Cinnamon

VELIFUSHI MALDIVES

BEVERAGE LIST

Iru kitchen & bar

NON ALCOHOLIC IRU SPECIALS

Lemongrass Iced Tea **USD 8**
This Mocktail reflects the aromatic charm of Thai Tea combined with the citrusy notes of lemongrass, creating a uniquely Thai beverage.

Coconut Pandan Cooler **USD 8**
The combination of coconut and pandan is a staple in Indonesian desserts, and this Cooler turns that sweet, fragrant harmony to a refreshing drink.

Basil Berry Fizz **USD 8**
Drawing inspiration from Vietnamese cuisine, this Mocktail combines the sweetness of berries with the herbal twist of basil, creating a vibrant and aromatic drink.

Ginger Lemongrass Sparkle **USD 8**
Combining the heat of ginger with the citrusy charm of lemongrass, this Cambodian inspired Mocktail is a refreshing and invigorating treat.

Mango Calamansi Splash **USD 8**
This Mocktail showcases the tropical flavours of the Philippines, with sweet mango and tangy calamansi coming together in a delightful and sunny concoction.

ASIAN INFUSIONS

Pineapple Pizzazz Punch **USD 10**
Pineapple and Basil infused Rum, Pineapple Juice, Lime Juice and Simple Syrup

Tropical Thunderbolt **USD 10**
Passion Fruit Juice, Lime Juice, Simple Syrup and Grenadine

Electric Blue Buzz **USD 10**
Dark Rum, Pineapple Juice, Ginger Syrup, Lime Juice, Butterfly Pea Flower Syrup

Disco Baller Bliss **USD 12**
Calamansi & Basil infused Gin, Calamansi Juice, Egg Whites, Simple Syrup, and Soda Water

Mango Tango Twister **USD 12**
Mango & Tamarind infused Tequila, Orange Juice and Grenadine

Mojito Madness Mix **USD 12**
Pandan & Coconut infused Rum, Simple Syrup, Mint Leaves, Lime Juice and Soda Water

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STORYTELLING SIGNATURES

Halong Breeze **USD 12**
Elderflower Liqueur, Lychee Syrup, Lemon Juice, and Egg Whites

“Halong Bay, with its mystical beauty, inspired this cocktail that whispers of the gentle sea breeze and the enchanting landscapes. The Halong Breeze is a delicate balance of floral notes from the elderflower, sweetness from the lychee, and the crispness of gin, evoking the calm waters and towering cliffs of the bay. With each sip, imagine cruising through the misty Halong Bay, surrounded by the beauty of nature in a glass.”

Secret of Magical Creature **USD 12**
Vanilla Liqueuer, Cucumber Syrup, Beetroot Juice, Lime Juice,
Simple Syrup and Red Bull

“Once upon a time, in a hidden corner of the mystical Enchanted Garden, there existed a secret recipe guarded by the magical creatures who called it the "Cucumber Beet Fizz." Legend has it that this extraordinary elixir brought a burst of vibrant flavours and energy to those fortunate enough to discover its existence.”

Scottish Warrior’s Lollipop **USD 12**
Scotch Whisky, Amaretto, Lime Juice, Orange Juice, Bitters, Pears / Orange Ice Popsicle

“In the misty hills of the Scottish Highlands, where the air is crisp and the land is rich with ancient traditions, a legendary elixir known as the "Highland Harmony" was born. Crafted with the finest Scotch Whisky and infused with the aromatic essence of rosemary and hibiscus, this Cocktail embodied the spirit of the Highland landscape.”

Mystique Flame **USD 15**
Bacardi, Absente, Rosemary & Raspberry Syrup and Lemon Juice

“In a hidden alchemist's workshop, where the air was thick with the scent of herbs and the glow of experimentation, a mixologist discovered the secret to a fiery elixir known as the "Raspberry Inferno." Crafted with the intensity of Bacardi and the blaze of Absente, this Cocktail was a dance of thyme, raspberries, and lemon, creating a concoction that ignited the taste buds with a tantalizing blaze.”

Sunkissed Cassis Zest **USD 12**
Crème de Cassis, Lime Juice, Sugar Syrup, and Ginger Ale

“In a sun drenched hacienda nestled among the agave fields of Mexico, a visionary mixologist discovered the secret to a spirited elixir known as the "Cassis Zest Fizz." Crafted with the bold essence of Tequila, the velvety allure of Crème de Cassis, and the zing of fresh lime juice, this Cocktail celebrates the vibrant flavours of the hacienda's surroundings. Topped with a effervescent dance of Ginger Ale, the Cassis Zest Fizz became the embodiment of the sun's warm kiss.”

