



THE PALMS

Chef's Special ITALIAN RIVIERA

Inspired by Italy's culinary traditions, where simple ingredients meet soulful craft. Handmade pasta, slow-cooked sauces, and flavors that celebrate time and tradition

APPETISERS

Golden Adriatic Fritto Misto D G SF

Delicate medley of crisp-fried calamari, shrimps & fish, accompanied by garlic herb aioli

Arborio Pearl Arancini with Ricotta & Ocean Prawn D SF E

Creamy arborio rice enriched with ricotta and prawn, delicately fried paired with warm marinara sauce

Caprese Royale with Heirloom Tomato & Bocconcini V D N

Mozzarella layered with heirloom tomato and basil, finished with olive oil, balsamic vinegar

MAINS

Pan-Seared Maldivian Reef Fish with Herb Fettuccini D G SF

Locally sourced reef fish, served over herb-infused fettuccini tossed with aged Padano

Slow-Braised Beef with Saffron Risotto D G CB

Tender braised beef on saffron-infused risotto enriched with onions carrot and butter

Lasagna alla Tradizione Bolognese D G E CB

Baked Layers of handcrafted pasta, beef mince and béchamel

Grilled Polenta Cake with Wild Mushroom Ragù VE

Char-grilled polenta topped with earthy mushroom ragù grilled vegetables and parsley

DESSERTS

Torta Caprese E D N

Chocolate and almond flour less cake

N Nuts V Vegetarian D Dairy G Gluten DF Dairy Free GF Gluten Free LS Locally Sourced
CB Contains Beef E Egg SE Sesame SF Seafood C Chili ★ Signature Dishes P Pork VE Vegan S Sustainable

Should you have any dietary requirements or food allergies, please inform your server

