



AN IHG® HOTEL
KANDOOMA
MALDIVES



FOOD & BEVERAGE



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KANDOOMA
MALDIVES

Terms & Conditions:

- Meal and Beverage Package pricing is per person, per day
- The Beverage Package is available for consumption daily between 11.00 am and 11.00 pm
- Packages must be booked for a minimum of 03 consecutive nights during the stay
- All guests travelling together must book the same package
- All prices are in US Dollars and subject to 10% Service Charge and 16% GST
- Children are considered between 4 – 12 years of age

MEAL PLAN

BED & BREAKFAST:

INTERNATIONAL BUFFET BREAKFAST AT KANDOOMA CAFE

Kandooma Cafe offers an elaborate selection of international breakfast buffet options. Traditional fare is complemented by an egg station, live cooking stations, a selection of fresh tropical fruit and a decadent array of pastries.

HALF BOARD:

BUFFET BREAKFAST AND DINNER AT KANDOOMA CAFE

Delight in our remarkable, daily-changing culinary menu featuring some of our best dishes and gain an insight to the difference in cooking methods and spices used around the world.

FULL BOARD:

BUFFET BREAKFAST, LUNCH AND DINNER AT KANDOOMA CAFE

Eclectic culinary delights from Asia and all over the world come together with an ever-changing menu and an interactive dining experience for breakfast, lunch and dinner .

BEVERAGES

SELECT BEVERAGES ACROSS ALL RESTAURANTS AND BARS

Quench your thirst and toast to your sun kissed holiday in paradise with our **ALL INCLUSIVE** package:

Non –Alcohol: Fiesta punchless, Sea breeze

Chilled juice: Orange, Pineapple, Apple, Tomato, Cranberry, Grapefruit, or mango

Soft drinks: Coca cola, Diet coke, Fanta orange, Sprite, Tonic water, Ginger beer, Ginger ale, Bitter lemon, Soda water

premiere mineral water: Aqua pana 750ml

Sparkling mineral water: San pellegrino - 750ml

Freshly ground coffee: Americano, Café lungo, Cappuccino, Café latte, Café decaffeinated, Espresso, Macchiato, Hot or Cold chocolate

Spirits: Vodka, Gin, Rum, Whisky, Brandy

Cocktails: Mojito, Caipirinha, Caipiroska, Sex on the beach, Classic daiquiri (frozen or regular), Mai tai, Classic margarita (frozen or regular), Piña colada, Tom Collins, Kandooma coco, Cosmopolitan, Kandooma long island ice tea, Martini

Beer & Wine: International beer, house pouring White wine, Red wine or Rose wine

ALL INCLUSIVE

DINE AROUND

Two restaurants are included in this package for the meal (buffet and a la carte)

1 Breakfast buffet, lunch buffet and dinner buffet at Kandooma café (Buffet Restaurant)

Or

Lunch or Dinner at Bokkura coffee club (a la carte) with a selected 3-course menu (any premium items from the menu will be charged USD)

The kitchen will be extra top-up USD for the day
Beverage menu both alcoholic and non-alcoholic available

The package start at 11.00 am to 11.00 pm

Beverages are served at all the bars and Restaurants (Kandooma Café, Bokkura, beach bar, sunset deck, the kitchen)

Room service and mini-bar will be chargeable

Meal timing

Breakfast 6.30 am to 10.30 am

Lunch 12.00 noon to 2.30 pm

Dinner 6.00 pm to 10.00 pm

(Children between 4—12 years of age receive a 50% discount)

		UPGRADE FROM				
		Room Only	BB	HB	FB	AI
UPGRADE TO	Bed & Breakfast	US\$ 30.00++	-	-	-	-
	Half Board	US\$ 90.00++	US\$ 60.00++	-	-	-
	Full Board	US\$ 125.00++	US\$ 95.00++	US\$ 35.00++	-	-
	All Inclusive	US\$ 195.00++	US\$165++	US\$105++	US\$70++	



APPETIZERS

Levantine Mezze	V/D/G	20
Labneh, Hummus and Moutabal, served with Pita Bread and Pickled Olive		
Nachos	C/D/V	18
Corn Tortilla Chips, Duo Cheddar, Jalapenos, Sour Cream and Guacamole		
Korean Sticky Wings	C/G	22
Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce		
Vegetable Spring Rolls	C/G/V	18
Crispy Deep Fried served with Sweet Thai Chilli Dip		
Vietnamese Crab Cake	C/D/E/G/S	22
Breaded Swimmer Crab Patties, Vegetable Pickles and Vietnamese Green Chilli Sauce		
Beef Empanadas	C/B/E/G	22
Fried Beef Turnover served with Spanish Sofrito Sauce		
Chilli Cheese Fries	C/B/D	20
Chunky Fries with Chilli Con Carne, Cheese Sauce and Sour Cream		
Deep Fried Calamari Ring	C/D/E/G/S	24
Calamari Ring, Dill, Bread Crumb, Coconut Flake, Chilli Sauce		

SOUPS

Pumpkin Soup	D/V	14
Roasted Honey Pumpkin Puree served with a Touch of Cream		
Mushroom Soup	D/V	14
Mixed Forest Mushroom Soup Drizzled with Truffle Oil		
Garudhiya	C/S	16
Maldivian Spicy Clear Fish Soup		
Tom Yum		
Herby Hot and Sour Soup served with:		
Chicken	C/S	18
River Prawn	C/S	22

SALADS

Tuna Niçoise	E/S	24
Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives		
Bocconcini Caprese	D/V	22
Baby Mozzarella, Heirloom Tomatoes and Basil		
Laotian Yum Talay	C/S	25
Mixed Seafood Salad with Spicy Asian Dressing		
Greek Salad	D/V	22
Crunchy Cucumbers, Tomatoes, Peppers, Olives and Feta Cheese		
Garden Salad	G/V	18
Mixed mesclun with Light Soya House Dressing		
Fattoush	G/V	20
Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate Lemon Juice and Sumac		
Caesar Salad	D/E/G/S	22
Romaine Leaf Tossed with Creamy Anchovies Dressing, Croutons and Parmesan Shaving Additional Accompaniments		
Smoked Chicken	D/E/G/S	24
Smoked Salmon	D/E/G/S	26

