

LEAF CHEF 'S RECOMMENDATIONS (MONDAY)

USD 100.00 PER PERSON (EXCLUDING WINE)

USD 164.00 PER PERSON SET MENU (INCLUDING WINE)

STARTERS

VELOUTE OF GREEN PEA
CRISPY PANCETTA AND HINT OF TRUFFLE OIL
TRIM GLUTEN FREE | ORGANIC

WARM SQUID INK PASTA SALAD
LINGUINE NERO WITH CHICKEN, COURGETTE
BUTTER AND PARMESAN FOAM
SLEEP ORGANIC

"LEAF" CRUDITES GARDEN SALAD
PASSION FRUIT AND BALSAMIC DRESSING, SWEET
POTATO CROUTONS
GLUTEN FREE | VEGETARIAN

MULWARRA LAMB KOFTA
BEETROOT HUMMUS WITH PICKLED VEGETABLES
AND BLACK OLIVES, SMOKED PAPRIKA LAVASH
TRIM GLUTEN FREE | ORGANIC

LAAMU FRUITY REEF FISH CEVICHE
MARINATED ATOLL REEF FISH WITH
POMELO, PICKLED GREEN MANGO, PINEAPPLE AND
POMEGRANATE SERVED WITH TOMATO SORBET
SLEEP GLUTEN FREE | ORGANIC

MAIN COURSES

THYME MARINATED BEEF TENDERLOIN
BLACK TROMPETTE MUSHROOM SOUFFLE,
TRUFFLE CHARCOAL POTATO PUREE AND
SAUTEED ASPARAGUS, BEEF JUS
TRIM ORGANIC

LOCAL CATCH OF THE DAY
CATCH FISH COMPLIMENTED WITH PROVENCAL
TOMATOES, SPRING VEGETABLES, GREEN
COURGETTES FOAM AND PEPPER COULIS
SLEEP GLUTEN FREE | ORGANIC

MAGRET DE CANARD
DUCK BREAST COOKED TO PERFECTION SERVED
WITH HONEY GLAZED CARROT PUREE, COUSCOUS
SALAD, TURNIP AND DUCK PORT JUS
TRIM ORGANIC

WINES

VON HOVEL RIESLING

VALENTINES ROSE

TASCA BIANCO

PINOT NOIR

VON HOVEL, RIESLING

MONTES ALPHA CABERNET

CALERA, CHARDONNAY

JAUME, COTES DU RHONE



LOCAL SEAFOOD MOUSSELINE
SEAFOOD MOUSSE WITH LOBSTER AND SQUID INK,
LOBSTER REDUCTION, CRISPY POTATO AND
CAULIFLOWER, WITH ALMOND VELOUTE AND
SAUTÉ SPINACH
SLEEP GLUTEN FREE | ORGANIC

CALERA CHARDONNAY

BUTTERNUT SQUASH TORTELLINI
ORGANIC HERBS AND VEGETABLE, BASIL CREAM
AND SMOKED PARMESAN OIL SERVED WITH GARLIC
CROSTINI
VEGETARIAN | ORGANIC

ARGIOLAS, CANNONAU

“LEAF” GARDEN SPINACH CANNELLONI
HOMEMADE SPINACH CREPE CANNELLONI WITH
MELTED MOZZARELLA AND SEASONAL VEGETABLE
TOMATO CREAM
VEGETARIAN | ORGANIC

LES VALENTINES, ROSE

DESSERTS

WINES

HONEY PANNA COTTA
CARAMELIZED BANANA POPSICLE, GINGER CRISPS
AND TRUFFLE SCENTED HONEY SAUCE
VEGETARIAN | ORGANIC | GLUTEN FREE

RIESLING AUSLESE

CHOCOLATE MI - CUIT
DECADENT CHOCOLATE PUDDING WITH ESPRESSO
GLAZE, CHOCOLATE GELATO AND ZESTY LEMON
GEL
ORGANIC

NIEPOORT PORT

FROZEN BEETROOT PARFAIT
CHOCOLATE BRITTLE GEL PAIRED WITH SPICED
CHOCOLATE DISK, BEETROOT AND RASPBERRY
GLAZE
VEGETARIAN | ORGANIC | GLUTEN FREE

NIEPOORT PORT

PISTACHIO CRÈME BRULÉE
CARDAMOM ANGLAISE, MINI PISTACHIO TART AND
PISTACHIO SAUCE

RIESLING AUSLESE

ASSORTMENT OF CHEESE
FARMHOUSE CHEESES SERVED WITH CRISPY
LAVASH AND HOMEMADE CHUTNEY
SLEEP

‘ACCORDING TO SELECTION’



LEAF CHEF 'S RECOMMENDATIONS (WEDNESDAY)

USD 100.00 PER PERSON (EXCLUDING WINE)

USD 164.00 PER PERSON SET MENU (INCLUDING WINE)

