

SO/ MALDIVES

IN VILLA DINING
BEVERAGE
MENU

CRAFTED COCKTAILS

SHAKEN NEGRONI BLANCO

GIN, MARTINI BIANCO,
GRAPEFRUIT BITTER

The resulting cocktail is a refreshing and aromatic blend, with the botanicals of the gin pairing beautifully with the herby-sweet Martini Bianco and the zesty punch of the grapefruit bitters. It is perfect for sipping on a warm evening or as a palate-cleansing aperitif.

\$20

ROSE MANHATTAN

RYE WHISKEY, SWEET
VERMOUTH, ROSE WATER,
ANGOSTURA BITTERS

The resulting cocktail is a beautiful blend of the spiciness of rye, the sweetness of vermouth, the aromatic depth of bitters, and the delicate floral notes of rose. Cheers!

\$20

COSMOPOLITAN

VODKA, COINTREAU, FRESH LIME
& CRANBERRY JUICE

An elegant and timeless classic, the Cosmopolitan seamlessly blends vodka, triple sec, cranberry juice, and a touch of fresh lime. It's vibrant pink.

\$20

APEROL SPRITZER

APEROL, SPARKLING WINE
& SPLASH OF SODA

Experience the allure of Italian summer in a glass. Our Aperol Spritz is a vibrant blend of bittersweet Aperol, effervescent prosecco, and a splash of soda, creating a refreshingly light and bubbly cocktail. Garnished with a slice of orange, it's the perfect sip to transport you to a sun-soaked Venetian terrace.

\$20

MOJITO —PASSION, STRAWBERRY, COCONUT & MANGO

WHITE RUM, FRESH MINT, BROWN
SUGAR & A SPLASH OF SODA.

Embark on a tropical journey with our Mojito . This captivating concoction combines the zesty freshness of mint and lime with the lush, exotic sweetness . Muddled to perfection and topped with a splash of soda, this drink is a vibrant symphony of flavors. Served over crushed ice and garnished with a fresh mint, it's a refreshing escape to a sun-soaked paradise in every sip.

\$20

CAIPIRINHA

CACHACHA, FRESH LIME
& BROWN SUGAR

Dive into Brazil's most iconic cocktail with our authentic Caipirinha. Crafted with the finest cachaça and muddled fresh limes, its robust flavors are sweetened to perfection. Served over crushed ice, this cocktail offers a harmonious balance of tart and sweet, with the unique and spirited kick of cachaça. It's more than just a drink; it's a vibrant taste of Brazilian culture in every glass.

\$20

MARGARITA —PASSION, STRAWBERRY, MANGO

TEQUILA, COINTREAU,
FRESH LIME & SIMPLE SYRUP

Embrace the essence of Mexico with our classic Margarita. Crafted with premium tequila, the bright zest of fresh lime juice, and the subtle sweetness of triple sec, this cocktail is a harmonious blend of flavors. Served in a salt-rimmed glass and garnished with a lime wheel, our Margarita is both refreshing and spirited – the perfect tribute to timeless tradition and joyous celebration.

\$20

MAI TAI

RUM, ORANGE CURACAO,
ORGEAT SYRUP, SIMPLE SYRUP
& FRESH LIME

Sail away to a tropical paradise with our classic Mai Tai. A symphony of premium rums come together with the citrus zest of lime and orange curaçao, harmoniously balanced by the subtle sweetness of orgeat almond syrup. Served over crushed ice with a float of dark rum, and garnished with a lime wedge, our Mai Tai is a vibrant and exotic escape in every sip. Immerse yourself in this Polynesian-inspired masterpiece, evoking sandy shores and sun-kissed waves.

\$20

BRANDY ALEXANDRE

BRANDY, DARK CRÈME
DE CACAO & CREAM

Indulge in the velvety embrace of our Brandy Alexander. This timeless after-dinner delight artfully melds the rich warmth of fine brandy with the sweet, chocolaty notes of crème de cacao. Blended with smooth cream and served with a dusting of freshly grated nutmeg, this cocktail is the epitome of luxury and sophistication. A luscious treat that blurs the line between drink and dessert, it's the perfect finale to any meal.

\$20

ESPRESSO MARTINI

VODKA, FRESH ESPRESSO,
KAHLUA & SIMPLE SYRUP

Awaken your senses with our sophisticated Espresso Martini. Expertly crafted, this cocktail harmoniously blends rich, freshly brewed espresso with the smooth allure of premium vodka, complemented by a touch of coffee liqueur. Shaken until perfectly chilled, and crowned with a delicate coffee bean garnish, our Espresso Martini promises a luxurious journey of bold flavors and velvety textures. An exquisite pick-me-up that blurs the line between cocktail hour and coffee break.

\$20

ZERO-PROOF SELECTION

CRIMSON CALM COOLER

FRESH WATERMELON JUICE,
HOMEMADE LAVENDER SYRUP,
FRESH LEMONGRASS-INFUSED
CLUB SODA

Dive into a refreshing realm where
summer fantasies come alive.

