



THE QUIET ZONE  
Lounge

Escape to The Quiet Zone, an open-air haven with plush daybeds, soft tunes, and a tranquil beach backdrop—perfect for unwinding.

Savor cocktails inspired by island ingredients, crafted with playful creativity. A retreat for relaxed indulgence from late morning until sunset.



## **FOOD ALLERGY**

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

## LIGHT BITES

<b>STEAMED EDAMAME (VG)</b>	<b>\$15</b>
Tossed in sea salt	
<b>VEGETABLE TEMPURA (G, N)</b>	<b>\$18</b>
Mixed seasonal vegetables, tempura batter and plum sauce	
<b>AGEDASHI TOFU (V, N)</b>	<b>\$22</b>
Crispy tofu with dashi sauce, green onion and daikon radish	
<b>NICOISE SALAD (SF)</b>	<b>\$15</b>
Ahi tuna, green beans, tomatoes, potatoes, olives and yuzu dressing	
<b>CHILLED WAKAME SALAD (V, N, S)</b>	<b>\$14</b>
Shaved cabbage, wakame and sesame seeds	
<b>VEGETABLE SPRING ROLLS (V, N)</b>	<b>\$22</b>
Chilled rice paper, crunchy vegetables, chili dip	
<b>HOMEMADE KIMCHI (SF, N)</b>	<b>\$18</b>
Local cabbage, chili, carrot and cucumber	
<b>VEGETABLE NORI WRAP (G, E, D)</b>	<b>\$22</b>
Grilled vegetables, nori, Japanese mayonnaise, flour tortilla	
<b>SHRIMP TEMPURA (G, SF)</b>	<b>\$22</b>
Four pieces fried prawn in tempura batter, homemade ponzu	
<b>SPICY LOBSTER BITES (G, SF)</b>	<b>\$32</b>
Fried lobster, sweet local watermelon, green onion and spinach	

All prices are in US\$ and subject to 10% service charge and 16% T-GST.

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D - DAIRY | G - GLUTEN | N - NUTS | E - EGG | SF - SEAFOOD | V - VEGETARIAN | VG - VEGAN | S - SESAME



## CLASSIC SUSHI ROLLS

<b>VOLCANO ROLL (SF, S, D, E)</b>	\$22	<b>SALMON ROLL (SF)</b>	\$28
<b>AVOCADO MAKI (VG)</b>	\$34	<b>CALIFORNIA ROLL (SF, D, E)</b>	\$49
<b>DRAGON ROLL (G, S, SF, E)</b>	\$58	<b>SPICY TUNA ROLL (SF, S, D, E)</b>	\$21

## SASHIMI

<b>LOCAL MALDIVIAN TUNA (SF)</b>	\$21	<b>UNAGI (SF)</b>	\$26
<b>MALDIVIAN LOBSTER (SF)</b>	\$30	<b>GREY SHRIMP (SF)</b>	\$24
<b>LOCAL BLUE JACK (SEASONAL) (SF)</b>	\$18		

## SMALL PLATES

<b>BLACK ANGUS BEEF (N, G)</b>	\$55	<b>SMOKED DUCK BREAST (G, N)</b>	\$28
Plum glaze, fresh chili, pickled onion		Marinated cabbage, passion fruit ponzu	
<b>SALMON TERIYAKI (SF, G, N)</b>	\$26	<b>SESAME CRUSTED TUNA (SF, N, G, S)</b>	\$21
Marinated cucumber, almonds, grated daikon		Green papaya, orange spiced dressing	
<b>CRUSTED TOFU (N, G)</b>	\$16		
Shaved vegetables, teriyaki dressing			

## DESSERT

<b>BAKED PASSIONFRUIT CHEESECAKE (G, D, E)</b>	\$18	<b>TRIPLE CHOCOLATE FUDGE (G, D, E, N)</b>	\$20
Mango compote, passion fruit gel, fresh berries		Fudge brownie, white and milk chocolate mousse, dark chocolate ganache with strawberry sorbet	
<b>SELECTION OF ICE CREAM AND SORBET (D)</b>	\$4	<b>SEASONAL FRESH FRUIT PLATTER</b>	\$21

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## QZ G+TS

Our selection of gin and tonic is being transformed, with expert mixologists infusing it with vibrant botanicals and spices. These cocktails, inspired by lush environments, offer a burst of flavor ideal for the warm days and nights of the Maldives. Enjoy them in oversized Copa glasses, complemented by Fever Tree Tonic.

