



SEASALT

MENU





BREAKFAST

DAILY ROTATION MENU



ISLAND BREAKFAST

Monday

Cereals (G|N)

Choice of House Blend Muesli,
Homemade Toasted Granola, Corn Flakes,
Bran Flakes or Coco Pops

Vegan Bircher Muesli (N|L)

Oats, Almond Milk, Green Apple,
Cranberries, Banana, Mixed Seeds

Daily Yoghurt Pot (N|L|G)

Coconut Yoghurt, Mixed Berries, Toasted
Seeds, Granola

From the Griddle (N|L|G)

Choice of Buttermilk Pancakes or Waffles
or French Toast Condiments

Granola (N|L|G)

Coconut, Stone Fruit Compote

Broken Wheat Porridge (N|L|G)

Fresh Grated Coconut, Apple,
Toasted Nuts, Honey

Farmhouse Cheese (L|G)

Fruit, Condiments

Cold Cuts (P|L)

Pickled Vegetables, Condiments

3 Egg Omelet (L)

Choice of Peppers, Mushroom, Tomato,
Cheese, Onion, Chili, Chicken Ham

Eggs Your Way

Boiled, Poached, Scrambled or Fried

Egg "Benedict" (G|P|L)

Sour Dough Muffin, Ham or Smoked
Salmon, Hollandaise Sauce

Italian Open Frittata (L)

Potatoes, Bell Pepper, Spinach, Parmesan,
Roquette Leaves

Indian 'Masala' Omelet

Onion, Tomato, Chili, Coriander, Chili
Powder, Turmeric

Chinese Scrambled Eggs (G)

Tomato, Scallion, Soy, Steam Jasmine Rice

Crushed Avocado (G|L)

Dark Rye Bread,
Feta, Cherry Tomato, Poached Egg

*The Above Dishes are Served with Beef or
Pork Bacon, Tomato, Chef Potato Preparation &
Sausage of the Day*

Maldivian Tuna & Curry Leaf Omelette

Pumpkin Masuni, Chapati

Uthappam

Rice & Lentil Pancake, Onion, Tomato,
Sambhar, Chutney

Arabian Shakshuka (G|L)

Fried Eggs, Arabic Spiced Tomato
Ragout, Pita Bread

Colombo Breakfast (G)

Chicken Curry, Chapati, Red Rice,
Coconut Sambal

Japanese BF Plate (G|N)

Teriyaki Glazed Salmon, Miso Soup, Carrot
and Beans in Sesame Dressing, Steam Rice

Asian Congee (G|N)

Seafood or Chicken, Scallion, Fried Onion,
Wakame, Peanuts, Soy, Boiled Egg, Fried
Garlic, Coriander Leaves

MORNING BEVERAGE

Fresh Juices

Dilmah Leaf Tea

Local Organic

English Breakfast Peppermint
Brilliant Breakfast Moroccan Mint
Darjeeling Sencha Green
Jasmine Rosehip w Hibiscus
Chamomile

Lavazza Tierra Coffee

Rain Forest Alliance

Espresso
Americano
Cappuccino
Café Latte
Decaffeinated
Dutch Cocoa Chocolate

Specialty Hot Beverages

Hibiscus Rose Latte

Hibiscus, Cardamom, Whipped Cream

Matcha Coconut Latte

Matcha Green Tea, Honey, Star Anise,
Coconut Milk

Today's Smoothie | Wellness | Energizer

Breakfast Smoothie

Avocado, Mango, Honey, Yoghurt

Green Wellness

Cucumber, Spinach, Fennel, Pear, Parsley,
Mint

Vita Energizer

Green Apple, Carrot, Celery, Turmeric

Champagne | Cocktails

Veuve Angely Cuvée Spéciale Brut Champagne | 25

Aroma of pears, excellent length & structure, refined with great intensity

Prosecco Bellini | 20

White Peach, Fresh Orange Juice or Strawberry

Bloody Mary | 16

Vodka, Tomato Juice, Celery, Cucumber, Sea Salt, Citrus, Tabasco

G – contains Gluten L – contains Lactose N – contains Nuts P – Pork V – Vegetarian VE – Vegan

Prices are in USD and subject to 16% GST and 10% service charge.

The menu items and prices are subject to change without prior notice.

ISLAND BREAKFAST

Tuesday

Cereals (G|N)

Choice of House Blend Muesli,
Homemade Toasted Granola, Corn Flakes,
Bran Flakes or Coco Pops

Vegan Bircher Muesli (N|L)

Oats, Almond Milk, Green Apple,
Cranberries, Banana, Mixed Seeds

Daily Yoghurt Pot (N|L|G)

Coconut Yoghurt, Mixed Berries, Toasted
Seeds, Granola

From the Griddle (N|L|G)

Choice of Buttermilk Pancakes or Waffles
or French Toast Condiments

Granola (N|L|G)

Coconut, Stone Fruit Compote

Oatmeal 'Steelcut' Porridge (L)

Banana, Honey, Toasted, Flax Seeds,
Pumpkin Seeds, Berry Compote

Farmhouse Cheese (L|G)

Fruit & Condiments

Cold Cuts (P|L)

Pickled Vegetables, Condiments

3 Egg Omelet (L)

Choice of Peppers, Mushroom, Tomato,
Cheese, Onion, Chili, Chicken Ham

Eggs Your Way

Boiled, Poached, Scrambled or Fried

Egg "Benedict" (G|P|L)

Sour Dough Muffin, Ham or Smoked
Salmon, Hollandaise Sauce

Strapatsada (L|N)

Greek Scrambled Egg, Tomato Sauce,
Crumbled Feta Cheese, Multi Grain Toast,
Rocket Leaves

The 'Norwegian' (L)

Smoked Salmon, Sauté Spinach, Gouda
Cheese

Spanish Omelet (P)

Potato, Scallion, Onion, Spicy Chorizo

Crushed Avocado (G|L|N)

Dark Rye Bread,
Feta, Cherry Tomato, Poached Egg

*The Above Dishes are Served with Beef or
Pork Bacon, Tomato, Chef Potato Preparation &
Sausage of the Day*

Maldivian Breakfast (G)

Pumpkin Mashuni, Sunny Side Up Tuna &
Chili, Sambal, Chapati

Onsen Tamago (G)

Soy Mirin Broth, Udon Noodles with
Vegetables

Poori Bhaji (G)

Deep fried flatbread, Served with Potato
Curry, Pickle

Sri Lankan Egg Curry (G)

Chapati, Rice, Sambal

Indonesian Mee Goreng (G)

Noodles, Egg, Chicken, Scallion, Bean
Sprouts, Carrot, Cabbage

Middle Eastern Breakfast Mezze (L|G)

Hummus, Foul Mudammas, Grilled
Halloumi, Tomato Olives Salad, Pita Bread

MORNING BEVERAGE

Fresh Juices

Dilmah Leaf Tea

Local Organic

English Breakfast Peppermint
Brilliant Breakfast Moroccan Mint
Darjeeling Sencha Green
Jasmine Rosehip w Hibiscus
Chamomile

Lavazza Tierra Coffee

Rain Forest Alliance

Espresso
Americano
Cappuccino
Café Latte
Decaffeinated
Dutch Cocoa Chocolate

Specialty Hot Beverages

Hibiscus Rose Latte

Hibiscus, Cardamom, Whipped Cream

Matcha Coconut Latte

Matcha Green Tea, Honey, Star Anise,
Coconut Milk

Today's Smoothie | Wellness | Energizer

Breakfast Blend

Banana, Morinaga, Kale, Chia Seeds, Dates,
Soy Milk

Ultimate Green

Kale, Spinach, Cucumber, Green Apple,
Celery, Lettuce

Super Food Energizer

Goji Berries, Flax Seeds, Coconut Milk,
Pineapple

Champagne | Cocktails

Veuve Angely Cuvée Spéciale Brut Champagne | 25

Aroma of pears, excellent length & structure, refined with great intensity

Prosecco Bellini | 20

White Peach, Fresh Orange Juice or Strawberry

Bloody Mary | 16

Vodka, Tomato Juice, Celery, Cucumber, Sea Salt, Citrus, Tabasco

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ISLAND BREAKFAST

Wednesday

Cereals (G|N)

