

# SELECTION OF COCKTAILS

---

- Asian Mojito  
Sake, Cointreau, Fresh Lime Juice  
Fresh Orange Juice, Agave Syrup  
Mint Leaves
- Red Dragon  
Sake, Sipsmith Vodka, Agave Syrup  
Fresh Lime Juice, Cranberry Juice
- Sake Collins  
Sake, Lemon Juice, Elderflower Cordial  
Soda Water

Original Trader's Vicks Mai Tai  
Plantation Jamaica, Gosling Dark Seal Rum  
Cointreau, Orgeat Syrup, Fresh Lime Juice

Dark and Stormy  
Gosling Dark Seal, Ginger Beer

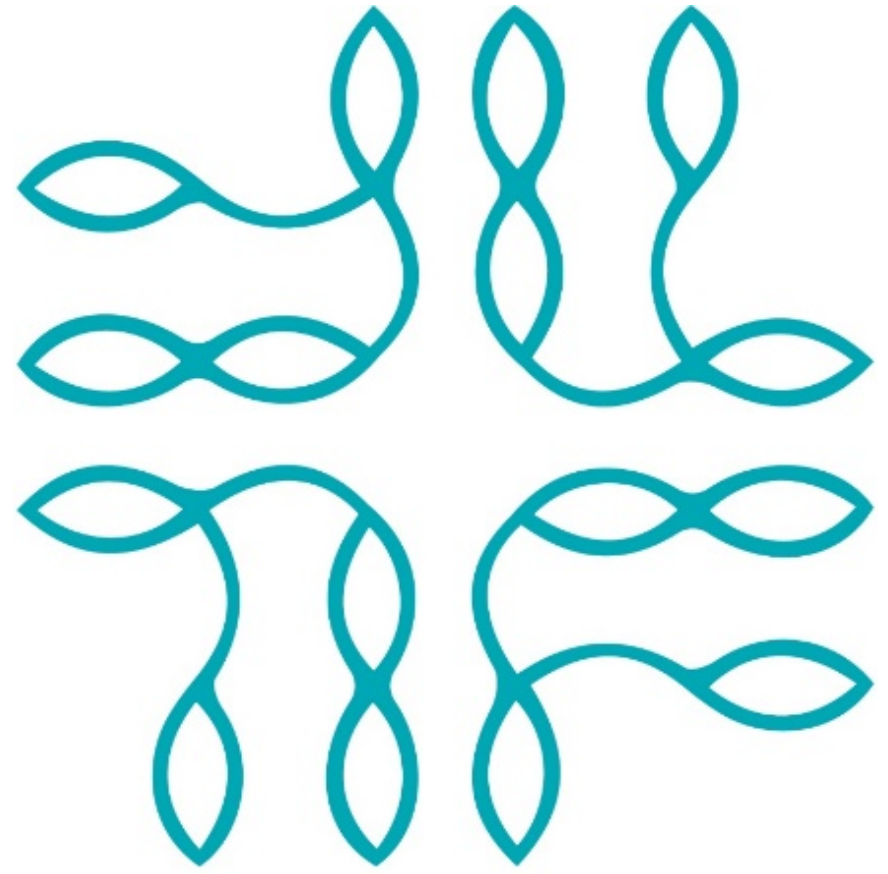
Lagoon Time  
Tanqueray, Plantation 3 Stars Rum  
Lime Juice, Coconut Purée, Fresh Mint

Virgin Mojito  
Muddled Lime, Mint, Apple Juice

Virgin Colada  
Fresh Pineapple, Coconut Cream

Kalhi Rawa  
Fresh Banana, Strawberry  
Coconut Cream, Pineapple  
Banana Syrup

Virgin Passion  
Fresh Passion Fruit, Apple, Vanilla



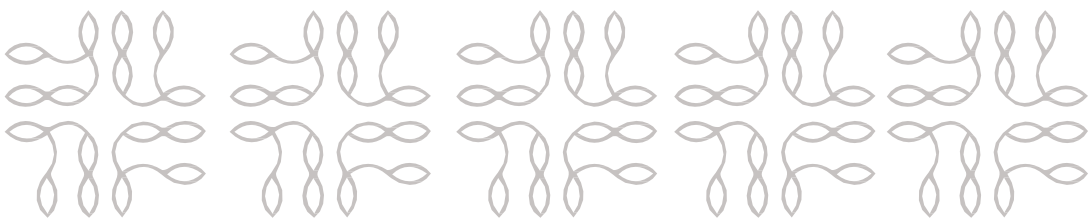
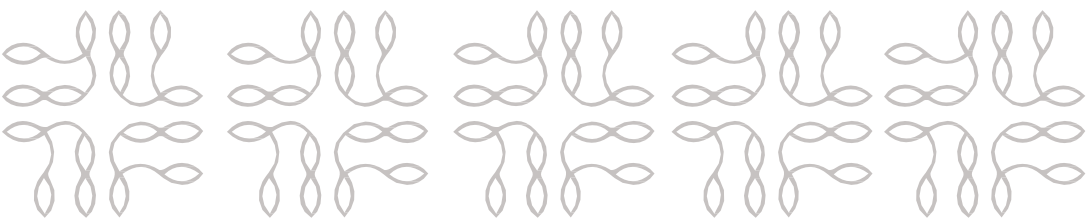
# LAGOON BAR

Imported by the East India Company, the first samples of tea reached England between 1652 and 1654. By the middle of the 18th century, tea had quickly proven popular enough to replace ale as the English national drink.

