

ANDALUCIA

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

TAPAS

Pulpo a la gallega (D)(N)(S) \$24

Grilled octopus with truffle parmentier, smoked paprika of la vera, maldon salt and olive oil

Chipirones a la andaluza (E) \$22

Crispy fried baby squid rings with chickpea flour, served with citrus aioli sauce

Gambas al ajillo (S)(G) \$30

Fried prawns with olive oil, garlic and paprika, served with a grilled rustic bread

Croquetas de pollo (D)(E)(N)(G) \$24

Tender chicken breast with aromatic herbs filling coated in a crispy golden breadcrumb

Tortilla Española (E) \$12

Spanish omelette with potatoes and onion

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Surtido de embutidos ibericos ** (P)(G) \$35

Iberico cured meat platter with jamón, lomo, chorizo and salchiconne with grilled ciabatta bread with tomato spread, olive oil and maldon salt

PARA EMPEZAR

Salmorejo mediterraneo (P)(E) \$20

Traditional chilled tomato soup from the south of spain, with jamon, green olives, boiled egg, herb oil, maldon salt, chives and edible flowers

Crema de Zanahoria (N) \$16

Carrot soup with a touch of ginger accompanied by nuts, zucchini, green oil and calendula petals

Tian de escalivada (F)(E) \$27

Roast vegetables (eggplant, red capsicum and onion) salad, tuna, anchovies, tapenade and green olives and quail eggs

Ensalda mixta (F)(E) \$28

Garden salad with mixed lettuce and tuna in olive oil, green olives, carrots, anchovies, eggs, sweet onion, cherry tomato, strawberry, vinaigrette and blooms

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LOS ARROCES

Paella de marisco (S)

\$60

Traditional paella rice with black mussels, prawns, clams, calamari, and cuttlefish

Paella de montaña (P)

\$60

Paella rice with chicken, Pork ribs and assorted mushrooms

DEL MAR

Pescado del día (F)

\$45

Whole oven baked reef fish with tumbet mallorquin (eggplant, potatoes and tomato sauce)

Atún encebollado (S)(F)

\$34

Yellow fin tuna with onion poached with white wine on a base of typical salmorejo from barbante, Andalucía

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DE LA TIERRA

Meloso de ternera (D)(N) \$40

In got of slow braised beef cheeks with its vanilla flavored demi-glace, mushrooms and potato terrine

Solomillo al Pedro Ximenez (D)(P)(E)(N)(G) \$36

Pork sirloin with reduction of pedro ximenez accompanied by sweet potato tear and selected baby vegetables

Brochetas al-Andalus (P)(D) \$38

Pomegranate and thyme marinated pork skewer, lemon and coriander chicken skewer and garlic chili minced beef skewer with pita bread, greek salad and garlic yoghurt sauce

Carré de cordero con pistacho y datiles ** (E)(N)(G) \$55

Pistachio mustard crust roasted rack of lamb with date sauce, buckwheat and dried apricots

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DULCES MOMENTOS

Crema catalana (D)(E)(G)(N) \$18

Catalonia crème brûlée with white chocolate and carquinyoli cookie

Embrujo de chocolate (D)(E)(G)(N) \$20

Hot chocolate cake with cinnamon cream foam, maldon salt and virgin olive oil

Tarta de fina de pera (D)(E)(G) \$12

Caramelized pear tartlet with cinnamon accompanied by egg custard and caramel ice cream

Helados \$07

Selection of ice cream

Inspired straight from mediterranean sea with Spanish cuisine being the signature.
Home cooked favorites served family style in a

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BEVERAGES

REGIONAL SELECTION

Sangria \$18

Tempranillo red wine, with orange liqueur and fresh fruits

Tinto de Verano \$18

Tempranillo red wine and homemade lemon soda

Agua de Valencia \$18

Gin, vodka, cava, fresh orange juice and caster sugar

Verde Jerez \$18

Sherry mixed with green apple liqueur & limon cello

The Great GT \$18

Blend of finest gin and tonic mixed with fresh apple, pineapple, basil and lime

Pink Diamond \$18

Premium bourbon, drambuie, simple syrup, fresh lime juice topped with sparkling water

Home Run \$18

Brandy, orange liqueur, southern comfort, fresh lime mixed with honey syrup

Mixed Berry Margarita \$18

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CLASSIC COCKTAILS

APÉRITIF

Aperol Spritz \$18

Aperol, prosecco and sparkling water

Pimm's Cup \$18

Pimm's no 1 mix with fresh orange, mint and topped with ginger

Pisco Sour \$18

Pisco cointreau, dry vermouth and sour mix

WHISKEY

Lynchburg Lemonade \$18

Bourbon, orange liqueur, sour mix and lemonade

Old Fashioned \$18

Bourbon, caster sugar & angostura bitters

VODKA

Cosmopolitan \$18

Vodka, orange liqueur, lime juice and cranberry

Espresso martini \$18

Vodka, coffee liqueur and fresh shot of espresso

Long Island Iced Tea \$20

Vodka, rum, gin, tequila, orange liqueur with fresh lime juice and topped with cola

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GIN

Martini \$18

Gin, dry vermouth and olive

Tom Collins \$18

Gin, sour mix and soda

BRANDY

Sidecar \$18

Brandy with orange liqueur and fresh lime juice

TEQUILA

Margarita \$18

Tequila silver, orange liqueur and lime juice

Tequila Sunrise \$18

Tequila silver, fresh orange juice & grenadine

RUM

Mojito Agave \$18

Rum with fresh lime, mint and agave syrup

Piña Colada \$18

Rum mixed with malibu, pineapple juice and coconut milk

Caipirinha \$18

Cachaca with fresh lime and caster sugar

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MOCKTAILS

Varah Meeru \$15

Watermelon Juice, Fresh Lemon, Cinnamon powder, Ginger Beer

PGM## \$15

Fresh pineapple, ginger and mint leaves

Virgin Mango Colada \$15

Mix of mango and pineapple mixed with coconut milk

Shirley Ginger \$15

Ginger ale, raspberry and sour mix

Blueberry Mojito \$15

Classic mojito with homemade blueberry mix

Little Mermaids Selection

Green apple iced tea \$10

Cookies and cream \$10

Blue lemonade \$10

Rose milk \$10

WHISKEY

Single Malt

Glenfiddich 12 years \$31

Isle of jura 10 years ** \$31

Talisker 10 years ** \$41

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Scotch whisky

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

Irish

Jameson	\$18
Bushmills black bush **	\$20

Canadian

Canadian club	\$18
Crown royal **	\$25

American

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

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TEQUILA

El jimador blanco	\$18
El jimador reposado	\$18
Don angel blanco tequila	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$27

VODKA

Absolut blue	\$14
Absolut kulant	\$14
Absolut mango	\$14
Absolut apeach	\$14
Russian standard original	\$14
Grey goose **	\$25
Belvedere **	\$25

COGNAC & BRANDY

St. Remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

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GIN

Beefeater	\$14
Bombay sapphire	\$14
Tanqueray	\$14
Gordon's london dry	\$14
Gin mare **	\$25

RUM & CACHAÇA

Havana club 03 years	\$14
Captain morgan dark rum	\$14
Captain morgan spice gold	\$14
Cachaça 51	\$14
São cabana cachaça	\$14

LIQUEURS

Amaretto	\$10
Amarula cream	\$10
Archers peach schnapps	\$10
Baileys	\$10
Cointreau	\$10
Curacao orange	\$10
Kahlua	\$10
Limon cello	\$10
Malibu	\$10
Southern comfort	\$10
Tia maria	\$10

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GRAPPA

Nonino grappa tradizionale \$10

PISCO

Capel 35 especial \$15

PORT & SHERRY

Niepoort dry white port \$10

Niepoort 'the junior ruby' port \$10

Harvey's bristol cream \$10

APÉRITIF

Pernod \$10

Ricard \$10

Pimm's cup no. 1 \$10

Campari \$10

Fernet branca \$10

Carpano bianco \$10

Carpano dry \$10

Carpano rosso \$10

Aperol \$10

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BEER

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Saigon	\$12
Sol **	\$12
Hoegaarden original white ale **	\$12
Asahi dry **	\$12

DRAUGHT BEER

Tiger	\$12
Anchor	\$12

NON-ALCOHOLIC BEER

Heineken zero	\$12
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HOT & COLD COFFEE

Coffee	\$10
Espresso	\$10
Macchiato	\$10
Decaf coffee	\$10
Americano	\$10
Cappuccino	\$10

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HOT TEA

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10
Green tea	\$10
Peppermint	\$10
Masala chai	\$10

ICED TEA

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

SMOOTHIES

Banana	\$12
Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

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MILKSHAKES

Chocolate	\$12
Cookies & cream	\$12
Vanilla	\$12
Strawberry	\$12
Mango	\$12

FRESHLY SQUEEZED JUICE

Orange	\$12
Watermelon	\$12

STILL & SPARKLING WATER

Evian (750ml) **	\$10
San pellegrino (750ml) **	\$10

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WOW INCLUSIVE BY THE GLASS

Champagne

Louis Dumont Brut Champagne, NV, France \$30

Sparkling Wine

LaMontellianaProseccoSuperioreDOCG "Asolo",
VENETO, Italy \$18

White Wine

Peter Meyer Riesling Mosel, Germany \$15

Stonefish Chardonnay, Margaret River, Australia \$15

Babich Marlborough Sauvignon Blanc, New
Zealand \$15

Leonardo Da Vinici Capolavari Dama Con
L"ermellino Pinot Grigio Emilia-Romagna, Italy \$15

Simonsig Gewürztraminer, Stellenbosch, South
Africa \$15

Menu is inclusive of WOW selection. Standard 150 ML pour.
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Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
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Red Wine

Mommessin Pinot Noir Cuvée Saint Pierre Vin de France \$15

Stonefish Cabernet Sauvignon, Margaret River, Australia \$15

Zolo Signature Malbec, Mendoza, Argentina \$15

Barefoot Cellars Zinfandel, California, USA

Casillero del Diablo Reserva Merlot, Rapel Valley, Chile \$15

Odfjell Armador Carménère Maule Valley, Chile \$15

Rosé Wine

Cuvée Jolie Terre de Providence Rosé, France \$15

Dessert Wine

Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy \$15

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WOW INCLUSIVE

Champagne & Sparkling Wine

Champagne Brut Non-Vintage

CHA 001 Louis Dumont Brut Champagne, NV, \$140
France

Prosecco Italy

SPW 002 La Montelliana Prosecco Superiore DOCG \$65
“Asolo”, Veneto

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia \$60

FRANCE

White Wine

Bordeaux

FWW 004 Alexis Lichine ‘1Er Bordeaux Blanc AOP \$60

Alsace

FWW 005 Arthur Metz Vin d’Alsace ‘Sushi’ \$65

FWW 006 Arthur Metz Riesling Alsace \$65

Vin de France

FWW 009 Henry Fessy Les Charmeuses Pays D’OC \$55
Sauvignon Blanc

FWW 010 Henry Fessy Les Charmeuses Pays D’OC \$55
Chardonnay

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Red Wine

Vin de France

- FRW 012 Mommessin Pinot Noir Cuvée Saint Pierre \$60
Vin de France
- FRW 013 Henry Fessy Les Charmeuses Pays D'OC \$55
Merlot Rouge
- FRW 014 Henry Fessy Les Charmeuses Pays D'OC \$55
Syrah Rouge

ITALY

White Wine

- ITW 016 Le Due Torri Friulano Grave Del Friuli \$65
DOC
- ITW 017 Leonardo Da Vinci Capolavari Dama Con \$60
L"ermellino Pinot Grigio Emilia-Romagna

Red Wine

- ITR 027 Ferro13 Nerd Nero D'Avola, Sicilia \$65
- ITR 028 Ferro13 Hacker Sangiovese, Toscana \$65

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GERMANY

White Wine

GWW030	Weinhaus Röss Rheingau Riesling Trocken	\$65
GWW031	Peter Meyer Riesling Mosel	\$60

HUNGARY

White Wine

HWW036	Fabulous Ant Pinot Grigio, Tolna	\$55
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Red Wine

HWR 037	Fabulous Ant Pinot Noir, Tolna	\$55
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NEW WORLD AUSTRALIA

White Wine

AUW 038	Stonefish Chardonnay, Margaret River, South East Australia	\$65
AUW 040	Wolf Blass Eaglehawk Sauvignon Blanc, South East Australia	\$60

Red Wine

AUR 041	Stonefish Shiraz, Margaret River	\$65
AUR 042	Stonefish Cabernet Sauvignon, Margaret River	\$65
AUR 043	Rawson's Retreat Merlot, South East Australia	\$65

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NEW ZEALAND

White Wine

NWW 044	Babich Marlborough Sauvignon Blanc	\$60
NWW 046	Babich Marlborough Pinot Gris	\$60

Red Wine

NRW 047	Rongopai Hawke's Bay Merlot Cabernet	\$60
NRW 048	Jackson Estate Homestead Pinot Noir, Marlborough	\$65

ARGENTINA

White Wine

ARW 049	Zolo Sauvignon Blanc, Mendoza	\$60
ARW 050	Zolo Chardonnay, Mendoza	\$60

Red Wine

ARR 051	Zolo Signature Red, Mendoza	\$60
ARR 052	Zolo Signature Malbec, Mendoza	\$60

CHILE

White Wine

CHW 057	Carta Vieja Kidia Sauvignon Blanc, Loncomilla Valley	\$65
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Red Wine

CHR 058	Casillero del Diablo Reserva Cabernet Sauvignon, Central Valley	\$60
CHR 059	Casillero del Diablo Reserva Merlot, Rapel Valley	\$60
CHR 063	Odfjell Armador Carménère Maule Valley	\$65

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SOUTH AFRICA

White Wine

- SAW 067 Simonsig Chenin Blanc, Stellenbosch \$60
SAW 068 Simonsig Gewürztraminer, Stellenbosch \$60

Red Wine

- SAR 069 Footprint Merlot – Pinotage, Western Cape \$55
SAR 070 Footprint The Long Walk Cabernet Sauvignon, Western Cape \$55

USA

White Wine

- USW 071 Langetwings Sand Point Sauvignon Blanc, Lodi \$60
USW 072 Langetwings Sand Point Chardonnay, Lodi \$60

Red Wine

- USR 073 Barefoot Cellars Zinfandel, California \$60
USR 074 Langetwings Sand Point Pinot Noir, Lodi \$60
USR 075 Langetwings Sand Point Merlot, Lodi \$60

ROSÉ WINE

- ROS 076 Cuvée Jolie Terre de Providence Rosé, France \$55
ROS 077 Zolo Rosé, Mendoza, Argentina \$60
ROS 079 Fabulous Ant Pink Chardonnay, Tolna, Hungary \$55

DESSERT WINE

- DES 080 Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy \$65

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baraabaru

LIQUID MASTER

Home Run

\$18

Premium brandy, southern comfort, honey syrup, fresh lime juice and ginger beer

Slam Dunk

\$18

Fennel infused vodka, orange juice, midori

Marathon

\$18

Jack daniel, drambuie, cointreau, herb bitters and agave syrup

The Club

\$18

Beetroot infused rum with peach, and sweet vermouth

Varah Fakkah

\$18

White rum coconut liqueur, parfait amour, pineapple and orange juice

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S A R A

\$18

Prosecco with fresh apple, fresh passion fruit, elder flower, apple liqueur and sparkling water

Pink Diamond

\$18

Premium bourbon, drambuie, simple syrup, fresh lime juice topped with sparkling water

The Great GT

\$18

Blend of finest gin and tonic mixed with fresh apple, fresh pineapple, fresh basil and lime

Hugo

\$18

Elder flower liqueur with prosecco and sparkling water

Bloody Hell Hangover

\$18

Classic bloody marry with dark soy and celery salt

SHOOTERS

Mexican Drop

\$18

Premium tequila, orange liqueur, sour mix and hot spice

B-52

\$18

Coffee liqueur, baileys irish cream, Orange flavored liqueur and dark over proof rum

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Classic Cocktails

Mosco Mule

\$18

Premium vodka mixed with fresh lime juice and topped with spicy ginger beer

Bramble

\$18

Gin mixed with sour mix and crème de mûre

Apple Sour

\$18

Premium vodka with apple sour

Old Fashioned

\$18

Bourbon caster sugar and angostura bitters

Cosmopolitan

\$18

Vodka, orange liqueur with lime and cranberry juice

Mai Tai

\$18

Premium rum, cointreau, orgeat syrup, fresh lime juice, dark rum

Brandy Smash

\$18

Super fine brandy with garden mints, sugar finished with sparkling water

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MOCKTAILS

Fat Mango \$15

Mango juice, fresh cream and fresh mint leaves

PGM## \$15

Fresh pineapple, fresh ginger and fresh mint leaves

Protein Booster \$15

Fresh banana, soy milk and oats finish with cinnamon powder

Shirley Ginger \$15

Ginger ale, raspberry and sour mix

Virgin Watermelon Margarita \$15

Watermelon mixed with homemade sour mix

Blueberry Mojito \$15

Classic mojito with homemade blueberry mix

LITTLE MERMAIDS SELECTION

Green apple iced tea \$10

Cookies and cream \$10

Blue lemonade \$10

Rose milk \$10

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SINGLE MALT

Glenfiddich 12 years	\$10
Talisker 10 years **	\$10

SCOTCH WHISKY

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker red label	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

IRISH

Jameson	\$18
Bushmills black bush **	\$20

CANADIAN

Canadian club	\$18
Crown royal **	\$25

AMERICAN

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

TEQUILA

El jimador blanco	\$18
El jimador reposado	\$18

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Don angel blanco tequila	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$27

VODKA

Absolut blue	\$14
Absolut kulant	\$14
Absolut mango	\$14
Absolut Raspberry	\$14
Absolut apeach	\$14
Skyy	\$14
Priskaia vodka	\$14
Russian standard original	\$14
Grey goose **	\$25
Belvedere **	\$25

COGNAC & BRANDY

St. Remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

GIN

Beefeater	\$14
Bombay sapphire	\$14
Tanqueray	\$14
Captain's Gin	\$14

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Gordon's london dry	\$14
Gin mare **	\$25
RUM & CACHAÇA	
Havana club 3 years	\$14
Captain morgan dark rum	\$14
Black head white rum	\$14
Black head gold rum	\$14
Deadman's spiced rum	\$14
Captain morgan spice gold	\$14
Cachaça 51	\$14
São cabana cachaça	\$14
LIQUEURS	
Amaretto	\$10
Amarula cream	\$10
Archers peach schnapps	\$10
Baileys	\$10
Kahlua	\$10
Limon cello	\$10
Malibu	\$10
Midori melon	\$10
Parfait amour	\$10
Sambuca	\$10
Southern comfort	\$10
Tia maria	\$10

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GRAPPA

Nonino grappa tradizionale \$10

PISCO

Capel 35 especial \$15

PORT & SHERRY

Niepoort dry white port \$10

Niepoort 'the junior ruby' port \$10

Harvey's bristol cream \$10

APÉRITIF

Pernod \$10

Ricard \$10

Pimm's cup no. 1 \$10

Campari \$10

Fernet branca \$10

Carpano bianco \$10

Carpano dry \$10

Carpano rosso \$10

Aperol \$10

BEER

Tiger \$12

Heineken \$12

Carlsberg \$12

Saigon \$12

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Sol **	\$12
Hoegaarden original white ale **	\$12
Asahi dry **	\$12

DRAUGHT BEER

Tiger	\$12
Anchor	\$12

NON-ALCOHOLIC BEER

Heineken zero	\$12
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HOT & COLD COFFEE

Coffee	\$10
Espresso	\$10
Macchiato	\$10
Decaf coffee	\$10
Americano	\$10
Cappuccino	\$10
Cafe latte	\$10
Hot chocolate	\$10
Frappe	\$10
Iced chocolate	\$10

HOT TEA

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Green tea	\$10
Peppermint	\$10
Masala chai	\$10

ICED TEA

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

SMOOTHIES

Banana	\$12
Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

MILKSHAKES

Banana	\$12
Chocolate	\$12
Cookies & cream	\$12
Vanilla	\$12
Strawberry	\$12
Mango	\$12

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

FRESHLY SQUEEZED JUICE

Orange	\$12
Watermelon	\$12

FRUIT JUICE

Apple	\$08
Orange	\$08
Cranberry	\$08
Grapefruit	\$08
Tomato	\$08
Grape	\$08
Pineapple	\$08
Guava	\$08

SOFT DRINK

Coca-cola	\$08
Diet coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

STILL & SPARKLING WATER

Evian (750ml) **	\$10
San pellegrino (750ml) **	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

