

All Day Breakfast

2 EGGS ANY STYLE USD 19.00

Chicken sausage, streaky pork bacon, mushroom, grilled tomato, hash brown and white or whole wheat toast

POACHED EGGS, PISTACHIO &

PUMPKIN SEED PESTO USD 17.00

Whole wheat sourdough, avocado, basil

GLUTEN FREE AVOCADO

TOAST USD 19.00

WESTIN SMOOTHIE BOWL USD 23.00

Avocado, banana & yoghurt base topped with seasonal berries and house roasted granola

AMERICAN PANCAKE STACK USD 15.00

American pancake stack, seasonal berries, Italian mascarpone, maple syrup, icing sugar

Gluten-free option available upon request

Appetizers & Salads

PRAWN & SPINACH USD 32.00

Prawns, baby spinach, white miso, Parmesan dressing

FETA, DATES & MELON SALAD

USD 28.00

Assorted melon, rocket leaves, caramelized walnuts and Arabic date vinaigrette

CAESAR SALAD USD 28.00

Cos lettuce, Parmesan, Spanish anchovy, croutons, egg textures

Add Chicken USD 6.00

Add Prawns USD 9.00

CRAB CAKE SALAD USD 34.00

Add Prawns USD 9.00

Crab cake, greens, tobiko, vinaigrette

CHEF'S SALAD BOWL USD 26.00

Bouquet of seasonal fresh vegetables, fresh garden greens, yoghurt mint dressing, and lemon vinaigrette

Add Chicken USD 6.00

Add Beef USD 8.00

Add Prawns USD 9.00

THREE BEAN SALAD USD 26.00

Assortment of beans, corn, pumpkin seed, tabasco-lime dressing

TUNA CEVICHE USD 28.00

Long line caught Maldivian yellow fin tuna, curried coconut milk, scotch bonnet, cardamom and ginger

SALT AND PEPPER CALAMARI

USD 36.00

Squid in a salt and pepper crust, sweet soy and ginger dressing

SZECHUAN CHILI CHICKEN USD 24.00

Deep fried chicken thigh tossed in spicy onion, sesame seed

Soups

BAA ATOLL FISH SOUP USD 14.00

Home style Maldivian fish soup

CREAM OF WILD MUSHROOMS USD 19.00

Blend of wild button, shitake and shimeji mushrooms, truffle oil

Burgers & Sandwiches

All served with Fries or Side Salad

BEEF BURGER USD 34.00

Homemade beef patty (220g), caramelized onions, lettuce, tomato, cucumber, cheddar cheese, baby gherkins, mayonnaise royale

WASABI CHICKEN BURGER USD 34.00

Panko crusted chicken, lettuce, tomatoes, cucumber, cheddar cheese, wasabi mayonnaise, charcoal bun

LEMONGRASS SCENTED VEGETABLE

BURGER WITH TOMATO JAM USD 28.00

Potato, peas, carrots, tomato, lemongrass, tomato jam, cucumber, onion

STEAK SANDWICH USD 35.00

Seared sirloin steak on ciabatta with shallot purée, Dijon mustard, caramelized onion, mushroom, cheddar cheese

GRILLED PESTO PANINI USD 32.00

Grilled zucchini, plum tomatoes, artichoke, peppers, pesto mayonnaise, Emmental cheese

Pizza

TIGER PRAWN USD 38.00

Prawns, paprika and red pepper purée base, chili, cherry tomatoes, garlic, mozzarella cheese, capers, fresh basil

BEEF PEPPERONI USD 32.00

Classic tomato base, smoked pepperoni, mozzarella cheese

THE BIG "V" USD 29.00

Fresh basil pesto, asparagus, basil, cherry tomatoes, mushrooms, olives, mozzarella cheese, onions, peppers, aioli

QUATTRO FORMAGGIO PARMA HAM USD 38.00

Parma ham, mozzarella, cheddar, Emmental and blue cheeses

MARGARITA USD 29.00

Italian herb-infused tomato sauce, tomato fondue, mozzarella cheese

Add Bacon USD 6.00

Add Prawns USD 9.00

Pasta

SPAGHETTI BOLOGNAISE USD 29.00

Bolognese sauce, Parmesan cheese

CHORIZO AND SUN DRIED TOMATO PASTA

USD 33.00

Spaghetti pasta, Spanish chorizo, pesto sauce and sun dried tomato with Parmesan cheese

FETTUCCINE CARBONARA USD 32.00

Bacon, mushrooms, Parmesan cream, Italian parsley, garlic

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

Available in full and half size portions.

