

RESTAURANTS & IN BUNGALOW DINING

IN BUNGALOW DINING

In Bungalow Dining provides service 24/7. kindly refer to the menu. Please feel free to share with the server your preferences that may not be present on the menu.

Our team can help arrange a wide range of memorable experiences, starting from floating breakfast to sunset dining and romantic under the stars dinners. The arrangements can be set in selected locations of our paradise island where emotions will raise above and beyond your imagination.

CAFÉ HURAA

Enjoy a modern Pan-Asian culinary experience combined with soaring sea and pool views from two raised al fresco pavilions for sublime beachside relaxation. A daily buffet breakfast is abundant with freshly made breads, pastries, fruits, fresh juices, and more. Let your taste buds explore the taste of the Far East or, at lunchtime, discover a range of Western favourites.

KANDU GRILL

Located adjacent to the main pool, Kandu Grill is open for dinner, serving fresh catch of the day alongside choice meats, seafood, salads and side dishes from an open kitchen pavilion. Join us every Friday for our Maldivian Night—a culinary adventure exploring the freshest local flavours.

Due to limited availability of seats, we recommend you make reservations for dinner.

BARAABARU

Meaning ‘excellent’ in Dhivehi, our award-winning restaurant, Baraabar, showcases the finest made-to-order homestyle Indian cuisine against a backdrop of a torchlit, 25-metre, over-sea deck and artful Kerala columns. Highlights include a myriad of tandoor, Indian Thali, and regional Indian specialties, plus a private overwater pavilion for up to four guests, and daytime cooking masterclasses.

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REEF CLUB RESTAURANT & BAR

Artfully blending sea breezes, ocean music and local seafood, atmospheric Reef Club brings the flavours of the Mediterranean to the Maldives. Feast on creative explorations of antipasti, pasta and pizza or soak up ‘La Dolce Vita’ at dinner. From a starlit water’s-edge deck, to a cosy beachside trattoria, four areas each offer a unique ambience for glorious dining infused with Italian passion.

REEF CLUB SERENITY POOL

Daily, 7:00 am - 7:00 pm

POOLSIDE BAR

Between dips in the turquoise waters of our main infinity pool, refresh and revive with a young coconut or fresh tropical juice at the ‘swim up’ poolside bar and adjacent terrace. Or treat yourself to a cheeky cocktail or ice cream sundae at the in-water seats—you’re on holiday, after all.

SUNSET LOUNGE

Picture-perfect blue-hued views overlooking the main jetty are complemented by tropical cocktails and access to our Turtle Beach. Our atmospheric, open-sided lounge is the ideal place to catch up with fellow islanders for a pre-dinner aperitif. Or savour a cup of Turkish coffee, Cuban cigars and flavoured shisha as the sun kisses the Indian Ocean good-night.

For opening timings, please refer to your hotel collateral

IN BUNGALOW DINING BREAKFAST

*Served from 7.00 am to 11.00 am.
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Freshly Squeezed Juices Orange, Carrot, Watermelon, Pineapple	10
Chilled Juices Tomato, Apple, Cranberry, Guava	7
Light and Easy Natural or Low Fat Yoghurt Choice of Fruits: Papaya, Mango, Pineapple, Maldivian Banana	11
Cereal Selection 🌾 Corn Flakes, Coco Pops, All Bran, Special K, Rice Krispies	9
Bircher Muesli 🌾🥛🍓 Granny Smith Apple, Raisins, Hazelnut, Honey, Berries	11
Homemade Granola 🌾🥛 Homemade Granola Bowl, Coconut yogurt, Fresh Mango, Pomegranate	18
Mixed Berries Chef's Selection Strawberry, Raspberry, Blueberry, Blackberry	26
Fresh Fruit Platter Seasonal Fruit Platter	22
Oatmeal Porridge 🌾🥛🥛 Cooked with Milk or Water, Served with Dry Fruits, Nuts	11
Chef's Oven Basket 🌾🥛🥛🥚 Choice of any Four Bread Rolls or Pastries 1 Muffin and 1 Danish of the Day, 2 Croissants, 2 Multi Grain Bread, 2 Brown or White Toast Gluten Free Basket of the Day including Muffin, Cake, Bread	16
Smoked Salmon Bagel 🌾🥛 Toasted Sesame Bagel, Cream Cheese, Red Onion, Smoked Salmon, Mesclun Salad	20