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WOW INCLUSIVE BY THE GLASS

CHAMPAGNE

Louis Dumont Brut Champagne, NV, \$30
France

SPARKLING WINE

La Montelliana Prosecco Superiore \$18
DOCG "Asolo", VENETO, Italy

WHITE WINE

Peter Meyer Riesling Mosel, Germany \$15

Stonefish Chardonnay, Margaret River, \$15
Australia

Rawson's Retreat Chardonnay, South \$15
East Australia

Babich Marlborough Sauvignon Blanc, \$15
New Zealand

Henry Fessy Les Charmes Vin de \$15
Pays D'OC Sauvignon Blanc France

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Leonardo Da Vinici Capolavari Dama \$15
Con L"ermellino Pinot Grigio
Emilia-Romagna, Italy

Simonsig Gewürztraminer, \$15
Stellenbosch, South Africa

RED WINE

Mommessin Pinot Noir Cuvée Saint \$15
Pierre Vin de France

Stonefish Cabernet Sauvignon, \$15
Margaret River, Australia

Zolo Signature Malbec, Mendoza, \$15
Argentina

Barefoot Cellars Zinfandel, California, \$15
USA

Casillero del Diablo Reserva Merlot, \$15
Rapel Valley, Chile

Footprint Merlot – Pinotage, Western \$15
Cape, South Africa

Rongopai Hawke's Bay Merlot \$15
Cabernet, New Zealand

Odfjell Armador Carménère Maule \$15
Valley, Chile

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ROSÉ WINE

Cuvée Jolie Terre de Providence Rosé, \$15
France

Murviedro M de Murviedro Rosé, \$15
Boba, Spain

DESSERT WINE

Fontanafredda Moscato D'Asti DOCG, \$15
Piemonte, Italy

WOW INCLUSIVE

Champagne brut non-vintage

CHA 001 Louis Dumont Brut Champagne, \$140
NV, France

Prosecco Italy

SPW 002 La Montelliana Prosecco Superiore \$65
DOCG "Asolo", Veneto,

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia \$60

FRANCE

WHITE WINE

Bordeaux

FWW 004 Alexis Lichine '1Er Bordeaux Blanc \$60
AOP

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Alsace

FWW 005	Arthur Metz Vin d'Alsace 'Sushi'	\$65
FWW 006	Arthur Metz Riesling Alsace	\$65
FWW 007	Arthur Metz Gewürztraminer Alsace	\$65

Vin de France

FWW 008	La Baume Saint-Paul Reserve Chardonnay, Pays d'Oc France	\$60
FWW 009	Henry Fessy Les Charmeuses Pays D'OC Sauvignon Blanc	\$55
FWW 010	Henry Fessy Les Charmeuses Pays D'OC Chardonnay	\$55

RED WINE

Cotes du Rhone

FRW 011	Bonpas Cotes du Rhone Villages 'Croix de Bonpas'	\$60
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Vin de France

FRW 012	Mommessin Pinot Noir Cuvée Saint Pierre Vin de France	\$60
FRW 013	Henry Fessy Les Charmeuses Pays D'OC Merlot Rouge	\$55
FRW 014	Henry Fessy Les Charmeuses Pays D'OC Syrah Rouge	\$55

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ITALY

WHITE WINE

ITW 016	Le Due Torri Friulano Grave Del Friuli DOC	\$65
ITW 017	Leonardo Da Vinci Capolavari Dama Con L"ermellino Pinot Grigio Emilia-Romagna	\$60
ITW 018	Cantine di Ora Soave , Veneto	\$60
ITW 019	Zorzettig Vini Friulano Colli Orientali del Friuli	\$65
ITW 020	Zorzettig Vini Pinot Grigio, Colli Orientali del Friuli	\$65
ITW 021	Ferro13 The Lady Pinot Grigio, delle Venezie	\$65

RED WINE

ITR 022	Ricasoli Chianti DOCG, Toscana	\$60
ITR 023	Cantina di Soave Valpolicella DOC	\$90
ITR 024	Signore Giuseppe Montepulciano d'Abruzzo, Montepulciano d'Abruzzo	\$60
ITR 025	Fina Miral Nero d'Avola, Terre Siciliane	\$55
ITR 026	Ferro13 Gentleman Pinot Nero, Oltrepò Pavese , Lombardia	\$65
ITR 027	Ferro13 Nerd Nero D'Avola, Sicilia	\$65

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ITR 028 Ferro13 Hacker Sangiovese, Toscana \$65

ITR 029 Ferro13 Hipster Negroamaro, Salento \$65

GERMANY

WHITE WINE

GWW030 Weinhaus Röss Rheingau Riesling \$65
Troocken

GWW031 Peter Meyer Riesling Mosel \$60

SPAIN

WHITE WINE

SWW 032 Cayo Sol Blanco, Vino de España \$55

RED WINE

SWW 033 Cayo Sol Tinto, Vino de España \$55

PORTUGAL

WHITE WINE

PWW 034 Quinta da Raza Blanco Vinho Verde, \$60
Azal

RED WINE

PRW 035 Quinta do Cume, Flor do Cume \$60
Tinto, Douro

HUNGARY

WHITE WINE

HWW 036 Fabulous Ant Pinot Grigio, Tolna \$55

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

RED WINE

HRW 037 Fabulous Ant Pinot Noir, Tolna \$55

NEW WORLD

AUSTRALIA

WHITE WINE

AUW 038 Stonefish Chardonnay, Margaret River, South East Australia \$65

AUW 039 Rawson's Retreat Chardonnay, South East Australia \$65

AUW 040 Wolf Blass Eaglehawk Sauvignon Blanc, South East Australia \$60

RED WINE

AUR 041 Stonefish Shiraz, Margaret River \$65

AUR 042 Stonefish Cabernet Sauvignon, Margaret River \$65

AUR 043 Rawson's Retreat Merlot, South East Australia \$65

NEW ZEALAND

WHITE WINE

NWW 044 Babich Marlborough Sauvignon Blanc \$60

NWW 045 Babich Hawke's Bay Chardonnay \$60

NWW 046 Babich Marlborough Pinot Gris \$60

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

RED WINE

- NRW 047 Rongopai Hawke's Bay Merlot Cabernet \$60
- NRW 048 Jackson Estate Homestead Pinot Noir, Marlborough \$65

ARGENTINA WHITE WINE

- ARW 049 Zolo Sauvignon Blanc, Mendoza \$60
- ARW 050 Zolo Chardonnay, Mendoza \$60

RED WINE

- ARR 051 Zolo Signature Red, Mendoza \$60
- ARR 052 Zolo Signature Malbec, Mendoza \$60

THAILAND WHITE WINE

- THW 053 Siam Winery Monsoon Valley Classic White Blend, Hua Hin Hills \$65

RED WINE

- THR 054 Siam Winery Monsoon Valley Classic Red Blend, Hua Hin Hills \$65

INDIA WHITE WINE

- INW 055 Sula Sauvignon Blanc, Nashik \$60

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

RED WINE

INR 056 Sula Satori Shiraz, Nashik \$60

CHILE

WHITE WINE

CHW 057 Carta Vieja Kidia Sauvignon Blanc,
Loncomilla Valley \$65

RED WINE

CHR 058 Casillero del Diablo Reserva Cabernet
Sauvignon, Central Valley \$60

CHR 059 Casillero del Diablo Reserva Merlot,
Rapel Valley \$60

CHR 060 Carta Vieja Kidia Reserva Syrah,
Maipo Valley \$55

CHR 061 Carta Vieja Kidia Merlot Loncomilla
Valley \$55

CHR 062 Odfjell Armador Cabernet Sauvignon,
Maipo Valley \$65

CHR 063 Odfjell Armador Carménère Maule
Valley \$65

SOUTH AFRICA

WHITE WINE

SAW 064 Nederburg Winemaster's Reserve
Sauvignon Blanc, Paarl \$65

SAW 065 De Wetshof Limestone Hill Chardonnay,
Robertson \$90

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

SAW 066	De Wetshof Sauvignon Blanc, Robertson	\$65
SAW 067	Simonsig Chenin Blanc, Stellenbosch	\$60
SAW 068	Simonsig Gewürztraminer, Stellenbosch	\$60

USA

WHITE WINE

USW 071	Langetwings Sand Point Sauvignon Blanc, Lodi	\$60
USW 072	Langetwings Sand Point Chardonnay, Lodi	\$60

RED WINE

USR 073	Barefoot Cellars Zinfandel, California	\$65
USR 074	Langetwings Sand Point Pinot Noir, Lodi	\$60
USR 075	Langetwings Sand Point Merlot, Lodi	\$60

ROSÉ WINE

ROS 076	Cuvée Jolie Terre de Providence Rosé, France	\$55
ROS 077	Zolo Rosé, Mendoza, Argentina	\$60
ROS 078	Murviedro M de Murviedro Rosé, Boba, Spain	\$55
ROS 079	Fabulous Ant Pink Chardonnay, Tolna, Hungary	\$55

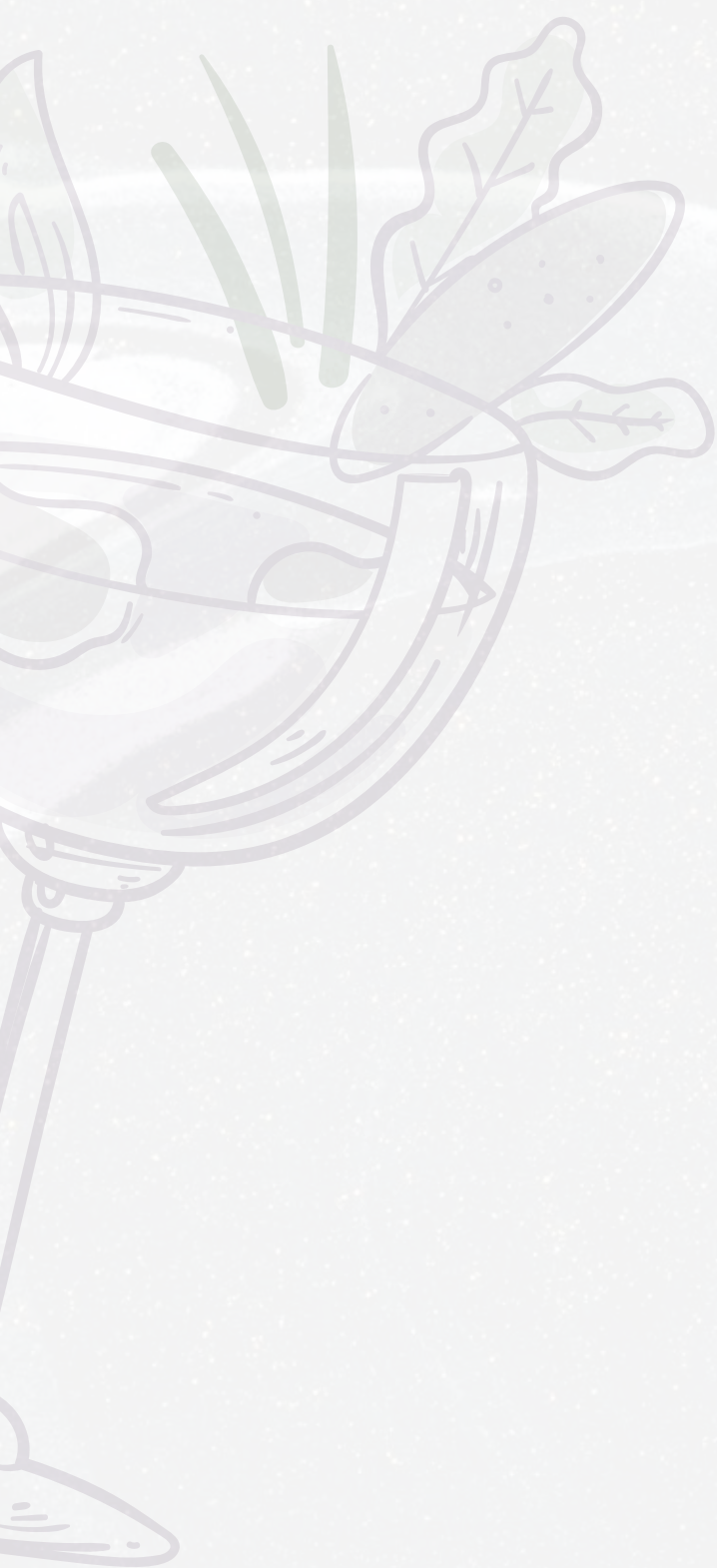
Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

DESSERT WINE

DES 080 Fontanafredda Moscato D'Asti \$65
DOCG, Piemonte, Italy



Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.



Champagne & Sparkling Wine

Champagne Brut Non-Vintage

CHA 082	Taittinger Brut Réserve	\$200
CHA 001	Louis Dumont Brut	\$90
	Champagne, France	

Champagne Brut Non-Vintage Rosé

CHA 083	Taittinger Brut Réserve	\$230
	Prestige Rosé	

Prosecco Italy

SPW 084	Zonin Cuvee 1821 Prosecco	\$90
	Spumante Brut Veneto	
SPW 084	La Montelliana Prosecco	\$65
	Superiore DOCG "Asolo", Veneto,	

Cava Spain

SPW 003	Cava Montcadi Brut,	\$60
	Catalonia	

Menu is inclusive of WOW selection. Standard 150 ML pour.

Additional charges applied for selections mentioned with "**".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

South African Sparkling

SPW 085	Nederburg Première Cuvée Brut, Western Cape, South Africa	\$80
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FRANCE

White Wine Bordeaux

FWW 004	Alexis Lichine '1Er Bordeaux Blanc AOP	\$60
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Loire Valley

FWW 086	Pascal Jolivet Attitude Sauvignon Blanc	\$90
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Alsace

FWW 005	Arthur Metz Vin d'Alsace 'Sushi'	\$65
FWW 006	Arthur Metz Riesling Alsace	\$65
FWW 087	Domaine Trimbach Riesling	\$90
FWW 088	Domaine Trimbach Gewürztraminer	\$90

Vin de France

FWW 008	La Baume Saint-Paul Reserve Chardonnay, Pays d'Oc France	\$60
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

FWW 009 Henry Fessy Les \$55
Charmeuses Pays D'OC
Sauvignon Blanc

FWW 010 Henry Fessy Les \$55
Charmeuses Pays D'OC
Chardonnay

Red Wine Cotes du Rhone

FRW 011 Bonpas Cotes du Rhone \$60
Villages 'Croix de Bonpas'

Vin de France

FRW 012 Mommessin Pinot Noir \$60
Cuvée Saint Pierre Vin de
France

FRW 013 Henry Fessy Les \$55
Charmeuses Pays D'OC
Merlot Rouge

FRW 014 Henry Fessy Les \$55
Charmeuses Pays D'OC
Syrah Rouge

ITALY

White Wine

ITW 016 Le Due Torri Friulano \$65
Grave Del Friuli DOC

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

ITW 017	Leonardo Da Vinci Capolavari Dama Con L'ermellino Pinot Grigio Emilia-Romagna	\$60
ITW 089	Santa Cristina Campogrande Orvieto Umbria	\$80
ITW 090	Le Due Torri Pinot Grigio Friuli DOC	\$60
ITW 018	Cantine di Ora Soave, Veneto	\$60
ITW 019	Zorzettig Vini Friulano Colli Orientali del Friuli	\$65
ITW 020	Zorzettig Vini Pinot Grigio, Colli Orientali del Friuli	\$65
ITW 021	Ferro 13 The Lady Pinot Grigio, delle Venezie	\$65

Red Wine

ITR 032	Ricasoli Chianti DOCG, Toscana	\$60
ITR 023	Cantina di Soave Valpolicella DOC	\$90

Menu is inclusive of WOW selection. Standard 150 ML pour.
 Additional charges applied for selections mentioned with “**”.
 Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
 Please inform our service staff should you have any food intolerances or allergies.
 All prices are inclusive of service charge and taxes.

ITR 024	Signore Giuseppe Montepulciano d'Abruzzo	\$60
ITR 025	Fina Miral Nero d'Avola, Terre Siciliane	\$55
ITR 026	Ferro13 Gentleman Pinot Nero, Oltrepò Pavese	\$65
ITR 027	Ferro13 Nerd Nero D'Avola, Sicilia	\$65
ITR 028	Ferro13 Hacker Sangiovese, Toscana	\$65
ITR 029	Ferro13 Hipster Negroamaro, Salento	\$65

GERMANY

White Wine

GWW 030	Weinhaus Ress Rheingau Riesling Trocken	\$65
GWW 031	Peter Meyer Riesling Mosel	\$60

SPAIN

White Wine

SWW 032	Cayo Sol Blanco, Vino de España	\$55
SWW 091	Bodegas Muga Blanco, Rioja	\$90

Menu is inclusive of WOW selection. Standard 150 ML pour.
 Additional charges applied for selections mentioned with “**”.
 Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
 Please inform our service staff should you have any food intolerances or allergies.
 All prices are inclusive of service charge and taxes.

SWW 092	Marques de Casa Concha Chardonnay, Limarí Valley	\$90
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Red Wine

SRW 033	Cayo Sol Tinto, Vino de España	\$55
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SRW 092	Marques de Casa Concha Merlot, Peumo Vineyard, Rapel Valley	\$90
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PORTUGAL

White Wine

PWW 034	Quinta da Raza Blanco Vinho Verde, Azal	\$60
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Red Wine

PRW 035	Quinta do Cume, Flor do Cume Tinto, Douro	\$60
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HUNGARY

White Wine

HWW 036	Fabulous Ant Pinot Grigio, Tolna	\$55
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Red Wine

HRW 037	Fabulous Ant Pinot Noir, Tolna	\$55
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

NEW WORLD

AUSTRALIA

White Wine

AUW 038	Stonefish Chardonnay, Margaret River, South East Australia	\$65
AUW 039	Rawson's Retreat Chardonnay, South East Australia	\$65
AUW 093	RiverBank Estate Chardonnay, Semillon, Verdelho "On the Run", Swan Valley	\$65
AUW 094	Wolf Blass Eaglehawk Sauvignon Blanc, South East Australia	\$60
AUW 095	Wolf Blass Eaglehawk Chardonnay, South East Australia	\$65

Red Wine

AUR 041	Stonefish Shiraz, Margaret River	\$65
AUR 042	Stonefish Cabernet Sauvignon, Margaret River	\$65

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

AUR 043	Rawson's Retreat Merlot, South East Australia	\$65
AUR 096	Wolf Blass Eaglehawk Cabernet Sauvignon, South East Australia	\$65
AUR 097	Wolf Blass Eaglehawk Merlot, South East Australia	\$65
AUR 099	Brokenwood Cabernet, Merlot, Shiraz "Cricket Pitch" 2017 Hunter Valley	\$90

NEW ZEALAND

White Wine

NWW 044	Babich Marlborough Sauvignon Blanc	\$60
NWW 045	Babich Hawke's Bay Chardonnay	\$60
NWW 046	Babich Marlborough Pinot Gris	\$60

Red Wine

NRW 047	Rongopai Hawke's Bay Merlot Cabernet	\$60
NWW 045	Jackson Estate Homestead Pinot Noir, Marlborough	\$65

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

ARGENTINA

White Wine

ARW 049	Zolo Sauvignon Blanc, Mendoza	\$60
ARW 050	Zolo Chardonnay, Mendoza	\$60

Red Wine

ARR 051	Zolo Signature Red, Mendoza	\$60
ARR 052	Zolo Signature Malbec, Mendoza	\$60
ARR 100	Kaiken Reserva Malbec, Mendoza	\$65

THAILAND

White Wine

THW 053	Siam Winery Monsoon Valley Classic White Blend, Hua Hin Hills	\$65
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Red Wine

THR 054	Siam Winery Monsoon Valley Classic Red Blend, Hua Hin Hills	\$65
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

INDIA

White Wine

INW 055 Sula Sauvignon Blanc, \$60
Nashik

Red Wine

INR 055 Sula Shiraz, Nashik \$60

CHILE

White Wine

CHW 057 Carta Vieja Kidia Sauvignon \$65
Blanc, Loncomilla Valley

Red Wine

CHR 058 Casillero del Diablo Reserva \$60
Cabernet Sauvignon,
Central Valley

CHR 059 Casillero del Diablo Reserva \$60
Merlot, Rapel Valley

CHR 060 Carta Vieja Kidia Reserva \$55
Syrah, Maipo Valley

CHR 061 Carta Vieja Kidia Merlot \$55
Loncomilla Valley

CHR 062 Odfjell Armador Cabernet \$65
Sauvignon, Maipo Valley

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

CHR 063	Odfjell Armador Carménère Maule Valley	\$65
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SOUTH AFRICA

White Wine

SAW 064	Nederburg Winemaster's Reserve Sauvignon Blanc, Paarl	\$65
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SAW 065	De Wetshof Limestone Hill Chardonnay, Robertson	\$90
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SAW 066	De Wetshof Sauvignon Blanc, Robertson	\$65
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SAW 067	Simonsig Chenin Blanc, Stellenbosch	\$60
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SAW 068	Simonsig Gewürztraminer, Stellenbosch	\$60
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Red Wine

SAR 069	Footprint Merlot – Pinotage, Western Cape	\$55
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SAR 070	Footprint The Long Walk Cabernet Sauvignon, Western Cape	\$55
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

USA

White Wine

USW 071	Langetwings Sand Point Sauvignon Blanc, Lodi	\$60
USW 072	Langetwings Sand Point Chardonnay, Lodi	\$60

Red Wine

USR 073	Barefoot Cellars Zinfandel, California	\$60
USR 074	Langetwings Sand Point Pinot Noir, Lodi	\$60
USR 075	Langetwings Sand Point Merlot, Lodi	\$60

ROSÉ WINE

ROS 076	Cuvée Jolie Terre de Providence Rosé, France	\$55
ROS 077	Zolo Rosé, Mendoza, Argentina	\$60
ROS 078	Murviedro M de Murviedro Rosé, Boba, Spain	\$55

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

ROS 079	Fabulous Ant Pink Chardonnay, Tolna, Hungary	\$55
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ROS 101	Château Minuty 'M De Minuty' Côtes De Provence Rosé, France	\$65
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DESSERT WINE

DES 080	Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy	\$65
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.