WINES

CHAMPAGNE

Moët & Chandon Impérial	USD 250
Taittinger Brut Réserve	USD 200

SPARKLING WINE

Prosecco DOC “Extra Dry,” Italy	USD 70
Calvet Celebration Brut, France	USD 60
Prosecco DOC “Rosé,” Torresella	USD 60

WHITE WINE

Mouton Cadet, Bordeaux Blanc, France	USD 65
Santa Cristina Pinot Grigio, Italy	USD 65
Viña Sol, Catalunya DO, Catalonia, Spain	USD 50
Jacob’s Creek Chardonnay, Australia	USD 50
Cavalieri Reali Soave DOC, Italy	USD 45
Frontera Chardonnay, Chile	USD 45
Calvet Chardonnay, France	USD 40
El Chivo Sauvignon Blanc, Chile	USD 40
Fuzion Chenin – Chardonnay, Argentina	USD 35
Hardy VR, Chardonnay, Australia	USD 30

RED WINE

Mouton Cadet, Bordeaux, France	USD 90
The Footbolt, Shiraz, Australia	USD 85
Marqués de Cáceres Crianza, Spain	USD 80
Santa Cristina Rosso, Italy	USD 65
Cavalieri Reali Bardolino DOC, Italy	USD 50
Calvet Cabernet Sauvignon, France	USD 45
Frontera Cabernet Sauvignon, Chile	USD 40
El Chivo Merlot, Chile	USD 35
Fuzion Shiraz – Malbec, Argentina	USD 35
Hardy VR, Shiraz, Australia	USD 30

ROSE WINE

B&G, Rosé d'Anjou Loire, France

WINE BY THE GLASS

WHITE WINE (150ml)

Calvet Chardonnay, France	USD 12
El Chivo Sauvignon Blanc, Chile	USD 10
Hardy VR, Chardonnay, Australia	USD 8

RED WINE (150ml)

Calvet Cabernet Sauvignon, France	USD 12
El Chivo Merlot, Chile	USD 10
Hardy VR, Shiraz, Australia	USD 8

SOFT DRINKS

Coca Cola, Fanta, Sprite, Tonic, Ginger Beer, Bitter Lemon, Diet Coke, Coke Zero, Soda	USD 6

FRESH JUICES

Pineapple, Watermelon, Papaya, Lime, Mixed Fruit	USD 7
Orange	USD 8

SPARKLING WATER

Perrier Sparkling (750 ml)	USD 14
Perrier Sparkling (330 ml)	USD 9

COLD BEVERAGES

Milkshakes (Vanilla, Strawberry, Chocolate)	USD 8
Iced Coffee	USD 6
Iced Tea	USD 6

HOT BEVERAGES

Cappuccino, Latte, Espresso	USD 6
Macchiato, Mocha	USD 7
Coffee	USD 5
Tea	USD 5

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VELIFUSHI MALDIVES

FOOD MENU

Iru kitchen & bar

CULINARY:

Every dish tells a story, and every meal is a journey through the rich tapestry of Asian cuisine.

Our high end outdoor Iru kitchen and bar Restaurant is a haven for those seeking an authentic culinary adventure. We celebrate the timeless traditions and flavours of Asia, weaving them into our storytelling menus to take you on an unforgettable gastronomic voyage.

CHEF:

We will collaborate with a renowned Asian Chef with expertise in crafting authentic dishes, infusing them with innovative twists. The Chef will be on site to provide an interactive and immersive dining experience for guests, including special hef's Special Tasting Menus.

BEVERAGE:

A comprehensive beverage menu with visually stunning cocktails inspired by the Asian culture and landscapes prepated by skilled Mixologists.

Customised nonalcoholic options, including fresh fruit juices, herbal teas, and specialty mocktails are also available.

