

TO BEGIN

BBQ CHICKEN WINGS (C) (D)

Paprika mayo, sesame seeds, cucumber relish

CHILLED BEETROOT SOUP (V)

Roasted beetroot, pomegranate



CRISPY CALAMARI (D) (E) (G) (S)

Spicy mayo, hydroponic garden salad



MIXED GARDEN SALAD (N) (V)

Hydroponic greens, avocado, pomegranate seeds, red onion, cucumber, tomato, green apple, vinaigrette

NACHOS (C) (D) (V)

Tortilla chips, pico de gallo, black bean sauce, guacamole, sour cream, cheddar cheese sauce

REEF FISH CEVICHE (C) (F) (S)

Kikkoman soya tiger milk, cherry tomatoes, coriander, passion fruit, red onion

WATERMELON AND FETA SALAD (D) (N)

Roasted pine nuts, balsamic glaze, mint

POKE BOWLS

SEARED TUNA DONBURI BOWL (C) (F) (S)

Buckwheat, sushi rice, cucumber, carrot, sweet corn, kimchi, avocado, red radish, sesame seeds, pickled ginger ponzu, banana chips

SRIRACHA GLAZED SHRIMPS BARLEY BOWL (C) (F) (G) (S)

Barley, wakame, cherry tomatoes, lychee, avocado, black beans, orange supreme, cocktail sauce

VEGAN ORGANIC RICE BOWL (F) (G) (SB)

Sushi rice, mango, tomatoes, edamame, onion, cucumber, red cabbage, vegan furikake, avocado, ponzu dressing

WOOD-FIRED PIZZAS

MALDIVIAN (C) (D) (G) (S)

Confit tuna, mozzarella, masmirus, onions, moringa leaves

MARGHERITA (D) (G) (V)

Mozzarella, tomato sauce, bocconcini, basil pesto

PEYNIRLI PIZZA (D) (G) (N) (V)

Mozzarella, spinach-cilantro sauce, feta, bell peppers, pine nuts

PEPPERONI (C) (D) (G)

Mozzarella, tomato sauce, beef pepperoni,

PROSCIUTTO (D) (G) (P)

Mozzarella, tomato sauce, fresh tomatoes, parma ham, dried fig, parmesan, honey

TANDOORI CHICKEN (D) (G)

Mozzarella, tomato sauce, red onion, bell peppers

\$25

\$20

\$25

\$20

\$25

\$25

\$15

\$30

\$30

\$25

\$30

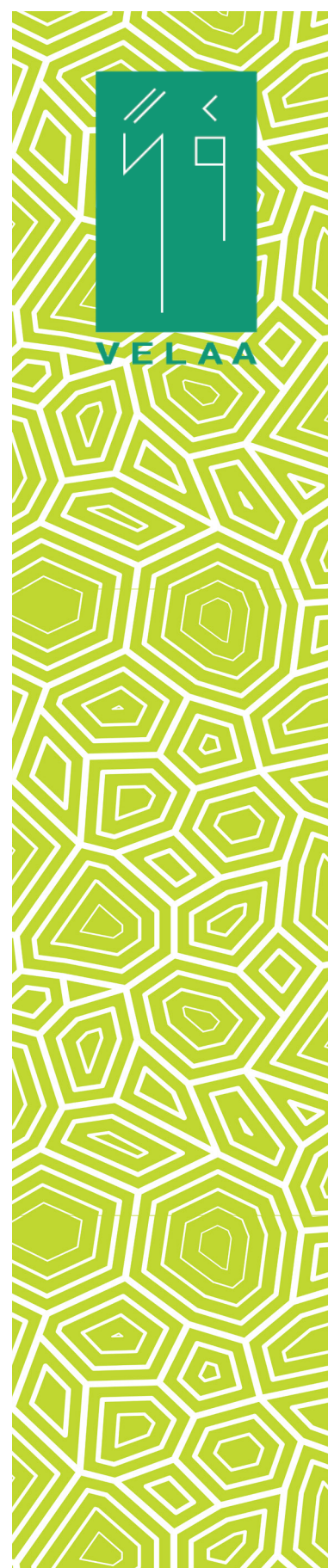
\$25

\$30

\$30

\$30

\$30



Contains ingredients from The Greenhouse

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

All prices are in US dollars and subject to 10% service charge and applicable taxes. Menu items and prices are subject to change without prior notice.