MEDITERRANEAN SET
DINNER (425 \$ PER PERSON)

Asparagus and prosciutto ham in fillo
pastry truffled quail egg salad

Lobster, grilled vegetable and semi dried
cherry tomato salad with basil pesto
dressing and roasted pine nuts

Pan seared black cod on arugula
and horseradish risotto

Lemon and lime sorbet on peppered
tomato basil compote

Please dial WOW center for In Villa Dining.
This menu is not a part of WOW inclusion.

Please inform our islander should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes

Onion and parmesan crusted fillet of
angus beef on wilted spinach leaves
with dauphine potatoes and porcini
mushroom jus

Tallegio, fontina and gorgonzola cheese
In filo pastry on de puy lentils

Fajar's symphony of miniature desserts

Coffee and hand crafted pralines

Please dial WOW center for In Villa Dining.
This menu is not a part of WOW inclusion.

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All prices are inclusive of service charge and taxes

SIYAM WORLD

Experiences

AMILLA BBQ

MIXED BBQ (\$350 PER PERSON)

Classic caesar salad with pan seared scallops

French onion soup with gruyere cheese flute

Tenderloin steak, half lobster, pork loin, reef fish fillet, salmon fillet

Baked jacket potato with sour cream and cheese, grilled corn on the cob

Mushroom cream sauce, lemon and dill cream sauce

chocolate chip tiramisu

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SEAFOOD BBQ (\$275 PER PERSON)

Grilled mixed vegetables with scallop saltimbocca and basil pesto

Saffron seafood chowder

Tiger prawns, half lobster, reef fish fillet, salmon fillet

Baked jacket potato with sour cream and cheese, grilled corn on the cob

Bearnaise sauce, lemon dill cream sauce

Trio of mango, strawberry and kiwi tartlettes

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MEAT BBQ (\$255 PER PERSON)

Parma ham with melon and basil salad

Leek, potato and chicken broth

Tenderloin steak, lamb cutlet, chicken skewer, pork loin, veal bratwurst

Baked jacket potato with sour cream and cheese, grilled corn on the cob

Bearnaise sauce, mushroom cream sauce

New york cheesecake with strawberry compote

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VEGETARIAN BBQ (\$215 PER PERSON)

Grilled marinated zucchini, eggplant and fennel with feta cheese, basil pesto and pine nuts

Roast tomato soup with croutons and basil oil

Grilled vegetable lasagne with spinach and cheese

Creamy mushroom, grain mustard and tarragon ragout

Artichoke, asparagus and olive couscous

Baked jacket potato, grilled corn on the cob

Tomato and cumin sauce

Chocolate slice with caramelised orange and vanilla ice cream

Our exclusive bbq's come with your own private chef and waiter

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SIYAM WORLD ROMANCES

BEACH SET DINNER MENU 1 (\$195 PER PERSON)

Hot and sour grilled thai beef salad
with mango

Saffron seafood chowder

Mango sorbet

Gratinated salmon with mushrooms and
tomatoes on wilted spinach leaves
With white wine and pommery mustard
cream sauce

Chocolate chip tiramisu

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BEACH SET DINNER MENU 2 (\$225 PER PERSON)

Sunset cold canapes

Platter of iberico charcuterie with tomato
fondu and garlic baguette

Marseille style tomato and black
mussel broth

Mango sorbet

Garlic confit stuffed roast rack of lamb
on de puy lentils

Warm churros with vanilla ice cream
and dark chocolate sauce

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BEACH SET DINNER MENU 3 (\$275 PER PERSON)

Sunset cold canapes

Grilled mixed vegetables with scallop
saltimbocca and basil pesto

Lobster bisque with gratinated curry sabayon

Teriyaki glazed salmon with charred
broccolini and shiitake mushrooms

Mango sorbet

Fillet of beef and pan roasted duck foie
gras with wilted spinach, potato
gratin and port wine jus

Warm sticky toffee and date pudding with
vanilla ice cream

Hand made pralines

**All courses will be prepared for you in our kitchens and
delivered to your table at your chosen location on the
resort**

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OYALI BREAKFAST (\$199 PER COUPLE)

CONTINENTAL FLOATING BREAKFAST

Freshly squeezed orange juice

Plain croissant, almond croissant,
pan au chocolate blueberry muffin, mango
danish, sweet brioche, cinnamon and raisin
pinwheel

Brown and white toast

Orange marmalade, strawberry jam,
blueberry jam, honey and butter

Mango, kiwi fruit, rock melon, grapes,
pineapple and strawberries

Birchermuesli with fresh blueberries and
hazelnuts

Assorted iberico cold cuts

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Smoked salmon and steamed prawns,
horseradish cream and capers

Gruyere, gorgonzola, buffalo mozzarella
and camembert vegetable cruditees,
dried fruit, nuts and truffled honey

AMERICAN FLOATING BREAKFAST

Freshly squeezed orange juice

Plain croissant, almond croissant,
pan au chocolate blueberry muffin, mango
danish, sweet brioche, cinnamon and raisin
pinwheel

Brown and white toast

Orange marmalade, strawberry jam,
blueberry jam, honey and butter

Mango, kiwi fruit, rock melon, grapes,
pineapple and strawberries

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Buttermilk pancake stack with blueberry compote, Pecan nuts, cream and canadian maple syrup

Fried eggs with bacon, sausage, hash browns, mushrooms and tomato

ETHEREVARI LUNCH (\$150 PER PERSON)

PICNIC BASKET

Marinated grilled vegetables with basil pesto and pine nuts

Quail egg and potato salad with curried mayonnaise and chives

Roasted cherry tomatoes with extra virgin olive oil, cracked pepper and garlic chips

Cucumber, pineapple and chili salad

Balsamic vinaigrette, thousand island dressing

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Baguette, dark rye and pita bread

Milano salami,
Ham

Roast chicken breast

Cold roast beef

Cheddar cheese, gruyere cheese

Marinated olives

Hummus

Babaganoush

Tzatziki

Apple pie

Tropical fruit

Cold roast beef

PICNIC BASKET VEGETARIAN

Marinated grilled vegetables with basil pesto and pine nuts

Quail egg and potato salad with curried mayonnaise and chives

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Roasted cherry tomatoes with extra virgin olive oil, cracked pepper and garlic chips

Cucumber, pineapple and chili salad

Roasted mushrooms with thyme and lemon

Moroccan cous cous salad with roasted almonds and dried apricots

Balsamic vinaigrette, thousand island dressing

Baguette, dark rye and pita bread
cheddar cheese, gruyere cheese

Marinated olives

Hummus

Babaganoush

Tzatziki

Apple pie

Tropical fruit

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KEEP CALM & EAT MORE

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

ALL DAY DINING

Salads & Appetizers

Caesar Salad

\$28

Romaine lettuce leaves in caesar's dressing with garlic croutons, anchovy fillets, aged gran padano and seared cajun spiced scallops

Caprese Salad

\$24

Buffalo mozzarella, tomato and avocado on grilled garlic ciabatta, preserved lemon peel, basil pesto and balsamic syrup

Trio of Asian Hot Appetisers

\$22

Chicken satay with spicy peanut sauce, thai fish cakes and vegetable spring rolls with sweet chili sauce

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P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

Soup

Tomato Soup

\$14

Oven roasted tomato soup with garlic croutons and basil scented olive oil

Pizza & Pasta

Spaghetti Bolognese

\$28

Spaghetti with freshly ground beef, tomatoes and italian herbs

Margerita Pizza

\$28

Tomato sauce, mozzarella, buffalo mozzarella, tomatoes, fresh basil

Frutti di Mare Pizza

\$30

Tomato sauce, mozzarella, shrimps, calamari, mussels, dill

Quattro Formaggi Pizza

\$30

Tomato sauce, mozzarella, gorgonzola, fontina, tallegio, thyme

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P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

MAIN DISHES

Beef Burger

\$28

Prime grilled aberdeen angus beef burger with melted cheddar cheese, fried egg, dill pickled cucumber and salad in a toasted sesame seed bun with french fried potatoes

Chicken or vegetarian patty available

Reef Fish Fillet

\$28

Deep fried reef fish fillet in crispy beer batter with french fries, lemon and tartare sauce

Black Angus Rib Eye Steak

\$55

Australian riverine black angus rib eye steak (350g)

Lamb Cutlets

\$58

Grilled lamb cutlets

Grill items are accompanied by mixed vegetables, french fried potatoes and peppercorn or mushroom cream sauce

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P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

DESSERT & CHEESE

Fruit Platter

\$20

Selection of tropical sliced fruit

Strawberry Cheesecake

\$16

New york cheesecake with strawberries and
lemon cream

Cheese Platter

\$30

International cheese selection with dried fruit,
nuts, and vegetable cruditees

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KEEP CALM & DRINK MORE

IN VILLA DINING SIYAM WORLD LIQUID MASTER

Hand crafted by our skilled liquid masters

Berry Spritzer

\$18

Mixed berries with fresh basil topped with prosecco

Maldivian Fizz

\$18

Lemon cello mixed with fresh orange and topped with prosecco

Aperol Spritz

\$18

Aperol, prosecco and sparkling water

Negroni

\$18

Equal counts of gin, campari & sweet vermouth

Old Fashioned

\$18

Bourbon, caster sugar & angostura bitters

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Lynchburg Lemonade \$18

Bourbon, orange liqueur sour mix and lemonade

Whiskey Sour \$18

Scotch whiskey mixes with sour mix

Moscow Mule \$18

Premium vodka mixed with fresh lime juice and topped with spicy ginger beer

Cosmopolitan \$18

Vodka, orange liqueur, lime juice and cranberry

Espresso martini \$18

Vodka, coffee liqueur and fresh shot of espresso

Long Island Iced Tea \$20

Long island iced tea

Tom Collins \$18

Gin, sour mix and soda

Paloma \$18

Tequila, sour mix with grapefruit soda

Margarita \$18

Tequila silver, orange liqueur and lime juice

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Classic Mojito

\$18

Rum with fresh lime with mint and agave syrup

Daiquiri

\$18

Rum with fresh lime juice and simple sugar syrup

MOCKTAILS

Varah Meeru

\$15

Watermelon juice, fresh lemon, cinnamon powder, ginger beer

Passion and Pineapple Punch

\$15

Fresh passion fruit mixed with fresh pineapple, sour mix and finished with grapefruit soda

PGM##

\$15

Fresh pineapple, ginger and mint leaves

Protein Booster

\$15

Fresh banana, soy milk and oats finish with cinnamon powder

Berry Bull

\$15

Strawberry, lime wedge and red bull

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SINGLE MALT

Glenfiddich 12 years	\$31
Isle of jura 10 years	\$31
Talisker 10 years	\$41

SCOTCH WHISKY

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black	\$24

IRISH

Jameson	\$18
Bushmills black bush	\$20

CANADIAN

Canadian club	\$18
Crown royal	\$25

AMERICAN

Jim beam	\$18
Jack daniels	\$18
Maker's mark	\$20
Gentlemen jack	\$25

TEQUILA

El jimador blanco	\$18
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El jimador reposado	\$18
Don angel blanco tequila	\$18
Don julio añejo	\$31
Don julio blanco	\$31
Don julio reposado	\$31
Patron XO café	\$25

VODKA

Absolut blue	\$18
Absolut kurant	\$18
Grey goose	\$20
Belvedere	\$25

COGNAC & BRANDY

St. Remy authentic VSOP	\$31
Hennessy VS	\$31
Napoleon gold XO brandy spirit	\$25

GIN

Beefeater	\$14
Bombay sapphire	\$14
Gin mare	\$25

RUM & CACHAÇA

Havana club 3 years	\$14
Captain morgan dark rum	\$14
Black head white rum	\$14
Deadman's spiced rum	\$14

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LIQUEURS

Amaretto	\$10
Baileys	\$10
Kahlua	\$10
Limon cello	\$10
Malibu	\$10
Midori Melon	\$10

GRAPPA

Nonino grappa tradizionale	\$10
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PORT & SHERRY

Niepoort dry white port	\$10
Niepoort 'the junior ruby' port	\$10
Harvey's bristol cream	\$10

APÉRITIF

Pernod	\$10
Ricard	\$10
Campari	\$10

BEER

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Sol	\$12
Hoegaarden original white ale	\$12
Asahi dry	\$12

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DRAUGHT BEER

Tiger	\$12
Anchor	\$12

NON-ALCOHOLIC BEER

Heineken Zero	\$12
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HOT & COLD COFFEE

Coffee	\$10
Espresso	\$10
Macchiato	\$10
Decaf coffee	\$10
Americano	\$10
Cappuccino	\$10
Cafe latte	\$10
Hot chocolate	\$10
Frappe	\$10
Iced chocolate	\$10

HOT TEA

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10
Green tea	\$10
Peppermint	\$10
Masala chai	\$10

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ICED TEA

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

SMOOTHIES

Banana	\$12
Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

MILKSHAKES

Banana	\$12
Chocolate	\$12
Fruit and nuts	\$12
Cookies and cream	\$12
Vanilla	\$12
Strawberry	\$12
Mango	\$12

FRESHLY SQUEEZED JUICE

Orange	\$10
Pineapple	\$10
Watermelon	\$10
Papaya	\$10

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FRUIT JUICE

Apple	\$08
Orange	\$08
Cranberry	\$08
Grapefruit	\$08
Tomato	\$08
Grape	\$08
Pineapple	\$08
Guava	\$08

SOFT DRINK

Coca cola	\$08
Diet coke	\$08
Zero coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

ENERGY DRINK

Red bull	\$12
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STILL & SPARKLING WATER

Evian (750ml)	\$10
San pellegrino (750ml)	\$10

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KEEP CALM & DRINK MORE

WINE BY GLASS SELECTION CHAMPAGNE & SPARKLING WINE

Louis Dumont Brut Champagne, NV,
France **\$30**

CHAMPAGNE BRUT NON-VINTAGE ROSÉ

La Montelliana Prosecco Superiore
DOCG "Asolo", VENETO, Italy **\$15**

Cava Montcadi Brut, Catalonia **\$15**

WHITE WINE

Peter Meyer Riesling Mosel, Germany **\$15**

Stonefish Chardonnay, Margaret
River, Australia **\$15**

Rawson's Retreat Chardonnay, South
East Australia **\$15**

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Babich Marlborough Sauvignon Blanc, New Zealand	\$15
Henry Fessy Les Charmeuses Vin de Pays D'OC Sauvignon Blanc	\$15
Leonardo Da Vinici Capolavari Dama Con L"ermellino Pinot Grigio Emilia-Romagna	\$15
Simonsig Gewürztraminer, Stellenbosch	\$15
RED WINE	
Mommessin Pinot Noir Cuvée Saint Pierre Vin de France	\$15
Stonefish Cabernet Sauvignon, Margaret River	\$15
Zolo Signature Malbec, Mendoza	\$15
Ravenswood Winery Vintners Blend Old Vine Zinfandel, California	\$15
Casillero del Diablo Reserva Merlot, Rapel Valley	\$15
Footprint Merlot – Pinotage, Western Cape	\$15
Rongopai Hawke's Bay Merlot Cabernet	\$15

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Odfjell Armador Carménère Maule
Valley **\$15**

ROSÉ WINE

Cuvée Jolie Terre de Providence
Rosé, France **\$15**

DESSERT WINE

Fontanafredda Moscato D'Asti
DOCG, Piemonte, Italy **\$15**

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KEEP CALM & DRINK MORE

CHAMPAGNE & SPARKLING WINE

CHA 001 Louis Dumont Brut **\$140**
Champagne, NV, France

Prosecco Italy

SPW 002 La Montelliana Prosecco **\$65**
Superiore DOCG "Asolo",
Veneto

Cava Spain

SPW 003 Cava Montcadi Brut, **\$60**
Catalonia

FRANCE

White Wine

Bordeaux

FWW 004 Alexis Lichine '1 Er Bordeaux **\$60**
Blanc AOP

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Vin de France

FWW 009 Henry Fessy Les Charmeuses Pays D'OC Sauvignon Blanc \$55

FWW 010 Henry Fessy Les Charmeuses Pays D'OC Chardonnay \$55

Red Wine

Vin de France

FRW 012 Mommessin Pinot Noir Cuvée Saint Pierre Vin de France \$60

ITALY

White Wine

ITW 020 Zorzettig Vini Pinot Grigio, Colli Orientali del Friuli \$65

ITW 021 Ferro 13 The Lady Pinot Grigio, delle Venezie \$60

Red Wine

ITR 027 Ferro 13 Nerd Nero D'Avola, Sicilia \$65

ITR 028 Ferro 13 Hacker Sangiovese, Toscana \$65

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ITR 029 Ferro13 Hipster \$65
Negroamaro, Salento

GERMANY

White Wine

GWW030 Weinhaus Röss Rheingau \$65
Riesling Trocken

GWW031 Peter Meyer Riesling Mosel \$60

HUNGARY

White Wine

HWW036 Fabulous Ant Pinot Grigio, \$55
Tolna

Red Wine

HWR 037 Fabulous Ant Pinot Noir, \$55
Tolna

NEW WORLD

AUSTRALIA

White Wine

AUW 038 Stonefish Chardonnay, \$65
Margaret River, South East
Australia

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AUW 040 Wolf Blass Eaglehawk \$60
Sauvignon Blanc, South
East Australia

Red Wine

AUR 041 Stonefish Shiraz, Margaret \$65
River

NEW ZEALAND

White Wine

NWW 044 Babich Marlborough \$60
Sauvignon Blanc

Red Wine

NRW 048 Jackson Estate Homestead \$65
Pinot Noir, Marlborough

ARGENTINA

White Wine

ARW 049 Zolo Sauvignon Blanc, \$60
Mendoza

ARW 050 Zolo Chardonnay, Mendoza \$60

Red Wine

ARR 051 Zolo Signature Red, \$60
Mendoza

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ARR 052 Zolo Signature Malbec, \$60
Mendoza

CHILE

White Wine

CHW 057 Carta Vieja Kidia Sauvignon \$65
Blanc, Loncomilla Valley

Red Wine

CHR 058 Casillero del Diablo \$60
Reserva Cabernet
Sauvignon, Central Valley

CHR 059 Casillero del Diablo \$60
Reserva Merlot, Rapel
Valley

CHR 063 Odfjell Armador \$65
Carménère, Maule Valley

SOUTH AFRICA

White Wine

SAW 067 Simonsig Chenin Blanc, \$60
Stellenbosch

SAW 068 Simonsig Gewürztraminer, \$60
Stellenbosch

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Red Wine

SAR 069 Footprint Merlot – \$55
Pinotage, Western Cape

SAR 070 Footprint The Long Walk \$55
Cabernet Sauvignon,
Western Cape

USA

White Wine

USW 071 Langetwings Sand Point \$60
Sauvignon Blanc, Lodi

USW 072 Langetwings Sand Point \$60
Chardonnay, Lodi

Red Wine

USR 073 Barefoot Cellars Zinfandel, \$60
California

ROSÉ WINE

ROS 076 Cuvée Jolie Terre de \$55
Providence Rosé, France

ROS 077 Zolo Rosé, Mendoza \$60
,Argentina

DESSERT WINE

DES 080 Fontanafredda Moscato \$65
D'Asti DOCG, Piemonte,
Italy

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JUNGALI

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

SNACKS

Chicken Hot Dog (D) (G)

\$22

With lettuce, tomato, cucumber relish, cheddar cheese, caramelized onions, american mustard and tomato ketchup

Jungali Burger (D) (G)

\$28

All beef patty, swiss cheese, caramelized onions, salad, dill pickles and ranch dressing in a toasted sesame seed bun

Vegetarian and chicken patty available

Breaded Fish (G) (D) (F)

\$20

Reef fish fillet with lemon and tartare sauce

Chicken Brochette (P) (D) (G) (E)

\$24

Ginger marinated with soy, sesame, honey

Submarine Sandwich (P) (D) (G) (E)

\$18

Milano salami, pastrami, emmental cheese, salad, whole grain mustard Dressing

Ham & Cheese Ciabatta (P) (D) (G)

\$18

Grilled ciabatta with ham, gruyere cheese and onion

Vegetable Ciabatta (D) (G)

\$18

Marinated grilled vegetables with buffalo mozzarella, feta cheese and basil pesto

The above main dishes are served with potato wedges and coleslaw

Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

PIZZA

Hawaiian Pizza (G) (D) (P) \$28

Tomato sauce, ham, pineapple, bell pepper and mozzarella

Seafood Pizza (S) (D) (G) \$30

Tomato sauce, shrimp, squid, fish and mozzarella

Margarita Pizza (G) (D) \$28

Tomato sauce, tomato, buffalo mozzarella, mozzarella and basil

Pepperoni Pizza (G) (D) \$28

Tomato sauce, pepperoni and mozzarella

Quattro Formaggi Pizza (G) (D) \$30

Tomato sauce, mozzarella, gorgonzola, Fontina, tallegio, thyme

Maldivian Tuna Pizza (G) (D) (F) \$28

Tomato sauce, mozzarella, tuna, bell pepper and caramelised onion

DESSERT

Ice Cream \$07

Soft Serve Ice Cream Cone

Chocolate Brownie \$14

Chocolate Walnut Brownie with Vanilla Ice Cream

Cheesecake \$16

New York Cheesecake with Strawberry Compote

Found within the lush vegetation of the island,
Jungali is the place to be if you love to be
surrounded by nature and its beauty.

