



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

SNACKS & APPETIZERS

PER SELECTION 18.00

FISH TACOS

FLAKED FISH IN A CORN TORTILLA SHELL WITH SOUR CREAM, GUACAMOLE AND SHREDDED CHEESE

SLEEP

SUGAR FREE | GLUTEN FREE

GAZPACHO

CHILLED ANDALUSIAN STYLE TOMATO SOUP

VEGETARIAN | VEGAN | ORGANIC

PASTILLA

CRISPY SEAFOOD PASTILLE WITH MANGO SALAD AND AVOCADO MAYONNAISE

SLEEP

SUGAR FREE

FALAFEL

CHICK PEA, CILANTRO, AND CUMIN FRITTERS SERVED WITH WARM FLAT BREADS AND HUMMUS

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE

CEVICHE

FISHERMAN`S CATCH WITH SALSA OF LIFE, FLAX SEED CRACKERS AND SWEET POTATO CHIPS

TRIM | 100%

LACTOSE FREE | GLUTEN FREE

FIRE ROASTED PUMPKIN SOUP

NATIVE PUMPKIN AND COCONUT SOUP WITH A HINT OF CURRY AND CORIANDER

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE | GLUTEN

FREE

BUFFALO CHICKEN WINGS

MALDIVIAN SPICE, COOLING BLUE CHEESE DRESSING

SUGAR FREE

TUNA CUTLETS

HOT, CRUNCHY, NATIVE TUNA AND POTATO CUTLETS WITH SPICY AIOLI

SLEEP | TRIM

SUGAR FREE | ORGANIC



GARDEN SALADS BOWLS

PER SELECTION 18.00

ORGANIC SALAD

HOMEGROWN MIX LEAF SALAD, BALSAMIC

DETOX | ORGANIC VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE | GLUTEN FREE

CRISPY THAI FISH CAKE

PEANUT AND GREEN MANGO SALAD

LACTOSE FREE

CAESAR SALAD

CLASSIC CRISP SALAD WITH ANCHOVY DRESSING

TRIM ORGANIC

TUNA NICOISE

SEARED TUNA, EGG, BEANS, NEW POTATOES, OLIVE TAPENADE

SLEEP | TRIM SUGAR FREE | LACTOSE FREE | GLUTEN FREE

CAPRESSE SALAD

VINE RIPENED PLUM TOMATOES, BUFFALO MOZZARELLA, ORGANIC GARDEN PESTO AND MALDIVIAN PINE NUTS

SUGAR FREE | VEGETARIAN | GLUTEN FREE

PAN FRIED GOATS CHEESE SALAD

SEMI DRIED TOMATOES AND CARAMELIZED MANGO COMPOTE

VEGETARIAN | ORGANIC

COMFORT DISHES

PER SELECTION 28.00

MALDIVIAN CHICKEN CURRY

COOKED WITH LOCAL ISLAND SPICES AND FRESH YOUNG COCONUT AND SERVED WITH PANDAN RICE

TRIM SUGAR FREE | LACTOSE FREE | GLUTEN FREE

'LION BEER' FISH & CHIPS

BEER BATTERED LOCAL WHITE FISH, WITH FRENCH FRIES AND TARTAR SAUCE

LACTOSE FREE | ORGANIC

GLUTEN FREE PASTA "NORMA"

EGGPLANT, CHILI, TOMATO AND BOCCONCINI MOZZARELLA FINISHED WITH GARDEN BASIL

GLUTEN FREE | VEGETARIAN | SUGAR FREE

LOBSTER QUESADILLA

WITH GUACAMOLE, TOMATO SALSA AND SOUR CREAM

SUGAR FREE

SIMPLY GRILLED REEF FISH

CAPER BUTTER LEMON SAUCE, FENNEL AND TOMATO SALAD

SLEEP GLUTEN FREE | SUGAR FREE | ORGANIC

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



SANDWICHES & BURGERS

PER SELECTION 25.00

VEGETABLE BURGER

SIGNATURE VEGETABLE BURGER, WHOLE WHEAT BUN AND A SHAVED FENNEL
VEGETARIAN | SUGAR FREE

SIP SIP SIGNATURE BEEF SLIDERS

WITH TOMATO CHUTNEY AND CRISPY BEER BATTERED ONION RINGS

GRILLED LAMB BURGER

BRIE CHEESE, WITH MINT AND COOLING CUCUMBER RAITA
SUGAR FREE

SIP SIP 'BURGER OF THE WEEK'

(PLEASE SEE THE MENU BOARD OR ASK ONE OF OUR HOSTS FOR THIS WEEK'S SPECIAL)