Choice of House Blend Muesli,
Homemade Toasted Granola, Corn Flakes,
Bran Flakes or Coco Pops

Vegan Bircher Muesli (N|L)

Oats, Almond Milk, Green Apple,
Cranberries, Banana, Mixed Seeds

Daily Yoghurt Pot (N|L|G)

Coconut Yoghurt, Mixed Berries, Toasted
Seeds, Granola

From the Griddle (N|L|G)

Choice of Buttermilk Pancakes or Waffles
or French Toast Condiments

Granola (N|L|G)

Coconut, Stone Fruit Compote

Broken Wheat Porridge

Fresh Grated Coconut, Apple,
Toasted Nuts, Honey

Farmhouse Cheese (L|G)

Fruit, Condiments

Cold Cuts (P|L)

Pickled Vegetables, Condiments

3 Egg Omelet (L)

Choice of Peppers, Mushroom, Tomato,
Cheese, Onion, Chili, Chicken Ham

Eggs Your Way

Boiled, Poached, Scrambled or Fried

Egg "Benedict" (G|P|L)

Sour Dough Muffin, Ham or Smoked
Salmon, Hollandaise Sauce

Maldivian Omelet (G)

Stuffed with Tuna Mashuni, Chapati,
Sambal

Omelette A La Florentine (L)

Cheese, Spinach, Onion

Huevos Rancheros (G|L)

Mexican Toasted Tortilla, Refried Beans,
Guacamole, Fried Egg, Salsa, Sour Cream

Crushed Avocado (G|L|N)

Dark Rye Bread,
Feta, Cherry Tomato, Poached Egg

*The Above Dishes are Served with Beef or
Pork Bacon, Tomato, Chef Potato Preparation &
Sausage of the Day*

Srilankan Dal Curry (G|L)

Coconut Roti, Lunumirus

Healthy Mix Vegetable 'Upma'

Soft Semolina, Sambhar, Assorted
Chutney

Turkish Cilbir (G|L)

Poach Eggs, Herbed Yoghurt, Paprika, Pita
Bread

Indonesian 'Bubur' Ayam (G)

Rice Porridge, Shredded Chicken, Scallion,
Crispy Shallots, Fried garlic, Boiled Egg,
Crackers

Japanese BF Plate (G|N)

Miso Soup, Teriyaki Glazed Salmon, Carrot
and Beans in Sesame Dressing, Steam Rice

Indian Mini Set Dosa (L)

Rice & lentils pancake stuffed with spiced
vegetable, Sambhar, Chutney

MORNING BEVERAGE

Fresh Juices

Dilmah Leaf Tea

Local Organic

English Breakfast Peppermint
Brilliant Breakfast Moroccan Mint
Darjeeling Sencha Green
Jasmine Rosehip w Hibiscus
Chamomile

Lavazza Tierra Coffee

Rain Forest Alliance

Espresso
Americano
Cappuccino
Café Latte
Decaffeinated
Dutch Cocoa Chocolate

Specialty Hot Beverages

Hibiscus Rose Latte

Hibiscus, Cardamom, Whipped Cream

Matcha Coconut Latte

Matcha Green Tea, Honey, Star Anise,
Coconut Milk

Today's Smoothie | Wellness | Energizer

Passion Whip

Banana, Passion Fruit, Orange, Mixed
Berries

Vital Wellness

Kale, Spinach, Cucumber, Green Apple,
Celery, Lettuce

Red Beet Booster

Beetroot, Carrot, Rock Melon, Soya Milk

Champagne | Cocktails

Veuve Angely Cuvée Spéciale Brut Champagne | 25

Aroma of pears, excellent length & structure, refined with great intensity

Prosecco Bellini | 20

White Peach, Fresh Orange Juice or Strawberry

Bloody Mary | 16

Vodka, Tomato Juice, Celery, Cucumber, Sea Salt, Citrus, Tabasco

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ISLAND BREAKFAST

Thursday

Cereals (G|N)

Choice of House Blend Muesli,
Homemade Toasted Granola, Corn Flakes,
Bran Flakes or Coco Pops

Vegan Bircher Muesli (N|L)

Oats, Almond Milk, Green Apple,
Cranberries, Banana, Mixed Seeds

Daily Yoghurt Pot (N|L|G)

Coconut Yoghurt, Mixed Berries, Toasted
Seeds, Granola

From the Griddle (N|L|G)

Choice of Buttermilk Pancakes or Waffles
or French Toast Condiments

Granola (N|L|G)

Coconut, Stone Fruit Compote

Broken Wheat Porridge (N|L|G)

Fresh Grated Coconut, Apple,
Toasted Nuts, Honey

Farmhouse Cheese (L|G)

Fruit, Condiments

Cold Cuts (P|L)

Pickled Vegetables, Condiments

3 Egg Omelet (L)

Choice of Peppers, Mushroom, Tomato,
Cheese, Onion, Chili, Chicken Ham

Eggs Your Way

Boiled, Poached, Scrambled or Fried

Egg "Benedict" (G|P|L)

Sour Dough Muffin, Ham or Smoked
Salmon, Hollandaise Sauce

Healthy 'Egg White' Fluffy Omelette

Asparagus and Spinach

Mushroom Omelette (L)

Assorted Mushrooms, Cheese

Mexican Breakfast Tortilla (L)

Toasted Tortilla, Refried Beans, Guacamole,
Scrambled Egg, Salsa, Sour Cream

Crushed Avocado (G|L|N)

Dark Rye Bread,
Feta, Cherry Tomato, Poached Egg

*The Above Dishes are Served with Beef or
Pork Bacon, Tomato, Chef Potato Preparation &
Sausage of the Day*

Maldivian Breakfast (G)

Tuna Curry, Rice, Chapati, Sambal

Srilankan Healthy Breakfast (G)

Veg Korma, Parotta, Coconut Sambol

Pav Bhajji (L|G)

Thick Veg Curry, Onion, Lemon Wedge,
Buttered Bread Rolls

Okonomiyaki (L|G)

Japanese Pancake with Eggs, Katsuobushi,
Mayonnaise, Pickle Ginger, Scallion

Poori Bhaji (G)

Deep fried flatbread, Served with Potato
Curry, Pickle

Middle Eastern Breakfast Mezze (G|L)

Hummus, Foul Mudammas, Grilled
Halloumi, Tomato Olives, Pita Bread

MORNING BEVERAGE

Fresh Juices

Dilmah Leaf Tea

Local Organic

English Breakfast Peppermint
Brilliant Breakfast Moroccan Mint
Darjeeling Sencha Green
Jasmine Rosehip w Hibiscus
Chamomile

Lavazza Tierra Coffee

Rain Forest Alliance

Espresso
Americano
Cappuccino
Café Latte
Decaffeinated
Dutch Cocoa Chocolate

Specialty Hot Beverages

Hibiscus Rose Latte

Hibiscus, Cardamom, Whipped Cream

Matcha Coconut Latte

Matcha Green Tea, Honey, Star Anise,
Coconut Milk

Today's Smoothie | Wellness | Energizer

Metabolism Boosters

Mango, Passion Fruit, Chia Seeds,
Greek Yoghurt

Beet Cleanse

Carrot, Beetroot, Pineapple,
Apple & Ginger

Peanut Butter Protein

Banana, Almond Milk, Hemp Seeds,
Peanut Butter

Champagne | Cocktails

Veuve Angely Cuvée Spéciale Brut Champagne | 25

Aroma of pears, excellent length & structure, refined with great intensity

Prosecco Bellini | 20

White Peach, Fresh Orange Juice or Strawberry

Bloody Mary | 16

Vodka, Tomato Juice, Celery, Cucumber, Sea Salt, Citrus, Tabasco

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ISLAND BREAKFAST

Friday

Cereals (G|N)

Choice of House Blend Muesli, Homemade Toasted Granola, Corn Flakes, Bran Flakes or Coco Pops

Vegan Bircher Muesli (N|L)

Oats, Almond Milk, Green Apple, Cranberries, Banana, Mixed Seeds

Daily Yoghurt Pot (N|L|G)

