

# FLAMES

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GRILL HOUSE

# FRESH AND TASTY

<b>CLASSIC CAESAR SALAD   S,G,D</b>	22.00
Romaine, rustic garlic croutons, bacon, boiled egg, parmigiano reggiano caesar salad dressing	
with grilled prawns	28.00
with smoked salmon	28.00
<b>PRAWN COCKTAIL   S</b>	30.00
Prawns with endives, red peppers, olives, and pomegranate marie rose sauce	
<b>CEVICHE OF REEF SNAPPER   S</b>	20.00
White shallots, rocket leaves, tigers milk	
<b>TUNA TATAKI   S</b>	22.00
Seared yellowfin tuna on niçoise with yuzu vinaigrette	
<b>BUFFALO CHICKEN PEPITES   D SP</b>	26.00
Fried habanero chili and shallots dumplings with tartar sauce	
<b>CHILI CHEESE NACHOS   D</b>	20.00
Fresh tortilla chips served with avocado, tomato, onion chili and meat with beans, cheese sauce and jalapeños	
<b>LOBSTER BISQUE   S,G,A</b>	26.00
Enhanced with hennessy	
<b>SHITAKE MUSHROOM   DV</b>	20.00
Delicate mushroom soup with herb grissini	

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts (G) Gluten (S) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free (A) Alcohol

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a la carte menu is applicable with 20% discount for AI & FB meal plans

# CUTS & RIBS

Flame Grill prides itself on sourcing the best beef from all regions and pastures of Australia and US. Specialty beef is cooked over a lava fire grill, served with a selection of mustards and salts. Each cut is hand-trimmed of all visible fat and perfectly sized for easy preparation.

## **GRASS-FED AUSTRALIAN, QUEENSLAND**

AMH Pasture fed, livestock bred, and raised on the finest pastures of Central Queensland. Hand-picked cuts of 100% Australian premium beef; perfect balance of natural tenderness and rich flavor

Beef tenderloin 220g	55.00
Striploin steak 230g	60.00
Rib Eye 280g	65.00

## **NEBRASKA BLACKANGUS / GF 150 DAYS**

All Natural Angus steaks directly from the great plains of Nebraska USA. Black Angus is well-flavored, lean and features the moderate tenderness that is the hallmark of Angus cuts.

<b>Sirloin 200g, - Marble Score 5+ GF</b>	75.00
<b>Tenderloin 200g, Marble Score 5+ GF</b>	80.00

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### **GRAIN-FED US WAGYU /GF 300+ DAYS**

The ultimate in tender, it has a fine buttery texture and a wonderfully mild flavour, putting it in the top tier of steak cuts.

**Sirloin 230g, -Marble Score 5+|GF**

90.00

**Ribeye 230g - Marble Score 6-7+**

95.00

Includes two regular sides of your choice.

### **SIDES**

Jacket potato, Creamy Mash Potato, Hand Cut Fries,  
Asparagus, Grilled Vegetable Skewer, Corn on the cob

### **MUSTARD**

Hot English Mustard, Dijon Mustard, Pommery Mustard, Horseradish

### **SALT**

Molden sea salt, Himalayan Salt, Smoked Salt, Black Lava Sea Salt, Flor de Sal

### **SAUCES**

Madagascar Pepper, Madeira, Béarnaise, Morello Mushroom, Chimichurri,  
Café de Paris

### **MULWARA LAMB RACK**

70.00

Rosemary gravy, asparagus and honey glazed carrots, skordalia

### **CORN FED SPRING CHICKEN**

40.00

Madaira sauce, potato wedges, ginger broccoli

### **BBQ SPARERIBS**

45.00

Slow-cooked, hand-cut chips and mixed salad, honey BBQ or JD BBQ sauce

### **BOSS BURGER |**

28.00

Angus beef patty, bacon, lettuce, cheese, tomato, pickles and boss sauce,  
aioli

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# FISH & SHELLS

## Sustainable Practices

We make every effort in bringing sustainably sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepare them in ways that respect and maintain their quality, freshness, and pureness. For seafood, we source fresh reef fish, tuna and lobster from local fishermen to your plate by supporting the local communities.

<b>GRILLED LOCAL WAHOO MEDALLIONS &amp; SCALLOPS   S</b> Asparagus, hollandaise, vierge	42.00
<b>FISH OF THE DAY Approx.; 650g   S</b> Daily fresh catch, garlic rice, fresh salad	40.00
<b>YELLOWFIN TUNA STEAK   S</b> Hotchpotch potato, lemon beurre blanc, salsa fresca	55.00
<b>GRILLED COLOSSAL PRAWNS   S</b> Asparagus, hotchpotch potato, lemon beurre blanc	50.00
<b>MALDIVIAN SPINY LOBSTER   S</b> Approx.; 700g, champagne cream sauce or garlic cream sauce, grilled vegetables	125.00
<b>OCEAN PLATTER   S</b> (serves two) grilled lobster tail, prawns, sea bass, calamari, scallops, crab with grilled vegetable with salmoriglio sauce	210.00

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# GREEN & ROOTS

<b>GRILLED VEGETABLE SKEWER</b>	32.00
Peppers, zucchini, cherry tomato with mushrooms, hotchpotch, chimichurri and baba ganoush	
<b>SPINACH &amp; MUSHROOM CRÊPES G</b>	32.00
Porcini mushroom, wilted spinach, creole sauce	
<b>VEGAN RAVIOLI V, G</b>	34.00
Roast eggplant ravioli, almond cream tomato sauce	
<b>IMPOSSIBLE BURGER   G</b>	24.00
plant-based burger patty (that looks and taste like meat), greens, tomato, cheddar, grilled onion, mayo and hand cut fries	

