



A COUPLE OF WORDS FROM THE CHEF

Six Senses is passionate about food – not only how it tastes, but also how it keeps us healthy and thriving. All natural and selected organic are our ingredients of choice.

At Six Senses we consider it a privilege to prepare wonderful culinary experiences for you. We love what we do, which is so much more than simply combining ingredients. It's an art form that combines taste and good looks added to our commitment to create dishes that are good for you – the art of wellness through food.

The whole ingredients we use are handpicked and harvested by farmers whom we know personally. Our dishes are gluten-, sugar- and soy- free wherever possible, plus we keep a close watch on lectins, which are a natural pesticide in plants but may upset the digestive and other systems if consumed in excess.

Our belief is that the key to creating unforgettable epicurean moments in life is a combination of amazing taste, inviting presentations and healthful food that leaves the lightest environmental footprint.

If you are on one of our personalized Six Senses Integrated Wellness Programs such as Full Potential (100 percent), Sleep & Resilience, Cleanse & Detox or Trim & Fitness, the dishes in this menu are marked to indicate which items are suitable for your program. For those not on a program, you'll find them equally tempting and nutritious.

And if you would like something that is not listed in the menu, my team and I would feel privileged to prepare a special dish at your request.

Bon Appétit,

I Wayan Sudarma
Executive Chef

CHILL LOUNGE VIETNAMESE MENU

WELCOME TO CHILL LOUNGE, ENJOY THE TASTE OF VIETNAM, ALSO KNOW AS THE HEALTHIEST CUISINE IN THE WORLD, FRESHLY PREPARED BY OUR VIETNAMESE CHEFS. GUEST ON FULL AND HALF BOARD PLEASE ENJOY ONE APPETIZER, ONE ENTRÉE AND ONE DESSERT.

STARTERS

PER SELECTION 25.00

SEAFOOD SALAD “GOI HAI SAN”

VIETNAMESE ORGANIC PAPAYA SALAD WITH SQUID, PRAWN AND CHILI SAUCE
SLEEP | TRIM LACTOSE FREE | GLUTEN FREE

VEGETARIAN HAND ROLLS “GOI CUON CHAY”

WITH MUSHROOM, VEGETABLE SALAD AND PEANUT SAUCE
VEGETARIAN | LACTOSE FREE | GLUTEN FREE

BEEF ‘SQUEEZE SALAD “GOI BO BOP THAU”

WITH STAR FRUIT, ONION, MANGO, PEANUT AND LIME SAUCE
TRIM | 100% LACTOSE FREE

PRAWN MANGO SALAD “GOI XOAI TOM”

WITH LIME SAUCE AND PRAWN CRACKER
SLEEP | TRIM LACTOSE FREE

CRISPY TOFU WITH GLASS NOODLES “DAU HU PHO XA LACH”

CRISPY FRIED TOFU AND GLASS NOODLE SALAD WITH A SPICY PEANUT AND LIME SAUCE

VEGAN | VEGETARIAN | LACTOSE FREE | GLUTEN FREE

SOUPS

PER SELECTION 25.00

ALL OF OUR SOUPS COME WITH AROMATIC, ORGANIC GARDEN HERBS, CHILI AND LIME ON THE SIDE

BEEF NOODLE SOUP “PHO BO”

TRADITIONAL VIETNAMESE NOODLE SOUP WITH BEEF AND ORGANIC HERBS
SLEEP | TRIM | 100% | DETOX LACTOSE FREE

CHICKEN NOODLE SOUP “PHO GA”

NORTH VIETNAMESE CHICKEN AND RICE NOODLE SOUP WITH LIME LEAVES AND BEAN SPROUTS
SLEEP | TRIM | 100% | DETOX LACTOSE FREE

MINCED PORK SOUP “PHO THIT HEO”

NORTH VIETNAMESE SWEET, SPICY PORK, FRIED GARLIC AND RICE NOODLE SOUP WITH BEAN SPROUTS
SLEEP | TRIM | 100% | DETOX LACTOSE FREE

SEAFOOD SOUP “CANH CHUA HAI SAN”

TAMARIND SOUP WITH SEAFOOD, TOMATO AND PINEAPPLE
LACTOSE FREE

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



PUMPKIN SOUP “**CANH BI DO**”
WITH PUMPKIN, PEANUT, SPRING ONION

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE

VEGETABLE WONTON SOUP “**HOANH THANH RAU**”
SPICED SQUASH RICE FLOUR DUMPLINGS, STEAMED IN AN ORGANIC GARDEN
BASIL, SPINACH AND FRIED GARLIC BROTH WITH A HINT OF CHILI