DINNER MENU

ARTISANAL PASTA & RISOTTOS

Penne Alla Norma D G

Eggplant, Mozzarella, Tomato sauce, Home grown basil

Linguini Carbonara D G E P

Pork Guanciale, Free range egg yolk, Parmesan, Black pepper

Spaghetti Bolognese D G CB

Beef mince, Tomatoes, Parmesan

Risotto Alla Pescatore SF D

Seafood Bisque, Saffron, Prawn, Calamari, Reef fish

CLASSIC INDULGENCES

Old school smash & cheese melt burger D G SE CB

Angus Beef, Lettuce, Tomatoes, Cheese and Fries

Beef Stroganoff D G E CB

Baked potato, Sour cream, Boiled eggs

FROM THE SEA & LAND

Fresh from the reef D G SF

Local reef fish, Truffle mash, Broccolini, Lemon caper butter

Peri-Peri Grilled Prawns D SF E G

Pea Purée, Celeriac apple slaw, Caper lime butter

Grilled chicken breast with mushrooms & cream D G

White mushrooms, butter, parsley

Grilled NZ Lamb Chops D G

Mint gremolata, Baked sweet potato, glazed carrots

Charred Black Angus D G E CB

Cauliflower mousseline, wilted spinach, Tarragon bearnaise, Natural jus

PLANT-FORWARD

Grilled polenta cake VE

mushroom ragu, grilled vegetables

Green Gnocchi D G

Semi-Dried Tomatoes, Spinach, Parmesan Sauce

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KIDS MENU

Mini Cheeseburger Sliders D G SE E CB

Juicy beef patty, mild cheddar, soft milk bun, served with golden fries

Crispy Chicken Tenders D G E

Panko-crumbed chicken strips with honey mustard dip

Mowgli's Margherita Pizza D G

Tomato sauce, mozzarella, fresh basil

Mac & Cheese Bowl D G

Creamy cheddar sauce with light, fluffy pasta spirals

Fish Fingers & Chips D G E SF

Crumb-fried reef fish with tartar sauce and lemon wedge

Rainbow Veggie Quesadilla V D G

Mild cheese, sweet corn, bell peppers in toasted tortilla triangles

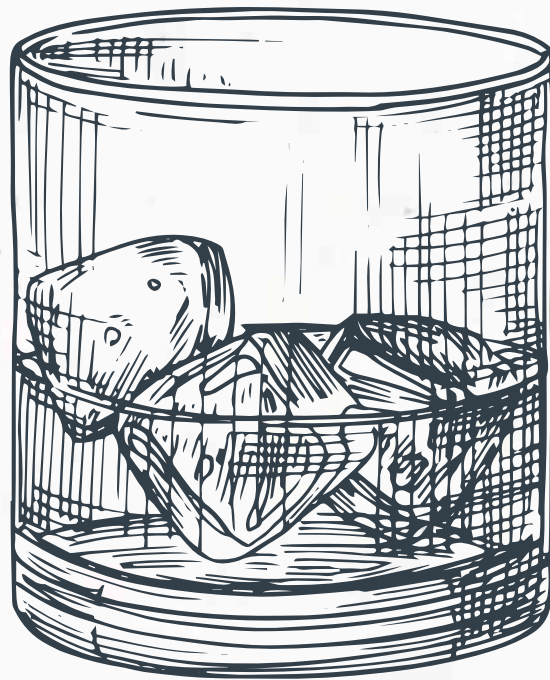
Spaghetti Bolognese D G CB

Slow-cooked beef ragù with parmesan snow

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THE CONNOISSEUR'S

Wines, Spirits & Cigars



OZEN

LIFE

MAADHOO

Contents of this menu is not part of the INDULGENCE™ Plan,
and is subject to availability

THE CONNOISSEUR'S WINES

The Grand Champagnes

Armand de Brignac Blanc de Blancs	700
Dom Perignon 2013	400
Krug Vintage 2004	600
Louis Roederer Cristal Brut 2014	600

The Celebration Champagnes

Moët & Chandon Impérial Brut Rosé N.V	200
Moët & Chandon Ice Impérial	150
Veuve Clicquot Ponsardin Brut NV	150
Taittinger Nocturne Sec	100
Taittinger Brut Reserve	75
Guy Charbaut, "Memory" 2006 Brut-Premier Cru	75

The Noble Whites

Antinori, Castello della Sala Cervaro della Sala 2020	150
Ropiteau Freres Meursault 1er Cru 'Le Porusots, France	100
Ropiteau Freres Chassagne-Montrachet, France	100

The Majestic Merlots

Chateau Petrus 2006	3600
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Standard bottle size is 750ml

Prices are quoted in US Dollars, exclusive of government taxes and are subjected to 10% service charge

THE CONNOISSEUR'S

WINES

The Strong Shiraz

E Guigal Côte-Rôtie 'La Landonne' 2014 650

The Boulevard of Bordeaux Blends

Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, Petit Verdot

Château Latour Grand Vin Pauillac, 3500
(Premier Grand Cru Classé) 1996

Château Mouton Rothschild Pauillac 1500
(Premier Grand Cru Classé) 1998

Opus One Napa Valley, USA 2016 975

Domaine de Beaurenard Châteauneuf-du-Pape 100

The Intriguing Italian Reds

Tenuta San Guido Sassicaia, Bolgheri, Toscana, DOC 2019 750

Gaja Barbaresco, Piemonte 2017 300

Antinori Toscana IGT "Tignanello" 2018 250

Gaja Ca'Marcanda Promis, Toscana, IGP, 2021 100

The Classy Cabernet Sauvignon

Stag's Leap Wine Cellars CASK 23, Napa Valley 2014 550

Stags' Leap Cabernet Sauvignon 2019 125

The Poetic Pinot

Gevrey Chambertin Bouchard Aine & Fils 2017 125

Domaine Perrot-Minot Vosne-Romanée, France 2016 250

Sweet Temptation

Chateau d'Yquem Sauternes, 1995 525



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THE CONNOISSEUR'S SPIRITS

Whiskies

Johnnie Walker Odyssey	300
Royal Salute Stone of Destiny	100
Johnnie Walker King George V Blue Label	90
Highland Park 25 Years	70
The Glenlivet 25 Years	50
Royal Salute Diamond Tribute	40
Chivas Regal 25 Years	30
Balvenie Portwood 21 Years	30
The Glenlivet 21 Years	25
Johnnie Walker Blue Label	25
Glenfiddich 21 years	20
Royal Salute 21 Years	15