MALDIVIAN TUNA

GRILLED LIGHTLY SPICED TUNA MAYONNAISE, GUACAMOLE AND CHEDDAR CHEESE ON A GRILLED MUFFIN, TOMATO AND CAPER SALAD AND SWEET POTATO FRIES
SLEEP | TRIM

SPICY LAMB "HOT DOG"

GRILLED LAMB HOT DOG WITH CARAMELIZED GRUYERE CHEESE, RED ONION MARMALADE, HOMEMADE PICKLE AND FRIES



STONE BAKED PIZZA

PER SELECTION 25.00

PLEASE ASK OUR CHEF IF YOU DO NOT SEE YOUR FAVORITE TOPPINGS, WE WILL DO OUR VERY BEST TO CREATE YOUR VERY OWN PIZZA. 'ALL PIZZAS ARE FINISHED WITH OUR TOMATO SAUCE AND SIGNATURE CHEESE MIX'

MIX SEAFOOD JALAPENO SPICY AIOLI

GROUND ANGUS BEEF- JALAPENO-GARLIC AIOLI

BLUE CHEESE-FIG-CARAMELIZED ONIONS
VEGETARIAN

TANDOORI CHICKEN-AVOCADO-CORIANDER
SUGAR FREE | ORGANIC

TOMATO-HAM-PINEAPPLE

MALDIVIAN TUNA-AVOCADO-CHILI-SPICY AIOLI
ORGANIC

BBQ PORK-ROAST PEPPERS-CARAMELIZED ONION

PEPPERONI-ANCHOVY-ROASTED PEPPERS

MUSHROOM-GARLIC-FETA
SUGAR FREE | VEGETARIAN

PIZZA 'SOFIA'- FRESH TOMATO, BUFFALO MOZZARELLA-GARDEN
BASIL
SUGAR FREE | VEGETARIAN | ORGANIC



SWEET TREATS

PER SELECTION 18.00

CHOCOLATE LAVA CAKE
RUM RAISIN ICE CREAM, DEHYDRATED BEETROOT

LAAMU CHOCOLATE MOUSSE
A RICH WHITE AND DARK CHOCOLATE MOUSSE WITH A HINT OF JASMINE TEA
VEGETARIAN | GLUTEN FREE

DOUGHNUTS
FRESHLY FRIED CINNAMON DOUGHNUTS, BUTTERSCOTCH SAUCE AND VANILLA
ICE CREAM

VEGETARIAN

'RAW' CASHEW NUT & MANGO CHEESECAKE
FROM OUR WELLNESS MENU WITH YOUNG COCONUT, MANGO, VANILLA, &
PASSION FRUIT SYRUP

VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE | GLUTEN

FREE

PANDAN CRÈME BRULÉE
BAKED ORGANIC GARDEN PANDAN CREAM, BURNT AND SERVED WITH SESAME
COOKIES

VEGETARIAN | ORGANIC

CRISPY ICE CREAM
HOT, COLD AND CRUNCHY IN ONE BITE, VANILLA ICE CREAM, RASPBERRY
COMPOTE AND CARAMEL SAUCE

VEGETARIAN

FRESH FRUIT PLATTER
SELECTION OF FRESHLY SLICED TROPICAL FRUITS
SLEEP | DETOX | 100% | TRIM FREE
VEGAN | VEGETARIAN | SUGAR FREE | LACTOSE FREE | GLUTEN



FARM TO POOL

WELCOME TO SIP SIP POOL BAR, OUR CHEFS AND GARDEN TEAM HAVE GOT TOGETHER AND CREATED A SIMPLE "FARM TO POOL STYLE MENU" FOR YOUR ENJOYMENT THESE DISHES ARE CHANGED DAILY AND SIMPLY PREPARED WITHOUT ANY PROCESSED OR MODIFIED FOODS JUST ORGANIC FRESH INGREDIENTS.

