FANDITHA

ONE&ONLY REETHI RAH

MENU

Fanditha, meaning 'magic' in the local language, Dhivehi, was the name given by the Sultan of the Maldives to his beloved and only daughter. Fanditha is also the name of this magical restaurant, situated on the most romantic beach on the northern tip of Reethi Rah. It was on this very beach, one wild and windy night, that Fanditha took shelter from the storm and met the man who was to change her life forever. Fernando, a dashing buccaneer – part brigand, part nobleman and the illegitimate son of a Portuguese Duke – travelled the high seas, trading in exotic spices, silks and Oriental treasures. On that stormy night, he landed on Reethi Rah and rowed ashore. As soon as he laid eyes on the Sultan's daughter, he fell madly in love with her. Before starting their new life together, Fernando had to make one last voyage, but promised to return to Reethi Rah on the night of the next full moon. On that fateful night, the storm clouds gathered and Fanditha waited for her beloved, who never came. Three long days later, a small boat, tossed by the elements, came crashing onto the beach bearing the mortally wounded body of Fernando, who died in her arms within hours! At the same time each year, on the night of the full moon, she sailed to Reethi Rah to remember her lost love.

Dinner 7.00pm — 10.30pm

ONE&ONLY REETHI RAH · NORTH MALÉ ATOLL · MALDIVES

A KISMET MENU · ONE&ONLY REETHI RAH

FANDITHA

SOUPS

MOROCCAN HARIRA *(C)(G)(L)* 35
Lamb, lentils, Moroccan spices, tomatoes, vegetables, vermicelli

SHORBET AL ADAS *(C)(G)(M)* 30
Red lentils, Lebanese spices

COLD MEZZE

BABA GHANOUJ *(G)(SU)(VG)* 26
Smoked eggplant, lemon

HUMMUS *(L)(SE)(SU)(VG)* 27
Chickpea purée, tahini

HUMMUS BEIRUTI *(L)(S)(SE)(SU)(VG)* 28
Chickpea purée tahini, cumin, garlic, parsley, green chilli, pickles

MOUHAMARA *(G)(N)(S)(SU)(VG)* 27
Mixed nuts, Arabic spices, chilli

MOUTABEL *(M)(SE)(SU)(V)* 26
Grilled eggplant, tahini, lemon

MIXED MEZZE *(G)(M)(N)(SE)(SU)* 85
Selection of hot and cold mezze

HOT MEZZE

CHEESE RAKAKAT *(G)(M)(N)* 25
Fried Lebanese cheese pastry

FALAFEL *(L)(M)(SE)(SU)(V)* 30
Ground chickpeas, crushed beans, tahini

GRILLED HALLOUMI *(M)(V)* 30
Olive salsa

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
(MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut · (S) Spicy · (SB) Soybean
(SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

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FANDITHA

HOT MEZZE · CONTINUED

WAGYU HUMMUS - Australia *(L)(N)(SE)(SU)* 42
Wagyu beef, hummus, sweet Arabic spices, pine nuts

KEBBEH LAMB - Australia *(G)(N)(SE)(SU)* 30
Minced lamb stuffed burghul, pine nuts

SPINACH FATAYER *(G)(N)(SE)(SU)(V)* 28
Fried sumac pastry, spinach, onion, pine nuts

CHICKEN LIVER *(G)(SU)* 30
Pomegranate molasses

QARDIS KOZBARYA - Australia *(CR)(M)(SU)* 36
Prawns, cherry tomatoes, coriander

SALADS

FATTOUSH *(G)(SU)(VG)* 32
Vegetables, crispy bread, sumac, pomegranate molasses, olive oil

TABBOULEH *(G)(VG)* 28
Parsley, burghul, onion, tomatoes, lemon

SYRIAN MOUNTAIN *(VG)* 30
Cucumber, onion, tomatoes, Romaine lettuce, radish, mint, parsley, lemon, olive oil

SAJ

CHICKEN SHAWARMA - New Zealand *(C)(G)(M)* 42
Chicken, pickles, tomatoes, garlic sauce

