

TIPSY TURTLE

Bacardi white rum, Midori, fresh pineapple juice, fresh lime juice, simple syrup

BLACK PEARL

Beefeater gin, crème de mûre, fresh lemon juice, blackberry syrup, soda water

FISH ROE

Absolut vodka, mint, ginger, fresh lemon juice, honey, soda water, screw driver pearl jelly

CLASSIC COCKTAILS \$17

PIÑA COLADA

Bacardi white rum, cream of coconut, pineapple juice

MUDSLIDE

Absolut vodka, Bailey's, cold brew coffee, vanilla ice cream

MARGARITA CLASSIC

Olmeca Blanco tequila, triple sec, fresh lime juice

DAIQUIRI CLASSIC

Bacardi white rum, fresh lime juice, Demerara syrup

FRENCH 75

Beefeater gin, fresh lemon juice, sugar, Prosecco

GIMLET

Beefeater gin, fresh lime juice, simple syrup

LEMON DROP MARTINI

Absolut vodka, triple sec, fresh lemon juice, simple syrup



MOJITO

Bacardi white rum, mint leaves, caster sugar, soda water

MAI TAI

Bacardi Gold rum, triple sec, homemade orgeat syrup, simple syrup, fresh lime juice

S.O.T.B

Absolut vodka, peach schnapps, Chambord, fresh orange juice, cranberry juice

BEER

Tiger	\$10
Heineken	\$11
Peroni	\$11
Corona	\$12

CEYLON ICED TEA \$8

Classic
Peach
Mango
Rose & vanilla
Lemon & lime
Mixed berries

ICED COFFEE

Iced coffee	\$6
Coconut iced coffee	\$8
Iced matcha latte	\$8
Mocha frappe	\$8
Affogato	\$8

BUBBLES

MONTCADI CAVA BRUT	\$12	\$55
Catalunya, Spain		
BIANCA NERA PROSECCO, SPUMANTE EXTRA DRY	\$13	\$60
Veneto, Italy		
BOTTER "DIVICI" PROSECCO EXTRA DRY ORGANIC	\$15	\$70
Veneto, Italy		
G.H. MARTEL VICTOIRE BRUT PRESTIGE	\$30	\$150
Chigny-les-roses, France		
G.H. MARTEL VICTOIRE BRUT ROSÉ	\$40	\$170
Chigny-les-roses, France		

ROSÉ

BABICH FORBIDDEN, 2018	\$16	\$70
Pinot Noir, Marlborough, New Zealand		
FORTANT ROSÉ DE PROVENCE, 2017	\$16	\$70
Grenache, Côtes De Provence, France		
CHÂTEAU D'ESCLANS WHISPERING ANGEL, 2020	\$22	\$110
Côtes De Provence, France		



WHITE

ROTHBURY ESTATE	\$12 \$55
Sauvignon Blanc, Sémillon, Hunter Valley, Australia	
PETER MEYER, 2019	\$14 \$65
Riesling, Mosel, Germany	
VIVOLO DI SASSO, 2020	\$14 \$65
Pinot Grigio, Veneto, Italy	
BABICH FORBIDDEN, 2020	\$15 \$70
Sauvignon Blanc, Marlborough, New Zealand	
LOUIS LATOUR, 2019	\$15 \$70
Chardonnay, Mâconnais, France	
ARTHUR METZ ÉPICE PUISSANT	\$18 \$85
Gewürztraminer, Alsace, France	

RED

VIVOLO DI SASSO, 2018	\$14 \$65
Cabernet Sauvignon, Cabernet Franc, Veneto, Italy	
DOÑA PAULA, 2018	\$14 \$65
Malbec, Mendoza, Argentina	
BANFI PLACIDO CHIANTI DOCG, 2018	\$14 \$65
Sangiovese, Tuscany, Italy	
MOMMESSIN BEAUJOLAIS-VILLAGES, 2016	\$15 \$70
Gamay, Beaujolais-Villages, France	
MOMMESSIN, 2018	\$16 \$75
Pinot Noir, Bourgogne, France	
BEAULIEU VINEYARD PRESTIGE, 2017	\$16 \$75
Merlot, Napa Valley, USA	



À LA CARTE

FIRST...

