

COFFEE

Espresso	5
Doppio	7
Americano	7
Espresso lungo	7
Espresso macchiato	7
Cappuccino	7
Latte	7
Latte macchiato	7
Flat white	7
Mocaccino	7
French press	8
Matcha latte	8

SIGNATURE COFFEE

8

COLD BREW COFFEE

24-hour coffee infusion

GREEK CAPPUCINO

Espresso, simple syrup, skim milk

BEVERAGE

HAZELNUT BIANCO

Espresso, milk, hazelnut syrup

RASPBERRY ICED COFFEE

Cold brew coffee, raspberries, agave nectar, whole milk

SALTED CARAMEL FRAPPUCCINO

Espresso, caramel syrup, milk, whipped cream, salt

PUMPKIN SPICE LATTE

Espresso, pumpkin spice sauce, whole milk

SIGNATURE COFFEE COCKTAILS

18

ESPRESSO MARTINI

Absolut vodka, simple syrup, Kahlua, cold brew coffee

ZEGRONI

Coffee infused Zacapa 23, Campari, Antica Formula

LUCHA LIBRE

Don Julio Reposado tequila, Kahlua, cold brew coffee, agave syrup

TEA**7**

- Brilliant breakfast
- The original Earl Grey
- Sencha green extra special
- Moroccan mint green tea
- Pure chamomile flowers
- Rose with French vanilla
- Green tea jasmine flowers
- Pure peppermint leaves
- Ceylon cinnamon spice tea

CEYLON ICED TEA**8**

- Classic
- Peach
- Mango
- Rose & vanilla
- Lemon & lime

KOMBUCHA**12**

- Apple crisp
- Ginger & lemon
- Mango & passion
- Passion fruit
- Wildberry

HOMEMADE SODA**8**

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

BEVERAGE

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SPARKLING		VIRGIN MIMOSA "MALDIVES STYLE"						
		Non-alcoholic sparkling wine, orange, ginger & lemon kombucha, raspberry						17
KIR ROYALE		NON-ALCOHOLIC SPARKLING WINE						
Prosecco, crème de cassis	17	Non-alcoholic sparkling wine, mint						17
ROYAL CAIPIRINHA								
Prosecco, Cachaça, demerara sugar syrup, mint	18							
FRENCH 75		BUBBLE						
Prosecco, Beefeater gin, fresh lemon juice, simple syrup	17							
LIMONCELLO SPRITZ		BIANCA NERA PROSECCO, SPUMANTE EXTRA DRY						
Prosecco, Limoncello Casal d'Emilia	18	Veneto, Italy	bottle	60	glass			13
KURUMBA BELLINI		SCHWANSEE ROSÉ BRUT						
Prosecco, coconut milk, coconut water, simple syrup	18	Franken, Germany	bottle	70	glass			15
SPARKLING TANGERINE COCKTAIL		G.H. MARTEL VICTOIRE BRUT PRESTIGE						
Prosecco, Cointreau, tangerine	18	Chigny-les-Roses, France	bottle	150	glass			30
		G.H. MARTEL VICTOIRE BRUT ROSÉ						
		Chigny-les-Roses, France	bottle	170	glass			40

BEVERAGE

WINES

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ROSÉ**PETER MEYER, 2019**

Riesling, Mosel, Germany

bottle

65

glass

14

BABICH FORBIDDEN, 2018

Pinot Noir, Marlborough, New Zealand

bottle

70

glass

16

LOUIS LATOUR, 2019

Chardonnay, Mâconnais, France

bottle

70

glass

15

DOMAINES OTT "BY. OTT", 2020

Côtes De Provence, France

bottle

110

glass

22

RED**WHITE****BANFI PLACIDO CHIANTI DOCG, 2018**

Sangiovese, Tuscany, Italy

bottle

65

glass

14

BABICH FORBIDDEN, 2020

Sauvignon Blanc, Marlborough, New Zealand

bottle

70

glass

15

DOÑA PAULA, 2018

Malbec, Mendoza, Argentina

bottle

65

glass

14

VIVOLO DI SASSO, 2020

Pinot Grigio, Veneto, Italy

bottle

65

glass

14

MOMMESSIN BEAUJOLAIS-VILLAGES, 2016

Gamay, Beaujolais-Villages, France

bottle

70

glass

15

MOMMESSIN, 2018

Pinot Noir, Bourgogne, France

bottle

75

glass

16

WINES

BRUNCH		ROASTED KALE CHIPS (V, N)	
		Almond flakes, Himalayan pink salt	20
CREAMY SCRAMBLED EGGS (E, F, D, S, G)		CRYSTAL SUMMER ROLLS (C, V, D)	
Smoked salmon, caviar, tomato-basil bruschetta	25	Raw crunchy vegetables, spicy coriander-coconut yogurt dip	25
TROPICAL BREAKFAST BOWL (N, V)		FRENCH PORK & DUCK RILLETES (P, G)	
Mango, passion fruit, dragon fruit, chocolate granola, coconut shavings	20	French baguette, fig jam, assorted homemade pickles	25
SOURDOUGH TIRAMISU FRENCH TOAST (E, G, N, D, A)		NIÇOISE SALAD (F, E)	
Mascarpone, espresso, Kahlua, truffle-maple ice cream, toasted pistachio nuts	15	Maldivian yellowfin tuna, black olives, baby romaine, green beans, new potatoes boiled eggs, lemon dressing	25
PETIT BITES			
CRUDITÉ (V, C, N)			
Mixed vegetables, harissa potato chips, mint, green peas, hummus	15		
ROASTED SPICY EDAMAME (V)			
Dried cranberries, star anise	15		

BITES

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.
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SNACKS

PÂTÉ EN CROÛTE (G, A, P)

Pork, bacon, wild mushrooms, truffle, cumberland sauce 30

FRITTO MISTO BASKET (S, G, C, D)

Crispy seafood, Maldivian chili-mayo dip 30

TRUFFLE FRIES (V)

Homemade organic tomato ketchup 15

SPICY QUINOA WRAP (C, D, G, V)

Crunchy vegetables, mint, tzatziki sauce 30

SMOKED CHICKEN AND PROVOLONE TOASTIES (E, D, P, G)

Free range egg, maple-glazed bacon, parmesan truffle fries 30

WAGYU BEEF SLIDERS A LA ROSSINI (A, G, D)

Three sliders, foie gras, Madeira sauce, truffle shavings, brioche buns 30

LOX & SCHMEAR (F, D, G)

Smoked salmon, horseradish cream cheese, capers, lemon wedge, confit shallots 30

BUCKWHEAT GALLETTE (G, D, P)

Buckwheat crepe, ham, cheese 25

QUICHE LORRAINE (E, D, P, G)

Lardon, cheese custard, petit salad 25

MALAYSIAN SATE (N, C)

Beef, mutton, chicken, peanut sauce, cubed rice 30

BITES

MAINS

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CAKE COUNTER

Selection of cakes & pastries 10 per piece

APPLE TARTE TATIN (E, D, G)

Glazed apple tart, vanilla ice cream 20

AFFOGATO (E, G, D, A)

Tiramisu, vanilla ice cream, Kahlua, espresso 20

LAVA CAKE (G, E, A, D)

70% Valrhona chocolate, bergamot crème, berries, Bailey's ice cream 20

PETIT FOUR (D, E, G, N)

Caramel choux, salted caramel chocolate, coffee infused chantilly cream, financier, pâte de fruits, vanilla ganache macaron 20

SEASONAL FRUIT (V)

Berries 20

Indulge in a little frozen delight 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

le
Scoop
by LE MERIDIEN

SWEETS

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