



IN-VILLA DINING MENU



We commit that our Food & Beverage venues are ISO 22000 certified, and internationally recognized as the highest food safety management system.

Should you have any specific dietary requirements or food preferences, we will be more than happy to accommodate. Simply speak to a member of the team for assistance to create your bespoke culinary experience. Our dishes are freshly prepared in the kitchen that also handle gluten, seafood, nuts, eggs, and other food products.

Please look out for these symbols to assist with your menu choice:

Vegetarian:  Pork:  Gluten:  Gluten Free:  Dairy:  Spicy:  Nuts:  Fish: 
Mollusca:  Crustacean:  Sustainably Sourced:  Vegan: 

BREAKFAST

6:00AM - 11:00AM

BREAKFAST SET

Continental Breakfast

Bakery Basket served with White and Brown Toast
Selection of Seasonal Fruits,
Choice of Plain or Fruit Yoghurt
Choice of Fresh Juice – Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon
Choice of Tea or Coffee

45

American Breakfast *(Available all day)*

Two Fresh Farm Eggs of Your Choice, Omelette, Fried Egg, Scrambled. Served with
Thick Cut Home-baked White Toast, All Grain Toast or Sourdough Bread, Tomato and Basil Marmalade,
Hash Brown, Chicken Sausage, Pork Turkey or Beef Bacon, Grilled Herb Mushrooms or Sautéed Spinach
Seasonal Sliced Fruits
Choice of Fresh Juice – Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon
Choice of Tea or Coffee

55

Mediterranean Breakfast

Menemen Eggs, Hummus, Marinated Olives and Arabic Dates
Choice of Fresh Juice – Orange, Grapefruit, Mango, Local Pineapple, Carrot or Watermelon
Seasonal Sliced Fruits
Choice of Tea or Coffee

55

Maldivian Breakfast

Mashuni, Kulhimas, Chicken Curry
Choice of Egg or Maldivian Omelette
Seasonal Sliced Fruit Platter
Choice of Fresh Juice – Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon
Choice of Tea or Coffee

55

Indian Breakfast

Seasonal Sliced Fruits
Masala Omelette Parata / Aloo Bahaji Raitha Vegetable Curry
Papadam
Choice of Fresh Juice – Orange, Grapefruit, Mango, Pineapple, Carrot or Watermelon
Choice of Tea or Coffee

55

Chinese Sunrise Breakfast

Egg Foo Young (Omelette), Chicken Bun, Selection of Dumplings, Rice, Porridge,
Stir Fried Noodles, Jian Bing, Chinese Crepes, Bakery Basket
Choice Of Fresh Juice - Orange, Grapefruit, Mango, Pineapple,
Carrot and Watermelon
Seasonal Sliced Fruits
Choice of Tea or Coffee

55

À LA CARTE BREAKFAST

Homemade Yoghurts

Plain, Mango, Passionfruit, Mixed Berries

14

Cheese Selection

Brie Cheese, Goat Cheese, Gouda Cheese, Emmental Cheese, Manchego Cheese
and Honeycomb

32

Artisan Cold Cuts

Sour Dough, Pickles, Fig Chutney, Mustard

32

Porridge

Plain or Banana
Served with Almond Flakes, Raisins, Cinnamon, Sugar Milk: Almond, Full Cream, Skimmed, Soya

18

Homemade Granola

Granola, Yoghurt, Sunflower Seeds, Raisins, Nuts, Honey

22

Bircher Muesli

Swiss-style Dairy Soaked Oats, Green Apple, Yoghurt, Orange, Raisin

20

Cereals

Corn Flakes, Coco Pops, All Bran Dorset Muesli, Rice Krispies
Served with Almond, Full Cream / Skimmed, Soya

14

Should you have any dietary restrictions or allergies, please inform your order taker.

All prices are in United States Dollars. Prices are subject to 10% service charge
and prevailing government taxes.



Image is for illustration purpose only
© Brook Lark Photography

Congee Bowl 🌿	18
Plain Chicken, Jasmine Rice Porridge, Ginger, Chives, Cilantro, Chili, Fried Onion, Fried Garlic, Soya, Sesame Oil	
Eggs Benedict 🍳🥑🌿	26
English Muffins, Poached Egg, Hollandaise Choice of Beef bacon, Turkey Ham, Pork Bacon or Smoked Salmon	
Eggs Florentine 🍳🌿🥑	26
English Muffins, Poached Egg, Hollandaise, Spinach Choice of Beef bacon, Turkey Ham, Pork Bacon, Smoked Salmon	
Fresh Farm Eggs 🍳🌿	24
Boiled, Poached, Scrambled, Fried Served with Homemade Hash Brown, Grilled Roma Tomato	
Three Eggs Omelette 🍳🌿	24
Three Eggs Omelet or Egg White Served with Mixed Mushrooms, Ham, Cheese, Onion, Tomato, Bell Pepper, Chili, Homemade Hash Brown and Grilled Tomato	
Sides	10
Homemade Baked Beans, Sausages (Pork or Chicken), Bacon (Pork or Beef), Sautéed Mushrooms, Hash Brown, Grilled Tomatoes	

SWEET TEMPTATIONS

Tropical Fruit Platter	22
Seasonal Selection of Tropical Fruits	
Pancakes 🍳🌿	22
Maple Syrup, Vanilla Cream served with Preserved Strawberry Compote	
Brioche French Toast 🍳🌿🥑🍷	22
Whipped Cream, Orange Hazelnut Syrup	
Crepes 🍳🌿	22
Maple Syrup, Nutella, Whipped Cream	
Belgian Waffles 🍳🌿	24
Maple Syrup, Berry Compote and Whipped Cream	



BREAKFAST BEVERAGE

Fresh Fruit Juice 12

Orange, Grapefruit, Pineapple, Watermelon, Mango and Apple Juice

Heathy Juices 15

Vitamin Boosters

High in Vitamin C Energy, Orange, Guava and Strawberry

Nutrients: Beta-carotene, Folic Acid, Vitamins B3, C, Calcium, Magnesium, Biotin

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

Pineapple Detox

Pineapple blended with Spirulina Nutrients: Beta-carotene, Folic Acid, Vitamin B5 and C, Calcium, Magnesium, Phosphorus, Potassium, Sodium and Fiber

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

Papaya Boost

Papaya, Pineapple, Watermelon and Banana Nutrients: Beta-carotene, Folic Acid, Vitamin B1, B3, B5, B6 and C, Calcium, Magnesium, Manganese Phosphorus, Potassium, Sodium and Sulphur

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

Healthy Skin

Watermelon and Strawberry Nutrients: Beta-carotene, Folic Acid, Vitamins B3 and C, Calcium, Magnesium, Phosphorous, Potassium, Sodium and Sulphur

Energy ★★★★★ Detox ★★★★★ Skin ★★★★★

Immunity ★★★★★ Digestion ★★★★★

Smoothies 12

Blueberry Smoothie

Served with Blueberry, Yoghurt and Honey

Banana Strawberry Soya Smoothie

Served with Banana, Soya Milk, Strawberry Yoghurt and Honey

Blueberry Antioxidant Smoothie

Served with Blueberry, Banana, Spinach, Yoghurt and Honey

Jumping Smoothie

Served with Avocado, Baby Spinach, Cucumber, Spirulina Powder, Yoghurt and Honey

Green Spirulina Smoothie

Served with Apple Juice, Avocado, Baby Spinach, Cucumber, Spirulina Powder, Yoghurt and Honey

Choice of Coffee 9

Latte, Latte Macchiato, Americano, French Press Coffee served with Full Cream Milk, Skimmed Milk, Soya, Almond

Choice of Tea 9

The Original Earl Grey, Moroccan Mint Green Tea, Single Estate Darjeeling, Green Tea with Jasmine Flowers, Mango, Strawberry, Purple Peppermint Leaves, Rose with French Vanilla, Pure Chamomile Flowers, Italian Almond, Ceylon Cinnamon Spice Tea, Brilliant Breakfast

Note: we do not recommend Cappuccino, Espresso to be served in the villa as it needs to be served to its best quality and to be served at the right temperature.

