

BEVERAGES

HOMEMADE SODAS \$8

Passion fruit & ginger soda
Blueberry & basil soda
Grapefruit & rosemary soda
Pineapple soda

SIGNATURE COCKTAILS \$18

TAMARIND PINEAPPLE MARGARITA

Olmea Blanco tequila, tamarind nectar, fresh pineapple juice, fresh lemon juice, jaggery syrup

CORAL

Lemongrass infused vodka, homemade spiced syrup, crème de cassis, fresh lemon juice, tonic water

GINGER & PASSION MULE

Passion fruit infused vodka, ginger, passion fruit, mango nectar, fresh lime juice, ginger ale, simple syrup

MARINE SPRITZ

Beefeater gin, cherry brandy, fresh lemon juice, ginger ale, simple syrup

WHITE SANGRIA

White wine, Napoleon VSOP, triple sec, fresh lemon juice, soda water

JACK SPARROW

Pineapple infused dark rum, Drambuie, fresh lemon juice, Bitter Truth orange bitters

MANGO COCOLITA

Beneva Joven mezcal, Malibu, mango nectar, coconut nectar, fresh lime juice, fresh mango, simple syrup

BERRY DELIGHT

Beefeater gin, fresh raspberries, basil leaves, fresh lime juice, simple syrup

PINGA

Cachaça 51, Galliano, guava nectar, Angostura Bitters, fresh lime juice, cinnamon syrup, soda water

JOY IN THE SEA

Lavender infused vodka, Cointreau, fresh grapefruit juice, fresh lime juice, jasmine syrup

TIPSY TURTLE

Bacardi white rum, Midori, fresh pineapple juice, fresh lime juice, simple syrup

BLACK PEARL

Beefeater gin, crème de mûre, fresh lemon juice, blackberry syrup, soda water

FISH ROE

Absolut vodka, mint, ginger, fresh lemon juice, honey, soda water, screw driver pearl jelly

CLASSIC COCKTAILS \$17

PIÑA COLADA

Bacardi white rum, cream of coconut, pineapple juice

MUDSLIDE

Absolut vodka, Bailey's, cold brew coffee, vanilla ice cream

MARGARITA CLASSIC

Olmea Blanco tequila, triple sec, fresh lime juice

DAIQUIRI CLASSIC

Bacardi white rum, fresh lime juice, Demerara syrup

FRENCH 75

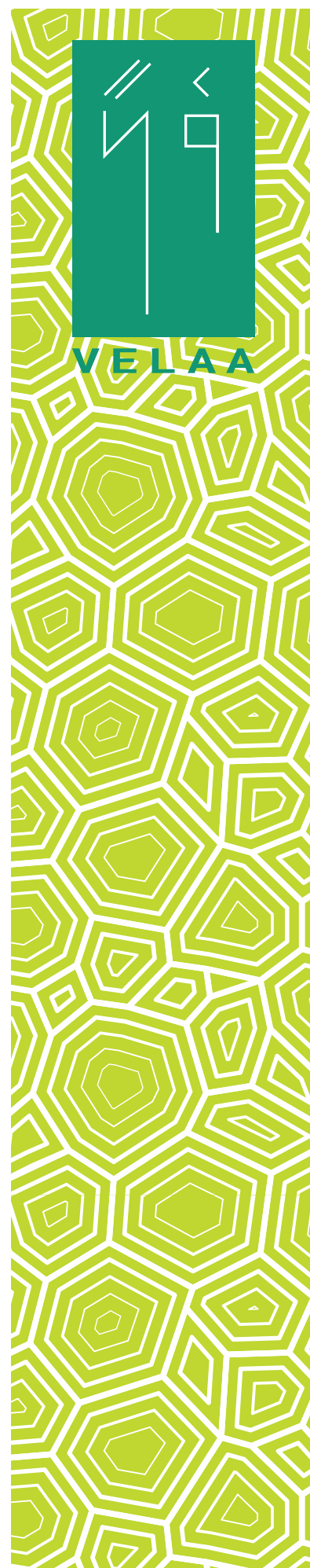
Beefeater gin, fresh lemon juice, sugar, Prosecco

GIMLET

Beefeater gin, fresh lime juice, simple syrup

LEMON DROP MARTINI

Absolut vodka, triple sec, fresh lemon juice, simple syrup



MOJITO

Bacardi white rum, mint leaves, caster sugar, soda water

MAI TAI

Bacardi Gold rum, triple sec, homemade orgeat syrup, simple syrup, fresh lime juice