STARTERS

CHILLED CARROT AND ORANGE SOUP
WITH ORANGE MARMALADE AND CRISPY CARROT
VEGETARIAN | GLUTEN FREE

“LEAF” CRUDITES GARDEN SALAD
PASSION FRUIT AND BALSAMIC DRESSING WITH
SWEET POTATO CROUTONS
100% VEGAN | VEGETARIAN | GLUTEN FREE | LACTOSE FREE

HOMEMADE SEAFOOD RAVIOLI
BEETROOT RAVIOLI WITH CREAMY LOBSTER
BISQUE AND LAVENDER FOAM, PRESERVED
LEMON
SLEEP SUGAR FREE

‘LAAMU STYLE’ TUNA CANNELLONI
CRISPY POTATO ROLL STUFFED WITH FRESH
TUNA, COCONUT PANNA COTTA AND PUMPKIN
PUREE
SLEEP

SMOKED DUCK TARTARE
DRY FRUITS WITH CRISPY MUSHROOM, CHERRY
BRANDY REDUCTION AND GREEN TEA JELLY,
GARDEN FLOWERS
SLEEP | TRIM GLUTEN FREE | LACTOSE FREE

MAIN COURSES

ROASTED AUSTRALIAN LAMB RACK
ARTICHOKE PUREE. ROASTED PEARL ONIONS,
YOGHURT, MINT JELLY AND NATURAL JUS
TRIM GLUTEN FREE

THYME FLAVORED BEEF TENDER LOIN
PARSNIP AND MUSHROOM, MASH WITH
TRUFFLE GLAZED SALSIFY, RED WINE JUS AND
CHIMICHURRI
TRIM

FRESH FROM THE ATOLL
WARM CLASSIC NICOISE SALAD WITH POACHED
QUAIL EGG, CROUTONS AND ANCHOVY MUSTARD
DRESSING
SLEEP

WINES

VON HOVEL RIESLING

TASCA BIANCO

LES VALENTINES, ROSE

PINOT NOIR

JAUME COTES DU RHONE

MONTES ALPHA CABERNET

JAUME, COTES DU RHONE

VALENTINES ROSE



DIVER SCALLOP, LOBSTER AND PRAWN
CASSOULET
POTATO DUCHESSE, SAUTÉ GARLIC BABY SPINACH
WITH WHITE WINE HERB VELOUTE, ORANGE
POWDER
SLEEP GLUTEN FREE

CALERA CHARDONNAY

MEDITERRANEAN ENCHILADA
ZUCCHINI AND TOMATO STUFFED WITH CREAM
CHEESE, MUSHROOM, PINE NUTS SERVED WITH
ARANCINO AND CREOLE SAUCE
VEGETARIAN

LES VALENTINES, ROSE

SUN DRIED TOMATO LINGUINE
CREAMY SWEET PEPPER SAUCE, GARDEN GREEN
VEGETABLES AND CRISPY LAVASH

TASCA BIANCO

DESSERTS

WINES

VANILLA SCENTED BAKED CHEESE CAKE
PUMPKIN ICE CREAM, TOFFEE SAUCE AND
ROASTED PUMPKIN SEEDS
ORGANIC | VEGETARIAN

RIESLING AUSLESE

CHOCOLATE MOUSSE DELIGHT WITH
CRUNCHY WALNUT BISCUIT
CARROT AND PAPAYA SORBET WITH GARDEN
BASIL COULIS
ORGANIC | VEGETARIAN

NIEPOORT PORT

DARK CHOCOLATE ENVELOPE
KALHUA AND COFFEE PARFAIT WITH CHOCOLATE
SORBET AND ESPRESSO JELLY
VEGETARIAN

NIEPOORT PORT

FLEXIBLE PRALINE MOUSSE
COMPLEMENTED BY HONEY ICE-CREAM,
LAVENDER SORBET, FRESH CANTALOUPE MELON
AND CARAMELIZED NUTS
VEGETARIAN | ORGANIC | GLUTEN FREE

RIESLING AUSLESE

ASSORTMENT OF CHEESE
FARMHOUSE CHEESES SERVED WITH CRISPY
LAVASH AND HOMEMADE CHUTNEY
SLEEP

'ACCORDING TO SELECTION'



LEAF CHEF 'S RECOMMENDATIONS (THURSDAY)

USD 100.00 PER PERSON (EXCLUDING WINE)

USD 164.00 PER PERSON SET MENU (INCLUDING WINE)

