

In Villa Breakfast

Available from 7.00am until 11.00am

At COMO Maalifushi we take great pride in bringing you delicious and nutritious cuisine made with the best ingredients possible.

Juices

Daily fresh juice extracts

COMO Shambhala blends of the day

Fruits

Seasonal tropical fruit selection

Seasonal poached fruit selection

Dried fruit compote

Yogurts and Puddings

House made yogurt selection or vegan coconut yogurt

Chia pudding with mango coulis and jackfruit

Bircher muesli with mango, passionfruit, yogurt, roasted coconut

Cereal Selection

Served with choice of soy milk, almond milk or full cream milk

Como Shambhala natural muesli, House made honey granola, All Bran

Corn Flakes, Raisin Bran

Bakery Selection

Served with choice of mix berry jam, orange marmalade, papaya jam or peanut butter

Croissant, pain au chocolate, almond croissant, coconut croissant, cinnamon raisin scroll

Selection of muffins and fruit breads

Brown bread, seven-grain bread, rye bread, white toast

In Villa Breakfast

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À la carte

'Very Berry' Frozen Smoothie Bowl 🍷 V N

Açaí, berries, banana, chia pudding, honey granola

Tropical Fruit Granola 🍷 V N

Nut and seed clusters, coconut yogurt, mango, banana, blueberries

Young Coconut and Almond Porridge 🍷 V N GF

Papaya, mango, passionfruit

Nut and Seed 'Real' Toast 🍷 V N GF

Avocado crush, tomato, cucumber, parsley salad and lime

Smoked Salmon Plate 🍷

Cream cheese, lemon, capers, fennel, dill and parsley salad, rye bread

Cured Meat Selection

Gruyère cheese, ricotta, tomato, pickled onion GF

Ricotta Hotcakes

Fresh banana, honeycomb butter, maple syrup

Vanilla French Toast

Passionfruit curd, fresh mango, cashew streusel, kaffir lime syrup CN

Golden Waffles

Fresh berries, banana, passionfruit syrup, vanilla mascarpone

Quinoa Bowl 🍷

Grilled tofu, avocado, marinated mushrooms, seaweed, broccoli, kimchi, ponzu dressing

Two free-range eggs or egg white omelette

Choice of fillings: Gruyère, cheddar, tomato, peppers, leek, onion, chickpea masala mushrooms, spinach, asparagus, smoked ham, smoked salmon GF

Madi Breakfast *Two free-range eggs cooked to your liking*

Choice of additions: fried baby potatoes, roast tomato, mushrooms, avocado, chickpea masala kale, smoked salmon, bacon or chicken sausage GF

Eggs Benedict

Poached eggs on English muffins with shaved ham and hollandaise sauce

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À la carte

Eggs Royale

Poached eggs on English muffins with smoked salmon and hollandaise sauce

Brown Rice Porridge GF

Shredded chicken, shiitake, white cabbage, ginger, spring onion, coriander and a soft-boiled egg

Potato Masala Dosai V GF

Southern Indian lentil curry, coconut chutney

Maldivian Egg and Vegetable Curry

Roshi, tuna, coconut, chilli sambal

Children's Breakfast Menu

Sweet

'Very Berry' Frozen Smoothie Bowl

Acai, berries, banana, chia pudding, honey granola

Nut, Seed, Dried Fruit Granola N

Fresh mango, banana and coconut yogurt

Avocado Smash

Smashed Avocado on your choice of toast

Banana on Toast N

Honey and peanut butter on your choice of toast

Golden Waffles

Berry salad, maple syrup

French Toast

Passionfruit curd, maple syrup

Pancakes

Fresh banana, maple syrup

Savoury

Eggs Your Way

Choose your additions: fried baby potatoes, roast tomato, mushrooms, avocado, kale, smoked salmon, bacon or chicken sausage

Omelette

Whole eggs, choose your additions: tomato, onion, leek, asparagus, spinach, ham, cheese

 Denotes Shambhala Cuisine **V** Denotes vegan menu items **GF** Denotes gluten free menu items
N Denotes menu items containing nuts
For any dietary intolerance, please inform our IVD staff
Tray charge applicable