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE

MAIN EVENT

PER SELECTION 40.00

BEEF IN OYSTER SAUCE “**BO LUC LAC**”

VIETNAMESE SHAKING BEEF AND VEGETABLE IN OYSTER SAUCE SERVED WITH
TOMATO FRIED RICE

LACTOSE FREE

LEMONGRASS CHICKEN “**GOI XAO XA OT**”

STIR-FRIED CHICKEN WITH LEMONGRASS AND RED CHILI SERVED WITH
STEAMED JASMINE RICE

SLEEP | TRIM | 100%

LACTOSE FREE

TAMARIND PRAWNS “**TOM SOT ME**”

CHAR-GRILLED TIGER PRAWN WITH TAMARIND SAUCE SERVED WITH STEAMED
JASMINE RICE

SLEEP | TRIM | 100%

LACTOSE FREE | GLUTEN FREE

PAN FRIED REEF FISH “**CA SOT CA CHUA**”

OUR LOCAL CATCH SIMPLY PAN FRIED SERVED WITH TOMATO SAUCE AND
STEAMED RICE

LACTOSE FREE | GLUTEN FREE

SWEET AND SOUR SEAFOOD “**TOM MUC XAO CHUA NGOT**”

PRAWN, CALAMARI, CUCUMBER, PINEAPPLE AND TOMATO SERVED WITH SALAD
AND STEAMED JASMINE RICE

LACTOSE FREE



“PAN VIET”

PER SELECTION 40.00

SEAFOOD FRIED RICE “COM CHIEN”

VIETNAMESE SEAFOOD FRIED RICE WITH MIX VEGETABLES

SLEEP

LACTOSE FREE

STIR-FRIED CHICKEN “BUN GAO XAO GA”

STIR-FRIED CHICKEN, RICE NOODLES AND VEGETABLES

SLEEP

LACTOSE FREE

STIR-FRIED SEAFOOD “BUN GAO XAO HAI SAN”

STIR-FRIED SEAFOOD, RICE NOODLES WITH BEAN SPROUT AND VEGETABLES

SLEEP

LACTOSE FREE

STIR-FRIED VEGETABLE AND TOFU “BUN GAO DAU PHU”