STARTERS

MUSHROOM CAPPUCINO

CREAM MUSHROOM SOUP WITH TRUFFLE OIL

SCENTED FOAM AND GRISSINI

SLEEP

VEGETARIAN | GLUTEN FREE

"LEAF" CRUDITES GARDEN SALAD

PASSION FRUIT AND BALSAMIC DRESSING, SWEET

POTATO CROUTONS

100%

VEGETARIAN | VEGAN | ORGANIC | GLUTEN FREE

CONFIT OF CHICKEN LEG

TERRINE WITH WHITE ONION REMOULADE,

POMEGRANATE SORBET FINISHED WITH CHICKEN

AND BEET JUS

ORGANIC | GLUTEN FREE

MALDIVIAN TUNA LOIN

COFFEE, PINE NUT COATED TUNA WITH BALSAMIC

ROASTED ROOT VEGETABLE, SPINACH VELOUTE

AND MICRO HERBS

SLEEP

ORGANIC | GLUTEN FREE

LOBSTER PASTILLA

'SOURED MANGO NOODLES' LOBSTER

MAYONNAISE, RED WINE CAVIAR AND BASIL OIL

ORGANIC

MAIN COURSES

FISHERMAN'S DREAM

CAULIFLOWER AND ALMOND ROUILLE, RAISINS,

CAPER SALSA WITH ORANGE BUTTER SAUCE,

TOMATO OIL

SLEEP | TRIM

ORGANIC | GLUTEN FREE

HOMARD DE MALDIVIAN

PAN SEARED LOBSTER, CHICKEN WITH OXTAIL

PASTILLA, SQUID INK RISOTTO AND PARMESAN

FOAM

ORGANIC

BRAISED MULWARA LAMB SHANK

SLOW COOKED WITH CRUSHED NEW POTATOES,

ARUGULA EMULSION, GARLIC CONFIT AND THYME

FLAVOURED JUS

ORGANIC

WINES

CALERA CHARDONNAY

VON HOVEL RIESLING

PINOT NOIR

LES VALENTINES, ROSE

CALERA CHARDONNAY

TASCA BIANCO

LES VALENTINES, ROSE

MONTES ALPHA CABERNET



POLENTA GNOCCHI
SERVED WITH HERB TRUFFLE CREAM SAUCE,
BABY SPINACH AND CRISPY PARMESAN
VEGETARIAN

ANGUS BEEF TENDERLOIN
CELERIAC PUREE, PARMA HAM CARPACCIO,
MUSHROOM PITHIVIER AND PORT WINE JUS
ORGANIC | GLUTEN FREE

'OLD STYLE' RATATOUILLE TIAN
AGED CHEESE, BASIL TOMATO CREAM
SAUCE, MACADAMIA CRACKERS AND CHIVES
VEGETARIAN

DESSERTS

PISTACHIO CRÊPES
HOMEMADE RICOTTA CHEESE, WOOD APPLE,
BONDI ICE-CREAM AND COCONUT REDUCTION
DETOX VEGETARIAN | ORGANIC

LYCHEE MOUSSE
PRESENTED WITH A BITTER CHOCOLATE TART
AND GREEN TEA SORBET
TRIM VEGETARIAN

LEMONGRASS PANNA COTTA
PARTNERED BY TROPICAL FRUITS, BLUEBERRY
COULIS AND BRANDY SNAP
VEGETARIAN | ORGANIC | GLUTEN FREE

CHOCOLATE AND BANANA TASTING
CHOCOLATE BANANA OPERA CAKE, HOT
CHOCOLATE SHOOTER, CHOCOLATE GELATO
AND BANANA CARAMEL SAUCE
TRIM | SLEEP VEGETARIAN | ORGANIC

ASSORTMENT OF CHEESE
FARMHOUSE CHEESES SERVED WITH CRISPY
LAVASH AND HOMEMADE CHUTNEY

TASCA BIANCO

JAUME, COTES DU RHONE

LES VALENTINES, ROSE

WINES

RIESLING AUSLESE

RIESLING AUSLESE

RIESLING AUSLESE

NIEPOORT PORT

'ACCORDING TO SELECTION'



LEAF CHEF 'S RECOMMENDATIONS (FRIDAY)

USD 100.00 PER PERSON (EXCLUDING WINE)

USD 164.00 PER PERSON SET MENU (INCLUDING WINE)