In Villa Dining

Available from 11.00am until 11.00pm

Small Plates

Spring Rolls Shredded vegetables, shiitake, baby corn, coriander, sweet chilli vinegar dipping sauce	\$18
Smoked Fish Dip Celery, cucumber, radish, house made crackers	\$22
Maldivian Short Eats Tuna cutlet, cabbage parcel, lamb pastry, coconut chutney, cucumber pickle	\$22
Lobster Samosa Mango chutney	\$24
Sushi Roll Soft-shell crab, avocado, spicy cream mayonnaise, ponzu sauce	\$22
Chicken Sate N Spiced chicken skewers, peanut sauce, pickled vegetables	\$22
Karaage Sake, shallot, soy, ginger marinated fried chicken, kewpie mayonnaise, togarashi	\$29
Cured and Pickled Plate Italian cured meats, marinated olives, pickled vegetables, Parmesan, grilled bread	\$28

Salads

Classic Caesar Romaine hearts, Caesar dressing, crisp prosciutto, croutons, Parmesan, anchovy, soft cooked egg	\$26
Buffalo Mozzarella GF Vine tomatoes, olives, capers, basil, red onion, lemon	\$28
Maldivian Tuna GF Flaked tuna, cucumber, coconut, avocado, curly kale, local leaves, lime, hot peppers	\$26
Prawn and Pomelo Salad GF Lemongrass, kaffir lime leaf, red chilli, lime-vinegar dressing	\$36

Soups and Broths

Daily Seasonal Vegetable Soup GF Please check with your IVD attendant for today's selection	\$20
Tom Yum Goong GF Thai hot and sour prawn broth, mushrooms, cherry tomatoes, coriander	\$28
Fragrant Beef Hot Pot Beef dumplings, braised beef short rib, rare beef slices, sprouts, herbs, rice noodles	\$26

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Sandwiches and Burgers

Panini Tomato, fresh mozzarella, garden basil	\$24
Maldivian Tuna Cheese Melt Toasted flaked Yellowfin tuna, red onion, celery, tomato, Gruyère cheese, mayonnaise	\$24
Club Sandwich Smoked turkey, bacon, egg, tomato, lettuce, mayonnaise	\$26
Wagyu Burger House ground Wagyu beef patty, tomato, Gruyère cheese, pickles, tomato relish, lettuce	\$28

Pizza

Margherita Tomato passata, fresh mozzarella, torn basil	\$25
Frutti di Mare Seafood, tomato passata, garlic, oregano, fresh mozzarella, grilled red chilli relish	\$30
Tandoori Chicken N Tomato, cardamom and cashew nut sauce, mint yogurt masala, onion chaat, coriander	\$28
Prosciutto di Parma Tomato passata, fresh mozzarella, arugula, Parmesan, balsamic onions	\$30

Wok Fried

Nasi Goreng N Indonesian wok-fried rice with prawn or chicken, shredded vegetables, sambal, sweet soy, fried egg chicken sate, peanut sauce	\$30
Mie Goreng Indonesian wok-fried egg noodles, prawn or chicken, shredded vegetables, egg crepe fried tofu, sambal, sweet soy	\$30
Pad Thai N Wok fried rice noodles, tiger prawns, tofu, peanuts, dried chilli, sprouts, sweet tamarind	\$30
Cashew Chicken N Wok-fried free-range chicken, cashews, broccoli, beans, split red chilli, soy, sesame, served with rice	\$30

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Pasta

Penne Napolitano Tomato passata and fresh garden basil	\$28
Linguine Lobster Garlic, chilli, cherry tomatoes, arugula, lemon	\$38
Casaraccia Puttanesca Poached flaked Yellowfin tuna, olives, capers, garlic, anchovy	\$36
Spaghetti Carbonara Smoked bacon, egg yolk, black pepper, Parmesan	\$30
Rigatoni Bolognese Classic slow-cooked beef short rib ragù	\$34

Gluten-free spaghetti and penne can be prepared on request

Main Plates

Lobster Tail GF Garlic, chili, parsley butter, fine herbs, caper salad	\$48
Catch of the Day GF Seared fish, wilted kale, fried capers, black olives, lemon	\$45
Riviera Tuna GF Flaked Yellowfin tuna, baby beans, artichokes, pepper, tomato, potato, anchovy, soft-cooked egg, lemon	\$48
Fish & Chips Beer battered reef fish, hand-cut thrice cooked chips, yogurt tartare sauce, charred lemon	\$45
Maldivian Reef Fish Curry Jobfish cutlets, coconut, tomato and turmeric curry with ramba leaf, saffron rice, naan bread	\$30
Murgh Makhani N Tandoor free-range chicken in tomato, cashew, cardamom sauce with saffron rice and naan bread	\$30
Angus Beef Sirloin Café de Paris butter, fried onion rings, caramelized onions	\$52