APPETISERS

Banh Tom Ho Tay, Northern Vietnam — **USD 17**
Prawn & Sweet Potato Fritters, Lime Dipping, Pickled Carrots

Ensalada Talong, Philippines — **USD 19**
Sticky pork, Smoked Eggplant, Tamarind Dressing, Tomato & Shallots, Egg

Crispy Fried Calamari, Khmer — **USD 20**
Green Mango, Chili, Shallots, Radish, Koh Kong Dressing

Ceviche, Philippines — **USD 20**
Fish of the Day, Coconut Vinegar, Shallot, Chili, Garden Grown Micro Herbs

Pepper and Soy Marinated Beef, Vietnam — **USD 23**
Lime & Chili Dressing, Ha Noi Style Fresh Rice Roll, Cucumber, Crispy Shallots, Nuoc Cham

SOUP

Seaweed Soup, Khmer — **USD 17**
Seafood, Spring Onion, Crispy Garlic

Soto Ayam, Indonesia — **USD 18**
Chicken Broth, Glass Noodles, Fried Shallots, Celery and Lime

SALADS

Yam Som O, Thailand — **USD 20**
Pomelo Salad with Free Range Chicken, Prawns, Crispy Shallots, Hard-Boiled Egg & Coconut Dressing

Som Tum, Thailand — **USD 20**
Classic Green Papaya Salad, Air Dried Beef , Lime Chili Vinaigrette

Mekong Delta, Vietnam — **USD 18**
Coconut Poached Chicken, Grated Coconut, Cabbage, Carrots, Prawn Crackers, Peanuts, Nuoc Cham

MAIN COURSE

Slow Roasted Pork Scotch, Vietnam — **USD 40**
Coconut Sticky Rice, Peanuts, Crispy Shallots, Chili Caramel

Soy Caramelised Tiger Prawns, Vietnam — **USD 46**
Pineapples, Black Pepper, Spring Onion, Tomato

Balinese Mixed Satay, Indonesia — **USD 45**
Chicken, Beef, Prawns, Spiced Peanuts Sauce, Pickled Cucumber, Sweet Soy, Lime

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Beef Rendang, Indonesia — **USD 42**
Semi Dried Beef Curry, Chili, Coconut Milk, Turmeric

Pan Roasted Beef Tenderloin, Khmer — **USD 55**
Cooked to Your Liking, “Lok Lak” Sauce, Egg Yolk Crumbles, Lettuce, Carrot

Amok – Cambodia Red Curry — **USD 42**
Chicken or Seafood, Red Curry Paste, Coconut Cream, Lime Leaf

Chicken Adobo, Philippines — **USD 42**
Slow Cooked Chicken with Soy Vinegar, Bay Leaf, Boiled Egg

CHEF’S TASTING CURRY SPECIALS

Green Chicken Curry, Bangkok — **USD 56**
Okra, Courgette

Massaman Curry, Northeast Thailand — **USD 56**
Beef Tenderloin, Peanuts, Red Chili

Yellow Curry — **USD 56**
Seafood, Green Pepper Corn, Star Fruit

CHEF'S DAILY SPECIALS — USD 42 each

Fish Fillet

Whole Fish

Sashimi
Compressed watermelon, ginger, lemon gel, wasabi, soy sauce

PLEASE ASK OUR SERVICE TEAM FOR MORE DETAILS

A TOUR OF SOUTHEAST ASIA CUISINE

3 Courses — **USD 65**

5 Courses — **USD 90**

7 Courses — **USD 110**

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VEGETARIAN

Coconut Sticky Rice Cake — **USD 16**
Spring Onion, Peanuts, Chili Caramel Dessert

Saigon Style Soy Caramelized Tofu — **USD 36**
Green Pepper Corn, Pineapples, Heritage Tomato, Shallots, Pickle Cucumber

CHEF'S SPECIAL

Amok Classic Curry, Cambodia — **USD 45**
Silken Tofu, Red Curry Paste, Coconut Cream, Lime Leaf

Green Curry, Bangkok — **USD 45**
Pumpkin, Cougrette, Lime Leaf, Silken Tofu, Lemongrass, Chef's Condiments
All Main Course Dishes Serve with a Steamed Jasmine Rice

DESSERT

Lemon Tart Our Way — **USD 17**
Lemon, Meringue, Pastry, Berries

Baked Chocolate Mousse — **USD 17**
Caramelised Popcorn Shards

Eton Mess — **USD 17**
Layer of Mascarpone Mousse, Crispy Meringue, Fresh Berries & Compote

Sticky Rice Pudding — **USD 17**
Coconut Cream, Mango, Sesame

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