

ALL-INCLUSIVE BEVERAGE MENU

COCKTAILS

CLASSIC MARTINI

Gin or Vodka, Dry Vermouth

DIRTY MARTINI

Gin, Dry Vermouth, Olive Brine

PASSION FRUIT MARTINI

Vodka, Passion Fruit Purée, Passion Fruit Syrup

TOM COLLINS

Gin, Fresh Lemon Juice, Soda Water

DAIQUIRI

White Rum, Fresh Lime Juice

CLASSIC MOJITO

White Rum, Soda Water, Fresh Lime Wedges, Mint Leaves
Brown Sugar

CAIPIRINHA

Cachaça, Fresh Lime Wedges, Brown Sugar

CAIPIROSKA

Vodka, Fresh Lime Wedges, Brown Sugar

TEQUILA SUNRISE

Tequila Silver, Orange Juice, Grenadine Syrup

ORANGE MOJITO

White Rum, Lime Wedges, Mint Leaves, Orange Wedges
Brown Sugar

WHISKEY SOUR

Bourbon Whiskey, Fresh Lemon Juice, Sugar Syrup

CLASSIC MARGARITA – FROZEN OR SHAKEN

Tequila Silver, Triple Sec, Fresh Lime Juice

BLOODY MARY

Vodka, Tomato Juice, Lime Juice, Worcestershire Sauce, Celery
Salt & Black Pepper

MOCKTAILS

COOL BREEZE

Lemongrass, Mint Leaves, Passion Fruit, Bitter Lemon
Passionfruit Syrup

VIRGIN MOJITO

Fresh Lime Wedges, Fresh Mint, Soda Water

PINEAPPLE COBBLE

Lime Juice, Pineapple Juice, Soda Water, Strawberry Syrup

CINDERELLA

Orange Juice, Pineapple Juice, Fresh Lemon Juice, Soda Water
Grenadine Syrup

LEMONADE SWEET & SALT

Fresh Lemon Juice, Soda Water, Salt & Sugar

WATER

Still Water 1500 ml

Still Water 500 ml

SOFT DRINKS

Coca-Cola

Coke Zero

Diet Coke

Tonic Water

Soda Water

Bitter Lemon

Ginger Ale

Fanta Orange

Sprite

CONCENTRATED JUICES 350 ML

Guava

Apple

Mango

Orange

Cranberry

Pineapple

APERITIF - 30ML

Forteli Bianco

Forteli Rosso

VODKA - 30ML

Hedges & Butler

Magic Ice

GIN - 30ML

Hedges & Butler

South Bank

RUM – 30ML

Ron Caldos White

Ron Caldos Dark

WHISKEY - 30ML

Clan MacGregor

Piper Scotch

COGNAC - 30ML

Napoléon XO

Nobleman Reserve

TEQUILA - 30ML

La Chica Silver

La Chica Gold

BEER

Carlsberg Can

Carlsberg Draught

WINE BY THE GLASS

Standard Measure for Wine by the Glass is 150 ML

WHITE WINE

2018 Shortwood Chenin Blanc, South Africa

2018 Longchamps Vin De Chardonnay, France

2018 Sandalford Estate Reserve Sauvignon Blanc, Australia

2020 Emotivo, Pinot Grigio, Italy

RED WINE

2016 Sandalford Margret River Shiraz, Australia

2016 Sandalford Cabernet, Merlot, Australia

NV Longchamps Vin De Rouge, France

2020 Peter Meyer Rheinhessen Pinot Noir, Germany

ROSÉ WINE

2016 Sandalford Margaret River Rosé, Australia

COFFEE & CHOCOLATE

Cappuccino, Café Latte

Iced Coffee, Iced Mocha

Espresso Macchiato

Chocolate (Hot or Cold)

Americano, Single Espresso

Double Espresso

TEA

English Breakfast, Earl Grey

Sencha Green, Mint & Rosehip

Chamomile, Ginger & Honey

Peach & Lemongrass, Darjeeling

KIDS ALL-INCLUSIVE BEVERAGE MENU

MOCKTAILS

VIRGIN MOJITO

Fresh Lime Wedges, Fresh Mint, Soda Water

PINEAPPLE COBBLE

Lime Juice, Pineapple Juice, Soda Water, Strawberry Syrup

CINDERELLA

Orange Juice, Pineapple Juice, Fresh Lemon Juice, Soda Water
Grenadine Syrup

SHIRELY TEMPLE

Sprite, Lime Juice, Grenadine Syrup

LITTLE PRINCESS

Guava, Pineapple, Passionfruit, Sprite

LITTLE SPIDEY

Apple Juice, Cranberry Juice

SPONGE BOB

Mango, Guava, Pineapple, Grenadine Syrup

MILK SHAKES 200 ML

Chocolate

Strawberry

Vanilla

Banana

WATER

Still Water

SOFT DRINKS

Coca-Cola, Coke Zero, Diet Coke

Sprite, Fanta Orange

Soda Water, Ginger Ale, Bitter Lemon

CONCENTRATED JUICES 200 ML

Guava, Pineapple, Cranberry

Apple, Orange, Mango

FLAVORED ICED TEA 200 ML

Strawberry

Peach

Lemon

Kindly notify one of our team members if you have any allergy or intolerance.
Prices are in USD and inclusive of 10% service charge and 12% GST (government tax).

IN VILLA DINING

ALL DAY DINING

Available from 06:30 am to 10:00 pm

BREAKFAST

Baker's Selection (D)	16
Daily's Selection of Croissants, Danish, Pain Au Chocolate & Muffin	
Selection Of Yoghurt	12
Blueberry, Strawberry, Mango, Passion Fruit	
Selection Of Cereal	12
Corn Flakes, Chocos, Choco Pops, With Your Choice of Hot/Cold Milk, Full Cream Milk	
Sweet Blinis	12
Strawberry Compote, Crème Fraiche, Cinnamon Crepe Topped With Tropical Fruit Compote, Nutella, And Sugar Dust.	
French Toast	14
Served With Honey and Sugar Dust	
Pancake	14
Served With Maple Syrup and Sugar Dust	
Oatmeal Porridge	12
With Your Choice of Hot/Cold Water, Full Cream Milk, Skimmed Milk, Soy Milk, Almond Milk, Served With Honey, Fresh Berries, Cinnamon & Roasted Nuts	
Maldivian Breakfast (S)	19
Tuna Curry, Tuna Salad with Coconut, Steamed Rice, And Warmed Chapatti	
2 Eggs/Whites, Cooked to Your Liking (P)(D)	21
Poached, Fried, Boiled, Scrambled, Omelette with Your Choice (4) Of the Following Sides; Herbed Mushroom, Roasted Tomato, Beef Sausage, Beef Bacon, Pork Bacon (P), Hash Brown, Baked Beans Pork Sausage, Chicken Sausage, and Sliced White/ Wholemeal Toast	
3 Eggs/Whites Only Omelette (P)(D)	24
With Your Choice of Honey Ham, Sliced Mushroom, Baby Spinach, Cheddar Cheese, Roma Tomato, Red Onion, Spring Onion, Smoked Salmon	
Eggs Benedict (P)(S)(D)	14
Smoked Ocean Trout, Smoked Salmon or Ham, Asparagus, English Muffin, Hollandaise	
Eggs Florentine (V)(D)	14
Wilted Spinach, Poached Egg, English Muffin, Hollandaise	
Side Dishes	4
Bacon, Roasted Tomato, Herbed Mushroom, Beef Sausage, Chicken Sausage, Baked Beans, Steamed Rice, Hash Brown	
Cheese Platter (D)(N)	25
Stilton, Brie De Meaux, Aged Cheddar, Emmental Dried Fruit, Pickled Vegetable, Nuts	

SOUP

Garden Pumpkin Soup	12
Roasted Herbed Pumpkin Blended Smooth and Finish with Cream and Butter Served with Garlic Bread.	
Cream Of Mushroom	14
A Natural Blend of Basic Roux Thinned with Cream Milk and Mushrooms Served with Parmesan Grissini and Truffle Splash.	
Tomato Soup	12
Caramelized Tomato Blend with Tomato Celery Garlic and Smooth with Butter and Cream.	

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SALADS

Caesar Salad	21
Romaine Lettuce Wrapped with Home Made Chef Specials Sauce Shaved Parmesan Croutons With Your Choice Of (Prawns/Chicken/Tuna).	
Buffalo Mozzarella Salad	19
Marinated Medley Tomatoes, Baby Bocconcini, Wiled Rocket, Prosciutto Ham.	
Nicose Salad	18
Tuna Potatoes Beans Boiled Eggs Mixed with Assorted Lettuce	

PIZZAS

Margherita (V)	20
Tomato Sauce, Mozzarella Cheese & Herbs	
Hawaiian (P)	24
Pineapple, Pork Ham, Sweet Peppers, Cherry Tomato, And Mozzarella Cheese	
Pepperoni	26
Sliced Beef Salami with Roasted Bell Pepper, Marinated Olive & Grated Mozzarella Cheese.	
Tonno	24
Poached Can of Tuna, Olives, Sweet Peppers and Mozzarella Cheese	
Chicken Supreme	26
Chicken Ham, Olives, Onions Slices, Tomato, Mushrooms, Buffalo Mozzarella Cheese	
B.B.Q. Beef	28
Barbecued Beef Chunks, Brownd Onions, Tomatoes, And Mozzarella Cheese	
Tandoori Chicken (S)	24
Thigh Chunks of Chicken, Tomatoes, Onions, Paneer, And Mozzarella Cheese.	
Frutti Di Mare Quattro	26
Ricotta, Cheddar, Gouda, Cream Cheese, Herbed Seafood, And Mozzarella Cheese	

APPETIZERS

Calamari Fritters	28
Deep Fried Calamari Rings with Spicy Herb Mayonnaise and Lime.	
Fish N Chips	27
Beer Battered Fish Chunks Deep Fried and Served with Tartar Sauce and French Fries	
Cheesy Beef Burgers (P)	28
Home Made Cheesy Beef Patties Stuffed in Burger Buns with Tomato, Lettuce, Chicken Bacon, Slice Cheese, and Fried Egg Served with French Fries	
Brennia BLT Club (P)	24
Pork Bacon, Lettuce, And Tomato Layer Loaded with Mayonnaise and served with Potato Wedges	
Tuna Subway	26
Chef Special Tuna Mousse Stuffed with Soft Submarine Bread and served with French Fries	
Trio Satay	32
Indonesian Style Skewer of Prawns, Beef, and Chicken Marinated with Lemon Grass Lime Turmeric Paste served with Peanut Nut Sauce and Onion Tomato Sambal.	

