

driks

MFNU



FAMOUS FIVE

A SEA OF STARS

Will you be lucky enough to see one of the world's natural wonders? This serve mimics when our island waters glow a fluorescent blue!

Coconut & Pandan Vodka, Blue Curacao, Coconut Water, Citrus, Island Flower

CHASING RAINBOWS

Like our local rainbow parrotfish this beautiful beverage shares a lot of things in common – a kaleidoscope of colours with a powerful bite!

Brazilian & Dark Rum, Amaretto, Crème De Cacao, Triple Sec, Fresh Passion Fruit, Ginger, Citrus, Orange & Angostura Bitters

BANANA & PINEAPPLE

Daiquiri-inspired highball with a tropical twist.

Havana Club 3YO, Malibu, Crème de Banana, Fresh Lime Juice, Fresh Pineapple Juice, Ginger Ale, Banana Fruit Crisp

MATCHA MARGARITA

An Asian twist on one of the all-time classics.

Blanco Tequila, Lychee Liqueur, Matcha Green Tea, Elderflower Honey, Fresh Lime Juice

SPICED ISLAND JULEP

The ultimate sundowner - zesty & full-flavoured.

Maldivian-Spiced Rum, Island Mint, Passion Fruit, Honey

USD 16 per Cocktail

MEZCAL

MANDARIN MARGARITA

Fresh Mandarin, Fresh Passionfruit muddle with Sugar Syrup and add Gold Tequila Shake with Mandarin Liqueur and top up Grenadine Syrup

PINEAPPLE & KIWI MARGARITA

Fresh Kiwi Muddle and add Fresh Pineapple Juice, Freshly Squeezed Fresh Lemon Juice, Sugar Syrup and Shake with Gold Tequila, Cointreau and Served over Crushed iced.

MANGO & COCONUT MARGARITA

Fresh Mango, Coconut Flaks, freshly squeezed Fresh lemon Juice, Sugar Syrup, Malibu rum, Jose Cuervo gold blend with crushed iced.

ORANGE & GINGER MARGARITA

Freshly Squeezed Fresh Orange Juice, Sugar Syrup, Freshly Squeezed Fresh Lemon Juice, Maraschino Cherry Liqueur, Shake with Jose Cuervo Gold Tequila, Cointreau and served over cube Ice.

PASSIONFRUIT & MINT MARGARITA

Fresh Passionfruit, Fresh Mint Leaves, Sugar Syrup, Bee honey, Lychee Liqueur Blend with Jose Cuervo Gold and Macha Green tea powder.

TURMFRIC & GINGFR MARGARITA

Ground turmeric powder, Freshly Squeezed Fresh Orange Juice, Freshly Squeezed Fresh Mandarin Juice, Mandarin Liqueur, Jose Cuervo Gold Tequila Shake with Freshly Squeezed Fresh Lemon Juice and Served over Crushed Iced.

USD 16 per Cocktail



Prices are subject to 10% service charge and 16% government levy Items with * are premium beverages and not part of any meal pla

REFRESHER

ORANGE BREEZE

Freshly squeezed Fresh Orange Juice, Freshly Squeezed Fresh Lemon Juice, Bee Honey, shaken with Orange liqueur and Cognac

CITRUS BREEZE

Freshly Squeezed Fresh Grapefruit Juice, Freshly Squeezed Fresh Orange Juice, Fresh Lemon Juice, Golden Syrup, Campari and shaken with Glacial Vodka

CUCUMBER BREEZE

Fresh Basil Leaves muddle with Fresh Cucumber and add Freshly Squeezed Fresh Lemon Juice, Sugar syrup and shaken with Dutch Courage Gin and lazed with Tonic Water

KIWI SPRING

Green Grapes, Muddle with Fresh Kiwi and add Freshly Squeezed Fresh Lemon Juice, Sugar Syrup, Orange Liqueur shaken with Glacial Vodka and Flash Soda Water.