MAIN COURSES

BUTCHER LAMB KOFTA

Pita bread, garlic sauce, sumac dusted tomatoes, onion salad, fries, lemon wedges

\$35

FISH & CHIPS (E) (F) (G)

Malt vinegar, tartar sauce, mushy peas, lemon wedge, fries

\$35



GRILLED REEF FISH (D) (F) (G)

Island's hydroponic greens, warm herbed quinoa-organic veggies, beetroot gel, creamy orange sauce

\$40

OVEN ROASTED CHICKEN THIGH (C) (D)

Tangy tomato sauce, organic veggies, chickpeas, tomato salsa

\$35

BURGERS & SANDWICHES

Served with French fries

ANGUS BEEF BURGER (D) (E) (G) (P)

Brioche bun, cheddar, tomato, fresh onions, bacon, egg, lettuce, beef bacon

\$40

CRISPY CHICKEN BURGER (D) (E) (G)

Brioche bun, crispy chicken thigh, lettuce, tomato, egg, onion, bbq mayo

\$35

FALAFEL WRAP (G) (V)

Fried falafel, gherkins, onion, tomato, lettuce, garlic sauce

\$25

SHORT RIB SANDWICH (D) (E) (G)

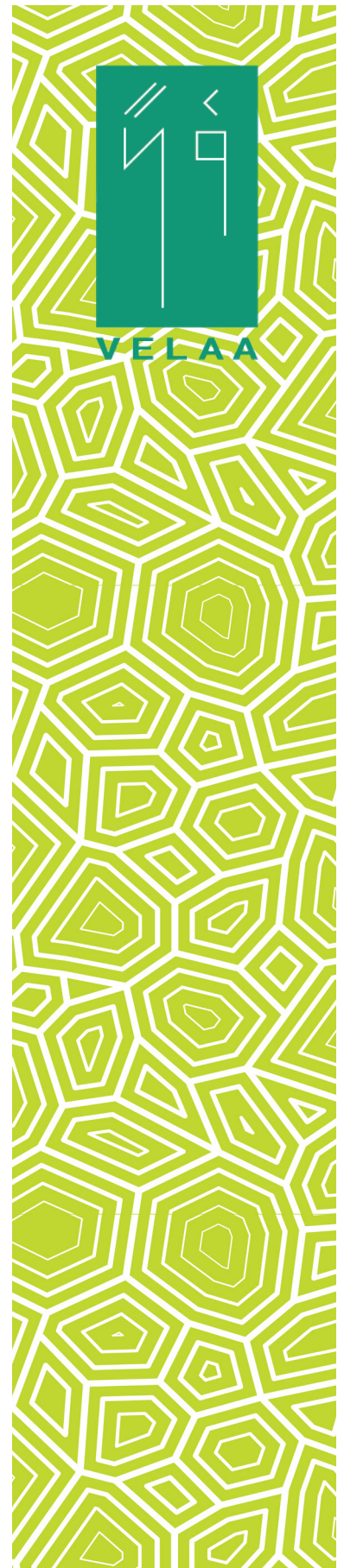
Brioche loaf, slow-cooked shredded short ribs, cheddar, crispy beef bacon

\$40

VELAAWAY SIGNATURE SANDWICH (D) (E) (G)

Ciabatta bread, grilled chicken, beef bacon, lettuce, tomato, egg, cheddar

\$30



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SWEETS

COCONUT PANNA COTTA (D) (E) (N)

Mango salsa, sesame tuile

GIANDUJA-COFFEE DECADENT (D) (E) (N)

Hazelnut mousse, chocolate brookie, white coffee ice cream

LEMON CARAMEL TART (D) (E) (N)