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ASIAN CURRY CORNER

Murgh Makhani	34
Indian Traditionally Known as Butter Chicken an Indian Curry Made from Chicken with Spiced Tomato and Butter Cream Sauce Served with Paratha, Rice, Raita, Mango Chutney, and Papadums.	
Mutton Rogan Josh	36
An Aromatic Curried Meat Dish from The Kashmir It Is Made of Mutton Flavoured Primarily by Alkanet Flower (Or Root) And Kashmir Chilies Served with Cheese Naan Tomato Onion Chutney and Saffron Rice.	
Paneer Butter Masala	28
An Indian Curry Made from Cottage Cheese with Spiced Tomato and Butter Cream Sauce Served with Paratha, Rice, Raita, Mango Chutney, and Papadums.	
Koong Kaeng Khua Saparot	32
Thai Style Prawns and Pineapple Curry Served with Jasmine Rice.	
Sri Lankan Style Prawns Curry	32
Medium Spiced Prawns Curry with Red Rice and Served with Coconut Sambal and Tempered Potato	

MAIN COURSES

Spaghetti Bolognese	28
Home Made Mince Beef Mash Tossed with Lite Tomato Sauce and Spaghetti Served with Parmesan Cheese on Side	
Penne with Seafood Pink Sauce	30
Herbed Seafood Tossed with Lite Tomato and Cream Sauce and Penne Served with Parmesan Cheese on Side	
Basil Pesto	28
Fettuccini Pasta Tossed with Home Made Basil Pesto Sauce and Serve with Parmesan Cheese on Side	
Seafood Fried Rice	29
Wok Fried Rice with Prawns, Calamari, and Scallops Served with Crackers and Seafood Skewers.	
Chicken Fried Noodles	26
Wok Fried Stir-Fried Noodles with Chicken Broccoli, Beans, and Glazed with Oyster Sauce and Chicken Skewers.	
Wok Fried Chicken	32
Wok Fried Chicken with Bok choy Spinach and Garlic Strips with Milk Sauce Served with Jasmine Rice.	
Mixed Grill Platter	39
Cumin And Sumac Rubbed Lamb Chops, Thigh of Chicken, Beef Kofta Served with Pita Bread Hummus Dip, and Tahini on Side	
Grilled Seafood Platter	65
Herb Crusted Grilled Prawns, Octopus, Calamari, and Daily Catch of The Day Served with Cream Cheese Ravioli Fennel Ragout and Lemon Butter Sauce on the Side.	
Daily Catch of The Day	35
Daily Catch of The Day from Our Fisher Man Marinated with Local Coconut Spices Served with Bell Pepper Coulis and Romesco Sauce	
Grilled Prawns	48
350 Grams Tiger Prawns Served with Butter Potatoes Timbale of Grilled Vegetable Garlic Butter on the Side	
Grilled Rack of Lamb	55
Rosemary Dusted Lamb Chops Char Grilled and Serve with Coal Canal Potato and Thyme Jus on Side	
Beef Tenderloin	55
Char-Grilled Beef Tenderloin Served with Rosti Potatoes and Honey Glazed Asparagus with Pepper Corn Jus on Side	

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DESSERTS

Tropical Fruit Salad	18
Assorted Tropical Fruits Chunks with Sweet Glaze on Side	
Fruit Platter	18
Assorted Cuts of Fruit	
Strawberry Gateaux	25
Strawberry Coulis Layered in a Thin Vodka Sponge Served with Strawberry Mousse.	
Chocolate Brownie	24
Callebaut Chocolate Brownie Served Chocolate Macaroon.	
Strawberry Pannacotta	21
Served With Strawberry Coulis	
Opera Cake	26
Honey Layered Almond Sponge Layered with Coffee Cream Icings	
Tiramisu	28
Italian Cream Cheese Filling Layer with Kahlua Italian Finger Biscuit.	
Home Made Cookies	12
Assorted Chef's Special Cookies	

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LATE NIGHT MENU

Available from 10:00 Pm to 06:00 am

SANDWICHES

Tuna Sandwich	14
Chef Special Tuna Mousse Stuffed in Home Made White Bread Loaf and Served with French Fries.	
Chicken Sandwich	12
Chef Special Chicken Mousse Stuffed in Home Made White Bread Loaf and Served with French Fries.	
Vegetable Sandwich	11
Chef Special Vegetable Mousse Stuffed in Home Made White Bread Loaf and Served with French Fries	

PIZZAS

Margherita (V)	20
Tomato Sauce, Mozzarella Cheese & Herbs	
Tandoori Chicken (S)	28
Thigh Chunks of Chicken, Tomatoes, Onions, Paneer, and Mozzarella Cheese.	
Tonno	24
Poached Can of Tuna, Olives, Sweet Peppers and Mozzarella Cheese	

MAIN COURSES

Spaghetti Bolognese	28
Home Made Mince Beef Mash Tossed with Lite Tomato Sauce and Spaghetti Served with Parmesan Cheese on Side	
Seafood Fried Rice	32
Wok Fried Rice with Prawns, Calamari, and Scallops Served with Crackers and Seafood Skewers.	
Chicken Fried Noodles	26
Wok Fried Stir-Fried Noodles with Chicken Broccoli, Beans, and Glazed with Oyster Sauce and Chicken Skewers.	
Grilled Prawns	52
350 Grams Tiger Prawns Served with Butter Potatoes Timbale of Grilled Vegetable Garlic Butter on the Side	
Sri Lankan Style Prawns Curry	32
Medium Spiced Prawns Curry with Red Rice and Served with Coconut Sambal and Tempered Potato	
Maldivian Style Chicken Curry	28
Medium Spiced Chicken Curry with Milk Spiced Coconut Gravy and Served with Paratha and Basmati Rice.	
Vegetable Curry	20
Slight Spiced Vegetables Cooked in Yellow Gravy Served with Paratha Pappad Pickles and Basmati Rice.	

DESSERTS

Fruit Platter	18
Assorted Cuts of Fruit	
Strawberry Gateaux	25
Strawberry Coulis Layered in a Thin Vodka Sponge Served with Strawberry Mousse.	
Chocolate Brownie	24
Callebaut Chocolate Brownie Served Chocolate Macaroon.	
Strawberry Pannacotta	21
Served With Strawberry Coulis	

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(V) Vegetarian (GF) Gluten Free (D) Dairy (N) Nuts (P) Pork (A) Alcohol

TIME

Monday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Scrambled Eggs
Pancake & Crepes

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Mas Riha

Chef N Dish

Veal Sausage
Spring Roll
Roasted Tomato
Pork Bacon
Roasted Potato
Halumi Cheese with Chimichurri
Hash Brown Potato
Vegetable Fried Rice
Baked Beans
Sauteed Mushroom

Lunch

Live Station

Chicken Panini
Pasta Corner

Soup

Cheese Chowder
Cream Of Chicken Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Paella Verdura
Prawns Fried Noodles
Grilled Beef with Mushroom Jus
Stir Fried Vegetable
Fish Kebab with Lime Mustard Sauce
Chicken Thermidor
Fried Potato Wedges
Butter Vegetable
Broccoli Fritters

Italian Dinner

Themed Live Station

Pasta Corner
Mushroom And Cheese Risotto

Live Pizza

Quattro Formaggi/Pizza Con Pollo/Bolognese

Soup

Seafood Tom Yam
Minestrone Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Calamari & Oyster Noodles
Chicken Picatta
Fritto Misto With Chilli Aioli
Roasted Lamb with Cacatoire Sauce
Stuffed Cheese Fish Patties with Pesto
Spinach Alfredo Lasagne
Rosti Potatoes
Gnocchi With Spinach Cream Sauce
Steamed Vegetable (Healthy Option)

TIME

Tuesday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Scrambled Eggs
Crepes & Rocks French Toast

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Kuklhu Riha

Chef N Dish

Chicken Sausage
Fried Onion Rings
Stuffed Tomato
Roasted Sweet Potato
Chicken Bacon
Vegetable Gyoza
Hash Brown Potato
Stir Fried Kankun
Baked Beans
Mushroom With Parmesan

Lunch

Live Station

Cheese And Egg Mayo Toast
Pasta Corner

Soup

Seafood Clear Soup
Cream Tomato Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Vegetable Fried Rice
Seafood Fried Noodles
Minced Lamb with Cheese & Broccoli
Roast Chicken with Blue Cheese Sauce
Creamy Goat Cheese Polenta with Ratatouille
Grilled Fish with Tomato Salsa
Potato Lava Gratin
Batter Fried Cauliflower with Garlic Mayo
Steamed Vegetable

Tex Mex Dinner

Themed Live Station

Lamb Burritos
Chicken Quesadilla
Pasta Corner

Soup

Clear Beef Soup
Cream Of Spinach & Cheese

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Jambalaya Rice
Chicken Liver Fajitas
Noodles With Con Carne
Vegetable Nachos
Veracruz Style Reef Fish
Grilled Beef with Mushroom Gravy
Garlic Roasted Potatoes
Seafood Enchiladas
Steamed Vegetable (Healthy Option))