CHINESE LIANG BAN

TOFU USD 22.00

Tofu, walnut, bamboo shoot, five spice

QUINOA SALAD WITH

SMOKED SALMON

USD 28.00

Boiled quinoa, avocado, smoked salmon, olive lime dressing

KALE FARRO BOWL

USD 22.00

Kale, farro, carrots with pomegranate glaze

ROASTED BEET SALAD

USD 20.00

Beetroot, rocket leaves, goat cheese crumble, pickled onion, balsamic reduction

HOT & SOUR

BROTH USD 10.00

Sustainable local reef fish

STEAMED CATCH OF

THE DAY USD 45.00

Steamed local catch of the day with charred vegetables

RIVER SHRIMP

SALAD USD 22.00

Grilled river shrimp salad with seasonal vegetables & citrus dressing

OURSOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



Vegetarian



Gluten Free



Contains Nut



Shellfish

Westin Classics

PAN SEARED SALMON USD 52.00
Pan seared salmon, buttered mashed potato, asparagus, seasonal vegetables, dill lemon sauce

FISH OF THE DAY USD 48.00
Pan-seared fish, hot niçoise garnish, spicy tomato, Parmesan barley

DUCK CONFIT USD 62.00
Slow-cooked duck leg, braised fennel, buttered mashed potato, Merlot jus

SLOW BRAISED CHICKEN USD 48.00
Sous vide chicken breast, red cabbage slaw, truffle-scented mashed potato, thyme, shallot jus

STICKY PORK RIBS USD 61.00
Sticky pork ribs, herb vegetables, soy chili dip, pickled cucumber

SNOW FUNGUS RAGOUT USD 30.00
White and black fungus, garlic cheese sauce, Parmesan gratin and pesto crostini

BLACK ANGUS STRIPLOIN USD 54.00
Served with mashed potato, mushroom and a sauce of your choice

Asian Local Classics

MALDIVIAN TUNA CURRY USD 35.00
A local favorite, pole and line caught Maldivian yellow fin tuna, rice, turmeric coconut, poppadum, scotch bonnet

DHIVEHI BEEF CURRY USD 40.00
Maldivian home style beef curry cooked with traditional spices and coconut milk, roshi

TANDOORI LAMB CHOPS USD 68.00
Lamb chops marinated in spices and yoghurt, baked in our clay oven

SRI LANKAN PRAWN CURRY  USD 46.00
Prawns cooked in Sri Lankan spices and coconut milk, white rice and poppadum

BUTTER CHICKEN  USD 38.00
Boneless chicken thigh simmered in rich tomato gravy, naan, raita

MATTAR PANEER  USD 30.00
Low-fat paneer, rice, naan, raita

BEEF BULGOGI USD 36.00
Braised beef slices, kimchi bacon fried rice

From the Grill*

GRILLED MALDIVIAN LOBSTER  USD 115.00
Whole lobster, French fries and salad *minimum of 45 minutes

All served with cherry tomatoes, buttered mashed potatoes, button mushrooms & a sauce of your choice

BLACK ANGUS T-BONE

500G USD 85.00

BLACK ANGUS FILLET

220G USD 65.00

BARNESLEY LAMB CHOPS

300G USD 68.00

SAUCES

BBQ
Peppercorn
Mushroom
Red wine
Peri peri
Spicy tomato

SIDE DISHES USD 10.00

Macaroni & cheese
Broccoli & almonds
Cauliflower & ham
Egg fried rice
Chips
Parmesan chips
Mashed potatoes
Shin Ramen

Desserts

TIRAMISU USD 22.00
Mascarpone cream, coffee rum soaked savoiardi, cocoa dust and seasonal berry

WARM CARROT HALWA USD 18.00
Slow cooked carrots in cream with cardamom and dry fruits