Coconut Yoghurt, Mixed Berries, Toasted Seeds, Granola

From the Griddle (N|L|G)

Choice of Buttermilk Pancakes or Waffles or French Toast Condiments

Granola (N|L|G)

Coconut, Stone Fruit Compote

Broken Wheat Porridge (N|L|G)

Fresh Grated Coconut, Apple, Toasted Nuts, Honey

Farmhouse Cheese (L|G)

Fruit, Condiments

Cold Cuts (P|L)

Pickled Vegetables, Condiments

3 Egg Omelet (L)

Choice of Peppers, Mushroom, Tomato, Cheese, Onion, Chili, Chicken Ham

Eggs Your Way

Boiled, Poached, Scrambled or Fried

Egg "Benedict" (G|P|L)

Sour Dough Muffin, Ham or Smoked Salmon, Hollandaise Sauce

Italian Open Frittata (L)

Potatoes, Bell Pepper, Spinach, Parmesan, Roquette Leaves

Indian 'Masala' Omelet

Onion, Tomato, Chili, Coriander, Chili Powder, Turmeric

Chinese Scrambled Eggs (G)

Tomato, Scallion, Soy, Steam Jasmine Rice

Crushed Avocado (G|L)

Dark Rye Bread, Feta, Cherry Tomato, Poached Egg

The Above Dishes are Served with Beef or Pork Bacon, Tomato, Chef Potato Preparation & Sausage of the Day

Maldivian Tuna & Curry Leaf Omelette

Pumpkin Masuni, Chapati

Uthappam

Rice & Lentil Pancake, Onion, Tomato, Sambhar, Chutney

Arabian Shakshuka (G|L)

Fried Eggs, Arabic Spiced Tomato Ragout, Pita Bread

Colombo Breakfast (G)

Chicken Curry, Chapati, Red Rice, Coconut Sambal

Japanese BF Plate (G|N)

Teriyaki Glazed Salmon, Miso Soup, Carrot and Beans in Sesame Dressing, Steam Rice

Asian Congee (G|N)

Seafood or Chicken, Scallion, Fried Onion, Wakame, Peanuts, Soy, Boiled Egg, Fried Garlic, Coriander Leaves

MORNING BEVERAGE

Fresh Juices

Dilmah Leaf Tea

Local Organic

English Breakfast Peppermint
Brilliant Breakfast Moroccan Mint
Darjeeling Sencha Green
Jasmine Rosehip w Hibiscus
Chamomile

Lavazza Tierra Coffee

Rain Forest Alliance

Espresso
Americano
Cappuccino
Café Latte
Decaffeinated
Dutch Cocoa Chocolate

Specialty Hot Beverages

Hibiscus Rose Latte

Hibiscus, Cardamom, Whipped Cream

Matcha Coconut Latte

Matcha Green Tea, Honey, Star Anise, Coconut Milk

Today's Smoothie | Wellness | Energizer

Breakfast Smoothie

Avocado, Mango, Honey, Yoghurt

Green Wellness

Cucumber, Spinach, Fennel, Pear, Parsley, Mint

Vita Energizer

Green Apple, Carrot, Celery, Turmeric

Champagne | Cocktails

Veuve Angely Cuvée Spéciale Brut Champagne | 25

Aroma of pears, excellent length & structure, refined with great intensity

Prosecco Bellini | 20

White Peach, Fresh Orange Juice or Strawberry

Bloody Mary | 16

Vodka, Tomato Juice, Celery, Cucumber, Sea Salt, Citrus, Tabasco

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ISLAND BREAKFAST

Saturday

Cereals (G|N)

Choice of House Blend Muesli,
Homemade Toasted Granola, Corn Flakes,
Bran Flakes or Coco Pops

Vegan Bircher Muesli (N|L)

Oats, Almond Milk, Green Apple,
Cranberries, Banana, Mixed Seeds

Daily Yoghurt Pot (N|L|G)

Coconut Yoghurt, Mixed Berries, Toasted
Seeds, Granola

From the Griddle (N|L|G)

Choice of Buttermilk Pancakes or Waffles
or French Toast Condiments

Granola (N|L|G)

Coconut, Stone Fruit Compote

Oatmeal 'Steelcut' Porridge (L)

Banana, Honey, Toasted, Flax Seeds,
Pumpkin Seeds, Berry Compote

Farmhouse Cheese (L|G)

Fruit & Condiments

Cold Cuts (P|L)

Pickled Vegetables, Condiments

3 Egg Omelet (L)

Choice of Peppers, Mushroom, Tomato,
Cheese, Onion, Chili, Chicken Ham

Eggs Your Way

Boiled, Poached, Scrambled or Fried

Egg "Benedict" (G|P|L)

Sour Dough Muffin, Ham or Smoked
Salmon, Hollandaise Sauce

Strapatsada (L|N)

Greek Scrambled Egg, Tomato Sauce,
Crumbled Feta Cheese, Multi Grain Toast,
Rocket Leaves

The 'Norwegian' (L)

Smoked Salmon, Sauté Spinach, Gouda
Cheese

Spanish Omelet (P)

Potato, Scallion, Onion, Spicy Chorizo

Crushed Avocado (G|L|N)

Dark Rye Bread,
Feta, Cherry Tomato, Poached Egg

*The Above Dishes are Served with Beef or
Pork Bacon, Tomato, Chef Potato Preparation &
Sausage of the Day*

Maldivian Breakfast (G)

Pumpkin Mashuni, Sunny Side Up Tuna &
Chili, Sambal, Chapati

Onsen Tamago (G)

Soy Mirin Broth, Udon Noodles with
Vegetables

Poori Bhaji (G)

Deep fried flatbread, Served with Potato
Curry, Pickle

Sri Lankan Egg Curry (G)

Chapati, Rice, Sambal

Indonesian Mee Goreng (G)

Noodles, Egg, Chicken, Scallion, Bean
Sprouts, Carrot, Cabbage

Middle Eastern Breakfast Mezze (L|G)

Hummus, Foul Mudammas, Grilled
Halloumi, Tomato Olives Salad, Pita Bread

MORNING BEVERAGE

Fresh Juices

Dilmah Leaf Tea

Local Organic

English Breakfast Peppermint
Brilliant Breakfast Moroccan Mint
Darjeeling Sencha Green
Jasmine Rosehip w Hibiscus
Chamomile

Lavazza Tierra Coffee

Rain Forest Alliance

Espresso
Americano
Cappuccino
Café Latte
Decaffeinated
Dutch Cocoa Chocolate

Specialty Hot Beverages

Hibiscus Rose Latte

Hibiscus, Cardamom, Whipped Cream

Matcha Coconut Latte

Matcha Green Tea, Honey, Star Anise,
Coconut Milk

Today's Smoothie | Wellness | Energizer

Breakfast Blend

Banana, Morinaga, Kale, Chia Seeds, Dates,
Soy Milk

Ultimate Green

Kale, Spinach, Cucumber, Green Apple,
Celery, Lettuce

Super Food Energizer

Goji Berries, Flax Seeds, Coconut Milk,
Pineapple

Champagne | Cocktails

Veuve Angely Cuvée Spéciale Brut Champagne | 25

Aroma of pears, excellent length & structure, refined with great intensity

Prosecco Bellini | 20

White Peach, Fresh Orange Juice or Strawberry

Bloody Mary | 16

Vodka, Tomato Juice, Celery, Cucumber, Sea Salt, Citrus, Tabasco

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ISLAND BREAKFAST

Sunday

Cereals (G|N)

Choice of House Blend Muesli,
Homemade Toasted Granola, Corn Flakes,
Bran Flakes or Coco Pops

Vegan Bircher Muesli (N|L)

Oats, Almond Milk, Green Apple,
Cranberries, Banana, Mixed Seeds

Daily Yoghurt Pot (N|L|G)

Coconut Yoghurt, Mixed Berries, Toasted
Seeds, Granola

From the Griddle (N|L|G)

Choice of Buttermilk Pancakes or Waffles
or French Toast Condiments

Granola (N|L|G)

Coconut, Stone Fruit Compote

Broken Wheat Porridge (N|L|G)