Sides

Mixed Leaves and Fine Herbs Salad V GF House vinaigrette	\$9
Greek Salad Peppers, cucumber, tomato, red onion, olives, oregano, feta cheese	\$12
Steamed Greens V GF Seasonal vegetables, lemon, extra virgin olive oil	\$12
Wok-Fried Asian Vegetables V Garlic, ginger, soy, sesame, fried shallots	\$14
Fried Baby Potatoes GF Spiced salt, pickled jalapeno, chive cream	\$10
Shoestring Fries GF Aioli, ketchup	\$8

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Cheese

Artisanal Selection

Muscatel, fresh fruits, lavosh crackers

Three varieties \$20

Five varieties \$30

Desserts

Ice Creams and Sorbets \$18

Selection of house-churned ice creams and sorbets

Vanilla Panna Cotta N \$20

Fresh berries, pistachio, lemon shortbread crumbs

Pavlova GF \$20

Mango curd, fresh mango, banana, passionfruit sauce

Ginger Cheesecake \$20

Pear, lime compote, ginger crumbs, candied ginger

Heavenly Chocolate Cake \$20

Flourless dark chocolate cake, espresso sauce, chocolate soil, sweet cream



COMO SHAMBHALA

To Start

Chilled Green Goddess Soup blended raw super green soup with avocado, hijiki seaweed **V** \$18

Mezze hummus, baba ganoush, muhammara, beetroot labneh, crudités, crackers and flat bread **N** \$18

Crisp 'bread' zucchini, chia crisp, cashew hummus, cauliflower, cherry tomato, cucumber, salad **V GF N** \$24

Garden Greens leaves and seed salad, avocado, sprouts, ginger miso dressing **V GF** \$26

Baby Gem Salad cherry tomatoes, cucumber and peppers vegan feta olives, capers and oregano **V GF** \$22

Crispy Ocean Trout Belly Salad green mango, jicama with lemongrass, cashew nuts, green chilli lime dressing **GF N** \$26

Thai Rare Beef Salad Wagyu beef, long beans, cherry tomato, mint and cucumber salad ground toast rice tamarind and chilli dressing \$34

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Main Plates

Aztec Bowl quinoa, avocado, sweet corn, cherry tomatoes, black-eyed peas and pumpkin salad with oregano, tomato vinaigrette, spiced nuts and seeds V GF N	\$32
Queen Pea chickpea falafels, hummus, chunky curly kale, quinoa, tabbouleh, romaine, sauerkraut tahini sauce V GF	\$32
Poke Bowl diced yellowfin tuna, edamame, seaweed, avocado, pickled ginger and cucumber Chinese cabbage, Japanese inspired dressing, brown rice GF	\$32
Steamed Fish of the Day fragrant ginger, shiitake and tamari broth, sesame oil, brown rice GF	\$42
Cumin Spiced Ocean Trout cauliflower, pomegranate, quinoa salad, tomato and sumac dressing smoky eggplant purée GF	\$42
Free-Range Chicken Kebab herbed and spiced chicken, peppers, fennel, chickpea, olive and mint salad , with hummus and orange blossom dressing GF	\$36

Sides

Baby Gem shaved fennel, radish and rocket, lemon dressing V GF	\$12
Steamed Seasonal Greens lemon and extra virgin olive oil V GF	\$12
Wok-Fried Greens mixed mushrooms, tofu and Thai sweet basil V GF	\$14



Desserts

Exotic Fruits V GF Freshly sliced seasonal tropical fruits	\$18
Orange Almond Cake GF N Red grape, almond salad, orange blossom scented yogurt	\$22
Mango and Passion Fruit 'Cheesecake' V N Banana and macadamia crust	\$22
COMO Shambhala Power Cookies V GF N Raw nut, mixed seeds, dried fruit	\$20

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COMO SHAMBHALA

Therapeutic Wellness Juices-Sweeter Varieties

\$15

Berry Quencher

Protects against early ageing by delivering a concentrated source of anti-oxidants and phytonutrients
Green apple, grapes, blueberries, strawberries, raspberries

Cool Down

Reduces internal heat, hydrates, relieves headache
Watermelon, cucumber and mint

Tropic Aid

Hydrates with natural electrolytes and provides fast fuel for active muscles
Mango, papaya, orange, coconut water, lime

Culture Shock

Helps to balance the digestive tract and is great for the skin
Orange, strawberries, banana, passion fruit, coconut yoghurt

Muscle Mylk

Speeds recovery by reducing inflammation and replenishing electrolytes and nutrients
Banana, coconut, almond milk, cinnamon, flaxseeds, dates, cocoa beans