STARTERS

BEETROOT GAZPACHO

SERVED CHILLED WITH WATERMELON GRANITE

VEGAN | VEGETARIAN

“LEAF” CRUDITES GARDEN SALAD

PASSION FRUIT AND BALSAMIC DRESSING, SWEET

POTATO CROUTONS

SLEEP | 100%

VEGETARIAN | GLUTEN FREE

MALDIVIAN SPICES REEF FISH PASTRAMI

PURPLE POTATO MOUSSE AND MICRO BUFFALO

MOZZARELLA, CITRUS SABAYON

SLEEP

GLUTEN FREE

ROASTED QUAIL

TRUFFLE CONSOMMÉ, GREEN PEA, MACADAMIA

NUT AND ORGANIC HERBS

TRIM

GLUTEN FREE

CRAB AND CORN FRITTERS

CREAM CHEESE AND ZUCCHINI SLAW, MUSTARD,

TARRAGON AIOLI, RED WINE CAVIAR BASIL

FLOWER

SLEEP

GLUTEN FREE

MAIN COURSES

PAN SEARED SEA FOOD

FENNEL VELOUTE AND BROCCOLI TEMPURA,

SOUR MANGO, CRISPY GREENS

SLEEP

GLUTEN FREE

FISHERMAN'S DREAM

CARROT AND GINGER FOAM, GREEN BEAN PESTO,

WHITE WINE, TOMATO AND BASIL SAUCE, CRISPY

CHORIZO

GLUTEN FREE

ROASTED DUCK BREAST

PARSNIP PUREE WITH CARAMELIZED PEARS,

CALVADOS REDUCTION, ASPARAGUS AND

GARDEN FLOWERS

TRIM | 100%

GLUTEN FREE

WINES

VALENTINES ROSE

TASCA BIANCO

VON HOVEL, RIESLING

PINOT NOIR

LES VALENTINES, ROSE

CALERA, CHARDONNAY

LES VALENTINES, ROSE

PINOT NOIR



ROASTED RACK OF LAMB
CREAMY BARLEY RAGU, CRUMBLES AND CONFIT
OF BEETROOT, THYME FLAVOUR LAMB JUS

MONTES CABERNET
SAUVIGNON

HOMEMADE SPINACH LINGUINE
TOSSED IN GARLIC OIL WITH ROASTED PEPPERS,
BLACK OLIVES, AVOCADO AND ORGANIC GARDEN
LEAVES SERVED WITH HERB GARLIC CROSTINI

VALENTINES ROSE

VEGETARIAN

CURRY FLAVORED RISOTTO
CREAMY COCONUT AND SAUTEED MUSHROOM
SERVED WITH CRISPY FLAXSEED

JAUME COTES DU RHONE

VEGETARIAN | VEGAN | GLUTEN FREE

DESSERTS

WINES

SOCHER CHOCOLATE
RICH CHOCOLATE MOUSSE, CRISPY CROUQUANT
BAKED CHEESE CAKE AND LEMON CURD FILLING

RIESLING AUSLESE

VEGETARIAN

CAPPUCCINO CAKE
CAPPUCCINO CREAM FILLING, JOCONDE
SPONGE, COCONUT JAM AND COFFEE GELATO

NIEPOORT PORT

VEGETARIAN

WARM PLUM CRUMBLE TORTE
PLUM ALMOND CRUMBLE, WITH RASBERRY AND
RED WINE ICE CREAM

NIEPOORT PORT

BANANA & CHOCOLATE BREAD PUDDING
COVERD WITH A CHOCOLATE SHELL AND SERVED
WITH HOT CHOCOLATE SAUCE, MASCARPONE
FROSTING

NIEPOORT PORT

ASSORTMENT OF CHEESE
FARMHOUSE CHEESES SERVED WITH CRISPY
LAVASH AND HOMEMADE CHUTNEY
SLEEP

ACCORDING TO SELECTION'



LEAF CHEF 'S RECOMMENDATIONS (SATURDAY)

USD 100.00 PER PERSON (EXCLUDING WINE)

USD 164.00 PER PERSON SET MENU (INCLUDING WINE)

STARTERS

VELOUTÉ OF ORGANIC PUMPKIN
WITH A HINT OF TRUFFLE AND FRESH COCONUT
GLUTEN FREE | VEGETARIAN

“LEAF” CRUDITES GARDEN SALAD
PASSION FRUIT AND BALSAMIC DRESSING, SWEET
POTATO CROUTONS
100% GLUTEN FREE | VEGETARIAN

MALDIVIAN LOBSTER SALAD
POMELO, ELDERFLOWER AND BLACK OLIVE, WITH
PICKLED ASPARAGUS, BEET EMULSION AND SOUR
MANGO SORBET
SLEEP

CORN FED CHICKEN “JOCONDE”
HONEY BUTTER CHICKEN, GREEN PEA RAGU, DRIED
PRUNE, RED WINE CAVIAR AND ORGANIC HERBS
TRIM

ATOLL REEF FISH TERRINE
CITRUS MARINATED REEF FISH WITH VINE
RIPENED TOMATO ,AND RED PEPPER COULIS
FOAM
SLEEP GLUTEN FREE

MAIN COURSES

FISHERMAN'S DREAM
THE DAY'S CATCH SERVED WITH SUMMER
VEGETABLE, CLAM AROMA, SAUTÉED MORNING
GLORY, GARLIC AIOLI
SLEEP GLUTEN FREE

GENTLY SAUTÉED PINK PRAWNS
GARDEN SPINACH CAKE WITH BRAISED ORANGE
LEEK, SQUID INK FOAM, FENNEL SALAD AND
MICRO HERBS
SLEEP

WINES

VON HOVEL, RIESLING

TASCA D' ALMERITA BIANCO

LES VALENTINES, ROSE

SILENI, PINOT NOIR

LES VALENTINES, ROSE

CALERA, CHARDONNAY

LES VALENTINES, ROSE



THYME SCENTED BEEF TENDERLOIN
ROASTED GARLIC AND WHITE BEAN PURÉE,
BLACK TROMPETTE MUSHROOM CUSTARD AND
NATURAL JUS
TRIM

SILENI, PINOT NOIR

SMOKEY BABY PORK SHORT RIBS
SLOW COOKED IN ITS OWN JUS WITH GRILLED
PINEAPPLE, POTATO AND CHORIZO MASH,
ASPARAGUS SALAD
TRIM