Fresh Grated Coconut, Apple, Toasted
Nuts, Honey

Farmhouse Cheese (L|G)

Fruit & Condiments

Cold Cuts (P|L)

Pickled Vegetables, Condiments

3 Egg Omelet (L)

Choice of Peppers, Mushroom, Tomato,
Cheese, Onion, Chili, Chicken Ham

Eggs Your Way

Boiled, Poached, Scrambled or Fried

Egg "Benedict" (G|P|L)

Sour Dough Muffin, Ham or Smoked
Salmon, Hollandaise Sauce

Maldivian Omelet (G)

Stuffed with Tuna Mashuni, Chapati,
Sambal

Omelette A La Florentine (L)

Cheese, Spinach, Onion

Huevos Rancheros (G|L)

Mexican Toasted Tortilla, Refried Beans,
Guacamole, Fried Egg, Salsa, Sour Cream

Crushed Avocado (G|L|N)

Dark Rye Bread,
Feta, Cherry Tomato, Poached Egg

*The Above Dishes are Served with Beef or
Pork Bacon, Tomato, Chef Potato Preparation &
Sausage of the Day*

Srilankan Dal Curry (G|L)

Coconut Roti, Lunumirus

Healthy Mix Vegetable 'Upma'

Soft Semolina, Sambhar, Assorted
Chutney

Turkish Cilbir (G|L)

Poach Eggs, Herbed Yoghurt, Paprika, Pita
Bread

Indonesian 'Bubur' Ayam (G)

Rice Porridge, Shredded Chicken, Scallion,
Crispy Shallots, Fried garlic, Boiled Egg,
Crackers

Japanese BF Plate (G|N)

Miso Soup, Teriyaki Glazed Salmon, Carrot
and Beans in Sesame Dressing, Steam Rice

Indian Mini Set Dosa (L)

Rice & lentils pancake stuffed with spiced
vegetable, Sambhar, Chutney

MORNING BEVERAGE

Fresh Juices

Dilmah Leaf Tea

Local Organic

English Breakfast	Peppermint
Brilliant Breakfast	Moroccan Mint
Darjeeling	Sencha Green
Jasmine	Rosehip w Hibiscus
Chamomile	

Lavazza Tierra Coffee

Rain Forest Alliance

Espresso
Americano
Cappuccino
Café Latte
Decaffeinated
Dutch Cocoa Chocolate

Specialty Hot Beverages

Hibiscus Rose Latte

Hibiscus, Cardamom, Whipped Cream

Matcha Coconut Latte

Matcha Green Tea, Honey, Star Anise,
Coconut Milk

Today's Smoothie | Wellness | Energizer

Passion Whip

Banana, Passion Fruit, Orange,
Mixed Berries

Vital Wellness

Kale, Spinach, Cucumber, Green Apple,
Celery, Lettuce

Red Beet Booster

Beetroot, Carrot, Rock Melon, Soya Milk

Champagne | Cocktails

Veuve Angely Cuvée Spéciale Brut Champagne | 25

Aroma of pears, excellent length & structure, refined with great intensity

Prosecco Bellini | 20

White Peach, Fresh Orange Juice or Strawberry

Bloody Mary | 16

Vodka, Tomato Juice, Celery, Cucumber, Sea Salt, Citrus, Tabasco

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À LA CARTE

MENU



LOCAL FACOURITES

A Taste of the Maldives (G)	24
Barabo Mashuni - Tuna Pumpkin Salad, Coconut Tuna Mashuni – Tuna, Red Onion, Coconut Mas Roshi – Pan Fried Spicy Tuna, Flat Bread Bashi Satani – Roasted Eggplant Chapati	
Tomato Dhaniya Shorba (V G)	18
Spiced Indian Tomato Soup	
Boashi Satani	18
Banana Heart Salad, Tuna, Coconut, Citrus Dressing	

APPETIZERS

Heirloom Tomato Salad (V)	36	Kingfish Ceviche	18
Burrata, Basil, Aged Balsamic		Green Apple Salad, Pickled Grapes, Tobiko	
Asparagus Risotto (L V)	24	Seared Scallops (L N)	32
Spring Onions, Mint, Peas, Truffle Oil, Parmesan		Baharat Spice, Roasted Plantain, Corn, Hazelnut	
Nicoise	20	Black Angus Beef Carpaccio (L)	32
Yellow Fin Tuna, Yams, Marinated Olives, Beans, Heirloom Tomato, Soft Quail Egg		Greens, Radish, Celery Heart, Tuna Sauce, Truffle Paste, Parmesan	

SOUP

Lemon & Lentil (V L G)	18
Spices, Masala Papadums	
Italian Minestrone	18
Assorted Vegetables, Basil Leaves, Pasta, Extra Virgin Olive Oil, Baguette Croutons	
Truffle Mushroom Soup	24
Truffle Oil, Cream, Portobello, Thyme, Pesto Croutons	
Mix Seafood Tom Yum	32
Asian Herbs, Prawn, Mussels, Calamari, Tomato, Mushroom, Coriander Leaves, Lime Juice	

MAINS

Herb-Crusted Kingfish (G L)	46	Corn-Fed Chicken Breast (L N)	44
Saffron Poached Clams & Mussels, Fennel Salad, Lemon Sauce		Carrot Cake, Cannellini Bean & Sweet Pea Ragout, Jus, Pistou	
Tuna Steak Plancha	44	Orecchiette Pasta (G L V)	30
Seared Tuna Loin, Crushed Baby Potatoes, Green Beans, Tomato Olive, Caper Anchoïade Dressing		Mushrooms, Shallots, Truffle Crème, Parmesan	
Seafood Spaghetti (G)	42	Fish of the Day (L)	44
Clams, Mussels, Prawns, Squid, Tomato Basil Sauce		Salad, Citrus Sauce	
Black Angus Beef Tenderloin 200gms (L)	64		
Roasted Parsnips, Shallot Jus, Garlic Chips			

SHARE FOR TWO

**Menu is not included in any of the meal plans and is fully chargeable*

*Maldivian Spiced Fish Fillet Baked in Sea Salt to Share (L)	95
Salad, Citrus Sauce <i>Please allow 45 minutes</i>	
*Seafood Grill to Share (L)	140
Slipper Lobster, Tiger Prawns, Reef Fish Fillets, Local Octopus Salad, Citrus Sauce	
*Whole Local Lobster	(Per 100g) 20

SIDES

Tabouli, Couscous, Pomegranate (G)	10
Leaf Salad, Burnt Orange, Bell Peppers, Vincotto (V)	10
Steamed Broccoli (V)	10
Sautéed Mushrooms (V)	10
French Fries (G)	10

DESSERTS

Manjari 64% Chocolate Fondant (G L)	20	Gelato (L)	Per Scoop	7
Pineapple, Confit Lime, After-eight Ice Cream		Vanilla Chocolate Strawberry After-eight Coffee		
Tiramisu (G L)	20	Sorbet	Per Scoop	7
Baileys, Cacao Nib Crunch, Coffee Ice Cream		Coconut Mango Lime Passion Fruit Screw Pine		
Coconut Brûlée (G L N)	20			
Baileys, Cacao Nib Crunch, Coffee Ice Cream				
Seasonal Fruit	18			



VEGAN

MENU



ENTRÉES

Lentil Soup (G)	18	Grilled Eggplant Salad	22
Middle Eastern Lentil Soup, Cumin Powder, Coriander Seeds, Crispy Pita Croutons, Lemon Wedge		Grilled Eggplant, Cherry Tomato, Cucumber, Arugula, Olive Oil, Lemon, Salt, Black Pepper	
Leaf Salad	18	Mixed Lentil Salad	22
Mixed Lettuce, Cucumber, Cherry Tomato, Bell Pepper, Caramelized Orange, Lemon Vinaigrette		Lentil Salad, Diced Cucumber, Onion, Tomato, Parsley, Lemon Juice, Extra Virgin Olive Oil	
Couscous Salad	20	Arabic Tasting Platter	26
Couscous, Parsley, Tomato, Cucumber, Pomegranate, Kosher Salt, Black Pepper		Hummus, Tabouleh, Moutabel, Fattoush Pita Bread, Lemon Wedges	
Vietnamese Rolls	20	Tomato Avocado Salad	28
Rice Paper Rolls, Sriracha Sauce, Tofu, Red Cabbage, Carrot, Bell Pepper		Juicy Ripe Cherry Tomatoes, Avocado, Arugula, Olive Oil, Citrus Dressing	
Vegetable Tempura	22		
Tempura Batter Fried, Bell Pepper, Eggplant, Mushroom, Carrot, Broccoli, Baby Corn, Sweet Chili Sauce			