<b>ELDERFLOWER, APPLE &amp; PINK GRAPEFRUIT</b>	<b>\$25</b>
Tanqueray 10, elderflower, fresh apple, pink grapefruit	
<b>M47</b>	<b>\$28</b>
Monkey 47 Gin, lemongrass, pomelo, berries, hibiscus, candied ginger	
<b>MEDITERRANEAN</b>	<b>\$29</b>
Gin Mare, fresh skewered olives, thyme, rosemary	

## SPARKLING CREATIONS

Watch bubbles float the surface as these creations dazzle and sparkle just like the sun reflecting off the azure lagoon. Go beyond the traditional mimosa with sweet and savory fruits and spices topped with sparkling wine.

<b>FRESH RASPBERRY + ROSE BELLINI</b>	<b>\$25</b>
Topped with fizz and candies	

## SIGNATURE CREATIONS

<b>PASSIONFRUIT PISTACHIO SLING</b>	<b>\$21</b>
Beefeater, Havana Club, Falernum, Orgeat syrup, lime, honey, passion, bitters	
<b>MALDIVIAN PUNCH</b>	<b>\$20</b>
Havana Club, apricot, Absinthe, citrus, pineapple, bitters	
<b>HIBISCUS &amp; VANILLA MOJITO</b>	<b>\$22</b>
Vanilla-infused Havana Club, fresh mint, citrus, topped with soda, crushed ice and hibiscus	
<b>ORGANIC HONEY + PRESSED PINEAPPLE DAIQUIRI</b>	<b>\$20</b>
Vanilla, pineapple rum, fresh pineapple, homemade honey and wine served with candied pineapple crisp	
<b>ORANGE SHERBET MOJITO</b>	<b>\$22</b>
Light rum, Cointreau, fresh pressed lemon, vanilla bean syrup, organic mint, homemade orange sherbet, crisp ginger beer	
<b>CHEF GLYNN'S MARGARITA</b>	<b>\$23</b>
Vanilla tequilla, Cointreau, homemade vanilla syrup, lemon juice, scorched orange, on a sugar-salt rimmed glass	
<b>TROPICAL COLADA</b>	<b>\$20</b>
Rum, coconut cream, passionfruit, pressed pineapple	

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## COOL & REFRESHING

<b>WATERMELON MARGARITA</b>	<b>\$18</b>
Watermelon-infused Olmeca, pressed watermelon juice, liqueur served straight up with salt & peppered freshly cut watermelon	
<b>MALDIVIAN SPRITZ</b>	<b>\$24</b>
Aperol, fresh pink grapefruit, Prosecco	
<b>WHISKEY DELIGHT</b>	<b>\$20</b>
Oban 14 years, Angosutra bitter, raspberry, orange, sugar, rosemary	
<b>SPICY ANANAS</b>	<b>\$18</b>
Havana Dark Rum, pineapple, homemade cardamom honey syrup, orange	
<b>ASRAN BREEZE</b>	<b>\$18</b>
Havana 3 Years, orange, lemon, simple syrup, garden mint, lemongrass	
<b>TROPICAL SANGRIA</b>	<b>\$16</b>
Sauvignon Blanc Wine, orange, sour mix, simple syrup, passionfruit	