Pink guava sorbet

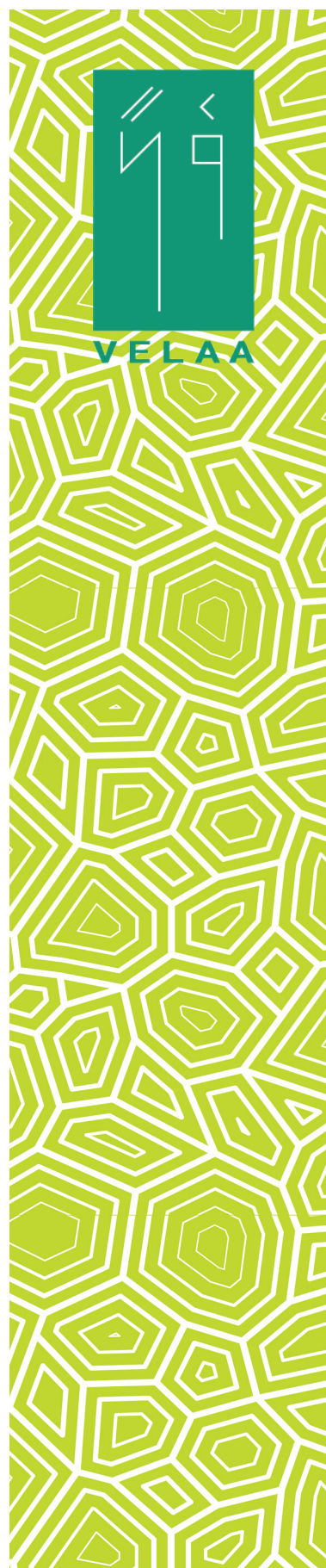
SELECTION OF SEASONAL FRUITS (V)