MONTES ALPHA CABERNET

HOMEMADE RUCCOLA AND SWEET
POTATO GNOCCHI
ROASTED TOMATO, CORN AND BASIL COULIS,
DANISH BLUE CHEESE AND TRUFFLE OIL HERBED
GARLIC CROSTINI
VEGETARIAN

ARGIOLAS, CANNONAU

ROOT VEGETABLE FETTUCCHINE
WITH GARDEN BASIL PESTO SAUCE AND
CHICKPEA CRACKERS, PARMESAN OIL
VEGETARIAN

TASCA D' ALMERITA BIANCO

DESSERTS

WINES

GINGER AND ALMOND PUDDING
HOMEMADE RUM AND RAISIN ICE CREAM WITH
STICKY TOFFEE SAUCE
VEGETARIAN

RIESLING AUSLESE

DARK CHOCOLATE TRUFFLE CAKE
RASPBERRY SORBET AND ORANGE JELLY
VEGETARIAN

NIEPOORT PORT

CINNAMON APPLE PIE
CINNAMON SCENTED APPLE PIE WITH
MADAGASCAR VANILLA BEAN ICE-CREAM AND
CHERRY BRANDY SABAYON
VEGETARIAN

RIESLING AUSLESE

GOLDEN PINEAPPLE DELIGHT
MALIBU MARINATED PINEAPPLE CARPACCIO,
FRESH PINEAPPLE SHOOTER, PINEAPPLE SORBET
AND GRANOLA NUTS
VEGETARIAN | ORGANIC

RIESLING AUSLESE

ASSORTMENT OF CHEESE
FARMHOUSE CHEESES SERVED WITH CRISPY
LAVASH AND HOMEMADE CHUTNEY
SLEEP

ACCORDING TO SELECTION



LEAF CHEF 'S RECOMMENDATIONS (SUNDAY)

USD 100.00 PER PERSON (EXCLUDING WINE)

USD 164.00 PER PERSON SET MENU (INCLUDING WINE)

STARTERS

WILD CINNAMON AND APPLE SOUP
GARNISHED WITH PINK PEPPERCORN DUST

VEGETARIAN | ORGANIC | GLUTEN FREE

“LEAF” CRUDITES GARDEN SALAD
PASSION FRUIT AND BALSAMIC DRESSING, SWEET
POTATO CROUTONS

100%

VEGETARIAN | ORGANIC | GLUTEN FREE

MEDITERRANEAN STYLE SASHIMI
THE DAY'S CATCH SASHIMI STYLE WITH SOY CAVIAR
WASABI CREAM AND SNOW PEAS SLAW

SLEEP

ORGANIC

CONFIT OF DUCK
MARINATED IN MALDIVIAN SPICES ON MIX BERRY
COULIS, MUSHROOM FRICASSÉ AND TRUFFLE
SCENTED BRIOCHE

TRIM

ORGANIC

“LEAF” OCEAN SHELLFISH
ATOLL CRAB, SQUID, BABY SHRIMP, COCONUT
AND LEMONGRASS FOAM SERVED WITH EDIBLE
SEA CRESTS

SLEEP

ORGANIC | GLUTEN FREE

MAIN COURSES

PORK TENDERLOIN
HERB RUBBED PORK TENDERLOIN, SERVED WITH
VEGETABLE A LA PLANCHA AND GREEN PEA
RAGOUT, PEPPER NATURAL JUS

TRIM

ORGANIC | GLUTEN FREE

FISHERMAN'S DREAM
THE DAY'S CATCH WITH CLASSIC TAGLIATELLE
VEGETABLES IN LOBSTER BISQUE WITH BASIL OIL

SLEEP

ORGANIC | GLUTEN FREE

ROSEMARY SCENTED MULWARRA LAMB
POMMES PARISIEN SERVED WITH EGGPLANT
PUREE, SPICED PISTACHIO CRUMBLE AND LABNEH
JELLY

TRIM

ORGANIC

WINES

CALERA CHARDONNAY

TASCA BIANCO

VON HOVEL, RIESLING

PINOT NOIR

CALERA CHARDONNAY

LES VALENTINES ROSE

CALERA CHARDONNAY

MONTES ALPHA CABERNET



SIMPLY SLOW COOKED CORN-FED
CHICKEN OXTAIL RAVIOLI WITH TOMATO
CHUTNEY, CRISPY CIABATTA AND BROWN BUTTER
FOAM

SLEEP

ORGANIC

PINOT NOIR

HOMEMADE LINGUINE
GARLIC OIL TOSSED GARDEN BABY SPINACH,
BLACK OLIVES, BROAD BEANS, ORGANIC LEAVES,
GARLIC CROSTINI AND DASH OF AROMATIC
TOMATO SAUCE