Vodka

Roberto Cavalli Ultra Luxury	15
Beluga Nobel	15

Rum

Ron Zacapa XO	15
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Cognac

Remy Martin Loius Tre	300
Hennessy Paradis Extra	150
Hennessey XO	25
Martell XO Extra Old	25
Camus Excellence	15



Standard measure size is 30ml

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THE CONNOISSEUR'S CIGARS

The Connoisseurs' Cigars

Cohiba Robusto	60
Montecristo #2 - Torpedo	60
Romeo & Julieta Churchill	60
Partagas Series P#2 - Torpedo	55
Cohiba Siglo II - Petit Corona	50
Hoyo de Monterrey Epicure #2 - Robusto	50
Montecristo #3 - Corona	45
Cohiba Siglo I - Petit Corona	40
Romeo & Julieta Petit Churchill	40



"The connoisseur does not consume,
But tastes the secrets"
- Salvaor Dali

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INDULGENCE

CHAMPAGNE & WINE COLLECTIONS

Champagne Journey at OZEN LIFE MAADHOO

"A Sense of Duo Touch" – Rosé to lady and Brut to Gentleman!!

Guy Charbaut is the family growing champagne from France's finest wine-making regions, Mareuil-Sur-Aÿ. This region is known worldwide for producing superior quality Terroir Champagne. Since years, The Exclusive Champagne is being poured at the Front of the House and identified Food and Beverage outlets.



GUY CHARBAUT
CHAMPAGNE

Guy Charbaut Rosé N.V- Front office and Joie de Vivre

Guy Charbaut Brut N.V- The Palms and Joie de Vivre

Guy Charbaut Cuvee de Reserve Premier Cru Brut N.V-Exclusively served at Tradition Peking

150 years of passion and tradition have gone by since the Maison Testulat was founded in 1862.

The brand was founded in Epernay by Vincent Testulat, The Vincent Testulat Carte d'Or Brut is a "Blanc de Noirs" Champagne obtained from red grapes skills being imparted from five generations and being awarded continuously.

Its subtle taste is to be enjoyed at any time which makes this Champagne as our exclusive house pour Atmosphere hotels and resorts.

Vincent Testulat Carte d'Or Blanc de Noirs Brut N.V- Exclusively at Minibar Amenity and Cocktails.

CHAMPAGNE
V. Testulat
Since 1862
EPERNAY - France

Sparkling Wines of the World

Sparkling wines are the best for any type of occasion any time in the day. Not only are they a crowd pleaser when it's time to pop the cork, but they taste good by their own. Explore our traditional to modern collection of sparkling wine to make your day memorable.

Bottega Gold Prosecco DOC Spumante Brut, Italy

Bottega Il Vino dell'Amore Petalo Moscato, Italy

Itinera Prosecco Doc Brut Rose

Rose Wines

True rose wines acquire their color and ultimately their taste profile through maceration. The most popular rose wines come from Provence. Rose wines are always refreshing, light and they lean more towards red than white.

Saint Roch Les Vignes Cotes de Provence, Rose, France

Elixir Cotes de Provence Rose, France

Tasca d'Almerita Regaleali Le Rosè, Italy

Golden State Zinfandel Rose, USA

Chateau Ksara Sunset Rose, Lebanon

Peter Lehmann Portrait Series Grenache, Australia

Martin Codax Cuatro Pasos Rosado, Spain



Vegan



Organic



Sommelier's Recommendation

All Wine & Champagne in the menu are included within the INDULGENCE Plan
Vintages and wines are subject to change on availability