MONDAY

SNACK

PER SELECTION 18.00

PUMPKIN SAMOSA

CRISPY NATIVE PUMPKIN SAMOSA'S WITH COCONUT MINT DIPPING SAUCE

SLEEP | TRIM | 100%

VEGETARIAN | SUGAR FREE | LACTOSE FREE

SALAD BOWL

FLAKED TUNA SALAD

WITH COCONUT, MANGO, APPLE AND LIME

SLEEP | 100%

LACTOSE FREE | GLUTEN FREE

STONE BAKED PIZZA

OLIVES- GOAT CHEESE- ROASTED PEPPERS- BUFFALO MOZZARELA AND BABY SPINACH

VEGETARIAN | SUGAR FREE

SWEET TREAT

CINNAMON APPLE CRUMBLE LASAGNA

GLUTEN FREE APPLE CRUMBLE WITH VANILLA ICE CREAM

VEGETARIAN



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TUESDAY

SNACK

PER SELECTION 18.00

PRAWN KEBAB

MARINATED PRAWN SKEWER WITH PICKLE VEGETABLES AND PEANUT SAUCE
LACTOSE FREE

SALAD BOWL

GYPSY SALAD

TOMATO, RED ONION, MINT, CUCUMBER, TOASTED ALMOND AND FETA CHEESE
VEGETARIAN | GLUTEN FREE | SUGAR FREE

STONE BAKED PIZZA

ALFREDO DI POLLO!- CREAM SAUCE- CHICKEN- ROASTED PEPPERS-
MOZZARELLA CHEESE AND GARDEN BASIL LEAVES
SUGAR FREE

SWEET TREAT

BITTER CHOCOLATE

BAKED BITTER SWEET CHOCOLATE WITH CHOCOLATE SORBET
SLEEP VEGETARIAN | GLUTEN FREE



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WEDNESDAY

SNACK

PER SELECTION 18.00

INDONESIAN SPRING ROLL

CRISPY VEGETABLE SPRING ROLL WITH HOMEMADE SWEET CHILI SAUCE
VEGETARIAN | LACTOSE FREE

SALAD BOWL

GARDEN SALAD

MIXED ORGANIC GREEN LEAVES, CARROT, GOAT CHEESE, PINE NUT AND AVOCADO WITH BALSAMIC DRESSING
VEGETARIAN | GLUTEN FREE | SUGAR FREE