Should you have any dietary restrictions or allergies, please inform your order taker.

All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.



ALL DAY MENU

11:00AM - 11:00PM

TO START WITH

Green Garden Salad 🌿	22
Mixed Lettuce, Cucumber, Cherry Tomato, Pomegranate, Parmesan Cheese Flakes, and Balsamic Dressing	
Quinoa Salad 🌿	28
Mango, Pomegranate, Cherry Tomato, Chili Lime Vinaigrette	
Kopee Salad 🌿🌿🌿	22
Collard Greens, Coconut, Lime Juice, Local Onion, and Maldivian Chili	
Greek Salad 🌿🌿	26
Cucumber, Tomato, Local Onion, Olives, Feta Cheese, and Oregano	
Caesar Salad 🌿🌿	32
Romaine Lettuce, Homemade Caesar Dressing, Beef Bacon, Boiled Egg, Parmesan and Focaccia Crouton	
Choice of Chicken or Prawn	40
Spring Rolls 🌿🌿	24
Crispy Vegetable Spring Rolls and Chili Dipping Sauce	
French Fries 🌿	18
French Fries, Mayonnaise and Spiced Chili Sauce	
Arabic Mezze 🌿🌿	42
Hummus, Moutabel, Fattoush, Kibbeh, Falafel, Marinated Olives, and Warm Pita Bread	
Dynamite Shrimp 🌿🌿	28
Crispy Battered Shrimp Coated in Mayonnaise, Sriracha Sauce, and Spring Onions	
Snapper Ceviche 🌿🌿🌿	26
Snapper Slices, Lime, Chili, Avocado, Cherry Tomatoes, Crispy Tortilla Bread	

SOUPS

Late Harvest Tomato 🌿🌿🌿	26
House Tomato Bruschetta, Labneh, and Toasted Sunflower Seeds	
Kiru Garudhiya Soup 🌿🌿🌿	28
Tuna, Turmeric, White Rice, Coconut Cream	
Lentil Soup 🌿🌿🌿	22
Yellow Lentil and Focaccia Bread	

Should you have any dietary restrictions or allergies, please inform your order taker.
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.



Image is for illustration purpose only
© Luisa Brimble Photography

BURGERS

Grilled Chicken Burger 🍗🌿	35
Flame Grilled Chicken Breast, Piri Piri Mayonnaise, Shredded Lettuce, Ripe Tomato and French Fries	
Angus Cheeseburger 🍖🌿	38
Australian Angus Beef Patty, Lettuce, Tomato, Local Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise, and French Fries	
Wagyu Beef Burger 🍖🌿	68
Australian Wagyu Meat Patty, Monterey Jack Cheese, Caramelized Local Onion, Gherkin, Pommery Mustard Sauce, Lettuce, and Truffle Parmesan French Fries	
Australian Wagyu Burger with Foie Gras Medallion 🍖🌿	85
Australian Wagyu Meat Patty, Pan Seared Foie Gras, Roasted Local Onion, Monterey Jack Cheese, Arugula Lettuce and Truffle Parmesan French Fries	
Maldivian Lobster Roll 🍤🌿🌿	98
One Whole Confit Lobster, Bisque Thousand Island Sauce, Tobiko, Brioche Bun, Kopee Leaves and Lobster Medallions Cocktail Salad	

SANDWICH & PIZZA

Falafel Sandwich 🌿🌿🌿	25
Pita Bread, Tomato, Pickles, Tahini sauce, Green Chili Pepper, and French Fries	
Club Sandwich 🍗🌿	40
Chicken, Tomato, Lettuce, Fried Egg, Beef Bacon, Mayonnaise on White Bread and French Fries	
Chicken Doner Kebab 🍗🌿	28
Pita Bread, Local Onion, Tomato, Parsley, Gherkins, Pepper and French Fries	
Croque Monsieur 🍷🌿🌿	32
Pork Ham, Gruyère Cheese, Béchamel sauce, Brioche and French Fries	
Margherita Pizza 🍷🌿🌿	28
Tomato, Mozzarella and Basil	
Pepperoni Pizza 🍷🌿	35
Beef Pepperoni Sausage, Bell Pepper and Mozzarella Cheese	
Seafood Pizza 🍷🌿🌿	40
Mix of Seafood, Parsley, Garlic, and Mozzarella Cheese	
Chicken Shawarma Pizza 🍷🌿	32
Roasted Chicken, Peppers, Garlic Sauce and Mozzarella Cheese	
Smoked Salmon Pizza 🍷🌿🌿	40
Smoked Salmon, Mascarpone Cheese, Mozzarella, Red Local Onion, Capers, and Arugula	
Turkish Calzone 🍷🌿🌿	42
Lamb Mince, Pine Nuts, Pomegranate Molasses, Mozzarella, Fragrant Spices	