Only the sound of bird songs to disturb the peace and quiet.

Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

JUNGALI



JUNGALI INTO THE WILD

Tarzan	\$18
Mix of cachaca, mango juice, coconut milk and strawberry	
Frozen Melon	\$18
Calvados, midori blended with home made sour mix finished with orange bitters	
Karaa Daiquri	\$18
Fresh watermelon chunks mix with sour mix and fine rum	
Mix Berry Margarita	\$18
Home made mixberry puree, blended with fine tequila and sweet & sour	
Lynchburg Lemonade	\$18
Bourbon, orange liqueur sour mix and lemonade	
Baha Mama	\$18
White rum, dark rum, orange and pineapple finished with pomogrenant syrup and spiced bitters	\$18
Green Future	\$18
Gin, peachsnapp, blue curacao, lime juice, pineapple	
Aperol Spritz	\$18
Vodka, orange liqueur, lime juice and cranberry	
Cosmopolitan	\$18
Vodka, orange liqueur, lime juice and cranberry	
Home Run	\$18
Brandy, orange liqueur, southern comfort, fresh lime mixed with honey syrup	

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

MOCKTAILS

Coconut Island	\$15
Homemade coconut ice cream mixed with mango daiquiri	
PGM	\$15
Fresh pineapple, ginger and mint leaves	
Little Mermaids Selection	
Green apple iced tea	\$10
Cookies and cream	\$10
Blue lemonade	\$10
Rose milk	\$10

SINGLE MALT

Glenfiddich 12 years	\$31
Isle of jura 10 years **	\$31
Talisker 10 years **	\$41

SCOTCH WHISKY

Ballantine's finest	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

IRISH

Jameson	\$18
Bushmills black bush **	\$20

CANADIAN

Canadian club	\$18
Crown royal **	\$25

AMERICAN

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

TEQUILA

El jimador blanco	\$18
El jimador reposado	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$25

VODKA

Absolut blue	\$14
Skyy	\$14
Priskaia vodka	\$14
Grey goose **	\$25
Belvedere **	\$25

COGNAC & BRANDY

St. Remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

GIN

Beefeater	\$14
Bombay sapphire	\$14
Gordon's london dry	\$14
Gin mare **	\$25

RUM & CACHAÇA

Black head gold rum	\$14
Black head white rum	\$14
São cabana cachaça	\$14

LIQUEURS

Baileys	\$10
Blue curacao	\$10
Malibu	\$10
Tia maria	\$10

APÉRITIF

Pimm's cup no. 1	\$10
Campari	\$10
Aperol	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

BEER

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Saigon	\$12
Sol **	\$12
Hoegaarden original white ale**	\$12
Asahi dry **	\$12

DRAUGHT BEER

Tiger	\$12
Anchor	\$12

NON ALCOHOLIC BEER

Heineken zero	\$12
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HOT & COLD COFFEE

Coffee	\$10
Espresso	\$10
Macchiato	\$10
Decaf coffee	\$10
Americano	\$10
Cappuccino	\$10
Cafe latte	\$10
Hot chocolate	\$10
Frappe	\$10
Iced chocolate	\$10

HOT TEA

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10
Green tea	\$10
Pepper mint	\$10
Masala chai	\$10

ICED TEA

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

SMOOTHIES

Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

MILKSHAKES

Chocolate	\$12
Vanilla	\$12
Mango	\$12

FRESHLY SQUEEZED JUICE

Orange	\$12
Watermelon	\$12

FRUIT JUICE

Apple	\$08
Orange	\$08
Cranberry	\$08
Grapefruit	\$08
Tomato	\$08
Grape	\$08
Pineapple	\$08
Guava	\$08

SOFT DRINKS

Coca cola	\$08
Diet coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

STILL & SPARKLING WATER

Evian ** (750ml)	\$10
San pellegrino ** (750ml)	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

JUNGALI

WOW INCLUSIVE BY THE GLASS

Champagne

Louis Dumont Brut Champagne, NV, France \$30

Sparkling Wine

La Montelliana Prosecco Superiore DOCG "Asolo", VENETO, Italy \$18

White Wine

Peter Meyer Riesling Mosel, Germany \$15

Stonefish Chardonnay, Margaret River, Australia \$15

Babich Marlborough Sauvignon Blanc, New Zealand \$15

Ferro13 The Lady Pinot Grigio, delle Venezie , Italy \$15

Red Wine

Mommessin Pinot Noir Cuvée Saint Pierre Vin de France \$15

Stonefish Cabernet Sauvignon, Margaret River, Australia \$15

Zolo Signature Malbec, Mendoza, Argentina \$15

Casillero del Diablo Reserva Merlot, Rapel Valley, Chile \$15

Rosé Wine

Cuvée Jolie Terre de Providence Rosé, France \$15

Dessert Wine

Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy \$15

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".
Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
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WOW INCLUSIVE

Champagne & Sparkling Wine

Champagne Brut Non-Vintage

CHA001 Louis Dumont Brut Champagne, NV, France \$140

Prosecco Italy

SPW 002 La Montelliana Prosecco Superiore DOCG \$65
"Asolo", Veneto

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia \$60

FRANCE

White Wine

Bordeaux

FWW 004 Alexis Lichine '1Er Bordeaux Blanc AOP \$60

Vin de France

FWW 009 Henry Fessy Les Charmeuses Pays D'OC \$55
Sauvignon Blanc

FWW 010 Henry Fessy Les Charmeuses Pays D'OC \$55
Chardonnay

Red Wine

Vin de France

FRW 012 Mommessin Pinot Noir Cuvée Saint Pierre Vin \$60
de France

ITALY

White Wine

ITW 020 Zorzettig Vini Pinot Grigio, Colli Orientali del \$65
Friuli

ITW 021 Ferro13 The Lady Pinot Grigio, delle Venezie \$60

Menu is inclusive of WOW selection. Standard 150 ML pour.

Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Red Wine

ITR 027	Ferro13 Nerd Nero D'Avola, Sicilia	\$65
ITR 028	Ferro13 Hacker Sangiovese, Toscana	\$65
ITR 029	Ferro13 Hipster Negroamaro, Salento	\$65

GERMANY

White Wine

GWW 030	Weinhaus Ress Rheingau Riesling Trocken	\$65
GWW 031	Peter Meyer Riesling Mosel	\$60

HUNGARY

White Wine

HWW 036	Fabulous Ant Pinot Grigio, Tolna	\$55
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Red Wine

HWR 037	Fabulous Ant Pinot Noir, Tolna	\$55
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NEW WORLD AUSTRALIA

White Wine

AUW 038	Stonefish Chardonnay, Margaret River, South East Australia	\$65
AUW 040	Wolf Blass Eaglehawk Sauvignon Blanc, South East Australia	\$60

Red Wine

AUR 041	Stonefish Shiraz, Margaret River	\$65
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NEW ZEALAND

White Wine

NWW 044	Babich Marlborough Sauvignon Blanc	\$60
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.

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All prices are inclusive of service charge and taxes.

Red Wine

NRW048 Jackson Estate Homestead Pinot Noir, \$65
Marlborough

ARGENTINA

White Wine

ARW049 Zolo Sauvignon Blanc, Mendoza \$60

ARW050 Zolo Chardonnay, Mendoza \$60

Red Wine

ARR 051 Zolo Signature Red, Mendoza \$60

ARR 052 Zolo Signature Malbec, Mendoza \$60

CHILE

White Wine

CHW 057 Carta Vieja Kidia Sauvignon Blanc, Loncomilla \$65
Valley

Red Wine

CHR 058 Casillero del Diablo Reserva Cabernet \$60
Sauvignon, Central Valley

CHR 059 Casillero del Diablo Reserva Merlot, Rapel \$60
Valley

CHR 063 Odfjell Armador Carménère, Maule Valley \$65

SOUTH AFRICA

White Wine

SAW 067 Simonsig Chenin Blanc, Stellenbosch \$60

SAW 068 Simonsig Gewürztraminer, Stellenbosch \$60

Red Wine

SAR 069 Footprint Merlot – Pinotage, Western Cape \$55

SAR 070 Footprint The Long Walk Cabernet Sauvignon, \$55
Western Cape

Menu is inclusive of WOW selection. Standard 150 ML pour.

Additional charges applied for selections mentioned with “ ** ”.

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USA

White Wine

USW071 Langetwings Sand Point Sauvignon Blanc, Lodi \$60

USW072 Langetwings Sand Point Chardonnay, Lodi \$60

Red Wine

USR 073 Barefoot Cellars Zinfandel, California \$60

ROSÉ WINE

ROS 076 Cuvée Jolie Terre de Providence Rosé, France \$55

ROS 077 Zolo Rosé, Mendoza, Argentina \$60

DESSERT WINE

DES 080 Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy \$65

Menu is inclusive of WOW selection. Standard 150 ML pour.
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KULHIVARU

Recreation & Sports Bar

LIVID MASTER

Home Run Premium brandy, southern comfort, honey syrup, fresh lime juice and ginger beer	\$18
Slam Dunk Fennel infused vodka, orange juice, midori	\$18
Marathon Jack daniel, drambuie, cointreau, herb bitters and agave syrup	\$18
The Club Beetroot infused rum with peach, and sweet vermouath	\$18
Varah Fakkah White rum coconut liqueur, parfait amour, pineapple and orange juice	\$18

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

<p>S A R A</p> <p>Prosecco with fresh apple, fresh passion fruit, elder flower, apple liqueur and sparkling water</p>	<p>\$18</p>
<p>Pink Diamond</p> <p>Premium bourbon, drambuie, simple syrup, fresh lime juice topped with sparkling water</p>	<p>\$18</p>
<p>The Great GT</p> <p>Blend of finest gin and tonic mixed with fresh apple, fresh pineapple, fresh basil and lime</p>	<p>\$18</p>
<p>Hugo</p> <p>Elder flower liqueur with prosecco and sparkling water</p>	<p>\$18</p>
<p>Bloody Hell Hangover</p> <p>Classic bloody marry with dark soy and celery salt</p>	<p>\$18</p>

SHOOTERS

<p>Mexican Drop</p> <p>Premium tequila, orange liqueur, sour mix and hot spice</p>	<p>\$18</p>
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Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

B-52 Coffee liqueur, baileys irish cream, Orange flavored liqueur and dark over proof rum	\$18
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CLASSIC COCKTAILS

Mosco Mule Premium vodka mixed with fresh lime juice and topped with spicy ginger beer	\$18
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Bramble Gin mixed with sour mix and crème de mûre	\$18
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Apple Sour Premium vodka with apple sour	\$18
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Old Fashioned Bourbon caster sugar and angostura bitters	\$18
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Cosmopolitan Vodka, orange liqueur with lime and cranberry juice	\$18
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Mai Tai Premium rum, cointreau, orgeat syrup, fresh lime juice, dark rum	\$18
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Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

Brandy Smash	\$18
Super fine brandy with garden mints, sugar finished with sparkling water	

MOCHTALS

Fat Mango	\$15
Mango juice, fresh cream and fresh mint leaves	

PGM##	\$15
Fresh pineapple, fresh ginger and fresh mint leaves	

Protein Booster	\$15
Fresh banana, soy milk and oats finish with cinnamon powder	

Shirley Ginger	\$15
Ginger ale, raspberry and sour mix	

Virgin Watermelon Margarita	\$15
Watermelon mixed with homemade sour mix	

Blueberry Mojito	\$15
Classic mojito with homemade blueberry mix	

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

SINGLE MALT

Glenfiddich 12 years	\$31
Talisker 10 years **	\$41

SCOTCH WHISKY

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

IRISH

Jameson	\$18
Bushmills black bush **	\$20

CANADIAN

Canadian club	\$18
Crown royal **	\$25

AMERICAN

Jim beam	\$18
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Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

TEQUILA

El jimador blanco	\$18
El jimador reposado	\$18
Don angel blanco tequila	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$27

VODKA

Absolut blue	\$14
Absolut kurant	\$14
Absolut mango	\$14
Absolut apeach	\$14
Russian standard original	\$14
Grey goose **	\$25
Belvedere **	\$25

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

COGNAC & BRANDY

St. Remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

GIN

Beefeater	\$14
Bombay sapphire	\$14
Tanqueray	\$14
Gordon's london dry	\$14
Gin mare **	\$25

RUM & CACHAÇA

Havana club 3 years	\$14
Captain morgan dark rum	\$14
Captain morgan spice gold	\$14
Cachaça 51	\$14
São cabana cachaça	\$14

LIQUEURS

Amaretto	\$10
Amarula cream	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

Archers peach schnapps	\$10
Baileys	\$10
Cointreau	\$10
Curacao orange	\$10
Kalhua	\$10
Limon cello	\$10
Malibu	\$10
Southern comfort	\$10
Tia maria	\$10

GRAPPA

Nonino grappa tradizionale	\$10
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PISCO

Capel 35 especial	\$15
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PORT & SHERRY

Niepoort dry white port	\$10
Niepoort 'the junior ruby' port	\$10
Harvey's bristol cream	\$10

APERITIF

Pernod	\$10
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Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Ricard	\$10
Pimm's cup no. 1	\$10
Campari	\$10
Fernet branca	\$10
Carpano bianco	\$10
Carpano dry	\$10
Carpano rosso	\$10
Aperol	\$10

BEER

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Saigon	\$12
Sol **	\$12
Hoegaarden original white ale **	\$12
Asahi dry **	\$12

DRAUGHT BEER

Tiger	\$12
Anchor	\$12

NON-ALCOHOLIC BEER

Heineken zero	\$12
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Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

HOT & COLD COFFEE

Coffee	\$10
Espresso	\$10
Macchiato	\$10
Decaf coffee	\$10
Americano	\$10
Cappuccino	\$10
Cafe latte	\$10
Hot chocolate	\$10
Frappe	\$10
Iced chocolate	\$10

HOT TEA

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10
Green tea	\$10
Peppermint	\$10
Masala chai	\$10

ICED TEA

Lemon	\$10
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Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

SMOOTHIES

Banana	\$12
Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

MILKSHAKES

Chocolate	\$12
Cookies & cream	\$12
Vanilla	\$12
Strawberry	\$12
Mango	\$12

FRESHLY SQUEEZED JUICE

Orange	\$12
Watermelon	\$12

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

FRUIT JUICE

Apple	\$08
Orange	\$08
Cranberry	\$08
Grapefruit	\$08
Tomato	\$08
Grape	\$08
Pineapple	\$08
Guava	\$08

SOFT DRINK

Coca-cola	\$08
Diet coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

STILL & SPARKLING WATER

Evian (750ml) **	\$10
San pellegrino (750ml) **	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

KULHIVARU

Recreation & Sports Bar

NOW INCLUSIVE BY THE GLASS

Champagne

Louis Dumont Brut Champagne, NV, France	\$30
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Sparkling Wine

La Montelliana Prosecco Superiore DOCG "Asolo", VENETO, Italy	\$18
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White Wine

Peter Meyer Riesling Mosel, Germany	\$15
Stonefish Chardonnay, Margaret River, Australia	\$15
Babich Marlborough Sauvignon Blanc, New Zealand	\$15
Ferro13 The Lady Pinot Grigio, delle Venezie , Italy	\$15

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Red Wine

Mommessin Pinot Noir Cuvée Saint Pierre Vin de France	\$15
Stonefish Cabernet Sauvignon, Margaret River, Australia	\$15
Zolo Signature Malbec, Mendoza, Argentina	\$15
Casillero del Diablo Reserva Merlot, Rapel Valley, Chile	\$15

Rose Wine

Cuvée Jolie Terre de Providence Rosé, France	\$15
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Dessert Wine

Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy	\$15
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

NOW INCLUSIVE

Champagne & Sparkling Wine

Champagne Brut Non-Vintage

CHA 001	Louis Dumont Brut Champagne, NV, France	\$140
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Prosecco Italy

SPW 002	La Montelliana Prosecco Superiore DOCG "Asolo", Veneto	\$65
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Cava Spain

SPW 003	Cava Montcadi Brut, Catalonia	\$60
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FRANCE

White Wine Bordeaux

FWW 004	Alexis Lichine '1Er Bordeaux Blanc AOP	\$60
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Vin de France

FWW 009	Henry Fessy Les Charmeuses Pays D'OC Sauvignon Blanc	\$55
FWW 010	Henry Fessy Les Charmeuses Pays D'OC Chardonnay	\$55

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

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Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Red Wine

Vin de France

FRW 012	Mommessin Pinot Noir Cuvée Saint Pierre Vin de France	\$60
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ITALY

White Wine

ITW 020	Zorzettig Vini Pinot Grigio, Colli Orientali del Friuli	\$65
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Red Wine

ITR 027	Ferro 13 Nerd Nero D'Avola, Sicilia	\$65
ITR 028	Ferro 13 Hacker Sangiovese, Toscana	\$65
ITR 029	Ferro 13 Hipster Negroamaro, Salento	\$65

GERMANY

White Wine

GWW 030	Weinhaus Ress Rheingau Riesling Trocken	\$65
GWW 031	Peter Meyer Riesling Mosel	\$60

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

HUNGARY

White Wine

HWW 036	Fabulous Ant Pinot Grigio, Tolna	\$55
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Red Wine

HWR 037	Fabulous Ant Pinot Noir, Tolna	\$55
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NEW WORLD AUSTRALIA

White Wine

AUW 038	Stonefish Chardonnay, Margaret River, South East Australia	\$65
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AUW 040	Wolf Blass Eaglehawk Sauvignon Blanc, South East Australia	\$60
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Red Wine

AUR 041	Stonefish Shiraz, Margaret River	\$65
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NEW ZEALAND

White Wine

NWW 044	Babich Marlborough Sauvignon Blanc	\$60
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Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Red Wine

NRW 048	Jackson Estate Homestead Pinot Noir, Marlborough	\$65
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ARGENTINA

White Wine

ARW 049	Zolo Sauvignon Blanc, Mendoza	\$60
ARW 050	Zolo Chardonnay, Mendoza	\$60

Red Wine

ARR 051	Zolo Signature Red, Mendoza	\$60
ARR 052	Zolo Signature Malbec, Mendoza	\$60

CHILE

White Wine

CHW 057	Carta Vieja Kidia Sauvignon Blanc, Loncomilla Valley	\$65
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Red Wine

CHR 058	Casillero del Diablo Reserva Cabernet Sauvignon, Central Valley	\$60
CHR 059	Casillero del Diablo Reserva Merlot, Rapel Valley	\$60

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.

