

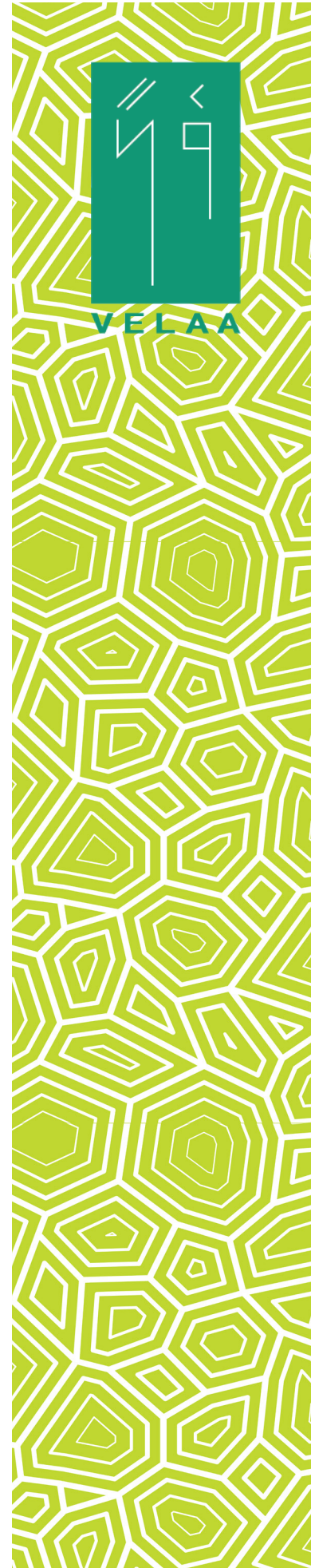
## TO BEGIN

|   |      |
|---|------|
|  <b>MARYLAND CRAB CAKE</b> (D) (E) (G) (S)<br>Tomato relish, micro herbs, BBQ mayo   | \$30 |
|  <b>ISLAND'S HYDROPONIC SALAD</b> (D) (V)<br>Goat cheese, avocado, fig & plum vinaigrette  | \$20 |
| <b>CHEF'S SIGNATURE MEZZE BOARD</b> (C) (D) (G) (N)<br>Acili ezme, beetroot tarator, mutabbal, marinated olives, garlic bread   | \$25 |
| <b>LOCAL TUNA TARTARE</b> (E) (F) (G) (S)<br>Avocado mash, wakame, sesame seeds, ponzu  | \$25 |
| <b>PAN-FRIED SCALLOPS</b> (D) (S) (N)<br>Mashed pumpkin, beetroot purée   | \$30 |
|  <b>CAESAR SALAD</b> (D) (E) (F) (G) (S)<br>Island's hydroponic baby gem, anchovy & cheese dressing, parmesan shavings<br>Choice of: Chicken or Prawns | \$25 |
| <b>LOBSTER BISQUE</b> (A) (D) (S)   | \$25 |
| <b>CREAMY MUSHROOM &amp; TRUFFLE SOUP</b> (D) (V)   | \$20 |

## FROM THE RANCH

Served with choice of 1 side and sauces

|   |       |
|---|-------|
| <b>CORN-FED CHICKEN BREAST</b> (C)  | \$40  |
| <b>AUSTRALIAN GRAIN-FED RACK OF LAMB</b> (C) (N)<br>240g Rack of Lamb                               | \$50  |
| <b>AUSTRALIAN GRASS-FED BLACK ANGUS</b> (C) (N)<br>250g Rib eye                                     | \$60  |
| 250g Striploin  | \$60  |
| 200g Tenderloin   | \$50  |
| <b>GOOD FOR TWO</b>   |       |
| <b>270 DAYS LONG-FED AUSTRALIAN BLACK ANGUS</b> (C) (N)<br>Served with choice of 2 sides and sauces |       |
| 1000g Porterhouse   | \$230 |
| 1000g Tomahawk  | \$220 |



 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.

## CHEF SPECIAL



### BRAISED VEAL CHEEK (A) (C) (D) (N)

Mascarpone risotto, truffle jus

\$50

### 24H SLOW COOKED SHORT RIB (C) (D) (N)

Truffle mashed potato, bok choy, glazed carrot, beef jus

\$50

### GRILLED PORK CHOP (C) (D) (N) (P)

Potato purée, butter glazed broccolini, braised cabbage, pineapple jus

\$50

## FROM THE SEA

### CATCH OF THE DAY (C) (D) (F) (N)

Pumpkin purée, island hydroponic greens, beetroot purée

\$40

### PREMIUM LOCAL TUNA FILLET (C) (D) (F) (N)

Glazed vegetable, beetroot purée, coconut chili sauce

\$40

### GRILLED KING PRAWNS (C) (D) (N) (S)

Glazed vegetable, beetroot purée, herb butter

\$60

### VELAA ROYAL SEAFOOD PLATTER (C) (D) (F) (N) (S)

Maldivian tuna steak, catch of the day, scallops, prawns, half lobster, hydroponic salad, chimichurri