Wholesome Whites of the World

Delas Viognier, France

Tasca d'Almerita Regaleali Bianco, Italy

Ricossa Gavi DOCG, Italy

La Piuma Orvieto DOP Classico, Italy


Martín Códax, Albarino, Spain 

Vinatigo Listán Blanco, Spain

Vinatigo Marmajuelo, Spain 

Niel Joubert Byter Chenin Blanc, South Africa

Morandé 'One to One' Gewürztraminer, Chile 

Masi Tupungato Passo Blanco Torrentes, Argentina 

Tűzkő Grüner Veltliner, Hungary

Chardonnay


The most common and well-known variety of white grape in wine production today. The most prominent flavor in Chardonnay wine comes from oak used in the wine production process. Other flavors and aromas include fruit, lemon, melon, grass, and vanilla. Some other characteristics of Chardonnay wines are dryness yet a full body with a crisp acidity and a velvety finish in the mouth.

Domaine Hamelin Petite Chablis, France

J.Moreau & Fils Bourgogne Chardonnay, France

Bottega Chardonnay Trevenezie, Italy

Buena Vista Chardonnay, North Coast, USA

Glenelly Glass Collection Chardonnay Unoaked, South Africa 

Atmata Organic Chardonnay, Australia 

First Fleet Chardonnay, Australia

Allan Scott Chardonnay, New Zealand

 Vegan

 Organic

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Sauvignon Blanc

A green-skinned grape variety that originates from the Bordeaux region of France. The grape most likely gets its name from the French words Sauvage ("wild") and Blanc ("white") due to its early origins as an indigenous grape in South West France. Sauvignon Blanc is a versatile white grape variety that creates white wines ranging in flavor from grassy to mineral to fruity.

Domaine Chatelain Sancerre Blanc, France

Allan Scott Marlborough Estate Sauvignon Blanc, New Zealand

Aroha Bay Sauvignon Blanc, New Zealand

Domaine Chatelain Pouilly-Fume Les Chailloux Silex, Loire, France

Riesling

A white grape variety which originated in the Rhine region of Germany. Riesling has bright, citrus-scented acidity and aromas of toast and honeysuckle. Riesling has emerged as a style in its own displaying flowery, almost perfumed, aromas as well as high acidity.

Balthasar Röss White Rabbit Riesling, Germany

Villa Franz Riesling Trocken, Germany

Peter Lehmann Eden Valley Riesling, Australia

Tűzkő Riesling, Hungary

Pinot Grigio

A refreshing style that has enjoyed great success in various countries; however Northeastern Italy (Veneto, Friuli-Venezia-Giulia and Trentino-Alto Adige) remains the world epicenter of Pinot Grigio production. The most common descriptors of the style are "light", "crisp" and "dry".

Pighin Pinot Grigio Collio, Italy

Bottega Pinot Grigio Delle Venezie, Italy

Masi Masianco Pinot Grigio delle Venezie DOC, Italy

Allan Scott Marlborough Pinot Gris, New Zealand



Vegan



Organic



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Robust reds of the world

Delas Cote du Rhone Saint Esprit, France

Chateau de Parenchere Bordeaux Superieur, France

Vinatigo Tintilla, Spain 

Masi Bonacosta Valpolicella Classico, Italy 

Itinera Prima Classe Montepulciano d'Abruzzo, Italy

Masi Tupungato Passo Doble Malbec, Argentina  

Chateau Montaignillon Montagne Saint Emilion, France

Domaine D'Ourea Gigondas, France

Bottega Valpolicella Ripasso Superiore, Italy

Morande Pionero Reserva Carmenere, Maule, Chile

Tasca d'Almerita Regaleali Nero D'Avola, Italy

Niel Joubert Pinotage, South Africa

Martin Codax Cuatro Pasos Mencia, Spain

Pinot Noir

The essence of this wine is its aroma of strawberry and cherry (fresh red cherries in lighter wines and stewed black cherries in weightier examples). Well-built Pinot Noirs, particularly from warmer harvests, also exhibit notes of leather and violets. Pinot Noir pairs well with a wide range of foods.