S.O.T.B

Absolut vodka, peach schnapps, Chambord, fresh orange juice, cranberry juice

BEER

Tiger	\$10
Heineken	\$11
Peroni	\$11
Corona	\$12

CEYLON ICED TEA \$8

Classic
Peach
Mango
Rose & vanilla
Lemon & lime
Mixed berries

ICED COFFEE

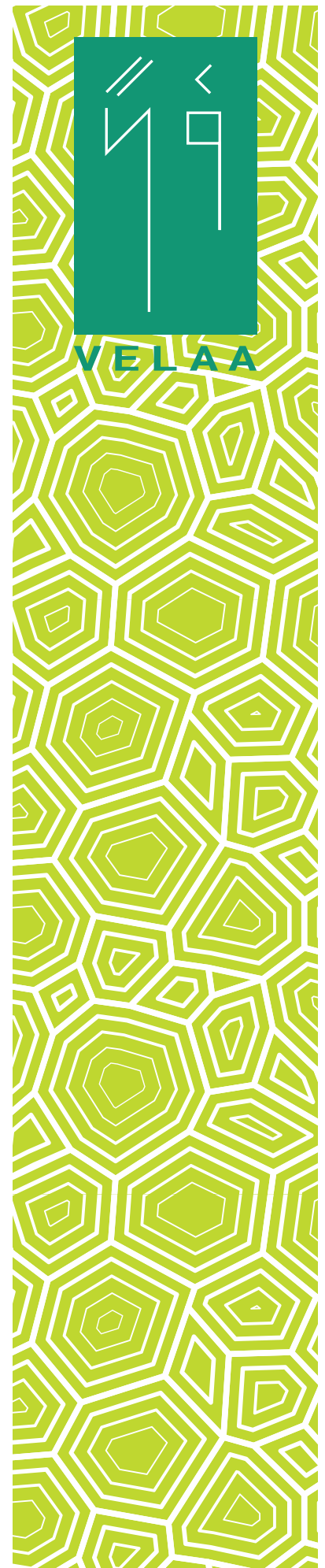
Iced coffee	\$6
Coconut iced coffee	\$8
Iced matcha latte	\$8
Mocha frappe	\$8
Affogato	\$8

BUBBLES

MONTCADI CAVA BRUT	\$12	\$55
Catalunya, Spain		
BIANCA NERA PROSECCO, SPUMANTE EXTRA DRY	\$13	\$60
Veneto, Italy		
BOTTER "DIVICI" PROSECCO EXTRA DRY ORGANIC	\$15	\$70
Veneto, Italy		
G.H. MARTEL VICTOIRE BRUT PRESTIGE	\$30	\$150
Chigny-les-roses, France		
G.H. MARTEL VICTOIRE BRUT ROSÉ	\$40	\$170
Chigny-les-roses, France		

ROSÉ

BABICH FORBIDDEN, 2018	\$16	\$70
Pinot Noir, Marlborough, New Zealand		
FORTANT ROSÉ DE PROVENCE, 2017	\$16	\$70
Grenache, Côtes De Provence, France		
CHÂTEAU D'ESCLANS WHISPERING ANGEL, 2020	\$22	\$110
Côtes De Provence, France		

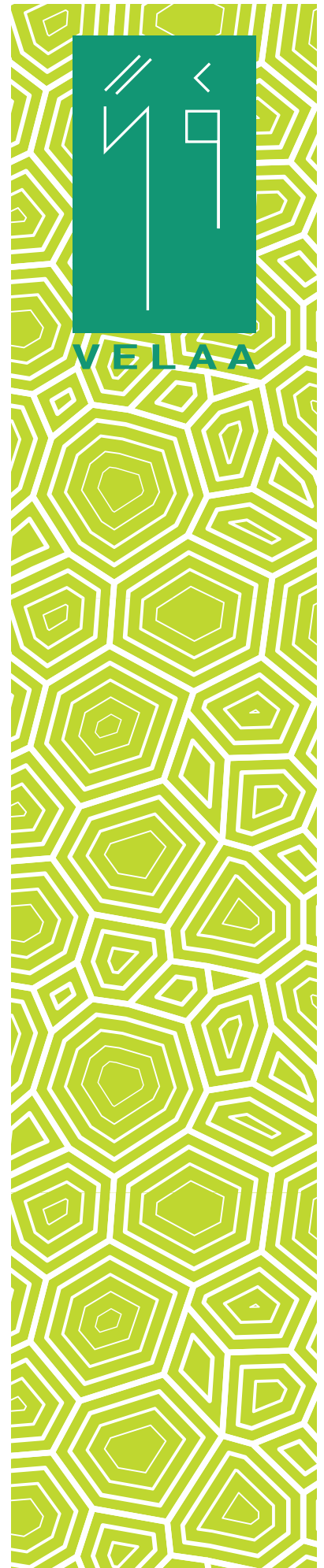


WHITE

ROTHBURY ESTATE	\$12 \$55
Sauvignon Blanc, Sémillon, Hunter Valley, Australia	
PETER MEYER, 2019	\$14 \$65
Riesling, Mosel, Germany	
VIVOLO DI SASSO, 2020	\$14 \$65
Pinot Grigio, Veneto, Italy	
BABICH FORBIDDEN, 2020	\$15 \$70
Sauvignon Blanc, Marlborough, New Zealand	
LOUIS LATOUR, 2019	\$15 \$70
Chardonnay, Mâconnais, France	
ARTHUR METZ ÉPICE PUISSANT	\$18 \$85
Gewürztraminer, Alsace, France	