SANDWICHES & BURGERS

Wagyu Beef Burger	B/D/E/G/P	28
Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg (Turkey bacon available upon request)		
Fish Roll	D/G/S	26
Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun		
Club Sandwich	D/E/G/P	25
Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce (Turkey bacon available upon request)		
Tuna & Cheese Wrap	D/E/G/S	22
Tuna Salad, Lettuce, Tomato, and Cheddar Cheese		
Greek Gyro Chicken Sandwich	D/G	24
Grilled Chicken, Tzatziki Sauce, Crisp Lettuce		
Sloppy Joe	B/G	24
Sloppy Beef Stew in between Buns		

All Sandwiches & Burgers served with Side Salad and Chunky Fries

PIZZA OVEN

Chicken Tandoori	C/D/G	27
Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese		
Queen Margherita	D/G	24
Green Basil, Tomato, Mozzarella Cheese		
Prosciutto E Rucola	D/G/P	30
Tomato, Mozzarella Cheese, Parma Ham, Arugula		
Pepperoni	D/G/P	28
Pork Pepperoni, Onion, Basil, Mozzarella Cheese		
Frutti Di Mare	D/G/S	30
Onion, Shrimps, Squid, Mussels, Smoked Salmon, Mozzarella		
Create Your Own Pizza		22
Choice of Crust Bokkuraa Or Gluten Free Choice of Topping (charges per Topping)		
Mushrooms, Zucchini, Bell Peppers, Onions, Olive		2
Anchovies, Smoked Salmon, Smoked Ham, Pepperoni, Chicken		4

"Allow us to fulfil your every need, wants and desires- simply let us know of any special requirements, allergies and so on and we will happily enhance your dining experience"

All prices will be subject to 10% service charge and the total amount will be subject to 16% TGST

PASTA

Spaghetti, Penne, Linguine or Fettuccine Pasta		
(Gluten Free Spaghetti Available Upon Request)		
Choice of Sauce		
Aglio Olio - Extra Virgin Olive Oil, Garlic and Chilli	C/D/G/V	26
Bolognese - Stewed Beef, Tomato	B/D/G	26
Pomodoro - Tomato Based a La "Siciliana"	D/G/V	26
Arrabbiata - Spicy Tomato	C/D/G/V	26
Alfredo - Creamy Cheese	D/G/V	26
Linguine Marinara	D/G/S	30
Linguine with Prawn, Calamari and Mussels		
Oven Baked Lasagna	B/D/G	28
Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel		

MAINS

Chicken Schnitzel	E/G	28
Breaded Chicken Breast		
Aussie Pie Floater	B/G	28
Homemade Beef Pie, Mashed Pea and Buttery Potato		
Banger and Mash	B/D	28
Fresh Beef Sausage, Onion Gravy and Mash Potato		
Fish and Chips	E/G/S	28
Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce		
Steak Fries	B	38
Angus Entrecôte Steak with Black Pepper Sauce and Chunky Fries		
Fisherman's Dhoni Platter for 2	E/D/S	82
Tuna, Prawn, Calamari, Mussels, Local Lobster and Fried Rice		

ASIAN BOWLS

Nasi Gorengs	C/E/G/S	28
Indonesian Wok Fried Rice with Seafood Chilli Sambal, Fried Egg and Cracker		
Pad Thai		
Thai Stir Fried Rice Noodles with Egg, Bean Curd and Bean Sprouts Choice of		
Chicken	C/E/G/S	28
Seafood	C/E/G/S	30
Pepper Steak	B/G	28
Wok Tossed Succulent Beef Tenderloin and Mixed Peppers served with Jasmine Rice		
Vietnamese Lemongrass Chicken	C/S	27
Wok Fried Chicken and Aromatic Lemongrass served with Jasmine Rice		

CURRIES

Chicken Tikka Masala	C/D/G	26
Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati		
Prawns Curry	C/G/S	32
Tiger Prawn, Tomatoes, Chilies, Spices, served with Chapatti and Basmati		
Dhal Tadka	C/G/V	16
Split Mung Bean Curry, Tomatoes, Chilies, Spices, served with Chapatti and Basmati		
Rogan Gosh	C/G	29
Kashmiri Style Slow Cooked Lamb, Aromatic Spices, served with Chapatti and Basmati		
Kadai Paneer	C/D/G/V	24
Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati		
Green Curry Chicken	C/S	26
Herby Thai Green Curry, Coconut, Chicken and Eggplant, served with Steamed Rice		
Mas Riha	C/G/S	26
Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice		

SIDE ORDER

Steamed Fragrant Rice	V	5
Side Garden Salad	G/V	6
Chunky Fries (150gm)	V	8
Vegetable in Oyster Sauce	S/G	12
Steamed Broccoli	G/V	12
"Chinese" Egg Foo Young	E/G	8

Baked Cheesecake	E/D/G	15
Tiramisu	E/D/G	15
Fancy Brownies	E/D/G	15
Mango Pana Cotta	D	15
Tropical Fresh Fruit	V	15
Gelato one scoop	E/D	6

Ingredients Legend

A: Alcohol B: Beef C: Chilli D: Dairy E: Egg
G: Gluten N: Nuts P: Pork S: Seafood V: Vegetarian