\$12

PANDA ROSE GROOVE

PANDA ROSE GROOVE PANDA
INFUSED SIMPLE SYRUP, FRESH
GRAPEFRUIT JUICE, FRESH GRAPE
JUICE & ROSE WATER

Immerse yourself in an enchanting
blend where nature’s diverse flavors
converge.

\$12

NON ALCOHOLIC WINE

Isabella Spagnolo Bella Pink
Isabella Spagnolo Bella Gold

\$60

NON ALCOHOLIC BEER

Heineken

\$6

MILKSHAKES

Vanilla, Chocolate, Strawberry,
Banana & chocolate, Mango,
Peanut Butter Banana, Oreo

\$8

SMOOTHIES

Banana, Mango, Cucumber, Green
Detox, Chocolate Peanut Butter

\$8

FRESH JUICES

Apple, Pineapple, Mango, Watermelon,
Honeydew, Passion fruit, Cucumber,
Carrot, Spinach, Kale

\$10

CHAMPAGNE & WINE BY THE BOTTLE

CHAMPAGNE

Ernest Rapeneau Champagne Brut, France	\$150
Duval-Leroy Champagne Brut Réserve, France	\$160
Irroy Champagne Extra Brut, France	\$170
Taittinger Champagne Brut Réserve, France	\$185
Nicolas Feuillattet Champagne Exclusive Reserve Brut, France	\$190
Charles Orban Blanc De Noirs Brut, France	\$190
Billecart-Salmon Brut Reserve NV, France	\$220
Veuve Clicquot Yellow Label, France	\$260
Moët & Chandon Ice Impérial, France	\$280
R de Ruinart Bru, France	\$300
Lous Roederer Brut Premier, France	\$340
Dom Pérignon Blanc, France	\$950
Lous Roederer Cristal Brut, France	\$1300
Lous Roederer Cristal Rose, France	\$1600
Ruinart Rosé, France	\$900
Bollinger Brut Rosé NV, France	\$550
Billecart-Salmon Brut Rosé NV, France	\$400
Moët & Chandon Ice Impérial Rosé, France	\$320
Taittinger Champagne Brut Rosé Prestige, France	\$300
Charles Orban Brut Rose, France	\$260

SPARKLING WINE

Tini Prosecco DOC Brut, Italy	\$90
Santa Margherita Prosecco superiore extra dry NV, doc, Italy	\$85
La Montelliana Extra Dry Prosecco Treviso DOC Millesimato 'Meliora', Italy	\$80
Veuve Elise Brut Blanc De Blanc, France	\$75
Calvet Celebration Brut, France	\$70
Cruset Sparkling Blanc de Blancs, France	\$70
Jaume Serra Brut Cava DO (Gold Sleeve), Spain	\$65
Tenute Torresella, Rosé Brut, Tenute Torresella, NV, Italy	\$80
Geisweiler Rosé Brut, France	\$75
Barton & Guestier Rose' Sparkling NV, France	\$70

WHITE WINE

FRANCE

Arthur Metz Vin d'Alsace 'Sushi' / Riesling - Pinot Gris - Gewurztraminer – Musca, France	\$70
Calvet Chardonnay, France	\$70
La Chablisienne Petit Chablis 'Pas si Petit', France	\$115
Clarendelle Bordeaux Blanc, France	\$150
Louis Eschenauer Sauvignon Blanc, France	\$90
Pascal Jolivet Attitude Sauvignon Blanc, France	\$120
Domaine Joseph Drouhin, Laforet, Bourgogne Chardonnay, France	\$140

GERMANY

Herbstlicht Riesling Trocken, Pfalz, Germany	\$70
St Urbanshof Estate Riesling, 'Nik Weis' QBA Riesling, Germany	\$110

ITALY

Le Due Torri Pinot Grigio Friuli DOC, Italy	\$75
Menicucci Trecciaia Pinot Grigio Delle Venezie DOC, Italy	\$85
Banfi Placido Pinot Grigio, Italy	\$90

SPAIN

Muga Blanco Rioja DOCa, Spain	\$90
Pazo das Bruxas Albariño, Rias Baixas, Spain	\$95

ARGENTINA

Catena Zapata Appellation Tupungato Chardonnay, Argentina	\$90
Alamos Torrontes, Argentina	\$80
Elixio Chardonnay Mendoza, Argentina	\$70

CHILE

Emiliana Adobe Reserva Sauvignon Blanc, Chile	\$80
Emiliana Novas Gran Reserva Chardonnay, Chile	\$90
Santa Rita 120 Sauvignon Blanc Reserva Especial, Chile	\$85

AUSTRALIA

Stonefish Limestone Coast Chardonna, Australia	\$85
Tempus Two Pinot Gris, Australia	\$80
Wolf Blass Eaglehawk Chardonnay, Australia	\$75
The Hidden Sea Chardonnay, Australia	\$60

NEW ZEALAND

Hunter's Sauvignon Blanc, New Zealand	\$80
Stoneburn Sauvignon Blanc, New Zealand	\$70
Babich Marlborough Sauvignon Blanc, New Zealand	\$95
Wither Hills Sauvignon Blanc, New Zealand	\$100