# SWEET & ICE

<b>CHOCOLATE SURPRISE  D, N</b>	18.00
Chocolate spear, hidden praline mousse with hazelnut crunch, mint ganache	
<b>ISLAND DREAM   D</b>	18.00
Coconut tapioca pudding with mango, roasted sea almond	
<b>LAVA CAKE   D</b>	18.00
Molten lava cake, vanilla bean ice cream, passion fruit sauce	
<b>TONKA BEAN CRÈME BRULEE   D</b>	16.00
with berries	
<b>YOUR FAVORITE FLAVOURS   per scoop-D</b>	4.00
Salted caramel, Rum and raisin, Pistachio, Mango Sorbet, Coconut Sorbet, Lemon Sorbet	
<b>SEASONAL FRUIT MEDLEY</b>	18.00

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# AI MENU

## **CEVICHE OF REEF SNAPPER S**

White shallots, rocket leaves, tigers milk

## **CHILLI CHEESE NACHOS**

Fresh Tortilla Chips served with avocado, tomato, onion, chilli bean, cheese sauce and jalapeños

## **SHITAKE MUSHROOM V**

Leek and apple soup served cold with chives

## **CLASSIC CAESAR SALAD S, G, D**

Romaine,bacon,egg, rustic garlic croutons, parmigiano reggiano  
Caesar salad dressing

## **SOUP OF THE DAY**

## **AUSTRALIAN BEEF TENDERLOIN OR STRIPLOIN**

with duo of mushroom and bearnaise sauces

## **CATCH OF THE DAY S**

Daily fresh catch, served with garlic rice and a fresh salad

## **YELLOWFIN TUNA STEAK**

Hotchpotch potato, lemon beurre blanc, salsa fresca

## **GRILLED CHICKEN PLANCHA**

Lemongrass and ginger sauce, colcannon

## **BBQ SPARE RIBS P**

Smokey grilled spare ribs, corn on the cob, mixed salad

## **SPINACH & MUSHROOM CRÊPES G**

Porcini mushroom, wilted spinach, creole sauce

# AI MENU

## **CHOCOLATE CLASSIC | D, N**

Walnut chocolate brownie, vanilla ice cream, hazelnut crunch

## **ISLAND DREAM | D**

Coconut tapioca pudding with mango, roasted sea almond

## **PINEAPPLE CRUMBLE PIE | D**

with vanilla ice cream

## **SELECTION OF ICE CREAM | per scoop- D**

Soy coconut sorbet, Rum and raisin, Pistachio, Chocolate, Vanilla, Strawberry

## **SEASONAL FRUIT MEDLEY**

## **DESSERT DU JOUR |**

Today's special dessert. Please ask the waiter for details





# Main Beverage Menu

'To beer, or not to beer.'

**ALL-INCLUSIVE**

## SIGNATURE COCKTAILS

### **Nova Cooler**

Rum, pineapple, passion fruit syrup, topped with soda

### **Passionita**

Vodka, passionfruit, pineapple juice, vanilla & mint

### **Dark & Storm**

Dark rum, ginger ale, lime juice, bitters, grenadine

### **Piña La Uva**

Vodka, sauvignon blanc, passionfruit, pineapple juice, lime

### **Summer Zest**

Gin, apple juice, fresh cucumber, elderflower liqueur, orange-flower syrup, lime juice

### **Blue Lagoon**

Vodka, blue curacao, lime juice & sprite

## CLASSIC COCKTAILS

Aperol Spritz

Margarita

Mojito

Caipirinha

Gin Fizz

Piña Colada

Cosmopolitan

## BUBBLE COCKTAILS

Kir Royal

Bellini

Mimosa

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## MOCKTAILS

### **Green Sublime**

Apple, pineapple, lime, sprite

### **Sun Shine**

Sprite, orange juice, lime juice, grenadine syrup

### **Mint Delight**

Ginger ale, cucumber, mint, sour mix

### **Cranberry Cooler**

Cranberry juice, orange juice, sour mix

### **Berry Colada**

Mango juice, coconut powder, strawberry syrup

### **Maldivian Passion**

Mango, passionfruit, watermelon, orange, lime, soda

## SHOOTERS

B-52 – Baileys, Kahlua, Triple Sec

Kamikaze - Vodka, Triple Sec, Sweet & Sour

## HOUSE WINE BY THE GLASS

### SPARKLING

Col de' Salici, Prosecco brut, Glera, Italy

### WHITE

Feinherb Weinhaus Röss Rheingau, Riesling Germany

Muga Blanco Rioja, Macabeo Spain

### RED

Stonefish Cabernet Sauvignon, Frankland River, Australia

Finca Las Moras Black Label Malbec San Juan, Argentina

### ROSE

Chateau Minuty 'M Cotes de Provence, Shiraz, Cinsault Grenache, France

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## **SPIRITS AND LIQUORS**

Selection of House brands - Gin, Rum, Tequila, Vodka & Whisky

## **BEERS**

Carlsberg Draught

Lion Draught

## **CHILLED JUICE**

Orange, Pineapple, Guava, Grapefruit, Mango, Apple, Cranberry

## **SOFT DRINKS**

Coca Cola, Fanta, Sprite, Ginger Ale, Zero Coke, Bitter Lemon, Soda, Tonic

## **TEA SELECTION**

English Breakfast, Earl Grey, Cinnamon, Sencha Green, Pepper Mint

Jasmine Green, Chamomile

## **COFFEE**

Espresso, Macchiato Cappuccino, Americana, Latte

## **WATER**

Bon Aqua Still

Bon Aqua Sparkling

'I have mixed drinks  
about feelings.'