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All prices are inclusive of service charge and taxes.

CHR 063	Odfjell Armador Carménère Maule Valley	\$65
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SOUTH AFRICA

White Wine

SAW 067	Simonsig Chenin Blanc, Stellenbosch	\$60
SAW 068	Simonsig Gewürztraminer, Stellenbosch	\$60

Red Wine

SAR 069	Footprint Merlot – Pinotage, Western Cape	\$55
SAR 070	Footprint The Long Walk Cabernet Sauvignon, Western Cape	\$55

USA

White Wine

USW 071	Langetwings Sand Point Sauvignon Blanc, Lodi	\$60
USW 072	Langetwings Sand Point Chardonnay, Lodi	\$60

Red Wine

USR 073	Barefoot Cellars Zinfandel, California	\$60
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ROSE WINE

ROS 076	Cuvée Jolie Terre de Providence Rosé, France	\$55
ROS 077	Zolo Rosé, Mendoza, Argentina	\$60

DESSERT WINE

DES 080	Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy	\$65
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Kurry Leaf



V Vegetarian | N Nuts | D Dairy | S Seafood | F Fish | G Gluten | E Eggs

COLD STARTER

Annar aloo aur chana ki chaat

(V) (G)

\$22

Oven roasted potato, chickpeas and pomegranate with sweet and sour chutney

Kachumber and feta salad

(V) (G) (D)

\$20

Cucumber, capsicum, tomato, pickled onions and lettuce with pickled chili dressing and feta cheese

Tandoori chicken chat (G) (D)

\$22

Clay oven roasted chicken with fresh vegetables marinated in a spicy sauce



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V Vegetarian | N Nuts | D Dairy | S Seafood | F Fish | G Gluten | E Eggs

HOT STARTER

Kesari paneer tikka (G) (D) (V) \$32

Homemade cottage cheese lightly marinated with saffron, yoghurt and Chef's Indian special spices

Hara bhara kebab (V) \$28

Minced spiced vegetables patties and kachumber salad with lasooni chutney

Lassuni kurkui mushroom (V) \$30

Crispy fresh mushroom served with mint sauce

Murgh tikka sampler (N) (D) (V) \$30

Boneless chicken thighs marinated and cooked with yoghurt and Indian spices

Kerala masala grill fish (F) (G) \$26

A south Indian speciality spicy marinated grilled fish fillet



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V Vegetarian | N Nuts | D Dairy | S Seafood | F Fish | G Gluten | E Eggs

SOUP

Dal palak shorba (V) (G) \$16

Spinach and lentil soup

Murg badami shorba (N) (D) \$18

Chicken and almond flavored with whole spices



MAIN COURSE

Aloo kuti mirch (V) (G) \$27

Dry home-style chili flakes marinated masala potato

Paneer dhaniya adraki (V) (N) (D) (G) \$29

Cottage cheese in rich gravy with ginger and fresh coriander

Kadai subzi (V) (N) (G) \$26

Mix vegetables sauté with spices and makani sauce

Dhal tadka (G) (V) \$25

Yellow lentil curry with garlic and coriander

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All prices are inclusive of service charge and taxes.

V Vegetarian | N Nuts | D Dairy | S Seafood | F Fish | G Gluten | E Eggs

Malabar Prawn curry (S) (G) \$45

Malabar spice-marinated prawn braised
curry leaves and coconut flavored rich
curry

Bhuna gosht \$36

Punjabi style spicy lamb curry

Butter chicken (N) (D) (G) \$36

Clay oven roasted tikka masala in
creamy tomato sauce with kasuri methi

Sadey chawal (G) (V) \$10

Steamed rice

Lucknow biryani (D) (G)

Traditional Indian Rich spices curry
and saffron flavour rice

Your choice of:

Vegetable \$35

Mutton \$38

Prawn \$45

Chicken \$38



INDIAN SPECIALTY BREADS (D) (V)

Tandoori roti \$05

Chapati \$05

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

V Vegetarian | N Nuts | D Dairy | S Seafood | F Fish | G Gluten | E Eggs

Plain naan	\$05
Butter naan	\$05
Mozzarella and chili naan	\$10
Garlic and coriander naan	\$08
Sumac and Sesame seed Naan	\$08



DESSERT

Gulab jamun (D) (N) (V)	\$18
Fried milk dumpling with sugar syrup and pistachio	
Carrot halwa (D) (N) (V)	\$18
Rich Indian style carrot cooked in milk and cardamom	
Mango sabudana kheer (D) (N) (V)	\$20
Rich mango and sago pudding	
Ice Cream and Sorbet	\$07



An inspired Indian dining experience where oceans meets the ambience, slip into the breezy casual ambience on the beautiful sunseting terrace or relax in the cozy open air views of the noonu atoll

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

Kurrry Leaf



LIQUID MASTER

Aniseed Martini

\$18

Pernod, rum, passionfruit and sour mix

Jugaad

\$18

Tequila blanco, tamarind sour mix, chili & salt rim

Kala Pani

\$18

Scotch whisky, ginger, pimm's, lime and soda

Varah Fakkah

\$18

White rum coconut liqueur, parfait amour, pineapple and orange juice

Melon Mint

\$18

Midori, cachaca, fresh lime juice, mint leaves and soda water

Fari Paree

\$18

Malibu, peach schnapps, rose syrup & milk

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

Karaa Daiquri \$18

Rum with fresh watermelon & sour mix

Roosi fathuruveriya \$18
(Russian traveler)

Finest vodka, mix with coffee liqueur, amaretto and cold brew

Green Future \$18

Gin with peach schnapps, lime juice and pineapple.

The Great GT \$18

Blend of finest gin and tonic mixed with fresh apple, pineapple, basil and lime

CLASSIC COCKTAILS

Apéritif

Aperol Spritz \$18

Aperol, prosecco and sparkling water

Pimm's Cup \$18

Pimm's no 1 mix with fresh orange mint and topped with ginger

Whiskey

Lynchburg Lemonade \$18

Bourbon, orange liqueur, sour mix and lemonade

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Old Fashioned

\$18

Bourbon, caster sugar & angostura bitters

Vodka

Cosmopolitan

\$18

Vodka, orange liqueur, lime juice and cranberry

Espresso Martini

\$18

Vodka, coffee liqueur and fresh shot of espresso

Long Island Iced Tea

\$20

Vodka, rum, gin, tequila, orangeliqueur with fresh lime juice and topped with cola

Gin

Martini

\$18

Gin, dry vermouth and olive

Tom Collins

\$18

Gin, sour mix and soda

Brandy

Sidcar

\$18

Brandy with orange liqueur and fresh lime juice

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Tequila

Margarita

\$18

Tequila silver, orange liqueur and lime juice

Tequila Sunrise

\$18

Tequila silver, fresh orange juice & grenadine.

Rum

Classic Mojito

\$18

Rum with fresh lime, mint and agave Syrup

Piña Colada

\$18

Rum mixed with malibu, pineapple juice and coconut milk

Caipirinha

\$18

Cachaca with fresh lime and caster sugar with cola

Strawberry Daiquiri

\$18

Classic daiquiri with strawberry

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MOCKTAILS

Varah Meeru

\$15

Watermelon juice, fresh lemon,
cinnamon powder, ginger beer

PGM##

\$15

Fresh pineapple, ginger and mint leaves

Virgin Mango Colada

\$15

Mix of mango and pineapple mixed
with coconut milk.

Shirley Ginger

\$15

Ginger ale, raspberry and sour mix

Virgin Watermelon Margarita

\$15

Watermelon mixed with homemade
sour mix

Blueberry Mojito

\$15

Classic mojito with homemade
blueberry mix

Little Mermaids Selection

Green apple iced tea

\$10

Cookies and cream

\$10

Blue lemonade

\$10

Rose milk

\$10

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Single malt

Glenfiddich 12 years	\$31
Isle of jura 10 years **	\$31
Talisker 10 years **	\$41

Scotch whisky

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

Irish

Jameson	\$18
Bushmills black bush **	\$20

Canadian

Canadian club	\$18
Crown royal **	\$25

American

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

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Tequila

El jimador blanco	\$18
El jimador reposado	\$18
Don angel blanco tequila	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$25

Vodka

Absolut blue	\$14
Absolut kulant	\$14
Absolut mango	\$14
Absolut apeach	\$14
Russian standard original	\$14
Grey goose **	\$25
Belvedere **	\$25

Cognac & Brandy

St. Remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

Gin

Beefeater	\$14
Bombay sapphire	\$14
Tanqueray	\$14
Gordon's london dry	\$14
Gin mare **	\$25

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Rum & Cachaça

Havana club 3 years	\$14
Captain morgan dark rum	\$14
Captain morgan spice gold	\$14
Cachaça 51	\$14
São cabana cachaça	\$14

Liqueurs

Amaretto	\$10
Amarula cream	\$10
Archers peach schnapps	\$10
Baileys	\$10
Cointreau	\$10
Curacao orange	\$10
Kahlua	\$10
Limoncello	\$10
Malibu	\$10
Southern comfort	\$10
Tia maria	\$10

Grappa

Nonino grappa tradizionale	\$10
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Pisco

Capel 35 especial	\$15
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Port & Sherry

Niepoort dry white port	\$10
Niepoort 'the junior ruby' port	\$10
Harvey's bristol cream	\$10

Apéritif

Pernod	\$10
Ricard	\$10
Pimm's cup no. 1	\$10
Campari	\$10
Fernet branca	\$10
Carpano bianco	\$10
Carpano dry	\$10
Carpano rosso	\$10
Aperol	\$10

Draught Beer

Tiger	\$12
Anchor	\$12

Beer

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Saigon	\$12
Sol **	\$12
Hoegaarden original white ale **	\$12
Asahi dry **	\$12

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Non-Alcoholic Beer

Heineken zero \$12

Hot & Cold coffee

Coffee \$10

Espresso \$10

Macchiato \$10

Decaf coffee \$10

Americano \$10

Cappuccino \$10

Cafe latte \$10

Hot chocolate \$10

Frappe \$10

Iced chocolate \$10

Hot Tea

English breakfast \$10

Earl grey \$10

Jasmine queen \$10

Green tea \$10

Peppermint \$10

Masala chai \$10

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Iced Tea

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

Smoothies

Banana	\$12
Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

Milkshakes

Chocolate	\$12
Cookies and cream	\$12
Vanilla	\$12
Strawberry	\$12
Mango	\$12

Freshly Squeezed Juice

Orange	\$12
Watermelon	\$12

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Fruit Juice

Apple	\$08
Orange	\$08
Cranberry	\$08
Grapefruit	\$08
Tomato	\$08
Grape	\$08
Pineapple	\$08
Guava	\$08

Soft Drink

Coca cola	\$08
Diet coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

Sparkling & Still Water

Evian (750ml) **	\$10
San pellegrino (750ml) **w	\$10

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Kurrry Leaf



WOW INCLUSIVE BY THE GLASS

Champagne

Louis Dumont Brut Champagne, NV,
France **\$30**

Sparkling Wine

La Montelliana Prosecco Superiore
DOCG "Asolo", VENETO, Italy **\$18**

White Wine

Peter Meyer Riesling Mosel, Germany **\$15**

Stonefish Chardonnay, Margaret River,
Australia **\$15**

Sula Sauvignon Blanc, Nashik, India **\$15**

Babich Marlborough Sauvignon Blanc,
New Zealand **\$15**

Leonardo Da Vinici Capolavari Dama
Con L'ermellino Pinot Grigio Emilia-
Romagna, Italy **\$15**

Simonsig Gewürztraminer,
Stellenbosch, South Africa **\$15**

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Red Wine

Mommessin Pinot Noir Cuvée Saint Pierre Vin de France \$15

Stonefish Cabernet Sauvignon, Margaret River, Australia \$15

Sula Shiraz, Nashik, India \$15

Zolo Signature Malbec, Mendoza, Argentina \$15

Barefoot Cellars Zinfandel, California, USA \$15

Casillero del Diablo Reserva Merlot, Rapel Valley, Chile \$15

Odfjell Armador Carménère Maule Valley, Chile \$15

Rosé Wine

Cuvée Jolie Terre de Providence Rosé, France \$15

Dessert Wine

Fontanafredda Moscato D'Asti DOCG, Piemonte, Italy \$15

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WOW INCLUSIVE
CHAMPAGNE & SPARKLING WINE

Champagne Brut Non-Vintage

CHA 001 Louis Dumont Brut \$140
Champagne, NV, France

Prosecco Italy

SPW 002 La Montelliana Prosecco \$65
Superiore DOCG "Asolo",
Veneto

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia \$60

FRANCE

White Wine

Bordeaux

FWW 004 Alexis Lichine '1Er Bordeaux \$60
Blanc AOP

Alsace

FWW 005 Arthur Metz Vin d'Alsace \$65
'Sushi'

FWW 006 Arthur Metz Riesling \$65
Alsace

Vin de France

FWW 009 Henry Fessy Les Charmeuses \$55
Pays D'OC Sauvignon Blanc

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FWW 010 Henry Fessy Les Charmeuses \$55
Pays D'OC Chardonnay

Red Wine

Vin de France

FRW 012 Mommessin Pinot Noir Cuvée \$60
Saint Pierre Vin de France

FRW 013 Henry Fessy Les Charmeuses \$55
Pays D'OC Merlot Rouge

FRW 014 Henry Fessy Les Charmeuses \$55
Pays D'OC Syrah Rouge

ITALY

White Wine

ITW 016 Le Due Torri Friulano Grave \$65
Del Friuli DOC

ITW 017 Leonardo Da Vinci Capolavari \$60
Dama Con L'ermellino Pinot
Grigio Emilia-Romagna

Red Wine

ITR 027 Ferro13 Nerd Nero D'Avola, \$65
Sicilia

ITR 028 Ferro13 Hacker Sangiovese, \$65
Toscana

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GERMANY

White Wine

GWW 030 Weinhaus Röss Rheingau Riesling Trocken \$65

GWW 031 Peter Meyer Riesling Mosel \$60

HUNGARY

White Wine

HWW 036 Fabulous Ant Pinot Grigio, Tolna \$55

Red Wine

HWR 037 Fabulous Ant Pinot Noir, Tolna \$55

NEW WORLD

INDIA

White Wine

INW 055 Sula Sauvignon Blanc, Nashik \$60

Red Wine

INR 055 Sula Shiraz, Nashik \$60

AUSTRALIA

White Wine

AUW 038 Stonefish Chardonnay, Margaret River, South East Australia \$65

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AUW 040 Wolf Blass Eaglehawk \$60
Sauvignon Blanc, South East
Australia

Red Wine

AUR 041 Stonefish Shiraz, Margaret \$65
River

AUR 042 Stonefish Cabernet \$65
Sauvignon, Margaret River

AUR 043 Rawson's Retreat Merlot, \$65
South East Australia

NEW ZEALAND

White Wine

NWW 044 Babich Marlborough \$60
Sauvignon Blanc

NWW 046 Babich Marlborough Pinot \$60
Gris

Red Wine

NRW 047 Rongopai Hawke's Bay Merlot \$60
Cabernet

NRW 048 Jackson Estate Homestead \$65
Pinot Noir, Marlborough

ARGENTINA

White Wine

ARW 049 Zolo Sauvignon Blanc, \$60
Mendoza

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “**”.

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All prices are inclusive of service charge and taxes.

ARW 050 Zolo Chardonnay, Mendoza \$60

Red Wine

ARW 051 Zolo signature red,
mendoza \$60

ARW 052 Zolo signature malbec,
mendoza \$60

CHILE

White Wine

CHW 057 Carta Vieja Kidia Sauvignon
Blanc, Loncomilla Valley \$65

Red Wine

CHR 058 Casillero del Diablo Reserva \$60
Cabernet Sauvignon, Central
Valley

CHR 059 Casillero del Diablo Reserva \$60
Merlot, Rapel Valley

CHR 063 Odfjell Armador Carménère \$65
Maule Valley

SOUTH AFRICA

White Wine

SAW 067 Simonsig Chenin Blanc, \$60
Stellenbosch

SAW 068 Simonsig Gewürztraminer, \$60
Stellenbosch

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
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All prices are inclusive of service charge and taxes.

Red Wine

SAR 069 Footprint Merlot – Pinotage, \$55
Western Cape

SAR 070 Footprint The Long Walk \$55
Cabernet Sauvignon,
Western Cape

USA

White Wine

USW 071 Langetwings Sand Point \$60
Sauvignon Blanc, Lodi

USW 072 Langetwings Sand Point \$60
Chardonnay, Lodi

Red Wine

USR 073 Barefoot Cellars Zinfandel, \$60
California

USR 074 Langetwings Sand Point \$60
Pinot Noir, Lodi

USR 075 Langetwings Sand Point \$60
Merlot, Lodi

ROSÉ WINE

ROS 076 Cuvée Jolie Terre de \$55
Providence Rosé, France

ROS 077 Zolo Rosé, Mendoza, \$60
Argentina

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ROS 079 Fabulous Ant Pink \$55
Chardonnay, Tolna, Hungary

DESSERT WINE

DES 080 Fontanafredda Moscato D'Asti \$65
DOCG, Piemonte, Italy

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

guilty pleasures

WINE SELECTION

White Wine	\$55
Red Wine	\$55

LIQUOR

Beefeater London Dry Gin **	\$68
Absolute Vodka **	\$68

BOTTLE BEER

Carlsberg Beer 330 ML	\$12
Saigon Beer 330 ML	\$12

SOFT DRINKS

Coke	\$08
Diet Coke	\$08
Tonic Water	\$08

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Soda Water	\$08
Sprite	\$08
Juice Orange	\$08
Juice Apple	\$08
Juice Cranberry	\$08

SNACKS

Mixed Nuts Standard Roasted & Salted	\$12
Health Mix Banana \$12	\$12
Chocolate Rocks \$12	\$12
Jelly beans \$12	\$12

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Mint



LIQUID MASTER

Melon Mint \$18

Honeydew melon, cachaca, fresh lime and mint finished with soda

Mojito agave \$18

Classic mojito with a twist of tequila and ginger

Varah Fakkah \$18

White rum coconut liqueur, parfait amour, pineapple and orange juice

Pink Diamond \$18

Premium bourbon, drambuie, simple syrup, fresh lime juice topped with sparkling water

**Roosi fathuruveriya
(russian traveller)** \$18

Finest vodka, mix with coffee liqueur, amaretto and cold brew

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Berry Spritzer \$18

Mix berry's with fresh basil topped with premium prosecco

Maldivian Fizz \$18

Homemade lemon cello mixed with fresh orange and topped with premium prosecco

Green Future \$18

Gin with peach schnapps, lime juice and pineapple

The Great GT \$18

Blend of finest gin and tonic mixed with fresh apple, fresh pineapple, fresh basil and lime

Shooters

Mexican Drop \$18

Premium tequila, orange liqueur, sour mix and hot spice

B-52 \$18

Coffee liqueur, baileys irish cream, orange flavored liqueur and dark over proof rum

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

CLASSIC COCKTAILS

Apéritif

Aperol Spritz \$18

Aperol, prosecco and sparkling water

Pimm's Cup \$18

Pimm's no 1 mix with fresh orange mint and topped with ginger

Whiskey

Mint Julep \$18

Bourbon with fresh garden mint and agave nectar

Lynchburg Lemonade \$18

Bourbon, orange liqueur, sour mix and lemonade

Old Fashioned \$18

Bourbon, caster sugar & angostura bitters

Vodka

Cosmopolitan \$18

Vodka, orange liqueur, lime juice and cranberry

Espresso Martini \$18

Vodka, coffee liqueur and fresh shot of espresso

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Old Fashioned \$18

Bourbon, caster sugar & angostura bitters

Long Island Iced Tea \$18

Vodka, rum, gin, tequila, orange liqueur with fresh lime juice and topped with cola

Gin

Martini \$18

Gin, dry vermouth and olive

Tom Collins \$18

Gin, sour mix and soda

Brandy

Sidecar \$18

Brandy with orange liqueur and fresh lime juice

Tequila

Margarita \$18

Tequila silver, orange liqueur and lime juice

Tequila Sunrise \$18

Tequila silver, fresh orange juice & grenadine

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Rum

Mojito Agave \$18

Rum with fresh lime, mint and agave syrup

Piña Colada \$18

Rum mixed with malibu, pineapple juice and coconut milk

Caipirinha \$18

Cachaca with fresh lime and caster sugar

Strawberry Daiquiri \$18

Classic daiquiri with strawberry

MOCKTAILS

Varah Meeru \$15

Watermelon juice, fresh lemon, cinnamon powder, ginger beer

PGM## \$15

Fresh pineapple, ginger and mint leaves

Virgin Mango Colada \$15

Mix of mango and pineapple mixed with coconut milk

Blueberry Mojito \$15

Classic Mojito with Homemade Blueberry mix

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Little Mermaids Selection

Green apple iced tea	\$10
Cookies and cream	\$10
Blue lemonade	\$10
Rose milk	\$10

Single Malt

Glenfiddich 12 years	\$31
Talisker 10 years **	\$41

Scotch Whisky

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

Irish

Jameson	\$18
Bushmills black bush **	\$20

Canadian

Canadian club	\$18
Crown royal **	\$25

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

American

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

Tequila

El jimador blanco	\$18
El jimador reposado	\$18
Don angel blanco tequila	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$27

Vodka

Absolut blue	\$14
Absolut kulant	\$14
Absolut mango	\$14
Absolut apeach	\$14
Russian standard original	\$14
Grey goose **	\$25
Belvedere **	\$25

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Cognac & Brandy

St. Remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

Gin

Beefeater	\$14
Bombay sapphire	\$14
Tanqueray	\$14
Gordon's london dry	\$14
Gin mare **	\$25

Rum & Cachaça

Havana club 3 years	\$14
Captain morgan dark rum	\$14
Captain morgan spice gold	\$14
Cachaça 51	\$14
São cabana cachaça	\$14

Liqueurs


Amaretto	\$10
Amarula cream	\$10
Archers peach schnapps	\$10
Baileys	\$10
Cointreau	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.