MAIN COURSE

Spaghetti Bolognese 🍝🍖	35
Whole Wheat Pasta, Ground Beef, Garlic Focaccia Bread	
Penne Carbonara 🍝🍖🥚	30
Pork or Beef Bacon, Egg Yolk and Silky Cream Sauce	
Fish & Chips 🐟🍷🍷	30
Battered Catch of the Day, Tartare Sauce, and French Fries	
Black Pepper Beef Tenderloin 🍖	50
Pan Seared, Pepper Sauce, Mashed Potatoes, and Assorted Market Vegetables	
Baked Seabream 🐟🍷	40
Citrus, Mashed Potatoes and Rustic Vegetables	
Pumpkin Curry 🍷🍷🍷	28
Pumpkin, Local Onion, Curry Leaves, Pandan Leaves, Coconut Milk, Curry Spice, Steamed Rice and Chapati	
Nasi Goreng 🍷🍷	35
Fried Jasmine Rice, Mixed Vegetables, Spicy Sambal, Chicken Satay, Pickled Vegetables, Fried Egg, and Prawn Crackers	
Mee Goreng 🍷🍷🍷	35
Spicy Malaysian-Style Stir-Fried Egg Noodles, Crispy Chicken Drum Stick, Grilled Prawn, Prawn Crackers, and Vegetable Pickles	
Arabic Mixed Grill (For Two) 🍷🍷	119
Shish Taouk, Shish Kebab, Lamb Kofta, Pita Bread, and Arabic Pickles	
Maldivian Curry 🍷🍷🍷	35
Maldivian Curry with Tuna or Reef Fish, Poppadum, Chapati and Steamed Rice	
Chicken Tikka Masala 🍷🍷🍷	35
Chicken Tikka, Makhani Gravy, Aromatic Spices, Paratha, Steamed Rice	8
Additional: Paratha each	
Paneer Tikka Masala 🍷🍷🍷	30
Paneer Tikka, Makhani Gravy, Aromatic Spices, Paratha, Steamed Rice	8
Additional: Paratha each	
Dal Makhani 🍷🍷🍷	32
Black Lentil, Cream, Butter, Indian Spices, Paratha, Steamed Rice	8
Additional: Paratha each	
Dum Biriyani 🍷	
Layered Fragrant Basmati Rice, Raita, Papadam	46
Chicken	52
Lamb	38
Vegetarian	
Whole Reef Fish (For Two) 🍷🍷🍷	99
1 kg Catch of the Day Marinated with Local Spices, Steam Rice, Chapati Grilled Vegetable, Kopee Salad and Maldivian Sauce	
Sushi Platter 🍷🍷	90
Selection of Sashimi Salmon, Tuna, Hamachi and Shiromi (8 Pieces) With Chef Special Assorted of Nigiri and Makimono	
Seafood Platter 🍷🍷	249
Lobster, Catch of the Day, Calamari, Grilled Octopus, Grilled Prawns Served with Mashed Potatoes, Side Salad and Grilled Vegetable	
Maldivian Spiny Lobster 🍷🍷🍷	179
Maldivian Style Semi Dry Lobster, Steamed Rice, Coconut Flat Bread, Kopee Salad, Prawn Kiru Garudhiya	
Maldivian Keyun (For Two) 🍷🍷🍷	219
Fihunu Mas (Baked Fish Fillet), Kopee Salad, Mas Huni, Cumin Rice, Kandu Kukulhu (Tuna Semi Dry Curry), Chicken Curry, Veg Kiru Garudhiya, Moringa Omelette and Chapati	

Should you have any dietary restrictions or allergies, please inform your order taker.

All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.



Image is for illustration purpose only
© Stefan Johnson Photography

DESSERT

Maldivian Pandan Kiru Boakikba 🥥🍌🍌	22
Rice Milk, Rose Whipped Ganache, Dried Fruits, Coconut Granola	
Almond Chocolate Cake	24
Almond Cake, Mandarin Compote, Chocolate Ganache	
Praline Chocolate Layer Cake 🍌🍌	26
Praline Chocolate cake, Chocolate Sauce, Pistachio Crumble	
Baked Yogurt 🍌🍌	22
Yogurt, Double Cream, Passion Fruit, Vanilla Crumble	
Om Ali 🍌🍌🍌	26
Puff Pastry, Milk, Rose Essence, Pistachio and Almonds	
Cheesecake 🍌🍌🍌	28
Burnt Basque Cheesecake, Vanilla Crumble with Raspberry	
Homemade Ice Cream 🍌	15
Chocolate, Strawberry, Vanilla, Thyme, Coffee and Caramel	
Homemade Sorbet	15
Passion Fruit, Lemon, Mandarine, Mango, Blood orange, Coconut and Raspberry Sorbet	
Cheese Selection 🍌🍌🍌	32
Brie Cheese, Goat Cheese, Gouda Cheese, Emmental Cheese, Manchego Cheese and Honeycomb	

Should you have any dietary restrictions or allergies, please inform your order taker.
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.

Image is for illustration purpose only
© Anthony Espinosa Photography



NIGHT MENU

11:00PM - 6:00AM

TO START WITH

Green Garden Salad 🌿

Mixed Lettuce, Cucumber, Cherry Tomato, Pomegranate, Parmesan Cheese Flakes and Balsamic Dressing

22

Caesar Salad 🌿

Romaine, Caesar Dressing, Beef Bacon, Boiled Egg, Parmesan and Focaccia Crouton

32

Choice of Chicken or Prawn

40

Spring Rolls 🌿

Crispy Vegetable Spring Rolls and Chili Dipping Sauce

24

French Fries 🌿

French Fries, Mayonnaise and Spiced Chili Sauce

18

Late Harvest Tomato Soup 🌿

House Tomato Bruschetta, Labneh and Toasted Sunflower Seeds

26

Lentil Soup 🌿

Yellow Lentil and Focaccia Bread

22

BURGER & SANDWICH

Grilled Chicken Burger 🌿

Flame Grilled Chicken Breast, Piri Piri Mayonnaise, Shredded Lettuce, Ripe Tomato and French Fries

35

Angus Cheese Burger 🌿

Australian Angus Beef Patty, Lettuce, Tomato, Caramelized Onion, Pickles, Cheddar Cheese, Pommery Mayonnaise and French Fries

38

Falafel Sandwich 🌿

Pita Bread, Tomato, Pickles, Tahini sauce, Green Chili Pepper, and French Fries

25

Club Sandwich 🌿

Chicken, Tomato, Lettuce, Fried Egg, Beef Bacon, White Bread and French Fries

40

Croque Monsieur 🌿

Pork Ham, Gruyère Cheese, Béchamel sauce, Brioche

32

Should you have any dietary restrictions or allergies, please inform your order taker.

All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.

Image is for illustration purpose only
© Alexander Startsev Photography



MAIN COURSE

Spaghetti Bolognese 🍴 🍴	35
Whole Wheat Pasta, Ground Beef, Garlic Focaccia Bread	
Penne Carbonara 🍴 🍴 🍴	30
Pork or Beef Bacon, Egg Yolk and Silky Cream Sauce	
Fish & Chips 🍴 🍴 🍴	30
Battered Catch of the Day, Tartare Sauce and French Fries	
Pumpkin Curry 🍴 🍴 🍴	28
Pumpkin, Local Onion, Curry Leaves, Pandan Leaves, Coconut Milk, Curry Spice, Steamed Rice and Chapati	
Nasi Goreng 🍴 🍴	35
Fried Jasmine Rice, Mixed Vegetables, Spicy Sambal, Chicken Satay, Pickled Vegetables, Fried Egg and Prawn Crackers	
Mee Goreng 🍴 🍴	35
Spicy Malaysian-Style Stir-Fried Egg Noodles, Crispy Chicken Drum Stick, Grilled Prawn, Prawn Crackers and Vegetable Pickles	
Maldivian Curry 🍴 🍴 🍴	35
Maldivian Curry with Tuna, Poppadum, Chapati and Steamed Rice	

DESSERT

Maldivian Pandan Kiru Boakikba 🍴 🍴 🍴	22
Rice Milk, Rose Whipped Ganache, Dried Fruits, Coconut Granola	
Almond Chocolate Cake	24
Almond Cake, Mandarin Compote, Chocolate Ganache	
Praline Chocolate Layer Cake	26
Praline Chocolate cake, Chocolate Sauce, Pistachio Crumble	
Homemade Ice Cream 🍴	15
Chocolate, Strawberry, Vanilla, Thyme, Coffee, Caramel	
Homemade Sorbet	15
Passion Fruit, Lemon, Mandarine, Mango, Blood orange, Coconut and Raspberry Sorbet	

Should you have any dietary restrictions or allergies, please inform your order taker.
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.