Bokkura Coffee Club is open Every Day from 11.00 am to 10.30 pm

OUR PASTAS

GREEN PARADE

STAY COMFORT

OUR HOT STONE

DESSERTS

Drinks



classic mocktails | 15

kandooma tropical

banana, mango, pineapple and orange

mangotastic

mango puree, mango juice, milk and yogurt

bananarama

ripe banana, vanilla ice cream and natural yogurt

strawberry craze

fresh strawberries topped off with mango juice and lime juice

virgin piña colada

pineapple juice, banana and coconut

tropical five fruit smoothie

banana, strawberry, mango, pineapple and orange juice

white cow

classic vanilla milkshake made with vanilla ice cream and milk

brown cow

old fashioned chocolate milkshake made with dark chocolate ice cream and milk

strawberry milkshake

strawberry ice cream, milk and strawberries

other

fiesta punchless | 13

a long-standing favourite and arguably one of the most famous non-alcoholic drinks, made with cranberry juice, orange juice, lemon juice and ginger ale

sea breeze | 13

a refreshing drink with a long history at Kandooma and inspiration from the ocean, this drink is made with fresh strawberries, lime and mango

freshly squeezed fruit juice | 7

traditional fresh coconut juice from young coconut, orange, apple, pineapple, watermelon, lime, or lime soda

chilled juice | 5

orange, pineapple, apple, tomato, cranberry, grapefruit, or mango

soft drinks | 5

coca cola, diet coke, fanta orange, sprite, tonic water, ginger beer, ginger ale, bitter lemon, soda water

red bull | 7

premiere mineral water | 8

still - 750ml or aqua pana

sparkling | 8

san pellegrino - 750ml

freshly ground coffee | 5

americano, café lungo, cappuccino, café latte, café decaffeinates, espresso, macchiato, hot or cold chocolate

liqueur coffees | 10

french, italian, spanish, irish, or mexican coffee

milk | 5

full cream, skimmed, soya or yoghurt

loose leaf teas | 5

english breakfast, earl grey, sencha green, jasmine green tea, pure peppermint leaves, camomile flower, homemade ginger tea and oolong tea



all day classics | 17

mojito

white rum, lime, mint, brown sugar, topped with soda

caipirinha

cachaca, lime and brown sugar

caipiroska

vodka, lime and brown sugar

sex on the beach

vodka, peach schnapps, cranberry juice and grapefruit juice

classic daiquiri (frozen or regular)

white rum, triple sec, lime juice

mai tai

white rum, dark rum, orange curacao, lime juice, pineapple juice and grenadine syrup

classic margarita (frozen or regular)

tequila, triple sec and lime juice

piña colada

bacardi white rum, malibu, coconut cream and pineapple juice

tom collins

gin, lime juice, angostura bitter, soda

kandooma coco

bacardi white rum, midori melon liqueur and orange juice

cosmopolitan

vodka, cointreau, cranberry, lime

kandooma long island ice tea

vodka, gin, rum, tequila, triple sec, lime juice, coke

martini

gin or vodka, dry vermouth

sparkling cocktails | 18

bellini

peach schnapps, sparkling wine

kir royale

crème de cassis, sparkling wine

mimosa

orange juice, sparkling wine

pick me up pitchers | 49

spiked and spiced

apples as anti-oxidants, cinammon for lowering cholesterol, lemon juice for vitamin c and improved concentration, this is a great pick-me-up pitcher with sparkling wine and amaretto

herbal breeze

introduced from india to england in the early 17th century, this punch is made with lime, lemon, strawberries, oranges, vodka, sweet vermouth, sprite and ginger ale

the classic sangria

of all the delicious and traditional sangria recipes we've collected over the years, this is our favourite. sangria, meaning *bloodletting*, is a punch made with red wine and various fruits typical of Spain and Portugal and drank during warm summers

beer

draught beer | 7 per glass

lion lager - lion brewery (ceylon) plc is home to the legendary lion beer. birthed and conceptualised on traditional brewing recipes and techniques since 1860, golden roasted malt in colour with a hint of fruit and caramel flavouring, this beer is slightly sweet with less hop notes

carlsberg - founded by j.c. jacobsen in 1847, this beer is made with a balanced blend of grains and gentle cold filtration and has a light and mild taste.

beer towers - lion or carlsberg

medium tower 1.5 ltr (5+ glasses) | 26

large tower 3 ltr (10+ glasses) | 49

imported beers

tiger singapore | 8

heineken netherlands | 8

carlsberg denmark | 8

lion lager sri lanka | 8

kingfisher india | 8

singha thailand | 8

corona mexico | 11



or a bit more bite | glass / bottle

aperitif - vermouth - bitter - anise | 9 / 140

campari, dubonnet, pernod, ricard, martini dry, martini bianco, martini rosso, cinzano dry, cinzano rosso, cinzano bianco, pimms no. 1

rum

bacardi carta blanca | 9 / 140
bacardi gold | 10 / 150
havana club | 11 / 160
captain morgan dark rum | 9 / 140

cachaca

sagatiba | 9 / 140

gin

gordon's | 9 / 140
bombay sapphire | 11 / 160
tanqueray | 12 / 180

vodka

stolichnaya | 9 / 130
absolut blue | 10 / 150
absolut citron or vanilla | 10 / 150
skyy | 10 / 150
42 below regular or manuka honey | 11 / 160
grey goose regular or grey goose orange | 12 / 180

tequila

jose cuervo silver | 9 / 140
jose cuervo gold | 10 / 150

cognac

remy martin vsop | 17 / 330
martell vsop | 17 / 330
hennessy vsop | 17 / 330

port & sherry

sandeman ruby, sandeman tawny, harveys bristol cream, tio pepe | 10 / 150

whisky

canadian mist | 9 / 140
john jameson | 9 / 150
jim beam | 9 / 140
jack daniels | 10 / 150
wild turkey | 12 / 180

single malt scotch whisky

glenfiddich 12 years old | 12 / 180
talisker 10 years old | 12 / 180
glenmorangie 10 years old | 13 / 220

blended scotch whisky

cutty sark | 9 / 140
johnnie walker red label | 9 / 140
chivas regal 12 years old | 12 / 180
johnnie walker black label | 12 / 180

grappa & schnapps

grappa alexander | 10 / 150
archers peach schnapps | 10 / 150

liqueurs | 9 / 150

amaretto | baileys | dom benedictine | cointreau | drambuie | galliano | kahlua, malibu | tia marie | southern comfort | limoncello | crème de menthe | cherry brandy | midori melon | blue curacao | crème de cacao white | crème de cassis | apricot brandy | crème de banana | anisette liqueur | sambuca | triple sec | grand marnier | frangelico

specialty cognac & scotch whisky

*exclude for stay indulgent package

dimple 15 years old | 20 / 250
remy martin xo | 30 / 600
chivas regal 18 years old | 30 / 280
johnnie walker blue label | 35 / 550

tobacco

**Not included in Stay Indulgent Package.*

shisha | 19

shisha is a mixture of tobacco and treacle, honey or sugar, and distilled water with fruit flavours; shisha tobacco is very light and flavourful with a wonderful fruity aroma.

