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|-----------------------------------|---|---|
| COFFEE | | |
| Espresso | 5 | HAZELNUT BIANCO |
| Doppio | 7 | Espresso, milk, hazelnut syrup |
| Americano | 7 | |
| Espresso lungo | 7 | RASPBERRY ICED COFFEE |
| Espresso macchiato | 7 | Cold brew coffee, raspberries, agave nectar, whole milk |
| Cappuccino | 7 | |
| Latte | 7 | SALTED CARAMEL FRAPPUCCINO |
| Latte macchiato | 7 | Espresso, caramel syrup, milk, whipped cream, salt |
| Flat white | 7 | |
| Mocaccino | 7 | PUMPKIN SPICE LATTE |
| French press | 8 | Espresso, pumpkin spice sauce, whole milk |
| Matcha latte | 8 | |
| | | SIGNATURE COFFEE COCKTAILS 18 |
| SIGNATURE COFFEE | 8 | ESPRESSO MARTINI |
| | | Absolut vodka, simple syrup, Kahlua, cold brew coffee |
| COLD BREW COFFEE | | ZEGRONI |
| 24-hour coffee infusion | | Coffee infused Zacapa 23, Campari, Antica Formula |
| GREEK CAPPUCCINO | | LUCHA LIBRE |
| Espresso, simple syrup, skim milk | | Don Julio Reposado tequila, Kahlua, cold brew coffee, agave syrup |

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|----------------------------|--|---|-----------------------------|--|----|
| TEA | | 7 | KOMBUCHA | | 12 |
| Brilliant breakfast | | | Apple crisp | | |
| The original Earl Grey | | | Ginger & lemon | | |
| Sencha green extra special | | | Mango & passion | | |
| Moroccan mint green tea | | | Passion fruit | | |
| Pure chamomile flowers | | | Wildberry | | |
| Rose with French vanilla | | | | | |
| Green tea jasmine flowers | | | | | |
| Pure peppermint leaves | | | | | |
| Ceylon cinnamon spice tea | | | HOMEMADE SODA | | 8 |
| CEYLON ICED TEA | | 8 | Passion fruit & ginger soda | | |
| Classic | | | Blueberry & basil soda | | |
| Peach | | | Grapefruit & rosemary soda | | |
| Mango | | | | | |
| Rose & vanilla | | | | | |
| Lemon & lime | | | | | |

BEVERAGE

All prices are in US dollars and subject to 10% service charge and applicable taxes.
Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol.
Menu items and prices are subject to change without prior notice

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|--|--|--|--------------------------|--------|-----|----------|
| SPARKLING | | VIRGIN MIMOSA "MALDIVES STYLE" | | | | |
| | | Non-alcoholic sparkling wine, orange, ginger & lemon kombucha, raspberry | | | | |
| KIR ROYALE | | 17 | | | | |
| Prosecco, crème de cassis | | NON-ALCOHOLIC SPARKLING WINE | | | | |
| | | Non-alcoholic sparkling wine, mint | | | | |
| ROYAL CAIPIRINHA | | 17 | | | | |
| 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

WINES

| | | | | | | | | | |
|---|--------|-----|-------|----|-------------------------------------|--------|----|-------|----|
| ROSE | | | | | PETER MEYER, 2019 | | | | |
| | | | | | Riesling, Mosel, Germany | bottle | 65 | glass | 14 |
| BABICH FORBIDDEN, 2018 | | | | | LOUIS LATOUR, 2019 | | | | |
| Pinot Noir, Marlborough, New Zealand | bottle | 70 | glass | 16 | Chardonnay, Mâconnais, France | bottle | 70 | glass | 15 |
| DOMAINES OTT "BY. OTT", 2020 | | | | | RED | | | | |
| Côtes De Provence, France | bottle | 110 | glass | 22 | | | | | |
| WHITE | | | | | BANFI PLACIDO CHIANTI DOCG, 2018 | | | | |
| | | | | | Sangiovese, Tuscany, Italy | bottle | 65 | glass | 14 |
| BABICH FORBIDDEN, 2020 | | | | | DOÑA PAULA, 2018 | | | | |
| Sauvignon Blanc, Marlborough, New Zealand | bottle | 70 | glass | 15 | Malbec, Mendoza, Argentina | bottle | 65 | glass | 14 |
| VIVOLO DI SASSO, 2020 | | | | | MOMMESSIN BEAUJOLAIS-VILLAGES, 2016 | | | | |
| Pinot Grigio, Veneto, Italy | bottle | 65 | glass | 14 | Gamay, Beaujolais-Villages, France | bottle | 70 | glass | 15 |
| | | | | | MOMMESSIN, 2018 | | | | |
| | | | | | Pinot Noir, Bourgogne, France | bottle | 75 | glass | 16 |

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

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.
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

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

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

| | |
|--|----|
| Crispy seafood, Maldivian chili-mayo dip | 30 |
|--|----|

30

TRUFFLE FRIES (V)

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|---------------------------------|----|
| Homemade organic tomato ketchup | 15 |
|---------------------------------|----|

15

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

Crunchy vegetables, mint, tzatziki sauce 30

30

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

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

30

WAGYU BEEF SLIDERS (A, G, D)

| | |
|--|----|
| Three sliders, Madeira sauce, brioche buns | 30 |
|--|----|

30

LOX & SCHMEAR (F, D, G)

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

30

QUICHE LORRAINE (E, D, P, G)

| | |
|-------------------------------------|----|
| Lardon, cheese custard, petit salad | 25 |
|-------------------------------------|----|

25

BITES

MAINS

D - dairy, G - gluten, S - seafood, SB - soy beans, F - fish

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| | | |
|--|--|-------------|
| CAKE COUNTER | | |
| Selection of cakes & pastries | | 8 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 |
| BAILEYS CHEESE CAKE (G, E, A, D) | | |
| Chocolate cigar salted caramel ice cream | | 20 |
| PETIT FOUR (D, E, G, N) | | |
| Caramel choux, salted caramel chocolate, coffee infused chantily 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  MERIDIEN

SWEETS

C - chili, A - alcohol, P - pork, E - egg, N - nuts or seeds, V - vegetarian,
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