Prior to the 17th century, the English had two main meals, breakfast and dinner. It was Anna, 7th Duchess of Bedford, who first invited her friends to join her for an additional afternoon meal of bread and butter sandwiches, small cakes and, of course, tea. Later, made popular by Queen Victoria, afternoon tea developed into an indulgent cuisine of wafer, thin crust less sandwiches typically of cucumber, smoked salmon and cheddar cheese, fancy cakes and regional British savouries and pastries such as Welsh rarebit, Scottish scones and English crumpets.

Two distinct forms of tea services evolved: 'low' and 'high' tea. Low tea, enjoyed in the low or early part of the afternoon, was served in aristocratic homes and featured gourmet titbits with emphasis being on the presentation and conversation. The working class originated high tea. Not having the means of two main meals each day they combined afternoon tea with the evening meal, serving meats, breads and cakes with hot tea at the end of the day.

Vakkaru Maldives preserves a rich tradition using the highest quality single estate loose leaf teas and tisanes sourced from the finest growing regions of the world, China, India, Japan and Taiwan. Unlike most loose leaf teas which are blends from many estates, our single estate teas guarantee the purest expression of flavour, place and quality.



## AFTERNOON TEA

---

Everyday from 4pm to 6pm

### TRADITIONAL AFTERNOON TEA \$39

A selection of finger sandwiches, sweets savoury pastries, scones, clotted cream butter, jam.

### COCKTAIL AFTERNOON TEA \$59

A selection of finger sandwiches, sweets savoury pastries, scones, clotted cream butter, jam and one cocktail of your choice.

### CHAMPAGNE AFTERNOON TEA \$65

A selection of finger sandwiches, sweets savoury pastries, scones, clotted cream butter, jam and served with one glass of Laurent Perrier Brut.

## SELECTION OF TEAS

### Earl Grey French Blue - Silky Black Tea

Graceful and sophisticated, this classic blend reinvents itself by pairing the fruity, zesty and lightly peppery notes of refined bergamot with the sweet-scented hint of cornflower. Balanced and full of body with ample and lasting flavour, the liquor floods the palate with its charm and majesty.

95°C - 5 min

### Marco Polo - Fruity & Flowery Black Tea

Mariage Frères' overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories. Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste. Its extraordinary bouquet makes Marco Polo the most legendary of flavoured teas.

95°C - 5 min

### Magaret's Hope Darjeeling - India

Tender green. The young leaves deliver a pleasant aroma of sandalwood. The graceful perfume wavers in absolute harmony recalling the delicate, wrinkled leaves of wild fig trees. A poetic cup.

95°C - 3 min

### Pai Mu Tan Imperial - White Tea - China

This fabulous 'Imperial White Peony', from Fuding County in Fujian Province, is nobility itself. Its fine, jade leaves have a high proportion of silver-needle tips, or Yin Zhen. The flowery, crystalline liquor of Pai Mu Tan has a lively aroma and smooth taste. A fabulous afternoon tea.

85°C - 7 min

## SELECTION OF TEAS

---

### Sencha Ariake - Green Tea - Japan

Grown on the island of Kyushu, this Sencha is known for its fine bouquet, subtle, and flowery taste.

70°C - 3 min

### Sencha Uji - Green Tea - Japan

Imperial Sencha from Uji, close to Kyoto, the oldest tea producing region in Japan and more precisely from the small town of Tawaracho. Its elegant, glossy leaves produce a slightly sweet cup, fresh and subtle in aroma fragrant with lofty hints of green almond followed by deeper, mineral notes of stone and smooth pebble, finely balanced with salicornia. Rich in theanine, the liquor caresses the palate with its plush texture. An exceptional, long-lasting finale swirls together rare floral and sweet notes, providing pleasure for all the senses.

70°C - 3 min

### Miyazaki Cha - Green Tea - Japan

This green Japanese tea from the little city of Takanabé, is one of the rarest tea in the Country, processed according to the Chinese method – the leaves are dry heated instead of sweated with steam. Its fine leaves, slightly twisted are bright and have a dark green colour. The cup is intense yellow colour and the liquor is smooth and sweet with flowery tones and a slight note of anise and exotic fruits-kaki, nashi. A perfect balance between the flavour and the aroma.

80°C - 2 min

### Bancha Supreme - Green Tea - Japan

This new green tea was born in a preserved family garden in Kagoshima prefecture, at the southern tip of the island of Kyushu. In spring, the leaves are harvested with the utmost care then rapidly passed through a steam bath to accentuate its aromas. A tea rich in saveurs, perfect for accompanying meals.

90°C - 3 min

### Genmaicha - Green Tea - Japan

This extraordinary Japanese specialty is a mixture of fine quality green tea with toasted rice. Its most original taste is also delicious when iced.

70°C - 3 min

### Lung Ching Imperial - Green Tea - China

Meadow green in color, lively and direct with mild grassy and floral overtones conveying all the sparkle of early spring flowers; long in the mouth yet not astringent, well-balanced, with an extremely refined silky after-taste. A sensual spring.

95°C - 3 min

All pricing is quoted in US\$ and subject to 10% Service Charge and 12% Good and Services Tax.