available in flavours: apple, double apple, strawberry, rose, mint or banana

cigarettes | 22

marlboro red, marlboro light, camel filters, camel light

Wine List



piccolo ¼ size 187 ml

bottega gold prosecco, sparkling, italy	200 ml	\$ 21
dry white, longchamps vin de france blanc, france	187 ml	\$ 18
sauvignon blanc-chardonnay, vina maipo, chile	187 ml	\$ 18
chardonnay, frontera - concha y toro, chile	187 ml	\$ 18
blanco viura, castillo de albai, spain	187 ml	\$ 18
cabernet sauvignon, frontera - concha y toro, chile	187 ml	\$ 18
tempranillo, castillo de albai, spain	187 ml	\$ 18
tempranillo, rosso, garnacha, spain	187 ml	\$ 18
rose, white zinfandel, gallo family vineyards, usa	187 ml	\$ 18
rose, tempranillo, rosso, spain	187 ml	\$ 18

split ½ size 375 ml

sparkling

sparkling cava, jaume serra cristalino cava brut, spain	375 ml	\$ 40
prosecco, la montelliana prosecco di treviso doc, italy	375 ml	\$ 41
champagne, tattering brut, france	375 ml	\$ 66

white & rose

pinot grigio, santa margherita valdadige, italy	375 ml	\$ 40
chardonnay, casillero del diablo chardonnay, chile	375 ml	\$ 41
sauvignon blanc, sileni 'cellar selection', new zealand	375 ml	\$ 43
rose, figuere signature magali cotes de prov, france	375 ml	\$ 49

red

cabernet sauvignon, errazuriz, chile	375 ml	\$ 41
pinot noir, sileni 'the plateau', new zealand	375 ml	\$ 47

sweet

late harvest, chenin blanc, sula vineyards, india	375 ml	\$ 36
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full size 750 ml

sparkling

sparkling cava, jaume serra cristalino cava brut, spain	750 ml	\$ 52
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white & rose

sauvignon blanc, wishbone, new zealand	750 ml	\$ 69
chardonnay blend-marsanne-viognier, signos de oreign, chile	750 ml	\$ 89
sauvignon blanc, southern right, south africa	750 ml	\$ 89
rose, ferbras, shiraz rose, france	750 ml	\$ 52

red

pinot noir, wishbone, new zealand	750 ml	\$ 69
cabernet sauvignon, william hill, usa	750 ml	\$ 89
shiraz, chateau tanunda, grand barossa, australia	750 ml	\$ 89

In Villa Dining

For inquiries or to place your order, please dial '3'.

continental breakfast delight | 28.00 D/E/G

Viennoiserie Basket,
Fresh Fruits Plate and Cereal
served with Chilled Juices (Orange / Apple / Cranberry)

american breakfast delight | 38.00 D/E/G/P

Viennoiserie Basket
(Served with butter, marmalade, honey, and strawberry)
choice of fruit juice

orange, watermelon, pineapple, or apple

choice of cereal | g

Cornflakes or All Brans (served with hot or cold milk with honey)

2x farm eggs | d / g / p

hard or soft boiled, scrambled, poached, fried regular or egg white omelets with your choice of fillings: *turkey ham, cheese, tomato, onion, mushroom, spring onion or chili*

accompanied by bacon, pork or chicken sausage and with grilled herby tomato, baked beans, sautéed mushrooms, and hashed brown potato

Healthy Breakfast D/G | 30.00

Oatmeal Porridge or Bircher Muesli, Fruit Yogurt and Fresh Fruits Plate
served with Fresh Squeezed Orange or Watermelon

oatmeal porridge | 15.00

(served with honey, assorted nuts, and dried fruits)

Bircher Muesli D/G | 15.00

choice of pineapple, banana, or pear compotes

Berries Compote D/G/N | 15.00

Stewed Berries served layer with Natural Yogurt and Crunchy Granola

Fruit Yogurt D | 15.00

Natural Yogurt served with Fresh Fruits Salad and Honey

Bread Basket (4 Slices) D/G | 12.00

Choice of Whole Meal or White Toast, Sliced Baguette, Multigrain or Farmer Loaf served with Butter (Salted / Unsalted), Choice of Nutella, Marmalade or Strawberry Jam

Viennoiserie Basket (4pcs) D/E/G | 15.00

Choices of Muffin, Pain Au Chocolat, Croissant or Danishes of the Day

Cereal D/G | 12.00

Cornflakes or All Brans served with Hot or Cold Milk

Island breakfast delight | 30.00

C/G/S

Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice,
Berries Compote with Yogurt served with Chilled Juices (Orange / Apple / Cranberry)

other

2x farm fresh eggs E/P | 26.00

Boiled, Scrambled, Poached or Fried served with Bacon or Ham, Sausage, Tomato, Baked Bean, Sautéed Mushrooms and Potatoes (Turkey bacon available upon request)

3x Egg Omelet E/P | 28.00

Fluffy Egg (Regular / Egg White) Filled with Choice of Turkey Ham, Cheese, Tomato, Onion, Mushroom, Spring Onion or Cilantro, served with Bacon or Ham, Sausage, Tomato, Baked Bean, Sautéed Mushrooms and Potatoes (Turkey bacon available upon request)

Egg Benedict E/G/P | 26.00

Soft Poached, Shaved Ham and Toasted English Muffin served with Side Salad

Griddle Cakes E/G | 18.00

Choice of Pancakes, Waffle or French Toast served with Butter, Peanut Butter, Maple Syrup, Nutella and Blueberry Preserves

Cheese Plate D/G/N | 26.00

Choice of Brie, Emmental, Cheddar or Mixed served with Crackers, Dried Fruits, Grapes, Nuts and Crudités

Charcutiers Plate G/P | 26.00

Choice of Gammon Ham, Mortadella, Salami or Mixed served Sliced Baguette, Pickles, Olives and Whole Grain Mustard