STIR-FRIED TOFU, RICE NOODLES WITH BEAN SPROUT AND SEASONAL VEGETABLES

SLEEP | TRIM | 100% | DETOX

VEGETARIAN | LACTOSE FREE

FRESH

PER SELECTION 20.00

CHILL OUT GARDEN GREENS

ORGANIC GARDEN GREENS WITH CUCUMBER, RADISH AND GARDEN MINT, SHAVINGS OF PARMESAN CHEESE

VEGETARIAN | SUGAR FREE | GLUTEN FREE

TOMATO AND MOZZARELLA

BOCCONCINI MOZZARELLA, CHERRY TOMATO, PINE NUTS AND ORGANIC GARDEN LEAF SALAD WITH BASIL PESTO

VEGETARIAN

CAESAR SALAD

OUR ORGANIC GARDEN SALAD LEAFS TOSSED WITH ANCHOVIES, CRISPY PORK BACON, PARMESAN SHAVINGS, EGG AND CROUTONS

SLEEP

SUGAR FREE

LAAMU ATOLL COFFEE RUBBED TUNA

SEARED TUNA, PICKED GARDEN HERB AND AVOCADO SALAD, COFFEE AND PALM SUGAR DRESSING

SLEEP | TRIM

LACTOSE FREE | GLUTEN FREE

CRUDITES, HUMMUS AND CRACKERS

CRISP ORGANIC VEGETABLES, SERVED WITH HUMMUS AND FLAXSEED CRACKERS

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE | GLUTEN FREE



SNACKS

PER SELECTION 20.00

FRIED JALAPENO

CRISPY MILD PEPPERS, FILLED WITH MOZZARELLA CHEESE, SERVED WITH TOMATO SALSA

VEGETARIAN | SUGAR FREE

CRISPY CALAMARI

GREEN MANGO SALAD WITH PEANUTS, MINT, RED ONION AND CHILI DRESSING

LACTOSE FREE

HOT, CRUNCHY, SPICY CHICKEN ROLL

TERIYAKI CHICKEN SUSHI ROLL, SPICY MAYONNAISE

LACTOSE FREE

NATIVE WATERMELON TEMPURA

CRISP, FRESH AND SWEET! , TEMPURA OF WATERMELON WITH VEGETABLE, MINT AND BASIL SALAD, PONZU DIPPING SAUCE

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE

SOMETHING MORE

PER SELECTION 30.00

NATIVE SPICED FRIED FISH

GOUJONS OF LOCAL FISH WITH POTATO WEDGES, TARTAR, MANGO CHUTNEY AND HERB SALAD

LACTOSE FREE

LAAMU CLUB SANDWICH

ROASTED ORGANIC CHICKEN, LETTUCE, TOMATO, FRIED EGG, MAYONNAISE ON WHITE BREAD WITH FRIES AND PETIT SALAD

PESTO PASTA

GLUTEN FREE PASTA TOSSED IN PESTO WITH GOATS CHEESE AND MALDIVIAN PINE NUT

VEGETARIAN | SUGAR FREE | GLUTEN FREE

“CHILL” CHEESE BURGER

FRESHLY GROUND BEEF BURGER WITH CHEDDAR CHEESE, TOMATO COMPOTE, FRENCH FRIES

MALDIVIAN CURRY OF THE DAY

FRAGRANT CURRY WITH FRESHLY GRATED COCONUT, HINT OF CHILI SERVED WITH RICE AND ROSHI

TRIM

SUGAR FREE | LACTOSE FREE

‘STEAK AU POIRVE’

MINUTE SIRLOIN STEAK, WITH A PEPPERCORN SAUCE, FRIES AND CHARRED BABY SPINACH

SUGAR FREE | GLUTEN FREE

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STONE BAKED PIZZA

PER SELECTION 25.00

CHILL BAR'S PIZZA ARE SIMPLY BAKED IN A STONE OVEN WITH TOMATO AND OREGANO SAUCE TOPPED WITH SIGNATURE CHEESE MIX AND FRESH GARDEN GREENS.

PLEASE SEE OUR SOMMELIER'S WINE RECOMMENDATION BY THE GLASS

MARGARITA

THIS QUINTESSENTIAL CLASSIC CHEESE AND TOMATO PIZZA FINISHED WITH BASIL LEAVES

VEGETARIAN

PIZZA DI PARMA

TOMATO SAUCE, OLIVES, BABY ARTICHOKE, ROASTED GARLIC AND FINISHED WITH SHAVED PARMA HAM AND A DRIZZLE OF OLIVE OIL

FRUTTI DI MARE

MIXED SEAFOOD WITH AVOCADO, CAPERS, CHILI, CHERRY TOMATO AND FINISHED WITH A SPICY DRESSING

FLORENTINE

'UNCUT 'AND SERVED WITH ROASTED GARLIC, GARDEN BABY SPINACH, SAUTÉ MUSHROOMS, FINISHED WITH A HENS EGG, FETA CHEESE AND SHAVED PARMESAN

VEGETARIAN

PEPPERONI

'DON'T FORGET THE PINOT' WITH THIS PERFECT PIZZA OF PEPPERONI, RED ONION, ROASTED GARLIC, ROASTED PEPPERS AND CHILI

CAPONATA

STRAIGHT FROM NAPOLI, ROASTED EGGPLANT, ROASTED PEPPERS, MALDIVIAN PINE NUTS, CAPER'S, OLIVE'S AND BASIL PESTO

VEGETARIAN

TUNA PESCATORI

LIGHTLY SMOKED MALDIVIAN TUNA WITH ARTICHOKE, CAPERS, ROASTED GARLIC, CHILI'S AND FINISHED WITH A LIGHT CAESAR STYLE DRESSING



DESSERTS

PER SELECTION 20.00

EXOTIC FRUIT SOUP

SERVED WITH PASSION FRUIT SORBET, PASSION FRUIT JELLY AND BASIL FLOWERS

VEGAN | VEGETARIAN | LACTOSE FREE | GLUTEN FREE

ORGANIC GARDEN PAPAYA

NUT BROWNIE, LEMON CURD, PAPAYA AGAR-AGAR, MANGO SORBET AND PAPAYA COULIS

LACTOSE FREE

PASSION FRUIT PANNA COTTA

SERVED WITH PASSION FRUIT COULIS AND A SESAME TUILE

GLUTEN FREE

TROPICAL EXOTIC FRUIT PLATTER

SERVED WITH PINEAPPLE SORBET

SLEEP | TRIM | 100% | DETOX

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE | GLUTEN FREE

WARM RICE PUDDING

WITH TROPICAL FRUITS, BURNT MILK ICE CREAM, CARAMEL HONEYCOMB

VEGETARIAN | GLUTEN FREE

LEMON GRASS CRÈME BRULÉE

COMPLEMENTED BY GINGER POACHED FRUITS AND CRISPY COCONUT

BISCOTTI

SLEEP

CHOCOLATE NOUGATINE FUDGE

CRISPY CHOCOLATE NOUGATINE MOUSSE WITH CHOCOLATE COOKIE ICE CREAM SLEEP

'WELLNESS CARROT CAKE'