SOUTH AFRICA

Mulderbosch ‘Steen op Hout’ Chenin Blanc, South Africa	\$80
Cape Dreams Chardonnay Robertson Valley, South Africa	\$70

USA

Storypoint Chardonnay, USA	\$95
Château Souverain Sauvignon Blanc, USA	\$80
Chateau Ste Michelle Chardonnay, USA	\$105

ROSE WINE

FRANCE

Les Soleillades Coteaux d’Aix-en-Provence Rosé, France	\$80
Château Minuty ‘M De Minuty’ Côtes De Provence Rosé, France	\$110
Calvet Rosé, France	\$70
Château Minuty Côtes de Provence ‘Prestige’, France	\$130
Domaine Saint Andrieu Côtes de Provence (Château Talbot), France	\$90
Château d’Esclans Whispering Angel Rosé, France	\$115
Fortant Coteaux Varois en Provence Rosé, France	\$90
BY.OTT Côtes de Provence Rosé, France	\$140
Studio by Miraval Provence Rosé, France	\$110
Fortant Coteaux Varois en Provence Rosé, France	\$90

ITALY

Cantina di Soave ‘Le Poesie’ Pinot Grigio Blush delle Veneto DOC, Italy	\$70
Rèmole Rosé Toscana, Italy	\$80

AUSTRALIA

Stonefish Rose, Australia	\$85
Rosé Rebellious (Shiraz/Malbec/Tempranillo), Australia	\$90
The Hidden Sea Rose, Australia	\$70

NEW ZEALAND

Hunter’s Rose, New Zealand	\$80
Babich Forbidden Vines Pinot Noir Rosé, New Zealand	\$75

RED WINE

FRANCE

Régnard Bourgogne Pinot Noir, France	\$115
Lafite Rothschild, France	\$105
Michel Picard Domaine Voarick Mercurey 1er Cru Rouge 'Clos du Paradis', France	\$160
M.Chapoutier Côtes du Rhône Rouge 'Belleruche', France	\$90
Louis Eschenauer Syrah, France	\$90
Château de Marsan, Bordeaux Supérieur, France	\$115
Calvet Merlot, France	\$70

ITALY

Ricasoli Chianti DOCG, Tuscany, Italy	\$90
Zaccagnini Montepulciano d'Abruzzo DOC, Italy	\$95
Le due Torri Merlot Friuli IGT, Italy	\$80
Marchesi di Barolo Barbera d'Asti DOCG 'Rurè', Italy	\$95
Cossetti Barbera d'Asti 'La Vigna Vecchia' DOOG, Italy	\$180

SPAIN

Bodegas Faustino 'Art Collection' Crianza Rioja DOCa, Spain	\$95
Brillo Del Dia Temperanillo, Spain	\$70

ARGENTINA

Catena Zapata 'Catena' Appellation Vista Flores Malbec, Argentina	\$85
Vinecol Malbec, Argentina	\$75
Fuzion Shiraz - Malbec Mendoza, Argentina	\$60

CHILE

Emiliana Adobe Reserva Cabernet Sauvignon, Chile	\$75
Santa Helena Reserva Merlot, Chile	\$70
Alpha Carmenère, Colchagua, Chile	\$110

AUSTRALIA

Stonefish Langhorne Creek Shiraz, Australia	\$85
Yalumba 'Y Series' Shiraz / Viognier, Australia	\$95
Tempus Two Shiraz, Australia	\$75
Fishbone Shiraz, Australia	\$85
The Hidden Sea Shiraz	\$70
The Hidden Sea Cabernet Sauvignon	\$80

NEW ZEALAND

Stoneburn Pinot Noir, New Zealand	\$75
Overstone Pinot Noir, New Zealand	\$85
Matua Pinot Noir, Marlborough, New Zealand	\$90
Babich Hawke's Bay Merlot Cabernet, New Zealand	\$100

SOUTH AFRICA

Kleine Zalze 'Cellar Selection' Pinotage, South Africa	\$80
False Bay Old School Syrah, South Africa	\$70

USA

Carnivor Cabernet Sauvignon, California, USA	\$80
Beringer Cabernet Sauvignon, California, USA	\$70

HALF BOTTLES

Ernest Rapeneau Champagne Bru, France	\$75
La Montelliana 'Mont Blanc' Brut, Italy	\$45
Stoneburn Sauvignon Blanc, Italy	\$30
AIX Vin De Provence, France	\$35
Stoneburn Pinot Noir, New Zealand	\$30

SWEET TEMPTATION

Clos L'Abeilley Sauternes, France	\$90
Oremus Vendimia Tardia (Late Harvest) Tokaji, Hungary	\$80
Château Pajzos Ladiva Tokaji Harslevelu Late Harvest, Hungary	\$60
Fontanafredda Moscato d'Asti DOOG, Italy	\$65
Torres Moscatel Oro Floralis, España DO, Spain	\$70