**MAIN BEVERAGE MENU**

# SIGNATURE COCKTAILS ✱

<b>Nova Treasure</b>	10.00
Gin, Aperol, lemon juice, egg white, house made mango syrup & aromatic bitters	
<b>Green Mist</b>	10.00
Spicy rum, apple liqueur, apple cider, lime, cinnamon, sprite	
<b>Berry Twist</b>	10.00
Vodka, raspberries, strawberry, passion fruit & lime	
<b>Cucumber Refresher</b>	10.00
Gin, elderflower liqueur, cucumber, mint leaves, lime purée, splash ginger	
<b>Blue Shark</b>	10.00
Gin, triple sec, blue curacao, lime, sugar, pineapple juice	
<b>Summer Relief</b>	10.00
Gin, elderflower liqueur, honey, grapefruit	
<b>Watermelon Summer</b>	10.00
Vodka, watermelon, lime, sugar, mint	
<b>Chili Honey Colada</b>	10.00
Spiced rum, pineapple mix, chili honey, orange juice	
<b>Tequila Loves Me</b>	10.00
Tequila blanco, passion fruit liqueur, mango purée, sugar syrup, lemon juice	
<b>Hithi Foni</b>	10.00
Maker's Mark, hennessy, creme de banana, vanilla syrup, cold brew & aromatic bitters	
<b>The Pool Party</b>	10.00
Malibu, blue curacao, pineapple and lime juice	
<b>Clover Club</b>	10.00
Gin, raspberry syrup, egg white, lemon juice	
<b>Peach &amp; Rosemary Blossom</b>	10.00
Bourbon Whiskey, peach purée, lemon wedges, rosemary syrup	

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## MOCKTAILS \*

<b>Pandan Slings</b>	9.00
Pandan syrup, ginger syrup, coconut cream, pineapple purée & juice, fresh milk	
<b>Bahama Mama</b>	9.00
Coconut cream, banana purée, passion purée, mango & guava juice, grenadine	
<b>Sweet Something</b>	9.00
Banana purée, coconut cream, pineapple & lime juice	
<b>Maldivian Fizz</b>	9.00
Orange juice, pineapple juice, grenadine	
<b>Pine Honey Basil</b>	9.00
Pineapple blended with basil, lime, pineapple juice & honey	
<b>Cucumber Spritzer</b>	9.00
Cucumber, coconut water, mint leaves, elderflower, soda water	



## IRISH & AMERICAN WHISKEY

Jim Beam Black Label	7.00
Jameson	9.00
Jack Daniels *	10.00

## SINGLE MALT WHISKY

Glenlivet Pure Single Malt	8.00
Glenfiddich 12 Years	8.00
Maccallan 12 Years *	20.00

## LIQUEURS & DIGESTIFS

Fernet Branca	8.00
Cherry Brandy	8.00
Apricot Brandy	8.00
Sambuca *	9.00
Kahlua *	9.00
Peach Schnapps *	9.00
Baileys Irish Cream *	10.00
Drambuie	8.00
Grappa	8.00
Crème De Menth	8.00
Crème De Café	8.00
Crème De Cassis	8.00
Limoncello	8.00
Cointreau	8.00
Grand Marnier *	10.00
Southern Comfort	8.00
Jagermeister *	10.00
Grappa Prosecco *	10.00

## SCOTCH WHISKY

River Queen	7.00
Johnnie Walker Red Label	7.00
Chivas Regal	7.00
Johnnie Walker Gold Label *	12.00
Johnnie Walker Blue Label *	40.00
Laphroaig *	15.00
Maker's MarkRoyal Salute *	15.00
Chivas Regal Royal Salute *	20.00

## COGNAC, ARMAGNAC CALVADOS & BRANDY

St Remy Brandy	7.00
Napoleon Brandy	7.00
Maitre Pierre Calvados	8.00
Hennessey VS *	9.00
Courvoisier VSOP *	12.00
Remy Martini VSOP *	12.00
Napoleon XO *	14.00
Hennessey VSOP *	15.00
Chabot Armagnac XO *	12.00

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## GIN

Gordon's London Dry	7.00
Bombay Sapphire	8.00
Beefeater	7.00
Hendricks*	9.00
Tanqueray*	9.00
Monkey 47*	12.00

## TEQUILA

Jose Cuervo White	7.00
Jose Cuervo Gold	7.00
Patron Silver*	8.00
Patron Gold*	9.00

## VODKA

Smirnoff Red	7.00
Stolichnaya	7.00
Finlandia	8.00
Absolute Blue	9.00
Sky 90 Vodka*	10.00
Grey Goose*	11.00

## APERITIF

Martini Dry, Rosso & Bianco	7.00
Ricard*	7.00
Pernod	7.00
Aperol*	7.00
Campari	7.00
Pimm's No1	7.00
Benedictine	7.00

## BEERS & CIDERS

Lion	7.00
Carlsberg	7.00
Heineken	7.00
Corona*	9.00
Erdinger Dunkel*	10.00
Magners Cider Beer*	12.00

## RUM

Havana Club	7.00
Captain Morgan Dark	7.00
Captain Morgan Spiced Gold	7.00
Malibu	8.00
Bacardi White	8.00
Bacardi Gold	8.00
Myer's Dark Rum	8.00
Plantation Original*	9.00
Havana Club 7 years Dark Rum*	9.00
Flor de Cana	12.00
Ron Zacapa	14.00

'Maybe coffee is  
addicted to me...'