WAGYU SHAWARMA - Australia *(M)(SE)(SU)* 52
Wagyu beef, tahini, tomatoes, onions, pickles

Traditional Arabic thin bread cooked on a hot plate

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FANDITHA

MOROCCAN TAJINES

CHICKEN - New Zealand *(G)(M)(SU)* 70
Chicken thigh, dried apricot, Moroccan spices, preserved lemon, green olives

LAMB - Australia *(C)(G)(M)(SU)* 82
Lamb leg, prunes, Moroccan spices, vegetables

BEEF RIBS - Australia *(C)(G)(M)(SU)* 88
Beef ribs, prunes, Moroccan spices, vegetables

VEGETABLE *(G)(SU)(VG)* 55
Mixed vegetables, dried apricots, Moroccan spices

Served with couscous royale

FROM THE GRILL

MEAT

KOFTA HALABI - Australia *(G)(M)* 62
Minced lamb, onion, parsley, Arabic spices

MIXED GRILL *(G)(M)* 96
Lamb kofta, lamb chop, shish taouk, shish kebab

SHISH TAOUK - New Zealand *(G)(M)* 60
Chicken breast, Arabic spices

WAGYU KEBAB - Australia *(G)(M)* 96
Wagyu beef, Arabic spices

SEAFOOD

ROBIAN MASHWI - Australia *(CR)(E)(M)(S)(SU)* 66
Shrimps, Arabic spices, coriander, lemon, spicy garlic sauce

GRILLED SEAFOOD PLATTER *(CR)(E)(F)(G)(M)(SU)* 160
Served with grilled vegetables, chermoula sauce and garlic sauce. Arabic spiced calamari, Maldivian lobster, prawns, scallops, tuna, reef fish

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FANDITHA

Served with salad, grilled tomatoes, garlic sauce (E)

SIDES 10

COUSCOUS (V G), GRILLED VEGETABLES (VG), SAFFRON RICE (M V)

DESSERTS

WALNUT BAKLAVA *(E)(M)* 24
Honey-glazed phyllo pastry filled with walnuts and cinnamon, vanilla ice cream

DATE CRÈME BRÛLÉE *(E)(L)(M)(N)* 23
Baked date custard, mixed dried fruit and nuts, caramelised sugar crust

COCONUT & MANGO CAKE *(VG)* 23
Coconut mousse, mango jelly and coulis

UM ALI *(E)(G)(L)(M)(N)(SU)* 23
Baked puff pastry, pistachios, raisins, vanilla ice cream

FRUIT PLATTER *(VG)* 23
Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM *(M)* 6 per scoop
Baklava (N L), caramel & nuts (N L), chocolate, pistachio (N L S SU), strawberry & rose water, vanilla

HOMEMADE SORBET *(VG)* 6 per scoop
Coconut, lemon, mango, passion fruit, raspberry

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FANDITHA EXCLUSIVE COCKTAILS

Traditional classic cocktails to be enjoyed at any time of the day

EXCLUSIVE COCKTAILS

Moroccan Julip *(A)* — 26
Bourbon whiskey, fresh passion fruit, fresh mint, Moroccan spiced cordial

Moroccan Mango Mint *(A)* — 26
White rum, Moroccan mint syrup, mango, lime juice, mint foam

Peanut Butter Negroni *(A)(PN)* — 26
Colombo gin, Rinomato Scuro and Rinomato Aperitivo – infused and finished with peanut butter

Rose G&T *(A)* — 26
Rose and berry-infused Colombo gin, elderflower tonic

Tahini Margarita *(A)(SE)* — 26
Sesame seed-infused tequila, lemon juice, vanilla pod, honey, salt water

The Ruby Highball *(A)* — 26
Vodka, cherry shrub, soda water

Turkish Coffee Martini *(A)* — 26
Yeni raki, limoncello, Kahlúa, Turkish coffee

White Negroni *(A)* — 26
Colombo gin, Rinomato Americano Bianco, Mancino secco

BUBBLY COCKTAILS

Bellini *(A)(SU)* — 45
Peach schnapps, peach purée, Champagne

Blush Berry Spritz *(A)(SU)* — 35
Rose and berry-infused Colombo gin, prosecco, soda water