J.Moreau & Fils Bourgogne Pinot Noir, France

Balthasar Ress Weinhaus Ress Pinot Noir, Germany

Allan Scott Marlborough Pinot Noir Black Label, New Zealand

Buena Vista Pinot Noir, North Coast, USA

Les Templiers Pinot Noir, France

Syrah

A robust, dark-skinned variety producing equally powerful and full-bodied wines. It shows aromas and flavors of black fruits, pepper and mint, developing notes of liquorice, espresso and chocolate in hotter conditions and, with age, leather, truffles and earthy aromas.

Glenelly Glass Collection Syrah, South Africa 

Peter Lehmann Barossa Valley Shiraz, Australia

First Fleet Shiraz, Australia



Vegan



Organic



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Merlot

A grape variety that gives round and delicious wines, with aromas of black fruits such as black cherry, blackberry and cassis. You also get aromas of truffle, violet, plum and chocolate. Merlot based wines are perfect for the lunch or dinner table; It's naturally soft textures and rich flavors works well with a diverse array of foods.

Bottega Merlot Trevenezie, Italy

Allan Scott Hawks Bay Merlot, New Zealand

Morande Pionero Reserva Merlot, Chile 

Glenelly 'Glass Collection' Merlot, South Africa

Yellow Tail Merlot , Australia

Cabernet Sauvignon

Probably the most famous red wine grape variety on earth. Wherever they come from, Cabernet Sauvignon wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood.