MANDARIN DARK CHOCOLATE CRÉMEUX USD 22.00
Sable crust, milk and dark chocolate crémeux, orange compote

GIANDUJA ESTERHAZY  USD 22.00
Layered Japonaise sponge with hazelnut cream, berries

MALDIVIAN BOAKIBAA USD 20.00
Maldivian-style coconut custard, condensed milk cake, coconut ice cream

OM ALI  USD 22.00
Arabic-style bread pudding with nuts

TROPICAL FRUIT MELANGE USD 18.00
Fresh seasonal fruits, condensed milk, banana spring roll

FROZEN SCOOPS USD 6.00 per scoop
Choice of Ice Cream:
Vanilla, chocolate, coconut, green tea, strawberry, mango
Choice of Sorbet:
Raspberry, strawberry, coconut, berry, mandarin

Eat Well Menu for Kids

Lunch or Dinner

HUMMUS WRAP USD 12.00
Whole wheat wrap, lettuce, red bell pepper, cucumber

PITA CHIPS & VEGETABLES USD 12.00
Hummus, low-fat yoghurt dip

CHICKEN NOODLE SOUP USD 12.00
Fresh garden vegetables, thin whole-wheat pasta

CHICKEN WRAP USD 12.00
Carrots, cucumber, bell-pepper, avocado

SALMON WITH SOBA NOODLES  USD 18.00
Asian style baked salmon, fresh ginger, carrots, red peppers, onion, sesame seeds

SPAGHETTI & MEATBALLS USD 15.00
Turkey meatballs, tomato sauce, broccoli, carrots

Desserts

FRUIT SALAD  USD 15.00
Cored apple filled with fresh fruit

ROASTED PINEAPPLE  USD 15.00
Crème fraîche & pistachios



Vegetarian



Gluten Free



Contains Nut



Shellfish

Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. ©2019 Marriott International, Inc. All Rights Reserved. Westin® and its logos are the trademarks of Marriott International, Inc., or its affiliates.

*From The Grill items are chargeable with 50% off for meal packages

Booster Corner

PRE-GAME BOOSTER USD 10.00

Strawberry, Raspberry, Banana, Pineapple and Orange juice.

Get a kick start when you need it most. This super energizing, vitamin packed smoothie is part of top athlete, pre-game regimen when they need to perform their best.

PROTEIN POWER USD 10.00

Plain yoghurt, chia seed, cashew nut and pumpkin and orange juice

This smoothie is loaded with seeds and nuts for an extra protein fix to keep your body strong and help it to recover after long runs or an intense training day.

LEARN GREEN USD 10.00

Mint leaf, melon, spinach, cucumber, mango, plain yoghurt and apple juice.

Super tasty and super healthy, this refreshing green smoothie is great just before a workout because it wakes you up without weighing you down.

ALL DAY ENERGIZER USD 10.00

Mango, Banana, Blueberry, muesli, yoghurt and apple juice.

Just the thing when you have a long ahead of you. A slow release energy booster with complex carbs to keep you focused for longer.

ALL VEG USD 10.00

Carrot, ginger, avocado, cucumber, celery and apple juice.

This low – fat, sweet and spicy drink is ridiculously tasty and healthy, and a quick way to up your vegetable intake when you are feeling run down.



Westin Fresh by The Juicery

JUICES

Beetroot, carrot, kale, apple, lemon, ginger USD 10.00

Orange, grapefruit, lemon, lime USD 10.00

SMOOTHIES

Almond milk, spinach, kale, banana, mango, cinnamon USD 10.00

Strawberry, banana, goji berry, coconut milk USD 10.00

Innocent

SHAKE THE PASSION USD 10.00

Passion fruit shaken with kaffir lime leaf, lemongrass, lime, homemade grand jasmine tea syrup and ginger ale

BREATH IN BREATH OUT USD 10.00

Papaya blended with passion fruit, lemongrass, ginger, lemon, apple juice and homemade mango syrup

TUTTI FRUTTI USD 10.00

Watermelon muddled with mango, passion fruit, lime, homemade jasmine tea syrup and soda water

TIKI TIKI RUNNER USD 10.00

Pineapple blended with banana, coconut milk, lime, pineapple juice and honey

COCO CUMBER USD 10.00

Cucumber blended with mint leaf, coconut water, coconut shred, lime and honey.