🥛: Dairy, 🌾 Nuts, 🐷: Pork, 🍷: Alcohol, 🌾: Gluten, 🥚: Egg,
🐟: Sustainable, 🐟: Fish, 🌱: Sesame, 🌿: Vegan, 🦪: Shellfish, 🥛: Soy

Prices are quoted in USD and are subject to 10% service charge and applicable taxes

Please let your order taker know about any dietary restrictions

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À LA CARTE BREAKFAST

Croque Madame 🌾🥚🐷	26
White Toast, Champagne Ham, Bechamel Sauce, Mustard, Egg	
Belgian Waffles 🌾🥚	22
Crispy Waffles, Classic Chantilly Cream, Raspberry Jam	
Pancakes 🌾🥚	22
Homemade Banana Pancake, Mixed Berries, Classic Chantilly Cream	

EGGS SPECIALS

Eggs Benedict 🌾🥚🥚	28
English Muffin, Pork Bacon or Smoked Salmon, Poached Eggs, Sauteed Mushrooms, Truffle Hollandaise Sauce	
Whole Egg Omelette or Egg White Omelette (3 Eggs) 🥚🥚	22
Choice of Bell Pepper, Mushroom, Pork Bacon, Cheddar Cheese, Tomato, Onion, Spinach, Salmon, Chilli	
Two Eggs in any Style 🥚	18
Sunny Side Up, Over Easy, Boiled, Poached Choice of One Side: Sautéed Mushroom, Roasted Potatoes, Baked Beans, Beef or Pork Bacon, Beef or Chicken Chipolata	
Shakshouka 🥚	24
Egyptian-style Eggs, Onion, Bell Pepper, Tomato, Chilli, Parsley	

Side Dish Selections

Chicken or Beef Chipolata	10
Baby Spinach Salad	8
Sauteed Mushrooms	8
Roasted Potato	8
Pork Bacon 🐷	8
Beef Bacon	8
Grilled Tomato	8
Baked Beans	8
Hash Brown	8

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BREAKFAST SET MENU

Continental 🌾🥛🥚	34
Freshly Baked Pastries, Toast Plain Yoghurt Seasonal Fruit Platter Freshly Squeezed Fruit or Juice of the Day Choice of Tea or Coffee	
Healthy 🌾🥛	36
Low Fat Yoghurt, Home Made Granola or Bircher Muesli Chia Seed Pudding with Coconut, Berries Seasonal Fruit Platter Freshly Squeezed Fruit and Vegetable Juices Choice of Fresh Mint, Chamomile, Ginger, Earl Grey Tea or Coffee	
American 🌾🥛🥚🐷	44
Two Eggs Any Style Pork Bacon or Beef Sausage Baked Beans, Hash Brown, Grilled Tomato, Sautéed Mushrooms Freshly Baked Pastries, Toast Freshly Squeezed Fruit or Juice of the Day Choice of Tea or Coffee	
Maldivian 🌾🥚	39
Chicken or Fish Curry Chapati Kopi Leaf Mashuni with Coconut, Tuna Maldivian Omelette with Curry Leaves, Drumstick Leaves, Onion, Chilli Fresh Watermelon Juice Choice of Tea or Coffee	
Asian 🌾🥚🥄	42
Rice Porridge with Choice of Seafood, Poached Chicken or Fish Condiments (Soya Sauce, Ginger, Green Onions, Youtiao) Choice of Steamed Dumplings Chicken, Prawns or Vegetarian with Chinese Vinegar Stir Fried Vegetable Noodles or Rice with Carrot, Sesame, Bok Choy, Soya Sauce Choice of Tea or Coffee	
Floating Champagne Breakfast (for 2 Persons) 🌾🥚🥛	280
Eggs Benedict with Choice of Smoked Salmon or Champagne Ham Zucchini and Smoked Salmon Fritters, Avocado Salsa Our Signature Crepes with Fresh Strawberries and Nutella Coyo Berry Smoothie Bowl Granola and Honey Homemade Preserves and Honeycombs Fresh Orange Juice Bottle of Louis Roederer Champagne	

