



HANDCRAFTED COCKTAILS

Revive with an artisanal elixir from the Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

MAA BONDI USD 18.00

The bouquet
House infused jasmine tea gin,
elderflower liqueur shaken with fresh lemon
juice and homemade jasmine tea syrup.

LOA MERUN USD 18.00

Blink

Aged rum, bourbon, Galliano shaken with pineapple, orgeat and lime used with hint of bitters.

SU

ENBURUN USD 18.00

Spin

A twist of classic old fashion.
Bourbon stirred with homemade cinnamon syrup and bitters. Finished with a dash of Absinthe to spice up.

NIYANDHURU USD 18.00

Kaffir lime leaf

A delicious twist on classic Margarita. Hand harvest Olmeca Blanco, Cointreau shaken with organic kaffir lime leaf, fresh lime juice, house made lemon tea syrup and topped up with citrus air foam; Kaffir lime leaf, salt and chili flake rim.

BARAABARU USD 18.00

Bravo

The perfect combination and complex blend of vodka with Kahlua, Fernet-Branca shaken with orgeat and egg white with a touch of grated nutmeg.

CHENNAI GHAOLI USD 18.00

Dream

A light and complex mixture of freshly muddled cucumber and basil, house infused cucumber vodka with Cointreau shaken with lime juice and spice syrup.

RAILIBAS USD 18.00

Traditional Maldivian dress

Our signature presentation of rum, Cointreau mixed with fresh lime juice, house made almond syrup and topped up with Aperol; Lemon and orange peel

SCENT USD 18.00

Essence

A refreshing floral and fruity. Nolet's Silver gin, Aperol shaken with fresh lemon juice, egg white and house made mango syrup and aromatic creole bitters spray; Lemon peel and thyme

Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol.



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

MAITAI USD 14.00

Trader Vic's 1944
Captain Morgan dark rum, Bacardi white rum, orange, pineapple, 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
Olmeca Blanco tequila Blanco,
Cointreau, fresh lime juice

CAIPIRINHA USD 14.00

Alentejo in Portugal 1918 Copaiba 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 bitters

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

INNOCENT

SHAKE THE PASSION USD 10.00

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

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

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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 14.0

NONINO AMARO QUINTESSEN

(ITALY) USD 16.00

LILLET BLANC (FRANCE) USD 1:

LILLET ROSE (FRANCE) USD 12.

MOLINARI SAMBUCA (ITALY)

USD 14.00

CARPANO ANTICA FORMULA (ITALY) USD 14.00

Gin

BEEFEATER (ENGLAND) USD 7.00

BEEFEATER 24 (ENGLAND) USD 12.00

PLYMOUNTH (ENGLAND) USD 14.00

MONKEY 47 (GERMANY) USD 25.00

MONKEY 47 SLOE (GERMANY) USD 25.00

GORDON'S (SCOTLAND) USD 7.00

BOMBAY SAPPHIRE (ENGLAND) USD 9.00

THE BOTANIST (ENGLAND) USD 21.00

MARTIN MILLER'S (ENGLAND) USD 16.00

NOLET'S SILVER (NETHERLANDS)

USD 28.00

LONDON NO.1 (ENGLAND) USD 16.00

HENDRICK'S (HANDCRAFTED FROM SCOTLAND)
USD 14.00

ROKU (HANDCRAFTED FROM 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

TANQUERAY (SCOTLAND)
USD 9.00

Vodka

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

KETEL ONE (NETHERLANDS) USD 12.00

CÎROC (FRANCE) USD 14.00

BELVEDERE (POLAND) USD 14.00

GREY GOOSE (FRANCE) USD 16.00

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

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Tequila & Mezcal

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

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

DIPLOMATICO RESERVA EXCLUSIVA

(GUYANA) USD 46.00

(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 CUVEE HOMERE
(AGRICOLE RHUM FROM MARTINIQUE)
USD 52.00

MOUNT GAY ECLIPSE GOLD
(BARBADOS) USD 9.00

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

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

Calvados

SAINT VITAL CALVADOS 20 YRS. USD 18.00

Grappa

NONINO GRAPPA CHARDONNAY BIANCO
USD 16.00
NONINO GRAPPA CHARDONNAY BARRIQUE
USD 16.00

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Liqueur

KAHLUA (MEXICO) USD 9.00

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

GALLIANO (ITALY) USD 12.00

MALIBU (BARBADOS) USD 9.00

FRANGELICO (ITALY) USD 12.00

CHAMBORD (FRANCE) USD 14.00

ST GERMAIN ELDERFLOWER (FRANCE) USD 21.00

Blended Whisky

BALLANTINE'S 17 YEAR
(HIGHLAND) USD 28.00
BALLANTINE'S 21 YEAR
(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
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

