



Meal Plans

BED & BREAKFAST

BREAKFAST

Ocean Restaurant 07.00 to 10.30 buffet and a la carte

HALF BOARD

BREAKFAST

Ocean Restaurant 07.00 to 10.30 buffet and a la carte

DINNER

Ocean Restaurant 19.00 to 22.30 a la carte menu | 3 courses

MEAL PLAN DINNER CREDITS
meal Plan Dinner Credit of US\$65 per person per dinner applies in Ba'theli by the Reef, Shoreline Grill and for Destination Dining Experiences. Subject to availability.

THE MILAIDHOO GOURMET PLAN

BREAKFAST

Ocean Restaurant 07.00 to 10.30 buffet and a la carte

LUNCH

Ocean Restaurant 12.00 to 16.00 a la carte menu
Compass Pool Bar 12.00 to 18.00 a la carte menu

DINNER

Ocean Restaurant 19.00 to 22.30 a la carte menu | 3 courses
Ba'theli by the Reef 19.00 to 22.30 a la carte menu | 3 courses | once every 5 nights of stay
Shoreline Grill 19.00 to 22.30 a la carte menu | 3 courses
Chef's Table upon request a la carte menu | 3 courses | once every 5 nights of stay

MEAL PLAN DINNER CREDITS
Destination dining: Dinner from 19:00 to 22:30 available upon request. Dinner credit of US\$65 per guest per dinner and drinks credit of US\$60 per guest per dinner for beverages applicable.

Included drinks to be selected from the below Milaidhoo Gourmet Plan Drinks Menu.

THE MILAIDHOO GOURMET PLAN - DRINKS MENU

HEALTHY BLENDS (VITAMIN JUICE)

- “the healthiest drinks of the Indian Ocean”
- the rocket man
fresh valencia orange blended with rocket (contains protein, vitamin a, k & c and calcium,..)
- eve’s apple
fresh apple juice blended with basil
excellent source of omega 3, iron, manganese)
- spinapple
fresh pineapple juice blended with spinach (high in niacin, zinc, protein, fiber, vitamin b6, potassium, phosphorus,...)
- november rush
fresh watermelon juice blended with mint (great treatment for asthma, memory loss, fatigue, depression, and skin care problems)

SMOOTHIES

- h.o.b.a.
honey, oats, banana with almond milk
- c.a.m.y.
chia, agave syrup, mixed berries and yoghurt
- p.a.l.l.s.
palm sugar, avocado, linseeds, lime and soya
- kale boost
banana, chopped kale, linseeds with soy milk & maple syrup
- OUR MOCKTAILS
tempus fugit
fresh coriander and mint with pineapple, mango juice and vanilla in a mojito style drink
- carpe diem
homemade earl grey and orange syrup with fresh pink grapefruit & lemon juice top up with 7up

TEA & COFFEE FRAPPES

- selection of ice hot drinks, paired with suitable sweeteners and dairy or dairy replacement.
- Choose your tea or coffee, your dairy option and sweetener.

TEA OR COFFEE

- oolong tea
- green tea
- earl grey tea
- espresso coffee
- filter coffee

SWEETENERS

- honey
- gomme syrup
- equal sweetener
- agave syrup

DAIRY & ALTERNATIVES

- whole & skimmed milk
- natural yoghurt
- ice cream
- almond milk
- soya milk
- rice milk

THE MILAIDHOO GOURMET PLAN - DRINKS MENU

FRESH FRUIT AND VEGETABLE
JUICES

Orange | watermelon | pineapple |
mango | papaya

beetroot | carrot | celery | tomato

SOFT DRINKS

coca cola | diet coke | sprite | fanta
ginger ale | ginger beer | tonic |
bitter lemon | soda water | red bull

STILL WATER

acqua panna, large
evian, large
schweppes

SPARKLING WATER

perrier, large
san pellegrino, large
schweppes

Tea

english breakfast | earl gray |
imperial oolong | royal darjeeling |
vanilla bourbon | jasmine pearls |
moroccan mint | tibetan secret

Coffee

espresso single | espresso double
ristretto | americano | café latte |
cappuccino

BEER

tiger
san miguel
carlsberg
tiger draft

APERITIFS

martini extra dry
martini bianco
martini rosso
campari
pimms no. 1

GIN

bombay sapphire
gordon's dry gin
beefeater

VODKA

stolichnaya
russian standard original
danzka grapefruit
danzka apple
Balvod black

RUM

bacardi superior
bacardi gold
captain morgan dark
cachacha

WHISKEY

johnnie walker red label
j&b rare
grant's
jim beam
jack daniels
crown royal
highland park 12

TEQUILA

jose cuervo gold
jose cuervo white
don angel blanco
sauza gold

COGNAC

hennessy vs

SHERRY & PORTS

tio pepe fino
lustau manzanilla papriusa
niepoort 'the senior' tawny
niepoort 'the junior' ruby

LIQUEURS

drambuie
sambuca oro borghetti
kahula
southern comfort
tia maria
amaretto
amarula
benedictine
midori melon

THE MILAIDHOO GOURMET PLAN - DRINKS MENU

CLASSICS

mai tai
rum with lime, pineapple and orgeat
syrup

bramble
london dry gin with citrus and
blackberry liqueur

pina colada
blend of rums, pineapple and
coconut cream

americano
campari with rosso vermouth and
soda water

bloody mary
vodka with salt and pepper, tomato
juice and celery

manhattan
bourbon whiskey with rosso
vermouth, tropical bitters

negroni
gin, campari and sweet vermouth

tom collins
gin with lemon juice topped up with
soda water

daquiri
rum with lime and sugar

cosmopolitan
vodka, triple sec and cranberry juice

dark & stormy
rum, lime topped with ginger beer

espresso martini
vodka, kahlua with fresh espresso

rusty nail
whiskey blend with drambui

margarita
tequila, triple sec, lime & sugar

cuba libre
rum, lime topped with coca cola

MOJITOS & BELLINIS

simply tell us your favourite spirit,
fresh tropical fruit and we'll happily
guide you in the right direction. so sit
back and relax...we'll do the rest!