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HOT BEVERAGES

Pot of Freshly Brewed Coffee or Decaffeinated Coffee	7
Single or Double Espresso	7/8
Cafe Latte or Cappuccino or Macchiato	7
Turkish Coffee	8
Vanilla Latte, Caramel Latte, Hazelnut Latte	8
French Press Coffee (Serves for Two)	15
Hot Chocolate Served with Full Cream Milk, Skimmed Milk, Soya Milk	7

TEA SELECTION

Black Tea	7
Single Estate, Darjeeling English, Ceylon	
Green Tea	7
Sencha, Ceylon Jasmine, Ceylon	
Tisane	7
Moroccan Mint Chamomile Ginger Twist	
Kuda Special	7
Fresh Mint Fresh Ginger Lemongrass	

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Served from 11.00 am to 11.00 pm.

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APPETIZERS AND SALADS

Lobster Summer Salad 🌿🐠	59
Slow Cooked Indian Ocean Lobster, Avocado, Onion, Yuzu, Tomato, Radish, Chilli, Yuzu Dressing	
Free Range Chicken Lollipop 🍷🥚	39
Crispy Chicken Wings, Truffle Ranch Dressing	
Prawn Spring Rolls 🌿🥚🐠	38
Black Mushroom, Taro Root, Shitake, Ginger, Chilli Garlic Sauce	
Greek Salad 🍷	36
Capsicum, Tomato, Cucumber, Red Onion, Marinated Feta Cheese, Kalamata Olives, Oregano, Lemon Dressing	
Caesar Salad 🌿🍷🐷🐟	28
Baby Romaine Lettuce, Parmesan Cheese, Crispy Crouton, Pork Bacon, White Anchovies, Light Caesar Dressing	
Caesar Salad Add On:	
Atlantic Smoked Salmon	12
Indian Ocean Grilled Tiger Prawns	10
Grilled Corn Fed Chicken	8
Mala Panko Soft Shell Crab 🌿🥚🐠	40
Crispy Softshell Crab, Fresh Chilli, Garlic, Szechuan Pepper, Spring Onion	
Crispy Canadian Lobster Temaki 🌿🥚🐠	22
Lobster Tempura, Young Coconut, Mango Relish, Avocado	
Maldivian Spicy Tuna Maki 🌿🐟	40
Maldivian Yellowfin Tuna, Cucumber, Avocado, Spicy Dressing	
Salmon Avocado Maki 🌿🐟	40
Salmon, Charred Avocado, Pickled Yellow Radish, Cucumber, Caviar	
Salmon Nigiri (3 Pieces) 🌿🥚🐟	19
Sushi Rice, Torched Miso Glaze, Jalapeño	

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HEALTHY CHOICES

Alkaline 8+ Salad 38
Guava, Beetroot, Poached Salmon, Raspberry, Sunflower Seeds,
Cider-Chili Vinaigrette

Maldivian Poke Bowl 🌿🐟🌱 42
Yellowfin Local Tuna, Green Job Fish, Sushi Rice, Cucumber, Mango, Avocado, Furikake,
Nori Seaweed, Edamame, Radish, Spring onion, Tamari, Sesame Oil, Sriracha, Ginger

Sashimi 🌿🐟 43
Maldivian Plate (12 Pieces)
Yellowfin Tuna, Salmon, Reef Fish, King Fish

SOUP

Roasted Tomato Soup 🌿🥛 27
Herb Roasted Ox Heart Tomato, Black Garlic, Basil Oil, Sun Dried Tomato, Olives

Miso Soup 🌿🐟 18
Dashi Stock, White Miso, Silky Tofu, Seaweed, Shitake Mushroom

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Burgers and Sandwiches Served with French Fries or Mixed Green Salad