\$20

\$20

\$20

\$20



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

European Classics: Chocolate, Vanilla, Strawberry

SORBET

Lemon

Destination-Inspired: Guava and Maldivian Chili

1 scoop \$5

SIGNATURE COFFEE MOCKTAILS

BLACK BOMB \$8

Espresso, soda water,
tonic, water

BLACK PEARL \$8

Espresso, vanilla ice cream,
homemade coffee caviar

JELLY BLACK \$8

Homemade coffee jelly, milk,
vanilla syrup, condensed milk

LE MERIDIEN SUNRISE \$8

Espresso, orange juice, soda water

RED RUBBY \$8

Espresso, grenadine syrup,
homemade coffee jelly, lime juice

SWEET MARIE \$8

Espresso, rose syrup, lychee syrup

YUZU ESPRESSO \$8

Espresso, yuzu, soda water

CEYLON ICED TEA

CLASSIC

\$8

PEACH

\$8

MANGO

\$8

LEMON & LIME

\$8

MIXED BERRIES

\$8

HOMEMADE SODAS

Passion fruit & ginger soda

\$8

Blueberry and basil soda

\$8

Grapefruit and rosemary soda

\$8

Pineapple soda

\$8

ICED COFFEE

ICED COFFEE

\$6

COCONUT ICED COFFEE

\$8

ICED MATCHA LATTE

\$8

AFFOGATO

\$8

BEER

TIGER

\$10

HEINEKEN

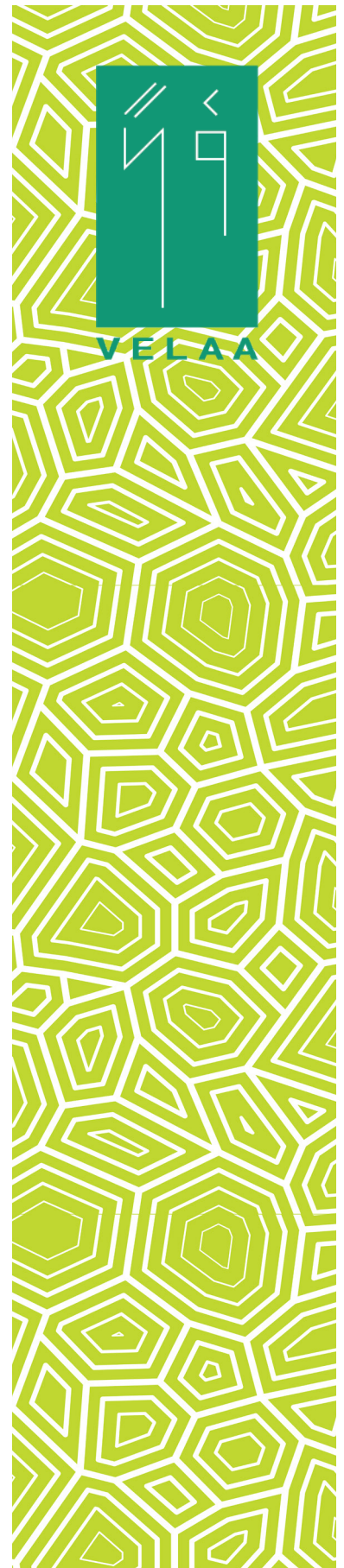
\$11

PERONI

\$11

CORONA

\$12



SIGNATURE COCKTAILS

ROYAL GREENHOUSE MOJITO \$18

Lime skin sous vide bacardi rum, honey water, citric acid, sparkling wine

GINGER AND PASSION MULE \$18

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

NARUGIS \$18

Jameson whiskey, averta, spiced peach puree, lemon juice, mint leaves, aromatic bitters

THAAZAA \$18

Beefeater gin, homemade jasmine liqueur, chardonnay, sparkling wine

MIRUS MARGARITA \$18

Olmeca tequila chili sous vide, orange peel, galangal liqueur, honey

BLACK PEARL \$18

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

CORAL \$18

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

TIPSY TURTLE \$18

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

AGATE \$18

Red wine reduction, napoleon brandy, orange juice, honey, soda water

SEA BREEZE \$18

Beefeater gin, fernet blanca, cardamom fennel cordial, tonic water

CLASSIC COCKTAILS

PIÑA COLADA \$17

Bacardi white rum, cream of coconut, pineapple juice

APEROL SPRITZ \$17

Aperol, prosecco, soda water

DAIQUIRI CLASSIC \$17

Bacardi white rum, fresh lime juice, demerara syrup

CAIPIRINHA \$17

Cachaca, lime wedges, sugar

FRENCH 75 \$17

Beefeater gin, fresh lemon juice, sugar, prosecco

MAI TAI \$17

Bacardi gold rum, triple sec, homemade orangeat syrup, simple syrup, fresh lime juice

GIMLET \$17

Beefeater gin, fresh lime juice, simple syrup

CAIPIRINHA \$17

Cachaca, lime wedges, sugar

LEMON DROP MARTINI \$17

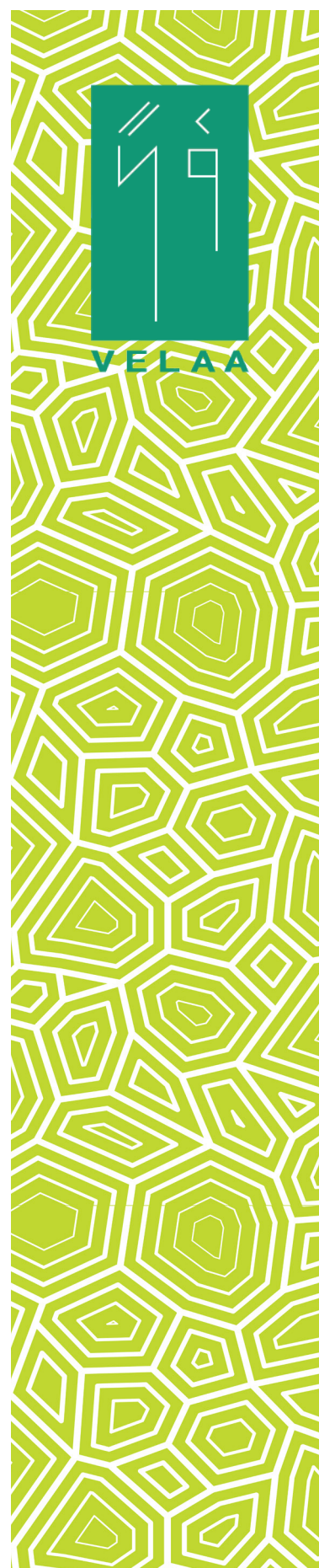
Absolut vodka, triple sec, fresh lemon juice, simple syrup

