
Desserts

Peach Melba   22
*Vanilla Poached Peach, Raspberry Compote,
Madagascar Vanilla Ice Cream*

**Petit Pot de Crème and
Mascarpone Chantilly**   22
Valrhona 64% Chocolate Cream, Mascarpone Chantilly

Gianduja Chocolate Fondant    20
*Warm Chocolate Fondant, Vanilla Crumble,
Gianduja Ice Cream*

Sticky Date Pudding    22
*Caramel Toffee, Warm Moist Date Cake,
Vanilla Ice Cream*

Huraa Millefeuille    20
*Homemade Puff Pastry, Diplomate Cream,
Fresh Madagascar Vanilla Beans*

Selection of Ice Cream or Sorbet

1 Scoop 8
2 Scoop 15
3 Scoop 20

Ice Cream : Coconut, Espresso, Rum and Raisin,
Stracciatella, Pistachio, Vanilla, Chocolate,
Chocolate Mint, Strawberry, Praline Chocolate

Sorbet : Coconut, Mango, Strawberry, Raspberry,
Passion Fruit, Lemon, Pear, Peach, Blackcurrant

 Gluten,  Dairy,  Nuts,  Sesame,  Egg,  Seafood

Please advise your server for any dietary restriction/preference

Poolside Bar

Kuda Huraa, Maldives

*An oasis at Kuda Huraa, enjoy the
main pool of this beautiful island and
try our Latin American themed drinks
and bar snacks while embracing the
Maldivian view*

09:00 am – 06:00 pm

Latin American Cocktails

Pisco Sour

The Pisco Sour is the most popular way of consuming pisco, and has been the signature drink of Peru

Pisco - Lemon - Sugar - Angostura

Mexican Firing Squat

First recorded by historian Charles H. Baker in his 1939 guide Gentleman's Companion, Mexican Firing Squat is just as refreshing as other standbys of the spirit.

Tequila - Lime - Grenadine - Angostura

Mezcal Margarita

Combining the tang of lime and the sweetness of orange liqueur with the smokiness of mezcal, mezcal margarita has earned its way into drinkers' hearts.

Mezcal - Lime - Triple Sec

Smoked Mango

Fresh flavors of mangos and the smokiness of a mezcal, this cocktail is sure to be a show stopper for any celebration

Mezcal - Triple Sec - Lime - Mango

Pisco Mule

Also called Peruvian Mule, named because it uses a pisco instead of vodka

Pisco - Lime - Sugar - Ginger

Capina Sour

A funky grassy flavor of cachaca get tropical touch of pineapple will complete your summer holiday

Cachaca - Pineapple - Lime

\$18

Sandwiches, Wraps And Burgers

Beef Burger



48

Wagyu Beef Patty, Swiss Cheese, Tomato, Crispy Onion, Iceberg lettuce, Pork Bacon, Dijon Mustard, Gherkins and Brioche

Tandoori Chicken Wrap



39

Tandoori Chicken, Romali Roti, Mint Chutney, Kachumber Salad

Club Sandwich



40

Smoked Chicken, Fried Egg, Pork Bacon, Iceberg, Tomato, Mayonnaise

Fish Tacos



37

Tempura or Grilled Fish Fillet, Flour Tortillas, Coleslaw, Avocado, Habanero Mayo, Guacamole and Tomato Salsa Sauce

Tricolore Sandwich



32

Sundried Tomato and Cashew Nut Spread, Seasoned Avocado, Buffalo Mozzarella Cheese, Maldon Salt

Maldivian Lobster Roll



65

Toasted Bun, Butter Poached Maldivian Lobster, Mayonnaise, lemon Juice, Chives, Mix Green Salad

***All Sandwiches, Wraps and Burgers are Served with French Fries or Chef's Salad**

Gluten, Dairy, Nuts, Sesame, Egg, Seafood

Please advise your server for any dietary restriction/preference

Sushi and Sashimi

Salmon, Tuna, Reef Fish, King Fish 41
(12 Slices)
Selection of Sashimi Served with Wakame, Edamame

Salmon Nigiri (3 Pieces)  15
Sushi Rice, Torched Miso Glaze, Jalapeno

Ebi Marinated shrimp Nigiri  22
(3 Pieces)
Cauliflower, Chilli Jam

Spider Roll (6 Pieces)  26
Softshell Crab Tempura, Lettuce, Avocado, Wasabi,
Tobiko, Crispy Spicy Sauce

From the Wok

Hokkien Prawn Mee  40
Stir-Fried Hokkien Noodles, Prawns, Squid, Fish Cake,
Soya Sauce, Vinegar, Chili and Sambal Sauce

Stir Fried Chicken  58
Chicken Thigh, Cashew Nuts, Mix Capsicums,
Szechuan Peppercorn, Served with Steamed Rice

 Gluten, Dairy, Nuts, Sesame, Egg, Seafood

Please advise your server for any dietary restriction/preference

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

Poolside Bar Classics

Margarita

The Margarita is one of the most popular cocktails in North America for good reason.