Cherry Collins Spritz *(A)(SU)* — 35
Vodka, cherry shrub, prosecco, soda water

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FANDITHA EXCLUSIVE COCKTAILS

BUBBLY COCKTAILS · CONTINUED

Kir Royale *(A)(SU)* 45
Crème de cassis, Champagne

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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DESSERTS AND DRINKS

DESSERTS

WALNUT BAKLAVA *(E)(M)* — 24
Honey-glazed phyllo pastry filled with walnuts and cinnamon, vanilla ice cream

DATE CRÈME BRÛLÉE *(E)(L)(M)(N)* — 23
Baked date custard, mixed dried fruit and nuts, caramelised sugar crust

COCONUT & MANGO CAKE *(VG)* — 23
Coconut mousse, mango jelly and coulis

UM ALI *(E)(G)(L)(M)(N)(SU)* — 23
Baked puff pastry, pistachios, raisins, vanilla ice cream

FRUIT PLATTER *(VG)* — 23
Selection of seasonal tropical fruit

ICE CREAM & SORBET

Homemade Ice Cream *(M)* — 6 per scoop
Baklava (N L), caramel & nuts (N L), chocolate, pistachio (N L S SU), strawberry & rose water, vanilla

Homemade Sorbet *(VG)* — 6 per scoop
Coconut, lemon, mango, passion fruit, pink grapefruit

SIXTY DEGREES OF DECADENCE

Blue Aurora — 16
A unique colour-changing blue aurora tea, non-alcoholic Amaretti

Cristallo Blend — 16
Sweet and elegant flavour of white tea, non-alcoholic peach and pomegranate schnapps

Forest & Fruit — 16
Rich and juicy fruit, citrus tea, non-alcoholic dark rum

Hot Toddy — 16
Non-alcoholic whiskey, fresh ginger, cinnamon, cloves, honey, lemon

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DESSERTS AND DRINKS

ZERO COCKTAILS

Baby Highball 16
(Lychee / mango / passion fruit / strawberry) Fresh lime juice, fresh mint, sparkling mineral water

Zero Rose G&T *(SB)* 16
Rose and berry-infused non-alcoholic gin, elderflower tonic

Zero Ruby Highball 16
Non-alcoholic gin, cherry shrub, lemonade

Zero Spritz 16
Non-alcoholic gin, non-alcoholic Aperol, fresh strawberries, lemonade

Zero Umami G&T 16
Non-alcoholic gin, Mediterranean cordial, tonic

WINE & CHAMPAGNE BY THE GLASS

Champagne (150ml)

Louis Roederer, Brut Collection 45

Billecart-Salmon, Brut Rosé 65

White (175ml)

Sancerre, Terre de Silex, Hubert Brochard, France 36

Chablis, Domaine Milcent, France 42

Pinot Grigio, Marco Felluga Mongris Collio, Italy 37

Sauvignon Blanc, Baron Edmond, 'Rimapere', New Zealand 34

Red (175ml)

Chianti Classico, Valiano, Toscana, Italy 32

The Chocolate Block, Boekenhoutskloof, South Africa 50

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DESSERTS AND DRINKS

WINE & CHAMPAGNE BY THE GLASS · CONTINUED

Pinot Noir, Babich, Black Label, New Zealand	24
Cabernet Sauvignon, Santa Rita Medalla, Real Gold, Chile	28

Rose (175ml)

Domaines Ott, Clos Mireille Côtes de Provence,France	50
Whispering Angel, Chateau d'Esclans, Provence	40

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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BAR

RUM

	40ML PER SHOT
Appleton Estate 21 YO, Jamaica	85
Homere Clement, Martinique	69
Zacapa XO, Guatemala	49
Pyrat XO, Guatemala	22
Mount Gay Extra Old, Barbados	25
Havana Club 7 YO	45