Beef Burger 🌿🥛🐷	50
Wagyu Beef Patty, Swiss Cheese, Tomato, Crispy Onion, Iceberg, Dijon Mustard, Gherkins	
<i>SELECT YOUR BURGER FILLINGS</i>	
Fried Egg, Jalapeño, Sundry Tomatoes, Caramelized Onion, Portobello Mushroom, Coleslaw	4 / each
Blue Cheese, Cheddar, Taleggio, Mozzarella, Fresh Goat Cheese, Avocado	8 / each
30 gm Pan-Seared Foie Gras	10
Fish Burger 🌿🥛🐟	37
Grilled Reef Fish Fillet, Coriander Mayo, Baby Gem, Tomato, Coleslaw, Pickled Jalapeño, Coriander and Spinach Bun	
Club Sandwich 🌿🥛🐷	40
Smoked Chicken, Fried Egg, Pork Bacon, Iceberg, Tomato, Mayonnaise	
Fish Tacos 🌿🥛🐟	39
Tempura or Grilled Fish Fillet, Flour Tortillas, Coleslaw Salad, Habanero Mayo, Guacamole, Tomato Salsa Sauce	
Tricolore Sandwich 🌿🥛🌿	32
Sun-dried Tomato, Cashew Nut Spread, Avocado, Buffalo Mozzarella, Evoo, Maldon Salt	
Tandoor Chicken Wrap 🌿🥛	41
Tandoori Chicken, Romali Rotti, Mint Chutney, Kachumbar Salad	

MIDDLE EASTERN CUISINE

Arabic Mezzes 🌿🥛	33
Hummus, Labneh, Baba Ghanoush, Cheese Sambousek, Spinach Fatayer, Falafel, Pita Bread	
Wagyu Beef Kofta Kebabs 🌿🥛	52
Minced Wagyu Beef Mixed with Parsley, Garlic and Onion Served with Onion Sumac, Arugula, Cornichon, Labneh and Saffron Rice	
Corn Fed Chicken Shish Tawook 🥛🌿	42
Lebanese Style Chicken Skewers, Marinated with Lemon, Seven Spices Served with Garlic Sauce, Tahini and Saffron Rice	

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FROM THE GRILL *Served with French Fries or Mixed Green Salad and One Butter or One Sauce of Your Choice*

Black Angus Tenderloin	220 grams	85
Angus Striploin - Marbling 5+	280 grams	97
Fisherman Daily Catch 		65
Grilled King Prawns		78
Roasted Free-Range Chicken Breast		58

SELECT YOUR SIDES







Sauteed Spinach, French Fries, Sauteed Potato, Mix Green Salad, Mashed Potato, Grilled Vegetables	8 / each
Truffle Mashed Potato	12

SELECT YOUR SAUCES AND BUTTER

Bearnaise Sauce, Beef Jus, Peppercorn Sauce, BBQ Sauce	9 / each
Lemon Butter Sauce, Garlic Butter, Sauce Vierge, Cocktail Sauce	7 / each

PAN-ASIAN CUISINE

Gua Bao	
Wagyu Gua Bao (3 pieces)   	44
Lobster Gua Bao (3 pieces)    	58
Marinated Tofu Gua Bao (3 pieces)  	32
Seafood Stir-Fried Rice   	67
Squid, Prawns, Scallops, Jasmine Rice, Homemade XO Sauce	
Stir-Fried Chicken  	60
Chicken Thigh, Cashew Nuts, Mixed Capsicums, Szechuan Peppercorn Served with Steamed Rice	
Singaporean Vermicelli Noodles   	54
Chicken, Prawns, Chinese Cabbage, Bok Choy, Green Chives, Bean Sprouts	
Kung Pao Lobster    	125
Lobster, Peanuts, Dried Red Chilli. Sweet Soy Sauce, Rice Vinegar Served with Steamed Rice	
Stone Pot Truffle Rice  	77
Medley Asian Mushroom, Shaved Black Truffle	