MAINS

Margherita Pizza (G L)	20	Asparagus Risotto (L)	24
Tomato Sauce, Mozzarella Cheese, Fresh Basil, Salt, Extra-Virgin Olive Oil		Asparagus Spears, Garlic, Truffle Paste, Asparagus Purée, Truffle Oil	
Vegan Burger (G L)	22	Vegetable Kurma (G)	30
Hummus Spread, Plant Based Patty, Lettuce, Tomato, Vegan Cheese, French Fries		South Indian Curry with Carrot, Green Beans, Green Peas, Potato, Cauliflower, Ginger, Garlic, Turmeric Powder, Coconut Paste Served with Basmati Rice	
Multigrain Vegetable Sandwich	24	Pasta Penne with Pesto	32
Multigrain Bread, Hummus Spread, Cucumber, Bell Pepper, Lettuce, Tomato		Basil, Garlic, Nuts, Olive Oil, Parmesan	
Pan Seared Tofu	24	Vegetable Biryani (G L)	34
Pan Seared Tofu, Miso Paste Marination, Broccolini, Miso Dip		Basmati Rice Cooked Together with Mix Vegetables, Whole Spices, Ginger, Garlic, Essence of Saffron, Mix Vegetable Raita, Pappadam	


DESSERTS

Coconut Sago Pudding	18	Caramelized Banana, Coconut Sorbet	20
Mango Coriander Gazpacho	18	Assorted Mochi Sorbet	20
Mango Sticky Rice	20	Fruit Platter	18
Chocolate Fig Cake	20	Assorted Homemade Sorbet	Per Scoop 7



KIDS' MENU

So Wok! (G) Wok-fried Rice, Chicken, Vegetables	12
Let Us (V) Garden Salad, Carrot & Cucumber Sticks, Cherry Tomato, Mayonnaise	10
Little Strings Pasta (G L) Spaghetti with Bolognese or Tomato Sauce	12
Junior Cheese Burger (G L) Sesame Seed Bun, Beef Patties & Fries	12
KFC "Kothaifaru Fried Chicken" (G L) Mayonnaise, Fries	12
Capt. Nemo Fish Fingers Steamed Fish (G L) Lemon, Steamed Vegetables, Tartar Sauce	12
Pirate Noodle Soup (V G) With Vegetables	12
Kids Pizza (V G P L) Tomato or Ham & Pineapple	12
Tutti-Fruiti (V) Fresh Fruit Salad	10



SEASALT'S CULINARY JOURNEY

DINNER MENU



TASTE OF INDIA

Every Monday available during dinner

APPETIZER

Healthy Hara Bara Kabab (G|L|N|V)

Minced Vegetables Cutlet, Indian Spices, Mint Yoghurt Chutney

Or

Assorted Chicken Tikka (G|L|N)

Murg Malai Tikka & Red Chicken Tikka, Mint Coriander Chutney, Onion Laccha

SOUP

Dal Shorba (V)

Silky Blended Red Lentil Soup, Tomatoes, Cumin Seeds,
Coriander Powder, Coriander Leaves, Lemon Zest

Or

Chicken & Kali Mirch Ka Shorba (N|V)

Shredded Chicken, Vegetables broth Style Soup, Crush Black Pepper,
Whole Spices, Coriander Leaves

MAIN

Lamb Korma (L|N)

Served With Dal Makhani, Jeera Rice, Kachumber, Chapati, Papadam, Pickle

Or

Matar Paneer Korma (G|L|N)

Served With Dal Makhani, Jeera Rice, Kachumber, Chapati, Papadam, Pickle

DESSERT

Zafrani Rice Kheer (L|N)

With Almond Slivers

USD 120 per person

TASTE OF ITALY

Every Wednesday available during dinner

APPETIZER

Tuscan White Beans and Spinach Minestrone (G|L|V)

Or

Mushroom and Goat Cheese Arancini (L)
Basil Tomato Ragù

MAIN

Pumpkin and Cheese Ravioli (L|N|V)
Shaved Parmesan, Makhani Butter Sauce, Toasted Almonds, Crispy Herb Leaves

Or

Angus Beef Striploin Tagliata (L|N)
Green Leaves, Balsamic Reduction, Shaved Parmesan, Pesto Dressing

Or

Chicken Piccata (L|N)
Lemon Caper Butter Sauce, Truffle Mashed Potatoes, Beetroot Puree

DESSERT

Mango Vanilla Panna Cotta (L|N)
Harvest Berry Compote, Cassata Ice Cream

USD 100 per person

G – contains Gluten L – contains Lactose N – contains Nuts P – Pork V – Vegetarian VE – Vegan
Prices are in USD and subject to 16% GST and 10% service charge.
The menu items and prices are subject to change without prior notice.

TASTE OF ASIA

Every Friday available during dinner

APPETIZER

Kiew Nam Goong (G)

Prawn Wonton Soup, Bok Choy, Shredded Vegetables

Or

Sweetcorn Soup (V)

Mix Vegetables, Scallion

Or

Steamed Dumpling Of The Day (4 pcs) (G)

Chicken Or Mix Seafood Or Vegetables Chili Soy Ginger, Chili Sauce

MAIN

Pad Kra Pow (N)

Stir Fried Mince Beef, Soy, Birds Eye Chili, Thai Basil, Jasmine Rice

Or

Thai Green Curry Vegetable Or Chicken (N|V)

Baby Eggplant, Carrot, Tofu, Cauliflower, Beans, Basil Leaves, Kaffir Leaf, Jasmine Rice

DESSERT

Mango Sticky Rice (G|V)

Dice Mango, Pandan Milk Soup, Toasted Sesame, Coconut Sorbet

USD 100 per person

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SUNDAY ROAST

Every Sunday available during dinner

APPETIZER

Chicken Breast & Turkey Ham Salad (L|N|V)

Grilled Chicken Breast, Boiled Egg, Turkey Ham, Mix Vegetables

Or

Truffle Leek & Potato Soup (L|V)

Leek, Celery, Potato, Butter, Olive Oil, Vegetable Stock, Cream

MAIN

Roast Chicken With Stuffing (G|L|N|P)

Corn, Grilled Vegetables, Asparagus, Hasselback Potatoes With Bacon Bits, Pepper Jus

Or

Pumpkin & Cheese Ravioli (G|L|N)

Sage & Saffron Butter Sauce, Caramelized Walnut

DESSERT

Chocolate Royalty (L|N)

Chocolate Manjari 64% , Crispy Praline, Truffle Ice Cream

USD 100 per person

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POOLSIDE

MENU



POOLSIDE MENU

APPETIZER

Avocado Bowl (V) 28 Organic Quinoa, Ruby Grapefruit, Heirloom Tomato, Lettuce, Chardonnay Dressing	Vietnamese Rice Paper Rolls (V) 22 Tofu, Herbs & Vegetables, Coconut Sriracha Dip
Pomelo Salad 28 Plancha Prawns, Herbs, Toasted Shallots, Thai Tamarind Dressing	Middle Eastern Mezze (G L N) 30 Hummus, Moutabel, Tabbouleh, Cheese, Spinach Fatayer, Meat Kibbeh, Pita Bread
Mozzarella Di Buffalo (L N V) 34 Roma Tomatoes and Beetroot Carpaccio, Balsamic and Apple Reduction, Homemade Pesto	Aloo Tikka Chaat (L V) 26 Pan-fried Spiced Potato Cutlets, Onion, Tomato, Crispy Chick Pea Strands, Tamarind Chutney, Mint Chutney
Bulgur and Chargrilled Vegetable Salad (L N V) 30 Cauliflower, Broccoli, Greek Feta, Sun-dried Tomato, Broken Wheat, Roasted Pumpkin Seeds, Dry Garlic Chips, Maple Tahini Dressing	Dim Sum (G L) 28 <i>(Any 6 Pieces from below)</i> Seafood Siew Mai or Chicken Dumpling
Caesar Salad (L P) 24 Cos Lettuce, Bacon, Egg, Croutons, Parmesan and Anchovy Dressing <i>With Grilled Chicken</i> 26 <i>With Grilled Tiger Prawn</i> 28	Fish n Chips Amritsari (G L) 34 Spiced Marinated Batter Fried Fish, Tartare Sauce