ARGIOLAS, CANNONAU

RISOTTO OF BUTTERNUT SQUASH
SERVED WITH GRILL BUTTERNUT AND MALDIVIAN
PINE NUTS, CURRY LEAF, PARMESAN OIL

VEGETARIAN | ORGANIC | GLUTEN FREE

LES VALENTINES, ROSE

DESSERTS

MACADAMIA NUT CRUST
BAKED FIG WITH CREAM FILLING, ORANGE
MARMALADE GEL AND CHAMPAGNE SORBET

VEGETARIAN | ORGANIC

WINES

RIESLING AUSLESE

RASPBERRY ASSIETTE
RASPBERRY MACARON, RASPBERRY CHEESE
CAKE AND RASPBERRY SORBET

NIEPOORT PORT

PASSIONFRUIT TART
PASSION FRUIT, PURPLE BASIL SORBET AND
PASSION FRUIT COULIS

VEGETARIAN | ORGANIC

RIESLING AUSLESE

CHOCOLATE THÉRAPIE
STEAMED CHOCOLATE CAKE, VANILLA BEAN ICE
CREAM AND CHOCOLATE FONDUE

NIEPOORT PORT

ASSORTMENT OF CHEESE
FARMHOUSE CHEESES SERVED WITH CRISPY
LAVASH AND HOMEMADE CHUTNEY
SLEEP

'ACCORDING TO SELECTION'



GARDEN CHILI TABLE MENU

AMUSE BOUCHE

“REEF FISH CEVICHE”

HABANERO CHILI, LEMON AND CILANTRO MARINATED
LOCAL REEF FISH SERVED WITH HOMEMADE CAVIAR

STARTER

“AJOBLANCO”

CHILLED ALMOND AND GARLIC SOUP WITH SCOTCH
BONNET CHILI PRAWN

SORBET

CARROT AND HUNGARIAN WAX CHILI

VEGETARIAN

MAIN COURSE

“LOBSTER VS VEG”

ATOLL LOBSTER TAIL POACHED IN ASIAN SPICED AND
FENUGREEK BROTH, MILLED SATAN’S KISS CHILI
SCENTED MEDLEY OF VEGETABLES AND ITS OWN
SAUCE

DESSERT

LEAF GREEN TEA OPERA

WITH MINT SHOOTER, FROZEN CHILI YOGHURT ICE
CREAM COMPLIMENTED WITH CRUSHED HONEY
COMB, LEAF MADE NUTTY TOFFEE CHOCOLATE AND
COCONUT TUILE

USD 130 PER PERSON

PRICES ARE IN US DOLLARS, SUBJECT TO 10 PERCENT SERVICE CHARGE
AND 12 PERCENT GST



CHEF RECOMMENDATIONS FOR LAAMU KIDS

HEALTHY START

SOUP OF THE DAY 10.00
SOUP MADE WITH FRESH INGREDIENTS FROM
THE GARDEN

ORGANIC

“LEAF” GARDEN SALAD 10.00
BALSAMIC DRESSING, OLIVE OIL BRAISED GARDEN
CHERRY TOMATOES

VEGETARIAN | ORGANIC

KID’S MAIN EVENT

FISHERMEN’S DREAM 20.00
THE DAY’S CATCH ACCOMPANIED WITH THE CHEF’S
RECOMMENDATIONS

ORGANIC

LEMON AND HERB CHICKEN 20.00
MARINATED CORN-FED CHICKEN SERVED WITH
STEAMED VEGETABLES

HOMEMADE PASTA YUMMY, YUMMY 15.00
HOMEMADE PASTA WITH GARDEN BASIL PESTO

VEGETARIAN | ORGANIC

PRICES ARE IN US DOLLARS, SUBJECT TO 10 PERCENT SERVICE CHARGE
AND 12 PERCENT GST



STEAK DIANE 20.00
AUSTRALIAN GRASS-FED BEEF WITH GARDEN
VEGETABLES

BEST FOR LAST

TROPICAL FRUIT AND SORBET 15.00
TROPICAL FRUITS SERVED WITH HOMEMADE SORBET
VEGETARIAN | ORGANIC

HOMEMADE ICE-CREAM 8.00
STRAWBERRY, CHOCOLATE, VANILLA

PRICES ARE IN US DOLLARS, SUBJECT TO 10 PERCENT SERVICE CHARGE
AND 12 PERCENT GST



Kids Healthy Cordials

PER SELECTION 3.50

ORANGE AND PASSION FRUIT

High amount of fiber that the body needs to cleanse the colon, improve digestion and our vision.

Nutrients

Energy	★ ★ ★ ★
Detox	★ ★ ★ ★
Immunity	★ ★ ★ ★
Digestion	★ ★ ★
Skin	★ ★ ★ ★

KIWI AND CITRUS

Prevents Asthma, wheezing and coughing, especially in children, a healthy amount of antioxidants and high volume of vitamins

Nutrients

Energy	★ ★ ★ ★
Detox	★ ★ ★ ★
Immunity	★ ★ ★
Digestion	★ ★ ★
Skin	★ ★ ★ ★

APRICOT, PEACH AND HONEY

Helps treat sore throats; it can be a powerful immune system booster, can improve the digestive system and help you stay healthy and fight disease.