Tequila - Triple Sec - Lime

Pina Colada

Piña Colada has a bit of a bad rap among cocktail connoisseurs. For years, this now classic drink was the poster child of the blender boom, a symbol of poolside bars and booze cruises.

White Rum - Pineapple - Coconut

Mojito*

The Mojito is one of the most popular rum cocktails served today, with a recipe known around the world. The origins of this classic drink can be traced to Cuba and the 16th century cocktail El Draque.

White Rum - Mint - Lime - Sugar - Soda

Aperol Spritz*

Walk through an Italian town during the late afternoon particularly in Northern cities like Milan and Venice and you'll find groups of people enjoying Aperol Spritzes.

Aperol - Prosecco - Soda

*Go royal and replace the soda with champagne for \$25

\$18

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Poolside Bar Signatures

Illusion

Illusion is as real as it gets, trust us! This amazing green cocktail recipe mixes up melon liqueur, vodka, Triple Sec, pineapple juice, and lemon juice, and perfectly combines sweet and sour flavors in every sip.

Vodka - Triple Sec - Midori - Pineapple

Banana Colada

The cocktail with its smooth spiced rum and tropical flavors of pineapple, coconut and banana will transport you on holiday instantly.

Spiced Rum - Banana Liqueur - Malibu - Coconut - Pineapple

Dark and Stormy

Dark & Stormy is one of those drinks that caters to all tastes. A simple but beautiful mixture of sweet, mellow rum, spicy ginger beer and zingy lime

Dark Rum - Lime - Ginger Beer

Watermelon Mint Martini

Get into the spirit of Maldives summer with our Watermelon & Mint Martini. A perfect balance of vodka, watermelon and a touch of mint

Vodka - Triple Sec - Watermelon - Lime - Mint

Sea Breeze

The cocktail is as refreshing as its name. The sea breeze cocktail is a refreshing blend of vodka, cranberry juice, and grapefruit juice

Vodka - Cranberry - Grapefruit - Soda

\$18

Snacks and Salads

Prawns Spring Roll 35

Black Mushroom, Taro Root, Shitake, Ginger, Chilli Garlic Sauce

Free Range Chicken Lollipop 38

Crispy Chicken Wings, Truffle Ranch Dressing

Classic Nachos 28

Corn Tortilla, Cheddar Cheese, Salsa Fresca, Guacamole, Sour Cream and Jalapeño Chili

Crudités 25

Roasted Capsicum and Walnut Pesto, with Labneh, Hummus, Tahini Sauce and Rice Cracker

Mala Panko Soft Shell Crab 38

Crispy Softshell Crab, Fresh Chili, Garlic, Szechuan Pepper, Spring Onion

Maldivian Poke Bowl 42

Yellow Fin Local Tuna, Green Job Reef Fish, Sushi Rice, Cucumber, Mango, Avocado, Furikake, Nori Seaweed, Edamame, Radish, Spring Onion, Tamari, Sesame Oil, Sriracha and Ginger

Greek Salad 30

Capsicum, Tomato, Cucumber, Red Onion, Marinated Feta Cheese, Kalamata Olives, Oregano, and Lemon Dressing

Caesar Salad 26

Baby Romaine Lettuce, Parmigiano Reggiano, Crispy Crouton, Bacon, Anchovies and Light Caesar Dressing

Caesar Salad Upgrade:

Atlantic Smoked Salmon 41

Indian Ocean Grilled Tiger Prawns 37

Grilled Corn Fed Chicken 35

 Gluten,  Dairy,  Nuts,  Sesame,  Egg,  Seafood

Please advise your server for any dietary restriction/preference

Tea

White Tea	12
Silver Tips, Ceylon, Kataboola Estate	
Green Tea	7
Sencha, Ceylon Jasmine, Ceylon Moroccan Mint	
Oolong Tea	7
Oolong, Ceylon	
Tisane	7
Shanghai Fairytale Chamomile	
Kuda Special	7
Fresh Mint Fresh Ginger Lemongrass	