SOUP

Tomato & Melon Gazpacho (V) 18 Cucumber, Onion, Extra Virgin Olive Oil	Cream of Cauliflower (G L N V) 24 Sour Cream, Fine Herbs, Toasted Melon Seeds
Chicken Noodle Broth (G) 28 Egg Noodles, Chicken, Vegetables, Egg Drop, Chicken Broth	

SANDWICH | BURGER

Veg 'Meat' Burger (L V) 30 Beetroot Bun, Tomato, Avocado, Cheddar Cheese, Sriracha Sauce	Tomato Mozzarella Sandwich (G L V) 32 Pesto Mayonnaise, Italian Ciabatta, Sliced Roma Tomato
Mirus Angus Tenderloin Burger (G L P) 38 Whole Wheat Bun, Grilled Onion, Tomato, Cheese, Pork Bacon	One Tight Wrap! (G L V) 30 Julienne Vegetables, Cottage Cheese, Dried Spices, Coriander, Whole Wheat Chapatti, Coriander Mint Chutney, Garlic Yoghurt Sauce
Breaded Cajun Spiced Chicken Burger (G) 34 Sesame Bun, Tomato, Lettuce, Spicy Mayonnaise	French Fries 12
Maldivian Tuna Sandwich (G L) 30 Brown Bread, Onion, Chopped Chili, Coriander Leaves	Truffle-dusted French Fries (L V) 14 Vegan Truffle Mayonnaise

Your Choice of French Fries, Sweet Potato Fries or Potato Wedges

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POOLSIDE MENU

COMFORT FOOD

Mix Vegetable Antipasto (V) Pickled Chili, Crispy Bread	24	Spicy Fried Maldivian Tuna (L G) Curry Mayonnaise	26
Tandoori Malai Chicken Tikka (L) Mint Coriander Chutney, Laccha Onion, Paratha	28	Milk Fed Veal Schnitzel (G L) Potato Salad with Mustard, Mix Leaves	44
Camarones Al Mojo De Ajo (L) Shrimp, Calamari, Smoked Paprika, Butter, Pineapple, Parsley	28	Chicken Curry (G) Basmati Rice, Papadam, Raita	44
Grilled Reef Fish (G L) Pumpkin Purée, Snow Peas, Lemon Caper Butter Sauce, Crispy Potato	46	Kerala-style Spicy Prawn Curry (G) Coconut Gravy, Basmati Rice, Papadam	46
Muchachos Corn Nachos (G L V) Beans, Jalapeño, Corn Kernels, Tomato Salsa Roja, Guacamole, Queso Sauce, Sour Cream	26	Arabian Chicken Kabsa (L N) Middle Eastern Version of Biryani, Spice-flavoured Rice, Nuts, Saffron	46
Crispy Baby Potatoes (L V) Mirus Special Spices, Seasalt Flakes, Curry Leaf, Garlic Mayonnaise	18	Potato Gnocchi (G L N) Sun-dried Tomato, Homemade Pesto	32
Chicken Quesadilla (G L) Grilled Vegetables, Corn, Jalapeño, Sweet Paprika, Bell Pepper, Sour Cream, Salsa Roja, Guacamole	30	BBQ Pork Ribs (G L P) Paprika Dry Rub, Jacket Potato, Sour Cream, Coleslaw	45
Shrimp Fajita (G L) Bell Peppers, Onion, Soft Tortilla, Sour Cream, Jalapeño, Guacamole, Salsa, Coriander	30	Chinese Stir-fried Crispy Vegetables (G L N) Jasmine Rice	32
Chicken Breast a la Plancha (G L) Vegetable Ragout with Portobello and Truffle Cream Jus, Corn-fed Chicken	44	Paneer Butter Masala (G L V) Jeera Rice, Paratha, Papadam, Raita, Salad	38
		Sri Lankan Fish Curry (G) Basmati Rice, Lonumirus, Papad	40

PIZZA

Regular | Whole Wheat Thin Crust

Atoll Seafood (G L) Prawn, Calamari, Flaked Tuna, Jalapeño, Curry Leaf	34	Roast BBQ Chicken (G L P) Caramelised Onion	32
Carnivore (G L P) Minced Beef, Chicken Sausage, Pork Pepperoni	32	Wild Mushroom and Goat Cheese (G L V) Onion and Broccoli	26
Indiana (G L) Chicken Tikka, Onion Rings, Mint Chutney, Mozzarella	32	Chargrilled Vegetables (G L) Onion, Bellpeppers, Zucchini, Corn Kernel, Broccoli	25
All-time Favorite (G L P) Pork Pepperoni	32	Mirus Tuna Sambal (G L) Maldivian Chili Tuna Spice, Cheese	24



BEVERAGE

MENU



THE NATIVE COCKTAILS

Mirus Garden Spice	20	Kothaifaru Mojito Alila Twist on a Mojito	20
Galangal, Lemongrass Infused Vodka, Island Chili, Shaken		Havana Club Selection, Raspberries, Coconuts, Mint, Lime	
Rani Refreshing Spices & Aromatics	20	Atoll Mango's Bellini Fruit Bubbles	20
Gin Compressed Watermelon, Cointreau, Chili, Lime, Orange & Coriander Bitters		Mango, Grand Marnier, Prosecco	

ART OF KURUMBA

Island Inspired Negroni	20
Bombay Sapphire Gin, Martini Rosso, Campari, Coconut Liqueur	
Island Breeze	20
Bombay Sapphire Gin, Aperol, St. Germain Elderflower Liqueur, Lime Juice	
Kothaifaru Coco	20
Absolute Vodka, Coconut Liqueur, Pineapple & Cranberry Juice, Lime Juice	

SPICY MARGARITA

Chili Infused Cocktail

Paloma	16	Spicy Watermelon	16
Tequila, Triple Sec, Agave Syrup, Grapefruit & Lime Juice, Jalapeño		Tequila Gold, Cointreau, Watermelon & Lime Juice, Jalapeño	
Beauty & the Beast	16	Chili Mine	16
Tequila Gold, Rose Syrup, Lime Juice, Activated Charcoal & Salt		Tequila Silver, Green Chartreuse, Pineapple & Lime Juice, Jalapeño	
Spiced Up	16		
Tequila Gold, Mango & Yuzu Purée, Agave, Lime, Red Chili			

BEERS

Lion Can Sri Lanka	8	Heineken Netherlands	10
Carlsberg Can Denmark	8	Corona Mexico	12
Tiger Singapore	10	Peroni Italy	12

INTERNATIONAL TRAVELLERS

Artisan Havana Club Mojitos	16	Kamikaze	16
Classic Basil Coconut Ginger Spice Kiwi Strawberry		Absolut Blue, Triple Sec, Lime Juice	
Patron's Grand Margarita	16	Caipiroska	16
Classic Mango Pineapple Strawberry		Absolut Blue, Lime, Brown Sugar	
Barbados M.G Daiquiri	16	Tequila Sunrise	16
Cucumber Strawberry Pineapple Peach Mango & Ginger		Jose Cuervo Silver, Orange Juice, Grenadine	
Manhattan	16	Gin Fizz	16
Jack Daniels, Martini Rosso, Dash Angostura Bitters		Bombay Sapphire, Triple Sec, Lime Juice	

WELLNESS DRINKS

Jamu Jungle Spice	14
Fresh Turmeric, Ginger, Tamarind, Palm Sugar	
Citron Tea Plantation Sweet & Sour	14
House Blend Tea, Yuzu, Honey	
Lemon & Sage Pressé Sparkling Tropics	14
Lemon, Fresh Sage Leaves, Kosher Salt, Bubbles	
Orange & Coconut Refresher Island Tonic	14
Orange Juice, Coconut's Water, Mint, Honey	