RAW DATE CARROT CAKE WITH CASHEW NUT FROSTING, CINNAMON,

CARDAMOM AND ORANGE ZEST SYRUP

SLEEP | TRIM | 100% | DETOX

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE | GLUTEN

FREE



No Rush Hour Cocktails PER SELECTION 16.00

A seasonal selection of mixed beverages for your drinking pleasure...

STARFRUIT MARGARITA*

A play on this time tested tequila tiple utilizing a starfruit cordial for more flavor.

DAIQUIRI WITH A KICK*

A little bit spicy, a little bit racy. An old familiar friend with a subtle kick.

SEA MULE

Vodka, mango coriander cordial, lime, ginger, and syrup for a playful version of the Moscow Mule.

MALDIVIAN MILK PUNCH

A mixture of Bacardi, aged Arrack and 24hr spiced syrup that results in a silky mouth-feel yet no heavy creaminess.

LAAMU LANE

18.00

A bitter and strong cousin to the Negroni. Whiskey, Campari, sweet vermouth, and spiced rum make for an excellent pre or post dinner ocean-staring brood.

** Two Dollar upcharge will turn these drinks into a frozen fluffy mound of yumminess*



No Rush Hour Mocktails PER SELECTION 12.00

A seasonal selection of non-alcoholic beverages for your drinking pleasure...

BODU BERU

Pineapple, Mango, Coconut

SUNNY SIDE OF LIFE

Passion Fruit, Raspberry, Apple, Lime

PEACH & BASIL BREEZE

Apple, Peach Puree, Honey, Basil

FOAL ON THE PLAY

Ginger, Lime, Coriander Mango Cordial, Soda

Bubbling Barley

Lion, Sri Lanka 10.00

Carlsberg, Denmark 12.00

Sparkling Wine

Nino Franco Prosecco 'Rustico' Veneto Italy 15.00

White Wine

Le Due Torri Pinot Grigio, Friuli - Grave Italy 12.00

Tasca d' Almerita 'Regaleali Bianco' Sicily, Italy 18.00

Red Wine

Domaine Jaume, Cotes du Rhone 'Friande', Rhone France 12.00

Argiolas Cannonau, 'Costera' Sardegna Italy 16.00



No Rush Hour Spirits Whisky

Ballantine's	10.00
Johnnie Walker Red Label	10.00
Johnnie Walker Black Label	12.00

Cognac

Hennessy VS	10.00
Martell VS	10.00

Rum

Bacardi	10.00
Bacardi Gold	10.00
Captain Morgan Spiced	10.00
Captain Morgan Dark	10.00

Tequila

Jose Cuervo Silver	10.00
Patron Blanco	14.00

Gin

Gordon's	10.00
Bombay Sapphire	10.00
Hayman's Old Tom	12.00

Vodka

Stolichnaya	10.00
Belvedere	14.00





“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’ 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 percent 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 USD5 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.

Chilled-Out All-Day Aperitif Cocktails

Our most popular drinks. Well suited for arrival, departure and all the magical moments in-between.

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.

Chilled-Out Specialty Cocktails

Selection of seasonal sundowners that offer a special something for everyone.

MANGOSTEEN SOUR 16.00

Beefeater Gin is shaken with house-pickled mustard seed mangosteen, citrus and egg white, yielding a tangy take on the traditional sour.

ABANDON SHIP 17.00

Tequila Corralejo Blanco, mango coriander cordial, pineapple, citrus and a spicy fire water tincture will bring the party to your mouth both day and night.

MY-OH-MAI-TAI 18.00

When its done right its oh so good. An island favorite the world over. Six Senses house blend of exotic rums, Cointreau, bespoke dark-orgeat and lime juice.

FOUND IN TRANSLATION 18.00

She traveled from San Francisco to Auckland and Singapore, Laamu is now her home. 42 Below Manuka vodka, Umeshu plum wine, pear liquor, lemon and a pickled ginger rim.