**NON-ALCOHOLIC**

## SOFT DRINKS

Coca Cola, Zero Coke, Fanta	5.00
Sprite, Soda, Bitter lemon, Tonic	5.00
Ginger Ale	5.00
Red Bull *	8.00

## SHAKES \*

Coco Vanilla - fresh coconut water, vanilla ice cream & honey	10.00
Red Mist - Strawberry shake with marsh-mellow	10.00
Salted Caramel Shake - vanilla blended with caramel syrup	10.00

## SMOOTHIES \*

Berry Brainstorm Power - mix berries added with fresh orange juice & yogurt	10.00
Tropical Five fruit smoothie - mix of seasonal fruit, yogurt	10.00

## SIX-PACK \* SMOOTHIES

Zinc the Peanut - vanilla flavor 100% whey protein powder and natural yogurt & Banana	12.00
Delicious Chocolate - double rich chocolate flavor whey protein with berries & natural yogurt	12.00

## FRESH JUICES \*

Orange, Pineapple, Apple	8.00
Mango, Watermelon, Papaya	
Fresh Coconut	10.00

## FRESH BY THE JUICERY \*

Coco Cumber - celery, lime cucumber, coconut water	12.00
Morning Elixir - beetroot, lime ginger	10.00
Immune Booster - lemon, lime ginger, turmeric, coconut water	12.00
Minty Refresher - papaya pineapple, mint, honey	10.00

## COFFEE

Espresso, Macchiato	5.00
Cappuccino, Americana, Latte	6.00
Ice coffee with Vanilla ice cream	8.00

## TEA

English Breakfast, Earl Grey	6.00
Ginger, Cinnamon, Sencha Green, Pepper Mint, Jasmine Green, Chamomile	

## WATER

Bon Aqua still	9.00
Bon Aqua sparkling	12.00
Schweppes still *	9.00
Schweppes sparkling *	8.00

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mizu

MAIN BEVERAGE MENU

## SAKE COCKTAILS

<b>Sake Mojito</b>	10.00
sake, fresh mint, soda, lime & sugar	
<b>Kanpai Colada</b>	10.00
yuzu sake, pineapple juice, coconut liquor, lime juice	
<b>The Kosui - Perfume</b>	10.00
nikka from the barrel, gin, yuzu juice, vanilla syrup orange bitters, orange peel	
<b>Seishu - Another name for Sake</b>	10.00
junmai sake, gin, grapefruit syrup, lemon wedges, tonic cucumber slice & thyme	
<b>Kyoto Sour</b>	10.00
gekkeikan haiku sake, lemon juice, agave nectar	
<b>Citrus Perfection</b>	10.00
dry sake, lemongrass, ginger, grapefruit, lemon juice & sugar	
<b>Strawberry Sake</b>	10.00
junmai ginjo sake, strawberry juice, simple syrup	

## SAKE BY BOTTLE

### SPARKLING SAKE

<b>Ozeki 'Osakaya Chobei' Daiginjo Jozen Mizuno</b>	180ML	75.00
<b>Jozen Mizuno Gotoshi Junmai Ginjo</b>	330ML	100.00
<b>Shirataki Jozen Mizuno Gotoshi Junmai Daiginjo</b>	330ML	130.00
<b>Okunomatsu Kinmon Mame Taru Honjyozo</b>	300ML	160.00
<b>Zuiyo Honjun Junmai</b>	180ML	190.00
<b>Ozeki Osakaya Chobei Daiginjo</b>	720ML	160.00
<b>Kome Hyappyo Junmai Ginjo</b>	720ML	190.00
<b>Umeshu (Tochikura Plum Sake) sweet</b>	720ML	240.00

## SIGNATURE COCKTAILS ✱

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Gin, Aperol, lemon juice, egg white, house made mango syrup & aromatic bitters	
<b>Green Mist</b>	10.00
Spicy rum, apple liqueur, apple cider, lime, cinnamon, sprite	
<b>Berry Twist</b>	10.00
Vodka, raspberries, strawberry, passion fruit & lime	
<b>Cucumber Refresher</b>	10.00
Gin, elderflower liqueur, cucumber, mint leaves, lime purée, splash ginger	
<b>Blue Shark</b>	10.00
Gin, triple sec, blue curacao, lime, sugar, pineapple juice	
<b>Summer Relief</b>	10.00
Gin, elderflower liqueur, honey, grapefruit	
<b>Watermelon Summer</b>	10.00
Vodka, watermelon, lime, sugar, mint	
<b>Chili Honey Colada</b>	10.00
Spiced rum, pineapple mix, chili honey, orange juice	
<b>Tequila Loves Me</b>	10.00
Tequila blanco, passion fruit liqueur, mango purée, sugar syrup, lemon juice	
<b>Hithi Foni</b>	10.00
Maker's Mark, hennessy, creme de banana, vanilla syrup, cold brew & aromatic bitters	
<b>The Pool Party</b>	10.00
Malibu, blue curacao, pineapple and lime juice	
<b>Clover Club</b>	10.00
Gin, raspberry syrup, egg white, lemon juice	
<b>Peach &amp; Rosemary Blossom</b>	10.00
Bourbon Whiskey, peach purée, lemon wedges, rosemary syrup	

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## MOCKTAILS ✱

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<b>Bahama Mama</b>	9.00
Coconut cream, banana purée, passion purée, mango & guava juice, grenadine	
<b>Sweet Something</b>	9.00
Banana purée, coconut cream, pineapple & lime juice	
<b>Maldivian Fizz</b>	9.00
Orange juice, pineapple juice, grenadine	
<b>Pine Honey Basil</b>	9.00
Pineapple blended with basil, lime, pineapple juice & honey	
<b>Cucumber Spritzer</b>	9.00
Cucumber, coconut water, mint leaves, elderflower, soda water	

## IRISH & AMERICAN WHISKEY

Jim Beam Black Label	7.00
Jameson	9.00
Jack Daniels *	10.00

## SINGLE MALT WHISKY

Glenlivet Pure Single Malt	8.00
Glenfiddich 12 Years	8.00
Maccallan 12 Years *	20.00

## LIQUEURS & DIGESTIFS

Fernet Branca	8.00
Cherry Brandy	8.00
Apricot Brandy	8.00
Sambuca *	9.00
Kahlua *	9.00
Peach Schnapps *	9.00
Baileys Irish Cream *	10.00
Drambuie	8.00
Grappa	8.00
Crème De Menth	8.00
Crème De Café	8.00
Crème De Cassis	8.00
Limoncello	8.00
Cointreau	8.00
Grand Marnier *	10.00
Southern Comfort	8.00
Jagermeister *	10.00
Grappa Prosecco *	10.00