Haras de Pirque Hussonet Gran Reserva, Chile

Joel Gott Wines 815, USA

Pighin Cabernet Collio, Italy

Brand's Laira Blockers Cabernet Sauvignon, Australia

Yellow Tail Limited Release Cabernet Sauvignon, Australia

Sweet Temptation

Muscat de Beaumes de Venise, France

Ferreira Porto Tawny Port, Portugal



Vegan

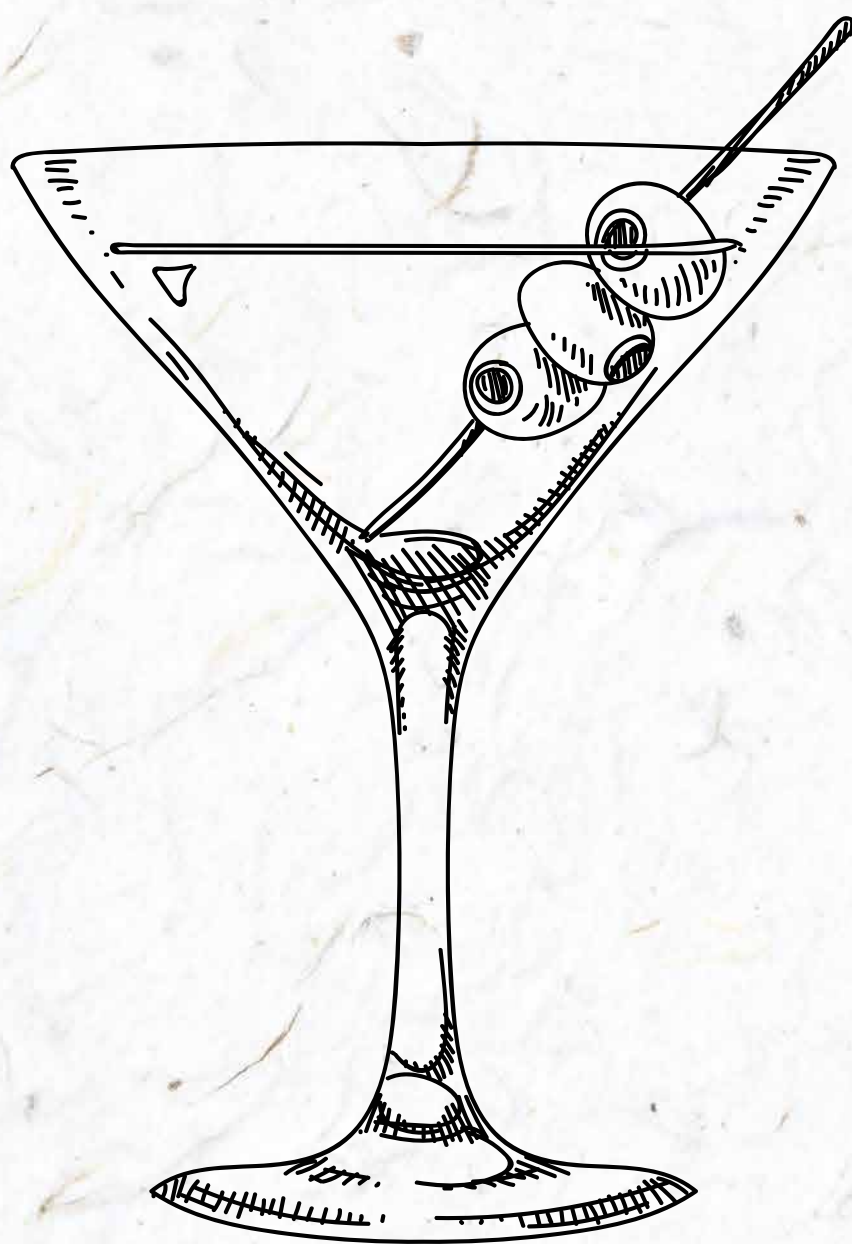


Organic



Sommelier's Recommendation

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**INDULGENCE
BEVERAGE MENU**
Cocktails, Spirits & Beers

Champagne Cocktails

Aspera Royale

Strawberries, sugar, orange - passion,
mandarin vodka, champagne

Elder Bubble

Mixed berries, elderflower, lime,
kulant vodka, champagne

Berry Cosmo

Ladies' favorite cosmopolitan
with a sparkling twist

Levente

Fizzy with the citrus vodkas flavored
with lavender and charged with champagne

Hugo Twist

Elderflower flavored Gin charged
with Champagne and Mint

 Sustainable

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Frozen Delights

Pina Colava

A creamy volcano of the coconut and rum,
and an expulsion of raspberry lava

Sangria Sorbet

Enjoy your red wine like never before,
blended with orange and berries galore

Bon Voyage

The half and half double trouble of
Pina colada and strawberry daiquiri

Coco Blast

Creamy treat of Coconut rum with
chocolate and coconut puree

Classic with their Elegant Twist

Mojito, Caipiroska, Caipirinha

Refined flavor of Lime with the choices of flavors
Strawberry, Passion, Mango, Blueberry

Bloody Mary, Old fashioned, Cosmopolitan, Pina colada,
Daiquiri, Negroni, Long Island Iced Tea, Whiskey Sour

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Night Caps

Mint Mocha Latte

Crème de menthe, crème de cacao, baileys, espresso, milk, whipped cream

Irish Coffee

Irish whiskey, espresso, hot water

Cafe Toledo

Baileys, kahlua, chocolate sauce, espresso, milk, whipped cream

Cafe Royale

Very superior cognac, espresso, whipped cream

Signature Selections

The Palms Martini

The original carrot cake martini, with cinnamon flavors and spiced rum

Joie de vivere Fabiola

(Only Available in Joie de vivere)

Smoke covered equal part of Cointreau, Martini bianco, Cognac

M6M crème brûlée Martini

Premium vodka, baileys, amaretto, caramel, milk and cream

IndoCeylon Soul Curry

Our not so traditional twist to the Maharashtrian sol kadhi with vodka, kokum, coconut milk, green chili & coriander

Peking Beijing Bellini

Our infusion with lychee and ginger, your indulgence with champagne

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Aperitifs

Aperol • Campari • Harvey's Bristol Cream Sherry • Martini Bianco Martini Rosso • Pimm's No 1

Whiskies of the World

Single Malts

Glenfiddich • Glenkinchie • Glenlivet • Glenmorangie • Laphroaig Talisker

Blended Scotch

Ballantine's Finest • Chivas Regal • Famous Grouse • J&B Rare Grants Reserve • Teacher's • JW Red Label • JW Black Label JW Double Black Label • JW Gold Label