GIN

	40ML PER SHOT
Monkey 47, Black Forest Distillers, Germany	32
Martin Miller, England	22
Tanqueray, England	
Ten	22
Original	16
Hendrick's, Scotland	22
Bombay Sapphire, England	18

TEQUILA

	40ML PER SHOT
Don Julio	
1942	79
Añejo	39
Reposado	35

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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BAR

Patrón

Gran Platinum	79
Silver	25

BEER

Asahi	17
Kirin	17
Tiger	14
Heineken	14
Corona	14
Lion Beer	12
Free Damm - Non-alcoholic	8

DISTILLED NON-ALCOHOLIC SPIRITS

Lyre's American Malt	16
Lyre's Italian Spritz	16
Lyre's Amaretti	16
Lyre's Spiced Cane	16

RARE CHINESE TEA

Dragon Zen 20

Subtly roasted, nutty flavour with a delicate vegetal aroma and a finish mildly astringent, creating a balance between sweetness and strength

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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RARE CHINESE TEA · CONTINUED

Qi Lan Oolong 20
Aromatic with savoury umami undertones and a light floral finish

COFFEE

Espresso or Ristretto 8

Cappuccino *(M)* 10
Espresson with hot milk and milk froth

Caffe Latte *(M)* 10
Espresso with hot milk

Turkish Coffee 10
Boiled ground coffee brew

Matcha Latte *(M)* 10
Matcha tea with hot milk and milk froth

Our coffee beans are sourced from sustainably certified suppliers. We provide the finest coffee from illy, offering the most exquisite products throughout the world's best destinations. Over the past thirty years illy have taken a series of fundamental steps to ensure the entire supply chain is economically, environmentally and socially sustainable. Let our barista flavour your coffee with the special twist with vanilla, hazelnut, pistachio, canellor or honey. All coffees can be served 'Doppio' with an extra shot of espresso, 'Decafeinato' with illy decaffeinated coffee or iced.

TEA SELECTION

BLACK

Darjeeling First Flush 12
An elegant medium body with subtle muscatel notes described as the Champagne of teas with a delicate aroma and smooth peach finish

Smoky Mountain 12
Rose, apple & lemon with subtle smoke and citrus freshness

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TEA SELECTION · CONTINUED

British Grown Jersey — 28
Vibrant & malty with delicate caramel notes

GREEN TEA

Exclusive & Rare Sencha — 16
Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish

Premium Gyokuro — 30
A celebrated Japanese green tea, shade-grown for 20 days for a rich, creamy taste

WHITE TEA

Cristallo — 18
Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes

INFUSIONS

Forest Fruit — 12
Rich and juicy fruit with citrus notes

Moroccan Mint Tea — 12
Refreshing & elegant with a sweet fresh finish and cooling sensation

Blue Aurora — 18
Blended with sweet apples with creamy, floral and juicy notes

Our tea selection is sourced from sustainably certified suppliers. We invite you to enjoy our delicious wild crafted tea. These infusions are hand picked to compliment the exquisite savoury and sweet gastronomy at One&Only Reethi Rah. We are partnered with The Tea Group to deliver outstanding quality, exemplary taste and bespoke teas for each of our guests to savour.

ARMAGNAC & COGNAC — 40ML PER SHOT

Hennesy

XO — 65

VSOP — 29

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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BAR

ARMAGNAC & COGNAC · CONTINUED

VS	26

Remy Martin

XO	65
VSOP	29
Le Compte Calvados	45

ARAK — 40ML PER SHOT

Gantous & Abou Raad	30
Yeni Raki	24

GRAPPA — 40ML PER SHOT

Grappa Prosecco	16
Nonino Chardonnay	22

IRISH WHISKY — 40ML PER SHOT

Middleton Very Rare	59
Jameson	18

BLENDED SCOTCH WHISKY — 40ML PER SHOT

Johnnie Walker Blue Label	75
Johnnie Walker Gold Label	32
Royal Salute, 21 YO	42

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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BLENDED SCOTCH WHISKY · CONTINUED