RED

VIVOLO DI SASSO, 2018	\$14 \$65
Cabernet Sauvignon, Cabernet Franc, Veneto, Italy	
DOÑA PAULA, 2018	\$14 \$65
Malbec, Mendoza, Argentina	
BANFI PLACIDO CHIANTI DOCG, 2018	\$14 \$65
Sangiovese, Tuscany, Italy	
MOMMESSIN BEAUJOLAIS-VILLAGES, 2016	\$15 \$70
Gamay, Beaujolais-Villages, France	
MOMMESSIN, 2018	\$16 \$75
Pinot Noir, Bourgogne, France	
BEAULIEU VINEYARD PRESTIGE, 2017	\$16 \$75
Merlot, Napa Valley, USA	



À LA CARTE

FIRST...

FRESHLY SHUCKED SEASONAL OYSTERS (S)

Half dozen \$50
One dozen \$95
Bloody Mary, cocktail sauce, mignonette, seaweed jelly, Tabasco

MARYLAND BLUE CRAB CAKE (G) (S)

Tomato relish, mustard sprouts \$30

CHEESE NACHOS (V) (D)

Tortilla chips, melted cheddar cheese, spicy salsa, avocado \$25

SEAFOOD CEVICHE (S) (C)

Citrus quinoa salad, tiger's milk plantain crisps \$25

MIXED GARDEN SALAD (D) (A)

Butter lettuce, avocado, blue cheese, marinated tomatoes, Champagne-herb vinaigrette \$20

PULLED BEIJING DUCK (G)

Steamed mantou, pickled vegetables, truffle-hoisin sauce \$30

CORSICAN DRY-CURED HAM (P)

Herb baguette, slow baked tomatoes, baby spinach \$30

POKE BOWLS \$30

LOCAL SEARED YELLOWFIN TUNA (C) (F) (S) (G)

Masmirus mayo, moringa leaves, mango, crunchy lettuce, prawn crackers

ORGANIC BROWN RICE (F) (N) (S) (SB)

Glazed unagi, cucumber, pineapple, furikake, torched tofu, pesto, crispy salmon skin

ORGANIC QUINOA ROUGE (C) (SB) (E) (N)

Probiotic kimchi, sesame miso sauce, flax seeds, avocado, onsen egg, crispy tofu skins

FROM OUR PIZZA OVEN

Regular or gluten free

QUEEN MARGHERITA (D) (F)

Mozzarella, tomato, anchovies, green basil \$25

PROSCIUTTO E FUNGHI (D) (P)

Mozzarella, tomato, ham, champignon \$30

MALDIVIAN (E) (F) (D) (C)

Mozzarella, marinated tuna, Maldivian tomato sauce, onions, quail eggs, curry leaves \$25

LAMB & FETA MANAKISH (D)

Minced lamb, red pepper, tomato, feta, black olives \$30

AZTECS PINZA (D)

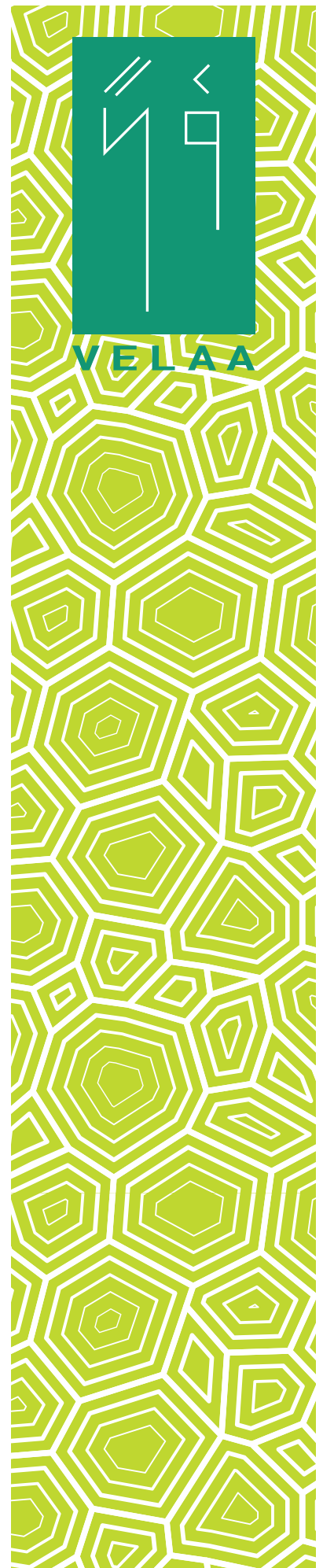
Chicken, grilled peppers, mozzarella, guacamole, sour cream, salsa fresca \$30

PEYNIRLI PIDE (D) (N)

Spinach, feta, roasted peppers, pine nuts \$30

SPICED AUBERGINE PIDE (V) (D) (N)

Minted coconut-yogurt dip, pistachio crumbles, pomegranate seeds \$30



C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - Fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Menu items and prices are subject to change without prior notice.