## SCOTCH WHISKY

River Queen	7.00
Johnnie Walker Red Label	7.00
Chivas Regal	7.00
Johnnie Walker Gold Label *	12.00
Johnnie Walker Blue Label *	40.00
Laphroaig *	15.00
Maker's Mark Royal Salute *	15.00
Chivas Regal Royal Salute *	20.00

## COGNAC, ARMAGNAC CALVADOS & BRANDY

St Remy Brandy	7.00
Napoleon Brandy	7.00
Maitre Pierre Calvados	8.00
Hennessy VS *	9.00
Courvoisier VSOP *	12.00
Remy Martini VSOP *	12.00
Napoleon XO *	14.00
Hennessy VSOP *	15.00
Chabot Armagnac XO *	12.00

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## GIN

Gordon's London Dry	7.00
Bombay Sapphire	8.00
Beefeater	7.00
Hendricks*	9.00
Tanqueray*	9.00
Monkey 47*	12.00

## TEQUILA

Jose Cuervo White	7.00
Jose Cuervo Gold	7.00
Patron Silver*	8.00
Patron Gold*	9.00

## VODKA

Smirnoff Red	7.00
Stolichnaya	7.00
Finlandia	8.00
Absolute Blue	9.00
Sky 90 Vodka*	10.00
Grey Goose*	11.00

## APERITIF

Martini Dry, Rosso & Bianco	7.00
Ricard*	7.00
Pernod	7.00
Aperol*	7.00
Campari	7.00
Pimm's No1	7.00
Benedictine	7.00

## BEERS & CIDERS

Lion	7.00
Carlsberg	7.00
Heineken	7.00
Corona*	9.00
Erdinger Dunkel*	10.00
Magners Cider Beer*	12.00

## RUM

Havana Club	7.00
Captain Morgan Dark	7.00
Captain Morgan Spiced Gold	7.00
Malibu	8.00
Bacardi White	8.00
Bacardi Gold	8.00
Myer's Dark Rum	8.00
Plantation Original*	9.00
Havana Club 7 years Dark Rum*	9.00
Flor de Cana	12.00
Ron Zacapa	14.00

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'Maybe coffee is  
addicted to me...'

**NON-ALCOHOLIC**

## SOFT DRINKS

Coca Cola, Zero Coke, Fanta	5.00
Sprite, Soda, Bitter lemon, Tonic	5.00
Ginger Ale	5.00
Red Bull *	8.00

## SHAKES \*

Coco Vanilla - fresh coconut water, vanilla ice cream & honey	10.00
Red Mist - Strawberry shake with marsh-mellow	10.00
Salted Caramel Shake - vanilla blended with caramel syrup	10.00

## SMOOTHIES \*

Berry Brainstorm Power - mix berries added with fresh orange juice & yogurt	10.00
Tropical Five fruit smoothie - mix of seasonal fruit, yogurt	10.00

## SIX-PACK \* SMOOTHIES

Zinc the Peanut - vanilla flavor 100% whey protein powder and natural yogurt & Banana	12.00
Delicious Chocolate - double rich chocolate flavor whey protein with berries & natural yogurt	12.00

## FRESH JUICES \*

Orange, Pineapple, Apple	8.00
Mango, Watermelon, Papaya	
Fresh Coconut	10.00

## FRESH BY THE JUICERY \*

Coco Cumber - celery, lime cucumber, coconut water	12.00
Morning Elixir - beetroot, lime ginger	10.00
Immune Booster - lemon, lime ginger, turmeric, coconut water	12.00
Minty Refresher - papaya pineapple, mint, honey	10.00

## COFFEE

Espresso, Macchiato	5.00
Cappuccino, Americana, Latte	6.00
Ice coffee with Vanilla ice cream	8.00

## TEA

English Breakfast, Earl Grey	6.00
Ginger, Cinnamon, Sencha Green, Pepper Mint, Jasmine Green, Chamomile	

## WATER

Bon Aqua still	9.00
Bon Aqua sparkling	12.00
Schweppes still *	9.00
Schweppes sparkling *	8.00

'To beer, or not to beer.'

**ALL-INCLUSIVE**

## SIGNATURE COCKTAILS

### **Nova Cooler**

Rum, pineapple, passion fruit syrup, topped with soda

### **Passionita**

Vodka, passionfruit, pineapple juice, vanilla & mint

### **Dark & Storm**

Dark rum, ginger ale, lime juice, bitters, grenadine

### **Piña La Uva**

Vodka, sauvignon blanc, passionfruit, pineapple juice, lime

### **Summer Zest**

Gin, apple juice, fresh cucumber, elderflower liqueur, orange-flower syrup, lime juice