Chivas Regal, 12 YO	22
Johnnie Walker Black Label	24

SINGLEMALT SCOTCH WHISKY — 40ML PER SHOT

Highland Park 18 YO, Orkney	40

Macallan, Highlands, Speyside

18 YO	145
12 YO	24
Lagavulin 16 YO	35
Talisker 10 YO, Isle of Skye	28

BOURBON WHISKY — 40ML PER SHOT

Blanton's Gold	29
Blanton's Original	29
Woodford Reserve	22

APERITIF & DIGESTIF — 40ML PER SHOT

Pernod	16
Ricard	16
Fernet-Branca/Fernet-Branca Menta	16
Pimms No. 1	16

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (M) Milk
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BAR

APERITIF & DIGESTIF · CONTINUED

Amaro Averna	16
Antica Formula	16
Campari	16
Martini Bianco/Dry	14
Martini Rosso	14
Cherry Herin	14
Grand Marnier	16
Baileys *(M)*	14
Kahlúa	14

LIQUEUR

40ML PER SHOT

Jägermeister	14
Amaretto disaronno	14
Limoncello	16
Midori	16
Sambuca	16
Tia Maria	14
Drambuie	14

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BAR

VODKA

	40ML PER SHOT
Beluga Gold	65
Grey Goose Original	22
Belvedere	22
Beluga Nobel	25
Ketel One	20

SOFT DRINKS

Coca Cola, Fanta, Sprite, Bitter Lemon, Soda Water, Diet Sprite, Diet Coke	8
Ginger Ale, Tonic, Light Tonic, Fever Tree	8
Red Bull, Sugar Free Red Bull	12

STILL WATER

One&Only 330ml	2
One&Only 750ml	4
Voss 800ml	15
Evian 750ml	13
Aqua Panna 750ml	12

SPARKLING WATER

One&Only 330ml	2
One&Only 750ml	4

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(SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

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BAR

SPARKLING WATER · CONTINUED

Voss 800ml	15
San Pellegrino 750ml	10
Perrier 330ml	7
Perrier 750ml	11

FRESH FRUIT JUICES

Orange, Pineapple, Watermelon, Mango	12

SHISHA FLAVOURS

Alcohol Shisha Bullfrog, Pimps Cup, Long Island	150
Fruit Infusion with Spirits Passion Fruit, Plum, Strawberry	150
Island Shisha - Sommelier's Blend	120
Fruit Shisha	115
Regular Shisha	90
Shisha Head Change	50

Tobacco Flavours
Blueberries, Double Apple, Grapes, Lemon, Mango, Melon, Mint, Strawberry, Orange, Watermelon

Choose from a selection of your favourite Fanditha alcoholic beverages or liqueurs and add it to your shisha experience. Please inform our team 2 hours in advance if you would like to order shisha.

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BAR

CIGAR SELECTION

Cohiba Robustos (30-45 mins)	139
Montecristo No. 2 (30-45 mins)	125
Hoyo de Monterrey Epecure No. 2	105
Romeo Julieta Petit Corona	99

CIGARETTE SELECTION

Marlboro Lights	49
Marlboro Red	49
Camel Lights	49
Marlboro Black Menthol	49

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SHISHA MENU

SHISHA

STANDARD SHISHA 99
ALFAKHER: Double apple, Grapes, Melon, Mint, Strawberry, Watermelon. AFZAL: Blueberry, Kiwi, Lemon, Mix berry, Mango, Orange

FRUIT SISHA 125

SHISHA SOMMELIER 120
DEJAFLUE: Melon, ice, vanilla, watermelon. INFINITY: Passionfruit, peach, melon, mint. ICE BLUEBERRY: Blueberry, mint. RED DREAM: Blueberries, cranberry, mint, raspberry, triple berry. STRAWBERRY BANANA: Banana, strawberry, ice

FRUIT INFUSION WITH SPIRIT 150
Passionfruit, Plum, Strawberry

ALCOHOL COCKTAIL SHISHA 150
Bullfrog, Pimps cup, Long Island

SHISHA HEAD CHANGE 65

TOBACCO FLAVOURS
Blueberries, double apple, grapes, lemon, mango, melon, mint, strawberry, orange, watermelon

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CIGAR

CIGAR

MONTECRISTO NO.5 (30-45 MIS) 85
Wonderful bouquet releases a textured and honest smoke exploration of floral and woody notes supported by a mild Cuban tobacco.