FRESHLY SHUCKED SEASONAL OYSTERS (S)

Half dozen	\$50
One dozen	\$95
Bloody Mary, cocktail sauce, mignonette, seaweed jelly, Tabasco	

MARYLAND BLUE CRAB CAKE (G) (S)

Tomato relish, mustard sprouts	\$30
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CHEESE NACHOS (V) (D)

Tortilla chips, melted cheddar cheese, spicy salsa, avocado	\$25
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SEAFOOD CEVICHE (S) (C)

Citrus quinoa salad, tiger's milk plantain crisps	\$25
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MIXED GARDEN SALAD (D) (A)

Butter lettuce, avocado, blue cheese, marinated tomatoes, Champagne-herb vinaigrette	\$20
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PULLED BEIJING DUCK (G)

Steamed mantou, pickled vegetables, truffle-hoisin sauce	\$30
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CORSICAN DRY-CURED HAM (P)

Herb baguette, slow baked tomatoes, baby spinach	\$30
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POKE BOWLS \$30

LOCAL SEARED YELLOWFIN TUNA (C) (F) (S) (G)

Masmyrus mayo, moringa leaves, mango, crunchy lettuce, prawn crackers	
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ORGANIC BROWN RICE (F) (N) (S) (SB)

Glazed unagi, cucumber, pineapple, furikake, torched tofu, pesto, crispy salmon skin	
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ORGANIC QUINOA ROUGE (C) (SB) (E) (N)

Probiotic kimchi, sesame miso sauce, flax seeds, avocado, onsen egg, crispy tofu skins	
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FROM OUR PIZZA OVEN

Regular or gluten free

QUEEN MARGHERITA (D) (F)

Mozzarella, tomato, anchovies, green basil	\$25
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PROSCIUTTO E FUNGHI (D) (P)

Mozzarella, tomato, ham, champignon	\$30
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MALDIVIAN (E) (F) (D) (C)

Mozzarella, marinated tuna, Maldivian tomato sauce, onions, quail eggs, curry leaves	\$25
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LAMB & FETA MANAKISH (D)

Minced lamb, red pepper, tomato, feta, black olives	\$30
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AZTECS PINZA (D)

Chicken, grilled peppers, mozzarella, guacamole, sour cream, salsa fresca	\$30
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PEYNIRLI PIDE (D) (N)

Spinach, feta, roasted peppers, pine nuts	\$30
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SPICED AUBERGINE PIDE (V) (D) (N)

Minted coconut-yogurt dip, pistachio crumbles, pomegranate seeds	\$30
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COMFORT

Served with a side salad of the island's Hydroponic Garden
Choice of: potato wedges or steak house fries

EDAMAME HUMMUS WRAP (N) (G) \$25
Thai mango, lettuce, almond

VELAA CLUB SANDWICH (P) (E) (D) (G) \$25
Smoked chicken, ham, free range fried egg, bacon, coleslaw

FISH TACOS (F) (D) (G) \$25
Reef fish goujons, flour tortillas, shredded lettuce, sour cream, guacamole, pico de gallo

SPIDY BURGER (S) (D) (C) (G) \$30
Togarashi spiced soft shell crab tempura, charcoal bun, gochujang mayo, daikon-cabbage kimchi

ANGUS BEEF BURGER (G) (D) (P) \$35
Truffle-brioche bun, Swiss cheese, tomato, caramelised onions, bacon, egg, mushrooms

FISH & CHIPS (A) (G) (F) \$30
Malt vinegar, tartar sauce, mushy peas, lemon wedge

GREEK CHICKEN SOUVLAKI KEBAB (G) (D) \$30
Tzatziki, warm pita

WAGYU BEEF SHISH KEBAB (D) \$40
Mint, pomegranate, bulgur salad, garlic-yogurt dip

CATCH OF THE DAY

GRILLED REEF FISH (F) (G) (D) \$50
Island's hydroponic mixed greens, sweet potato puree, salsa verde

SWEETS \$20

RED VELVET SPONGE CAKE (D) (G)
Raspberry yogurt ice cream, cream cheese frosting

ROSACE OF BLOOD ORANGE CARPACCIO (A)
Campari sorbet, orange sorbet, mixed berries, candied orange zest

Café LATTE (D) (A)
Espresso Kahlua soft jelly, salted caramel ice cream, vanilla espuma

SEASONAL FRUITS (V)
Berries

**le
Scoop**
by  MERIDIEN

Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Méridien.