JOHN JAMESON (IRELAND) USD 10.00

HIBIKI HARMONY (JAPAN) USD 46.00

SUNSET BAR

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Single Malt (Scotland)

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

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 LASANTA 12 YEAR OLD

(HIGHLAND) USD 21.00

GLENFIDDICH 12 YEAR OLD

(SPEYSIDE) USD 12.00

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

ARDBEG 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

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 flayour 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

SOFT DRINKS

COCA-COLA USD 6.00
COCA-COLA LIGHT USD 6.00
COCA-COLA ZERO USD 6.00
SPRITE USD 6.00
SCHWEPPES GINGER ALE USD 6.00
SCHWEPPES TONIC WATER USD 6.00
SCHWEPPES SODA WATER USD 6.00
FEVER TREE INDIAN TONIC WATER USD 9.00
FEVER TREE GINGER ALE 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

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Menu

SOULFUL PLATTERS

HERB BOURSIN WITH SOUR DOUGH USD 24.00

Herb and garlic creamy Boursin cheese, honey, pumpkin seed, toasted sour dough bread

Paired best with a glass of crisp Riesling

Clare Riesling, Australia Glass USD 18.00 Bottle USD 90.00

SMOKED SALMON WRAP USD 28.00

Salmon cream wrapped in Norwegian smoked salmon, rocket, salmon roe, walnuts, balsamic reduction

Best accompanied with an aromatic Pinot Gorgio with hint of lime

Santa Cristina, Pinot Grigio, Italy Glass USD 18.00 Bottle USD 90.00

BLUE CHEESE CRAB CAKES \$\text{\$\text{\$\text{\$\genty}\$}}\$ USD 28.00

Grilled lemon crab cakes, on red cabbage slaw, blue cheese dressing

Savoured with a cold citrus light bodied Chablis

1er Cru 'Vau Ligneau', Chablis Glass USD 20.00 Bottle USD 125.00

LOBSTER TACOS USD 28.00

Pan-fried lobster, red cabbage avocado slaw in a tacos shell, corn salsa

Best enjoyed with our refreshing kaffir lime Niyandhuru

Niyandhuru USD 18.00

QUESADILLAS USD 24.00

Cheesy filled tortilla wrap served with guacamole, sour cream, corn salsa with options of chicken or refried beans

Match it up with a long chilled LIIT Long Island Iced Tea USD 14.00

WAGYU SLIDERS USD 29.00

Wagyu patty, caramelized onion in mini buns

Goes well with a chilled light bodied Lager Corona USD 12.00

PANKO CRUSTED CHICKEN WINGS

USD 26.00

Fried chicken wings with curried mayo

Goes well with a chilled light bodied Lager Heineken USD 9.00

SMOKED YELLOW CHILI PRAWNS 🕯

USD 37.00

Charcoal smoked prawns, Ajipanco sauce, mint sauce, lemon

Nothing beats a sour and salty Margarita with our signature prawn dish

Margarita USD 14.00

BEEF AND PINE NUT DOLMAS

USD 24.00

Minced beef and rice cooked and wrapped in grape vine leaves marinated in olive oil

Pair it with a glass of Gin and Tonic

Nolets Silver Single USD 28.00 Bottle USD 395.00

TOMATO BASIL BRUSCHETTA

USD 24.00

Chunky tomato salsa marinated in olive oil. mozzarella and basil topped on baguette

Relished best with a tangy Bloody Mary

Bloody Mary USD 14.00

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.







Contains Nut





Menu

HEARTY PLATTERS

OCEAN PLATTER WUSD 55.00

Deep-fried calamari, prawns, reef fish, chucked oysters, pan seared scallops, hand-cut potato wedges, tartare sauce

Pair with a glass or a bottle of chilled champagne Cattier Brut Glass USD 35.00 Bottle USD 145.00

MEZZE PLATTER USD 31.00

Hummus, beetroot labneh, marinated olives, fattoush shish taouk, pita bread

Call for a single malt to compliment your mezze Macallan 18 yrs Single USD 69.00 Bottle USD 1100.00

PORK PLATTER USD 39.00

Pulled pork lettuce wrap, spicy spare ribs, currywurst, fried potato wedges

Best married with a light to medium bodied Pinot Noir with notes of red berries Babich, Pinot Noir, New Zealand Glass USD 18.00 BottleUSD 90.00

CHEESE PLATTER USD 26.00

Assortment of soft cheese, semi-hard cheese, quince paste, fresh berries

Compliment it with any of our fine wine selection from the cellar Château Talbot, St. Julien USD 445.00

Eat Well

Available in full and half size portions.

KINGFISH CEVICHE USD 26.00 Australian kingfish ceviche with herb salad and white soy and yuzu dressing

TUNA BABU-BABU USD 24.00 Seared Maldivian yellow fin tuna with seaweed salad

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 ${\it gf}$ Gluten Free



Contains Nut



Shellfish