Six Senses Laamu

Signature Six Cocktails

Six cocktails that washed ashore in paradise and decided to never leave.

LUCKY STARS 16.00

Starfruit cordial is mixed with pandan infused sagatiba cachaça and lime to create a lively cocktail with surprising depth.

WE'RE NOT IN FLORIDITA ANYMORE 16.00

Sometimes it's the simple things in life that make all the difference, like swinging in a sea-hammock with a tall chilled glass full of Stolichnya vodka, raspberry, fresh ginger, lemon and soda.

MALDIVIAN MILK PUNCH 16.00

Aged Arrack, Bacardi Gold and a 24hr spiced syrup are the backbone to this tasty tipples with a silky mouth-feel yet none of the milkiness.

PEARL DIVER 18.00

A frozen tiki favorite that was almost lost in time. We proudly present Trinidadian and Puerto Rican rum, housemade orgeat, hand-folded gardenia mix, lime juice and Angostura bitters.

READY, SET, CHILL 20.00

The fast-paced city life is hard to get away from. Well, you finally made it, so here's a bracer to calm your qualms. Cognac, Bourbon, Dom Benedictine, coffee cigar bitters and a chocolate treat.

WHISK-Y AWAY 22.00

The not-so-sweet dessert for the discerning adult drinker, whether you want to start or end the evening try this twist on the classic Espresso Martini (...also with 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

Glengoyne 18Y 12.00

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

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

Aberlour 10Y (**ex-oloroso cask**) 16.00

Speyside

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

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

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

Glenlivet 12Y (American & European oak cask) 10.00

The Glenrothes Select Reserve 10.00

Cardhu 12Y 10.00

Aberlour 16Y (ex-sherry & bourbon cask) 16.00

Islay

Bruichladdich 15Y (ex-Sauterne cask, 46%ABV) 10.00

Bunnahabhain 25Y (ex-sherry cask, 46.3%ABV) 52.00

Isle Of Skye

Talisker 10Y (45.8%ABV) 10.00

Talisker 18Y (45.8%ABV) 12.00

Campbeltown

Longrow 14Y (ex-sherry & bourbon cask, 46%ABV) 20.00

Isle Of Jura

Isle of Jura 16Y 18.00

Isla of Jura 21Y 32.00

Irish

Clontarf Triple Distilled (ex-bourbon cask) 12.00

Bushmills 16Y (ex-bourbon & sherry cask) 20.00

Connemara Peated 12Y (57.9%ABV) 20.00

Canadian

Glen Breton 10Y 20.00



BLENDING MALT

Scottish

Highland Harvest Organic 9Y	10.00
Compass Box "The Peat Monster" (46%ABV)	14.00

Japanese

Nikka From the barrel	10.00
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BLENDING WHISKY

Scottish

Compass Box "Asyla"	10.00
Haig Dimple 15Y	10.00
Justerini & Brooks Rare	10.00
Dewars "White"	10.00
Ballantine's Finest	10.00
Chivas Regal 12Y	10.00
Chivas Regal Royal Salute 21Y	28.00
Johnnie Walker Swing	10.00
Johnnie Walker Red Label	10.00
Johnnie Walker Black Label 12Y	12.00
Johnnie Walker Gold Label	14.00
Johnnie Walker Blue Label	32.00

Irish

Jameson	10.00
Clontarf Classic Blend (charcoal filtered)	12.00

BOURBON

Jim Beam White Label 4Y	10.00
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TENNESSEE

Jack Daniels	10.00
Jack Daniels Silver Select	12.00

RYE

Pikesville	12.00
Sazerac Straight	14.00

CANADIAN

Canadian Club	10.00
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Fruit Spirits

COGNAC

Hennessy VS	10.00
Remy Martin VSOP	10.00
Martell VS	10.00
Ragnaud-Sabourin VS	14.00
Remy Martin XO	24.00

ARMAGNAC

Domaine de Cassagnoles 5Y	16.00
Cles de Ducs XO	22.00
Baron De Lustrac 1976 32Y	22.00
Baron De Lustrac 1981	26.00
Francis Darroze Domaine de Rieston 1992 17Y (52%ABV)	34.00

CALVADOS

Lecompte 5Y	10.00
Lecompte 15Y	14.00
Adrien Camut 6Y	18.00

BRANDY DE JEREZ

Cardenal Mendoza Gran Reserva	16.00
Cardenal Mendoza Carta Real	32.00

GRAPPA

Alexander Nebbiolo da Barolo	10.00
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EAU-DE-VIE