GELATO

Destination-Inspired: Papaya Lime Sorbet
European Classics: Chocolate, Vanilla, Strawberry

SORBET

Lemon

1 scoop \$6, 2 scoops \$10



C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - Fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
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HEALTHY CHOICES

RAW

CRUDITÉ (V) (D) (C) \$15

Mixed vegetable sticks, harissa potato chips, garlic-herb-coconut labneh
per-serving: 380 kcals, 34g fats, 23.5g sat fat, 19g carbs, 8.7 gm sugars, 94g fibre, 49g I protein, 0.1g salt

CRYSTAL SUMMER ROLLS (V) (D) \$25

Raw crunchy vegetables, spicy coriander-coconut yogurt dip
per-serving: 266 kcals, 34g fats, 33g sat fat, 356 carbs, 8.8g sugars, 7g fibre, 4.8g protein, 1.6g salt

WAKAME-SESAME SALAD (V) (N) (SB) \$20

Rice vinaigrette
per-serving: 137 kcals, 9.2g fats, 14g sat fat, 8.2g carbs, 2.5 gm sugars, 1.1g fibre, 11.6g I protein, 0.5g salt

VEGAN & SUPER MAINS

RISOTTO PRIMAVERA (V) \$35

Short grain brown rice, mixed vegetables
per-serving: 474 kcals, 17g fats, 8.1g sat fat, 694g carbs, 8.1g sugars, 64g fibre, 14.6g, protein, 38g salt

BLACK BEAN AND QUINOA BURRITOS (V) (G) (SB) \$25

Black beans, red peppers, soy cheddar cheese
per-serving: 270 kcals, 104g fats, 39g sat fat, 36.7g carbs, 1.8g sugars, 5.2g fibre, 9.3g protein, 0.7g salt

LOW – CARB ROASTED RATATOUILLE MOUSSAKA (V) (N) \$35

Vegan cashew ricotta cheese, basil
per-serving: 444 kcals, 29.8g fats, 11.3g sat fat, 24.3g carbs, 9g sugars, 5g fibre, 21.7g protein, 0.8g salt

STIR-FRIED SIRLOIN STRIPS (SB) (N) \$65

Sweet peas, dou miao, mushrooms, hoisin-orange sauce
per-serving: 160 kcals, 3g fats, 1g sat fat, 9g carbs, 9g sugars, 5g fibre, 20g protein, 0.8g salt

42°C TASMANIAN SALMON (F) \$55

Mango-lime salsa
per-serving: 290 kcals, 175g fats, 6g sat fat, 10g carbs, 9 gm sugars, 3g fibre, 24g protein, 0.1g salt

LOW CARB, DETOX & SUPER DESSERT \$20

LOW CARB BAKED RICOTTA VANILLA-CAKE (G) (D)

Mixed berries sauce
per-serving: 366 kcals, 24.8g fats, 124g sat fat, 11.3g carbs, 9g sugars, 3.7g fibre, 25.9g protein, 747mg Cal

DETOX RAW TAHINI RECTANGULAR (N) (D)

Semi dehydrated apple, cashew nuts, medjool dates, chocolate toping
per-serving: 232 kcals, 14g fats, 71.6g sat fat, 27.7g carbs, 21.4g sugars 3.3g fibre |3.5g protein, 0.1g salt

SUPER COCONUT-MANGO QUINOA

Coconut milk, honey
per-serving: 408 kcals, 16.7g fats, 13.2g sat fat, 60.8g carbs, 37.2g sugars, 5g fibre, 6.5g protein, trace salt

SUPER GREEN TEA FRUIT SALAD (N)

Pistachio nuts, manuka honey
per-serving: 313 kcals, 4.8g fats, 0.6g sat fat, 70.8g carbs, 54g sugars, 10g fibre, 5.2g protein, trace salt