Therapeutic Wellness Juices -Vegetable-Based Varieties

\$15

Vital Veg

Promotes circulation and protects brain and heart function
Ripe tomato, cucumber, celery, fennel, basil, red pepper, lemon

Liver Flush

Supports the liver detoxifying function, enriches body with antioxidants
Orange, lemon, lime, ginger, garlic, cayenne pepper, extra virgin olive oil

Blood Builder

Oxygenates the blood, improves circulatory flow and boosts immunity
Apple, beetroot, carrot, ginger and turmeric

Green Clean

Helps build lean muscles, boost energy and immunity, and aid detoxification
Apple, fennel, cucumber, spinach, green bell pepper, celery, spirulina powder

Lymph Purifier

Supports the detoxing processes of the liver and lymphatic system
Cucumber, celery, kale, fennel, ginger, lime

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Children's Menu

Snacks

Edamame steamed in the pod V GF	\$8
Hummus raw vegetable crudités V GF	\$8
Mixed Salad lettuce, cherry tomato, cucumber, carrot, lemon dressing V GF	\$8
Sushi Roll tuna, mayonnaise, avocado, cucumber GF	\$16
Popcorn Chicken with mayonnaise	\$16
Chicken Sate sweet soy, pickled cucumber, peanut sauce N	\$12

Pasta

Your choice of pasta: penne, spaghetti, gluten free pasta, whole wheat pasta, brown rice pasta

Alfredo or Roast Tomato	\$14
Beef Bolognese	\$16

Wok-Fried

Egg Noodles stir-fried with shredded vegetables, egg crepe, sweet soy	\$18
Fried Rice brown rice with egg, vegetables and chicken	\$18
Pad Thai rice noodles, prawn, tofu, bean sprouts, tamarind, peanuts N	\$18
Cashew Chicken broccoli, beans, cashews, soy, sesame, served with rice N	\$18

Sandwiches and Burgers

All sandwiches and burgers are served with French fries and mixed leaf salad

Toastie ham and cheese on brown bread	\$14
Mini Club shaved turkey, bacon, egg, cheese, tomato, lettuce	\$14
Slider Wagyu beef, tomato, lettuce or add cheese	\$18

Pizza

Margherita mozzarella, fresh tomato passata, basil	\$12
Hawaiian mozzarella, fresh tomato passata, smoked ham, pineapple	\$12

Meat and Seafood

Served with your choice of two sides- fried baby potatoes, creamy mashed potatoes, French fries steamed rice, beans, broccoli, carrots, mixed leaf salad

Angus Beef minute steak grilled to your liking GF	\$18
Chicken Breast pan roasted GF	\$16
Reef Fish simply seared GF	\$16
Crispy Fried Battered Fish with tartare sauce GF	\$18

Sweets

Fruit Salad exotic fresh fruits, basil pearls, milk ice cream GF	\$8
Banana Split caramelized banana, coconut ice cream, peanut, caramel sauce GF N	\$8
Carrot Cake cream cheese, passion fruit frosting	\$8
Ice Cream two scoops of house churned ice cream or sorbet GF	\$8

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In Villa Beverages

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Beverages

Soft Drinks and Juices

Seasonal fresh juices		\$9
Fresh lime juice or soda, sweet or salted		\$7
Chilled fresh young coconut		\$6
San Pellegrino Limonata		\$6
San Pellegrino Aranciata Rossa		\$6
Coke, Diet Coke, Sprite, Fanta, ginger ale		\$5
Soda water, tonic water, bitter lemon		\$5

Lassi

Mango/fruit of the day		\$8
Choice of sweet, salted or plain		

Still Water

Evian, France	750 ml	\$9
House Water	1000 ml	\$3

Sparkling Water

Perrier, France	750 ml	\$10
San Pellegrino, Italy	750 ml	\$9
Perrier, France	330 ml	\$8
House Water	1000 ml	\$5

Coffee <i>Meraki Coffee Roasters, Maldives</i>		\$6
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Tea <i>Withered Leaves, Sri Lanka</i>		\$6
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Earl Grey
English Breakfast
Green Tea
Chamomile
Peppermint

COMO Shambhala

Ginger Tea		\$6
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In Villa Beverages

Available from 11.00am until 11.00pm

Mocktails

\$14

Sweet Basil Manta Ray

Sweet basil, balsamic vinegar, strawberry puree, honey puree, lime juice, apple juice.