Image is for illustration purpose only
© Atie Nabat Photography

KIDS MENU

KIDS MENU

Tomato Soup 🌿 Cheese Croutons	7
A Choice of Vegetable Purees 🌿 Carrot, Asparagus, Broccoli, Spinach	7
Little Fillet Mignon Mash Potato, Broccoli	10
Spaghetti Bolognese Tomato Pomodoro with Bolognese served with Parmesan Cheese	12
Crumbed Chicken Breast Steamed Vegetables, Mashed Potato	12
Angus Cheese Burger Lettuce, Tomato, Cucumber, Cheddar Cheese, Mayonnaise	12
Margarita Pizza 🌿 Mozzarella Cheese, Tomato	10
Pepperoni Pizza Pepperoni Pork or Beef Sausage, Confit Cherry Tomato, Mozzarella Cheese	12
Fish & Chips 🐟 Tartar Sauce, Fries	14
Mixed Fruit Salad	8
Nut Sundae <i>(Also available without Nut)</i> Pistachio Cream, Roasted Nut, Marshmallow, Valrhona Chocolate	10
Banana Fritters Vanilla Ice Cream, Chocolate Sauce	10
Selection of Ice Cream and Sorbet Vanilla, Chocolate, Coconut, Raspberry, Strawberry, Mango	15

Should you have any dietary restrictions or allergies, please inform your order taker.
All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.

Image is for illustration purpose only
© Pablo Merchán Montes Photography



PUREE MENU

Fruits 🍌

Selection of Fresh Cut or Puree or Juice

Banana, Dragon Fruits, Honey Melon, Avocado, Apple
Peach, Papaya, Blueberry, Strawberry, Blackberry
Raspberry, Pears, Mango, Watertmelon

Vegetables 🥦

Selection of Fresh Vegetable Puree or Steamed or Soft Boiled

Broccoli, Cauliflowers, Carrot, Pumpkin
Cucumber, Butternut, Zucchini
Beetroot, Brinjal / Eggplant, Potatoes
Green peas, Sweet potatoes, Kale, Turnips

Grain and Cereal

Selection Porridge or Fresh Milk

Baby White Rice Cooked in Coconut Milk
Quinoa
Oats
Corn Flakes
Rice Crispy
Pasta
Gluten Free Cereal

Dairy Product

Fresh Milk
Soya Milk
Rice Milk
Almond Milk
Skimmed Milk
Cheese Cheddar
Coconut Yogurt
Mixed Berry Yogurt
Mango Yogurt
Plain Yogurt

Protein

Chooses Food Type of Cooking Steamed or Mince Grilled or Soft Blanched

White Fish With Cauliflower, Sweet Potato Puree
Chicken With Cauliflower, Sweet Potato Puree and kale
Butter Nut and Carrot Puree with Chicken
Broccoli, Kale, Green Peas Puree with Chicken



Should you have any dietary restrictions or allergies, please inform your order taker.

All prices are in United States Dollars. Prices are subject to 10% service charge and prevailing government taxes.

Image is for illustration purpose only
© Deborah Rainford Photography

BEVERAGE MENU

BEVERAGE

MINERAL WATER

Acqua Panna 750ml	10
Perrier 750ml	10
Evian 750ml	10
San Pellegrino 750ml	12

SOFT DRINK

9

Coca Cola, Diet Coke, Zero Coke, Sprite,
Fanta, Bitter Lemon, Soda Water

COFFEE

Selection of Illy Coffee	9
--------------------------	---

Please Ask Our Team For More Options

TEA

9

Please Ask Our Team For More Options

Note: we do not recommend Cappuccino, Espresso to be served in the villa as it needs to be served to its best quality and to be served at the right temperature.

COCKTAILS	21
-----------	----

Long Island Iced Tea
Whiskey Sour
Margarita, Pina Colada
Old Fashioned
Mojito
Negroni
Aperol Spritz
Caipiroska
Cosmopolitan
Dry Martini Daiquiri
Mai-Tai

MOCKTAILS	14
-----------	----

Ginger Fizz
Homemade
Lemonade
Green Coco
Palm Cooler
Passion Cooler

BEER	13
------	----

Heineken
Asahi
Corona
Tiger

FRESHLY SQUEEZED JUICE	12
------------------------	----

Local Pineapple, Green Apple, Orange, Mango,
Local Papaya, Grapefruit, Local Watermelon,

SMOOTHIES	8
-----------	---

Mango, Local Coconut, Strawberry, Blueberry, Passion Fruit



Should you have any dietary restrictions or allergies, please inform your order taker.
All prices are in United States Dollars. Prices are subject to 10% service charge
and prevailing government taxes.

*Image is for illustration purpose only
© Anthony Espinosa Photography*

WINE MENU



We have compiled a wine list that encompasses a selection of some of the world's most well-received wine varietals and wineries. The wine selection has been compiled bearing in mind the diversity of labels and winemaking styles that exist. Particular importance has been placed on our list on the emergence of the Old World and New World, some of the foremost wine-producing regions of the world. A generous sampling of their diverse flavors is represented on our list. For each varietal, there are several options available from different parts of the world.

Our master wine list showcases Wine Spectator award-winning wines from the New World to the most classic winemaking regions of the world. For those who feel less inclined, we offer an extensive range covering different styles of wine, as well as an extensive selection of wines available by the glass. If you are unable to find your personal favorite or simply wish to try something new, please do not hesitate to seek the assistance of the Sommelier.

We also offer a program of wine dinners where dishes are personally prepared by our Director of Food & Beverage and carefully matched with wines selected by them. The result, we believe, is a truly unique gastronomic experience. In addition to all of the above, we also receive regular visits from winemakers. During their visit, we offer various tastings and, of course, winemaker dinners. These dinners help us gain a more valuable insight into the winemaking process and help us to see what makes fine wine truly an "Intelligent Luxury."

To make your stay extra special, please ask the Wine Sommelier if you would like any special wine decanted, and they will be delighted to recommend or assist you with your selections.

We truly hope you enjoy your wine experience during your stay with us.

*All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.*

GRAPE VARIETIES

WHITE GRAPES

Chardonnay

This adaptable grape is planted in many wine regions, but it is in Burgundy where whites such as Meursault and Montrachet remain the benchmarks for winemakers worldwide. Chardonnay has several varietal characteristics, including apples, peaches, melon, butter, toasted bread, and nuts. It is also one of the primary grape varieties used in the production of Champagne.

Sauvignon Blanc

An aromatic grape variety producing dry, refreshing white wines that are full of character and quickly consumable. You can detect gooseberries, grapefruit, asparagus, and cut grass within. Sauvignon Blanc originates in the Loire Valley in the wines of Sancerre and Pouilly Fumé but has also found great success in the Marlborough region of New Zealand.

Riesling

This is the classic German grape. If handled correctly, it is refreshingly high in fruity acidity and has the ability to produce wines of real class. In young dry wines, one can taste and smell citrus, predominantly lime, and flowers. In the noble sweet wines, the taste is honey, with a sharp citrus edge. With bottle age, the finest Rieslings develop an intense fruity, almost oily character, often referred to as "petrolly."