### **Blue Lagoon**

Vodka, blue curacao, lime juice & sprite

## CLASSIC COCKTAILS

Aperol Spritz

Margarita

Mojito

Caipirinha

Gin Fizz

Piña Colada

Cosmopolitan

## BUBBLE COCKTAILS

Kir Royal

Bellini

Mimosa



## MOCKTAILS

### **Green Sublime**

Apple, pineapple, lime, sprite

### **Sun Shine**

Sprite, orange juice, lime juice, grenadine syrup

### **Mint Delight**

Ginger ale, cucumber, mint, sour mix

### **Cranberry Cooler**

Cranberry juice, orange juice, sour mix

### **Berry Colada**

Mango juice, coconut powder, strawberry syrup

### **Maldivian Passion**

Mango, passionfruit, watermelon, orange, lime, soda

## SHOOTERS

B-52 – Baileys, Kahlua, Triple Sec

Kamikaze - Vodka, Triple Sec, Sweet & Sour

## HOUSE WINE BY THE GLASS

### SPARKLING

Col de Salici, Prosecco brut, Glera, Italy

### WHITE

Feinherb Weinhaus Röss Rheingau, Riesling Germany

Muga Blanco Rioja, Macabeo Spain

### RED

Stonefish Cabernet Sauvignon, Frankland River, Australia

Finca Las Moras Black Label Malbec San Juan, Argentina

### ROSE

Chateau Minuty 'M Cotes de Provence, Shiraz, Cinsault Grenache, France

## **SPIRITS AND LIQUORS**

Selection of House brands - Gin, Rum, Tequila, Vodka & Whisky

## **BEERS**

Carlsberg Draught

Lion Draught

## **CHILLED JUICE**

Orange, Pineapple, Guava, Grapefruit, Mango, Apple, Cranberry

## **SOFT DRINKS**

Coca Cola, Fanta, Sprite, Ginger Ale, Zero Coke, Bitter Lemon, Soda, Tonic

## **TEA SELECTION**

English Breakfast, Earl Grey, Cinnamon, Sencha Green, Pepper Mint

Jasmine Green, Chamomile

## **COFFEE**

Espresso, Macchiato Cappuccino, Americana, Latte

## **WATER**

Bon Aqua Still

Bon Aqua Sparkling

solis.

**MAIN BEVERAGE MENU**

## SIGNATURE COCKTAILS ✱

<b>Nova Treasure</b>	10.00
Gin, Aperol, lemon juice, egg white, house made mango syrup & aromatic bitters	
<b>Green Mist</b>	10.00
Spicy rum, apple liqueur, apple cider, lime, cinnamon, sprite	
<b>Berry Twist</b>	10.00
Vodka, raspberries, strawberry, passion fruit & lime	
<b>Cucumber Refresher</b>	10.00
Gin, elderflower liqueur, cucumber, mint leaves, lime purée, splash ginger	
<b>Blue Shark</b>	10.00
Gin, triple sec, blue curacao, lime, sugar, pineapple juice	
<b>Summer Relief</b>	10.00
Gin, elderflower liqueur, honey, grapefruit	
<b>Watermelon Summer</b>	10.00
Vodka, watermelon, lime, sugar, mint	
<b>Chili Honey Colada</b>	10.00
Spiced rum, pineapple mix, chili honey, orange juice	
<b>Tequila Loves Me</b>	10.00
Tequila blanco, passion fruit liqueur, mango purée, sugar syrup, lemon juice	
<b>Hithi Foni</b>	10.00
Maker's Mark, hennessy, creme de banana, vanilla syrup, cold brew & aromatic bitters	
<b>The Pool Party</b>	10.00
Malibu, blue curacao, pineapple and lime juice	
<b>Clover Club</b>	10.00
Gin, raspberry syrup, egg white, lemon juice	
<b>Peach &amp; Rosemary Blossom</b>	10.00
Bourbon Whiskey, peach purée, lemon wedges, rosemary syrup	

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## MOCKTAILS ✱

<b>Pandan Slings</b>	9.00
Pandan syrup, ginger syrup, coconut cream, pineapple purée & juice, fresh milk	
<b>Bahama Mama</b>	9.00
Coconut cream, banana purée, passion purée, mango & guava juice, grenadine	
<b>Sweet Something</b>	9.00
Banana purée, coconut cream, pineapple & lime juice	
<b>Maldivian Fizz</b>	9.00
Orange juice, pineapple juice, grenadine	
<b>Pine Honey Basil</b>	9.00
Pineapple blended with basil, lime, pineapple juice & honey	
<b>Cucumber Spritzer</b>	9.00
Cucumber, coconut water, mint leaves, elderflower, soda water	

## GRANITAS

<b>Salty Melon</b>	10.00
Rockmelon, sugar, salt, mint, lime, vodka	
<b>Icy Watermelon</b>	10.00
Seedless watermelon, tea, lime juice honey, fresh mint, vodka	
<b>Coco Mojito</b>	10.00
Light Rum, fresh lime juice, mint, ginger coconut cream	
<b>Frozen Pineapple</b>	10.00
Fresh pineapple juice, pinch salt, lemon juice, white rum	
<b>Strawberry lime slush</b>	10.00
Tequila, triple sec, frozen limeade concentrate, strawberry, lime juice	
<b>Snow Bar - Alcohol Free</b>	9.00
Banana purée, elderflower syrup, lime juice basil leaves	

## IRISH & AMERICAN WHISKEY

Jim Beam Black Label	7.00
Jameson	7.00
Jack Daniels *	9.00

## SINGLE MALT WHISKY

Glenlivet Pure Single Malt	8.00
Glenfiddich 12 Years	12.00
Maccallan 12 Years *	16.00

## LIQUEURS & DIGESTIFS

Fernet Branca	8.00
Cherry Brandy	8.00
Apricot Brandy	8.00
Sambuca *	8.00
Kahlua *	7.00
Peach Schnapps *	7.00
Baileys Irish Cream *	7.00
Drambuie	7.00
Grappa	8.00
Crème De Menth	6.00
Crème De Café	8.00
Crème De Cassis	6.00
Limoncello	8.00
Cointreau	7.00
Grand Marnier *	7.00
Southern Comfort	7.00
Jagermeister *	10.00
Grappa Prosecco *	15.00

## SCOTCH WHISKY

River Queen	7.00
Johnnie Walker Red Label	8.00
Chivas Regal	7.00
Johnnie Walker Gold Label *	15.00
Johnnie Walker Blue Label *	30.00
Laphroaig *	15.00
Maker's Mark Royal Salute *	15.00
Chivas Regal Royal Salute *	20.00

## COGNAC, ARMAGNAC CALVADOS & BRANDY

St Remy Brandy	7.00
Napoleon Brandy	7.00
Maitre Pierre Calvados	8.00
Hennessy VS *	9.00
Courvoisier VSOP *	15.00
Remy Martini VSOP *	15.00
Napoleon XO *	14.00
Hennessy VSOP *	22.00
Chabot Armagnac XO *	22.00