TIME

Wednesday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Scrambled Eggs
Crepes & Waffle

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Faru Mas Riha

Chef N Dish

Beef Sausage
Fried Chicken Dumpling
Crumbled Parmesan Tomato
Roasted Baby Potato
Beef Bacon
Vegetable & Goat Cheese Frittata
Hash Brown Potato
Wok Fried Green Vegetables
Baked Beans
Grilled Mushroom

Lunch

Live Station

Beef Burger
Pasta Corner

Soup

Sweet Corn Soup
Cream of Chicken Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Ham & Egg Fried Rice
Shrimp With Vermicelli Noodles
BBQ Glazed Beef Steak
Vegetable Spring Rolls
Broccoli Au Gratin
Baked Chicken with Tomato and Cheese
Batter Fried Calamari Rings
Grilled Vegetables
Parsley Potato

Flavours of Spices Dinner

Themed Live Station

Plain Paratha / Plain Hopper & Egg Hoppers
Coconut Sambol / Seeni Sambol
Kothu Paratha
Pasta Corner

Soup

Clear Potato Soup
Chicken Mulligatawny Soup

Curry Corner

Steamed Rice/Papadum
Dhal Makhini/Aloo Gobi
Chicken Biryani

Chef N Dish

Beans And Nuts Fried Noodles
Roast Lamb with Cheese Dip
Grilled Fish with Avocado Mousse
Cheesy Beef Pies
Vegetable Chopsuey
Honey Glazed Pumpkin
Garlic Buttered Octopus
Herbed Sauteed Potato
Steamed Vegetable (Healthy Option)

TIME

Thursday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Scrambled Eggs
Pancake & Crepes

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Biz Riha

Chef N Dish

Chicken Sausage
Spring Rolls
Grilled Tomato with Cheese
Grilled Potato
Pork Bacon
Corne Carne On Sunny Side Up
Hash Brown Potato
Grilled Vegetables
Baked Beans
Garlic Sauteed Mushroom

Lunch

Live Station

Chicken Kathi Roll
Pasta Corner

Soup

Cream Of Mushroom Soup
Chicken Broth

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Chicken Chow Mein
Lamb Kabsa Rice
Stir Fried Crabs with Spinach & Garlic
Slow Roasted Chicken with Gravy
Grilled Beef with Garlic & Butter
Veggie Cheesy Pie
Buttered Carrot
Batter Fried Vegetables with Mustard Dip
Baked New Potato with Parsley

Nikki's BBQ Dinner

Themed Live Station

Lamb Chops / Pork Sausage
Seafood Skewers/ Beef Steak/Reef Fish
(Pepper Corn Sauce/Gravy/BBQ Sauce/Cheese Dip)
Pasta Corner

Soup

Cream Of Pumpkin Soup
Seafood Bisque

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Garlic Fried Rice
Thai Green Curry Chicken
Vegetable Fritters
Chinese Chopsuey
Baked Jacket Potato with Sour Cream
Swedish Veggie Balls with Cheddar Gravy
Grilled Vegetables
Potato Gratin
Steamed Vegetable (Healthy Option)

TIME

Friday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Scrambled Eggs
Crepes & Rocks French Toast

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Kiru Gharudiya

Chef N Dish

Pork Sausage
Fried Cheese Fritters
Honey Roasted Tomato
Buttered Potato
Chicken Bacon
Ham And Cheese Strata
Hash Brown Potato
Stir Fried Noodles
Baked Beans
Paprika Mushrooms

Lunch

Live Station

Pizza Margarita
Pasta Corner

Soup

Lapsha Chicken Soup
Cream Of Broccoli

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Chicken Paella
Cheesy Pork Patties
Baami Goreng
Lamb Goulash
Crumb Fried Chicken with Honey Mustard Dip
Prawns Thermidor
Carrot & Orange Gratin
Egg Plant Ratatouille
Lyonnais Potato

Maldivian Dinner

Themed Live Station

Fried Short Eats
Kulhi Kaaja, Theluli Bambukeyo/Coconut Slice /Kulhi
Roshi
Kothu Roshi
Pasta Corner
Huni Roshi/ Khulimas

Soup

Gharudiya
Cream Of Potato Soup

Curry Corner

Steamed Rice/Papadum
Mugu Riha/ Mass Buri Riha
Thelulhi Folhi

Chef N Dish

Masbae
Hannakuri Boavaadhilamas
Valhommas Fried Noodles
Fihunu Kuklhu
Pan Seared Fish
Grilled Beef with Hollandise Sauce
Mashed Potato
Buttered Broccoli
Steamed Vegetable (Healthy Option)

TIME

Saturday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Scrambled Eggs
Crepes & Waffle

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Kuklhu Riha

Chef N Dish

Veal Sausage
Cilantano Tomato
Fried Vegetable Dumpling
Roasted Taro
Beef Bacon
Vegetable Shashkuka
Hash Brown Potato
Chicken With Bokchoy
Baked Beans
Honey Sauteed Mushrooms

Lunch

Live Station

Chicken & Cheese Toast
Pasta Corner

Soup

Cream Of Spinach Soup
Tom Yam Prawns

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Chicken Fried Noodles
Mix Seafood Tossed with Garlic and Chili
Tomato Majboos
Lamb Slices with Potato and Cheese
Honey Garlic Chicken
Grilled Pumpkin with Parmesan Cheese
Grilled Fish with Yoghurt Dip
Mashed Potatoes
Butter Broccoli & Cauliflower

Far Eastern Dinner

Themed Live Station

Sushi & Sashmi
Wok Fried Chicken with Greens
Beef Satay with Peanut Sauce
Pasta Corner

Soup

Sweetcorn Egg Drop Soup
Pho Bo

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Garlic Fried Sesame Rice
Stir Fried Seafood Noodles
Grilled Fish with Garlic Butter
Octopus Wrap with Hoissin Dip
Prawns Dumpling with Sweet Chilly Dip
Chicken Cannelloni
Stewed Potato
Crispy Fried Vegetable Manchurian
Steamed Vegetable (Healthy Option)

TIME

Sunday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Cheesy Scrambled Eggs
Crepes & Rocks French Toast

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Aluvi Dhon Rih

Chef N Dish

Beef Sausage
Vegetable Fritters
Grilled Tomato with Breadcrumbs
Honey Buttered Potato
Chicken Bacon
Steamed Chicken Gyoza
Hash Brown Potato
Roasted Cauliflower
Baked Beans
Lemon Glazed Mushrooms

Lunch

Live Station

Chicken Quesadilla
Pasta Corner

Soup

Sweet Corn Soup
Soto Ayam

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Vegetable Fried Rice
Seafood Fried Noodles
Beef Goulash
Cheesy Lamb Fritters with Avacoda Guacamole
Stir Fried Fish with Cashew Nuts
Grilled Chicken with Bell Pepper Coulis
Butter Potato
Honey Tossed Broccoli
Cauliflower Fritters with Ketchup

Arabic Dinner

Themed Live Station

Chicken Shawarma
Beef Kofta
Pasta Corner

Soup

Chickpeas Soup
Seafood Haara Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Oozi (Yellow Rice with Chicken)
Seafood Fried Noodles
Roast Lamb with Peanut Dip
Parsely Crusted Fish with Tomato Coulis
Baked Mediterranean Pasta
Eggplant Mousakka
Baked Potato
Fried Falafel with Garlic Dip
Steamed Vegetable (Healthy Option)

TIME

Monday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Cheesy Scrambled Eggs
Crepes & Rocks French Toast

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Aluvi Dhon Rih

Chef N Dish

Beef Sausage
Vegetable Fritters
Grilled Tomato with Breadcrumbs
Honey Buttered Potato
Chicken Bacon
Steamed Chicken Gyoza
Hash Brown Potato
Roasted Cauliflower
Baked Beans
Lemon Glazed Mushrooms

Lunch

Live Station

Ham & Cheese Toast
Pasta Corner

Soup

Cream of Pumpkin soup
Phoo boo Beef soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut chilly/Onions
2 Curries of the day
1 bread of the day

Chef N Dish

Chicken fried rice
Beans & Oyster fried noodles
Pan seared beef steak in Butter sauce
Grilled fish with cheddar gravy
Kung Pao Chicken
Vegetable Gratin
Kimchi Potatoes
Buttered Vegetable
Cheese fritters with avocado dip

Bistro Night Dinner

Themed Live Station

Salisbury Lamb Steak with Potato fondant
Gratinated Tuna Waffles (Thousand island
sauce/Chesse Mayo)
Pasta Corner

Soup

French Onion Soup
Cream of Chicken celeriac soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut chilly/Onions
2 Curries of the day
1 bread of the day

Chef N Dish

Sweet corn fried rice
Soy & Honey glazed noodles
Bellpepper Quiche
Honey roasted ham & Pinepple
Mac N Cheese
Roast Chicken with Trio bean stew
Cheesy Thermidor Loaf
Grilled vegetables
Steamed vegetable (Healthy Option)

TIME

Tuesday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Cheesy Scrambled Eggs
Crepes & Rocks French Toast

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Aluvi Dhon Rih

Chef N Dish

Beef Sausage
Vegetable Fritters
Grilled Tomato with Breadcrumbs
Honey Buttered Potato
Chicken Bacon
Steamed Chicken Gyoza
Hash Brown Potato
Roasted Cauliflower
Baked Beans
Lemon Glazed Mushrooms

Lunch

Live Station

Local Spiced Tuna Burger
Pasta Corner

Soup

Laksa Seafood Soup
Hot & Sour Vegetable Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Double Steamed Lamb Rice
Stir Fried Seafood Noodles
Lamb Chunks with Broccoli
Creamy Mushroom Chicken
Crispy Fried Prawns with Cheddar Dip
Pan Seared Fish with Butter Leaks
Roasted Baby Potatoes
Buttered Pumpkin
Onion Fritters With Bbq Dip