COCO PINE

Fresh Pineapple Juice, Young Coconut Water, Passion Fruit Puree, Lychee Puree, Freshly Squeezed Fresh Lemon Juice, Golden Syrup Shaken with Malibu and Bacardi rum

MELON BREEZE

POOLSIDE

COLLINS

Your Choice of Spirit, Citrus, Cane, Soda

BLUE CHAI MARGARITA

Blue Chai Tequila, Citrus, Agave

HEMINGWAY DAIQUIRI

Havana Club 3YO, Luxardo Maraschino, Grapefruit, Citrus, Cane

MAI TAI

Secret Tiki Rum Blend, Cointreau, Passion Fruit, Almond, Citrus, Bitters

FOGCUTTER

Capitan Morgan, Pineapple, Mango Puree, Citrus, Coconut Cream, Nutmeg, Cane

USD 16 per Cocktail



BEFORE SLEEP

SWEET COCO

Finlandia Vodka, Bailys, Coconut rum, Coffee Liqueur Shaken with Home Made Sugar Syrup and served Over Crushed Iced

GOOD NIGHT

Freshly Squeezed Orange Juice, Lemon Juice, Sugar Syrup Shaken with Cognac and Orange Liqueur

SPICED RUM PUNCH

Fresh Mango Puree, Orange Juice, Lemon Juice, Red Chili, Passion Fruit Puree, Home Made Sugar Syrup, Almond liqueur and homemade spiced Rum Shaken with Cacao Brown and dash orange bitter

ISLAND BASIL MASH

Fresh Basil Leaves, Lemon Juice, Golden Syrup, Yuzu Lemon Juice, Shaken with Bourbon Whiskey and Flash Ginger Beer

ROSEMARY SOUR

Rosemary Leaf, Lemon Juice, Home Made Sugar Syrup, Amaro Averna Shaken with Cointraeu and Peach Snap, Served Over Cruschd Iced

FLOATING RUBY

Freshly Squeezed Grapefruit Juice, Bee Honey, Lemon Juice, Cognac Shaken with Limoncello and top up Ruby port

USD 16 per Cocktail



THE MAGIC HOUR

GORUDO SPRITZ

The golden hour is the period the colour of the sky goes from red and orange to yellow or, as its name suggests, golden tones, having a warm colour temperature. Lighting is soft, diffused and with little contrast since the sun is low in the sky. Due to the type of light that exists during this period, that doesn't produce strong shadows and harsh lighting, and it's ideal for landscape photography.

Rosé Wine, Lemon Sorbet, Yuzu, Lychee, Cane, Soda

BLACK & BLUE

During the blue hour, the sky has a deep blue hue with cold colour temperature and saturated colours. At the beginning (evening) and at the end (morning), a gradient of colours, from blue to orange, can be seen right in the place of sunset and sunrise. In the evening, the blue hour coincides with the start and end of the civil twilight, just before and after the golden hour, respectively. Because the blue hour occurs during civil twilight, it'll also be a good time forphotographing the moon.

Gin, Luxardo Maraschino, Chambord, Blueberry, Citrus, Cane, Soda Water

ROUGE BLANC

During civil twilight, there is still enough natural light to see and distinguish objects perfectly. The sky is very bright, and the colour of the clouds can be red, orange and yellow to magenta and blue. Of course, it always depends on weather conditions and dust particles in suspension. At the beginning of civil twilight, just after sunset, the colours of the sky change most rapidly. Clouds in the west are illuminated by orange-red sunlight, while the ones in the east remain in blue and indigo. Generally speaking, civil twilight lasts for about 20 to 30 minutes, depending on the season and latitude.

Cognac, Cointreau, Watermelon & Basil, Apple Cider, Cane, Prosecco

OVER THE MOON

During nautical twilight, the sky begins to darken considerably, getting a dark blue hue. The horizon line can still be distinguished, and many more stars are visible. It's also possible to capture the full moon at the horizon, just when rising or setting. Although you cannot get a correct exposure of the moon and the landscape in a single exposure, you can still create beautiful moon silhouettes.

Blue Chai Vodka, Grand Manier, Pink Grapefruit, Cane

USD 16 per Cocktail

FREE-SPIRITED

KHUN JASMINE

A portrait of style and grace - this majestic lady has a beauty that knows no bounds. Delicate & floral highball

Thai Basil Leaves, Citrus, Jasmine Tea, Cane

LEMON & PINE

Nothing beats the taste of fresh & succulent pineapple. However, when coupled with the citrus aromatics of lemongrass, it transports you to these tropical shores!

