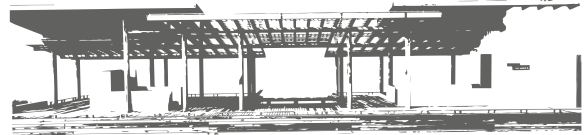


THE SHACK

PRIVATE SANDBANK



Our menu invites you on a gastronomic journey featuring the freshest local and the best quality imported produce, including meats and seafood grilled over charcoal in a Josper oven. Originating from Spain, Josper have revolutionised the ancestral art of charcoal grilling. Taste the difference in meats seared quickly at heats of up to 500 degrees Celsius, sealing in the juices and imparting a delicious smoky flavour. Our dishes are seasoned with natural sea salt, handcrafted on Kothaifaru island using water from the surrounding sea, preserving its organic mineral nutrients.

MENU

Dine however you choose – à la carte or made for sharing, with a variety of marinades, spices and garnishes offering different taste combinations. Complete your experience with craft cocktails made with only 100% natural and organic ingredients and premium spirits. The Shack's signature infused cocktails are a must-try for a taste of island bliss.

BREAKFAST

USD 250++ per person

THE SHACK

PRIVATE SANDBANK

Eggs Your Way (L)

Omelette

Onion | Tomato | Chilli | Pepper | Capsicum | Chicken Ham | Salmon | Cheese

Fried

Sunny Side Up | Over Easy

Boiled

Soft | Hard

Scrambled

OR

Choice of Poached Eggs (G|L|P)

Plain Poached Eggs | Salmon Eggs Benedict | Pork Eggs Benedict | Avocado Toast

Choice of Cold Cuts and Cheese (G|L|N)

Cheese Platter

with dried fruits and condiments

OR

Cold Cut Platter (P)

with pickled vegetables and condiments

Choice of Yogurt and Granola (G|L|N)

Daily Yogurt | Homemade Toasted Granola | Vegan Muesli

Choice of Sweets

Pancake or Waffle (G|L|N)

Maple | Nutella | Honey | Whipped Cream

Pastry Basket (G|L|N)

Tropical Sliced Fruits
Coffee | Tea | Fresh Juice

Beverage

Coffee | Tea | Fresh Juice

CASTAWAY PICNIC

USD 250++ per person

THE SHACK

PRIVATE SANDBANK

PICNIC BASKET

Included in the Basket for 2 persons:

Assorted Cookies (G|L)
House Muffin of the Day (G|L)
Chef Selection Macaroon (N)

Appetizers to Share

New Potato Salad with Scallion and Grain Mustard Dressing (L)
Cold Rice Paper Roll with Poached Prawn
Hummus with Pita Chips (G|L)
Buffalo Mozzarella Caprese (L)
Lamb Kibbeh, Chickpea Falafel, Vegetable Samosa (G|L|N)

MAINS

Choose one per person

Croque Monsieur (G|L)

Pan-fried Honey Glazed Ham and Cheese Sandwich

Chicken Tikka Wrap (G|L)

Whole Wheat Chapati, Chicken Tikka, Onion,
Tomato, Mint Coriander Chutney

Maldivian Tuna Mayonnaise (G|L)

Homemade Focaccia Bread, Tomato, Lettuce

Roast Chicken (G|L)

Brown Bread, Onion, Chilli, Mustard Mayonnaise

Breaded Shrimp Ciabatta (G|L)

Asian Slaw, Caramelised Onion, Coriander Leaves

Pastrami Beef Sandwich (G|L)

Sesame Bun, Pickle, Purple Slaw Mustard Mayo

Smoked Salmon in Brown Bread (G|L)

Cream Cheese, Avocado

Masala Omelette (G|L)

White Bread, English Cheddar, Spicy Mayonnaise

Beyond Meat (G|L)

Soy Granules, Vegetable 'Meat' Burger, Tomato, Caramelised Onion,
Avocado, Cheese, Sesame Bun