STONE BAKED PIZZA

MASHUNI!- TOMATO SAUCE, MOZZARELLA CHEESE, FRESHLY BAKED AND TOPPED WITH FRESH COCONUT AND TUNA SALAD
SUGAR FREE

SWEET TREAT

CARAMEL BANANA TODDY

COLD BANANA TODDY WITH CARAMEL SAUCE AND BURN MILK ICE CREAM
SLEEP VEGETARIAN



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THURSDAY

SNACK

PER SELECTION 18.00

MALDIVIAN TUNA CEVICHE

FINELY DICE LOCAL TUNA, SPRING ONION, SESAME SEED, AVOCADO AND RED RADISH WITH PONZU DRESSING

SLEEP | TRIM | 100%

SUGAR FREE | LACTOSE FREE |

SALAD BOWL

CHOPPED SALAD

GARDEN VEGETABLES SALAD WITH JALAPENO YOGHURT DRESSING

SLEEP

VEGETARIAN | GLUTEN FREE | SUGAR FREE

STONE BAKED PIZZA

TIGER PRAWN — TOMATO SAUCE - PEPPERS- MOZZARELLA CHEESE TOPPED WITH PESTO AND ROCKET LEAVES

SLEEP

SUGAR FREE

SWEET TREAT

PECAN PIE

BAKED PECAN PIE WITH TIRAMISU CREAM

VEGETARIAN



FARM TO POOL

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FRIDAY

SNACK

PER SELECTION 18.00

CRACKED TUNA

"SWEET SOUR MANGO" ICE BERG, LIME AIOLI AND SPICY MAYO
SLEEP | 100%

SOUP

GREEN GODDESS

GREEN VEGETABLE SOUP SERVED WITH FLAXSEED CRACKER

SLEEP | 100%
FREE

VEGAN | VEGETARIAN | GLUTEN FREE | SUGAR FREE | LACTOSE

STONE BAKED PIZZA

VEGETARIAN: TOMATO SAUCE, MOZZARELLA CHEESE, GRILLED VEGETABLES
AND GARDEN HERBS

SUGAR FREE

SWEET TREAT

TOFFEE FIG TART

WITH TOFFEE SAUCE AND YOGHURT ICE CREAM
VEGETARIAN



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SATURDAY

SNACK

PER SELECTION 18.00

CALAMARI

SZECHUAN CRISPY CALAMARI WITH ASIAN SLAW AND SWEET CHILI SAUCE
SLEEP LACTOSE FREE

SALAD BOWL

GREEN SALAD WITH APPLE, PEACH, PLUM AND FIG WITH INDIAN ORANGE
CHAAT MASALA DRESSING

SLEEP | 100%
FREE

VEGAN | VEGETARIAN | LACTOSE FREE | GLUTEN FREE | SUGAR

STONE BAKED PIZZA

FRESCA- BUFFALO MOZZARELLA- FRESH CHERRY TOMATO, GARDEN ROCKET
LEAVES AND EXTRA VIRGIN OLIVE OIL

VEGETARIAN | SUGAR FREE

SWEET TREAT

ORGANIC COCONUT CRÈME BRULÉE

SABLE COCONUT CRÈME BRULÉE WITH CARAMELIZED BANANA

SLEEP

VEGETARIAN |



FARM TO POOL

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SUNDAY

SNACK

PER SELECTION 18.00

FAJITA

SPICED REEF FISH WRAPPED WITH MALDIVIAN FLAT BREAD SERVED WITH GUACAMOLE AND TOMATO SALSA

SUGAR FREE

SALAD BOWL

GREEK SALAD

FETA, CUCUMBER, TOMATO, PEPPERS, RED ONION AND OLIVES IN OREGANO AND MINT DRESSING

VEGETARIAN | GLUTEN FREE | SUGAR FREE

STONE BAKED PIZZA

BIANCA: CREAM SAUCE- MOZZARELLA CHEESE- SWEET ONION- PICKLED JALAPENO- ROASTED GARLIC- PARMESAN AND HERBS

VEGETARIAN | SUGAR FREE

SWEET TREAT

MOUSSE CAKE

ORANGE AND YOGHURT MOUSSE CAKE WITH CHOCOLATE SOIL AND HONEYCOMB

SLEEP

VEGETARIAN



CHILDREN'S MENU

STARTERS

ROASTED TOMATO SOUP 8.00
WITH OLIVE OIL
VEGETARIAN

ORGANIC GARDEN SALAD 8.00
WITH BALSAMIC VINEGAR AND OLIVE OIL
VEGETARIAN

MAIN COURSES

FISH FINGERS 12.00
WITH TARTAR SAUCE AND POTATO WEDGES

SPAGHETTI PASTA 10.00
SERVED WITH BOLOGNESE SAUCE

CHICKEN NUGGETS 10.00
WITH BBQ SAUCE AND FRENCH FRIES

STEAMED WHITE FISH 10.00
WITH STEAMED VEGETABLES

PENNE PASTA 10.00
WITH TOMATO SAUCE
VEGETARIAN

BEEF BURGER 12.00
WITH CHEESE AND FRENCH FRIES



DESSERTS

CHOCOLATE BROWNIE 08.00
WITH VANILLA ICE-CREAM

BANANA SPLIT 08.00
WITH LOCAL BANANA AND LOTS OF SAUCE
AND ICE-CREAM



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	★ ★ ★ ★





“A woman drove me to drink and I didn’t even have the decency to thank her.”
-- W.C. Fields

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 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 USD 5 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.

Sip Sips

POOLSIDE FIZZ 16.00

A twist on the classic Paloma cocktail. Tequila, homemade spiced grapefruit cordial, citrus, and club soda create this refreshing sipper that is served in a highball glass with a salt rim and big wedge of fresh grapefruit

BLUE SKY REVIVE 18.00

A duo of rums mixed with pineapple, mango, and ginger then “colored” with blue curacao and beautiful blue sky as it arrives to revive

COCO CUBANO 18.00

Green tea-infused London dry gin, coconut, sugar, and citrus are frothed with egg white then lengthened with champagne in a toasted coconut rimmed flute glass

SEÑOR COCONUT COLADA 18.00

Popcorn infused gold rum, coconut rum, pineapple juice, and a little cream for a fun take on the classic version

WATERLOO 18.00

Campari, Italy’s famous bitter aperitif, is heightened with the beautiful aromatics of Tanqueray No.10 gin then lengthened with watermelon and grapefruit juices for a bittersweet symphonic sip



Classic Cocktails

MAI TAI Gold Rum, orange curacao, lime, orgeat	16.00
CAIPIRINHA Cachaça, lime, sugar	16.00
MOJITO White rum, lime, sugar, mint	16.00
DRY GIN MARTINI London dry gin, vermouth	16.00
DRY VODKA MARTINI Vodka, vermouth	16.00
NEGRONI London dry gin, sweet vermouth, Campari	16.00
BLACK RUSSIAN Vodka, Kahlua	16.00
WHITE RUSSIAN Vodka, Kahlua, cream	16.00
MANHATTAN Rye whiskey, sweet vermouth, bitters	16.00
AMARETTO SOUR Amaretto Di Saronno, citrus	16.00
SLOE GIN FIZZ Sloe gin, citrus, soda	16.00
BREAKFAST MARTINI Gin, Grand Marnier, citrus, marmalade	16.00
JAPANESE SLIPPER Cointreau, Midori, citrus	16.00
HARVEY WALLBANGER Vodka, Galliano, orange juice	16.00
SLOE COMFORTABLE SCREW Vodka, Southern Comfort, OJ, Sloe Gin	16.00
RUSTY NAIL Blended whisky, Drambuie	16.00
B&B Brandy, D.O.M Benedictine	16.00
ESPRESSO MARTINI Vodka, Tia Maria, espresso	16.00