Junk Food Dinner

Themed Live Station

Hot Dogs
Cheesy Beef Burger
Fish Finger with Tartar Dip

Soup

Gumbo Du Monde
Cream Of Carrot Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Red Bean Rice
Mushroom & Beans Noodles
Jerk Style Octopus
Devilled Crab Cakes with Garlic Aoli
Chicken Roulade with Spinach Cream Sauce
Lamb Bacon And Cheddar Grits
Garlic Roasted Potato
Vegetable Au Gratin
Steamed Vegetable (Healthy Option)

TIME

Wednesday

Breakfast

Live Station

Choose Your Own Omelette
Boiled Eggs
Cheesy Scrambled Eggs
Crepes & Rocks French Toast

Maldivian Corner

Roshi
Mashuni
Steamed Rice
Aluvi Dhon Rih

Chef N Dish

Beef Sausage
Vegetable Fritters
Grilled Tomato with Breadcrumbs
Honey Buttered Potato
Chicken Bacon
Steamed Chicken Gyoza
Hash Brown Potato
Roasted Cauliflower
Baked Beans
Lemon Glazed Mushrooms

Lunch

Live Station

Bacon Guacamole Cheese Sandwich
Pasta Corner

Soup

Laksa Seafood Soup
Hot & Sour Vegetable Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Vegetable Fried Rice
Noodles Glazed with Oyster and Octopus
Beef Goulash
Grilled Fish Steak with Lemon Butter Sauce
Teriyaki Chicken
Lamb Pie
Buttered Vegetable
Saffron Roasted Potatoes
Seafood Fritters with Cocktail Sauce

European Tour Dinner

Themed Live Station

Beef Shashlik / Pirozhki
Spaetzle With Crab Bolognese
Pasta Corner

Soup

Borscht
Albongidas Soup

Curry Corner

Steamed Rice/Papadum/Pickles/Cut Chilly/Onions
2 Curries of The Day
1 Bread of The Day

Chef N Dish

Broccoli & Beans Glazed Noodles
Chicken Kiev
Königsberger Klopse
Grilled Calamari with Garlic Butter
Whole Baked Fish with Stuffed Potatoes
Lyonnais Potato
Holubtsi
Pork Gyros with Tzatziki
Steamed Vegetable (Healthy Option)



Dine Around

Dinner Menu Option 1

APPETIZERS

SEARED TUNA CARPACCIO

Avocado Purée, Mixed Lettuce, Cherry Tomato and Soya Gel

Or

CONFIT DUCK BREAST SALAD

Orange, French Beans, Cherry Tomato, Dates and Red Chili Dressing

Or

SYMPHONY TOMATO SALAD **V**

Cream Cheese, Roma Tomato, Basil Pesto and Balsamic Cream

MAINS

GRILLED LAMB SHOULDER CHOP

Served with Steamed Vegetable & Cumin Rice

Or

GRILLED SEA BASS FILLET

Simple Marinated Fish Fillet Served with Coconut Rice, Steamed Vegetable and Lemon Butter Sauce

Or

THAI VEGETABLE CURRY **V S**

Thai Eggplant, Broccoli, Carrots, Corn, Pea, Eggplant, Zucchini

On Your Choice of Green or Red Curry Served with Jasmine Rice

Or

NASI GORENG **N**

Indonesian Fried Rice with Chicken, Beef and Prawns

Served with Prawn Crackers, Chicken Satay, Pickled Vegetable and Peanut Butter Sauce

DESSERTS

STRAWBERRY FUDGE BROWNIE SUNDAE **N**

Chocolate Fudge Brownie with Coconut Ice Cream, Strawberry Compote and Chocolate Fudge Sauce

Or

TROPICAL FRUIT SALAD WITH ICE CREAM

Your Choice of Ice Cream: Vanilla, Coconut or Strawberry

Kindly notify your server if you have any allergic intolerance.

V-Vegetarian **S**-Spicy **N**-Nuts



Dine Around

Dinner Menu Option 2

APPETIZERS

SYMPHONY TOMATO SALAD **V**

Cream Cheese, Roma Tomato, Basil Pesto and Balsamic Cream

Or

SOUP OF THE DAY

Or

CONFIT DUCK BREAST SALAD

Orange, French Beans, Cherry Tomato, Dates and Red Chili Dressing

MAINS

MALDIVIAN TUNA OR CHICKEN CURRY **S**

Cooked in Coconut Gravy Served with Chapatti, Katta Sambal and Papadam

Or

BUTTER CHICKEN

Masala Marinated Chicken Cooked in Tomato Gravy
Served with Basmati Rice, Naan Bread, Onion Salad and Papadam

Or

TRIO OF SATAY **N**

Beef, Chicken & Prawn Skewers

Marinated in Lemongrass, Galangal, Cumin, Coriander, Turmeric and Lime
Served with Jasmine Rice, Mixed Pickles and Peanut Butter Sauce

Or

BIRYANI RICE **N**

Served on Your Choice of: Chicken, Vegetables or Lamb
It Comes with Mango Chutney, Onion, Tomato Salad, Rita and Papadam

DESSERTS

INFINITY COCONUT **N**

Coconut Parfaits, Coconut Sponge, Mint Mango, White Chocolate, Coconut Crumble and Raspberry

Or

FRUIT PLATTER

Kindly notify your server if you have any allergic intolerance.

V-Vegetarian **S**-Spicy **N**-Nuts



Dine Around
Vegetarian Dinner Menu

APPETIZERS

GRILLED PANEER TIKKA
Served with Mint and Yogurt Raita

Or

MIXED GREEN SALAD
Along with Passion Fruit Dressing

Or

VEGETABLE BROTH SOUP

MAINS

THAI VEGETABLE CURRY
Thai Eggplant, Broccoli, Carrots, Corn, Pea, Eggplant and Zucchini
On Your Choice of Green or Red Curry Served with Jasmine Rice

Or

VEGETABLE BIRYANI **N**
Vegetable-Mango Chutney, Raita, Papadam, Onion and Tomato Salad

Or

PANEER BUTTER MASALA
Plain Rice, Naan Bread, Mango Chutney, Raita, Papadam, Onion and Tomato Salad

DESSERTS

STRAWBERRY FUDGE BROWNIE SUNDAE **N**
Chocolate Fudge Brownie with Coconut Ice Cream, Strawberry Compote and Chocolate Fudge Sauce

Or

INFINITY COCONUT **N**
Coconut Parfaits, Coconut Sponge, Mint Mango, White Chocolate, Coconut Crumble and Raspberry

Or

FRUIT PLATTER

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V-Vegetarian **S**-Spicy **N**-Nuts



MANTA

M E N U



Small Bites

	PRICE
ARABIC COLD MEZZE V Hummus, Tabbouleh, Baba Ghanoush, Mixed Olives, Labneh Cheese & Pita Bread	20
VEGETABLE SPRING ROLL V Sweet Chili Sauce	12
PRAWN TEMPURA Soya Mirin Sauce	18
FRIED CHICKEN FINGER Aioli Dip	17
FRIED CALAMARI Spicy Dust Remoulade Sauce	16
FRENCH FRIES V Add: Truffle Oil with Aged Parmesan Cheese	8 10
SWEET POTATO FRIES V Chili Mayonnaise	10

Soup

TOM YUM GOONG Spicy Broth, Prawns, Mushroom, Tomato, Onion, Galangal & Lemongrass	18
CHINESE WONTON SOUP V With Egg Noodles, Vegetable Won Ton, Bok Choy, Shitake Mushroom, Coriander & Spring Onion	16
INDONESIAN BAKSO AYAM Chicken Meat Ball Soup Served with Fried Onion, Boiled Egg & Spring Onion	20
TOMATO KA SHORBA V Fresh Tomato Soup with Indian Spices & Coriander	15

N Nuts **V** Vegetarian **G** Gluten Free **P** Pork

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Salad	PRICE
BEET TABBOULEH VG	15
Green Smith, Beetroot, Walnuts, Tomato, Mint Leaves, Lemon & EVO	
BABY SPINACH SALAD N V G	30
Cherry Tomatoes, Mint Leaves, Pecans Nut, Dried Fruits & Tangy Vinaigrette	
CAESAR SALAD P	19
Served With Crispy Bacon, Poached Egg, Parmesan Flakes, Garlic Croutons	
Add: Chicken	22
Add: Prawns	25
FATTOUSH SALAD V	25
Romaine Lettuce, Cucumber, Tomatoes, Onion, Red Radish, Flat-Leaf Parsley & Mint Lemon Vinaigrette	
VIETNAMESE RICE PAPER ROLL V G	16
Shredded Lettuce, Carrot, Cucumber, Fried Tofu with Tofu & Nuco Cham Sauce	
THAI BEEF SALAD N	22
Soft Leaf Lettuce with Cherry Tomatoes, Cucumber, Shallots, Beef Slices	
Thai Basil, Beans Sprouts, Spring Onion, Coriander with Thai Dressing	
INDIAN PANEER TIKKA MASALA WITH CRISPY ASIAN MIXED SALAD V	20
Paneer Tikka Masala, Cherry Tomato, Mint Leaves, Lime Wedges	
Yogurt Dip Sauce	
THAI SPICY GREEN PAPAYA SALAD V N	18
Green Papaya, Carrot, Beans, Tomato, Dried Shrimp, Chili, Peanut Garlic	
Fish Sauce, Lime Juice, Sugar & Tamarind	
Add: Prawns	6
MALDIVIAN BAJIYA SAMOSA N	14
Spicy Tuna Filled Samosa Served with Curry Mayo & Tuna Mashuni	
SRI LANKAN STYLE COCONUT CRUSTED PRAWNS N	24
Prawns Marinated with Sri Lankan Spices, Coconut Crusted, Mixed Salad & Mango Chutney Dip	