your own mojito
rum, fresh fruit, herb, fresh lime and
sugar

your own bellini
fresh fruit and prosecco

THE MILAIDHOO GOURMET PLAN - DRINKS MENU

Wines by the Glass

SPARKLING WINE

- NV Veuve de Vernay Brut France
- NV Veuve de Vernay Rose, France

WHITE WINE

- 2019 Santa Margherita Pinot Grigio Valdadige, Trentino-Alto Adige, Italy
- 2017 Forrest Pinot Gris, Marlborough, New Zealand
- 2018 Montes Outer Limits, Sauvignon Blanc, Zapallar Coast, Aconcagua Valley, Chile
- 2017 Gustave Lorentz Riesling Reserve, Alsace, France
- 2019 Penfolds Koonunga Hill Chardonnay, South Australia

ROSE WINE

- 2020 Domaine St André de Figuière, 'Signature Magali', Cotes de Provence, France
- 2020 Château Minuty, "M" de Minuty, Côtes de Provence, France
- 2018 Riverbank Estate 'Rebellious' Rose, Swan Valley, Australia

RED WINE

- 2018 Talamonti 'Moda', Montepulciano d'Abruzzo DOC, Abruzzo, Italy
- 2018 M de Magnol, Barton & Guestier, Bordeaux AOC, France
- 2019 Matua Pinot Noir, Marlborough, New Zealand
- 2018 Kaiken Estate Malbec, Mendoza, Argentina
- 2018 Brokenwood Cricket Pitch, Cabernet Sauvignon/shiraz/Merlot, South Eastern Australia

THE MILAIDHOO GOURMET PLAN - DRINKS MENU

Wines by the bottle

SPARKLING WINE

NV	Veuve de Vernay Brut France
NV	Veuve de Vernay Rose, France
NV	Prosecco di Treviso DOC, La Montelliana, Veneto, Italy
NV	Prosecco Piccini Extra Dry, Veneto,

WHITE WINE

2018	Torresella Pinot Grigio DOC, Veneto, Italy
2019	Sacchetto l'Elfo, Pinot Grigio DOC, Veneto, Italy
2017	Bibi Graetz Casamatta Bianco Toscana IGT, Tuscany, Italy
2018	Wittmann "100 Hills", Riesling, Rheinhessen, Germany
2019	Undurraga, Sauvignon Blanc, Curico Valley, Chile
2017	Undurraga Aliwen Reserva, Chardonnay, Curico Valley
2018	Emiliana Adobe Reserva, Gewürztraminer, Rapel Valley, Chile
2018	Santa Julia Chardonnay, Mendoza, Argentina
2019	Clare Wine Co, Watervale Riesling, Clare Valley, Australia
2018	Yalumba "The Y Series", Unwooded Chardonnay, South Australia
2017	Kaesler, Old Vine Semillion, Barossa Valley, Australia
2019	Stoneburn Sauvignon Blanc, Marlborough, New Zealand
2018	La Vierge 'Original Sin' Sauvignon Blanc, Hemel-en-Aarde Ridge, South Africa
2015	Reyneke Organic, Sauvignon Blanc-Semillon, Stellenbosch (O/B)
2018	Nederburg The Winemasters Sauvignon Blanc, Western Cape, South Africa
2019	Warwick Estate The First Lady, Sauvignon Blanc, Stellenbosch, South Africa
2018	Mulderbosch Sauvignon Blanc, Stellenbosch, South Africa
2019	Ken Forrester Petit Chenin Blanc, Stellenbosch, South Africa

ROSE WINE

2019	Château Minuty, "M" de Minuty, Côtes de Provence, France
2017	Paul Jaboulet Aine, 'Parallele 45', Cotes du Rhone, France
2019	Kanonkop Kadette Pinotage, Stellenbosch, South Africa

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Wines by the bottle

SWEET WINE

NV Catala Nova Muscat de Rivesaltes, Vin Doux Natural, Languedoc-roussillon, France 500ml

RED WINE

- 2016 Clare Wine Co, Cabernet Sauvignon, Clare Valley, Australia
- 2017 Clare Wine Co, Shiraz, Clare Valley, Australia
- 2020 Stonefish Shiraz, Margaret River, Australia
- 2015 Ken Forrester Petit Cabernet Sauvignon, Stellenbosch, South Africa
- 2016 Nederburg The Winemasters Shiraz, Western Cape, South Africa
- 2018 Santa Julia Malbec, Mendoza, Argentina
- 2019 Finca Las Moras Black Label Malbec, San Juan, Argentina
- 2018 Overstone Hawke’s Bay Pinot Noir, Hawke’s Bay, New Zealand
- 2019 Stoneburn Pinot Noir, Marlborough, New Zealand
- 2016 Saccheto Pinot Nero IGT, Veneto, Italy
- 2016 Saccheto Merlot IGT, La Cortigiana, Veneto, Italy
- 2018 Bibi Graetz Casamatta Toscana IGT, Tuscany, Italy
- 2018 Emiliana Novas Carmenere-Cabernet Sauvignon, Colchagua Valley, Chile
- 2018 Undurraga, Aliwen Reserva Pinot Noir, Maipo Valley, Chile



Milaidhoo
MALDIVES

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