Chenin Blanc

This variety takes its name from Mt. Chenin in the Touraine district of the Loire Valley. It can be used for sparkling wine, dry white wine, white moelleux, and liqueux that are concentrated by noble rot. Chenin Blanc is aromatic and has very high natural acidity. Its varietal characteristics are peach, apricot, nuts, flowers, and honey. It is the grape of Vouvray.

Sémillon

Sémillon can, under the right conditions, deliver fine wines that age well. This grape gives wines with a lot of extract and little acidity. Varietal characteristics are apricot, mango, and peach. The wine can develop a rich taste. This variety is most famous for the noble sweet wines from Sauternes and the dry white wines from Bordeaux. However, Sémillon from the Hunter Valley in Australia is gaining in reputation.

Gewurztraminer

A grape variety for producing aromatic, easy-to-recognize white wines. The skins of the grapes are well-pigmented, making the wines one of the deepest-colored whites. The taste and smell are of tropical fruits, like lychees, and perfumed flowers like roses.

Pinot Gris

A variety undoubtedly at its best in Alsace, where it can produce succulent, rich, and complex wines of great quality, and spiciness seldom encountered elsewhere. It is also responsible for many sweet fortified wines throughout the world.

Muscat

The family name for many related varieties, sub-varieties, and clones. All Muscats show similar varietal characteristics, in that they often smell musky and are very grapey on the palate. Muscats are very versatile; in fact, they can be used to make all styles of wine, from sweet to dry, still to sparkling. They can also be fortified to make liqueur wines.

RED GRAPE VARIETIES

Cabernet Sauvignon

This is the main grape of the Medoc. Without Cabernet Sauvignon, there would be no Château Latour, no Château Lafite and many others. Perhaps its greatest asset, however, is its adaptability, allowing it to be successfully planted as far away from its historical roots in France as California, Chile, South Africa, and Australia. The grape itself has the characteristic of blackcurrant.

Merlot

What Cabernet Sauvignon is to the Medoc, Merlot is to the Right Bank, and Merlot is responsible for the truly great wines of Petrus and indeed all of Pomerol and St. Emilion. Merlot is much softer than Cabernet, and as such, it is often blended with Cabernet to soften the resulting wine. The varietal characteristics of Merlot include plums, roses, and pencil shavings.

Pinot Noir

The thin-skinned grape of Red Burgundy is capable of producing fantastic wines with, in some cases, great ageing potential. The many tiny differences in Burgundy's terroir are expressed by this grape variety. In the younger wines, the characters are raspberries, strawberries, cherries, and violets. The older wines are more earthy and vegetal, with game tones and sometimes liquorice.

Syrah/Shiraz

As Syrah, it is the red grape variety of the Northern Rhône Valley wines of Hermitage and Côte Rotie. In the new world, it is known as Shiraz and is responsible for the great Australian wines such as Grange and Hill of Grace. This variety is named after the town of Shiraz, the capital of the Iranian province of Fars. It is believed that the origins of the grape go as far back as 600BC and that it was brought to Europe during the time of the crusades.

Nebbiolo

The most famous Nebbiolo comes from Piedmont. The classic wines of Barolo and Barbaresco are made from this variety. The wines have a dark color, are high in tannin, acid, and extract. They have a complex taste and smell of concentrated black fruit, mushrooms, tar, and even sometimes truffles. You may also find lighter tones of violet in a Barolo.

Grenache

This is the major grape variety of the Southern Rhône valley and indeed the south of France. It is also a major constituent of the Spanish wine industry, where it is known as Garnacha. The wines are rich, warm, and alcoholic, and as such, are often blended with other varieties.

Pinot Meunier

An important variety in Champagne, where vinified white, it gives more upfront appeal of fruit than the Pinot Noir when young and is, therefore, very important in non-vintage Champagne. In Germany, it is known as Schwarz Riesling, where it makes light, fresh, fruity red wines.

Zinfandel

The only true, native Californian grape variety. The whites and rosés are light and elegant. They range from medium sweet to dry in taste. The reds are full-bodied with rich red fruit and massive tannins, though no matter how big the wines are, the grape's berry qualities always shine through. Zinfandel is also grown in the south of Italy, though there it is known as Primitivo.

AVAILABLE BY THE GLASS

(150ml)

CHAMPAGNE

Veuve Clicquot, Brut Reims, NV	46
Moët & Chandon, Brut Epernay, NV	46
Louis Roederer, Brut Premier Cru, Reims NV	55
Taittinger Brut, NV	50

SPARKLING WINE

Tini Prosecco, Veneto, Italy	18
Charles de Fere Blanc de Blancs Brut	20

ROSE WINE

Domaine Des Noulles, Rose D' Anjou, Loire Valley	20
Wishbone Marlborough Rose, Marlborough, New Zealand	20
Lutzville Shiraz Rose, Cape West Coast	25
Bottega Zero Rose, Veneto Italy (Non-Alcoholic)	20
Chateau D'esclans, Whispering Angel, Cotes De Provence	30

WHITE WINE

Chapoutier Belleruche Cotes Du Rhone Blanc, Grenache Blanc	18
Joseph Drouhin Bourgogne, Burgundy, Chardonnay	20
Danzante Pinot Grigio, Veneto	20
Sand Point Chardonnay, Clarksburg, California	25
Sand Point Sauvignon Blanc, Clarksburg	25
Wolf Blass Eaglehawk Chardonnay, Barossa	18
Wolf Blass Eaglehawk Riesling, Barossa	18
Wolf Blass Eaglehawk Sauvignon Blanc, Barossa	18
Lutzville Chardonnay, Cape West Coast, Paarl	20
Lutzville Chenin Blanc, Cape West Coast, Paarl	20
Lutzville Sauvignon Blanc, Cape West Coast, Paarl	20
Fairview, Western Cape, Viognier	20
Polero Chardonnay, Marlborough	15
Polero Sauvignon Blanc, Maipo Valley	15

DESSERT WINE

Kracher Cuvee Beernauslese, Weiland, Welschriesling	25
---	----

RED WINE

Belleruche, M. Chapoutier, Cotes Du Rhone, Grenache-Syrah	18
Billa Haut Red M. Chapoutier, Languedoc Rousillon	18
Mommessin Beaujolais Villages Rouge, Gamy	20
Langetwings Caricature Old Vine Zinfandel, California	45
Sand Point Pinot Noir, Clarksburg, California	20
Sand Point, Merlot, Clarksburg, California	20
Wolf Blass Eaglehawk Merlot, Barossa	18
Lutzville Cabernet Sauvignon, Cape West Coast, Paarl	20
Lutzville Merlot, Cape West Coast, Paarl	20
Lutzville Shiraz, Cape West Coast, Paarl	20
Polero Cabernet Sauvignon, Maipo Valley	15
Polero Merlot, Maipo Valley	15
Polero Reserve Merlot, Maipo Valley	18

All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

Image is for illustration purpose only
© Anna Bratiychuk Photography



CHAMPAGNE & SPARKLING WINE

Champagne is the undisputed king of Sparkling wine. The wines have been made in almost exactly the same fashion for generations, since the Monk, Dom Pierre Pérignon discovered the importance of blending wines from around the region and in turn putting them in stronger bottles to aid the secondary fermentation process. Commercial wine production in the Champagne region has been ongoing since 1729, when the house of Ruinart became the first to sell sparkling wine. Since then, countless others have followed. The production process was further refined in 1810 by the Veuve Clicquot, who devised a method of removing the sediment from the bottles without compromising the fizz. Champagne was from then on as we know it today; a fine clear sparkling wine.