Lavazza Coffee

Hot Selection	
Espresso	7
Cappuccino	7
Macchiato	7
Café Latte	7
Vanilla Latte	8
Caramel Latte	8
Hazelnut Latte	8
Double Espresso	8
Turkish Coffee	8
French Press	15
Cold Selection	
Iced Coffee	7
Iced Mocha	7
Iced Vanilla Latte	8
Iced Caramel Latte	8
Iced Hazelnut Latte	8
Frappe Selection	
Matcha Frappe	8
Caramel Frappe	8
Mocha Frappe	8

Poolside Bar Mocktails

Mango Energizer

More than just a comfort sensation mocktail, our mango energizer could boost your energy and vitality

Mango - Pineapple - Cardamom - Mint - Basil

Go Green

A light, refreshing mocktail with combination of fresh pineapple, green apple and a surprising, pleasant crunch from cucumber.

Cucumber -Pineapple - Lime - Green Apple Syrup

Seafarer's Grog

Here's a perfect summer beverage to quench your thirst! Seafarer's Grog is a refreshing blend of Maldivian sea almond, ginger and coconut water, that is sure to leave you drooling

Almond Orgeat - Coconut Water - Lemon - Ginger

Across the Sea

A combination of two citrus from a different continent that will cheer up your hot summer day with a crispness of mint and soda.

Grapefruit - Orange - Mint - Soda

Shipwreck Cadet

An unique character of Maldivian coconut and cinnamon with a combination of basil will give you an adventurous feel in every single sip of the drink.

Coconut Water - Basil - Lime - Cinnamon

Tequila - Mezcal - Pisco

All hail the agave plant. With the tequila industry in continual flux and mezcal growing in popularity every day, you'll want to stay informed about the newest tequila and mezcal bottles, brands and cocktail recipes.

Standard Serve 30ml

Tequila

Corralejo Blanco	18
Patron Silver	22
Clase Azul Bianco	35

Corralejo Reposado	18
Jose Reserva 1800 Reposado	18

Corralejo Anejo	18
Jose Reserva 1800 Anejo	18
ArteNOM 1146 Anejo	18
Patron Anejo	25
Don Julio Anejo	30
Don Julio 1942	60

Mezcal

Beneva	18
VIDA de San Luis Del Rio Joven	22

Pisco

Capel Especial	18
Capel Reservado	20

Champagne

Eugenio Collavini, Il Grigio , Prosecco, Italy	75
Col de Salici , Prosecco, DOCG, 2020. Italy	82
Louis Roederer , Brut NV	145
Ca'del Bosco , Franciacorta, Brut, Italy	149
Veuve Clicquot , Yellow Label, Brut NV	159
Ruinart , Brut NV	240
Moët & Chandon , Ice Impérial	260
Veuve Clicquot, Ponsardin , Extra Brut, Extra Old	145
Moët & Chandon , Dom Perignon, 2012	695
Krug , Grand Cuvée NV	725
Veuve Clicquot , La Grande Dame, 1998	725
Louis Roederer , Cristal Brut, 2013	795
Krug , Brut, 2002	1,125
Armand de Brignac , Brut	1,250
Bollinger , Vieilles Vigne Francaise, Blanc de Noir, 2010	2,550

Rose

Louis Roederer , Brut, 2013	240
Billecart Salmon , Brut NV	305
Ruinart , Brut NV	320
Krug , Brut	990
Moët & Chandon , Dom Perignon, Rose, 2008	1,320
Louis Roederer , Cristal, 2005	1,350
Louis Roederer , Cristal, 2012	1,350
Armand de Brignac , Brut	1,825

Wine By Glass

Champagne & Sparkling

Vueve Clicquot, Yellow Label , Brut NV, France	\$ 30
Pares Balta , Cava, Brut, Spain	\$ 16
Eugenio Collavini Il Grigio , Prosecco, Italy	\$ 15

White

Eugenio Collavini , Pinot Grigio, Italy	\$ 15
Wishbone , Sauvignon Blanc, New Zealand	\$ 16
The Olive Grove, D'Arenberg , Chardonnay, Australia	\$ 16
Dr Burklin Wolf , Trocken, Riesling, Germany	\$ 17

Rose

Warwick, First Lady , Pinotage, South Africa	\$ 16
Banfi, Coste , Sangiovese & Vermentino, Italy	\$ 16

Red

Norton , Malbec, Argentina	\$ 15
Cotes du Rhone , La Ferme Du Mont, Shiraz, France	\$ 16
Babich , Pinot Noir, New Zealand	\$ 16
Majella , Cabernet Sauvignon Australia	\$ 18

Sweet Wine

Carmes de Rieussec , Sauternes, France	\$16
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Rum

Rum lovers around the world owe a great deal to a simple plant, the Sugar cane which creates two main types light and dark rums. The longer it has been aged, the more color and flavor it picks up from the wood.