COHIBA SIGLO I (UNDER 30 MINS) 99
There are substantial, yet balanced flavours of wood and spice climaxing with hints of caramel.

MONTECRISTO NO.4 (30-45 MINS) 115
It has smooth balance between strength and aroma perfectly combined with creamy cacao and spicy notes.

HOYO DE MONTERREY EPICURE NO. 1 (30-45 MINS) 109
It has a woody flavour which tastes blending within a background of very delicate and complex herbal tones.

MONTECRISTO NO.3 (30-45 MINS) 109
It is earthy, complex and rich, with some red pepper spices on the palate.

HOYO DE MONTERREY EPICURE NO. 2 (UNDER 30 MINS) 119
This cigar has gained fame through its subtle floral nuances and intriguing twinges of sweet ginger and cinnamon, it is crisp, fruity and airy.

HOYO DE MONTERREY PETIT ROBUSTOS 119
It totally fits my current needs - a short smoke with a reliable construction and enough punch to be suitable as an after-dinner cigar light to medium bodied.

BOLIVAR BELICOSO 119
An excellent cigar for those enjoy a puff of Cuban magic. Well-balanced with a medium flavour. 3 1/4" - 21 ring gauge. Made with 100% Cuban tobacco, machine-rolled in Cuba.

ROMEO Y JULIETA CHURCHILL (60-90 MINS) 129
It redefines the concept of a 'creamy smoke'. Powerful and yet disarmingly smooth with its multitude of flavours which include vanilla, coffee, tropical fruit, wood, cocoa, nuts, herbs and flowers.

MONTECRISTO NO. 2 (30-45 MINS) 135
A classic smoke. mellow yet rich with a full body and a velvety texture draws extremely well. Long chocolate, coffee flavours and a spicy finish.

COHIBA ROBUSTUS (30-45 MINS) 139
A very smooth with a fantastic rich chocolate draw, creamy chocolate cocoa.

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CIGAR

CIGAR · CONTINUED

COHIBA SIGLO VI (30-45 MINS) 155
It has sweet tobacco aroma towards red frutis, rhubarb, dark cherries light to medium bodied.

ROMEO JULIETA PETIT CORONAS 99
It is a very special smoke if properly aged, presents the classic Romeo flavours, sweetness and cedar among others perfectly balanced with medium toasted tobacco taste. Probably too mild, but efficiently compensated with its aroma and smoothness.

ROMEO Y JULIETA SHORT CHURCHILL (30-45 MINS) 119
It exhibits a unique profile in that it is both aromatic and packed with flavour. Decadent flavours of sweet spices, nutmeg and cedar, it has a creamy smoke.

PARTAGAS SERIE D NO.4 129
Immediately recognizable by its deep and earthy flavour. The character of its blend springs from a selection of filler and binder tobaccos grown in the Vuelta Abajo zone and chosen for their unmistakable richness of flavour and aroma.

PARTAGAS SERIE P NO. 2 129
Was added to the range, which has fast become a cigar of choice amongstlovers of full-flavoured Habanos. In 2011 heavy ring gauge Serie E No. 2 extended the alphabet series once again.

CIGARETTE 49
MARLBORO LIGHTS, MARLBORO RED, MARLBORO MENTHOL, CAMEL LIGHT

CIGARS MINI CIGARILLO 25
SWISHER SWEET MINI CIGARILLO, KING EDWARDS TIPS MINI CIGARILLO, CAFÉ CRÈME BLUE MINI

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