BEVERAGE

APERITIFS / SPIRITS

Martini Bianco	10	Dubonnet Rouge	10
Martini Rosso	10	Pernod Anise	10
Martini Extra Dry	10	Ricard Pastis	10
Aperol	10	Amaro Montenegro	10
Campari	10		

GIN

Nordés Atlantic Galician Spain	13	Hendrick's Scotland	16
Jodhpur Gin England	13	Musgrave South Africa	16
Dictador Premium Colombia	14	Tanqueray No: 10 United Kingdom	16
The Botanist Islay Scotland	15	Roku Gin Japan	16
The Bitter Truth Pink Gin Germany	16	Monkey 47 Germany	25
Gin Mare Spain	16	Monkey 47 Sloe Gin Germany	28

RUM

Bacardi Carta Blanca USA	13	Ron Flor De Cana 12 Years Nicaragua	16
Captain Morgan Dark Jamaica	13	Ron Flor De Cana 18 Years Nicaragua	20
Havana Club Anejo 7 Anos Cuba	13	Ron Zacapa Guatemala	25
Plantation White Jamaica	14	Pyrat XO South America	25
Plantation Jamaica Jamaica	14	Ron Zacapa XO Guatemala	30

VODKA

Absolut Sweden	11	Ketel One Netherlands	16
Belvedere Poland	13	Roberto Cavalli Italy	16
Tito's Handmade USA	14	Beluga Noble Russia	20
Grey Goose Original France	14	Beluga Gold Line Russia	30

TEQUILA

Jose Cuervo Blanco Latin America	11	Patron Reposado Mexico	18
Don Julio Blanco Mexico	16	Patron XO Café Mexico	18
Don Julio Reposado Mexico	18	Patron Anejo Mexico	20

SCOTCH SINGLE MALT

SPEYSIDE

Glendfiddich 12 Years	12
Glendfiddich Solera 12 Years	15
The Glenlivet Double Oak 12 Year	15
Glendfiddich 15 Years	20
The Macallan Fine Oak 12 Years	20
The Glenlivet French Oak 15 Years	20
Aberlour	25

HIGHLAND

Glenmorangie the Nectar D'or	13
The Balvenie Doublewood 12 Years	14
Oban	14
Glenmorangie the Original 10 Years	15
Glenmorangie Lasanta 12 Years	18
Delmore Cigar Malt	35

ISLAY / SKYE

Talisker 10 Years	16
Lagavulin 16 Years	24

LOWLAND

Auchentoshan 18 Years	25
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BLENDED WHISKEY

Chivas Regal 12 Years	16
Johnnie Walker Black Label	18
Ballantine's 17 Years	22
Chivas Regal 18 Years	30
Johnnie Walker Blue Label	48

JAPANESE WHISKEY

Hibiki	22
Nikka Taketsury Pure Malt	22
Nikka from the Barrel	28
The Yamazaki 12 Years	95

AMERICAN WHISKEY

Jack Daniel's Single Barrel	14
Evan Williams	14
Maker's Mark	14
Gentleman Jack	18
Woodford Reserve	45

CIGAR

ROMEO & JULIET

RYJ Petit Churchill (50rg, 4.00")	45
RYJ Romeo Y Julieta Churchill (47rg, 7.00")	75

OTHER WHISKEY

Jameson	12
Bushmills	13
Canadian Club Original 1858	13

COGNAC

Courvoisier VS	14
Pierre Ferrand Ambre	25
Courvoisier XO	38
Hennessy XO	55
Louis XIII by Rémy Martin	340
Richard Hennessy	395

DIGESTIVES

Saint - Vital Calvados	18
Castarède Hors D'age XO 20 Years, Armagnac	25

PORT WINE

Nieport LBV 2013	13
Nieport "The Junior Ruby"	13

LIQUEUR

Frangelico	10
Kahlúa	10
Pimm's	10
Casel Emilia Limoncello	10
Villa Cardea Limoncello	10
Archers Peach	10
Bénédictine D.O.M	10
Cointreau	10
Drambuie	10
Jägermeister	10
Galliano	10
Southern Comfort	10
Baileys Original Irish Cream	10
Tia Maria	10
Midori Melon	12

COHIBA

Siglo I (42rg, 4.00")	45
Siglo II (42rg, 5.00")	65
Siglo V (43rg, 6.69")	80
Robustos (50rg, 4.88")	80

BEVERAGE

LAVAZZA TIERRA COFFEE

Rain Forest Alliance

Espresso	6	Café Mocha	8
Americano	7	Cappuccino	8
Flat White	8	Dutch Cocoa Hot Chocolate	8
Café Macchiato	8	Iced Blended Coffee	8
Café Latte	8		

DILMAH TEA

Local, Organic

English Breakfast	8	Peppermint	8
Brilliant Breakfast	8	Moroccan Mint	8
Darjeeling	8	Sencha Green	8
Jasmine	8	Rosehip with Hibiscus	8
Chamomile	8		

FRESH JUICES

Orange | Lime | Pineapple | Apple | Watermelon |
Coconut 10

TEPACHE | PREBIOTIK DRINK

Pineapple, Cinnamon & Brown Sugar 10
Guava Berries | Ginger Orange

MILKSHAKE

Vanilla | Chocolate | Berries 10

SMOOTHIES

Mango | Banana | Berries | Coconut | Avocado 10

SOFT DRINKS

Coca-Cola | Diet Coke | Coke Zero | Sprite | Fanta 7
Schweppes Ginger Ale 7
Schweppes Soda 7
Schweppes Tonic 7
Red Bull 8



WATER

Acqua Panna Italy 500ml 8
San Pellegrino Italy 750ml 10
With our compliments, Alila drinking water



WINE CELLAR

MENU



WINES BY THE GLASS

			Glass / 150ml
Champagne / Sparkling			
NV	Botter Davici Organic Prosecco Extra Dry	Veneto, Italy	18
NV	Charles Ellner Qualité Extra Brut	Epernay, Champagne	32
White Wines			
2018	Peter Meyer, Riesling	Mosel, Germany	16
2020	Stonefish, Chardonnay	Western Australia, Australia	16
2021	Rongopai, Sauvignon Blanc	Marlborough, New Zealand	18
Rosé Wines			
2020	Hunter's Rosé	Marlborough, New Zealand	17
2020	Château Minuty M Minuty Rosé	Côtes De Provence, France	18
Red Wines			
2020	La Baume Saint-Paul, Merlot	Languedoc-Roussillon, France	16
2019	Overstone Pinot Noir	Hawke's Bay, New Zealand	17
2018	Alamos, Cabernet Sauvignon	Mendoza, Argentina	18
			Glass / 50ml
Dessert Wines			
2018	Graham's Tawny Port	Porto, Portugal	16
2014	Château Guiraud Petit Guiraud, Sauternes	Sauternes, France	20

WINES BY THE BOTTLE

Champagne Non Vintage			
NV	Charles Ellner Qualité Extra Brut	Epernay, France	148
NV	Taittinger Brut Reserve	Reims, France	150
NV	Moët & Chandon Impérial Brut	Epernay, France	156
NV	Veuve Clicquot Yellow Label Brut	Reims, France	158
MV	Louis Roederer Collection 242 MV	Reims, France	180
Champagne Vintage			
2012	Dom Perignon Brut	Epernay, France	720
2013	Louis Roederer "Cristal"	Reims, France	950
Champagne Rosé			
NV	Taittinger Prestige Rosé	Reims, France	175
NV	Billecart-Salmon Brut Rosé	Reims, France	255
Sparklings Wines			
NV	Cava, Montcadi Brut Metodo Traditional	Catalonia, Spain	65
NV	Botter Davici Organic Prosecco Extra Dry	Veneto, Italy	80

WHITE WINES

Riesling

2020	Peter Meyer, Riesling	Mosel, Germany	70
2021	Domaene Gobelsburg Schoss Gobelsburg, Riesling	Kamptal, Austria	95
2020	Dr. Burklin Wolf Trocken, Riesling	Pfalz, Germany	100
2020	Donnhoff Tonshiefer Trocken, Riesling	Nahe, Germany	130