WHISKY SOUR Whisky, citrus, sugar, egg white	18.00
BRANDY ALEXANDER Cognac, crème de cacao, cream	18.00
CAIPIROSKA Vodka, lime, sugar	18.00
COSMOPOLITAN Vodka, orange curacao, lime, cranberry	18.00
MARGARITA Tequila Blanco, orange curacao, citrus	18.00
DAIQUIRI White rum, citrus, sugar	18.00
PIÑA COLADA White rum, coconut, pineapple, cream	18.00

Liquid Experiences

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

SPIRIT MASTER CLASS **PER PERSON 75.00**
Choose from gin, vodka, rum, Scotch whiskey, American whiskey or brandy then sit back and let our barkeeps share their knowledge of these tasty tipples

MIXING WITH THE BEST **PER PERSON 75.00**
Ever wanted to learn how to make cocktails but never had the time or opportunity. A fun and interactive way to learn the basics of cocktail preparation while also sampling your fine creations at the same time....

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.



Beer

TAP

Lion Lager, Sri Lanka 10.00

BOTTLE

Lager

Heineken, Netherlands 10.00

Tiger, Singapore 10.00

Asahi, Japan 10.00

Singha, Thailand 12.00

Corona Extra, Mexico 12.00

Carlsberg, Denmark 12.00

Sapporo, Japan 12.00

Ale

Lion Stout (8.8% ABV), Sri Lanka 12.00

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

Wild Beast Blonde Ale (550ml), South Africa 16.00

Wheat

Erdinger Hefeweizen (500ml), Germany 16.00

CIDER

When life gives you apples 'You make cider'

Savanna dry cider (6% ABV), South Africa 14.00



Signature Mocktails

NOJITO	12.00
As refreshing as the all-time classic mojito with fresh mint from our organic garden, sugar, citrus and soda.	
VIRGIN MARY	12.00
Not as innocent as it sounds, with a small kick from the usual spices, which blend perfectly with the tomato juice and citrus	
MANGO LASSI	12.00
The all-time favorite! Fresh Mango juice mixed with yoghurt and honey	
HOME-MADE LEMONADE	12.00
When life gives us lemons ... we make lemonade! With fresh lemon juice, a little bit of sugar and soda	
HOME-MADE GINGER BEER	12.00
Freshly Six Senses brewed with fresh ginger juice, sugar and lemonade	
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	
THE CHILI	12.00
All the Maldivian favorites blended together in one mix. Fresh mango juice, coconut milk and fresh Thai chili	
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	
PINEAPPLE AND GINGER NOJITO	12.00
A tropical version of the Nojito with fresh pineapple, fresh ginger, fresh lime and fresh mint from our organic garden	
SUNNY SIDE OF LIFE	12.00
Enjoy the sunny side of life with a blend of passion fruit, raspberry, apple and lime juice	



Whisk(e)y

Speyside

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

Irish

Jameson	10.00
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BLENDDED MALT

Scottish

Ballantine's Finest	10.00
Chivas Regal 12Y	10.00
Johnnie Walker Black Label 12Y	12.00

BOURBON

Jim Beam White Label 4Y	10.00
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TENNESSEE

Jack Daniels	10.00
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CANADIAN

Canadian Club	10.00
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COGNAC

Hennessy VS	10.00
Remy Martin VSOP	10.00

R(h)um

WHITE

Bacardi White (Bermuda)	10.00
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GOLD

Bacardi Oro (Bermuda)	10.00
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DARK

Myers Dark (Jamaica)	10.00
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Tequila

BLANCO - AGED 0 TO 3 MONTHS

Patron Blanco 14.00

REPOSADO - AGED 3 TO 12 MONTHS

Patron Reposado 14.00

AÑEJO - AGED MORE THAN 12 MONTHS

Patron Añejo 18.00

OTHER

Patron XO Café (Tequila-based coffee liqueur) 14.00

Gin

LONDON DRY

Beefeater (England) 10.00

NEW WORLD

Bombay Sapphire (England) 10.00

Tanqueray No 10 (47.3%ABV, Scotland) 12.00

Hendricks (Scotland) 14.00

Vodka

STRAIGHT

Stolichnaya (Russia, mixed grain) 10.00

Belvedere (Poland, rye) 10.00

Grey Goose (France, wheat) 14.00



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)