Curacao orange	\$10
Kalhua	\$10
Limon cello	\$10
Malibu	\$10
Southern comfort	\$10
Tia maria	\$10

Grappa

Nonino grappa tradizionale	\$10
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Pisco

Capel 35 especial	\$15
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Port & Sherry

Niepoort dry white port	\$10
Niepoort 'the junior ruby' port	\$10
Harvey's bristol cream	\$10

Apéritif

Pernod	\$10
Ricard	\$10
Pimm's cup no. 1	\$10
Campari	\$10
Fernet branca	\$10
Carpano bianco	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.



Carpano dry	\$10
Carpano rosso	\$10
Aperol	\$10

Beer

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Saigon	\$12
Sol **	\$12
Hoegaarden original white ale **	\$12
Asahi dry **	\$12

Draught beer

Tiger	\$12
Anchor	\$12

Non-Alcoholic Beer

Heineken zero	\$12
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Hot & Cold coffee

Coffee	\$10
Espresso	\$10
Macchiato	\$10
Decaf coffee	\$10
Americano	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.



Cappuccino	\$10
Cafe latte	\$10
Hot chocolate	\$10
Frappe	\$10
Iced chocolate	\$10

Hot Tea

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10
Green tea	\$10
Peppermint	\$10
Masala chai	\$10

Ice Tea

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

Smoothies

Banana	\$12
Mango	\$12
Strawberry	\$12

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.



Coconut	\$12
Passion fruit	\$12

Milkshakes

Chocolate	\$12
Cookies & cream	\$12
Vanilla	\$12
Strawberry	\$12
Mango	\$12

Freshly Squeezed Juice

Orange	\$12
Watermelon	\$12

Fruit Juice

Apple	\$08
Orange	\$08
Cranberry	\$08
Grapefruit	\$08
Tomato	\$08
Grape	\$08
Pineapple	\$08
Guava	\$08

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “**”.

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All prices are inclusive of service charge and taxes.

Soft Drink

Coca-Cola	\$08
Diet Coke	\$08
Fanta	\$08
Sprite	\$08
Soda Water	\$08
Tonic Water	\$08
Bitter Lemon	\$08
Ginger Ale	\$08

Still & Sparkling water

Evian (750ml) **	\$10
San pellegrino (750ml) **	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Mint



WOW INCLUSIVE BY THE GLASS

Champagne

Louis Dumont Brut Champagne, NV, \$30
France

Sparkling Wine

La Montelliana Prosecco Superiore \$30
DOCG "Asolo", VENETO, Italy

White Wine

Peter Meyer Riesling Mosel, Germany \$15

Stonefish Chardonnay, Margaret \$15
River, Australia

Babich Marlborough Sauvignon Blanc, \$15
New Zealand

Leonardo Da Vinici Capolavari Dama \$15
Con L"ermellino Pinot Grigio Emilia-
Romagna, Italy

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Simonsig Gewürztraminer, Stellenbosch, \$15
South Africa

Red Wine

Mommessin Pinot Noir Cuvée Saint \$15

Pierre Vin de France

Stonefish Cabernet Sauvignon, \$15

Margaret River, Australia

Zolo Signature Malbec, Mendoza, \$15

Argentina

Barefoot Cellars Zinfandel, California, \$15

USA

Casillero del Diablo Reserva Merlot, \$15

Rapel Valley, Chile

Odfjell Armador Carménère Maule \$15

Valley, Chile

Rosé Wine

Cuvée Jolie Terre de Providence Rosé, \$15

France

Dessert Wine

Fontanafredda Moscato D'Asti DOCG, \$15

Piemonte, Italy

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

WOW INCLUSIVE

Champagne & Sparkling Wine

Champagne Brut Non-Vintage

CHA 001 Louis Dumont Brut Champagne, \$140
NV, France

Prosecco Italy

SPW 002 La Montelliana Prosecco \$65
Superiore DOCG "Asolo",
Veneto

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia \$60

FRANCE

White Wine

Bordeaux

FWW 004 Alexis Lichine '1Er Bordeaux \$60
Blanc AOP

Alsace

FWW 005 Arthur Metz Vin d'Alsace 'Sushi' \$65

FWW 006 Arthur Metz Riesling Alsace \$65

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Vin de France

FWW 009 Henry Fessy Les Charmeuses \$55
Pays D'OC Sauvignon Blanc

FWW 010 Henry Fessy Les Charmeuses \$55
Pays D'OC Chardonnay

Red Wine

Vin de France

FRW 012 Mommessin Pinot Noir Cuvée \$60
Saint Pierre Vin de France

FRW 013 Henry Fessy Les Charmeuses \$55
Pays D'OC Merlot Rouge

FRW 014 Henry Fessy Les Charmeuses \$55
Pays D'OC Syrah Rouge

ITALY

White Wine

ITW 016 Le Due Torri Friulano Grave \$65
Del Friuli DOC

ITW 017 Leonardo Da Vinci Capolavari \$60
Dama Con L'ermellino Pinot
Grigio Emilia-Romagna

Red Wine

ITR 027 Ferro 13 Nerd Nero D'Avola, \$65
Sicilia

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

ITR 028 Ferro13 Hacker Sangiovese, \$65
Toscana

GERMANY

White Wine

GWW 030 Weinhaus Röss Rheingau \$65
Riesling Trocken

GWW 031 Peter Meyer Riesling Mosel \$60

HUNGARY

White Wine

HWW 036 Fabulous Ant Pinot Grigio, \$55
Tolna

Red Wine

HWR 037 Fabulous Ant Pinot Noir, \$55
Tolna

NEW WORLD

AUSTRALIA

White Wine

AUW 038 Stonefish Chardonnay, \$65
Margaret River, South East
Australia

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

AUW 040 Wolf Blass Eaglehawk \$60
Sauvignon Blanc, South East
Australia

Red Wine

AUR 041 Stonefish Shiraz, Margaret \$65
River

AUR 042 Stonefish Cabernet Sauvignon, \$65
Margaret River

AUR 043 Rawson's Retreat Merlot, \$65
South East Australia

NEW ZEALAND

White Wine

NWW 044 Babich Marlborough Sauvignon \$60
Blanc

NWW 046 Babich Marlborough Pinot \$60
Gris

Red Wine

NRW 047 Rongopai Hawke's Bay Merlot \$60
Cabernet

NRW 048 Jackson Estate Homestead \$65
Pinot Noir, Marlborough

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ARGENTINA

White Wine

ARW 049 Zolo Sauvignon Blanc, \$60
Mendoza

ARW 050 Zolo Chardonnay, Mendoza \$60

Red Wine

ARR 051 Zolo Signature Red, Mendoza \$60

ARR 052 Zolo Signature Malbec, \$60
Mendoza

CHILE

White Wine

CHW 057 Carta Vieja Kidia Sauvignon \$65
Blanc, Loncomilla Valley

Red Wine

CHR 058 Casillero del Diablo Reserva \$60
Cabernet Sauvignon, Central
Valley

CHR 059 Casillero del Diablo Reserva \$60
Merlot, Rapel Valley

CHR 063 Odfjell Armador Carménère \$65
Maule Valley

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

SOUTH AFRICA

White Wine

- SAW 067 Simonsig Chenin Blanc, \$60
Stellenbosch
- SAW 068 Simonsig Gewürztraminer, \$60
Stellenbosch

Red Wine

- SAR 069 Footprint Merlot–Pinotage, \$55
Western Cape
- SAR 070 Footprint The Long Walk \$55
Cabernet Sauvignon, Western
Cape

USA

White Wine

- USW 071 Langetwings Sand Point \$60
Sauvignon Blanc, Lodi
- USW 072 Langetwings Sand Point \$60
Chardonnay, Lodi

Red Wine

- USR 073 Barefoot Cellars Zinfandel, \$60
California

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

- USR 074 Langetwings Sand Point \$60
Pinot Noir, Lodi
- USR 075 Langetwings Sand Point \$60
Merlot, Lodi

ROSÉ WINE

- ROS 076 Cuvée Jolie Terre de Providence \$55
Rosé, France
- ROS 077 Zolo Rosé, Mendoza, Argentina \$60
- ROS 079 Fabulous Ant Pink Chardonnay, \$55
Tolna, Hungary

DESSERT WINE

- DES 080 Fontanafredda Moscato D'Asti \$65
DOCG, Piemonte, Italy

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.
All prices are inclusive of service charge and taxes.

Takrai



P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

APPETIZERS

Por Pia Pak (G)

\$14

Crispy vegetable and glass noodle spring rolls with sweet chili sauce

Thod Man Goong (E) (G) (S)

\$24

Deep fried shrimp cake with plum sauce

Satay Ruam (N) (P) (D)

\$24

Your choice of chicken or pork satay with peanut sauce and spicy cucumber relish

(Beef option is chargeable)

SALADS

Laab Salmon Yang ** (F)

\$26

Grilled salmon salad with roasted rice powder, spring onion, shallots, corriander, chili powder and lime dressing

Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

Yum Ma Muang Poo Nim (N) (S)

\$32

Spicy green mango salad with fried soft-shell crab

Yum Neua Yang ** (F)

\$30

Grilled beef salad with vegetables, chili and lime dressing

SOUPS

Tom Yum Goong (S) (F)

\$16

Hot and sour prawn broth with lemon grass, lime leaf, galangal, corriander, spring onion and mushrooms

Tom Kha Gai (F)

\$14

Aromatic coconut cream soup with chicken, lemon grass, lime leaf, galangal, corriander, spring onion and mushrooms

Vegetarian option is available for all the above dishes

RICE AND NOODLES

Sen Mee Phad See Eiw Gai (G) (E) (S)

\$22

Wok fried vermicelli noodles with chicken, vegetables, oyster sauce and black soy sauce

Phad Thai Goong (S) (E)

\$28

Wok fried rice noodles with prawns, chives, bean sprouts, shallot, tofu, pickled turnip and tamarind sauce

Vegetarian option is available for all the above dishes

Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

Khad Phad Sapparos Jay (N) (G)

\$28

Pineapple fried rice with tofu, raisins, curry powder,
cashew nuts and vegetable

CURRIES

Gaeng Kiew Waan Gai (F)

\$26

Green chicken curry with eggplant, lime leaf, chili and
sweet basil

Vegetarian option available

Massaman Neua (F) (N)

\$28

Slow cooked massaman beef curry with cashew
nuts and tamarind

Gaeng Kraree Pak

\$25

Yellow Curry with bean curd potatoes and vegetables

WOK FRIED DISHES

Pla Phad Prieu Waan (F) (G)

\$32

Sweet and sour fish with tomato, cucumber, onion,
pineapple, capsicum and scallion

Gai Phad Med Ma Muang (N) (F) (S)

\$32

Stir fried chicken with cashew nuts, bell pepper, fried chili,
spring onion, oyster sauce and chili paste

Vegetarian option is available for all the above dishes

Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

Goong Rad Sauce Makham ** (S) (F)

\$38

Fried tiger prawns with tamarind sauce, tomato, spring onion and crispy shallots

Phad Phak Ruam

\$25

Stir fried mixed vegetables with shiitake mushrooms

All main dishes are served with steamed jasmine or brown rice

DESSERTS

Fruit Platter

\$20

Kluay Tord (G)

\$15

Banana fritter with mango sorbet

Khao Niaw Ma Muang

\$16

Sticky rice with sweet yellow mango and coconut sauce

Sango Longan Krati

\$15

Sago pudding with longan, coconut meat, sweetcorn and coconut sauce

Recreate the exotic flavors and traditions of thai cuisine, an irresistible blend of sweet and savory accented by pleasant citrus tangs and exciting spices quite unique

Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

LIQUID MASTER

Takai Special

Sawadee Krap \$18

Vodka, cointreau, fresh basil, fresh lemon grass and sour mix

Pandan \$18

White rum, malibu, blue curacao, fresh pineapple, pandan water & sour mix

Chili Sour \$18

Amaretto, sour mix, scotch whiskey with thai chili

Green Future \$18

Gin with peach schnapps, lime juice and pineapple

The Great GT \$18

Blend of finest gin and tonic mixed with fresh apple, pineapple, basil and lime

Pink Diamond \$18

Premium bourbon, drambuie, simple syrup, fresh lime juice topped with sparkling water

Home Run \$18

Brandy, orange liqueur, southern comfort, fresh lime mixed with honey syrup

Mixed Berry Margarita \$18

Tequila with berry mix and sour mix

CLASSIC COCKTAILS

Apéritif

Aperol Spritz \$18

Aperol, prosecco and sparkling water

Pimm's Cup \$18

Pimm's no. 1 mix with fresh orange, mint and topped with ginger

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Whiskey

Lynchburg Lemonade \$18

Bourbon, orange liqueur, sour mix and lemonade

Old Fashioned \$18

Bourbon, caster sugar & angostura bitters

Vodka

Cosmopolitan \$18

Vodka, orange liqueur, lime juice and cranberry

Espresso Martini \$18

Vodka, coffee liqueur and fresh shot of espresso

Long Island Iced Tea \$20

Vodka, rum, gin, tequila, orange liqueur with fresh lime juice and topped with cola

Gin

Martini \$18

Gin, dry vermouth and olive

Tom Collins \$18

Gin, sour mix and soda

Brandy

Sidecar \$18

Brandy with orange liqueur and fresh lime juice

Tequila

Margarita \$18

Tequila silver, orange liqueur and lime juice

Tequila Sunrise \$18

Tequila silver, fresh orange juice & grenadine

Mojito Agave \$18

Rum with fresh lime, mint and agave syrup

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Rum

Piña Colada \$18

Rum mixed with malibu, pineapple juice and coconut milk

Caipirinha \$18

Cachaca with fresh lime and caster sugar

Strawberry Daiquiri \$18

Classic daiquiri with strawberry

MOCKTAILS

Thai Iced Tea \$15

Condensed milk mixed with thai tea

Varah Meeru \$15

Watermelon juice, fresh lemon, cinnamon powder, ginger beer

PGM## \$15

Fresh pineapple, ginger and mint leaves

Shirley Ginger \$15

Ginger ale, raspberry and sour mix

Virgin Watermelon Margarita \$15

Watermelon mixed with homemade Sour mix

Blueberry Mojito \$15

Classic mojito with homemade blueberry mix

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Little Mermaids Selection

Green apple iced tea	\$10
Cookies and cream	\$10
Blue lemonade	\$10
Rose milk	\$10

Single Malt

Glenfiddich 12 years	\$31
Isle of jura 10 years **	\$31
Talisker 10 years **	\$41

Scotch Whisky

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

Irish

Jameson	\$18
Bushmills black bush **	\$20

Canadian

Canadian club	\$18
Crown royal **	\$25

American

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Tequila

El jimador blanco	\$18
El jimador reposado	\$18
Don angel blanco tequila	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$27

Vodka

Absolut blue	\$14
Absolut kulant	\$14
Absolut mango	\$14
Absolut apeach	\$14
Russian standard original	\$14
Grey goose **	\$25
Belvedere **	\$25

Cognac & Brandy

St. remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

Gin

Beefeater	\$14
Bombay sapphire	\$14
Tanqueray	\$14
Gordon's london dry	\$14
Gin mare **	\$25

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Rum & Cachaça

Havana club 3 years	\$14
Captain morgan dark rum	\$14
Captain morgan spice gold	\$14
Cachaça 51	\$14
São cabana cachaça	\$14

Liqueurs

Amaretto	\$10
Amarula cream	\$10
Archers peach schnapps	\$10
Baileys	\$10
Cointreau	\$10
Curacao orange	\$10
Kahlua	\$10
Limon cello	\$10
Malibu	\$10
Southern comfort	\$10
Tia maria	\$10

Grappa

Nonino grappa tradizionale	\$10
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Pisco

Capel 35 especial	\$15
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Port & Sherry

Niepoort dry white port	\$10
Niepoort 'the junior ruby' port	\$10
Harvey's bristol cream	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Apéritif

Pernod	\$10
Ricard	\$10
Pimm's cup no. 1	\$10
Campari	\$10
Fernet branca	\$10
Carpano bianco	\$10
Carpano dry	\$10
Carpano rosso	\$10
Aperol	\$10

Beer

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Saigon	\$12
Sol **	\$12
Hoegaarden original white ale **	\$12
Asahi dry **	\$12

Draught Beer

Tiger	\$12
Anchor	\$12

Non-Alcoholic Beer

Heineken zero	\$12
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Hot & Cold coffee

Coffee
Espresso
Macchiato

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Decaf coffee	\$10
Americano	\$10
Cappuccino	\$10
Cafe latte	\$10
Hot chocolate	\$10
Iced chocolate	\$10

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10
Green tea	\$10
Peppermint	\$10
Masala chai	\$10

Iced Tea

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

Banana	\$12
Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

Milkshakes

Chocolate	\$12
Cookies and cream	\$12

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Vanilla	\$12
Strawberry	\$12
Mango	\$12

Freshly Squeezed Juice

Orange	\$12
Watermelon	\$12

Fruit Juice

- Apple
- Orange
- Cranberry
- Grapefruit
- Tomato
- Grape
- Pineapple
- Guava

Soft Drink

Coca cola	\$08
Diet coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

Still & Sparkling Water

Evian (750ml) **	\$12
San pellegrino (750ml) **	\$12

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.