Congee E | 22.00

Light Plain Rice Porridge served with Pickles, Fermented Bean Curd and Foo Yung Style Egg Omelet

Hummus Ful G | 18.00

Stewed Fava Bean Topped Chickpea Puree, served with Pita Bread

Mas Riha C/G/S | 26.00

Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice

Paratha C/D/G/V | 24.00

Indian Flatbread served with Kadai Paneer, Mango Chutney and Raita

Island Papaya with Lime | 14.00

Refreshing Watermelon with Feta Crumb D | 14.00

Pineapple with Spicy Chilli Salt C | 14.00

Fresh Fruits Plate | 14.00

A: Alcohol | B: Beef | C: Chili | D: Dairy | E: Egg | G: Gluten | N: Nuts | P: Pork | S: Seafood | V: Vegetarian |

Please inform a member of staff before dining if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

All prices are in US\$ and are subject to 10% Service Charge and 16% GST.

appetizers

Sticky Wings C/G/ | 23.00
Korean style Deep Fried Chicken Wings with Sticky Gochujang Sauce

Vegetable Spring Rolls C/G/V | 19.00
Crispy Deep Fried served with Sweet Thai Chilli Dip

Crab Cake C/D/E/G/S | 23.00
Breaded Swimmer Crab Patties, Vegetable Pickles and Vietnamese Green Chilli Sauce

Beef Empanadas C/B/E/G | 23.00
Fried Beef Turnover served with Spanish Sofrito Sauce

soup

Mushroom Soup D/V | 15.00
Mixed Forest Mushroom Soup Drizzled with Truffle Oil

Garudhiya C/S | 17.00
Maldivian Spicy Clear Fish Soup

salad

Tuna Niçoise E/S | 25.00
Rare Seared Yellow Fin, Potatoes, Green Beans, Tomatoes and Olives

Bocconcini Caprese D/V | 23.00
Baby Mozzarella, Heirloom Tomatoes and Basil

Fattoush G/V | 21.00

Crispy Toasted Pitas Chips with Romaine Lettuce, Cucumber, Tomato, Pomegranate
Lemon Juice and Sumac

Caesar Salad D/E/G/S | 24.00
Romaine Leaf Tossed with Creamy Anchovies Dressing, Croutons and Parmesan Shaving

sandwiches and burgers

Wagyu Beef Burger B/D/E/G/P | 29.00
Wagyu Beef Patty, Bacon, Cheddar, and Fried Egg, served with Side Salad and Chunky Fries
(Turkey bacon available upon request)

Fish Roll D/G/S | 27.00
Deep Fried Fish Cutlet, Tartare Sauce and Milk Bun, served with Side Salad and Chunky Fries

BCC Club Sandwich D/E/G/P | 26.00

Triple Deck Sandwich with Bacon, Smoked Chicken, Egg, Tomato and Lettuce, served with Side Salad and Chunky Fries
(Turkey bacon available upon request)

Tuna & Cheese Wrap D/E/G/S | 23.00

Tuna Salad, Lettuce, Tomato, and Cheddar Cheese, served with Side Salad and Chunky Fries

Greek Gyro Chicken Sandwich D/G | 24.00
Grilled Chicken, Tzatziki Sauce, Crisp Lettuce, served with Side Salad and Chunky Fries

pizza

Chicken Tandoori C/D/G | 28.00
Masala Roasted Chicken, Tomato, Onion, Mozzarella Cheese

Queen Margherita D/G | 25.00
Green Basil, Tomato, Mozzarella Cheese

Pepperoni D/G/P | 29.00
Pork Pepperoni, Onion, Basil, Mozzarella Cheese

Frutti Di Mare D/G/S | 31.00
Onion, Shrimps, Squid, Mussels, Smoked Salmon, Mozzarella

A: Alcohol | **B:** Beef | **C:** Chili | **D:** Dairy | **E:** Egg | **G:** Gluten | **N:** Nuts | **P:** Pork | **S:** Seafood | **V:** Vegetarian |

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All prices are in US\$ and are subject to 10% Service Charge and 16% GST.

mains

Spaghetti, Penne, Linguine or Fettuccine Pasta
(Gluten Free Spaghetti Available Upon Request)

Choice of Sauce

Aglio Olio C/D/G/V | 27.00
Extra Virgin Olive Oil, Garlic and Chilli

Bolognese B/D/G | 27.00
Stewed Beef, Tomato

Pomodoro D/G/V | 27.00
Tomato Based a La "Siciliana"

Arrabbiata C/D/G/V | 27.00
Spicy Tomato

Alfredo D/G/V | 27.00
Creamy Cheese

Oven Baked Lasagna B/D/G | 29.00
Cheese Loaded Homemade Paste Layered with Meat Sauce and Béchamel

Chicken Schnitzel E/G | 29.00
Breaded Chicken Breast

Aussie Pie Floater B/G | 29.00
Homemade Beef Pie, Mashed Pea and Buttery Potato

Fish and Chips E/G/S | 29.00

Batter Fried Fish Fillet, Chunky Fries, Malt Vinegar and Tartar Sauce

Steak Fries B | 38.00
Angus Entrecôte Steak with Black Pepper Sauce and Chunky Fries

Pepper Steak B/G | 29.00
Wok Tossed Succulent Beef Tenderloin and Mixed Peppers served with Jasmine Rice

asian kitchen

Vietnamese Lemongrass Chicken B/G | 28.00
Wok Fried Chicken and Aromatic Lemongrass served with Jasmine Rice

Pad Thai Seafood C/E/G/S | 30.00
Thai Stir Fried Rice Noodles with Egg, Bean Curd, Bean Sprouts and Seafood

Chicken Tikka Masala C/D/G | 27.00
Tandoori Roasted Chicken in Creamy Tomato Gravy, served with Chapatti and Basmati

Dhal Tadka C/G/V | 17.00
Split Mung Bean Curry, Tomatoes, Chilies, Spices, served with Chapatti and Basmati

Kadai Paneer C/D/G/V | 25.00
Indian Cottage Cheese, Kadai Masala Tomato Gravy, served with Chapatti and Basmati