Sauvignon Blanc

2021	Springfield Estate "Life From Stone" Sauvignon Blanc	Robertson, South Africa	80
2021	Rongopai, Sauvignon Blanc	Marlborough, New Zealand	80
2020	Reyneke Organic Sauvignon Blanc	Stellenbosch, South Africa	95
2020	Winkl, Kellerei Cantina, Sauvignon Blanc	Terlan, Italy	100
2020	Henri Bourgeois "Les Baronnes" Sancerre	Loire, France	200

Chardonnay

2020	Attems, Chardonnay	Venezia Giulia, Italy	100
2021	Penley Estate "Genevieve" Chardonnay	Adelaide Hills, Australia	120
2019	Stag's Leap, Chardonnay	Napa Valley, USA	155
2019	Jordan The Nine Yards, Chardonnay	Stellenbosch, South Africa	200
2017	Puligny-Montrachet, Michel Picard, Chardonnay	Côte De Beaune, France	225

Grape Around the World

2020	Leonardo Da Vinci Delle Venezie DOC, Pinot Grigio	Triveneto, Italy	75
2020	Gavi La Scolca White Label, Cortese	Piedmont, Italy	85

Rosé Wines

2020	Babich Family Wine Estate Rosé	Marlborough, New Zealand	75
2020	Fortant "Maison Fortant" Rosé	Côteaux Varois, France	75
2020	Hunter's Rosé	Marlborough, New Zealand	83
2020	Château Minuty "M Minuty" Rosé	Côtes De Provence, France	95
2020	Domaine Ott "BY.OTT" Rosé	Côtes De Provence, France	95
2021	Château D'esclans "Whispering Angel" Rosé	Côtes De Provence, France	120

RED WINES

Cabernet Sauvignon

2018	Los Tilos, Cabernet Sauvignon	Central Valley, Chile	70
2019	Kaiken Estate, Cabernet Sauvignon	Mendoza, Argentina	79
2020	Alamos, Cabernet Sauvignon	Mendoza, Argentina	95
2018	Stags' Leap Winery, Cabernet Sauvignon	Napa Valley, USA	225
2019	Almaviva EPU, Cabernet Blend	Puente Alto, Chile	286
2016	Château Pape Clément, Cabernet Sauvignon Blend	Pessac- Leognan, France	525
2018	Tenuta Dell'Ornellaia Bolgheri Superiore, Ornellaia	Bholgeri, Italy	570
2018	Tenuta San Guido, Sassicaia	Bholgeri, Italy	750

Merlot

2018	Mommessin Merlot Cuvée Saint Pierre, Merlot	Languedoc-Roussillon, France	70
2018	Deakin Estate, Merlot	Murray Darling, Australia	75
2020	La Baume Saint-Paul, Merlot	Languedoc-Roussillon, France	78
2019	Ornellaia, Le Volte Dell'Ornellaia, Merlot Blend	Tuscany, Italy	150
2016	Château De Malengin Merlot Blend	Saint-Emillon France	168
2012	Château De Malmaison, Merlot Blend	Moulis-en-Médoc	168
2018	Stags' Leap Winery, Merlot	Napa Valley, USA	175

Pinot Noir

2018	Wishbone, Pinot Noir	Marlborough, New Zealand	80
2019	Overstone Pinot Noir	Hawke's Bay, New Zealand	83
2020	De Bertoli Windy Peak, Pinot Noir	Yarra Valley, Australia	85
2016	Gevrey Chambertin, Louis Jadot, Pinot Noir	Côtes Du Nuits, France	340

Grape Around the World

2018	Diemersfontein, Pinotage	Wellington, South Africa	125
2019	Langmeil Hangin' Snakes, Shiraz	Barossa, South Australia	127
2016	Tenuta Luce "Lucente" Sangiovese	Tuscany, Italy	175

Dessert Wines

2017	Château Guiraud Petit Guiraud, Sauternes	Sauternes, France	90
NV	Graham's Tawny Port	Porto, Portugal	225



PREMIUM WINE

SELECTIONS



PREMIUM WINE SELECTIONS

CHAMPAGNE

NV	Charles Ellner Qualité Extra Brut	Épernay, France	148
NV	Taittinger Brut Réserve	Reims, France	150
NV	Moët & Chandon Impérial Brut	Épernay, France	156
NV	Veuve Clicquot Yellow Label Brut	Reims, France	158
NV	Louis Dumont Brut	Épernay, France	215
NV	Carte d'Or Brut	Urville, France	235

CHAMPAGNE VINTAGE

2012	Dom Pérignon Brut	Épernay, France	720
2013	Louis Roederer "Cristal"	Reims, France	950

CHAMPAGNE ROSÉ

NV	Taittinger Prestige Rosé	Reims, France	175
NV	Billecart-Salmon Brut Rosé	Reims, France	255
NV	Martel Champagne Victoire Brut Rosé	Reims, France	325

WHITE WINES

2021	Babich Family Estates Sauvignon Blanc (Headwaters Organic)	Marlborough, New Zealand	130
2020	Patrick Clerget Chateau de Chemillilly Chablis AOC	Burgundy, France	165
2018	Castello Banfi 'Fontanelle' Chardonnay	Tuscany, Italy	165
2021	Louis Jadot Chablis Chardonnay	Burgundy, France	185
2018	Domaine Billaud Simon Chablis 1er Cru Les 'Vaillons'	Burgundy, France	195
2018	Régnard Santenay Blanc Sous La Roche	Burgundy, France	195
2020	Baron de Ladoucette 'Comte Lafond' Sancerre Blanc	Sancerre, Loire Valley, France	210
2020	Planeta Sicilia IGT Chardonnay	Sicily, Italy	225

ROSÉ WINES

2021	Babich Family Wine Estate Rosé	Marlborough, New Zealand	75
2020	Fortant "Maison Fortant" Rosé	Coteaux Varois, France	75
2020	Hunter's Rosé	Marlborough, New Zealand	83
2021	Château Minuty "M Minuty" Rosé	Côtes De Provence, France	95
2020	Domaine Ott "BY. OTT" Rosé	Côtes De Provence, France	95
2021	Château d'Esclans "Whispering Angel" Rosé	Côtes De Provence, France	120

RED WINES

2017	Marchesi di Barolo 'della Tradizione' DOCG 375ml	Barolo, Piemonte, Italy	165
2018	Frescobaldi Castello Nipozzano Chianti Rufina Riserva	Toscana, Italy	145
2018	Castello Banfi Classico DOCG	Tuscany, Italy	155
2019	Castello Banfi Classico DOCG	Tuscany, Italy	155
2018	Tenuta San Guido Le Difese	Toscana, Italy	175
2016	Cakebread 'Bakestone' Cabernet Sauvignon	Napa Valley, USA	185
2018	Bodegas Muga Reserva	Rioja DOCa, Spain	195
2018	Poliziano Vino Nobile Di Montepulciano DOCG	Toscana, Italy	195
2017	Cantina di Soave Amarone della Valpolicella DOCG	Veneto, Italy	195
2018	Privada Family Blend, Bodega Norton	Malbec, Argentina	200
2019	Gaja Ca'Marcanda 'Promis'	Toscana IGT, Italy	215
2017	Château Clinet	Pomerol, Bordeaux, France	235
2019	Château Duhart-Milon 'Moulin de Duhart'	Pauillac, Haut - Médoc, Bordeaux, France	245
2016	Château Rolland-Maillet	Saint-Émilion, Bordeaux, France	255
2017	Bonpas Châteauneuf-du-Pape Rouge Bonus Passus	Rhone, France	255
2018	Bonpas Châteauneuf-du-Pape Rouge Bonus Passus	Rhone, France	255
2018	Gaja Sito Moresco Rosso Langhe DOC	Piemonte, Italy	265
2017	Domaine Faiveley Pommard	Burgundy, France	280
2009	Château Croizet-Bages 'Chartreuse'	Pauillac, Haut - Médoc, Bordeaux, France	295

DESSERT WINES

2011	Vin Santo 'Castello di Brolio' Ricasoli	Chianti, Toscana, Italy	225
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