\$110

## SIDES \$15

Potato purée (D)

Grilled asparagus (D)

Wild mushrooms (D)

Steak fries

Tempura onion rings (C) (G) (N)

Broccolini pecorino (C) (D)

Island's hydroponic green salad

## SAUCES & HERB BUTTER

Black peppercorn sauce (C)

Béarnaise (D) (E)

Café de Paris butter (C) (D) (S)

Creamy mushroom sauce (C) (D) (N)

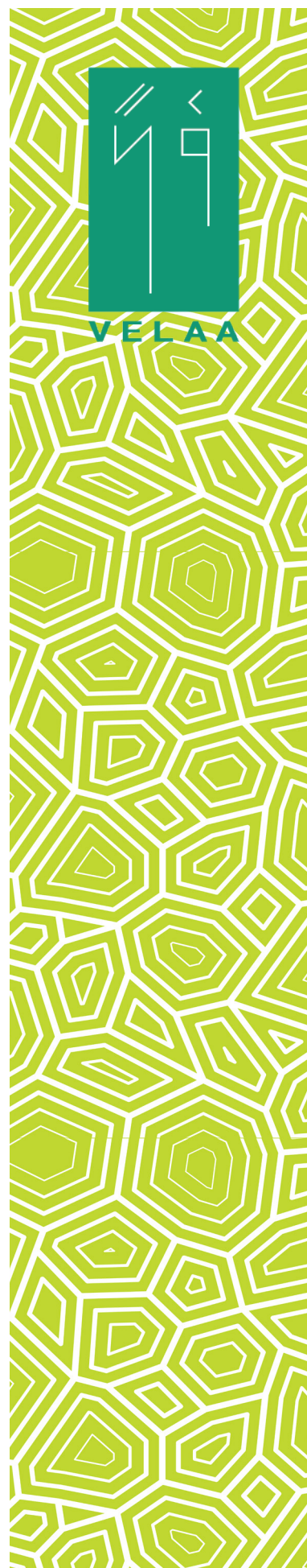
Chimichurri (C)

Maldivian chili sauce (C)

## MUSTARD

Pommery mustard with cognac (A)

Beer & caraway mustard (A)



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.

## SWEETS \$20

### **LAVA CAKE** (D) (E) (G)

70% Valrhona chocolate, raspberry sorbet, vanilla anglaise

### **NEW YORK CHEESECAKE** (D) (E) (G)

Berry coulis, fresh berries, homemade gram cracker

### **TROPICAL PAVLOVA** (D) (E) (G)

Passionfruit coulis, coconut meringue, yoghurt-basil sorbet

### **SELECTION OF SEASONAL FRUITS** (V)



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 limejuice, 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**

Olmecca 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, 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 \$30 | \$150**  
**PRESTIGE BRUT**  
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, \$18 | \$70**  
**2020**  
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 \$18 | \$70**  
**BEAUJOLAIS-VILLAGES, 2016**  
Gamay, Beaujolais-Villages, France

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

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

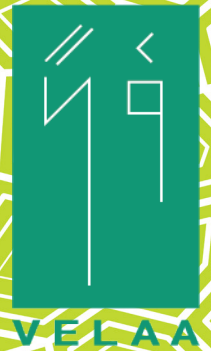
**BABICH HAWKE'S 2020 \$18 | \$75**  
Merlot, Cabernet, Marlborough,  
New Zealand

## ROSÉ

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

**FORTANT DE PROVENCE, \$16 | \$70**  
**ROSÉ**  
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         |              |

## 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             |              |

## 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 |

## 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 |



## RUM

|                                       |              |
|---------------------------------------|--------------|
| APPLETON ESTATE<br>SPECIAL GOLD       | \$11   \$90  |
| APPLETON ESTATE WHITE                 | \$11   \$90  |
| BACARDI GOLD                          | \$11   \$110 |
| BACARDI WHITE                         | \$10   \$90  |
| CAPTAIN MORGAN DARK                   | \$11   \$100 |
| CAPTAIN MORGAN<br>SPICED GOLD         | \$11   \$100 |
| DEADMAN'S COFFEE RUM                  | \$11   \$110 |
| MYERS'S ORIGINAL<br>DARK RUM          | \$11   \$110 |
| DIPLOMÁTICO                           | \$25   \$320 |
| RESERVA EXCLUSIVA                     |              |
| EL DORADO SPECIAL<br>PREMIUM 12 YEARS | \$22   \$250 |
| 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<br>PARISIENNE | \$18   \$290 |
| LUXARDO MARASCHINO            | \$14   \$150 |
| MALIBU                        | \$11   \$120 |
| MIDORI MELON                  | \$11   \$200 |
| TIA MARIA                     | \$11   \$150 |