GRAPE VARIETIES:

CHARDONNAY, PINOT NOIR AND PINOT MEUNIER

CH101 ** Veuve Clicquot, Brut Reims 750ml, NV	220
CH102 Moët Chandon, Brut, Imperial Epernay, 750ml NV	220
CH103 Taittinger Brut, 750ml NV	240
CH104 Louis Roederer, Brut Premier Cru, Reims 750ml NV	320
CH105 Laurent Perrier La Cuvée Brut 750ml, NV	360
CH106 Moët & Chandon, Brut, Imperial Epernay 1500ml NV	680
CH107 Boillinger Special Cuvée, Marne 750ml, NV	710
CH108 Boillinger, La Grande Année, Brut, Marne, 750ml 2004	950
CH109 Krug, Grande Cuvée, Reims, 750ml NV	1300
CH110 Louis Roederer, Cristal, Reims, 750ml, NV	1650
CH111 Armand De Brignac, Brut, Marne, 750ml NV	1800

CHAMPAGNE MILLÉSIME

CV112 Dom Pérignon, Millésime, Brut, Epernay 750ml 2012	1300
CV113 Dom Pérignon, Millésime, Brut, Epernay 1500ml 2008 Champagne Rosé	2000

CHAMPAGNE ROSÉ

CHR114 Philipponnat Royale, Réserve, Rosé, Brut, 750ml, NV	530
CHR115 Ruinart Brut Rosé Reims 750ml, NV	550
CHR116 Krug Rosé, Reims, 750ml 2002	1900
CHR117 Dom Pérignon Rosé 2005	2100

All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

Image is for illustration purpose only
© Sherwin Photography



SPARKLING WINE

All Champagne is sparkling, but not all sparkling wine is Champagne. Indeed, the name Champagne refers to the wines made from grapes grown entirely from within the Champagne region of France and made by the famous Method Champenoise, in which the secondary fermentation, the process, which gives the wine, its fizz, is carried out in the bottle. Outside of the Champagne region, this process is known as Method Traditional. Sparkling wines can be made from any grape variety and any method.

SP118 * Tini Prosecco, Veneto, Italy	75
SP119 * Lutzville Natural Sparkling Sweet Rose	95
SP120 * Bottega Zero White, Veneto, Italy (Non-Alcoholic)	100
SP121 * Charles de Fere Blanc de Blancs Brut	100
SP122 Cuvee Prestige Franciacorta Ca'Del Bosco, Italy	190

ROSÉ WINE

A rosé is a type of wine that incorporates some of the color from the grape skins, but not enough to qualify it as a red wine. It may be the oldest known type of wine, as it is the most straightforward to make with the skin contact method. The pink color can range from a pale "onion"-skin orange to a vivid near-purple, depending on the grape varieties used and winemaking techniques. There are three major ways to produce rosé wine: skin contact, saignée and blending. Rosé wines can be made still, semi-sparkling or sparkling and with a wide range of sweetness levels from bone-dry Provençal rosé to sweet White Zinfandels and blushes. Rosé wines are made from a wide variety of grapes and can be found all around the globe

RW123 * Domaine Des Noulles, Rose D' Anjou, Loire Valley	100
RW124 * Wishbone Marlborough Rose, Marlborough, New Zealand	100
RW125 * Lutzville Shiraz Rose, Cape West Coast,	130
RW126 * Bottega Zero Rose, Veneto, Italy (Non-Alcoholic)	100
RW127 * Babich Pinot Noir Forbidden Rose, Marlborough	100
RW128 ** Chateau D'esclans, Whispering Angel, Cotes De Provence	135
RW129 Babich Pinot Noir Rose, Marlborough, New Zealand	140
RW130 Shiojiri Merlot Rose Nagano, Japan	410

"Sorrow can be alleviated by good sleep, a bath and a glass of wine."

Thomas Aquinas

All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

Image is for illustration purpose only
© Douglas Lopez Photography



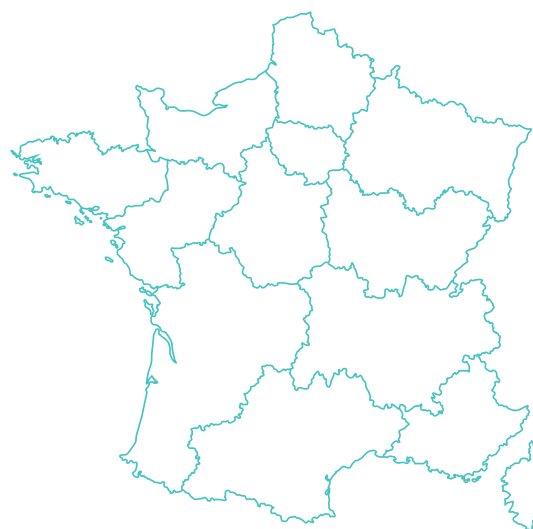
FRANCE

In terms of wine, France is still the most important country in the world. Though “new world” countries have made huge strides in recent times, when it comes to sheer quality, very few wines can match the consistent quality and complexity of the top French wines. Add diversity to complexity and you will start to have an idea as to the importance of France as a winemaking country. Each major grape variety is represented with top quality examples from all over the country. The list is long and distinguished. Sauvignon Blancs from Sancerre and Pouilly Fumé in the Loire Valley, Cabernets and Merlots from Bordeaux, Rieslings from Alsace, Viogniers and Syrah from the Northern Rhône Valley, Grenache and Mourvedre from the Southern Rhône Valley, classic Chardonnays and Pinot Noir from Burgundy, luscious sweet wines from Sauternes and of course Champagne.