Japanese Sushi & Sashimi

DAY SPECIAL SUSHI PLATTER (9 PIECES)	35
Chef Special Maki Roll, Tuna Nigiri, Salmon Nigiri, Reef Fish Nigiri	
Served with Pickle Ginger, Soya Sauce & Wasabi	
SASHIMI PLATTER (12 PIECES)	36
Yellowfin Tuna Sashimi, Reef Fish Sashimi, Salmon Sashimi with Pickle Ginger	
Soya Sauce & Wasabi	
DAY SPECIAL SUSHI ROLL (6 Pieces)	30
Served with Pickle Ginger, Soya & Wasabi	

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Burger & Sandwich	PRICE
BEEF BURGER	28
Aged Cheddar, Onion Jam, Pickle Gherkins, Tomato, Lettuce, Crushed Avocado Salad & Fries	
FISH BURGER	21
Breaded Fish Pati, Shredded Lettuce, Onion Chutney, Japanese Mayo & Fries	
THE CLUB HOUSE P	25
Turkey Ham, Fried Egg, Bacon, Lettuce, Tomato, Cucumber & Fries	
TUNA SANDWICH	24
Yellowfin Tuna Mixed with Chili, Onion, Tomato & Mayonnaise Served with Salad & Fries	
GRILLED VEGETABLE PANINI V	19
Bell Pepper, Carrots, Onion, Eggplant, Tomato with Olive Tapenade Served with Salad & Fries	
Pizza	
PROSCIUTTO CRUDO P	36
Parma Ham, Rocket, Shaved Parmesan & Olive Oil	
CAPRICCIOSA V	28
Grilled Artichoke, Mushrooms, Olives, Burrata Cheese & Fresh Basil	
INDULGE	33
Tomato Sauce, Scottish Smoked Salmon, Capers, Rocket & Dill Sour Cream	
MALDIVIAN TUNA	22
Tomato Sauce, Mozzarella Cheese, Maldivian Tuna & Red onion	
MARGHERITA V	20
Tomato Sauce, Mozzarella Cheese & Fresh Basil	
FRUTTI DI MARE	32
Tomato Sauce, Calamari, Shrimps, Mussels, Tuna, Fresh Parsley & Mozzarella Cheese	
GARLIC BRIOCHE V	21
Smoked Gouda Cheese, Marinara Sauce & Olive Tapenade	

N Nuts **V** Vegetarian **G** Gluten Free **P** Pork

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Mains 19:00-22:00

PRICE

TANDOORI MARINATED LAMB RACK

42

Lamb Rack Serving with Curried Vegetable & Cumin Rice

TRIO OF SATAY **N**

35

Beef, Chicken & Prawns Skewers Marinated in Lemongrass, Galangal, Cumin, Coriander, Turmeric & Lime

Served with Jasmine Rice, Mixed Pickle & Peanut Butter Sauce

MALDIVIAN SPICY MARINATED SEA BASS FILLET

32

Spicy Coconut Marinated Fish Fillet Served with Coconut Rice & Vegetable Curry Sauce

CHICKEN KATSU DON

35

Crumbed Fried Chicken Breast Served with Egg, Japanese Rice & Soya Mirin Sauce

Rice & Noodles

INDONESIAN BAK MIE GORENG **N**

30

Egg Noodle, Chicken Stir Fried with Vegetable

Served with Prawn Crackers, Pickle Vegetable, Chicken Satay & Peanut Butter Sauce

THAI STYLE SPICY RICE NOODLES **N**

32

Wok Fried Rice Stick Noodles with Prawn, Tamarind Sauce, Beans Sprouts Tofu, Pak Choi & Spring Onion

Served with Prawn Satay & Roasted Peanut

SINGAPORE NOODLES

30

Curry Flavored Stir-Fried Rice Noodle with Beef, Egg, Snow Beans & Bell Peppers

NASI GORENG **N**

34

Indonesian Fried Rice, Chicken, Beef, Prawns Served with Prawn Crackers Chicken Satay, Pickle Vegetable & Peanut Butter Sauce

BIRYANI RICE SERVED ON YOUR CHOICE OF:

Lamb

36

Chicken

34

Vegetable

28

It comes with Mango Chutney, Onion, Tomato Salad, Raita & Papadam

N Nuts **V** Vegetarian **G** Gluten Free **P** Pork

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Asian Curry 19:00-22:00

PRICE

THAI VEGETABLE CURRY **V**

24

Thai Eggplant, Broccoli, Carrots, Corn, Pea Eggplant, Zucchini
On Your Choice of Green or Red Curry Served with Jasmine Rice

LAMB ROGAN JOSH

36

Indian Style Slow Cooked Lamb Curry Served with Basmati Rice, Raita,
Onion Salad Chutney & Papadam

BEEF RENDANG

32

Indonesian Beef Curry Served with Jasmine Rice & Pickle Prawn Crackers

MALDIVIAN TUNA OR CHICKEN CURRY

30

Tuna Cooked in Coconut Gravy Served with Chapati, Katta Sambal & Papadam

SRI LANKAN PRAWNS CURRY

32

Prawns Cooked in Coconut Gravy Served with Basmati Rice, Dhal Curry
& Papadam

BUTTER CHICKEN

28

Masala Marinated Chicken Cooked in Tomato Gravy Served with Basmati Rice
Naan Bread, Onion Salad & Papadam

Desserts

STICKY RICE & MANGO PUDDING **N**

20

Prepared With Palm Sugar and Coconut Milk
Served with Sliced Mango & Sesame Seeds

GLUTINOUS RICE BALLS **N**

20

Glutinous Rice Flour, Tapioca Flour, Sweet Corn & Coconut Milk

GULAB JAMUN

20

Cardamom, Sugar Syrup, Flour, Milk Powder & Cooking Cream

SWEET WONTONS **N**

20

Filled With Dates, Banana, Flaked Almonds, Deep Fried with Sweet Potato
& Cardamom Ice Cream

JAPANESE BAKED CHEESE CAKE

20

with Spiced Pomegranate Syrup & Marinated Strawberry

HOME- MADE ICE CREAM

18

A Trio of Daily Changing Home-Made Ice Creams
in Chocolate Cups & Fruit Sauces

TROPICAL SLICED FRUIT WITH SORBET

18

A Wide Selection of Tropical Sliced Fruits with Star Anise Sorbet

N Nuts **V** Vegetarian **G** Gluten Free **P** Pork

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COCKTAILS	PRICE	AI
KIR ROYALE	14	5
Sparkling Wine, Crème De Cassis		
APEROL SPRITZER	14	5
Aperol, Soda Water, Sparkling Wine		
BELLINI	13	4
Sparkling Wine, Peach Purée		
JAPANESE SLIPPERS	13	4
Midori, Cointreau, Fresh Lemon Juice		
ESPRESSO MARTINI	13	4
Vodka, Kahlúa, Espresso, Sugar Syrup		
CLASSIC MARTINI	12	-
Gin or Vodka, Dry Vermouth		
DIRTY MARTINI	12	-
Gin, Dry Vermouth, Olive Brine		
PASSION FRUIT MARTINI	12	-
Vodka, Passion Fruit Purée, Passion Fruit Syrup		
CLASSIC MOJITO	12	-
White Rum, Fresh Lime Wedges, Mint Leaves		
Soda Water, Brown Sugar		
ORANGE MOJITO	12	-
White Rum, Lime Wedges, Mint Leaves		
Orange Wedges, Brown Sugar		
CLASSIC MARGARITA – FROZEN OR SHAKEN	12	-
Tequila Silver, Triple Sec, Fresh Lime Juice		
WHISKEY SOUR	12	-
Bourbon Whiskey, Fresh Lemon Juice, Sugar Syrup		
BLOODY MARY	12	-
Vodka, Tomato Juice, Fresh Lime Juice		
Tabasco Sauce, Worcestershire Sauce		
Salt & Black Pepper		
CAIPIRINHA	12	-
Cachaça, Fresh Lime Wedges, Brown Sugar		
CAIPIROSKA	12	-
Vodka, Fresh Lime Wedges, Brown Sugar		
TEQUILA SUNRISE	12	-
Tequila Silver, Orange Juice, Grenadine Syrup		

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COCKTAILS	PRICE	AI
LONG ISLAND ICE TEA White Rum, Gin, Tequila, Cointreau, Vodka Fresh Lime Juice, Coca- Cola	15	6
ORANGE SUNSET Gold Rum, Honey, Orange Juice, Fresh Lime Juice	14	5
DHONHIYALA Gin, Blue Curaçao, Cointreau, Pineapple Juice Soda Water	13	4
MANGO MIX Malibu, Cointreau, Southern Comfort Mango Purée, Orange Juice	13	4
SILK SAND Crème De Banana, Baileys, Kahlúa, Fresh Cream	13	4
MAI TAI White Rum, Dark Rum, Orange Juice Pineapple Juice	13	4
SINGAPORE SLING Gin, Cherry Brandy, DOM Benedictine Pineapple Juice, Soda Water, Sugar Syrup Angostura Bitters	13	4
COSMOPOLITAN Vodka, Triple Sec, Cranberry Juice Fresh Lime Juice	13	4
PIÑACOLADA White Rum, Malibu, Pineapple Juice Coconut Cream	13	4
MARY PICKFORD White Rum, Maraschino Cherry Liquor Pineapple Juice, Grenadine Syrup	13	4
EVENING BLOSSOM White Rum, Mint Liqueur, Mango Juice Fresh Lime Juice	13	4
TOM COLLINS Gin, Fresh Lemon Juice, Soda Water	12	-
DAIQUIRI White Rum, Fresh Lime Juice	12	-