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INDIAN CUISINE

Punjabi Samosa 🌾🥚	26
Golden Fried Turnover Stuffed with Potato, Topped with Lightly Curried Chickpea	
Sion Style Jhinga Kiliwada 🌾🥚🐠	38
Crispy Fried Carom Seed Flavored Indian Ocean Prawns, Coconut Chutney, Chilli Dip	
Butter Chicken 🍷	56
Tandoori Grilled Chicken Simmered in Creamy Tomato, Cashew Nut Gravy, Served with Steamed Jasmin Rice	
Chicken Tikka Masala 🍷🥚	60
Boneless Chicken Tikka cooked in Onion, Tomato, Cashew Nut Gravy, Served with Steamed Jasmine Rice	
Paneer Kadhai 🍷	43
Cottage Cheese, Capsicum and Onion, Cooked in Onion Masala, Served with Steamed Jasmine Rice	
Biryani 🌾🍷	
Typical Indian Delicacy Prepared with Layers of Basmati Rice with Your Selection of Meat, Fish or Vegetables and Spices Mace, Cardamom, Mint, Coriander and Cumin Cooked in a Pot Sealed with Naan Dough	
Vegetable	47
Chicken	59
Lamb	60

ITALIAN CUISINE

Pizza Margherita	26
Mozzarella Cheese, Tomato, Basil	
<i>CHOICE OF PASTA</i> 🌾🥚🍷	35
Spaghetti, Penne, Fusilli, Linguini, Macaroni	
Homemade Pasta	39
Rigatoni, Fettuccine, Spaghettoni	
<i>SAUCES</i>	
Bolognaise, Pomodoro, Alfredo, Truffle Cream, Puttanesca, Pesto	
<i>CHOICE OF INGREDIENTS FOR PIZZA AND PASTA</i>	
Cherry Tomatoes, Mushrooms, Bell Peppers, Onions	4 / each
Asparagus	6
Corn Fed Chicken, Chorizo, Black Forest Ham, Coppa di Parma, Culatello, Parma Ham, Beef Pastrami,	8 / each
Beef Cecina, Beef Bresaola, Buffalo Mozzarella	
Reef Fish, Clams, Mussels, Calamari, Prawns	12 / each
Lobster	35

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SIDE DISHES

Sauteed Spinach, French Fries, Sauteed Potato, Mix Green Salad, Mashed Potato, Grilled Vegetables	8 / each
30 gm Pan-Seared Foie Gras	10
Truffle Mashed Potato	12

DESSERTS

Petit Pot De Crème and Mascarpone Chantilly 🍷🍳	22
Valrhona 64% Chocolate Cream, Mascarpone Chantilly	
Sticky Date Pudding 🍷🍳🌿	20
Caramel Toffee, Warm Moist Date Cake, Vanilla Ice Cream	
Café Huraa Millefeuille 🍷🍳🌿	22
Homemade Puff Pastry, Fresh Vanilla Beans from Madagascar, Diplomate Cream	
Gianduja Chocolate Fondant 🍷🍳🌿	22
Warm Chocolate Fondant, Vanilla Crumble, Gianduja Ice Cream	
New York Cheesecake 🍷🍳🌿	24
Mix Berries Compote with Strawberry Sorbet	
Fresh Fruit Platter	22
Seasonal Fruit Platter	
Selection of Ice Cream 🍷🍳🍌	per scoop 8
Strawberry, Vanilla, Fior Di Latte, Coconut, Coffee, Chocolate, Chocolate Banana, Praline, Cherry Mascarpone, Gianduja, Oreo, Stracciatella, Choco Mint, Rum Raisin, Pistachio	
Selection of Sorbet	per scoop 8
Mango, Passion Fruit, Raspberry, Strawberry, Lemon Basil, Lemon, Coconut, Blackcurrant, Pear, Litchi	