PINE HONEY BASIL USD 10.00

Pineapple blended with basil, lime, pineapple juice and honey

MALDIVIAN LASSI USD 10.00

Mango blended with coriander leaf, salt, yoghurt, coconut water, lime and honey

Signature Creations

TAKE A SIP OF HISTORY AND CULTURE....

"Please be patient with our bartenders as these are handcrafted drinks and take a bit more time to prepare..."

RAH VEHIN USD 18.00

Islander

Bacardi white rum infused roasted coconut, Natural coconut rum, grilled pineapple, fresh coconut cream, pineapple juice and natural pure cane sugar syrup; Dehydrated pineapple, roasted coconut flakes and coconut leaf.

BOKI BOKI USD 18.00

Bubbly

Ketel One vodka infused lemon peel, Nonino Amaro Quintessentia, Campari, Kahlua, lemon and fever tree ginger ale; Orange peel, thyme and coffee bean.

HITHI FONI USD 18.00

Bitter sweet

Maker mark handcrafted bourbon, Crème de banana, Hennessy VSOP cognac, Frangelico hazelnut, house made chocolate mint truffle syrup, cold brew coffee, chocolate paste and aromatic creole bitter; Chocolate curl, ground nutmeg.

DHIRIMAA USD 18.00

Pepper flower

Tanqueray NoTen infused black pepper, St Germain elderflower, pink grapefruit juice, house made lemon tea syrup, lime, Aromatic grapefruit bitter and fever tree aromatic tonic water; Mint sprig, grapefruit and blackberry.

Freshly Squeeze

ORANGE USD 8.00

COCONUT USD 8.00

WATERMELON USD 8.00

PINEAPPLE USD 8.00

CARROT USD 8.00

MANGO USD 8.00

APPLE USD 8.00

Beverages

Classic Cocktails

COSMOPOLITAN USD 14.00

Odeon in Manhattan 1987
Absolut vodka, Cointreau, cranberry juice, lime.

NEGRONI USD 14.00

Café Casoni in Florence 1919
Beefeater gin, Campari, Antica Formula vermouth.

MAI TAI USD 14.00

Trader Vic's 1944
Captain Morgan dark rum, Bacardi white rum, orange liqueur, lime, orgeat, angostura bitters.

CAIPIROSKA USD 14.00

South America
Absolut vodka, fresh lime, sugar; mango, passion fruit, strawberry or watermelon.

MOJITO USD 14.00

Havana, Cuba
Bacardi white rum, lime, mint, sugar, soda water.

DAIQUIRI USD 14.00

Santiago de Cuba 1902
Bacardi white rum, lime and sugar; mango, strawberry, watermelon or banana.

PIÑA COLADA USD 14.00

Puerto Rico 1954
Bacardi White rum, Malibu coconut rum, pineapple juice, coconut milk.

MARGARITA USD 14.00

Acapulco 1948
Olmega Blanco Tequila Blanco, Cointreau, fresh lime juice.

CAIPIRINHA USD 14.00

Alentejo in Portugal 1918
Capaicaiba cachaca, fresh lime, sugar; mango, passion fruit, strawberry or watermelon.

OLD FASHIONED USD 14.00

Pendennis Club in Louisville, Kentucky 1881
Jim Beam Bourbon, a cube of sugar, angostura bitter.

Bubbly Cocktails

FRENCH 75 USD 14.00

Tanqueray gin, lemon juice, sparkling wine; Lemon peel.

APEROL SPRITZ USD 14.00

Aperol, soda water, sparkling wine; Orange wedge.

Wheat Beer

HOEGAARDEN USD 14.00

Full-bodied, it has a characteristic fruity taste and clear spicy notes of clove and coriander. Slightly citrus and rounded off by a smoky, sweet vanilla quality, its sweet and sour flavour is well balanced.

