



SIGNATURE COCKTAILS

PARTY LIBATION

Mango Otai 120

Bacardi carta rum, Captain Morgan Spiced rum, mango juice, guava juice, coconut milk passion fruit purée, almond syrup

Melon Otai 120

Bacardi gold rum, Cachaça rum, pineapple anis syrup, coconut milk, watermelon and pineapple juice

MOLOKAI

Cocos Nucifera 80

Bacardi Carta Rum , Malibu rum, coconut water, coconut lemongrass syrup

Nafanua 80

Cachaça rum, Stolichnaya vodka , peach juice, cranberry juice, apple mint syrup

LANAI

Punahele 80

Stolichnaya vodka , beetroot juice, orange juice, sugar syrup, spicy bitter

Rangi 80

Bacardi Carta rum , Peach Schnapps, orange juice , cranberry juice, raspberry purée, pomegranate syrup

TIKINIS

Kameo 65

Stolichnaya vodka, peach juice, muskmelon, berries and banana syrup

Meleni 65

Stolichnaya Vodka, Midori Cointreau, orange juice, orange bitter

Vaya Con Tiki 65

Bombay Sapphire , grapefruit and lemon juice, lemongrass, ginger ale

Rakahanga 65

Spiced rum, peach schnapps, pineapple juice, passion fruit syrup

Blue Tematangi 70

Gold rum, almond liqueur, blue Curaçao, pineapple and lemon juice, Angostura bitter, orgeat syrup

Navy Grog 70

Gold and white rum, grapefruit and lime juice, homemade all spice syrup

Uso 65

Bacardi carta rum, bacardi gold rum, bacardi black, apricot brandy, pineapple juice, sugar syrup

WINES

WHITE WINE Glass/Bottle

Araldica, Gavi, La Lucciana Piedmont, Italy 70 /310

The Winery of Good Hope, Chenin Blanc, Stellenbosch South Africa 240

Caliterra Reserva, Casablanca Valley, Chardonnay, Chile 260

RED WINE Glass/Bottle

Araldica Barbera, Piedmont, Italy 70 /310

Antoine Mouiex , Le Grand Chapelain Rouge, Bordeaux, France 285

False Bay, Shiraz, Stellenbosch, South Africa 265

ROSÉ WINE Glass/Bottle

Cuvée Sabourin, Rosé Pays D’Oc IGP, France 52/215

SPARKLING WINE

Please ask your waiter for recommendation Glass 60 / Bottle 265

CHAMPAGNE WINE

Laurent-Perrier Brut, France 835

BEERS

CANS

Kronenbourg 1664 55

Amstel Light 55

Budweiser 55

Heineken 55

DRAUGHT

Heineken 62

Peroni 75

NON-ALCOHOLIC

Bavaria Regular Malt 30

SPIRITS

GIN

Bombay Sapphire 55

Tanqueray 55

Hendrick’s 65

Tanqueray No.10 65

RUM

Bacardi Carta Blanca 50

Havana Club Añejo 7 Años 60

WHISKY/WHISKEY

William Grant’s 50

Johnnie Walker Red Label 55

Jack Daniel’s 60

John Jameson 55

VODKA

Stolichnaya Premium 55

Grey Goose 70

Ketel One 70

TEQUILA

Jose Cuervo Reposado 55

Patrón Silver 70

Patrón Añejo 85

SOFT REFRESHMENTS

FRESH JUICES 40

Orange, Grapefruit, Watermelon, Pineapple, Lemon & Mint

FRUIT & VEGETABLE JUICES 25

Apple, Tomato, Cranberry

INTERNATIONAL WATER

Still 33.L/ 0.75L 30/40

Sparkling 33.L/ 0.75L 30/40

SOFT DRINKS 30

Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Tonic, Soda, Bitter Lemon, Ginger ale