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IN BUNGALOW OVERNIGHT MENU

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APPETIZERS AND SALADS

Prawn Spring Rolls 🌿🥚🐠	38
Black Mushroom, Taro Root, Shitake, Ginger, Chilli Garlic Sauce	
Greek Salad 🥛	36
Capsicum, Tomato, Cucumber, Red Onion, Marinated Feta Cheese, Kalamata Olives, Oregano, Lemon Dressing	
Caesar Salad 🌿🥚🐷🐟	28
Baby Romaine Lettuce, Parmesan Cheese, Crispy Crouton, Bacon, White Anchovies, Light Caesar Dressing	
Caesar Salad Add On:	
Atlantic Smoked Salmon	12
Indian Ocean Grilled Tiger Prawns	10
Grilled Corn Fed Chicken	8
Maldivian Kopi Leaf Salad 🌿	23
Tossed Kopi Leaves, Onion, Grated Coconut, Maldivian Chili, Lime juice	

SOUP

Roasted Tomato 🌿🥛	
Herb Roasted Ox Heart Tomato, Black Garlic, Basil Oil, Sun Dried Tomato, Olives	27

MAIN COURSE

Beef Burger 🌿🥚🐷	50
Wagyu Beef Patty, Swiss Cheese, Tomato, Crispy Onion, Iceberg, Dijon Mustard, Gherkins	
Choice of French Fries or Mixed Green Salad	

SELECT YOUR BURGER FILLINGS

Fried Egg, Jalapeño, Sundry Tomatoes, Caramelized Onions, Portobello Mushroom, Coleslaw	4 / each
Blue Cheese, Cheddar Cheese, Taleggio, Mozzarella, Fresh Goat Cheese, Avocado	8 / each
30 gm Pan-Seared Foie Gras	10

Club Sandwich 🌿🥚🐷	40
Smoked Chicken, Fried Egg, Pork Bacon, Iceberg, Tomato, Mayonnaise	
Choice of French Fries or Mixed Green Salad	

Stir-Fried Chicken 🐔	60
Chicken Thigh, Cashew Nuts, Mixed Capsicums, Szechuan Peppercorn, Served with Steamed Rice	

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ITALIAN CUISINE

Pizza Margherita	26
Mozzarella Cheese, Tomato, Basil	
<i>CHOICE OF PASTA</i> 🌾🥥🥚	35
Spaghetti, Penne, Fusilli, Linguini, Macaroni	
Homemade Pasta	39
Rigatoni, Fettuccine, Spaghettoni	
<i>SAUCES</i>	
Bolognaise, Pomodoro, Alfredo, Truffle Cream, Puttanesca, Pesto	
<i>CHOICE OF INGREDIENTS FOR PIZZA AND PASTA</i>	
Cherry Tomatoes, Mushrooms, Bell Peppers, Onions	4 / each
Asparagus	6
Corn Fed Chicken, Chorizo, Black Forest Ham, Coppa di Parma, Culatello, Parma Ham, Beef Pastrami,	8 / each
Beef Cecina, Beef Bresaola, Buffalo Mozzarella	
Reef Fish, Clams, Mussels, Calamari, Prawns	12 / each
Lobster	35

DESSERTS

Fresh Fruit Platter	22
Seasonal Fruit Platter	
New York Cheesecake 🥛🌾🥚	24
Mix Berries Compote with Strawberry Sorbet	
Selection of Ice Cream 🥛🥥🥚	per scoop 8
Strawberry, Vanilla, Fior Di Latte, Coconut, Coffee, Chocolate, Chocolate Banana, Praline, Cherry Mascarpone, Gianduja, Oreo, Stracciatella, Choco Mint, Rum Raisin, Pistachio	
Selection of Sorbet	per scoop 8
Mango, Passion Fruit, Raspberry, Strawberry, Lemon Basil, Lemon, Coconut, Blackcurrant, Pear, Litchi	

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IN BUNGALOW DINING DRINKS MENU

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HOT BEVERAGES

Pot of Freshly Brewed Coffee or Decaffeinated Coffee	7
Single or Double Espresso	7/8
Cafe Latte or Cappuccino or Macchiato	7
Turkish Coffee	8
Vanilla Latte or Caramel Latte or Hazelnut Latte	8
French Press Coffee (Serves for Two)	15
Hot Chocolate Served with Full Cream Milk or Skimmed Milk or Soya Milk	7