Beers

ASAHI (JAPAN) USD 12.00

CARLSBERG (DENMARK) USD 9.00

HEINEKEN (NETHERLANDS) USD 9.00

CORONA (MEXICO) USD 12.00

SAPPORO (JAPAN) USD 16.00

Coffees

ESPRESSO USD 6.00

DOUBLE ESPRESSO USD 8.00

AMERICANO USD 6.00

MACCHIATO USD 6.00

CAPPUCCINO USD 6.00

FLAT WHITE USD 6.00

LATTE USD 6.00

ICED COFFEE USD 6.00

HOT CHOCOLATE USD 6.00

ICED CHOCOLATE USD 6.00

Fine Selection of Tea

ENGLISH BREAKFAST USD 6.00

EARL GREY USD 6.00

CEYLON UVA USD 6.00

MARRAKECH MINT USD 6.00

JASMINE GREEN USD 6.00

EMERALD SENCHA USD 6.00

JADE GREEN USD 6.00

ROSE OOLONG USD 6.00

PEPPERMINT USD 6.00

LEMONGRASS & GINGER TWIST USD 6.00

CAMOMILE FRESH USD 6.00

CAPE ROOIBOS USD 6.00

Soft Drinks

COCA-COLA USD 6.00

COCA-COLA LIGHT USD 6.00

COCA-COLA ZERO USD 6.00

SPRITE USD 6.00

SCHWEPES GINGER ALE USD 6.00

SCHWEPES TONIC WATER USD 6.00

SCHWEPES SODA WATER USD 6.00

FEVER TREE INDIAN TONIC WATER USD 9.00

FEVER TREE AROMATIC TONIC WATER USD 9.00

FEVER TREE GINGER ALE USD 9.00

FEVER TREE MEDITERRANEAN TONIC WATER USD 9.00

FEVER TREE ELDERFLOWER TONIC WATER USD 9.00

Water

WESTIN (STILL) 500ML USD 3.00

WESTIN (STILL) 1000ML USD 6.00

WESTIN (SPARKLING) 500ML USD 3.00

WESTIN (SPARKLING) 1000ML USD 6.00

EVIAN (STILL) 330ML USD 6.00

EVIAN (STILL) 750ML USD 12.00

BADOIT (SPARKLING) 330ML USD 6.00

BADOIT (SPARKLING) 750ML USD 8.00

Spirits

Apéritifs

APEROL (ITALY) USD 7.00
PERNOD (FRANCE) USD 7.00
RICARD (FRANCE) USD 7.00
MARTINI BIANCO, ROSSO, DRY (ITALY) USD 7.00
FERNET-BRANCA (ITALY) USD 14.00
BRANCA MENTA (ITALY) USD 9.00
CAMPARI (ITALY) USD 7.00
JÄGERMEISTER (GERMANY) USD 7.00
ABSINTHE (FRANCE) USD 14.00
NONINO AMARO
QUINTESENTIA (ITALY) USD 16.00
LILLET BLANC (FRANCE) USD 12.00
LILLET ROSE (FRANCE) USD 12.00
MOLINARI SAMBUCA (ITALY) USD 14.00
CARPANO ANTICA
FORMULA (ITALY) USD 14.00

Gin

TANQUERAY (SCOTLAND) USD 9.00
GORDON'S (SCOTLAND) USD 7.00
BOMBAY SAPPHIRE (ENGLAND) USD 9.00
THE BOTANIST (SCOTLAND) USD 21.00
HENDRICK'S (HANDCRAFTED FROM SCOTLAND) USD 14.00
MONKEY 47 (GERMANY) USD 25.00
MONKEY 47 SLOE (GERMANY) USD 25.00
BEEFEATER (ENGLAND) USD 7.00
BEEFEATER 24 (ENGLAND) USD 12.00
MARTIN MILLER'S (ENGLAND) USD 16.00
NOLET'S SILVER (NETHERLANDS) USD 28.00
LONDON NO.1 (ENGLAND) USD 16.00
PLYMOUTH (ENGLAND) USD 14.00
ROKU (HANDCRAFTED JAPAN) USD 21.00
THE BITTER TRUTH PINK GIN (GERMANY) USD 16.00
CITADELLE RESERVE (FRANCE) USD 21.00
CITADELLE NO MISTAKE (FRANCE) USD 21.00
TANQUERAY NO.10 (SCOTLAND) USD 14.00