BEE KNEES \$17

Beefeater gin, honey, fresh lemon juice

S.O.T.B \$17

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



BUBBLES

MONTCADI CAVA BRUT \$15 | \$60
Catalunya, Spain

TINI PROSECCO, EXTRA DRY \$15 | \$60
Veneto, Italy

BOTTER PROSECCO \$18 | \$70
VALDOBBIADENE, SUPERIORE
Veneto, Italy

BOTTER ROSÉ SPUMANTE \$15 | \$60
EXTRA DRY DOC
Veneto, Italy

G.H. MARTEL VICTOIRE BRUT \$30 | \$150
PRESTIGE
Chigny-les-roses, France

G.H. MARTEL VICTOIRE \$40 | \$170
BRUT ROSÉ
Chigny-les-roses, France

WHITE

INDOMITA, 2019 \$16 | \$65
Chardonnay Central, Valley, Chile

PETER MEYER, 2019 \$16 | \$65
Riesling, Mosel, Germany

LA MAGNOLIA \$16 | \$65
Pinot Grigio, Friuli-Venezia Giulia, Italy

TINI RUBICONE, 2019 \$16 | \$65
Chardonnay, Emilia-Romagna, Italy

ADARAS LLUVIA, 2019 \$16 | \$65
Sauvignon Blanc, Verdejo, Spain

WOLF BLASS BILYARA, 2020 \$18 | \$70
Chardonnay, South Eastern, Australia

BABICH, 2020 \$18 | \$70
Sauvignon Blanc, Marlborough,
New Zealand

ARTHUR METZ \$18 | \$85
ÉPICE PUISSANT
Gewürztraminer, Alsace, France

RED

ROTHBURY ESTATE, 2018 \$16 | \$60
Cabernet Sauvignon, Shiraz, South Australia

BODEGA NORTON, 2018 \$16 | \$65
Malbec, Mendoza, Argentina

MOMMESSIN BEAUJOLAIS-VILLAGES,
2016 \$18 | \$70
Gamay, Beaujolais-Villages, France

BEAULIEU VINEYARD PRESTIGE, 2017
\$18 | \$75
Merlot, Napa Valley, USA

BABICH, 2020 \$18 | \$85
Pinot Noir, Marlborough, New Zealand

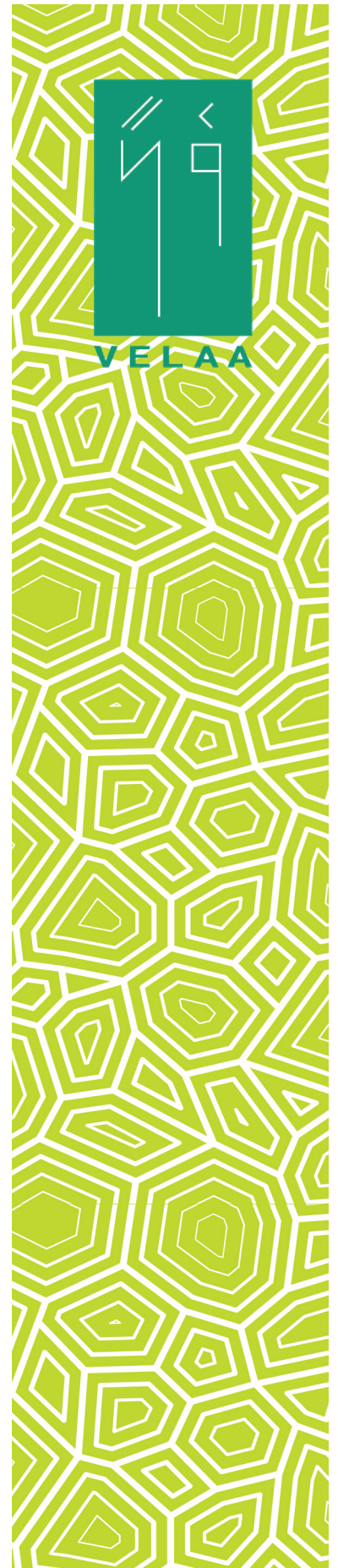
BABICH HAWKE'S 2020 \$18 | \$75
Merlot, Cabernet, Marlborough,
New Zealand