BANANA SPLIT SUNDAE (N) (D)

Toasted almonds, chocolate sauce
per-serving: 311 kcals, 11.3g fats, 5.16 sat fat, 52.9g carbs, 33.7g sugars, 7.5g fibre, 6.4g protein, trace salt

BEVERAGES

ENERGIZING BOOSTERS \$12

TANGY SPICE

Orange, apple, beetroot, ginger
A blended juice with a hint of spicy. This powerful juice is full of antioxidants, vitamins and fibre. The ginger plays an important role in digestive and circulatory benefits

TROPICAL MINT BREEZE

Lemon, mint, cucumber, watermelon
Refresh and cool down with this great tropical mix. Perfect after a workout, the drink boots your immune system, provides burst of energy and a radiant look

GREEN BOOSTER

Coriander, cucumber, pear
A light and refreshing juice, full of nutrients and high amounts of magnesium and soluble fibre to promote healthy bone growth and density for all ages

THAI BOOSTER

Mango, lemongrass, fresh lime juice
This healthy drink is packed with micro-nutrients that helps boost your immune system, strengthen your heart, and increase your energy levels.

GREEN DETOX

Celery, cucumber, ginger, kale, fresh lemon juice, parsley, spinach
This delightful green concoction is packed with vitamins and enzyme. The perfect mix for healthy digestive process, natural healing, detoxifying the body and a delicious start your island adventure

ENERGIZER

Carrot, ginger, apple, fresh lemon juice, honey
An energising drink full of multivitamins, beta-carotenes and antioxidants to cleanse the digestive system, boost the immune system, and the wonderful companion for an active lifestyle

SUMMER FRESH

Ginger, mint, honey, fresh lemon juice, ginger ale
The sparkling and refreshing drink is a treasure full of nutrients. Promoting radiant skin, strong immunity, maintain healthy weight and blood pressure. Refresh the mind and soul with this summer treat

IMMUNITY ELIXIR \$12

ORANGE GINGER

Orange juice, ginger, lemongrass, turmeric, honey

PINEAPPLE GINGER

Pineapple juice, ginger, honey, cayenne pepper

GINGER TEA

Earl grey tea, ginger, cinnamon, turmeric, fresh lemon juice, freshly cracked black pepper, sea salt, honey

TURMERIC GINGER

Turmeric, ginger, fresh lemon juice, carrot, freshly cracked black pepper, maple syrup

CITRUS MATCHA

Matcha tea, orange juice, orange zest, honey

waves

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SMOOTHIES \$12

STRAWBERRY BLUSH

Strawberry, banana, yogurt, almond milk

BANANA DATE

Banana, dates, almond milk, yogurt, honey

BEET POWER

Beetroot, strawberry, banana, milk, yogurt, honey

CREAMY MANGO

Mango, milk, peanut butter, vanilla syrup, yogurt

TROPICAL GREEN

Pineapple, spinach, mint, almond milk, yogurt, honey

KOMBUCHA MOCKTAILS \$12

ROSEMARY & GINGER

Cranberry juice, ginger, rosemary, kombucha, simple syrup

MELON MINT

Watermelon juice, mint, fresh lime juice, kombucha, simple syrup

PINEAPPLE & GINGER

Pineapple juice, ginger, fresh lemon juice, kombucha, maple syrup

KOMBUCHA \$12

Apple crisp

Ginger & lemon

Mango & passion

Passion fruit

Wild berry

FRESH JUICES \$10

Orange

Coconut

Watermelon

Pineapple

Carrot

Mango

Apple

COLD BREW

Cold brew coffee \$8

Cold brew tea of the day \$9

COFFEE

Espresso \$5

Doppio \$7

Americano \$7

Espresso macchiato \$7

Cappuccino \$7

Latte \$7

Flat white \$7

Latte macchiato \$7

Mocaccino \$7

Matcha latte \$8

TEA

Brilliant breakfast tea \$7

The original Earl Grey \$7

Pure chamomile flowers \$7

Green tea with jasmine flowers \$7

Sencha green extra special \$7

Ginger honey tea \$8

Lemongrass tea \$8

wolves