COMFORT

Served with a side salad of the island's Hydroponic Garden
Choice of: potato wedges or steak house fries

EDAMAME HUMMUS WRAP (N) (G) \$25
Thai mango, lettuce, almond

VELAA CLUB SANDWICH (P) (E) (D) (G) \$25
Smoked chicken, ham, free range fried egg, bacon, coleslaw

FISH TACOS (F) (D) (G) \$25
Reef fish goujons, flour tortillas, shredded lettuce, sour cream, guacamole, pico de gallo

SPIDY BURGER (S) (D) (C) (G) \$30
Togarashi spiced soft shell crab tempura, charcoal bun, gochujang mayo, daikon-cabbage kimchi

ANGUS BEEF BURGER (G) (D) (P) \$35
Truffle-brioche bun, Swiss cheese, tomato, caramelised onions, bacon, egg, mushrooms

FISH & CHIPS (A) (G) (F) \$30
Malt vinegar, tartar sauce, mushy peas, lemon wedge

GREEK CHICKEN SOUVLAKI KEBAB (G) (D) \$30
Tzatziki, warm pita

WAGYU BEEF SHISH KEBAB (D) \$40
Mint, pomegranate, bulgur salad, garlic-yogurt dip

CATCH OF THE DAY

GRILLED REEF FISH (F) (G) (D) \$50
Island's hydroponic mixed greens, sweet potato puree, salsa verde

SWEETS \$20

RED VELVET SPONGE CAKE (D) (G)
Raspberry yogurt ice cream, cream cheese frosting

ROSACE OF BLOOD ORANGE CARPACCIO (A)
Campari sorbet, orange sorbet, mixed berries, candied orange zest

CAFÉ LATTE (D) (A)
Espresso Kahlua soft jelly, salted caramel ice cream, vanilla espuma

SEASONAL FRUITS (V)
Berries

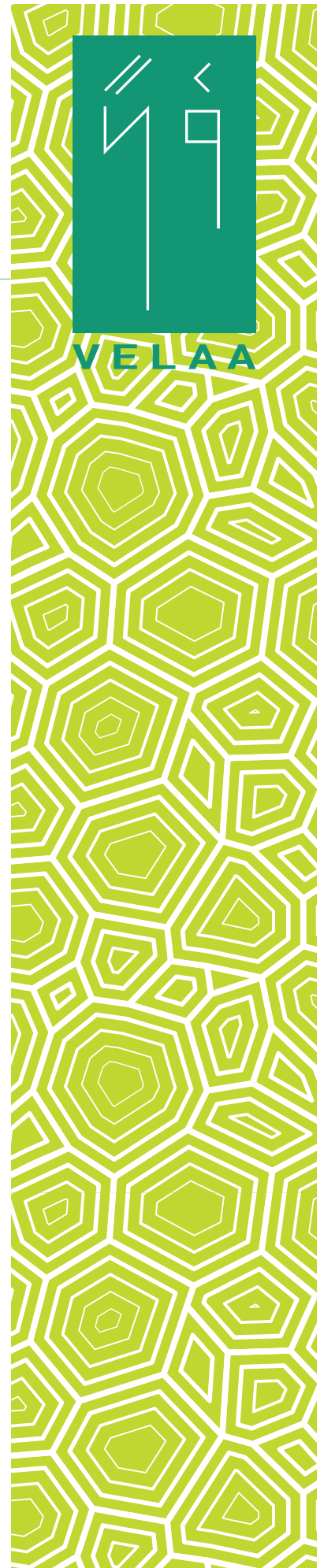
**le
Scoop**
by  MERIDIEN

Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Méridien.

GELATO
Destination-Inspired: Papaya Lime Sorbet
European Classics: Chocolate, Vanilla, Strawberry

SORBET
Lemon

1 scoop \$6, 2 scoops \$10



C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian, D - dairy, G - gluten, S - seafood, SB - soy beans, F - Fish
Please let us know if you have any allergies, special dietary needs or restrictions.

All prices are in US dollars and subject to 10% service charge and applicable taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Menu items and prices are subject to change without prior notice.