ENERGY DRINK 40

COFFEE & CHOCOLATE 30

Americano, Espresso, Decaffeinated coffee, Double Espresso, Machiato Latte, Cappuccino, Café Latte, Hot Chocolate

TEA

Sofitel Signature 35

Pomogranate and Mint, Spring Time Chocolate Mint, Spring Time Oolong Ginger, Apple Pie and Vanilla

Classic 35

Early Grey, Ceylon Breakfast, Natural Pure Green Tea

Herbal 35

Gentle Camomile, Natural Lemon Verbena, Pure Peppermint, Gentle Minty Green, Jasmine

SALADS

Korean Black Rice, Corn-Fed Chicken Teriyaki (G) (N) 85

Wild rice, gai lan, shiitake mushrooms, beans sprouts, carrot, kimchi, sesame seeds, fresh coriander, takuan, mixed green leaves, roasted garlic vinaigrette

Couscous Beans Salad (N) (V) 85

Caramelized apricot, vine tomato, broad beans, kidney beans, orange segment, bell pepper confit, arugula leaves, white balsamic dressing

Chickpeas Quinoa Salad (N) (V) 85

Duo quinoa, mixed lettuce, shallot, cucumber, basil, roasted cherry tomato, baby corn, avocado, passion fruit vinaigrette

Burrata Cheese (G) (N) (V) 95

Arugula leaves, heirloom tomato, avocado, grilled shallot, tomato pesto, pine seeds, focaccia garlic toast

Citrus Kaiso Salad (N) (V) 75

Sweet corn, carrot, wakami, edamame, coriander, scallions, mesclun, onion, cashew nut, citrus dressing

Greek Salad (G) (V) 75

Greek feta cheese, heirloom tomato, cherry tomato, cucumber, red onion, Kalamata olives, green capsicum, oregano, toasted bread

Caesar Salad (G) 70

Baby gem, romaine lettuce, Caesar dressing, anchovies, beef bacon, shaved Parmesan cheese, mini garlic bread

Served with additional Grilled Chicken Breast 15 Grilled Shrimp (S) 20

PIZZA Small/Large

Margherita (G) (V) 50/80

Tomato sauce, mozzarella cheese, oregano

Pepperoni (G) 50/85

Tomato sauce, mozzarella cheese, beef pepperoni, cherry tomato, onion

Chicken Tikka (G) 50/85

Tandoor chicken thigh, onion, coriander, grilled bell pepper, chaat masala, raita dressing

Garden Vegetables (G) (V) 50/80

Capsicum confit, grilled zucchini and onion, mushroom, arugula leaves, black olives

SANDWICHES

Maui’s Signature Burger (G) 105

Brioche bun, chargrilled wagyu beef patty, provolone cheese, grilled portobello mushroom, tomato, lettuce, BBQ sauce, French fries

Chipotle Chicken Burger (G) 95

Spicy breaded chicken breast, grilled capsicum, lettuce, tomato, chipotle mayonnaise, smoked cheddar cheese, French fries

Doner Kebab Roll (G) 85

Paprika, pickled cucumber, tomato, coriander, mint, yoghurt feta sauce, French fries

Malai Tikka Wraps (G) 85

Tortilla bread, creamy chicken thigh pieces flavoured with cardamom, chaat masala, mint chutney

Club Sandwich (G) 85

Choice of white or brown toast, grilled chicken, veal bacon, iceberg lettuce, sliced tomato, mayonnaise, French fries

Veggie Wrap (G) (V) 75

Kalamata olives, baby spinach, tomato and bell pepper confit, caramelised onion, French fries

DESSERTS

Orange Crème Caramel (N) 50

Whipped cream, berries

Profiteroles (G) (N) 50

Custard cream, vanilla ice cream, chocolate sauce

Watermelon Platter (V) 65

Sliced watermelon

A: Alcohol **G:** Gluten **N:** Nuts **S:** Shellfish **V:** Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements.

All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee, 5% value added tax.

Subject to change and market availability