ROSÉ

BABICH, 2018 \$16 | \$70
Pinot Noir, Marlborough, New Zealand

FORTANT ROSÉ DE PROVENCE, \$16 | \$70
Grenache, Côtes De Provence, France

BANFI COSTÉ ROSÉ \$18 | \$95
Sangiovese, Vermentino, Tuscany, Italy



APERITIF

LILLET BLANC	\$11 \$140
LILLET ROSE	\$11 \$140
LILLET ROUGE	\$11 \$140
ANTICA FORMULA	\$14 \$190
APEROL	\$11 \$110
CAMPARI	\$11 \$110
MARTINI BIANCO	\$11 \$90
MARTINI ROSSO	\$11 \$90
PIMM'S NO.1	\$11 \$120

GIN

BEEFEATER	\$10 \$90
BEEFATER 24	\$14 \$150
BOMBAY SAPPHIRE	\$11 \$150
GORDON'S LONDON DRY	\$10 \$110
HAYMAN'S OLD TOM GIN	\$11 \$150
HENDRICK'S GIN	\$11 \$140
MIDSUMMER SOLSTICE	\$22 \$400
JODHPUR GIN	\$11 \$90
KYOTO KI NO BI	\$22 \$395
MALFY CON LIMONE	\$14 \$190
MONKEY 47	\$22 \$260
MONKEY 47 SOLE	\$30 \$260
NIKKA COFFY	\$14 \$250
PLYMOUTH	\$16 \$250
ROKU	\$18 \$250
SIPSMITH	\$16 \$250
TANQUERAY	\$11 \$110
TANQUERAY NO.10	\$16 \$310
THE BOTANIST	

BOURBON & RYE

BULLEIT BOURBON	\$16 \$220
GENTLEMAN JACK	\$18 \$110
JACK DANIEL'S	\$12 \$210
JIM BEAM BOURBON	\$12 \$110
MAKER'S MARK	\$16 \$190
SAZERAC RYE	\$25 \$400
WOODFORD RESERVE	\$16 \$200

VODKA

ABSOLUT BLUE	\$10 \$90
BELVEDERE PURE	\$14 \$160
CHOPIN	\$18 \$220
CIROC	\$14 \$260
CRYSTAL HEAD	\$18 \$250
GREY GOOSE	\$14 \$210
KETEL ONE	\$14 \$180
SMIRNOFF BLACK	\$12 \$120
SMIRNOFF BLUE	\$11 \$110
SMIRNOFF RED	\$10 \$90
STOLICHNAYA	\$10 \$80

FLAVOURED VODKA

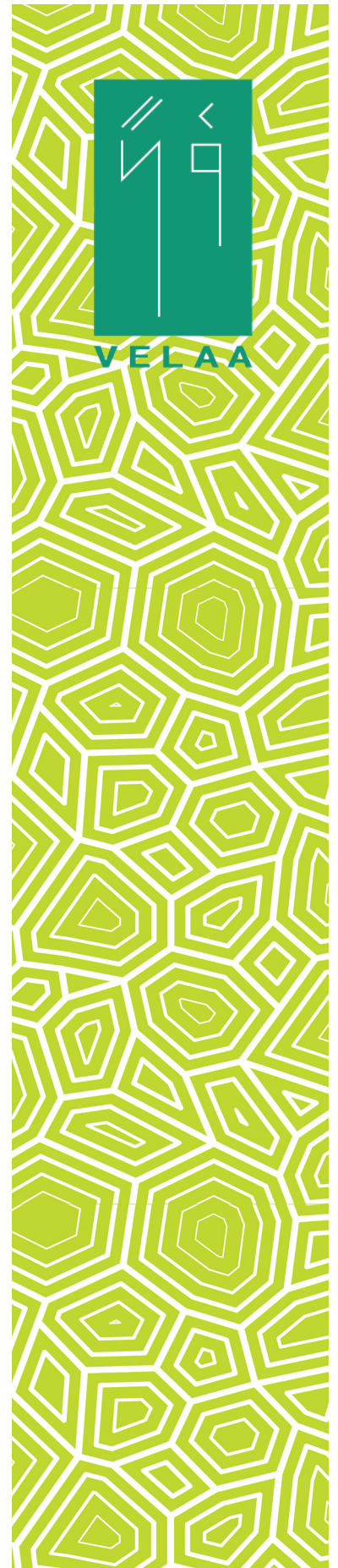
GREY GOOSE LE CITRON	\$14 \$200
SMIRNOFF CITRUS TWIST	\$10 \$100
SMIRNOFF ORANGE TWIST	\$10 \$100

