AARAHA

CONRAD MALDIVES RANGALI ISLAND

CHAMPAGNE BAR

5:30PM - 7:30PM

CANAPÉ MENU

SELECTION OF FOUR CANAPÉS

EACH CANAPÉ SELECTION CONSIST OF 2PCS 38

Tuna tartare cone with lime caviar *(G)(SF)*

Lobster medallion on brioche toast with yuzu aioli *(G)(SF)(E)*

Scallop carpaccio with mango pearls and micro herbs *(SF)*

Caviar blinis with crème fraiche *(G)(D)*

Foie gras brûlée on toasted brioche *(G)(D)*

Mini Wagyu beef sliders with truffle aioli *(G)(E)(D)*

King prawn tempura with Champagne hollandaise *(G)(E)(D)*

Crispy duck spring roll with spiced plum glaze *(G)(E)*

OSETRA CAVIAR 50 GRAMS

Osetra Caviar 50 Grams *(G)(E)(D)* 199
Blinis, crème fraiche, chopped hard boiled egg, minced shallots and lemon wedges

OYSTER ON THE HALF SHELL

Oyster on the Half Shell *(SF)* 52
Half-dozen oysters served per platter

CHEESE PLATTER

Cheese Platter *(D)(G)* 42
Cheese master's selection of soft cheese, hard cheese, washed-rind cheese, blue cheese, crackers, honey and onion relish

(D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (SF) Shellfish · (A) Alcohol

All prices are in US$ and subject to 10% Service Charge and 17% T-GST.
Please notify the team if you have any dietary preferences or allergies.

CHAMPAGNE MENU

VINTAGE CHAMPAGNE	BOTTLE
Bollinger La Grande Annee, Brut, Rosé *(c. 2007)*	650
Dom Ruinart, Rosé *(c. 2007)*	850
Dom Perignon, Rosé, Epernay *(c. 2008)*	950
Louis Roederer, Cristal, Brut, Rosé *(c. 2012)*	1390
S De Salon, Blanc De Blancs, Brut *(c. 2013)*	2999

CHAMPAGNE BY THE GLASS	GLASS · BOTTLE
NV Ruinart, 'R' de Ruinart	41 · 195
NV Bollinger, Special Cuvee, Brut	47 · 235
NV Fleury, Brut, Rose	48 · 240
NV Ruinart, Brut, Rosé	58 · 291
NV Krug, Grande Cuvee, Brut, Reims	125 · 625
Dom Perignon, Brut, Epernay *(c. 2013)*	150 · 750

NON-VINTAGE CHAMPAGNE	BOTTLE
NV Veuve Clicquot, Reims	220
NV Bollinger, Special Cuvee, Brut	235
NV Laurent Perrier, La Cuvee, Brut	239
NV Bollinger, Rosé	255
NV Moet & Chandon, Brut, Rosé	260

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CHAMPAGNE MENU

NON-VINTAGE CHAMPAGNE · CONTINUED

NV Billecart-Salmon, Brut, Rosé	281
NV Laurent-Perrier Cuvee, Rosé, Brut	300
NV Veuve Clicquot Ponsardin, Brut, Rose	399
NV Krug, Brut, Rosé	850
NV Armand de Brignac, Gold Brut	999
NV Armand de Brignac, Ace of Spades, Brut Rosé	1400

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