Nutrients

Energy	★ ★ ★ ★
Detox	★ ★
Immunity	★ ★ ★ ★
Digestion	★ ★
Skin	★ ★ ★ ★ ★

MANGO, LEMONGRASS AND VANILLA

Helps reduce uric acid, cholesterol, excess fats, improve the skin by reducing acne and pimples, helps tone the muscle and tissues.

Nutrient

Energy	★ ★ ★ ★
Detox	★ ★ ★ ★
Immunity	★ ★ ★ ★
Digestion	★ ★ ★
Skin	★ ★ ★ ★

PRICES ARE IN US DOLLARS, SUBJECT TO 10 PERCENT SERVICE CHARGE AND 12 PERCENT GST





“If everyone in the world would take three drinks, we would have no trouble.”

~ Humphrey Bogart

Welcome to Six Senses Laamu!

Within these pages you will find our cocktails and mixed drinks, spirits, liqueurs, beers, and our non-alcoholic selection. We hope that you will find something to your liking within these selection and welcome your suggestions and feedback.

Six Senses’s commitment to sustainability is visible in our values. Following one of these values, “Local Sensitivity & Global Sensibility”, we are proud to share that all of our fruits and herbs are sourced locally where applicable and sometimes even grown on the island to ensure maximum freshness and flavors. Juices are also freshly extracted, and herbs are picked daily.

Our value “Responsible and Caring” can be found in the Six Senses Drinking Water initiative. Globally, 780 million people are without access to treated/drinkable water. That is equal to one in nine people; an enormous amount! We believe that all people should have access to the fundamental cornerstone of life on earth; water. That is why Six Senses has created our own Six Senses Drinking Water. Not only does this water reduce our own environmental impact through minimizing bottled water waste created through packaging and transportation but also 50% of the water sales go directly to projects that bring clean, healthy and drinkable water to our local communities. Our Six Senses Drinking Water is offered with our compliments within your Villa. At all of our dining, bar, beach and lounge venues, the water is priced at minimal charge of \$5 USD exclusive tax and gratuities. We thank you for your support of, and contribution to, this important initiative.

Thank you for visiting us and again we welcome your suggestions and feedback any time! If we can help in any way, please do not hesitate to contact any of Food & Beverage staff.

Leaf

Cocktails for Dining

A dinner friendly selection of drinks from our world famous Chill Bar.

AFTERNOON TEA & G	16.00
A refreshing alternative to the traditional Gin & Tonic that evolves as you drink it. Hendricks Gin, bespoke greet tea syrup and organic purple basil.	
DAY BREAKER SPRITZ	16.00
Crisp and refreshing with a bright, dry finish. An interactive spritz for day and night. Vanilla Martini Bianco, acidified green apple juice, prosecco and a pipette of Campari.	
MALDIVIAN MILK PUNCH	16.00
Aged Arrack, Bacardi Gold and a 24hr spiced syrup are the backbone to this tasty tippie with a silky mouth-feel yet none of the milkiness.	
SEA MULE	16.00
This Moscow Mule really took to the water. Mango coriander cordail, fresh ginger syrup, lime juice, vodka and soda water.	
READY, SET, CHILL	20.00
The fast-paced city life if hard to get away from. Well, you finally made it, so here's a bracer to calm your qualm. Cognac, Bourbon, Dom Benedictine, coffee cigar bitters and a chocolate treat.	

Liquid Experiences

Please contact your guest experience maker if you would like to book one and please allow half a day to organize

COCKTAILS & BEACHES **PER PERSON 100.00**
Forget about cocktails and dreams, we've got cocktails and private beaches! Grab a bartender, choose your two favorite cocktails, pick up some tasty canapés from the kitchen then set off to our secluded sandbank for a once in a lifetime sip

WHISKY & CHOCOLATE **PER PERSON 120.00**
Wait.... what? Yep! We had a chat with our chefs and asked them to recommend some of their best chocolates to go with some of our finest single malts to create an event of epic indulgence. A whiskey and chocolate tasting not to forget!

We also have a wide variety of fantastic wine experiences. Please ask your host for more information.