Vodka

KETEL ONE (NETHERLANDS) USD 12.00
CÎROC (FRANCE) USD 14.00
BELVEDERE (POLAND) USD 14.00
GREY GOOSE (FRANCE) USD 16.00
ABSOLUT (SWEDEN) USD 9.00
ABSOLUT ELYX (SWEDEN) USD 16.00
ABSOLUT CITRON (SWEDEN) USD 9.00
ABSOLUT PEPPER (SWEDEN) USD 9.00
ABSOLUT PEACH (SWEDEN) USD 9.00
SMIRNOFF (RUSSIA) USD 9.00
RUSSIAN STANDARD
IMPERIA (RUSSIA) USD 18.00
RUSSIAN STANDARD ORIGINAL (RUSSIA) USD 12.00
U'LUVKA PREMIUM LUXURY (POLAND) USD 23.00
CRYSTAL HEAD (CANADA) USD 18.00
TONINO LAMBORGHINI (ITALY) USD 23.00
ROBERTO CAVALLI (ITALY) USD 32.00
KAUFFMAN HARD (RUSSIA) USD 35.00

Rum & Cachaça

CAPTAIN MORGAN (JAMAICA) USD 9.00
PYRAT XO RESERVE (GUYANA) USD 16.00
FLOR DE CANA 12 YEAR OLD (NICARAGUA) USD 18.00
FLOR DE CANA 18 YEAR OLD (NICARAGUA) USD 25.00
BACARDI SUPERIOR (CUBA) USD 9.00
EL DORADO SPECIAL PREMIUM 12 YEAR (GUYANA) USD 18.00
EL DORADO SPECIAL PREMIUM 15 YEAR (GUYANA) USD 23.00
EL DORADO SPECIAL PREMIUM 21 YEAR (GUYANA) USD 46.00
DIPLOMATICO RESERVA EXCLUSIVA (VENEZUELA) USD 16.00
COPACAIBA (BRAZIL) USD 9.00
RON ZACAPA 23 (GUATEMALA) USD 25.00
RON ZACAPA XO (GUATEMALA) USD 46.00
PLANTATION 3 STARS WHITE (BARBADOS, JAMAICA AND TRINIDAD) USD 9.00
CLÉMENT SPECIAL CUVÉE
HOMERE (AGRICOLE RHUM FROM MARTINIQUE) USD 52.00
MOUNT GAY ECLIPSE GOLD (BARBADOS) USD 9.00

Tequila & Mezcal

DON JULIO REPOSADO USD 23.00
DON JULIO ANEJO USD 25.00
EL JIMADOR BLANCO USD 9.00
EL JIMADOR REPOSADO USD 12.00
OLMECA BLANCO USD 9.00
OLMEGA GOLD USD 12.00
BENEVA MEZCAL USD 14.00

Bourbon & Rye

JACK SINGLE BARREL (USA) USD 16.00
GENTLEMAN JACK (USA) USD 14.00
JACK DANIEL'S (USA) USD 9.00
JIM BEAM (USA) USD 7.00
MAKER'S MARK (USA) USD 9.00
CANADIAN CLUB (CANADA) USD 7.00
WOODFORD RESERVE (USA) USD 14.00

Port & Cherry

FERREIRA RUBY PORT (PORTUGAL) USD 18.00
TIO PEPE (SPAIN) USD 9.00

Cognac & Armagnac

COURVOISIER VSOP USD 16.00
HENNESSY VSOP USD 21.00
HENNESSY XO USD 75.00
REMY MARTIN VSOP USD 18.00
REMY MARTIN XO USD 69.00
MARTELL CORDON BLEU USD 75.00
MARTELL VSOP USD 29.00
MARTELL XO USD 69.00
ARMAGNAC CASTAREDE HOR'S D'AGE XO 20 YRS OLD USD 29.00