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MOCKTAILS	PRICE	AI
BRENNIA PASSION Pineapple Juice, Coconut Cream, Coconut Syrup Passion Fruit Syrup, Sugar Syrup	10	3
MINT COOLER Fresh Mint Leaves, Fresh Lime Juice, Ginger Syrup Honey	10	3
LYCHEE BLOSSOM Lychee, Pineapple Juice, Lychee Syrup Blueberry Syrup	10	3
EXOTIC FRUIT PUNCH Pineapple Juice, Orange Juice, Mango Juice Passion Fruit Juice, Strawberry Syrup	10	3
COOL BREEZE Lemongrass, Mint Leaves, Passion Fruit Bitter Lemon Passion Fruit Syrup	9	-
VIRGIN MOJITO Fresh Lime Wedges, Mint Leaves, Brown Sugar Sprite	9	-
PINEAPPLE COBBLE Pineapple Juice, Fresh Lime Juice, Soda Water Strawberry Syrup	9	-
CINDERELLA Orange Juice, Pineapple Juice, Fresh Lemon Juice Soda Water, Grenadine Syrup	8	-
LEMONADE SWEET & SALT Fresh Lemon Juice, Soda Water, Salt & Sugar	7	-

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WINE BY THE GLASS

Standard Measure for Wine by the Glass is 150 ML

SPARKLING WINE		PRICE	AI
NV	Atto Primo, Brut, DOCG, Italy	12	10
WHITE WINE			
2018	Shortwood Chenin Blanc, South Africa	9	-
2018	Longchamps Vin De Chardonnay, France	9	-
2018	Sandalford Estate Reserve Sauvignon Blanc Australia	9	-
2020	Emotivo, Pinot Grigio, Italy	10	-
RED WINE			
2016	Sandalford Margret River Shiraz, Australia	9	-
2016	Sandalford Cabernet, Merlot, Australia	9	-
NV	Longchamps Vin De Rouge, France	9	-
2020	Peter Meyer Rheinhessen Pinot Noir, Germany	10	-
ROSE WINE			
2016	Sandalford Margaret River Rosé, Australia	9	-
2020	False Bay Whole Bunch Cinsault Mourvèdre, South Africa	12	8

APERITIF & VERMOUTH - 30ML	PRICE	AI
Aperol	8	5
Campari	8	5
Pernod	6	3
Ricard	6	3
Pimm's No1	6	3
Cinzano Bianco, Cinzano Rosso	5	2
Martini Bianco, Martini Dry Extra, Martini Rosso	5	2
Noilly Prat	8	4
Forteli Bianco, Forteli Rosso	4	-
VODKA - 30ML		
Belvedere	13	5
Grey Goose	13	5
Absolut Vanilla, Absolut Blue	10	4
Absolut Citron, Stolichnaya	10	4
Skyy, Finlandia, Russian Standard	10	4
Smirnoff Red	9	3
Kalinska	8	2
Hedges & Butler	7	-
King Robert	7	-
GIN - 30ML		
Hendrick's	14	7
Tanqueray No.10	12	6
Bombay Sapphire	12	6
Gordons	10	5
Beefeater	10	5
South Bank	7	-
Hedges & Butler	7	-

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RUM - 30ML	PRICE	AI
Ron Zacapa 23	22	10
Matusalem Solera 15 years	18	13
Myers's Dark	10	6
Havana Añejo 3 Years	10	4
Havana Club Añejo 7 Years	17	7
Bacardi White	10	5
Bacardi Gold	10	5
Cachaça	8	3
Ron Caldos White	7	-
Ron Caldos Dark	7	-
BLENDED SCOTCH WHISKEY - 30ML		
Johnnie Walker Blue	45	45
Johnnie Walker Black	14	8
Johnnie Walker Red	10	5
Johnnie Walker Gold	16	7
Chivas Regal 12 Years	14	6
Ballantine's Finest	10	4
Teachers	10	3
Clan MacGregor	7	-
Piper Scotch	7	-
SINGLE MALT WHISKEY - 30ML		
Talisker 10 Years	20	11
Glenlivet 12 Years Founder Reserve	20	11
Laphroaig 10 Years	20	11
Glenmorangie 10 Years	20	11
Glenfiddich 12 Years	18	10
Famous Grouse	10	6
J&B Rare	10	6

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IRISH WHISKEY - 30ML	PRICE	AI
Jameson	12	5
TENNESSEE WHISKEY - 30ML		
Maker's Mark	13	6
Jim Beam	10	4
Jack Daniels	12	5
CANADIAN WHISKEY - 30ML		
Canadian Club	10	2
COGNAC - 30ML		
Hennessy XO	57	57
Hennessy VSOP	30	16
Remy Martin VSOP	20	9
Martell VSOP	20	10
Hennessy VS	20	10
Courvoisier VS5	16	7
Napoléon XO	7	-
Nobleman Reserve	7	-
TEQUILA - 30ML		
Jose Cuervo Silver	9	5
Jose Cuervo Gold	9	5
Sauza Gold	8	4
Pepe Lopez Silver	8	4
Pepe Lopez Gold	8	4
La Chica Silver	6	-
La Chica Gold	6	-

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LIQUOR – 30ML		PRICE	AI
Drambuie		8	5
Galliano		8	5
Grand Marnier		8	5
Tia Maria		7	4
DOM Benedictine		6	4
Kahlúa		6	4
Jägermeister		6	4
Cointreau		6	4
Southern Comfort		6	4
Crème De Cassis		6	4
Baileys Irish Cream		6	4
Malibu		6	4
Amaretto Disaronno		5	3
Sambuca		5	3
Triple Sec		4	-
GRAPPA - 30ML			
Villa Cardea Grappa Classica		6	3
DIGESTIVE - 60 ML			
Ramazzotti		13	7
Fernet Branca		13	7
BEERS			
Erdinger Weissbier	500 ml	15	8
Asahi	330 ml	12	6
Tiger Draught	400 ml	12	6
Heineken	330 ml	10	5
Corona	330 ml	10	5
Tiger	330 ml	10	5
King Fisher	330 ml	10	5
Carlsberg	330 ml	9	-
Carlsberg Draught	400 ml	9	-

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SOFT DRINKS	PRICE	AI
Coca-Cola	6	-
Diet Coke	6	-
Coke Zero	6	-
Fanta Orange	6	-
Sprite	6	-
Ginger Ale	6	-
Bitter Lemon	6	-
Tonic Water	6	-
Soda Water	6	-
ENERGY DRINK		
Red Bull	12	12
FRESH JUICES 350 ML		
Orange	10	5
Pineapple	10	5
Apple	10	5
Watermelon	10	5
Passionfruit	12	6
Grapefruit	12	6
Mango (Depends on Seasonal Availability)	12	6
MILK SHAKE		
Strawberry	8	3
Vanilla	8	3
Chocolate	8	3
Banana	8	3
CONCENTRATED JUICES 350 ML		
Guava	3	-
Pineapple	3	-
Orange	3	-
Mango	3	-
Cranberry	3	-
Apple	3	-

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WATER		PRICE	AI
Still Water	1500 ml	3	-
Still Water	500 ml	2	-
Evian	750 ml	8	4
San Benedetto	750 ml	9	5
San Pellegrino	750 ml	9	5
Perrier	750 ml	9	5

COFFEE & CHOCOLATE

Cappuccino	7	-
Café Latte	7	-
Iced Coffee	7	-
Iced Mocha	7	-
Espresso Macchiato	7	-
Hot Chocolate	7	-
Americano	7	-
Single Espresso	7	-
Double Espresso	9	-

TEA

Sencha Green	5	-
Mint & Rosehip	5	-
Chamomile	5	-
Ginger & Honey	5	-
Peach & Lemongrass	5	-
English Breakfast	5	-
Earl Grey	5	-

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CIGARS

Over the centuries, cultivating and rolling cigars in Cuba became art, and since the 19th century, it developed into a full-blown industry.

The country is still considered by many to produce the finest cigars in the world. Cuba has a very long history, the usage of cigar bands - the paper ring placed near the tip of the cigar with the brand and a pattern - is a relatively new phenomenon.

Pairing the right cigar with the right rum is comparable to pairing the right wine with the right food.

And when it's right, it's a mesmerizing sensation for the senses.

	PRICE
COHIBA SIGLO I Maintain the elegance of a larger Cohiba, and is full of woody, spicy and sweet flavours.	55
COHIBA SIGLO II Mild chocolate flavour that combines with notes of honey and delicate spice.	62
EPICURE NO.1 The flavours were surprisingly rich given the light body, a sophisticated blend of wood that mingled with sweet spice and touches of honey.	59
MONTECRISTO NO. 4 Offering prominent flavours of creamy coffee, cocoa and sweet vanilla.	55
PARTAGAS. 4 The body hovering around medium in the first half and rich with flavours of cocoa, cedar and sweet baking spice.	65

SHISHA

Shisha or Hookah has been used to smoke tobacco and other substances for at least four centuries, originating in ancient Persia and India. By the 19th century, Turkish women of high society used hookahs as status symbols; they can often be seen in the art of the era. As time went on and people from the Middle East, India, and Persia immigrated to Europe, hookah cafes began appearing in European cities. Today, hookah bars and cafes are quite popular in many parts of Britain, France, Spain, Russia, and throughout the Middle East and are growing in popularity in the United States. Originally created as a theoretically less harmful method of tobacco use, it was suggested, "Smoke should first be passed through a small receptacle of water so that it would be rendered harmless." Thus, the widespread, unsubstantiated belief that the practice is safe and is as old as the hookah itself.