American

Jack Daniel's Old no 7 • Jim Beam White Maker's Mark • Woodford Reserve

Canadian

Canadian Club

Irish

Jameson

Vodka

Absolut Blue • Absolut Citron • Absolut Kurant • Absolut Mandarin Absolut Pepper • Accademia Bottega • Ciroc • Grey Goose • Ketel One Russian Standard Original Sky • Smirnoff Red • Smirnoff Vanilla

Gin

Beefeater • Bacur • Bombay Sapphire • Gordon's • Hendrick's • Tanqueray

Rum

Bacardi Gold • Bacardi Superior • Cachacha 51 • Captain Morgan Dark Captain Morgan Spice Gold • Havana Club Silver 3yrs • Malibu Myer's Dark

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Brandy/Cognac

St. Remy VSOP • Calvados • Martell VSOP • Courvoisier VSOP
Martell VS • Hennessy VS

Tequila

Camino Blanco • Jose Cuervo Gold
Jose Cuervo Silver • Patron XO Cafe • Sauza Gold

Beers

Bira Blond • Bira White • Carlsberg • Erdinger White
Heineken • Lion's • Lion's Stout • Tiger

Cider

Magners Irish Cider

Liqueurs

Absinthe • Amaretto Di Saronno • Archers Peach Schnapps
Bailey's Irish Cream • Benedictine DOM • Limoncino
Creme de Cacao Brown • Crème De Cassis • Crème de Fraise
Crème De Mure • Cointreau • Cuaranta Y Tres Licor 43
Drambuie • Fernet Branca • Galliano • Jagermeister • Kahlua
Midori • Southern Comfort
Sambuca • Bottega Espresso • Cherry Bols
Apricot Bols

Eau de Vie

Bottega Grappa Alexander • Aldo Bottega Grappa Barricatta
Aldo Bottega Grappa • Sake Hakatsuru Junmai
Gekkeikan Horin Junmai Daiginjo • Gekkeikan Kanjuku Umeshu

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Non-Alcoholic Cocktail

Sakura Fresh crafts alcohol-free beverages using sustainable botanicals and modern blending techniques, all while enjoying the serene Maldivian Atmosphere.

Amaretto Colada 🌸

Sakurafresh Amaretto, Pineapple Juice, Sakurafresh brix Passion Syrup, Coconut Puree

Summer-berry Spitzer 🌸

Sakurafresh Italian Red Bitter, Raspberry Puree, Orange Juice, Splash of Sparkling

Litchi Margarita 🌸

Sakurafresh Reposado, Aromatic Bitters XIII, Litchi Juice

Negroni 00 🌸

Sakurafresh Negroni, Slice of Orange

Maadhoo Blossom 🌍

Guava juice • lemongrass • mint • ginger ale

Ocean Paradise

Orange juice • pineapple juice • mango juice • grenadine

Sea-breeze

Lychee juice • ginger ale • lime juice • rock salt

Pink Flamingo

Guava juice • vanilla ice cream • strawberry crush • grenadine

Smoothies

Strawberry • Vanilla • Mango

Shakes

Strawberry • Vanilla • Mango

Iced Tea

Peach • Mint • Lemon • Strawberry

 Sustainable  Sakurafresh

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Classic Coffee

Cappuccino

Espresso • steamed milk • milk foam

Latte

Espresso • steamed milk

Macchiato

Espresso • milk foam

Americano

Espresso • hot water

Iced Coffee

Moon Rock Coffee

Shot of espresso • vanilla ice cream

Cafe' Mocha

Coffee • chocolate • milk

White Magic

Coffee, whipped cream, vanilla ice cream

Iced Cappuccino

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From The House of TWG

English Breakfast Tea ●

French Earl Grey ●

Royal Darjeeling ●

Jasmine Queen Tea ●

Chamomile ●

Emperor Sencha ●

Imperial Oolong ●

Soft Beverages

Sparkling Water

Still Water

Red Bull - Energy Drink

Seasonal Fresh Fruit Juice (Orange, Pineapple, Watermelon)

Preserved Juice

Aerated Beverages

● Sustainable

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