No matter the color, most rum are still made from molasses, but some brands do use fresh sugar cane juice. Find out the new bottles, recipes and trends in the rum world.

Standard Serve 30ml

Spiced Rum

Captain Morgan, <i>US Virgin Islands</i>	15
Kraken Spiced Rum, <i>Trinidad & Tobago</i>	18

Rum

Gosling's Black Seal, <i>Bermuda</i>	18
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Plantation 3 Stars, <i>Trinidad, Jamaica, Barbados</i>	15
Plantation, <i>Trinidad</i>	15

Diplomatic Mantuano 8 years, <i>Venezuela</i>	18
Diplomatico Reserva Exclusiva, <i>Venezuela</i>	22
Diplomatic Single Vintage 2002, <i>Venezuela</i>	30
Diplomatico Ambassador, <i>Venezuela</i>	50

Pyrat XO Reserve, <i>Guyana</i>	20
El Dorado Special Reserve 12 years, <i>Guyana</i>	22

Ron Zacapa 23 years, <i>Guatemala</i>	30
Ron Zacapa XO, <i>Guatemala</i>	40

Bacardi Carta Blanca, <i>Cuba</i>	15
Havana Club 3 years, <i>Cuba</i>	15
Havana Club 7 years, <i>Cuba</i>	18

Flor De Cana, 5 years, <i>Nicaragua</i>	18
Flor De Cana Grand Reserve 7 years, <i>Nicaragua</i>	18
Flor De Cana Centenario 12 years, <i>Nicaragua</i>	22

Cachaca from Brazil

Cachaca 51	18
Leblon Reserve Especial	20

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Spirits - Beer

Standard Serve 30ml

Vodka

Stolichnaya, <i>Russia</i>	15
Belvedere, <i>Poland</i>	20
Grey Goose, <i>France</i>	20
Chopin Rye, <i>Poland</i>	20
Beluga, <i>Russia</i>	35

Gin

Bombay Sapphire, <i>UK</i>	18
Hendricks, <i>Scotland</i>	18
Bitter Truth Pink, <i>Germany</i>	18
Gin Mare, <i>Spain</i>	30
Monkey 47, <i>Germany</i>	30

Grappa & Brandy

Calvados	15
Collavini	18
Brandy Antinori	20

Cognac

Remy Martin VSOP	20
Hennessy VSOP	20
Remy Martin XO	30
Louis XIII	350

Beer

Tiger, <i>Singapore</i>	11
Kingfisher, <i>India</i>	11
Heineken, <i>Holland</i>	13
Corona, <i>Mexico</i>	13
Asahi, <i>Japan</i>	14

Whiskey

Standard Serve 30ml

Irish Whiskey

Jameson	15
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Canadian Whiskey

Canadian Club	15
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Scotch Whisky

Johnnie Walker Black	18
Chivas Regal 12 years	18
Chivas Regal 18 years	30
Johnnie Walker Blue	50

American Whiskey

Jim Beam	15
Jack Daniel's	15
Makers Mark	18
Woodford Reserve	20
Blanton's Gold Reserve	40

Japanese Whiskey

Nikka Barrel	25
Yamazaki Distillers Reserve	45
Hibiki Suntory	60

Single Malt

Glenfiddich 12 years, <i>Speyside</i>	20
Macallan 12 years, <i>Speyside</i>	25
Glenlivet 18, <i>Speyside</i>	30
Glenfiddich 21 years, <i>Speyside</i>	45
Macallan 18 years, <i>Speyside</i>	45
Glenlivet 25 years, <i>Speyside</i>	85
Dalmore 25 years, <i>Speyside</i>	140

Glenmorangie Original, <i>Highland</i>	25
Oban 14 years, <i>Highland</i>	30

Talisker 10 years, <i>Islay</i>	25
Lagavulin 16 years, <i>Islay</i>	30