Mas Riha C/G/S | 27.00
Maldivian Fish Curry served with Tuna Coconut Salad, Local Flatbread and Rice

sides

Steamed Fragrant Rice V | 5.00
Side Garden Salad G/V | 6.00
Chunky Fries (150gm) V | 8.00
Vegetable in Oyster Sauce S/G | 12.00
Steamed Broccoli G/V | 12.00

desserts

Baked Cheesecake E/D/G | 16.00

Banana Chocolate Brownies E/D/G | 16.00

Tropical Fresh Fruit V | 16.00

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Drinks

classic mocktails | 15.00

kandooma tropical

banana, mango, pineapple and orange

mangotastic

mango puree, mango juice, milk and yogurt

bananarama

ripe banana, vanilla ice cream and natural yogurt

strawberry craze

fresh strawberries topped off with mango juice and lime juice

virgin piña colada

pineapple juice, banana and coconut

tropical five fruit smoothie

banana, strawberry, mango, pineapple and orange juice

white cow

classic vanilla milkshake made with vanilla ice cream and milk

brown cow

old fashioned chocolate milkshake made with dark chocolate ice cream and milk

strawberry milkshake

strawberry ice cream, milk and strawberries

imported beer

tiger *singapore* | 8.00

heineken *netherlands* | 8.00

Carlsberg *denmark* | 8.00

lion lager *sri lanka* | 8.00

corona *mexico* | 11.00

other

fiesta punchless | 13.00

a long-standing favourite and arguably one of the most famous

non-alcoholic drinks, made with cranberry juice, orange juice, lemon juice and ginger ale

sea breeze | 13.00

a refreshing drink with a long history at Kandooma and inspiration from the ocean, this drink is made with fresh strawberries, lime and mango

freshly squeezed fruit juice | 7.00

traditional fresh coconut juice from young coconut, orange, apple, pineapple, watermelon, lime, or lime soda

chilled juice | 6.00

orange, pineapple, apple, tomato, cranberry, grapefruit, or mango

soft drinks | 6.00

coca cola, diet coke, fanta orange, sprite, tonic water, ginger beer, ginger ale, bitter lemon, soda water

red bull | 9.00

premiere mineral water

aqua pana 750ml | 8.00

aqua pana 1000ml | 10.00

sparkling water | 8.00

san pellegrino - 750ml

freshly ground coffee | 6.00

americano, café lungo, cappuccino, café latte, café decaffeinates, espresso, macchiato, hot chocolate, or cold chocolate

liqueur coffees | 10.00

french coffee, italian coffee, spanish coffee, irish coffee, mexican coffee

milk | 6.00

full cream, skimmed, soya or yogurt

loose leaf teas | 6.00

english breakfast, earl grey, sencha green, jasmine green

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Wines

piccolo ¼ size 187 ml

bottega gold prosecco, sparkling, italy	200 ml	\$ 21.00
dry white, longchamps vin de france blanc, france	187 ml	\$ 18.00
blanco viura, castillo de albai, spain	187 ml	\$ 18.00
cabernet sauvignon, frontera - concha y toro, chile	187 ml	\$ 18.00
tempranillo, castillo de albai, spain	187 ml	\$ 18.00
tempranillo, rosso, garnacha, spain	187 ml	\$ 18.00
rose, white zinfandel, gallo family vineyards, usa	187 ml	\$ 18.00
rose, tempranillo, rosso, spain	187 ml	\$ 18.00

split ½ size 375 ml

sparkling

sparkling cava, jaume serra cristalino cava brut, spain	375 ml	\$ 40.00
prosecco, la montelliana prosecco di treviso doc, italy	375 ml	\$ 41.00
champagne, tattering brut, france	375 ml	\$ 66.00

white & rose

pinot grigio, santa margherita valdadige, italy	375 ml	\$ 40.00
chardonnay, casillero del diablo chardonnay, chile	375 ml	\$ 41.00
sauvignon blanc, sileni 'cellar selection', new zealand	375 ml	\$ 43.00
rose, figuere signature magali cotes de prov, france	375 ml	\$ 49.00

red

cabernet sauvignon, errazuriz, chile	375 ml	\$ 41.00
pinot noir, sileni 'the plateau', new zealand	375 ml	\$ 47.00

sweet

late harvest, chenin blanc, sula vineyards, india	375 ml	\$ 36.00
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full size 750 ml

sparkling

sparkling cava, jaume serra cristalino cava brut, spain	750 ml	\$ 52.00
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white & rose

sauvignon blanc, wishbone, new zealand	750 ml	\$ 69.00
chardonnay blend-marsanne-viognier, signos de origen, chile	750 ml	\$ 89.00
sauvignon blanc, southern right, south africa	750 ml	\$ 89.00
rose, ferbras, shiraz rose, france	750 ml	\$ 52.00

red

pinot noir, wishbone, new zealand	750 ml	\$ 69.00
cabernet sauvignon, william hill, usa	750 ml	\$ 89.00
shiraz, chateau tanunda, grand barossa, australia	750 ml	\$ 89.00

The Kandooma Cellar

champagne brut

piper heidsieck		france	\$ 120	1186
taittinger, reims, brut reserve		france	\$ 120	1160
moët & chandon, impérial		france	\$ 130	1183
bollinger		france	\$ 160	1143
dom pérignon	2003	france	\$ 380	1153
krug, grande cuvée		france	\$ 430	1120
louis roederer, cristal	2004	france	\$ 470	1131

champagne rosé

taittinger, prestige rosé		france	\$ 150	1161
moët & chandon, imperial rosé		france	\$ 160	1152

sparkling wine

don luciano charmat pink moscato castile - la mancha		spain	\$ 45	1188
jaume serra cava catalonia		spain	\$ 52	1181
montelliana prosecco doc, treviso		italy	\$ 53	1187
jannz cuvée brut tasmania		australia	\$ 123	1184