TEA SELECTION

Black Tea	7
Single Estate, Darjeeling English, Ceylon	
Green Tea	7
Sencha, Ceylon Jasmine, Ceylon Moroccan Mint	
Tisane	7
Chamomile Ginger Twist	
Kuda Special	7
Fresh Mint Fresh Ginger Lemongrass	
<u>FRESH JUICES</u>	10
Orange Mango Carrot Watermelon Pineapple Tropical Mix Fruit Juice	
<u>Iced Drinks</u>	8
Iced Tea Iced Coffee Iced Mocha Iced Vanilla Latte Iced Caramel Latte Iced Hazelnut Latte	

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IN BUNGALOW BEVERAGE MENU

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<u>Frappe</u>		8
Matcha Frappe		
Caramel Frappe		
Mocha Frappe		
<u>MILKSHAKES</u>		10
Vanilla		
Chocolate		
Strawberry		
Mango		
Coconut		
<u>SMOOTHIES</u>		10
Vanilla		
Chocolate		
Strawberry		
Mango		
Banana		
<u>MINERAL WATERS</u>		
San Pellegrino 500 ml		9
San Pellegrino 750 ml		14
Aqua Panna 500 ml		9
Aqua Panna 750 ml		14
Evian 330 ml		8
Evian 750 ml		14
Perrier 330 ml		7
Perrier 750 ml		14
<u>SOFT DRINKS</u>		7
Coca Cola		
Diet Coke		
Fanta		
Sprite		
Ginger Ale		
Soda Water		
Tonic Water		
<u>BEERS</u>		
Tiger	Singapore	11
Heineken	Netherlands	13
Corona	Mexico	13
Asahi	Japan	14
Non Alcoholic Beer		10

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IN BUNGALOW DINING WINE LIST

Please touch 2 to place your order or use the Four Seasons App

CHAMPAGNE	BOTTLE
Louis Roederer, Brut NV	145
Veuve Clicquot, Yellow Label, Brut NV	155
Louis Roederer, 2015, Brut Rosé NV	240
Dom Perignon, 2012, Moët & Chandon	695
Krug, Grand Cuvée NV	725
Louis Roederer, Cristal, 2013	795
WHITE WINE	
Mad Fish, Sauvignon Blanc & Semillon, Western Australia, 2021. Australia	72
Pascal Jolivet, Attitude, Sauvignon Blanc, Loire, 2020. France	79
Castello Banfi, San Angelo, Pinot Grigio, Tuscany, 2020. Italy	92
Geoff Merrill, Chardonnay, Woodcroft, 2017. Australia	95
Eugenio Collavini, Broy, Friulano, Chardonnay & Sauvignon Blanc. Collio. 2019	129
Cloudy Bay, Chardonnay, Marlborough, 2018. New Zealand	145
Philippe Colin, Chassagne-Montrachet, Burgundy, 2020. France	255
ROSE WINE	
Château D'Esclans, Whispering Angel, Grenache, Rolle, Syrah & Mourvèdre Cotes de Provence, 2021, France	110
RED WINE	
Norton, Malbec, Finca la Colonia, Mendoza, 2021. Argentina	69
La Bracesca, Vino Nobile di Montepulciano, Prugnolo Gentile & Merlot, 2013. Italy	95
Terrazas, Reserva Malbec, Mendoza, 2017. Argentina	105
Cloudy Bay, Pinot Noir, Marlborough, 2018. New Zealand	155
Château La Pointe, Pomerol, 2014. France	175
Clos Saint Louis, Etelois, Gevery Chambertin, Burgundy, 2018. France	240
Château de Beaucastel, Châteauneuf du Pape, Rhone, 2019. France	345
Château Cos d' Estournel, 2eme Grand Cru Classé, Saint-Estéphe, 2012. France	625
Antinori, Solaia Cabernet Sauvignon, Sangiovese, Tuscany, 2011. France	1050

* Please Contact In Bungalow Dining Team For Our Wine By Glass Selection *

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IN BUNGALOW DINING KID'S MENU