Honey Green

Honeydew, spinach, celery, honey and grapefruit juice

Dhoni

Rocket leaves, parsley, mint, lettuce, basil, fresh mango, fresh pineapple and honey

Passion Mary

Passion fruit, orange bitters, rosemary, lime and brown sugar

Spinach Colada

Spinach, fennel, fresh pineapple and juice

Thila Deep

Kaffir lime leaves, fresh lime, brown sugar, topped with sprite

Lemongrass Cooler

Lemongrass, honeydew melon, honey, soda

Classic Cocktails

\$22

Martini

Gin and vermouth

Mojito – classic, ginger or passionfruit

Rum, lime juice, mint leaves, soda water

Margarita

Tequila, lime, Cointreau

Daiquiri – classic, strawberry or passionfruit

Rum, simple syrup

Pisco Sour

Pisco, lime, egg white, Angostura bitters

Aperol Spritz

Aperol, Prosecco, soda

Negroni

Gin, Campari, Martini Rosso

Moscow Mule

Vodka, lime, ginger beer

Old Fashioned

Bourbon, sugar, orange peel, Angostura bitters

In Villa Beverages

Available from 11.00am until 11.00pm

Signature Cocktails

\$22

Doctor Coco

Pandan and coconut shaken with fresh lime juice, Martini Bianco and vodka.

Sun-Kissed Martini

Fresh honey melon muddled with lime, triple sec and Cachaça 51. Shaken and served straight up with an anise wash.

Thila Passion

Fresh lemongrass and passionfruit shaken with agave, fino sherry and tequila.

Island Peace

Lychee and fresh basil combined with maple syrup, lemongrass, vodka and Martini Bianco. Shaken and topped with a dash of soda.

Buried Treasure

Fresh banana and cinnamon syrup blended with Drambuie and vodka.

Tropical Caipirinha

Tropical fruits, lime, brown sugar and cachaça.

Passionfruit Fizz

Passionfruit, mint leaves, brown sugar, and white rum topped with soda.

Maalifushi Martini

Vodka, strawberry and kaffir leaf syrup shaken with fresh lime and Ruby Port.

Chaalu Buin

House white wine, rosemary, passionfruit, Martini Bianco, dash of sugar syrup.

COMO Colada

White rum, dark rum, Malibu, coconut milk, pineapple juice, lime juice, sweet basil, simple syrup.

Thila Sangria

House red wine, orange wedge, pineapple juice, pinch of sugar

In Villa Beverages

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Beverages

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Tea <i>Withered Leaves, Sri Lanka</i>		\$6
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Earl Grey
English Breakfast
Green Tea
Chamomile
Peppermint

COMO Shambhala

Ginger Tea		\$6
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In Villa Beverages

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Mocktails

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Sweet basil, balsamic vinegar, strawberry puree, honey puree, lime juice, apple juice.

Honey Green

Honeydew, spinach, celery, honey and grapefruit juice

Dhoni

Rocket leaves, parsley, mint, lettuce, basil, fresh mango, fresh pineapple and honey

Passion Mary

Passion fruit, orange bitters, rosemary, lime and brown sugar

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Kaffir lime leaves, fresh lime, brown sugar, topped with sprite

Lemongrass Cooler

Lemongrass, honeydew melon, honey, soda

Classic Cocktails

\$22

Martini

Gin and vermouth

Mojito – classic, ginger or passionfruit

Rum, lime juice, mint leaves, soda water

Margarita

Tequila, lime, Cointreau

Daiquiri – classic, strawberry or passionfruit

Rum, simple syrup

Pisco Sour

Pisco, lime, egg white, Angostura bitters

Aperol Spritz

Aperol, Prosecco, soda

Negroni

Gin, Campari, Martini Rosso

Moscow Mule

Vodka, lime, ginger beer

Old Fashioned

Bourbon, sugar, orange peel, Angostura bitters

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Buried Treasure

Fresh banana and cinnamon syrup blended with Drambuie and vodka.

Tropical Caipirinha

Tropical fruits, lime, brown sugar and cachaça.

Passionfruit Fizz

Passionfruit, mint leaves, brown sugar, and white rum topped with soda.

Maalifushi Martini

Vodka, strawberry and kaffir leaf syrup shaken with fresh lime and Ruby Port.

Chaalu Buin

House white wine, rosemary, passionfruit, Martini Bianco, dash of sugar syrup.

COMO Colada

White rum, dark rum, Malibu, coconut milk, pineapple juice, lime juice, sweet basil, simple syrup.

Thila Sangria

House red wine, orange wedge, pineapple juice, pinch of sugar