WHITE WINE

WW131 * Chapoutier Belleruche Cotes Du Rhone Blanc, Grenache Blanc	90
WW132 ** Joseph Drouhin Bourgogne, Burgundy, Chardonnay	110
WW133 Gustave Lorentz, Pinot Grigio	120
WW134 Mure Signature, Gewurtzraminer	140
WW135 Trimbach Cuvee Particuliere, Gewurtzraminer	170
WW136 Fournier, Pouilly Fume, Les Deux, Loire Valley, Sauvignon Blanc	180
WW137 Sauvennieres, Les Vieux Clos Nicolas Joly, Chenin Blanc	195
WW138 Faiveley, Meursault 1er cru Blagny Chardonnay	390
WW139 Faiveley, Puligny Montrachet Premier, Chardonnay	590
WW140 Henri Boillot, Montrachet Grand Cru,	2800



RED WINE

FRW141 * Belleruche, M. Chapoutier, Cotes Du Rhone, Grenache-Syrah	95
FRW142 * Billa Haut Red- M. Chapoutier, Languedoc Rousillon	100
FRW143 * Mommessin Beaujolais Villages Rouge, Gamy	100
FRW144 ** Pascal Jolivet, Loire Valley, Pinot Noir	130
FRW145 Cuvee Saint-Vincent, Vincent Girardin, Bourgogne, Pinot Noir	140
FRW146 Les Meysonniers, Crozes-Hermitage, Rhone Valley, Syrah	160
FRW147 Les Lauriers Rothschild Bordeaux Rouge (Kosher)	180
FRW148 Crozes-hermitage Silene, Rhone Valley, Syrah	195
FRW149 Vincent Girardin, Volnay, Pinot Noir	290
FRW150 Chanson Gevrey-Chambertin, Cote De Nuits, Pinot Noir	310
FRW151 Chateau Talbot, Saint-Julie, Cabernet Sauvignon-Merlot	340
FRW152 Chateau Rauzan-segla, Margaux 2007	550
FRW153 Chateau Cos D'estournel, Saint Esphe 2006	790
FRW154 Vosne Romanee Les Suchots,	1100
FRW155 Chateau Haut-Brion 2004	2900
FRW156 Chateau Mouton Rothschild 2007, Pauillac	3000

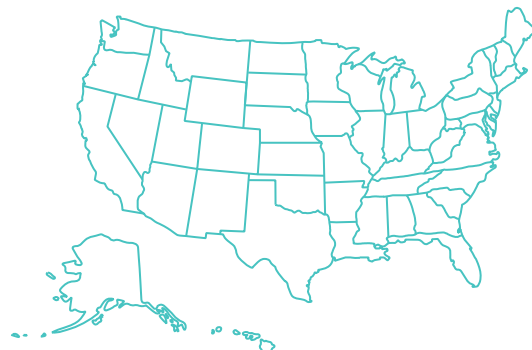
“One of the disadvantages of wine is that it makes a man mistake words for thoughts”
Samuel Johnson (1709 – 1784)

All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

USA

It was the Spanish who brought wine making to the United States, some 400 years or so ago. Initially production was confined solely to native grape varieties. It took almost 100 years of experimentation for the settlers to conclude that the native varieties were better for the table than the bottle. This conclusion led to the importation of European varietals. While grapes are grown and wines are made in almost all of the country's 50 states, the best quality wines are produced in the 3 states that make up the Pacific coast, namely, Washington, Oregon and of course California.



WHITE WINE

UWW165 *	Sand Point Chardonnay, Clarksburg, California	130
UWW166 *	Sand Point Sauvignon Blanc, Clarksburg	130

RED WINE

URW167	Chateau St. Michelle, Colombia Valley, Cabernet Sauvignon	110
URW168 *	Sand Point Pinot Noir, Clarksburg, California	130
URW169 *	Sand Point Merlot, Clarksburg, California	130
URW170	Langetwings Caricature Old Vine Zinfandel, California	220

There was a young lady of Kent, Who said that she knew what it meant, when men asked her to dine, Gave her cocktails and wine, she knew what it meant – but she went!

AUSTRALIA

On the 24th of January two bunches of grapes were cut in the Governor's garden from cuttings brought three years before from the Cape of Good Hope." The year was 1791, the chronicler, Watkin Trench, and the site of the garden is now occupied by the Inter-Continental Hotel in Sydney's Macquarie Street. Between 1820 and 1840 commercial viticulture was progressively established in New South Wales, Tasmania, Western Australia, Victoria and finally South Australia. As Australia has no native grape varieties, all vines grown in the country are imported from Europe.



WHITE WINE

AWW171 *	Wolf Blass Eaglehawk Chardonnay, Barossa	95
AWW172 *	Wolf Blass Eaglehawk Riesling, Clarksburg	95
AWW173 *	Wolf Blass Eaglehawk Sauvignon Blanc, Barossa	95
AWW174	Stonefish Chardonnay, Margaret River	120
AWW175	Penfolds Koonunga Hill Autumn Riesling, Barossa	140
AWW176	Penfolds Bin 51 Riesling, Eden Valley	250

RED WINE

ARW177 *	Wolf Blass Eagle Hawk Merlot, Barossa	90
ARW178	Penfolds Koonunga Hill Shiraz	90
ARW179	Stonefish Cabernet Sauvignon, Margaret River	100
ARW180	Langmeil Steadfast Shiraz Cabernet, Barossa	130
ARW181	Woodcutters Shiraz, Barossa	150

*All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.*

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

SOUTH AFRICA

The legendary wine from Constantia became so highly regarded in Europe during the 19th century that it was bought in preference by the exiled Napoleon and Russian tsars, instead of Madeira, Tokaji, or even Sauternes. An early indication that the Cape could produce wines of great quality, that promise is perhaps only just now being fulfilled. South Africa's main wine producing areas are still concentrated in the southwest, spreading gradually north and eastward from Cape Town.



WHITE WINE

SWW183 *	Lutzville Chardonnay, Cape West Coast, Paarl	105
SWW184 *	Lutzville Chenin Blanc, Cape West Coast, Paarl	105
SWW185 *	Lutzville Sauvignon Blanc, Cape West Coast, Paarl	105
SWW186	Unorthodox Sauvignon Blanc, Cape West Coast, Paarl (Kosher)	110
SWW187	Whitestone Chenin Blanc, Stellenbosch	120
SWW188	Whitestone Sauvignon Blanc, Stellenbosch	120
SWW189	Whitestone Viognier, Stellenbosch	120
SWW190	Fairview, Western Cape, Viognier	120
SWW191	Circumstance, Stellenbosch, Sauvignon Blanc	125

RED WINE

SRW192 *	Lutzville Cabernet Sauvignon, Cape West Coast, Paarl	105
SRW193 *	Lutzville Merlot, Cape West Coast, Paarl	105
SRW194 *	Lutzville Shiraz, Cape West Coast, Paarl	105
SRW195	Unorthodox Merlot Cabernet, Paarl (Kosher)	110
SRW196	Circumstance, Stellenbosch, Shiraz	150
SRW197	Boekenhoutskloof Chocolate Block	150
SRW198	Springfield Estate, the Work of Time, Western Cape, Cabernet	160
SRW199	Bouchard Finlayson Galpin Peak, Walker Bay, Pinot Noir	270



JAPAN

The main region for winemaking in Japan is in Yamanashi Prefecture which accounts for approximately a third of domestic production, although grapes are cultivated and wine is also produced in more limited quantities by vintners throughout the country, from Hokkaido in the North to Miyazaki Prefecture on the Southern island of Kyushu. Grape-growing in Japan began in 718 AD, in Katsunuma, Yamanashi Prefecture. Japan's early viticulture was based on the Koshu grape, thought to be originally from the Georgia caucasus region. The first regularly documented wine consumption in Japan was however in the 16th century, with the arrival of Jesuit missionaries from Portugal. Saint Francis Xavier brought wines as gifts for the feudal lords of Kyūshū, and other missionaries continued the practice, resulting in locals acquiring taste for wine and importing it regularly. They called the Portuguese wine chintashu, combining the Portuguese word tinto (chinta in Japanese) meaning red and meaning liquor.