TEQUILA

OLMECA BLANCO	\$11 \$130
OLMECA GOLD	\$11 \$140
CLASE AZUL	\$50 \$990
DONE JULIO ANEJO	\$25 \$390
DONE JULIO BLANCO	\$20 \$310
DONE JULIO REPOSADO	\$22 \$350
JOSE CUERVO GOLD	\$11 \$110
JOSE CUERVO SILVER	\$11 \$90
PATÓN AÑEJO	\$14 \$310
PATÓN SILVER	\$16 \$240
PATÓN XO CAFÉ I	\$14 \$170

PORT & SHERRY

HARVEY'S BRISTOL CREAM	\$10 \$130
NIEPOORT COLHEITA 2005	\$18 \$250
NIEPOORT WHITE	\$10 \$90
TIO PEPE FINO	\$10 \$90
PORT SANDEMAN	\$10 \$90
FINE WHITE	



RUM

APPLETON ESTATE	\$11 \$90
SPECIAL GOLD	
APPLETON ESTATE WHITE	\$11 \$90
BACARDI GOLD	\$11 \$110
BACARDI WHITE	\$10 \$90
CAPTAIN MORGAN DARK	\$11 \$100
CAPTAIN MORGAN	\$11 \$100
SPICED GOLD	
DEADMAN'S COFFEE RUM	\$11 \$110
MYERS'S ORIGINAL	\$11 \$110
DARK RUM	
DIPLOMÁTICO	\$25 \$320
RESERVA EXCLUSIVA	
EL DORADO SPECIAL	\$22 \$250
PREMIUM 12 YEARS	
FLOR DE CAÑA 12 YEARS	\$25 \$320
PYRAT XO RESERVE	\$22 \$200
RON ZACAPA 23 YEARS	\$25 \$380

DIGESTIF

AVERNA	\$12 \$150
BRANCA MENTA	\$12 \$150
FERNET BRANCA	\$12 \$150
PERNOD	\$12 \$200
RICARD	\$12 \$120
RONER GRAPPA	\$14 \$200
GEWURZTRAMINER	
SAMBUCA ORO BORGHETTI	\$11 \$100

LIQUEUR

AMARETTO DISARONNO	\$11 \$150
AMARO AVERNA LUCANO	\$11 \$150
ARCHERS PEACH SCHNAPPS	\$11 \$100
BAILEYS IRISH CREAM	\$11 \$150
BÉNÉDICTINE D.O.M	\$11 \$150
CHAMBORD	\$14 \$150
CHARTREUSE GREEN	\$14 \$190
CHARTREUSE YELLOW	\$14 \$220
COINTREAU	\$11 \$160
DRAMBUI	\$11 \$200
FRANGELICO	\$11 \$150
GALLIANO	\$11 \$200
KAHLÚA	\$11 \$150
LA FEE ABSINTHE	\$18 \$290
PARISIENNE	
LUXARDO MARASCHINO	\$14 \$150
MALIBU	\$11 \$120
MIDORI MELON	\$11 \$200
TIA MARIA	\$11 \$150