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## GIN

Gordon's London Dry	7.00
Bombay Sapphire	7.00
Beefeater	7.00
Hendricks*	12.00
Tanqueray*	9.00
Monkey 47*	12.00

## TEQUILA

Jose Cuervo White	7.00
Jose Cuervo Gold	7.00
Patron Silver*	8.00
Patron Gold*	9.00

## VODKA

Smirnoff Red	7.00
Stolichnaya	7.00
Finlandia	7.00
Absolute Blue	7.00
Sky 90 Vodka*	13.00
Grey Goose*	12.00

## APERITIF

Martini Dry, Rosso & Bianco	6.00
Ricard*	8.00
Pernod	10.00
Aperol*	8.00
Campari	8.00
Pimm's No1	7.00
Benedictine	8.00

## BEERS & CIDERS

Lion	7.00
Carlsberg	6.00
Heineken	8.00
Corona*	8.00
Erdinger Dunkel*	10.00
Magners Cider Beer*	12.00

## RUM

Havana Club	7.00
Captain Morgan Dark	7.00
Captain Morgan Spiced Gold	8.00
Malibu	7.00
Bacardi White	7.00
Bacardi Gold	8.00
Myer's Dark Rum	7.00
Plantation Original*	7.00
Havana Club 7 years Dark Rum*	12.00
Flor de Cana	12.00
Ron Zacapa	14.00

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**NON-ALCOHOLIC**

## SOFT DRINKS

Coca Cola, Zero Coke, Fanta	5.00
Sprite, Soda, Bitter lemon, Tonic	5.00
Ginger Ale	5.00
Red Bull *	7.00

## SHAKES \*

Coco Vanilla - fresh coconut water, vanilla ice cream & honey	8.00
Red Mist - Strawberry shake with marsh-mellow	8.00
Salted Caramel Shake - vanilla blended with caramel syrup	8.00

## SMOOTHIES \*

Berry Brainstorm Power - mix berries added with fresh orange juice & yogurt	12.00
Tropical Five fruit smoothie - mix of seasonal fruit, yogurt	12.00

## SIX-PACK \* SMOOTHIES

Zinc the Peanut - vanilla flavor 100% whey protein powder and natural yogurt & Banana	12.00
Delicious Chocolate - double rich chocolate flavor whey protein with berries & natural yogurt	12.00

## FRESH JUICES \*

Orange, Pineapple, Apple	8.00
Mango, Watermelon, Papaya	
Fresh Coconut	10.00

## FRESH BY THE JUICERY \*

Coco Cumber - celery, lime cucumber, coconut water	12.00
Morning Elixir - beetroot, lime ginger	10.00
Immune Booster - lemon, lime ginger, turmeric, coconut water	12.00
Minty Refresher - papaya pineapple, mint, honey	10.00

## COFFEE

Espresso, Macchiato	5.00
Cappuccino, Americana, Latte	6.00
Ice coffee with Vanilla ice cream	8.00

## TEA

English Breakfast, Earl Grey	5.00
Ginger, Cinnamon, Sencha Green, Pepper Mint, Jasmine Green, Chamomile	

## WATER

Bon Aqua still	9.00
Bon Aqua sparkling	12.00
Schweppes still *	9.00
Schweppes sparkling *	8.00

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mizu

## TEPPANYAKI SET MENUS

THE FOLLOWING DISHES ARE SERVED WITH A SELECTION OF SUSHI, MISO SOUP AND TEPPANYAKI RICE AND DESSERT

### **Seafood & Shellfish** 120.00

Jumbo prawn. Scallop. Calamari.  
Sautéed greens and Shimeji mushrooms

### **Teppanyaki Sampler** 120.00

Salmon. Tuna. Chicken. Grilled asparagus and sprouts  
Sautéed greens and eringi mushrooms with seaweed butter

### **Mizu Special** 140.00

Australian Angus beef tataki with ponzu dressing  
Jumbo prawn with yuzu sauce  
Miso marinated black cod with fresh ginger  
Sautéed greens and Shimeji mushrooms with seaweed butter

### **Wagyu Beef & Lobster** 150.00

½ lobster, 100g Angus beef  
Sautéed greens and eringi mushrooms with seaweed butter

### **Additional items to compliment your set menu**

½ Lobster	65.00
Whole lobster	126.00
150g Chicken teriyaki	20.00
100g Black Angus beef	30.00
160g Jumbo prawns	20.00
120g Scallop	20.00

## DESSERT

Marble black sesame cheese cake/ Green tea  
lime panna cotta, vanilla mango/ Fruit  
Moriawase  
black sesame ice cream and mix berries

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wink

## LIGHT SNACKS

<b>CHICKEN SATAY (N)</b>	14.00
peanut sauce, cucumber salad	
<b>PRAWN &amp; AVOCADO CROSTINI (S)</b>	18.00
on garlic toast with arugula	

## FAST MEALS

SERVED WITH FRIES & SALAD

<b>ANGUS BEEF BURGER (D, G)</b>	28.00	<b>HAM &amp; GOUDA PANINI (D, G)</b>	18.00
greens, gouda, tomato, grilled onion pickle, mayo, potato wedges		turkey ham, gouda, pickles & olives	
<b>IMPOSSIBLE BURGER (V)</b>	24.00	<b>VEGAN FAJITA WRAP (V,G)</b>	16.00
plant-based impossible patty that looks & tastes like meat		grilled vegetables, crisp fries, pickles vegan aioli	
greens, tomato, cheddar, grilled onion mayo, potato wedges		<b>TANDOORI CHICKEN WRAP (G)</b>	18.00
<b>NOVA CLUB (D, G, P)</b>	18.00	indian spiced chicken, greens, pickle raita	
low GI bread sandwich, chicken mayo, crispy bacon, cheddar cheese fried egg, tomato, lettuce		<b>CHEESY CHIMICHANGA (D,G)</b>	18.00
		cajun pulled roast chicken, monterey jack cheese, onion, green chili, salsa mexicana	