Homemade Pineapple & Lemongrass Puree, Soda

YUZU BUCK

Light & easy-drinking, perfect for daytime refreshment.

Yuzu, Coconut Water, Fresh Lime, Honey, Ginger Ale

FRESH AS A DAISY

A gift from Mother Nature.

Island Garden Mint, Watermelon, Strawberry, Passion Fruit, Agave

USD 9 per Mocktail

BUBBLE TEA

MANGO & BANANA

Fresh Mango, Milk, Yoghurt, tapioca pearls served over cube ice

THAI ICED TEA

Traditional Thai iced tea, tapioca pearls and served over cube ice

PINEAPPLE COOLER

Fresh pineapple juice, vanilla ice cream, milk, tapioca pearls served over cube ice

BANANA & STRAWBERRY

Fresh banana, strawberry ice cream, tapioca pearls served over cube ice

CHOICE OF FLAVOURS

Mango Blueberry Strawberry Lychee

USD 10 per Mocktail



HEALTH & WELLNESS

DETOX

Highly nutritious & equally as tasty!

Freshly Pressed Apple, Carrot & Celery Juice

GOING GREEN

Packed with antioxidants that will keep you hydrated.

Matcha Green Tea, Parsley, Cucumber & Coconut Water, Fresh Lemon Juice, Honey

KARAAFANI MOJITO

Delicious low calories treat.

Watermelon, Pink Grapefruit, Island Garden Mint, Honey

NUTTY BANANA

The healthiest milkshake that you will ever have.

Fresh Banana, Pine Nut, Coconut & Soya Milk, Honey

A TO C

Bursting with vitamins & flavours – you will be positively glowing after enjoying this!

Coriander, Carrot, Orange, Apple Cider, Honey

USD 11 per Mocktail

WHITE & BROWN BAR SELECTION

APERITIFS & VERMOUTHS

Campari	9
Pimms No.1	9
Pernod	9
Martini Bianco	9
Martini Dry	9
Martini Rosso	9
Aperol	9
Amaro Averna	10
Fernet-Branca	9

GRAPPA

Grappa	Nonino Sauvignon*	21
Grappa	di Brunello*	13
Grappa	di Moscato	10

GIN

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Tanqueray no. Ten*	14
Monkey 47 Sloe Gin*	20
The Bitter Truth Pink Gin *	12
Martin Miller's*	11
Hendrick's Gin*	10
Dutch Courage Dry Gin	12
Bombay Sapphire	9
Gordon's	9



WHITE & BROWN BAR S	ELECTION	COGNAC	
RUM		Hennessy XO* Remy Martin XO* Courvoisier XO*	40 39 30
Ron Zacapa XO* Ron Zacapa 23* Havana club 7* Plantation Trinidad 1999* Plantation Barbados 2000* Pyrat XO Reserve* Captain Morgan	29 16 12 13 11 12 9	Martell XO* Remy Martin VSOP* Hennessy VS* Courvoisier VSOP* Camus VSOP Camus VS	35 16 14 14 12 10
Myer's Bacardi White Cachaca Sagatiba Pura	9 9 9	SINGLE MALT WHISKY	
VODKA		HIGHLAND	
Beluga Noble Russian* Belvedere* Roberto Cavalli* Grey Goose*	17 15 15 14	Macallan 18 yrs* Glenmorangie 10 yrs* Macallan 12 yrs* Singleton 12 yrs 700ml* Highland Park Malt*	35 14 19 15 15
Ketel One* Ciroc* Russian Standard Imperia Absolut Blue Stolichnaya	13 12 13 10 9	SPEYSIDE Glenfiddich Ancient Reserve 18 yrs*	16
Finlandia	9	Glenlivet 12 yrs Balvenie Doublewood 12 yrs* Glenfiddich Solera Reserve 15 yrs* Cardhu single Malt Glenfiddich 12 yrs	14 12 12 11 10
Patrón Reposado*	24	Glerifidalcri 12 yrs	10
Patrón AÑejo* Patrón Silver* Patrón XO Café*	24 16 12	ISLAY	
Jose Cuervo Gold Jose Cuervo Silver	9	Lagavulin 16 yrs* Ardbeg 10 yrs* Laphroaig 10 yrs* Bowmore 12 yrs Enigma*	24 17 13 12
Prices are subject to 10% service charge and 16% g Items with * are premium beverages and not part o	rovernment levy. of any meal plan		
			13/11/11