Please dial 2 to place your order or use the Four Seasons App

Kid's Breakfast Served from 07:00 AM to 11:00 AM 9

Scrambled Eggs with Sausage, Pork Bacon, Hash Brown 🐷
Oatmeal Porridge Cooked with Milk, Chocolate Chips, Banana 🥛
Pancakes with Maple Syrup, Cream 🌿🥚

Kid's All Day Dining

Soups and Starter 9

Chicken Noodle Soup 🌿🥚
Pumpkin Soup
Breaded Fish Fingers with Tartar Sauce, Mesclun Salad 🌿🥚🐟
Homemade Chicken Strips with Cucumber, Carrots 🌿🥚

Main Course 14

Catch of the Day with Sautéed Vegetables
Grilled Chicken Breast with Mashed Potato
Hot Dog with French Fries, Ketchup and Corn
Cheese Burger with French Fries 🌿
Stir-Fried Vegetable Noodles

Pasta and Pizza 10

Spaghetti with Tomato Sauce or Bolognese
Penne with Mushrooms, Cheese Sauce 🌿🥛
Margherita Pizza 🌿🥛
Pepperoni Pizza 🌿🥛

Dessert

Warm Chocolate Croissant 🌿🥚🥛 8
Whipped Cream, Vanilla Ice Cream, Fresh Blueberries
Seasonal Fruit Platter
Selection of Ice Creams or Sorbets 🍦🥛🥚 Per scoop 5



🥛: Dairy, 🌿 Nuts, 🐷: Pork, 🍷: Alcohol, 🌿: Gluten, 🥚: Egg,
🐟(Sustainable), 🐟: Fish, 🌿: Sesame, 🌿: Vegan, 🍤: Shellfish, 🌿: Soy

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20 MINUTES MENU

Please dial 2 to place your order or use the Four Seasons App
Guaranteed delivery in 20 minutes to your bungalow

BREAKFAST

Selection of Cereals 🌾	9
Corn Flakes, Coco Pops, All Bran, Rice Krispies	
Fresh Fruit Platter	22
Selection of Fresh Fruits	
Chef's Oven Basket 🌾🥖🥞	16
Daily Selection of 1 Danish Pastry, 2 Croissants, 1 Muffin, 2 Multi Grain Bread, 2 White or Brown Toast	

SNACKS

Arabic Dip 🌾🥖	24
Hummus, Labneh, Baba Ganoush, Pita Bread	
Prawn Spring Rolls 🌾🥞🦐	38
Black Mushroom, Taro Root, Shitake, Ginger, Chilli Garlic Sauce	

SAVOURY

Caesar Salad 🌾🥖🐷🐟	28
Baby Romaine Lettuce, Parmigiano Reggiano, Crispy Crouton, Bacon, White Anchovies, Light Caesar Dressing	
Caprese Salad 🥖	29
Buffalo Mozzarella, Tomato, Basil	
Club Sandwich 🌾🥖🐷	40
Smoked Chicken, Fried Egg, Pork Bacon, Iceberg, Tomato, Mayonnaise	

SWEETS

Fresh Fruit Platter	22
Seasonal Fruit Platter	
New York Cheesecake 🥖🌾🥞	24
Mix Berries Compote with Strawberry Sorbet	
Selection of Ice Cream 🥖🌾🥞	per scoop 8
Strawberry, Vanilla, Fior Di Latte, Coconut, Coffee, Chocolate, Chocolate Banana, Praline, Cherry Mascarpone, Gianduja, Oreo, Stracciatella, Choco Mint, Rum Raisin, Pistachio	
Selection of Sorbet	per scoop 8
Mango, Passion Fruit, Raspberry, Strawberry, Lemon Basil, Lemon, Coconut, Blackcurrant, Pear, Litchi	

🥖: Dairy, 🌾 Nuts, 🐷: Pork, 🍷: Alcohol, 🌾: Gluten, 🥞: Egg,
🐟: Sustainable, 🐟: Fish, 🌱: Sesame, 🌱: Vegan, 🦐: Shellfish, 🥛: Soy

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