WOW INCLUSIVE BY THE GLASS

Champagne

Louis Dumont Brut Champagne, NV, France

Sparkling Wine

LaMontellianaProseccoSuperioreDOCG "Asolo",
VENETO, Italy \$18

White Wine

Siam Winery Monsoon Valley Classic White Blend, Hua
Hin Hills \$15

Peter Meyer Riesling Mosel, Germany \$15

Stonefish Chardonnay, Margaret River, Australia \$15

Babich Marlborough Sauvignon Blanc, New Zealand \$15

Leonardo Da Vinici Capolavari Dama Con
L"ermellino Pinot Grigio Emilia-Romagna, Italy \$15

Simonsig Gewürztraminer, Stellenbosch, South
Africa \$15

Red Wine

Siam Winery Monsoon Valley Classic Red Blend,
Hua Hin Hills \$15

Mommessin Pinot Noir Cuvée Saint Pierre Vin de
France \$15

Stonefish Cabernet Sauvignon, Margaret River,
Australia \$15

Zolo Signature Malbec, Mendoza, Argentina \$15

Barefoot Cellars Zinfandel, California, USA \$15

Casillero del Diablo Reserva Merlot, Rapel Valley, Chile \$15

Odfjell Armador Carménère Maule Valley, Chile \$15

Rosé Wine

Cuvée Jolie Terre de Providence Rosé, France \$15

Murviedro M de Murviedro Rosé, Boba, Spain \$15

Dessert Wine

Fontanafredda Moscato D'Asti DOCG, Piemonte,
Italy \$15

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

WOW INCLUSIVE
Champagne & Sparkling Wine

Champagne Brut Non-Vintage

CHA 001 Louis Dumont Brut Champagne, NV, France \$140

Prosecco Italy

SPW 002 La Montelliana Prosecco Superiore DOCG \$65
"Asolo", Veneto

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia

FRANCE

White Wine

Alsace

FWW005 Arthur Metz Vin d'Alsace 'Sushi' \$65

FWW006 Arthur Metz Riesling Alsace \$65

FWW 007 Arthur Metz Gewürztraminer Alsace \$65

Vin de France

FWW 009 Henry Fessy Les Charmeuses Pays D'OC \$55
Sauvignon Blanc

FWW010 Henry Fessy Les Charmeuses Pays D'OC \$55
Chardonnay

Red Wine

Cotes du Rhone

FRW 011 Bonpas Cotes du Rhone Villages 'Croix de \$60
Bonpas'

Vin de France

FRW012 Mommessin Pinot Noir Cuvée Saint Pierre \$60
Vin de France

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ITALY

White Wine

ITW 016 Le Due Torri Friulano Grave Del Friuli DOC \$65

ITW 017 Leonardo Da Vinci Capolavari Dama Con L"ermellino Pinot Grigio Emilia-Romagna \$60

Red Wine

ITR 022 Ricasoli Chianti DOCG, Toscana \$60

ITR 023 Cantina di Soave Valpolicella DOC \$90

ITR 027 Ferro13 Nerd Nero D'Avola, Sicilia \$65

ITR 028 Ferro13 Hacker Sangiovese, Toscana \$65

GERMANY

White Wine

GWW030 Weinhaus Röss Rheingau Riesling Trocken \$65

GWW031 Peter Meyer Riesling Mosel \$60

SPAIN

White Wine

SWW032 Cayo Sol Blanco, Vino de España \$55

Red Wine

SRW 033 Cayo Sol Tinto, Vino de España \$55

PORTUGAL

White Wine

PWW034 Quinta da Raza Blanco Vinho Verde, Azal

PRW 035 Quintado Cume, Flor do Cume Tinto, Douro

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

HUNGARY

White Wine

HWW036 Fabulous Ant Pinot Grigio, Tolna \$55

Red Wine

HWR037 Fabulous Ant Pinot Noir, Tolna \$55

NEW WORLD AUSTRALIA

White Wine

AUW 038 Stonefish Chardonnay, Margaret River, South East Australia \$65

AUW 040 Wolf Blass Eaglehawk Sauvignon Blanc, South East Australia \$60

Red Wine

AUR 041 Stonefish Shiraz, Margaret River \$65

AUR 042 Stonefish Cabernet Sauvignon, Margaret River \$65

AUR 043 Rawson's Retreat Merlot, South East Australia \$65

NEW ZEALAND

White Wine

NWW044 Babich Marlborough Sauvignon Blanc \$60

NWW046 Babich Marlborough Pinot Gris \$60

Red Wine

NRW 048 Jackson Estate Homestead Pinot Noir, Marlborough \$65

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ARGENTINA

White Wine

ARW 049 Zolo Sauvignon Blanc, Mendoza \$60

ARW 050 Zolo Chardonnay, Mendoza \$60

Red Wine

ARR 052 Zolo Signature Malbec, Mendoza \$60

THAILAND

White Wine

THW 053 Siam Winery Monsoon Valley Classic White Blend, Hua Hin Hills \$65

Red Wine

THR 054 Siam Winery Monsoon Valley Classic Red Blend, Hua Hin Hills \$65

CHILE

White Wine

CHW 057 Carta Vieja Kidia Sauvignon Blanc, Loncomilla Valley

Red Wine

CHR 058 Casillero del Diablo Reserva Cabernet Sauvignon, Central Valley \$60

CHR 059 Casillero del Diablo Reserva Merlot, Rapel Valley \$60

CHR 063 Odfjell Armador Carménère Maule Valley \$55

Menu is inclusive of WOW selection. Standard 150 ML pour.

Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

SOUTH AFRICA

White Wine

- SAW 067 Simonsig Chenin Blanc, Stellenbosch \$60
SAW 068 Simonsig Gewürztraminer, Stellenbosch \$60

Red Wine

- SAR 069 Footprint Merlot – Pinotage, Western Cape \$55

USA

White Wine

- USW071 Langetwings Sand Point Sauvignon Blanc, \$60
Lodi
USW072 Langetwings Sand Point Chardonnay, Lodi \$60

Red Wine

- USR 073 Barefoot Cellars Zinfandel, California \$65

ROSÉ WINE

- ROS 076 Cuvée Jolie Terre de Providence Rosé, \$55
France
ROS 077 Zolo Rosé, Mendoza ,Argentina \$60
ROS 078 Murviedro M de Murviedro Rosé, Boba, \$55
Spain
ROS 079 Fabulous Ant Pink Chardonnay, Tolna, \$55
Hungary

DESSERT WINE

- DES 080 Fontanafredda Moscato D'Asti DOCG, \$65
Piemonte, Italy

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
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All prices are inclusive of service charge and taxes.

together

LIQUID MASTER

Berry Spritzer

\$18

Mix berry's with fresh basil topped with premium prosecco

Varah Fakkah

\$18

White rum coconut liqueur, parfait amour, pineapple and orange juice

S A R A

\$18

Prosecco with fresh apple, fresh passion fruit, elder flower, apple liqueur and sparkling water

Mermaid Colada

\$18

Classic colada with butterfly pea and flower bitters

Melon Mint

\$18

Midori, cachaca, fresh lime juice, mint leaves and soda water

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

Karaa Daiquri \$18

Rum with fresh watermelon & sour mix

Roosi Fathuruveriya (russian traveller) \$18

Finest vodka, mix with coffee liqueur, amaretto and cold brew

Green Future \$18

Gin with peach schnapps, lime juice and pineapple

The Great GT \$18

Blend of finest gin and tonic mixed with fresh apple, pineapple, basil and lime

Pink Diamond \$18

Premium bourbon, drambuie, simple syrup, fresh lime juice topped with sparkling water

Home Run \$18

Brandy, orange liqueur, southern

Comfort, fresh lime mixed with honey syrup

Mixed Berry Margarita \$18

Tequila with berry mix and sour mix

SHOOTERS

Mexican Drop \$18

Premium tequila, orange liqueur, sour mix and hot spice

B-52 \$18

Coffee liqueur, Irish cream, orange flavored liqueur and dark over proof rum

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

CLASSIC COCKTAILS

APÉRITIF

Aperol Spritz \$18

Aperol, prosecco and sparkling water

Pimm's Cup \$18

Pimm's no 1 mix with fresh orange mint and topped with ginger

Pisco Sour \$18

Pisco cointreau, dry vermouth and sour mix

WHISKEY

Lynchburg Lemonade \$18

Bourbon, orange liqueur, sour mix and lemonade

Old Fashioned \$18

Bourbon, caster sugar & angostura bitters

VODKA

Cosmopolitan \$18

Vodka, orange liqueur, lime juice and cranberry

Espresso Martini \$18

Vodka, coffee liqueur and fresh shot of espresso

Long Island Iced Tea \$18

Vodka, rum, gin, tequila, orange liqueur with fresh lime juice and topped with cola

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

GIN

Martini

\$18

Gin, dry vermouth and olive

Tom Collins

\$18

Gin, sour mix and soda

BRANDY

Sidecar

\$18

Brandy with orange liqueur and fresh lime juice

TEQUILA

Margarita

\$18

Tequila silver, orange liqueur and lime juice

Tequila Sunrise

\$18

Tequila silver, fresh orange juice & grenadine

RUM

Mojito Agave

\$18

Rum with fresh lime, mint and agave
Syrup

Piña Colada

\$18

Rum mixed with malibu, pineapple juice and
coconut milk

Caipirinha

\$18

Cachaca with fresh lime and caster sugar

Strawberry Daiquiri

\$18

Classic daiquiri with strawberry

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

MOCKTAILS

Varah Meeru	\$15
Watermelon juice, fresh lemon, cinnamon powder, ginger beer	
PGM##	\$15
Fresh pineapple, ginger and mint leaves	
Protein Booster	\$15
Fresh banana, soy milk, oats and finish with cinnamon powder	
Virgin Mango Colada	\$15
Mix of mango and pineapple mixed with coconut milk	
Strawberry Daiquiri	\$15
Classic daiquiri with strawberry	
Shirley Ginger	\$15
Ginger ale, raspberry and sour mix	
Virgin Watermelon Margarita	\$15
Watermelon mixed with homemade sour mix	
Berry Bull	\$15
Strawberry, lime wedges and red bull	
LITTLE MERMAIDS SELECTION	
Green apple iced tea	\$10
Cookies and cream	\$10
Blue lemonade	\$10
Rose milk	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

SINGLE MALT

Glenfiddich 12 years	\$31
Isle of jura 10 years **	\$31
Talisker 10 years **	\$41

SCOTCH WHISKY

Cutty sark	\$18
Ballantine's finest	\$18
Johnnie walker red label	\$18
Johnnie walker black label	\$20
Chivas regal 12 years	\$23
Johnnie walker double black **	\$24

IRISH

Jameson	\$18
Bushmills black bush **	\$20

CANADIAN

Canadian club	\$18
Crown royal **	\$25

AMERICAN

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

TEQUILA

El jimador blanco	\$18
El jimador reposado	\$18

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

Don angel blanco tequila	\$18
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$27

VODKA

Absolut blue	\$14
Absolut kulant	\$14
Absolut mango	\$14
Absolut Raspberry	\$14
Absolut apeach	\$14
Skyy	\$14
Priskaia vodka	\$14
Russian standard original	\$14
Grey goose **	\$25
Belvedere **	\$25

COGNAC & BRANDY

St. Remy authentic VSOP	\$25
Hennessy VS	\$31
Napoleon gold XO brandy spirit **	\$25

GIN

Beefeater	\$14
Bombay sapphire	\$14
Tanqueray	\$14
Captain's Gin	\$14

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

Gordon's london dry \$14

Gin mare ** \$25

RUM & CACHAÇA

Havana club 3 years \$14

Captain morgan dark rum \$14

Black head white rum \$14

Black head gold rum \$14

Deadman's spiced rum \$14

Captain morgan spice gold \$14

Cachaça 51 \$14

São cabana cachaça \$14

LIQUEURS

Amaretto \$10

Amarula cream \$10

Archers peach schnapps \$10

Baileys \$10

Blue curacao \$10

Cointreau \$10

Crème de cassis \$10

Crème de fraise \$10

Crème de peach \$10

Curacao orange \$10

Dom benedictine \$10

Drambuie \$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

Galliano	\$10
Grand marnier	\$10
Jägermeister	\$10
Kahlua	\$10
Limon cello	\$10
Malibu	\$10
Midori melon	\$10
Parfait amour	\$10
Sambuca	\$10
Southern comfort	\$10
Tia maria	\$10

GRAPPA

Nonino grappa tradizionale	\$10
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PISCO

Capel 35 especial	\$15
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PORT & SHERRY

Niepoort dry white port	\$10
Niepoort 'the junior ruby' port	\$10
Harvey's bristol cream	\$10

APÉRITIF

Pernod	\$10
Ricard	\$10
Pimm's cup no. 1	\$10
Campari	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

Fernet branca	\$10
Carpano bianco	\$10
Carpano dry	\$10
Carpano rosso	\$10
Aperol	\$10

BEER

Tiger	\$12
Heineken	\$12
Carlsberg	\$12
Saigon	\$12
Sol **	\$12
Hoegaarden original white ale **	\$12
Asahi dry **	\$12

DRAUGHT BEER

Tiger	\$12
Anchor	\$12

NON-ALCOHOLIC BEER

Heineken zero	\$12
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HOT & COLD COFFEE

Coffee	\$10
Espresso	\$10
Macchiato	\$10
Decaf coffee	\$10
Americano	\$10
Cappuccino	\$10

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

Cafe latte	\$10
Hot chocolate	\$10
Frappe	\$10
Iced chocolate	\$10

HOT TEA

English breakfast	\$10
Earl grey	\$10
Jasmine queen	\$10
Chamomile	\$10
Green tea	\$10
Peppermint	\$10
Masala chai	\$10

ICED TEA

Lemon	\$10
Green apple	\$10
Peach	\$10
Passion fruit	\$10
Mango	\$10

SMOOTHIES

Banana	\$12
Mango	\$12
Strawberry	\$12
Coconut	\$12
Passion fruit	\$12

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

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All prices are inclusive of service charge and taxes.

MILKSHAKES

Banana	\$12
Chocolate	\$12
Fruit & nuts	\$12
Cookies & cream	\$12
Vanilla	\$12
Strawberry	\$12
Mango	\$12

FRESHLY SQUEEZED JUICE

Orange	\$12
Pineapple	\$12
Watermelon	\$12
Papaya	\$12

FRUIT JUICE

Apple	\$08
Orange	\$08
Cranberry	\$08
Grapefruit	\$08
Tomato	\$08
Grape	\$08
Pineapple	\$08
Guava	\$08

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

SOFT DRINK

Coca-cola	\$08
Diet coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

ENERGY DRINK

Red bull	\$12
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STILL & SPARKLING WATER

Evian (750ml) **	\$10
San pellegrino (750ml) **	\$10

Menu is inclusive of WOW selection.

Additional charges applied for selections mentioned with “ ** ”.

Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

together

WOW INCLUSIVE BY THE GLASS

CHAMPAGNE

Louis Dumont Brut Champagne, NV, \$30
France

SPARKLING WINE

La Montelliana Prosecco Superiore \$18
DOCG "Asolo", VENETO, Italy

WHITE WINE

Peter Meyer Riesling Mosel, Germany \$15

Stonefish Chardonnay, Margaret River, \$15
Australia

Rawson's Retreat Chardonnay, South \$15
East Australia

Babich Marlborough Sauvignon Blanc, \$15
New Zealand

Henry Fessy Les Charmes Vin de \$15
Pays D'OC Sauvignon Blanc France

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Leonardo Da Vinici Capolavari Dama \$15
Con L"ermellino Pinot Grigio
Emilia-Romagna, Italy
Simonsig Gewürztraminer, \$15
Stellenbosch, South Africa

RED WINE

Mommessin Pinot Noir Cuvée Saint \$15
Pierre Vin de France

Stonefish Cabernet Sauvignon, \$15
Margaret River, Australia

Zolo Signature Malbec, Mendoza, \$15
Argentina

Barefoot Cellars Zinfandel, California, \$15
USA

Casillero del Diablo Reserva Merlot, \$15
Rapel Valley, Chile

Footprint Merlot – Pinotage, Western \$15
Cape, South Africa

Rongopai Hawke's Bay Merlot \$15
Cabernet, New Zealand

Odfjell Armador Carménère Maule \$15
Valley, Chile

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ROSÉ WINE

Cuvée Jolie Terre de Providence Rosé, \$15
France

Murviedro M de Murviedro Rosé, \$15
Boba, Spain

DESSERT WINE

Fontanafredda Moscato D'Asti DOCG, \$15
Piemonte, Italy

WOW INCLUSIVE

Champagne brut non-vintage

CHA 001 Louis Dumont Brut Champagne, \$140
NV, France

Prosecco Italy

SPW 002 La Montelliana Prosecco Superiore \$65
DOCG "Asolo", Veneto,

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia \$60

FRANCE

WHITE WINE

Bordeaux

FWW 004 Alexis Lichine '1Er Bordeaux Blanc \$60
AOP

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

Alsace

FWW 005	Arthur Metz Vin d'Alsace 'Sushi'	\$65
FWW 006	Arthur Metz Riesling Alsace	\$65
FWW 007	Arthur Metz Gewürztraminer Alsace	\$65

Vin de France

FWW 008	La Baume Saint-Paul Reserve Chardonnay, Pays d'Oc France	\$60
FWW 009	Henry Fessy Les Charmeuses Pays D'OC Sauvignon Blanc	\$55
FWW 010	Henry Fessy Les Charmeuses Pays D'OC Chardonnay	\$55

RED WINE

Cotes du Rhone

FRW 011	Bonpas Cotes du Rhone Villages 'Croix de Bonpas'	\$60
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Vin de France

FRW 012	Mommessin Pinot Noir Cuvée Saint Pierre Vin de France	\$60
FRW 013	Henry Fessy Les Charmeuses Pays D'OC Merlot Rouge	\$55
FRW 014	Henry Fessy Les Charmeuses Pays D'OC Syrah Rouge	\$55

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ITALY

WHITE WINE

ITW 016	Le Due Torri Friulano Grave Del Friuli DOC	\$65
ITW 017	Leonardo Da Vinci Capolavari Dama Con L"ermellino Pinot Grigio Emilia-Romagna	\$60
ITW 018	Cantine di Ora Soave ,Veneto	\$60
ITW 019	Zorzettig Vini Friulano Colli Orientali del Friuli	\$65
ITW 020	Zorzettig Vini Pinot Grigio,Colli Orientali del Friuli	\$65
ITW 021	Ferro13 The Lady Pinot Grigio, delle Venezie	\$65

RED WINE

ITR 022	Ricasoli Chianti DOCG, Toscana	\$60
ITR 023	Cantina di Soave Valpolicella DOC	\$90
ITR 024	Signore Giuseppe Montepulciano d'Abruzzo, Montepulciano d'Abruzzo	\$60
ITR 025	Fina Miral Nero d'Avola, Terre Siciliane	\$55
ITR 026	Ferro13 Gentleman Pinot Nero, Oltrepò Pavese ,Lombardia	\$65
ITR 027	Ferro13 Nerd Nero D'Avola, Sicilia	\$65

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with " ** ".

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ITR 028 Ferro13 Hacker Sangiovese, Toscana \$65

ITR 029 Ferro13 Hipster Negroamaro, Salento \$65

GERMANY

WHITE WINE

GWW030 Weinhaus Röss Rheingau Riesling \$65
Trocken

GWW031 Peter Meyer Riesling Mosel \$60

SPAIN

WHITE WINE

SWW 032 Cayo Sol Blanco, Vino de España \$55

RED WINE

SWW 033 Cayo Sol Tinto, Vino de España \$55

PORTUGAL

WHITE WINE

PWW 034 Quinta da Raza Blanco Vinho Verde, \$60
Azal

RED WINE

PRW 035 Quinta do Cume, Flor do Cume \$60
Tinto, Douro

HUNGARY

WHITE WINE

HWW 036 Fabulous Ant Pinot Grigio, Tolna \$55

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

RED WINE

HRW 037 Fabulous Ant Pinot Noir, Tolna \$55

NEW WORLD

AUSTRALIA

WHITE WINE

AUW 038 Stonefish Chardonnay, Margaret River, South East Australia \$65

AUW 039 Rawson's Retreat Chardonnay, South East Australia \$65

AUW 040 Wolf Blass Eaglehawk Sauvignon Blanc, South East Australia \$60

RED WINE

AUR 041 Stonefish Shiraz, Margaret River \$65

AUR 042 Stonefish Cabernet Sauvignon, Margaret River \$65

AUR 043 Rawson's Retreat Merlot, South East Australia \$65

NEW ZEALAND

WHITE WINE

NWW 044 Babich Marlborough Sauvignon Blanc \$60

NWW 045 Babich Hawke's Bay Chardonnay \$60

NWW 046 Babich Marlborough Pinot Gris \$60

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

RED WINE

- NRW 047 Rongopai Hawke's Bay Merlot Cabernet \$60
- NRW 048 Jackson Estate Homestead Pinot Noir, Marlborough \$65

ARGENTINA WHITE WINE

- ARW 049 Zolo Sauvignon Blanc, Mendoza \$60
- ARW 050 Zolo Chardonnay, Mendoza \$60

RED WINE

- ARR 051 Zolo Signature Red, Mendoza \$60
- ARR 052 Zolo Signature Malbec, Mendoza \$60

THAILAND WHITE WINE

- THW 053 Siam Winery Monsoon Valley Classic White Blend, Hua Hin Hills \$65

RED WINE

- THR 054 Siam Winery Monsoon Valley Classic Red Blend, Hua Hin Hills \$65

INDIA

WHITE WINE

- INW 055 Sula Sauvignon Blanc, Nashik \$60

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

RED WINE

INR 056 Sula Satori Shiraz, Nashik \$60

CHILE

WHITE WINE

CHW 057 Carta Vieja Kidia Sauvignon Blanc, \$65
Loncomilla Valley

RED WINE

CHR 058 Casillero del Diablo Reserva Cabernet \$60
Sauvignon, Central Valley

CHR 059 Casillero del Diablo Reserva Merlot, \$60
Rapel Valley

CHR 060 Carta Vieja Kidia Reserva Syrah, \$55
Maipo Valley

CHR 061 Carta Vieja Kidia Merlot Loncomilla \$55
Valley

CHR 062 Odfjell Armador Cabernet Sauvignon, \$65
Maipo Valley

CHR 063 Odfjell Armador Carménère Maule \$65
Valley

SOUTH AFRICA

WHITE WINE

SAW 064 Nederburg Winemaster's Reserve \$65
Sauvignon Blanc, Paarl

SAW 065 De Wetshof Limestone Hill Chardonnay, \$90
Robertson

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
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SAW 066	De Wetshof Sauvignon Blanc, Robertson	\$65
SAW 067	Simonsig Chenin Blanc, Stellenbosch	\$60
SAW 068	Simonsig Gewürztraminer, Stellenbosch	\$60

USA

WHITE WINE

USW 071	Langetwings Sand Point Sauvignon Blanc, Lodi	\$60
USW 072	Langetwings Sand Point Chardonnay, Lodi	\$60

RED WINE

USR 073	Barefoot Cellars Zinfandel, California	\$65
USR 074	Langetwings Sand Point Pinot Noir, Lodi	\$60
USR 075	Langetwings Sand Point Merlot, Lodi	\$60

ROSÉ WINE

ROS 076	Cuvée Jolie Terre de Providence Rosé, France	\$55
ROS 077	Zolo Rosé, Mendoza, Argentina	\$60
ROS 078	Murviedro M de Murviedro Rosé, Boba, Spain	\$55
ROS 079	Fabulous Ant Pink Chardonnay, Tolna, Hungary	\$55

Menu is inclusive of WOW selection. Standard 150 ML pour.
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DESSERT WINE

DES 080 Fontanafredda Moscato D'Asti \$65
DOCG, Piemonte, Italy



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The WAHOO



GRILL

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

APPETIZERS & SALADS

Classic Caesar Salad \$27
(E) (D) (S) (G)

Baby romaine lettuce leaves with chives, anchovy melba toast, gran padano parmesan, caesar's dressing and beef bresaola crisp

Mas-huni Trio (F) (G) \$24

A trio of mas-huni, tuna and copi leaves, steamed pumpkin with tuna and smoked eggplant with tuna, on coconut flat bread

*(vegetarian option are available for
all the above dishes)*

Menu is inclusive of WOW selection.