Grilled Vegetables and Cheese (G|L|N)

Pesto Mayonnaise, Roasted Zucchini, Bell Pepper, Tomato, Onion,
Brown Bread

DESSERT

Choose one dessert in a jar per person

Banoffee Pie (G|L)
Cheesecake of the Day (G|L)
Chewy Brownie (G|L|N)
Red Velvet and Cream Cheese (G|L)

Or

Fresh Fruit Skewers

LUNCH MENU

THE SHACK

PRIVATE SANDBANK

Lunch Menu *USD 200++ per person*
Chef's Lunch Selection Menu *USD 300++ per person*

APPETIZER

Choose one appetizer per person

Green Apple and Toasted Walnut Salad (L|N)

Granny Smith, Celery, Grapes, Parsley, Grain Mustard

Roasted Vegetables & Quinoa (L)

Poach Prawns, Avocado, Cherry Tomato, Butternut Pumpkin, Citrus Dressing

Middles Eastern Mezze (G)

Hummus, Moutable, Fattoush with Pita Bread

MAIN

FROM THE JOSPER

Choose one main per person

Lunch Main Menu Selections

Maldivian Spice Marinated Reef Fish Fillet
Marinated Corn Fed 'Marquis' Chicken Breast
Australian 'Mulwarra' Lamb Chops
Beef Angus Striploin with Herbs

Chef's Lunch Selection Menu

Maldivian Spice Marinated Reef Fish Fillet
Reef Lobster Tail (700gms) with Garlic Butter
Marinated Corn Fed 'Marquis' Chicken Breast
Australian 'Mulwarra' Lamb Chops
Wagyu 'Tajima' Striploin with Herbs

*Condiments: Truffle Jus (L), Lemon Butter Sauce (L), Pineapple and Mint Salsa,
Chimichurri, Thai Chilli Garlic*

SIDES

Jacket Potatoes with Sour Cream and Chives (L)
Marinated Assorted Grilled Vegetables

DESSERT

Choose one dessert per person

Coconut Berries Crumble Tart (L|G)

Passion Fruit

OR

Mascarpone Pistachio Bar (L)

Granny Smith Compote

DINNER MENU

THE SHACK

PRIVATE SANDBANK

Dinner Menu *USD 250++ per person*
Chef's Dinner Selection Menu *USD 350++ per person*

Canape Selection Upon Table Arrival

APPETIZER

Choose one appetizer per person

Asian Yellow Fin Tuna Tartare

Ponzu Dressing, Grapefruit Segments, Avocado, Citrus Gel, Caviar

Prosciutto E Melon (L)

Melon, Salad Leaves, Shredded Mozzarella, Balsamic & Honey Reduction

Beetroot Carpaccio (L|N)

Marinated Feta Cheese, Caramelized Walnuts, Red Wine Poach Figs, Rocket Leaves

MAIN

FROM THE JOSPER

Choose one main per person

Dinner Main Menu Selections

Lemon and Garlic Marinated Reef Fish Fillet
Chilli Garlic Tiger Prawns
Cornfed 'Marquis' Chicken Thigh
Australian 'Mulwarra' Lamb Chops
Australian 'Mulwarra' Angus Beef Tenderloin

Chef's Dinner Selection Menu

Lemon and Garlic Marinated Reef Fish Fillet
Chilli Garlic Tiger Prawns
Reef Lobster (700gms) Tail with Garlic Butter
Cornfed 'Marquis' Chicken Thigh
Australian 'Mulwarra' Lamb Chops
Australian 'Mulwarra' Angus Beef Tenderloin
Wagyu 'Tajima' Beef Tenderloin

*Condiments: Peppercorn Jus (L|N), Cream Mushroom Sauce (L),
Lemon Butter Sauce (L), Pineapple Mint Salsa, Jalapeno Creamy Mayonnaise (G|L), Spicy Thai Chilli Garlic Sauce*

SIDES

Jacket Potatoes with Sour Cream and Chives (L)

Marinated Broccoli, Asparagus

Toss Mesclun Salad with Heirloom Tomatoes and Balsamic Redwine Dressing

DESSERT

Choose one dessert per person

Trilogy Chocolate Sabayon (G|L|N)

Berries Compote

OR

Mango Cheese Cake (G|L)

Raspberry Coulis

G - contains Gluten L - contains Lactose N - contains Nuts P - contains Pork V - Vegetarian
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.