WHITE WINE

WW200	Tomi No Oka Winery Chardonnay	550
--------------	-------------------------------	-----

RED WINE

JRW201	Shiojiri Muscat Bailey A Mizunara Oak	540
---------------	---------------------------------------	-----



All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

NEW ZEALAND



The vineyards of New Zealand lie in between the 35 and 45 degree latitudes, the European equivalent of between Bordeaux and Southern Spain. However the cold, strong prevailing westerly winds from the Pacific make for a cooler overall climate than the figures suggest. Growing vines on the margins can have some spectacular results, notably Rieslings from the Mosel and Chardonnays from Chablis. Nevertheless it was not until the 1980's that large scale plantings of quality varieties got underway. Muller Thurgau was replaced by Sauvignon Blanc and was planted on the dry gravelly river beds of Martinborough and Marlborough. Throughout the 1990's, Pinot Noir vineyards sprouted in all parts of both the North and South islands, from Auckland to Central Otago

WHITE WINE

NWW202 Cloudy Bay Chardonnay, Marlborough	170
NWW203 Cloudy Bay Sauvignon Blanc, Marlborough	170

RED WINE

NRW204 Babich Balck Label, Pinot Noir, Marlborough	150
NRW205 Te Muna Pinot Noir Craggy Range, Marlborough	225
NRW206 Cloudy Bay, Pinot Noir, Marlborough	245



CHILE



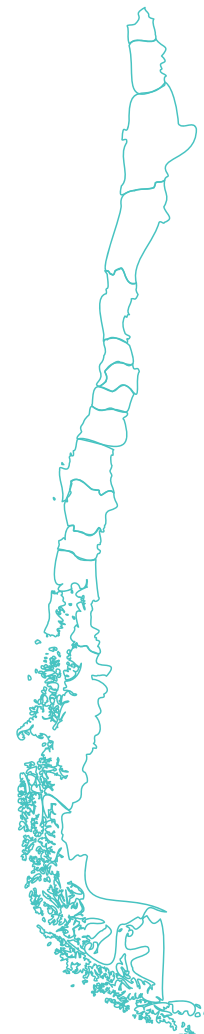
Winemaking was indeed begun by the Spanish "Conquistadores" and clerics in the 16th century. However it was the French who had a greater influence on Chile's wine industry. When the vine eating parasite "Phylloxera" created utter havoc in Europe's vineyards in the 1800's, French winemakers brought over vines from Cabernet Sauvignon and Merlot to plant vineyards. Much like the rest of the "New World", Chilean wines remained unknown to most of the world until the last 20, even 15 years.

WHITE WINE

CWW207 * Polero Chardonnay, Maipo Valley	90
CWW208 * Polero Savignon Blanc, Maipo Valley	90
CWW209 * Undurraga sauvignon Blanc, Central Valley	90

RED WINE

CRW210 * Polero Cabernet Sauvignon, Maipo Valley	75
CRW211 * Polero Merlot, Maipo Valley	75
CRW212 * Undurraga Merlot, Central Valley	80
CRW213 Polero reserve Merlot, Maipo Valley	100



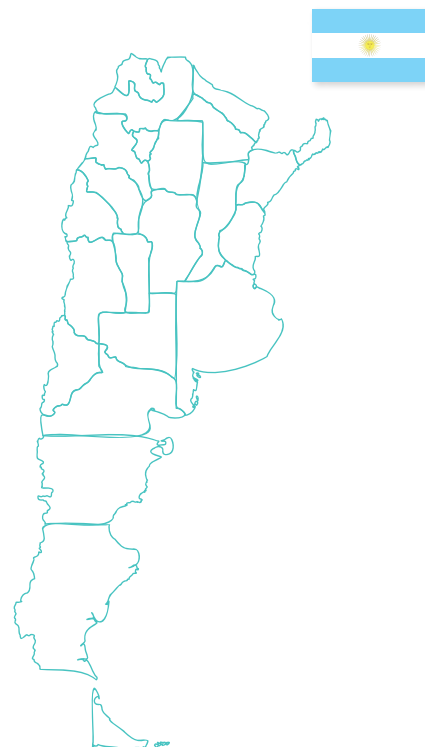
All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

ARGENTINA

Viticulture was introduced to Argentina during the Spanish colonization of the Americas and later again by Christian missionaries. In 1556 father Juan Cedrón established the first vineyard in Argentina when cuttings from the Chilean Central Valley were brought to what is now the San Juan and Mendoza wine region, which firmly established viticulture in Argentina. Ampelographers suspect that one of these cuttings brought the ancestor grape of Chile's Paris and California's Mission grape. This grape was the forerunner of the Criolla Chica variety that would be the backbone of the Argentine wine industry for the next 300 years.

AWW 213 Terrazas De Los Andes reserve 150
Chardonnay, Mendoza

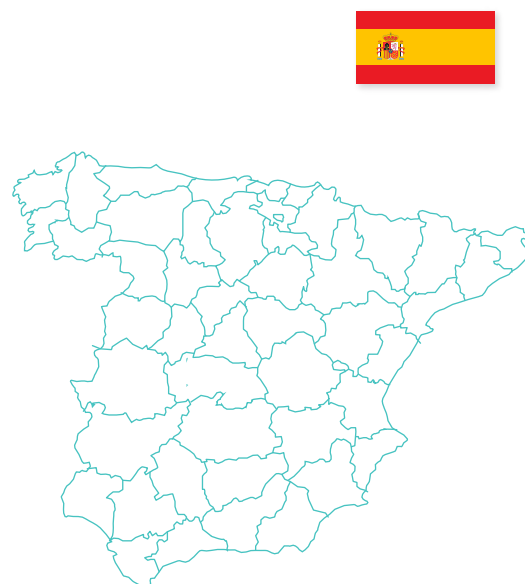


SPAIN

The abundance of native grape varieties fostered an early start to viticulture with evidence of grape pips dating back to the Tertiary period. Archaeologists believe that these grapes were first cultivated sometime between 4000 and 3000 BC, long before the wine-growing culture of the Phoenicians founded the trading post of Cádiz around 1100 BC. Following the Phoenicians, the Carthaginians introduced new advances to the region-including the teachings of the early viticulturist Mago. Carthage would wage a series of wars with the emerging Roman Republic that would lead to the Roman conquest of the Spanish mainland, known as Hispania.

WHITE WINE
SWW 214 Terras Gauda O Rosal , Galicia, Rias Baixas 100

RED WINE
SRW215 Vega Sicilia Valbuena, Ribera Del Duero 2012 690



DESSERT WINE

DW216 * Kracher Cuvee Beerenauslese, 130
Weinland, Welschriesling
DW217 Chateau Suduieaut, Lions de Sauternes, 160
Sauvignon Blanc- Semillon
DW218 Lutzville Natural Sweet White, 170
Western Cape, Sauvignon Blanc

*All the wine marked with * are included in deluxe beverage package and with ** are included in premium beverage package.*

All prices are quoted in US Dollars and are subject to 10% Service Charge and prevailing Government tax

Fairmont
MALDIVES
SIRRU FEN FUSHI