Whisk(e)y

SINGLE MALT

Lowland

Rosebank 1991 16Y (46%ABV) 22.00

Highland

Glen Garioch 1797 (ex-sherry & bourbon cask, 48%ABV) 16.00

Clynelish 14Y (ex-sherry & bourbon cask, 46%ABV) 16.00

Speyside

The Macallan 12Y (ex-sherry & bourbon cask) 10.00

Glenfiddich 12Y (ex-oloroso & bourbon cask) 10.00

The Macallan 18Y (ex-sherry & bourbon cask) 26.00

Isle of Skye

Talisker 18Y (45.8%ABV) 12.00

Irish

Jameson 10.00

Japanese

Nikka "Yoichi" 12Y (45%ABV) 26.00

BLENDED MALT

Scottish

Highland Harvest Organic 9Y 10.00

BLENDED WHISKY

Scottish

Ballantine's Finest 10.00

Chivas Regal 12Y 10.00

Johnnie Walker Black Label 12Y 12.00

Johnnie Walker Gold Label 14.00

BOURBON

Jim Beam White Label 4Y 10.00

Jim Beam Honey 10.00

Jim Beam Signature Craft 10.00

TENNESSEE

Jack Daniels 10.00

CANADIAN

Canadian Club 10.00



COGNAC

Hennessy VS	10.00
Remy Martin VSOP	10.00
Remy Martin XO	24.00

ARMAGNAC

Domaine de Cassagnoles 5Y	16.00
Francis Darroze Domaine de Rieston 1992 17Y (52%ABV)	34.00

CALVADOS

Lecompte 15Y	10.00
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GRAPPA

Alexander Nebbiolo da Barolo	10.00
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R(h)um

WHITE

Ron Pampero Blanco	12.00
Wray & Nephew Over Proof	16.00
Green Island Over Proof	16.00

GOLD

Bacardi Oro (Bermuda)	10.00
Clement VSOP	16.00
Cockspurs 12Y	22.00

DARK

Myers Dark (Jamaica)	10.00
Appleton 12Y	14.00
Ron Zacapa 23Y (Guatemala)	16.00
Ron Zacapa XO (Guatemala)	24.00

Tequila

BLANCO - AGED 0 TO 3 MONTHS

Patron Blanco	14.00
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REPOSADO - AGED 3 TO 12 MONTHS

Patron Reposado	14.00
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AÑEJO - AGED MORE THAN 12 MONTHS

Patron Añejo	18.00
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OTHER

Patron XO Café (Tequila-based coffee liqueur)	14.00
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Gin

LONDON DRY

Beefeater (England)	10.00
Jensen Dry Bermondsey (England)	14.00

NEW WORLD

Bombay Sapphire (England)	10.00
Tanqueray No 10 (47.3%ABV, Scotland)	12.00
Hendricks (Scotland)	14.00

OLD TOM

Hayman's Old Tom (England)	12.00
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Vodka

STRAIGHT

Belvedere (Poland, rye)	10.00
Absolut 100	10.00
Grey Goose (France, wheat)	14.00
Imperia (Russia, mixed grain)	14.00
Hangar One (USA, wheat/grapes)	24.00

Akvavit

Taffel Aalborg (45%ABV, caraway flavored)	10.00
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Beer

LAGER

Heineken, Netherlands	10.00
Tiger, Singapore	10.00
Asahi, Japan	10.00
Carlsberg, Denmark	12.00
Singha, Thailand	12.00
Corona Extra, Mexico	12.00
Sapporo, Japan	12.00

ALE

Leffe Blonde (Belgian Pale Ale), Belgium	12.00
Sir Thomas IPA (bottle fermented, 440ml), South Africa	14.00
Sir Thomas Blonde Ale (4%ABV, bottle fermented, 440ml), South Africa	14.00

WHEAT

Erdinger Hefeweizen (500ml), Germany	16.00
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CIDER

Savanna dry cider (6% ABV), South Africa	14.00
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Please note: It is an offence to import or export alcohol into Maldives and violations of this law can carry severe penalties, including life imprisonment.



Signature Mocktails

MANGO LASSI 12.00

The all-time favorite! Fresh Mango juice mixed with yoghurt and honey

BODU BERU 12.00

Bodu Beru in the local language means "big drum". In this case it's a fine blend of fresh pineapple, fresh mango and coconut

SUNNY SIDE OF LIFE 12.00

Enjoy the sunny side of life with a blend of passion fruit, raspberry, apple and lime juice

Soft Drink 6.00

Coca cola, Diet coke, Zero coke, Fanta orange, Sprite, Ginger ale, Tonic water, Bitter lemon, Soda

Fresh Juice

FRUIT 10.00

Orange, Grapefruit, Mango, Pineapple, Apple

VEGETABLE 10.00

Carrot, Cucumber, Celery, Beetroot

FRESH COCONUT 8.00

CHILLED JUICE 7.00

Apple, Cranberry, Tomato

Hot Coffee 6.00

Espresso, Macchiato, Americano, Mocha, Cappuccino, Latte

Iced Coffee 10.00

Iced mocha, Iced coffee

We also have the following flavors that can be added to any coffee / hazelnut, vanilla, cinnamon, caramel, macadamia nut, almond

Hot Tea 6.00

Royal Darjeeling, Earl grey, English breakfast, Japanese sencha, Jasmine queen (green), Silver moon (green), Chamomile, Vanilla bourbon

Iced Tea 10.00

Quench your thirst with a choice of Cinnamon, Mint, Lemon, Lemongrass & kaffir lime, Vanilla

Purified Six Senses Water 5.00

Still, Sparkling (50 percent of revenue forwarded to charity)