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rose wine

fantail pinotage morgenhof estate, stellenbosch	2016	south africa	\$ 40	3404
remy ferbras reserve shiraz	2016	france	\$ 52	3610
bardolino chiacetto cavalchina	2016	italy	\$ 45	3405
m de minuty rose chateay minuty,	2016	france	\$ 49	3001
minuty prestige rose chateay minuty,	2017	france	\$ 69	3403
whispering angel chateau d" esclans	2016	france	\$ 74	3406
minuty 281 chateay minuty	2017	france	\$ 152	3910

chardonnay & riesling

trivento reserve, mendoza	2016	argentina	\$ 59	2278
stonefish chardonnay, margaret river	2017	australia	\$ 49	2693
signos de origen emiliana	2017	chile	\$ 84	2802
montagny 1er cru domaine chanson	2016	france	\$ 99	2102
blain gagnard chassagne Montrachet, burgundy	2008	france	\$ 110	2153
stella bella chardonnay, margaret river	2011	australia	\$ 110	2630
domaine faiveley mercury	2016	france	\$ 111	2103
amelia chardonnay, central valley	2016	chile	\$ 114	2965
brokenwood chardonnay	2016	australia	\$ 129	2765
domaine faiveley rully		france	\$ 134	2151
feltom road riesling	2017	new zealand	\$ 174	2740



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sauvignon blanc & chenin blanc

kleine zalze chenin blanc, stellenbosch	2017	south africa	\$ 59	2781
reyneke organic white, stellenbosch	2017	south africa	\$ 54	2950
la chablisienne petit chablis pas si petit, burgundy	2016	france	\$ 54	2108
wishbone, sauvignon blanc, marlborough	2018	new zealand	\$ 69	2769
oyster bay sauvignon blanc, marlborough	2015	new zealand	\$ 60	2721
foucher-lebrun sancerre le mont, vale de loire	2013	france	\$ 75	2107
te share ra sauvignon blanc, marlborough	2011	new zealand	\$ 80	2785
southern right sauvignon blanc	2017	south africa	\$ 89	2910
stella bella semillon sauvignon blanc, margaret river	2017	australia	\$ 91	2601
shaw & smith sauvignon blanc	2018	australia	\$ 94	2610
brokenwood ilr reserve semillon		australia	\$ 96	2611
cloudy bay sauvignon blanc, marlborough	2014	new zealand	\$ 100	2957
sancerre pascal jolivet	2017	france	\$ 104	2105
sancerre le chene marchand	2014	france	\$ 149	2121
avondale anima chenin blanc	2014	south africa	\$ 164	2901

pinot grigio

le due torri pinot grigio, friuli	2017	italy	\$ 44	2978
cantina zaccagnini 'tralcetto' pinot grigio igt, terre di chieti		italy	\$ 64	2002
alouis lageder pinot grigio	2016	italy	\$ 89	2001



blended

remole bianco, tuscany	2016	italy	\$ 59	2211
la segreta ii bianco plenta, sicily	2016	italy	\$ 54	2212
muga blanco bodegas muga, the rioja	2016	spain	\$ 54	2411
guigal côtes du Rhône blanc e guigal, rhone	2015	france	\$ 59	2109
marchesi di barolo roero arneis	2017	italy	\$ 84	2969
te whare ra gewurztraminer, marlborough	2016	new zealand	\$ 127	2710
planeta alastro, sicily	2016	italy	\$ 134	2764
planeta cometa, sicily	2016	italy	\$ 134	2203
by farr voignier		australia	\$ 142	2650

merlot & cabernet sauvignon

la baume saint paul reserve merlot	2017	france	\$ 46	4172
red rock winery r�serve merlot, california		usa	\$ 49	4504
william hill cabernet sauvignon, napa valley	2015	usa	\$ 89	4503
marques de casa concha, maipo valley	2015	chile	\$ 103	4801
two hands 'sexy beast' cabernet sauvignon, mclaren vale	2017	australia	\$ 111	4620
moss wood ribbonvale	2009	australia	\$ 144	4653
sophia craggy range, hawke's bay	2013	new zealand	\$ 188	4701



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pinot noir & pinotage

casillero del diablo reserve pinot noir		chile	\$ 42	4768
ken forrester petit pinotage, stellenbosch	2014	south africa	\$ 45	4779
overstone pinot noir, marlborough	2017	new zealand	\$ 64	4998
wishbone pinot noir, marlborough	2016	new zealand	\$ 69	4760
oyster bay pinot noir, marlborough	2012	new zealand	\$ 75	4990
fromm vineyard pinot noir, marlborough	2006	new zealand	\$ 110	4775
chanson beaune 1er cru du roi pinot noir, burgundy	2008	france	\$ 120	4780
felton road bannookburn		new zealand	\$ 199	4940

malbec & shiraz

trivento tribu malbec bodega, mendoza	2017	argentina	\$ 59	4810
vinecol organic malbec, mendoza	2016	argentina	\$ 44	4951
stonefish shiraz, margaret river	2016	australia	\$ 49	4952
yalumba 'y series' shiraz, south australia	2015	australia	\$ 54	4953
sacred hill reserve shiraz, hawke's bay	2010	new zealand	\$ 65	4757
two hands tenacity shiraz, barossa valley	2017	australia	\$ 66	4987
kaesler stonehorse shiraz, barossa valley	2014	australia	\$ 76	4660
grand barossa shiraz	2017	australia	\$ 84	4610
cape mentelle shiraz	2009	australia	\$ 104	4773
two hands gnarly dudes shiraz, barossa valley	2013	australia	\$ 111	4621
the ironstone pressings d'arenberg, mclaren vale	2006	australia	\$ 144	