	WHITE & BROWN BAR SELEC	CTION	LIQUEURS	
	BOURBON AND CANADIAN WHISKEY		Limoncello Grand Marnier Sambuca Ramazzotti Jägermeister	9 9 9 9
	Crown Royal* Gentleman Jack* Woodford Reserve* Jim Beam Jack Daniel's Canadian Club	12 11 12 9 9	Amaretto Calvados Cointreau Tia Maria Kahlua Baileys Irish Cream Malibu	9 9 9 9 9 9
	IRISH WHISKEY		Sambuca Peach Schnapps	9 9
	Bushmills Regular Jameson	11 9	Bénédictine Lychee Liqueur	9
	BLENDED WHISKY		BEER	
	Johnnie Walker Blue Label* Royal Salute 21 yrs* Chivas Regal 12 yrs* Johnnie Walker Black Label * Dimple 15 yrs Johnnie Walker Red Label Ballantine's 12 yrs Famous Grouse	40 26 16 13 13 9 9	Pilsner Corona Heineken Singha Tiger San Miguel	10 10 9 9 9
	PORT & SHERRY		FRESH JUICES	
	Sandeman Ruby Sandeman Tawny Port Harvey's Bristol Cream González Byass Tio Pepe	11 11 11 11	Orange Watermelon Pineapple Mixed Fruit Grapefruit Apple Papaya Mango	9 9 9 9 9 9 9
X			ENERGY DRINK	10
		A thin 5	Red bull*	12
	Prices are subject to 10% service charge and 16% governm Items with * are premium beverages and not part of any m	nent levy.		
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SAKE SELECTION SOFT DRINKS Coca-cola 6 Diet Coke 6 NOUJUN UONUMA* Sprite 6 Bitter Lemon 6 Shirataki Pure Rice Sake - 180ml Noujun is made with rice lightly polished to 80% of Ginger Beer 6 its weight and aged for two years to create a rich Ginger Ale 6 savoury taste. This sake can be enjoyed chilled, but Fanta 6 is best at room temperature or warm. Soda 6 **USD 60** Tonic 6 JOZEN PINK TEA SELECTION Shirataki Pure Rice Sake Junmai Ginjo "Matured" - 180ml This sake has matured in the tank for two years at Vanilla Bourbon Tea 8 Moroccan Mint Tea 8 low temperature. The mineral undertones of the water join together the sweet with the savoury, and Sencha 6 the past with the present. Earl Gray 6 Chamomile 6 **USD 75** English breakfast 6 Jasmine Queen Tea 6 KARAKUCHI UONUMA Junmai Shirataki Pure Rice Sake - 180ml COFFEE SELECTION Karakuchi is fermented slowly at low temperature to produce a clean refreshing dryness. This sake has a sharp cleansing aftertaste. Cappuccino 8 Macchiato 8 **USD 45** 6 Single Espresso 9 Double Espresso COMBOY YAMAHAI* 8 Hot Mocha 8 Mocha Frappé Yamahai Junmai Ginjo Genshu - 300ml Hot Chocolate 8 This undiluted brew is fit for a cowboy - made in the Café Latté 8 ancient Yamahai style, loaded with umami, and pairs beautifully with meat. 8 Ice Latté Ice Coffee Mocha 8 **USD 70** WATFR FISHERMAN SOKUJO* Shiokawa Junmai Ginjo - 300ml Perrier 750ml* 14 A fruity Sake with light flavor created to accompany Evian* 14 sea food in general, crab shrimp and lobster in particular. Often compared to a high quality white San Pellegrino 750ml* 12 wine. Ginjo equals premium quality. Dusit Nàm Sparkling 5 Dusit Nàm Still 5 **USD 70**

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