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts (G) Gluten (S) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free

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## ARTISAN PIZZA

**MARGHERITA (D, G)** 22.00

with fresh tomato sauce, mozzarella  
& extra virgin olive oil

**PIZZA POLLO PICANTE (D, G)** 27.00

picante spiced chicken, roasted  
peppers, sundried tomatoes  
oregano, mozzarella

**FRUTTI DI MARE (S, D, G)** 28.00

shrimp, cuttlefish, tuna, black olives  
mozzarella

**HAWAIIAN PIZZA (D, G)** 26.00

ham, pineapple, mozzarella

**QUATTRO FORMAGGI (D, G)** 26.00

gruyere, fontina & parmigiano  
mozzarella

**BBQ CHICKEN (D, G)** 27.00

BBQ chicken, mixed peppers  
mozzarella

**PEPPERONI CALZONE (D, G)** 27.00

mozzarella, pepperoni

**CREATE YOUR OWN** 22.00

add any item to margarita base pizza

per item 2.00

Cuts/Meat: turkey ham, pepperoni  
pastrami, ham, salami

Seafood: tuna, calamari, prawns

Veg/Fruits: mushroom, jalapenos

cherry tomato, pineapple

artichokes, sun dried tomato red

peppers, green peppers, olives

*unless you are a pizza,  
the answer is yes,  
I can live without you*

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts (G) Gluten (S) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free

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do you want a  
piece of me?



## DESSERTS

<b>SEASONAL FRUIT FONDUE (D, V)</b>	14.00
swiss chocolate dip	
<b>APPLE CRUMBLE PIE (D, G)</b>	12.00
vanilla ice cream, salted caramel sauce	
<b>TROPICAL ETON MESS (D, G)</b>	10.00
lychee, passion fruit, dragon fruit meringue, whipped cream	
<b>SUMMER SUNDAE (D, N)</b>	14.00
chock full of passion, coconut & mango ice creams, ginger cookie, roasted cashew praline	

(P) Pork (V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts (G) Gluten (S) Seafood (D) Dairy (SP) Spicy (DF) Dairy Free

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## SINGLE FLAVOUR

<b>Mixed Berries</b>	30.00
<b>Watermelon</b>	30.00
<b>Double Apple</b>	30.00
<b>Mint</b>	30.00
<b>Strawberry</b>	30.00
<b>Grape</b>	30.00
<b>Rose</b>	30.00

## MIXED FLAVOURS

<b>Double Apple &amp; Mint</b>	40.00
<b>Double Apple &amp; Strawberry</b>	40.00
<b>Cherry &amp; Mint</b>	40.00
<b>Watermelon &amp; Mint</b>	40.00
<b>Rose &amp; Mint</b>	40.00
<b>Grape &amp; Mint</b>	40.00

## SHISHA WITH FLAVORS & TWO COCKTAILS

<b>Berry, Cherry, Strawberry, Grapes</b>	60.00
Mixed berry drop (white rum, mixed berry & sprite)	
<b>Mint, Double Apple</b>	60.00
Mint punch (white rum, mint, apple, soda water)	
<b>Watermelon, Sweet Melon, Rose</b>	60.00
Melon daiquiri (white rum, watermelon, sweet & sour)	

For Additional charcoal will be \$2.00 per piece

Please request with our Team for combination of flavours to your preference.

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Our service will be available from 18:00 - 00:00 Daily.

# CIGARS

## **COHIBA MINI CIGARILLO**

125.00

A full-bodied cigar for when only a small enjoyment is allowed. Offers bitter chocolate and coffee notes throughout with a deep woodiness in the finish.

Suggested pairing - White Russian or Old-Fashioned cocktail

## **MONTECRISTO # 1 LONSDALE**

53.00

A smooth and satisfying, medium bodied cigar that gives fine note of earth, creaminess, cedar and a touch of pepper.

Suggested pairs - Premium blended Armagnac

## **COHIBA SIGLO II PETIT CORONA**

47.00

A medium to a full-bodied cigar with an earthiness and soft spice upfront; this develops into wood and hints of honey notes that lingers.

Suggested pairs - Solera aged rum or XO Cognac.

## **MONTECRISTO # 2 TROPEDO**

37.00

A progressive cigar beginning with mild to full in body. The cigar offers lots of leather and toasted wood throughout the smoke. A welcoming bit of dark chocolate and some sweetness develop in the finish.

Suggested pairs - Premium blended scotch or premium bourbon

## **COHIBA ROBUSTO**

45.00

Medium-bodied with pepper and other aromatic spices, lots of leather, earthiness, and cedar up front, moving into dark cacao with hints of saltiness and nuttiness to the final third. A favorite of Fidel's.

Suggested pairs - Islay single malt or an aged rum

## **ROMEO & JULIETA CHURCHILL**

53.00

Medium-to-full bodied cigar offering a multitude of flavours, a smooth draw, and creamy notes throughout. Lots of wood, honey, and soft spice upfront, moving into more vanilla and coffee, finishing with more wood, nut, and a bit floral.

Suggest pairs - XO cognac or Sandeman 10 yrs port

## **HOYO DE MONTERREY EPICURE #2 ROBUSTO**

45.00

A light to medium-bodied cigar that offers fantastic complexity and balance of flavours. Offers subtle leather with earthiness, soft spice, and roasted coffee with a hint of fruit and creaminess.

Suggested pairs - XO cognac or a Highlands single malt.

## **ROMEO & JULIETA TUBOS # 1 CORONA**

32.00

A mild to medium-bodied cigar offering lots of nuttiness, chocolate throughout with some light herbaceous notes with coffee and vanilla sweetness present as well. Intensifies towards the final third.

Suggested pairing - Armagnac XO or Solera aged rum.