BEVERAGE

THE SHACK

PRIVATE SANDBANK

SIGNATURE COCKTAILS

Shack Lagoon 20
Gin, Cherry Liqueur, Lime, Blue Curacao, Yuzu, Agave

Sun Hit Refresher 20
Gin, Elderflower Liqueur, Grapefruit Juice, Aperol, Lime Juice and a Drop of Saline Solution

Ananas Tropic 20
Tequila Sous Vide with Pineapple, Sweet Vermouth, Orange, Falenum Caramel Syrup

Feel The Breeze 20
Spiced Rum, Fermented Pineapple (Tepache), Falenum Syrup, Lime, Aromatic Bitters

Shack Mule 20
Vodka, Painkiller Falenum Syrup, Lime, Lemongrass, Ginger Ale

Toasty Coco 20
Spiced Rum, Pandan Syrup, Caramel, Black Charcoal, Coconut

Coco Wizzy 20
Blended Malt Whiskey, Infused Organic Coffee, Spiced Rum, Coconut, Pandan, Bay Leaf, Passion Fruit, Lemongrass

INTERNATIONAL TRAVELLERS

Aperol Spritz 16
Aperol, Prosecco, Soda

Cosmopolitan 16
Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice

Manhattan 16
Jack Daniels, Martini Rosso, Dash of Angostura Bitters

Mai Tai 16
Rum, Curaçao, Lime Juice, Orgeat

Gin Fizz 16
Bombay Sapphire Gin, Triple Sec, Lime Juice

THE NATIVE MOCKTAILS

Orange and Coconut Refresher | Island Tonic 14
Orange Juice, Coconut Water, Fresh Mint, Honey

Tropicalismo | Tropical Refresher 14
Mango, Passion Fruit, Kalamansi, Hibiscus Syrup

Ingiri Mint | Jungle Spice 14
Ginger Beer, Mint and Lime Juice

Tutti Fruitti | Mix Fruity 14
Watermelon, Mango, Passion Fruit, Orange, Topped with Ginger Ale

THE NATIVE COCKTAILS

Mirus | Garden Spice 20
Galangal, Lemongrass Infused Vodka, Island Chilli, Watermelon Liqueur

Rani | Refreshing Spices and Aromatics 20
Gin Compressed Watermelon, Cointreau, Chilli, Lime, Orange and Coriander Bitters

Kothaifaru Mojito | Alila's Twist on a Mojito 20
Havana Club Seleccion, Raspberries, Coconuts, Mint, Lime

Atoll Mango's Bellini | Fruit Bubbles 20
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
Absolut Vodka, Coconut Liqueur, Pineapple, Cranberry and Lime Juice