FLAVORS	PRICE
Mint	32
Blueberry	32
Orange	32
Watermelon	32
1001 Night	32
Bombay Pan Masala	32
Strawberry	32
Double Apple	32

ALL-INCLUSIVE BEVERAGE MENU

COCKTAILS

CLASSIC MARTINI

Gin or Vodka, Dry Vermouth

DIRTY MARTINI

Gin, Dry Vermouth, Olive Brine

PASSION FRUIT MARTINI

Vodka, Passion Fruit Purée, Passion Fruit Syrup

TOM COLLINS

Gin, Fresh Lemon Juice, Soda Water

DAIQUIRI

White Rum, Fresh Lime Juice

CLASSIC MOJITO

White Rum, Soda Water, Fresh Lime Wedges, Mint Leaves
Brown Sugar

CAIPIRINHA

Cachaça, Fresh Lime Wedges, Brown Sugar

CAIPIROSKA

Vodka, Fresh Lime Wedges, Brown Sugar

TEQUILA SUNRISE

Tequila Silver, Orange Juice, Grenadine Syrup

ORANGE MOJITO

White Rum, Lime Wedges, Mint Leaves, Orange Wedges
Brown Sugar

WHISKEY SOUR

Bourbon Whiskey, Fresh Lemon Juice, Sugar Syrup

CLASSIC MARGARITA – FROZEN OR SHAKEN

Tequila Silver, Triple Sec, Fresh Lime Juice

BLOODY MARY

Vodka, Tomato Juice, Lime Juice, Worcestershire Sauce, Celery
Salt & Black Pepper

MOCKTAILS

COOL BREEZE

Lemongrass, Mint Leaves, Passion Fruit, Bitter Lemon
Passionfruit Syrup

VIRGIN MOJITO

Fresh Lime Wedges, Fresh Mint, Soda Water

PINEAPPLE COBBLE

Lime Juice, Pineapple Juice, Soda Water, Strawberry Syrup

CINDERELLA

Orange Juice, Pineapple Juice, Fresh Lemon Juice, Soda Water
Grenadine Syrup

LEMONADE SWEET & SALT

Fresh Lemon Juice, Soda Water, Salt & Sugar

WATER

Still Water 1500 ml

Still Water 500 ml

SOFT DRINKS

Coca-Cola

Coke Zero

Diet Coke

Tonic Water

Soda Water

Bitter Lemon

Ginger Ale

Fanta Orange

Sprite

CONCENTRATED JUICES 350 ML

Guava

Apple

Mango

Orange

Cranberry

Pineapple

APERITIF - 30ML

Forteli Bianco

Forteli Rosso

VODKA - 30ML

Hedges & Butler

Magic Ice

GIN - 30ML

Hedges & Butler

South Bank

RUM – 30ML

Ron Caldos White

Ron Caldos Dark

WHISKEY - 30ML

Clan MacGregor

Piper Scotch

COGNAC - 30ML

Napoléon XO

Nobleman Reserve

TEQUILA - 30ML

La Chica Silver

La Chica Gold

BEER

Carlsberg Can

Carlsberg Draught

WINE BY THE GLASS

Standard Measure for Wine by the Glass is 150 ML

WHITE WINE

2018 Shortwood Chenin Blanc, South Africa

2018 Longchamps Vin De Chardonnay, France

2018 Sandalford Estate Reserve Sauvignon Blanc, Australia

2020 Emotivo, Pinot Grigio, Italy

RED WINE

2016 Sandalford Margret River Shiraz, Australia

2016 Sandalford Cabernet, Merlot, Australia

NV Longchamps Vin De Rouge, France

2020 Peter Meyer Rheinhessen Pinot Noir, Germany

ROSÉ WINE

2016 Sandalford Margaret River Rosé, Australia

COFFEE & CHOCOLATE

Cappuccino, Café Latte

Iced Coffee, Iced Mocha

Espresso Macchiato

Chocolate (Hot or Cold)

Americano, Single Espresso

Double Espresso

TEA

English Breakfast, Earl Grey

Sencha Green, Mint & Rosehip

Chamomile, Ginger & Honey

Peach & Lemongrass, Darjeeling

KIDS ALL-INCLUSIVE BEVERAGE MENU

MOCKTAILS

VIRGIN MOJITO

Fresh Lime Wedges, Fresh Mint, Soda Water

PINEAPPLE COBBLE

Lime Juice, Pineapple Juice, Soda Water, Strawberry Syrup

CINDERELLA

Orange Juice, Pineapple Juice, Fresh Lemon Juice, Soda Water
Grenadine Syrup

SHIRELY TEMPLE

Sprite, Lime Juice, Grenadine Syrup

LITTLE PRINCESS

Guava, Pineapple, Passionfruit, Sprite

LITTLE SPIDEY

Apple Juice, Cranberry Juice

SPONGE BOB

Mango, Guava, Pineapple, Grenadine Syrup

MILK SHAKES 200 ML

Chocolate

Strawberry

Vanilla

Banana

WATER

Still Water

SOFT DRINKS

Coca-Cola, Coke Zero, Diet Coke

Sprite, Fanta Orange

Soda Water, Ginger Ale, Bitter Lemon

CONCENTRATED JUICES 200 ML

Guava, Pineapple, Cranberry

Apple, Orange, Mango

FLAVORED ICED TEA 200 ML

Strawberry

Peach

Lemon

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Wine List

We bring to you the best value for money propositions, the wines that consistently over deliver on the promises they make; of great taste, enjoyment and creating memories much larger than just a simple drink on the beach.

We put the same care in choosing wines by the glass for your meal.

There are interesting and food friendly wines in this selection reflecting the mood of the outlet and the cuisine proposed. The wine list is arranged according to grape variety or specific styles in each category.

Our service team would be happy to assist you in making the right decision, should you need any help.

We truly hope you enjoy your wine experience.

Champagnes

Vintage & Non-Vintage

		PRICE
2002	Dom Perignon, France	800
NV	Ruinart Blanc de Blancs, France	350
NV	Cattier Brut Antique Rose Cru, France	300
NV	Louis Roederer Brut Premier, France	250
NV	Billecart-Salmon, Brut Réserve, France	265
NV	Veuve Clicquot Yellow Label, France	250
NV	Victoire Prestige Brut, France	235
NV	Moët & Chandon Impérial, France	230
NV	Taittinger Brut Reserve, France	185

Rosé Champagne

NV	Laurent - Perrier Cuvee Rose Brut, France	320
NV	Billecart-Salmon, Brut Rosé, France	280
NV	Moët & Chandon, Rosé Imperial Brut, France	270
NV	Taittinger Prestige Rose, France	240

Sparkling Wine

NV	Prosecco Superior Valdobbiadene Brut, DOCG, Italy	95
NV	Henkell Trocken Dry Sec, Germany	70
NV	Atto Primo Brut, Italy	49
NV	Don Luciano Moscato Rosé, Spain	49

White Wines

Chardonnay

PRICE

2018	Domaine Du Colombier Chablis Premier Cru 'Vaucoupin, France	140
2017	Jean-Paul & Benoît Droin Chablis, France	115
2018	J. Moreau & Fils Petit Chablis, France	105
2017	Lange Twins Sand Point Chardonnay, USA	102
2017	Springfield Estate Wild Yeast Chardonnay, Robertson, South Africa	99
2019	Langmeil 'Spring Fever' Chardonnay, Australia	99
2017	Babich Hawke's Bay Chardonnay, New Zealand	95
2018	Lutzville Chardonnay, South Africa	85
2017	Undurraga Aliwen Reserva Chardonnay, Chile	60
2017	Zonin Chardonnay, Friuli Aquileia, Italy	55

Sauvignon Blanc

2016	Domaine Fournier Père et Fils, France	135
2020	Brillo Del Dia Sauvignon Blanc, Spain	125
2018	Stella Bella Semillon - Sauvignon Blanc, Margaret River, Australia	93
2017	Bonterra Sauvignon Blanc, Mendocino, USA	89
2019	Rongopai Marlborough Sauvignon Blanc, New Zealand	78
2018	Bodega Norton Finca La Colonia Sauvignon Blanc, Argentina	75
2018	Stoneburn, Marlborough, New Zealand, Sauvignon Blanc	60
2018	Santa Rita 120 Sauvignon Blanc, Chile	60
2018	Santa Julia Sauvignon Blanc, Argentina	60
2018	Paul Sapin Maison Belleruche Sauvignon Blanc, France	57
2015	Mommessin Sauvignon Cuvée Saint Pierre Vin De, France	55

Riesling

PRICE

2017	Leon Beyer Les Classiques Riesling, France	120
2019	Dr. Bürklin-Wolf Riesling Trocken, Germany	120
2015	Urziger Wurzgarten Riesling Spatlese, Mosel, Germany	88
2017	Chateau Ste. Michelle Riesling, USA	85
2018	Peter Meyer Riesling, Germany	60

Chenin Blanc

2017	Marc Bredif Vouvray Loire Valley Chenin Blanc, France	95
2017	Capelands Whitestone Chenin Blanc, South Africa	85
2018	Kleine Zalze Cellar Selection Chenin Blanc Stellenbosch, South Africa	65
2019	Babylon's Peak Dryland Bushwine Chenin Blanc, South Africa	60

Pinot Grigio

2016	Masi 'Masianco' Pinot Grigio Verduzzo delle Venezie IGT, Italy	95
2018	Castello Banfi 'Placido' Pinot Grigio IGT Venezie, Italy	65
2019	Zonin '20 Ventiterre' Pinot Grigio, Delle Venezie, Italy	62

White Blends

2017	Château Marjosse, Bordeaux Blanc, France	152
2016	Villa Antinori Bianco, Italy	130
2017	Dr. Bürklin-Wolf Weissburgunder, Germany	125
2017	Martin Codax Albarino, Rias Baixas DO, Spain	115
2018	Inama Soave Classico DOC Veneto Garganega, Italy	98
2018	Tenuta del Melo, Gavi DOCG, Italy	90
2017	Torres Vina Esmeralda, Catalunya DO, Spain	90
2018	Zuccardi Serie A Torrontes, Argentina	75
2018	Deakin Estate Artisan's Semillon, Sauvignon Blanc, Australia	49
2017	Sandalford WM Late Harvest 2017, Australia	45