Calvados

SAINT VITAL CALVADOS 20 YRS. USD 18.00

Liqueur

GALLIANO (ITALY) USD 12.00
MIDORI (JAPAN) USD 9.00
DISARONNO AMARETTO (ITALY) USD 9.00
BAILEY'S IRISH CREAM (IRELAND) USD 9.00
GRAND MARNIER (FRANCE) USD 14.00
COINTREAU (FRANCE) USD 9.00
SOUTHERN COMFORT (USA) USD 9.00
BENEDICTINE DOM (FRANCE) USD 9.00
DRAMBUIE (SCOTLAND) USD 12.00
LUXARDO MARASCHINO (ITALY) USD 14.00
KAHLUA (MEXICO) USD 9.00
MALIBU (BARBADOS) USD 9.00
FRANGELICO (ITALY) USD 12.00
CHAMBORD (FRANCE) USD 14.00
ST GERMAIN ELDERFLOWER
(FRANCE) USD 21.00

Grappa

NONINO GRAPPA CHADONNAY
BIANCO USD 16.00
NONINO GRAPPA CHADONNAY
BARRIQUE USD 16.00

Blended Whisky

BALLANTINES 17 YEAR (HIGHLAND) USD 28.00
BALLANTINES 21 YEAR (HIGHLAND) USD 58.00
JOHNNIE WALKER RED LABEL
(HIGHLAND) USD 10.00
JOHNNIE WALKER BLACK LABEL
(HIGHLAND) USD 12.00
JOHNNIE WALKER GOLD LABEL (HIGHLAND)
USD 18.00
JOHNNIE WALKER PLATINUM LABEL
(HIGHLAND) USD 37.00
JOHNNIE WALKER BLUE LABEL
(HIGHLAND) USD 58.00
CHIVAS REGAL 12 YEAR OLD
(SPEYSIDE) USD 12.00
CHIVAS REGAL 18 YEAR OLD
(SPEYSIDE) USD 25.00
CHIVAS REGAL 25 YEAR OLD
(SPEYSIDE) USD 63.00
ROYAL SALUTE 21 YEAR OLD
(SPEYSIDE) USD 40.00
JOHN JAMESON (IRELAND) USD 10.00
HIBIKI HARMONY (JAPAN) USD 46.00

Single Malt

CRAGGANMORE 12 YEAR OLD
(SPEYSIDE) USD 21.00
DALWHINNIE 15 YEAR OLD
(HIGHLAND) USD 21.00
GLENKINCHIE 10 YEAR OLD
(LOWLAND) USD 21.00
BALVENIE DOUBLEWOOD 12 YEAR OLD
(SPEYSIDE) USD 28.00
GLENMORANGIE ORIGINAL 10 YEAR OLD
(HIGHLAND) USD 16.00
GLENMORANGIE LASANTA12 YEAR OLD
(HIGHLAND) USD 21.00
GLENFIDDICH 12 YEAR OLD
(SPEYSIDE) USD 12.00
THE GLENLIVET 12 YEAR OLD
(SPEYSIDE) USD 14.00
THE GLENLIVET 15 YEAR OLD
(SPEYSIDE) USD 23.00
THE GLENLIVET 18 YEAR OLD
(SPEYSIDE) USD 28.00
THE GLENLIVET 21 YEAR OLD
(SPEYSIDE) USD 58.00
THE GLENLIVET 25 YEAR OLD
(SPEYSIDE) USD 109.00
GLENFARCLAS 12 YEAR OLD
(SPEYSIDE) USD 12.00
LAGAVULIN 16 YEAR OLD
(ISLE OF ISLAY) USD 28.00
LAPHROAIG 10 YEAR OLD
(ISLE OF ISLAY) USD 14.00
OBAN 14 YEAR OLD (HIGHLAND) USD 28.00
SINGLETON 12 YEAR OLD
(HIGHLAND) USD 18.00
SINGLETON 15 YEAR OLD
(HIGHLAND) USD 23.00
SINGLETON 18 YEAR OLD
(HIGHLAND) USD 35.00
MACALLAN 12 YEAR OLD
(SPEYSIDE) USD 21.00
MACALLAN OLD FINE OAK 18 YEAR OLD
(SPEYSIDE) USD 69.00
ARBEG 10 YEAR (ISLE OF ISLAY) USD 25.00
TALISKER 18 YEAR OLD
(ISLE OF SKYE) USD 59.00
NIKKA FROM THE BARREL
(JAPAN) USD 21.00