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zinfandel & sangiovese

remole rosso marchesi de frescobaldi, tuscan	2016	italy	\$ 59	4230
robert mondavi, private selection, california	2009	usa	\$ 70	4758
pieve santa restituta, brunello di montalcino	2017	italy	\$ 120	4983

blended

terre forti chianti, tuscan	2015	italy	\$ 44	4204
faustino vii bodegas, the rioja	2014	spain	\$ 49	4405
château fontfroide, bordeaux	2014	france	\$ 54	4776
chateau amour	2014	france	\$ 64	4101
cantine argiolas costera	2016	italy	\$ 84	4251
dauvergne ranvier châteauneuf-du-pape, rhone	2016	france	\$ 99	4117
cote de beaune	2011	france	\$ 99	4103
pauillac de haut batailley, bordeaux	2013	france	\$ 99	4106
saint emilion de la gaffeliere, bordeaux	2014	france	\$ 104	4107
gaja ca'marcanda promis igt, toscanay	2015	italy	\$ 109	4250
mercurey premier cru clos du paradis	2014	france	\$ 133	4110
peccavi no regrets cabernet merlot, margaret river	2009	australia	\$ 110	4652
saint julien de branaire ducru, bordeaux	2013	france	\$ 114	4108
desiderio avignonesi, tuscan	2004	italy	\$ 115	4251



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brunello di montalcino	2007	italy	\$ 120	4769
te kahu craggy range, hawke's bay	2004	new zealand	\$ 130	4702
cusumano grappa noa igt, sicily	2011	italy	\$ 135	4270
de toren stellenbosch z	2013	south africa	\$ 149	4771
poliziano vino nobile di montepulciano	2015	italy	\$ 150	4205
avignonesi & capannelle "50/50," tuscany	1997	italy	\$ 195	4252
pomerol de beauregard, bordeaux	2014	france	\$ 126	4109
hensche henrys seven bar	2016	australia	\$ 148	4601
tito zuccardi	2016	australia	\$ 149	4630
tinto pesquera ribera del duero	2012	spain	\$ 179	4963

dessert wine

trivento birds & bees sweet natural white		argentina	\$ 29	5820
catala nova vin doux naturel muscat		france	\$ 34	5112
niepoort ruby dum port		portugal	\$ 49	5810
pomino vinsanto, tuscany	2007	italy	\$ 90	5111
noble one botrytis		australia	\$ 91	5610
pomino vinsanto, tuscany	2006	italy	\$ 135	5101



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AN IHG® HOTEL

KANDOOMA
MALDIVES



PRIVATE DINING



AN IHG® HOTEL

KANDOOMA
MALDIVES



Be spoilt for choice with a selection of intimate and secluded locations as you enjoy watching the changing colours of the setting sun.

Locations

On the beach or in your villa	no additional charge
On The Tower Deck	US\$ 100.00++
Island Jetty Experience	US\$ 300.00++

Premium Private Dining Experience

US\$ 550.00++ per couple - including dinner and set up fees

Advanced notice required 2 days prior.

All prices are in US Dollars and subject to 10% service charge and the total amount will be subject to 16% TGST other government taxes.

For more information and reservations, please dial "7110".

appetisers

please select three

- shrimp with guacamole
- chilled beef roll with enoki mushrooms, truffle-yaki sauce
- roast vegetable tian
- thai squid with young mango salad
- cucumber and tuna with wonton chips
- thai chilled beef with mango and garden greens
- orange chicken salad
- tomato and buffalo mozzarella with basil, olive oil and lemon
- vegetable summer roll with chilli dips

from the bakery

- focaccia olive and basil, ciabatta roasted tomato, onion, and garlic fougasse
 - pain de campagne rolls, rustic laugen rolls, soft rolls twist
 - white sesame sea salt lavash and oriental zattar grissini
- (onion-chilli jam, olive tapenade, butter, margarine, olive oil, and balsamic vinegar)*

from the bbq pit

please select two

- maldivian lobster with garlic, ginger, lemon, olive oil
- pork fillet with vegetable caper relish
- beef tenderloin with sauce espagnol
- yellow fin tuna steak with wasabi vinaigrette
- balsamic-rosemary-oregano marinated lamb chop
- grilled halloumi with roasted tomato salsa
- herby quinoa stuffed peppers papillote

please select one

- seafood kebab assortment
- chicken kebab with honey mustard garlic coriander glaze
- lamb kebab in yoghurt marinade
- tandoori vegetable kebab

(all grills accompanied with potato papillote and grilled vegetables)

sweets

please select one

- apple streusel
- (served with raspberry coulis, merengue dill and apricot orange confit)*
- brownie baked cheese cake
- (served with berries, vanilla bean and ginger caramel sauce)*
- orange chocolate marquise
- (served with mango coulis, cinnamon and nutmeg apple compote)*

US\$ 155.00++ per person

additional US\$ 18.50++ per 100 grams of lobster

Kids stay & eat
FREE

Hey little adventurers,
Discover the yummiest flavours with our tasty bites and refreshing drinks, all free for little guests, 12 and under! Ask your mummy and daddy to speak to our friendly staff to find out more.

Children aged 12 and under only eat for free when they choose meals from the Kids Eat Free menu in All-Day Dining restaurants. Children must be accompanied by at least 1 adult, who is registered as a hotel guest and must order at least 1 main course from the full-priced menu. Limited to 4 kids per dining family per meal or 2 kids per parent per meal.

TASTY BITES

Awesome nutritious bites from around the world!



QUALITY LEAN BEEF



Beef Burger



Fluffy Homemade Dough

Chicken & Pineapple Pizza



Fresh Vegetables

Lentil & Pumpkin Soup



Quality Lean Beef

Spaghetti Bolognese



Oven-Baked to Perfection

Fish & Chips



Healthy Chicken Breast

Chicken Caesar Wrap



The Healthy Choice

Chicken Breast



Less Oil

"Gulha" Maldivian Tuna and Potato Cutlet.

GO LOCAL



Feeling adventurous? Try our fresh and yummy local favourites!



Refreshing Bites

Rice Paper Rolls



Brown Rice

Vegetarian Congee

Chef's Specials

Crunchy Chicken Fingers

Veggie Sticks with Hummus

French Fries

Wok Fried Rice with chicken

Chicken Stir fry



FUN TREATS



① Merry Berry Yoghurt Ice Cream

- Apple Crumble
- Fresh Fruits
- Custard Cups

DRINKS

- Tropical Smoothie
- Watermelon Crush
- Berry Thick Shake



Super Berries Smoothie



Made with only the freshest local ingredients, we've created a great selection of wholesome, balanced meals to fuel our Little Big Travellers' exciting day ahead!

Illustrations by Cloudhedd.