G. Miclo Eglantine (rosehip distillate)	12.00
G. Miclo Framboise Sauvage (strawberry distillate)	16.00

ARRACK

Rockland Old (coconut distillate)	10
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R(h)um

WHITE

Bacardi White (Bermuda)	10.00
Ron Pampero Blanco (Venezuela)	12.00
J Bally (Martinique)	14.00
Diplomatico Blanco (Venezuela)	14.00
Wray & Nephew Over Proof (Jamaica)	16.00
Trois Rivières Blanc (Martinique)	18.00
Green Island Over Proof (Mauritius)	16.00

GOLD

Bacardi Oro (Bermuda)	10.00
Appleton VX (Jamaica)	10.00
Plantation Trinidad	16.00
Plantation Jamaican	16.00
English Harbor 5Y (Antigua & Barbuda)	16.00
Clement VSOP (Martinique)	16.00
Cruzan Estate 5Y (U.S Virgin Islands)	18.00
R.L Seales 10Y (Barbados)	20.00
Cockspurs 12Y (Barbados)	22.00
Trois Rivières 8Y (Martinique)	32.00

DARK

Captain Morgan's	10.00
Appleton 12Y (Jamaica)	14.00
St Lucia "Chairman's Reserve" (St Lucia)	10.00
Pyrat XO	14.00
Ron Zacapa 23Y (Guatemala)	16.00
Pussers 15Y	20.00
Ron Zacapa XO (Guatemala)	24.00

CACHAÇA

Brazilian sugar cane spirit

Cachaça 51	10.00
Sagatiba Pura	12.00



Tequila

BLANCO – AGED 0 TO 3 MONTHS

Corralejo Blanco	10.00
Don Julio Blanco	12.00
Patron Blanco	14.00
Arette Blanco	14.00

REPOSADO – AGED 3 TO 12 MONTHS

Corralejo Reposado	12.00
Patron Reposado	14.00
Don Julio Reposado	14.00

AÑEJO – AGED MORE THAN 12 MONTHS

Don Julio Añejo	16.00
Patron Añejo	18.00

OTHER

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

LONDON DRY

Beefeater (England)	10.00
Gordon's (England)	10.00
Jensen Dry Bermondsey (England)	14.00
G.J Greenalls (England)	10.00

NEW WORLD

Bombay Sapphire (England)	10.00
Tanqueray No 10 (47.3%ABV, Scotland)	12.00
G.J Greenalls Bloom Premium (England)	12.00
Old Raj (Scotland)	12.00
Hendricks (Scotland)	14.00
Citadelle (France)	14.00
Citadelle "Reserve" (6 months in oak, France)	16.00
Junipero (49.3%ABV, USA)	20.00

OLD TOM

Hayman's Old Tom (England)	12.00
Jensen Old Tom (England)	14.00

NAVY STRENGTH

Plymouth Navy Strength (57%ABV, England)	14.00
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Vodka

STRAIGHT

Stolichnaya (Russia, mixed grain)	10.00
Russian Standard (Russia, mixed grain)	10.00
Belvedere (Poland, rye)	10.00
42 Below (New Zealand, mixed grain)	10.00
Grey Goose (France, wheat)	14.00
Imperia (Russia, mixed grain)	14.00
Crystal Head (Canada, corn)	16.00
U'luvka (Poland, mixed grain)	18.00
Ciroc (France, grapes)	20.00
Chase (UK, potato)	20.00
Hangar One (USA, wheat/grapes)	24.00
Beluga (Russia, malted barley)	26.00

FLAVORED

42 Below (<i>assorted flavors</i>)	12.00
Cariel Vanilla	16.00
Hangar One (<i>assorted flavors</i>)	18.00

Beer

TAP

Lion, Sri Lanka	10.00
Carlsberg, Denmark	12.00

BOTTLE

Lager

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

Ale

Lefte 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

When life gives you apples 'You make 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.



Chilled-Out 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

PEACH AND BASIL BREEZE 12.00

An unusual lot that go well together! Fresh sweet Thai basil from our organic garden, peach and apple juice

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 10.00

Fruit

Orange, Grapefruit, Mango, Pineapple, Apple

Vegetable

Carrot, Cucumber, Celery, Beetroot

Fresh Coconut 8.00

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, Vanilla

Purified Six Senses Water 5.00

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