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Red Wines

Merlot

PRICE

2014	Château Marjosse, Bordeaux Aoc, France	160
2017	Torres Atrium Merlot, Penedes DO, Spain	88
2018	Paul Sapin Maison Belleruche Merlot, France	65
2017	Mommessin Vin De France Merlot Rouge, France	55

Cabernet Sauvignon

2014	Inglenook Cabernet Sauvignon, USA	450
2014	Cakebread Cellers Cabernet Sauvignon, USA	380
2015	Bakestone Cellers Cabernet Sauvignon, USA	175
2015	Chateau Ste. Michelle Cabernet Sauvignon, USA	97
2016	Bonterra Cabernet Sauvignon, USA	90
2019	Santa Rita Gran Hacienda Cabernet Sauvignon, Chile	85
2015	Bodega Norton Reserva Cabernet Sauvignon, Argentina	80
2018	Santa Rita 120 Cabernet Sauvignon, Chile	75
2014	Jacob's Creek Cabernet Sauvignon, Australia	65

Malbec

2017	Finca Las Moras Black Label Malbec, Argentina	85
2015	Masi Passo Doble Malbec, Argentina	85
2018	Santa Julia Malbec, Argentina	58

Pinot Noir

2015	Haus Klosterberg Pinot Noir, Germany	180
2014	Dr. Burklin Wolf Pinot Noir, Germany	160
2016	Lange Twins Sand Pinot Noir, USA	95
2017	Pascal Jolivet Attitude Pinot Noir, France	95
2018	Stone Burn, Pinot Noir, New Zealand	80

2017	Bonus Passus, Chateauneuf du Pape, France	180
2015	Louis Jadot Beaujolais-Villages, Gamay 'Combe aux Jacques', France	120
2010	Le Caniette Nero di Vite, Italy	120
2016	Alba De Lucas temp Rioja Reserva, Spain	120
2015	Rutherford Ranch Predator Old Vine Zinfandel, USA	105
2017	Masi 'Bonacosta' Valpolicella Classico DOC, Italy	99
2017	Marc Bredif Chinon, Loire Valley, France	95
2014	Mullineux 'Kloof Street' Rouge, Swartland, South Africa	95
2018	Emilio Moro Finca Resalso, Spain	95
2014	La Demoiselle de By, France	95
2015	Langmeil 'Steadfast' Shiraz, Cabernet, Australia	95
2016	Martin Codax Mencia, Cuatro Pasos Bierzo DO, Spain	90
2017	Marchesi de Frescobaldi 'Pater' Sangiovese, Italy	86
2018	Rongopai Hawke's Bay Merlot, New Zealand	82
2017	Babich Merlot Cabernet, Hawke's Bay, New Zealand	80
2017	Kanonkop Kadette Cape Blend, South Africa	80
2018	Castello Banfi Placido Montepulciano d'Abruzzo, Italy	70
2018	Ricasoli Chianti DOCG Chianti, Italy	65
2018	Deakin Estate Artisan's Blend Shiraz – Viognier, Australia	52
2016	Sandalford Cabernet, Merlot, Australia	45

Pinotage

2018	Lutzville Pinotage, South Africa	80
2018	Kleine Zalze Pinotage Stellenbosch, South Africa	65

Shiraz

2018	Stonefish Shiraz, Australia	70
2016	Sandalford Mar River Shiraz 2016, Australia	45

Kosher Wine

2014	Unorthodox Merlot, Cabernet Sauvignon, Paarl South Africa	85
2017	Unorthodox Sauvignon Blanc, Paarl, South Africa	85

Rose Wines

2018	Domaines by. Ott Côtes de Provence 'Les Domaniers' Rose France	135
2018	Château d'Esclans Whispering Angel Rose, France	110
2019	Darling Cellar Merlot Rose, South Africa	85
2018	Babich Marlborough Pinot Noir Rose 2016, New Zealand	75
2019	Santa Rita 120 Reserva Especial Rosé, Chile	70
2018	Maison Belleruche, Syrah Rosé France	65
2019	Wishbone Sauvignon Rose, New Zealand	65
2018	Finca La Colonia Rosado, Argentina	55
2017	Gallo Family Vineyards, White Zinfandel USA	52
2017	Sandalford Margaret River Rose 2016, Australia	45

Sweet Wines

2019	Langmeil Live Wire Riesling, Italy	110
2013	Castellare S.Niccolo Vinsanto del Chianti Classico DOC, Italy (375 ml)	39
NV	Sandeman Tawny Port, Portugal	85

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Wine by the Glass

Standard Measure for Wine by the Glass is 150ml

Sparkling Wine

		Price
NV	Don Luciano Moscato Rosé, Spain	10
NV	Atto Primo, Brut, DOCG Italy	10

White Wine

2018	Shortwood Chenin Blanc, South Africa	9
2018	Longchamps Vin De Chardonnay, France	9
2018	Sandalford Estate Reserve Sauvignon Blanc, Australia	9
2020	Emotivo, Pinot Grigio, Italy	10

Red Wine

2016	Sandalford Margret River Shiraz, Australia	9
2016	Sandalford Cabernet, Merlot, Australia	9
NV	Longchamps Vin De Rouge, France	9
2020	Peter Meyer Rheinhessen Pinot Noir, Germany	10

Rose Wine

2016	Sandalford Margaret River Rosé, Australia	9
2020	False Bay Whole Bunch Cinsault - Mourvèdre Rosé, South Africa	12



Menu

A new thoughtful creation that offers an elegant experience to Grill and pushes the standards and is dedicated to satisfying cravings and cater an atmosphere beyond expectations.



	PRICE
ZUCCA V Roasted Pumpkin Soup with Parmesan Cheese	16
SEAFOOD BROTH Seafood & Vegetables with Clear Consommé	18
TUNA TARTAR Yellow-Fin Tuna with Asian Marination, Mixed Green, Vegan Crackers and Avocado Purée	18
GREEK SALAD V Baby Romaine Lettuce, Cucumber, Cherry Tomato, Olives, Feta Cheese With Olive Dressing	18
TOMATO MOZZARELLA V Fresh Tomato Sliced with Buffalo Mozzarella, Mesclun, Basil Pesto and Balsamic Glazed	18
TEMPURA PRAWNS Buttered Fried Prawns & Vegetables with Soy	20
BEEF CARPACCIO WITH MESCLUN AND PARMIGIANINO Beef Slice with Mesclun Lettuce, Parmigiana with Oil Dressing	24
SEARED SCALLOPS With Sauteed Green Peas, Saffron Butter	26
SEAFOOD SALAD N Mixed Seafood with Carrot, Cucumber, Tomato, Romain Heart and Sweet Chili Dressing	28

A Alcohol **N** Nuts **V** Vegetarian

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Mains

PRICE

GRILLED SEARED SALMON STEAK Served with Mashed Potato, Grilled Vegetables and Creamy Lemon Butter Sauce	42
PAN SEARED REEF FISH FILLET Served with Saffron Risotto and Mesclun and Garlic Oil	36
GRILLED TIGER PRAWNS Ribbon of Vegetables, Pumpkin Purée and Tomato Sauce	44
SAUTEED BUTTERED CALAMARI Calamari Flower, Aglio E Oilio Linguine and Shaves Parmesan	38
BAKED WHOLE FISH FOR 2 Choice Of Marination's: Maldivian, Onion & Garlic or Asian Served with Garden Green Salad and Steamed Rice	99

Side Dishes

Grilled Beans	8
French Fries	8
Roasted Potato	8
Creamy Spinach	8

A Alcohol N Nuts V Vegetarian

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From the Lava Grill

PRICE

SURF & TURF Beef, Chicken, Prawns, Calamari & White Fish Served With Garden Greens, Steamed Rice and Garlic Butter	139
GRILLED MIXED SEAFOOD PLATTER Half Lobster, Prawns, Calamari, Scallops, Mussels, Reef Fish and Tuna Served With Garden Greens, Steamed Rice and Garlic Butter	120
GRILLED HALF LOBSTER Marinated Lobster with Asparagus, Tomato with Garlic Rice and Saffron Butter	45
GRILLED FULL LOBSTER Marinated Lobster with Asparagus, Tomato with Garlic Rice and Saffron Butter	99
GRILLED BEEF MEDALLIONS (200 G) Marinated Grilled Mushroom, Onion and Veal Jus	46
GRILLED LAMB CHOPS Served with Cous Cous, Grilled Tomato and Mint Gravy	42
BRAISED BEEF STRIPLOIN Teriyaki Infused Vegetables and Garlic & Cilantro Rice	42
ROASTED CHICKEN LEG Slow Cooked Chicken with Cajun Mash and Chilled Home-Made BBQ Sauce	42
GRILLED TUNA STEAK With Rice Congee, Spinach & Garlic Oil	38

A Alcohol N Nuts V Vegetarian

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Desserts

PRICE

CHILLED CHOCO BALL **N**

20

Ripe Banana Dip in Ganache with Desiccated Coconut and Vanilla Ice Cream

CHOCOLATE FINGER **N**

20

Chef Special Chocolate Baton, Flour Paper, Cake Crumble and Coconut Sorbet

BANANA SPLIT **N**

20

Grilled Banana with Trio of Ice Cream, Roasted Coconut and Almond

TROPICAL FRUIT SALAD

18

Mixed Brunoises Fruit Whipped Cream and Strawberry Syrup

Homemade Ice Cream (Per Scoop)

Vanilla

5

Strawberry

5

Chocolate

5

Banana

5

Homemade Sorbet (Per Scoop)

Coconut

5

Lemon

5

Raspberry

5

Mango

5

A Alcohol **N** Nuts **V** Vegetarian

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