*Additional charges applied for dishes mentioned with “**”.*

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All prices are inclusive of service charge and taxes.



P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

Crab Cake with Saffron Aioli \$32

(F) (G) (N) (S)

Breaded crab cakes on avocado, mango and bell pepper salsa with saffron aioli

Unorthodox Maldivian Hedika Tale \$32

(F) (E) (G)

A mélange of miniature maldivian short eats with curry aioli and crispy curry leaves

Curry Crusted Maldivian Tuna \$28

Salad (F)

Spiced coconut crusted seared yellowfin tuna loin on seaweed and kulhafila salad with rihaa-hakuru dressing

Theluli Rehi (F) \$24

Deep fried rehi in a light seasoned batter with lime and githeyo mirus dip

SOUPS

Classic French Onion Soup \$20

(D) (G)

Classic french onion soup with gratinated gruyere cheese crouton
(vegetarian option available)

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

Garudhiya Consommé (E) (F) \$19

Thin slices of yellowfin tuna with vegetables and clarified tuna stock

Mugu Surwaa (F) \$17

Slow cooked yellow lentil soup with coconut milk, Smoked Tuna, Garlic and Curry Chips, and Chili Infused Oil
(vegetarian option available)

MAIN DISHES

Kandu Kukulhu (F) (E) \$32

Spiced tuna roulade in a curry-based sauce served with sweet potato cake, kopifathu satani
(vegetarian option available)

Fihunu Kurumas (D) (E) (G) \$32

Wahoo Marinated in Lonumirus Spice Mix, Wrapped in Banana Leaf and Baked. Served with Pumpkin puree, Yamgnocchi in Garudhiya Reduction

Menu is inclusive of WOW selection.

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P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

*Thi Kirugarudhiya ***

\$20

(E) (S) (G) 100gr

Atoll lobster simmered in south maldivian spiced coconut cream, fen folhi with and falho satani

Maalhoskeyo Riha (G) (V)

\$25

Double fried plantain in curry sauce with kiru folhi and gabulhi satani
(vegetarian option available)

All the above dishes are accompanied by poppadum, steamed rice and roshi

Chili Octopus (S) (E) (G)

\$35

Stir fried egg noodles with seared octopus, vegetables, maldivian chili sauce and a sous vide egg

FROM THE GRILL

Riverine Black Angus Premium Beef \$55

*Rib Eye (350 gr) ***

Beef Tenderloin

\$42

(300 gr)

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

*Rack of Lamb
(4 Ribs) ***

\$55

Spring Chicken Spatchcock

\$36

*Wahoo Steak
(220 gr)*

\$32

*Atoll Lobster
(per 100 gr) ***

\$20

*Yellowfin Tuna Loin
(180 gr)*

\$32

*Whole Live Reef Fish
(Small)*

\$45

*Whole Live Reef Fish
(Medium)*

\$80

*Whole Live Reef Fish
(Large)*

\$120

*All grills come with your choice of one sauce and
two side dishes*

SAUCES

Bearnaise (D) (E)

Mushroom Cream (D) (G)

Peppercorn Jus (G)

Garlic Chili Curry Leaf Butter (D)

Menu is inclusive of WOW selection.

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All prices are inclusive of service charge and taxes.

P Pork

N Nuts

D Dairy

S Seafood

F Fish

G Gluten

E Eggs

SIDES

French Fried Potatoes with Parmesan and Chives (D) \$10

Baked Jacket Potato with Bacon Bits, Chives and Sour Cream (D) \$10

Buttered Broccoli and French Beans (D) \$10

Mixed Garden Salad (D) \$10

DESSERT

New York Style Cheesecake \$20

New york style cheesecake with strawberry compote and lemon cream

Kiru Boakiba (N) (D) (E) \$18

Jasmine infused coconut pudding with kanamadhu crumbs, coconut chips and mango

Assorted Ice cream (Per scoop) \$07

Cheese platter \$30

(E) (N) (G) (D)

A selection of international cheese with fruit, nuts, vegetable crudités, truffle honey

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LIQUID MASTER

Hand Crafted by our skilled liquid masters

Varah Fakkah

\$18

White rum coconut liqueur, parfait amour, pineapple and orange juice

Haalu Kihineh?

\$18

Gin, peach schnapps, almond fresh orange, fresh lime & grenadine

Melon Mint

\$18

Midori, cachaca, fresh lime juice, mint leaves and soda water

Fari Parree

\$18

Malibu, peach schnapps, rose syrup & milk

Karaa Daiquiri

\$18

Rum with fresh watermelon & sour mix

Menu is inclusive of WOW selection.

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Roosi Fathuruweriya

\$18

(russian traveller)

Finest vodka, mix with coffee liqueur, amaretto and cold brew

Green Future

\$18

Gin with peach schnapps, lime juice and pineapple

The Great GT

Blend of finest gin and tonic mixed with fresh apple, pineapple, basil and lime

\$18

Pink Diamond

\$18

Premium bourbon, drambuie, simple syrup, fresh lime juice topped with sparkling water

Home Run

\$18

Brandy, orange liqueur, southern comfort, fresh lime mixed with honey syrup

Classic Cocktails

Apéritif

Aperol Spritz

\$18

Aperol, prosecco and sparkling water

Menu is inclusive of WOW selection.

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Pimm's Cup

\$18

Pimm's no 1 mix with fresh orange mint and topped with ginger

Whiskey

Lynchburg Lemonade

\$18

Bourbon, orange liqueur, sour mix and lemonade

Old Fashioned

\$18

Bourbon, caster sugar & angostura bitters

Vodka

Cosmopolitan

\$18

Vodka, orange liqueur, lime juice and cranberry

Espresso martini

\$18

Vodka, Coffee Liqueur and fresh shot of espresso

Long Island Iced Tea

\$18

Vodka, Rum, Gin, Tequila, Orange Liqueur with fresh lime juice and topped with cola

Menu is inclusive of WOW selection.

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Gin

Martini

\$18

Gin, Dry Vermouth and Olive

Tom Collins

\$18

Gin, Sour mix and Soda

Brandy

Sidecar

\$18

Tequila

Margarita

\$18

Tequila silver, orange liqueur and lime juice

Tequila Sunrise

\$18

Tequila silver, fresh orange juice & grenadine

Rum

Mojito Agave

\$18

Rum with fresh lime, mint and agave syrup

Piña Colada

\$18

Rum mixed with malibu, pineapple juice and coconut milk

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Caipirinha **\$18**

Cachaca with fresh lime and caster sugar

Strawberry Daiquiri **\$18**

Classic daiquiri with strawberry

Mocktails

Varah Meeru **\$15**

Watermelon juice, fresh lemon, cinnamon powder, ginger beer

PGM **\$15**

Fresh pineapple, ginger and mint leaves

Virgin Mango Colada **\$15**

Mix of mango and pineapple mixed with coconut milk

Shirley Ginger **\$15**

Ginger ale, raspberry and sour mix

Virgin Watermelon Margarita **\$15**

Watermelon mixed with homemade sour mix

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Blueberry Mojito **\$15**

Classic mojito with homemade blueberry mix

Little Mermaids Selection

Green apple iced tea **\$10**

Cookies and cream **\$10**

Blue lemonade **\$10**

Rose milk **\$10**

Single Malt

Glenfiddich 12 years **\$31**

Isle of jura 10 years ** **\$31**

Talisker 10 years ** **\$41**

Scotch Whisky

Cutty sark **\$18**

Ballantine's finest **\$18**

Johnnie walker black label **\$20**

Chivas regal 12 years **\$23**

Johnnie walker double black ** **\$24**

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Irish

Jameson	\$18
Bushmills black bush **	\$20

Canadian

Canadian club	\$18
Crown royal **	\$25

American

Jim beam	\$18
Jack daniels	\$18
Maker's mark **	\$20
Gentlemen jack **	\$25

Tequila

El jimador blanco	\$18
El jimador reposado	\$18
Don angel blanco tequila	\$31
Don julio añejo **	\$31
Don julio blanco **	\$31
Don julio reposado **	\$31
Patron XO café **	\$27

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Vodka

Absolut blue	<i>\$14</i>
Absolut kulant	<i>\$14</i>
Absolut mango	<i>\$14</i>
Absolut apeach	<i>\$14</i>
Russian standard original	<i>\$14</i>
Grey goose **	<i>\$25</i>
Belvedere **	<i>\$25</i>
Russian standard original **	<i>\$14</i>

Cognac & Brandy

St. Remy authentic vsop	<i>\$25</i>
Hennessy vs	<i>\$31</i>
Napoleon gold xo brandy spirit **	<i>\$25</i>

Gin

Beefeater	<i>\$14</i>
Bombay sapphire	<i>\$14</i>
Tanqueray	<i>\$14</i>
Gordon's london dry	<i>\$14</i>
Gin mare **	<i>\$25</i>

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Rum & Cachaça

Havana club 3 years	<i>\$14</i>
Captain morgan dark rum	<i>\$14</i>
Captain morgan spice gold	<i>\$14</i>
Cachaça 51	<i>\$14</i>
São cabana cachaça	<i>\$14</i>

Liqueurs

Amaretto	<i>\$10</i>
Amarula cream	<i>\$10</i>
Archers peach schnapps	<i>\$10</i>
Baileys	<i>\$10</i>
Cointreau	<i>\$10</i>
Curacao orange	<i>\$10</i>
Kahlua	<i>\$10</i>
Limon cello	<i>\$10</i>
Malibu	<i>\$10</i>
Southern comfort	<i>\$10</i>
Tia maria	<i>\$10</i>

Grappa

Nonino grappa tradizionale	<i>\$10</i>
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All prices are inclusive of service charge and taxes.

Pisco

Capel 35 especial **\$15**

Port & Sherry

Niepoort dry white port **\$10**

Niepoort 'the junior ruby' port **\$10**

Harvey's bristol cream **\$10**

Apéritif

Pernod **\$10**

Ricard **\$10**

Pimm's cup no. 1 **\$10**

Campari **\$10**

Fernet branca **\$10**

Carpano bianco **\$10**

Carpano dry **\$10**

Carpano rosso **\$10**

Aperol **\$10**

Beer

Tiger **\$12**

Heineken **\$12**

Carlsberg **\$12**

Saigon **\$12**

Sol ** **\$12**

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Hoegaarden original white ale ** \$12

Asahi dry ** \$12

Draught Beer

Tiger \$12

Anchor \$12

Non Alcoholic Beer

Heineken zero \$12

Hot & Cold Coffee

Coffee \$10

Espresso \$10

Macchiato \$10

Decaf coffee \$10

Americano \$10

Cappuccino \$10

Cafe latte \$10

Hot chocolate \$10

Frappe \$10

Iced chocolate \$10

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Hot Tea

English breakfast	<i>\$10</i>
Earl grey	<i>\$10</i>
Jasmine queen	<i>\$10</i>
Chamomile	<i>\$10</i>
Green tea	<i>\$10</i>
Peppermint	<i>\$10</i>

Iced Tea

Lemon	<i>\$10</i>
Green apple	<i>\$10</i>
Peach	<i>\$10</i>
Passion fruit	<i>\$10</i>
Mango	<i>\$10</i>

Smoothies

Banana	<i>\$12</i>
Mango	<i>\$12</i>
Strawberry	<i>\$12</i>
Coconut	<i>\$12</i>
Passion fruit	<i>\$10</i>

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Milkshakes

Chocolate	<i>\$12</i>
Cookies and cream	<i>\$12</i>
Vanilla	<i>\$12</i>
Strawberry	<i>\$12</i>
Mango	<i>\$12</i>

Freshly Squeezed Juice

Orange	<i>\$12</i>
Watermelon	<i>\$12</i>

Fruit Juice

Apple	<i>\$08</i>
Orange	<i>\$08</i>
Cranberry	<i>\$08</i>
Grapefruit	<i>\$08</i>
Tomato	<i>\$08</i>
Grape	<i>\$08</i>
Pineapple	<i>\$08</i>
Guava	<i>\$08</i>

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Soft Drink

Coca-cola	\$08
Diet coke	\$08
Fanta	\$08
Sprite	\$08
Soda water	\$08
Tonic water	\$08
Bitter lemon	\$08
Ginger ale	\$08

Still & Sparkling water

Evian (750ml) **	\$10
San pellegrino (750ml) **	\$10

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WOW INCLUSIVE BY THE GLASS

Champagne

Louis Dumont Brut Champagne, NV, \$30
France

Sparkling Wine

La Montelliana Prosecco Superiore \$18
DOCG "Asolo", VENETO, Italy

White Wine

Peter Meyer Riesling Mosel, Germany \$15

Stonefish Chardonnay, Margaret \$15
River, Australia

Babich Marlborough Sauvignon \$15
Blanc, New Zealand

Leonardo Da Vinici Capolavari Dama \$15
Con L"ermellino Pinot Grigio Emilia-
Romagna, Italy

Simonsig Gewürztraminer, \$15
Stellenbosch, South Africa

Menu is inclusive of WOW selection. Standard 150 ML pour.
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Red Wine

Mommessin Pinot Noir Cuvée Saint Pierre Vin de France **\$15**

Stonefish Cabernet Sauvignon, Margaret River, Australia **\$15**

Zolo Signature Malbec, Mendoza, Argentina **\$15**

Barefoot Cellars Zinfandel, California, USA **\$15**

Casillero del Diablo Reserva Merlot, Rapel Valley, Chile **\$15**

Odfjell Armador Carménère Maule Valley, Chile **\$15**

Rosé Wine

Cuvée Jolie Terre de Providence Rosé, France **\$15**

Dessert Wine

Fontanafredda Moscato D'Asti **\$65**
DOCG, Piemonte, Italy

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WOW INCLUSIVE

Champagne & Sparkling Wine

Champagne Brut Non-Vintage

CHA 001 Louis Dumont Brut \$140
Champagne, NV, France

Prosecco Italy

SPW 002 La Montelliana Prosecco \$65
Superiore DOCG "Asolo",
Veneto

Cava Spain

SPW 003 Cava Montcadi Brut, Catalonia \$60

FRANCE

White Wine

Bordeaux

FWW 004 Alexis Lichine '1 Er Bordeaux \$60
Blanc AOP

Alsace

FWW 005 Arthur Metz Vin d'Alsace \$65
'Sushi'

FWW 006 Arthur Metz Riesling Alsace \$65

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Vin de France

- FWW 009 Henry Fessy Les Charmeuses **\$55**
Pays D'OC Sauvignon Blanc
- FWW 010 Henry Fessy Les Charmeuses **\$55**
Pays D'OC Chardonnay

Red Wine

- FRW 012 Mommessin Pinot Noir **\$60**
Cuvée Saint Pierre Vin de France
- FRW 013 Henry Fessy Les Charmeuses **\$55**
Pays D'OC Merlot Rouge
- FRW 014 Henry Fessy Les **\$55**
Charmeuses Pays D'OC
Syrah Rouge

ITALY

White Wine

- ITW 016 Le Due Torri Friulano Grave **\$65**
Del Friuli DOC
- ITW 017 Leonardo Da Vinci Capolavari **\$60**
Dama Con L'ermellino Pinot
Grigio Emilia-Romagna

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Additional charges applied for selections mentioned with “ ** ”.

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Red Wine

ITR 027 Ferro13 Nerd Nero D'Avola, \$65
Sicilia

ITR 028 Ferro13 Hacker Sangiovese, \$65
Toscana

GERMANY

White Wine

GWW030 Weinhaus Ress Rheingau \$65
Riesling Trocken

GWW031 Peter Meyer Riesling Mosel \$60

HUNGARY

White Wine

HWW036 Fabulous Ant Pinot Grigio, \$55
Tolna

Red Wine

HWW037 Fabulous Ant Pinot Noir, \$55
Tolna

NEW WORLD

AUSTRALIA

White Wine

AUW 038 Stonefish Chardonnay, \$65
Margaret River, South East
Australia

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

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AUW 040 Wolf Blass Eaglehawk \$60
Sauvignon Blanc, South
East Australia

Red Wine

AUR 041 Stonefish Shiraz, Margaret \$65
River

AUR 042 Stonefish Cabernet Sauvignon, \$65
Margaret River

AUR 043 Rawson's Retreat Merlot, \$65
South East Australia

NEW ZEALAND

White Wine

NWW 044 Babich Marlborough \$60
Sauvignon Blanc

NWW 046 Babich Marlborough Pinot \$60
Gris

Red Wine

NRW 047 Rongopai Hawke's Bay \$60
Merlot Cabernet

NRW 048 Jackson Estate Homestead \$65
Pinot Noir, Marlborough

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ARGENTINA

White Wine

ARW 049 Zolo Sauvignon Blanc, \$60
Mendoza

ARW 050 Zolo Chardonnay, Mendoza \$60

Red Wine

ARR 051 Zolo Signature Red, \$60
Mendoza

ARR 052 Zolo Signature Malbec, \$60
Mendoza

CHILE

White Wine

CHW 057 Carta Vieja Kidia Sauvignon \$65
Blanc, Loncomilla Valley

Red Wine

CHR 058 Casillero del Diablo Reserva \$60
Cabernet Sauvignon,
Central Valley

CHR 059 Casillero del Diablo Reserva \$60
Merlot, Rapel Valley

CHR 063 Odfjell Armador Carménère \$65
Maule Valley

Menu is inclusive of WOW selection. Standard 150 ML pour.

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SOUTH AFRICA

White Wine

- SAW 067 Simonsig Chenin Blanc, \$60
Stellenbosch
- SAW 068 Simonsig Gewürztraminer, \$60
Stellenbosch

Red Wine

- SAR 069 Footprint Merlot – Pinotage, \$55
Western Cape
- SAR 070 Footprint The Long Walk \$55
Cabernet Sauvignon, Western
Cape

USA

White Wine

- USW 071 Langetwings Sand Point \$60
Sauvignon Blanc, Lodi
- USW 072 Langetwings Sand Point \$60
Chardonnay, Lodi

Red Wine

- USR 073 Barefoot Cellars Zinfandel, \$60
California
- USR 074 Langetwings Sand Point \$60
Pinot Noir, Lodi
- USR 075 Langetwings Sand Point \$60
Merlot, Lodi

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.

ROSÉ WINE

- ROS 076 Cuvée Jolie Terre de \$55
Providence Rosé, France
- USR 074 Zolo Rosé, Mendoza, \$60
Argentina
- USR 075 Fabulous Ant Pink \$55
Chardonnay, Tolna, Hungary

DESSERT WINE

- DES 080 Fontanafredda Moscato \$65
D'Asti DOCG, Piemonte,
Italy

Menu is inclusive of WOW selection. Standard 150 ML pour.
Additional charges applied for selections mentioned with “ ** ”.

Vintage is subject to availability, Bottle size, unless otherwise stated in 750 ML.
Please inform our service staff should you have any food intolerances or allergies.

All prices are inclusive of service charge and taxes.