BEVERAGE

THE SHACK

PRIVATE SANDBANK

SPICY MARGARITA

Chilli Infused Cocktail

Paloma

Tequila, Triple Sec, Agave Syrup,
Grapefruit and Lime Juice, Jalapeño

16

Beauty and The Beast

Tequila Gold, Rose Syrup, Lime Juice,
Activated Charcoal and Salt

16

Spiced Up

Gold Tequila, Mango and Yuzu Puree,
Agave, Lime, Red Chilli

16

Spicy Watermelon

Gold Tequila, Cointreau, Watermelon and
Lime Juice, Jalapeño

16

Chilli Mine

Silver Tequila, Green Chartreuse,
Pineapple and Lime Juice, Jalapeño

16

INTERNATIONAL TRAVELLERS

Artisan Havana Club Mojitos

Classic | Basil | Coconut | Ginger Spice | Kiwi |
Strawberry

16

Grand Margarita

Classic | Mango | Pineapple | Strawberry

16

Barbados M.G. Daiquiri

Cucumber | Strawberry | Pineapple | Peach |
Mango and Ginger

16

Manhattan

Jack Daniels, Martini Rosso, Dash of Angostura Bitters

16

Kamikaze

Absolut Blue, Triple Sec, Lime Juice

16

Caipiroska

Absolut Blue, Lime, Brown Sugar

16

Tequila Sunrise

Jose Cuervo Silver, Orange Juice, Grenadine

16

Gin Fizz

Bombay Sapphire Gin, Triple Sec, Lime Juice

16

WELLNESS DRINKS

Jamu | Jungle Spice

Fresh Turmeric, Ginger, Tamarind, Palm Sugar

14

Citron Tea | Plantation Sweet and Sour

House Blend Tea, Yuzu, Honey

14

Lemon and Sage Pressé | Sparkling Tropics

Lemon, Fresh Sage Leaves, Kosher Salt, Bubbles

14

Orange and Coconut Refresher | Island Tonic

Orange Juice, Coconut's Water, Mint, Honey

14

BEERS

Lion Can | Sri Lanka

8

Carlsberg Can | Denmark

8

Tiger | Singapore

10

Heineken | Netherlands

10

Corona | Mexico

12

Peroni | Italy

12

BEVERAGE

THE SHACK

PRIVATE SANDBANK

APERITIFS / SPIRITS

Martini Bianco	10
Martini Rosso	10
Martini Extra Dry	10
Aperol	10
Campari	10
Fernet-Branca	10

GIN

Bombay Sapphire – United Kingdom	13
Tanqueray No:10 – United Kingdom	16
Hendrick's – Scotland	16

RUM

Havana Club Añejo 7 Años – Cuba	13
Captain Morgan Dark – Jamaica	13
Plantation White – Jamaica	14
Ron Flor de Cana 18 Years - Nicaragua	20

VODKA

Absolut – Sweden	11
Belvedere – Poland	13
Grey Goose Original - France	14

TEQUILA

Jose Cuervo Blanco – Latin America	11
Don Julio Reposado – Mexico	18
Patron Añejo – Mexico	20

SCOTCH SINGLE MALT

SPEYSIDE

The Macallan Fine Oak 12 Years	20
Aberlour	25

BLENDED WHISKY

Chivas Regal 12 Years	16
Johnnie Walker Black Label	18

AMERICAN WHISKEY

Jack Daniel's Single Barrel	14
Woodford Reserve	45

COGNAC

Courvoisier VS	14
Pierre Ferrand Ambre	25
Hennessy XO	55

DIGESTIVES

Saint-Vital Calvados	18
Castarède Hors d'Age XO 20 Years, Armagnac	25

OTHER WHISKIES

Jameson	12
Bushmills	13
Canadian Club Original 1858	13

LIQUEUR

Frangelico	10
Malibu	10
Villa Cardea Limoncello	10
Disaronno Amaretto	10
Jägermeister	10
Sambuca	10
Baileys Original Irish Cream	10

CIGAR

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

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

THE SHACK

PRIVATE SANDBANK

LAVAZZA TIERRA COFFEE

Rainforest Alliance

Espresso	6
Americano	7
Flat White	8
Café Macchiato	8
Café Latte	8
Café Mocha	8
Cappuccino	8
Blended Iced Coffee	8

DILMAH TEA

Local, Organic

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

FRESH JUICES

Orange Lime Pineapple Apple Watermelon Coconut	10
--	----

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

NON-ALCOHOLIC SPARKLING

Bella Glamour, Italy (750ml)	55
------------------------------	----

WATER

Acqua Panna Italy 500ml	8
San Pellegrino Italy 750ml	10

With our compliments, Alila drinking water