## WINES BY THE GLASS

<b>CHAMPAGNE BY THE GLASS   150ML</b>	
NV Bruno Paillard, Cuvee Extra Brut, Champagne, France	<b>\$45</b>
<b>WHITE WINES BY THE GLASS   150ML</b>	
2021 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	<b>\$28</b>
2020 Chardonnay, d'Arenberg, "The Olive Grove" McLaren Vale, Australia	<b>\$25</b>
<b>ROSÉ WINE BY THE GLASS   150ML</b>	
2022 Château Minuty	<b>\$23</b>
<b>RED WINES BY THE GLASS</b>	
2022 Pinot Noir, Schubert "Selection, Marlborough, New Zealand	<b>\$25</b>
2021 The Chocolate Block, Franschoek, South Africa	<b>\$27</b>

## BEERS AND SPIRITS

### INTERNATIONAL BEER

Tiger   Singapore	\$14
Heineken   Holland	\$14
Corona   Mexico	\$14

### VODKA | 40ml

Absolut	\$17
Grey Goose	\$20

### LIQUEURS | 40ml

Kahlúa	\$12
Malibu	\$12
Baileys	\$12
Amaretto	\$12
Cointreau	\$12
Watermelon Liqueur	\$12
Absinthe	\$24

### DIGESTIF | 40ml

Jägermeister	\$12
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### TEQUILA | 40ml

Cuervo Classic	\$15
Cuervo Gold	\$15

### GIN | 40ml

Beefeater	\$13
Tanqueray	\$13
Bombay Sapphire	\$14
Hendrick's	\$25
Monkey 47	\$31
Gin Mare	\$25
Tanqueray Ten	\$24

### COGNAC & ARMAGNAC | 40ml

Hennessy VSOP	\$19
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### **APERITIFS | 40ml**

Pimm's No.1	\$12
Campari	\$15
Aperol	\$15

### **RUM | 40ml**

Havana Club 3 years Blanco	\$13
Havana Club 7 years	\$13
Captain Morgan "Spiced Gold"	\$16

### **WHISKEY | 40ml**

Jameson	\$15
Chivas Regal 12 years	\$17
Johnnie Walker Black Label	\$17
Jack Daniel's	\$19

### **BOURBON | 40ml**

Maker's Mark	\$15
Woodford Reserve	\$22

### **SINGLE MALT WHISKEY | 40ml**

Glenfiddich 12 years	\$21
Oban 14 years	\$25

## **MOCKTAILS**

### **VIRGIN MOJITO**

Fresh pressed citrus with mint and soda	\$13
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### **VIRGIN COLADA**

Fresh pineapple & coconut cream	\$13
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### **COLIBRI**

Orange juice, pineapple juice, lemon juice, grenadine, Coke	\$13
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## HOT BEVERAGES

### COFFEE

Espresso	\$7
Ristretto	\$7
Americano	\$7
Cappuccino	\$12

### TEA

English Breakfast	\$7
Earl Grey	\$7
Chamomile	\$7
Green	\$7
Jasmine	\$7

### FLAVORED CAPPUCCINO OR LATTE

Hazelnut	\$13
Cinnamon	\$13
Vanilla	\$13

## SOFT BEVERAGES

### NON-ALCOHOLIC WINE

NV, Isabella Spagnolo, Bella

\$41

### MINERAL WATER

San Pellegrino | 75cl

\$13

Evian | 75cl

\$15

Voss Water | 80cl

\$16

Voss Sparkling

\$15

### ICE COFFEE

Rangali

\$13

Hazelnut

\$13

Cinnamon

\$13

Vanilla

\$13

Almond

\$13

### MILKSHAKES

Strawberry

\$13

Chocolate

\$13

Vanilla

\$13

### SOFT DRINKS

Coca Cola

\$9

Sprite

\$9

Diet Coke

\$9

Fanta Orange

\$9

Soda Water / Tonic Water

\$9

Ginger Ale

\$9

### ICE TEA

Vanilla

\$13

Passionfruit

\$13

Lemon

\$13

### SMOOTHIES

Mango

\$13

Strawberry

\$13

Passion Fruit

\$13

Raspberry

\$13

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