SAND BAR

Rooted in *Maldives*: A Celebration of *Local* and *Home-Grown* Flavours

At Dusit Thani Maldives, we believe that truly exceptional cuisine begins at the source — with ingredients that are fresh, local, and responsibly grown. Our commitment to sustainability and authenticity is reflected in every dish we serve, and it begins just steps away from our kitchens.

Much of the produce featured in our menus is lovingly cultivated in our own Chef's Garden. This lush, organic sanctuary is home to a variety of herbs, fruits, vegetables, and edible flowers — all handpicked at peak freshness to bring vibrant, garden-to-table flavours to your plate. From aromatic lemongrass and basil to juicy papayas and chillies ripened under the Maldivian sun, each ingredient tells a story of care, seasonality, and connection to the land.

We also proudly source all of our fish from within the Maldives, partnering with local fishermen who follow traditional, low-impact methods. This ensures not only the highest quality and freshness but also supports local livelihoods and the long-term health of our marine ecosystems.

Where possible, we extend our sourcing to local farmers and producers across the atolls, always choosing ingredients that are responsibly grown, harvested, or caught. In doing so, we reduce our environmental footprint, support the island economy, and create a dining experience that is both sustainable and deeply rooted in place.

When you dine with us, you're not only enjoying exquisite food — you're part of a shared commitment to honouring the natural richness of the Maldives and nurturing a more sustainable future, one bite at a time.

SAND BAR

Allergen & **Dietary** Information
Your *well-being* is our *priority*.

At Dusit Thani Maldives, we are committed to providing a safe and enjoyable dining experience for all our guests.

- Our menus and buffet labels indicate the 14 commonly recognised food allergens when used as ingredients in our dishes.
- If you have concerns about other allergens or require more detailed information, please speak with a member of our Management Team.
- Kindly note that all food is prepared in kitchens where a variety of allergens are present. While we take every precaution, we cannot guarantee the complete absence of trace allergens in any dish.

If you have any allergies, intolerances, or specific dietary requirements, we warmly encourage you to inform our team. We are here to assist you in making a safe and informed dining choice.

Thank you for your understanding and cooperation.

Allergens

- Soy
- Celery
- Crustaceans
- Egg
- Fish
- Gluten
- Lupin
- Dairy / Milk
- Molluscs
- Mustard
- Peanut
- Sesame
- Sulphites
- Treenut

Dietary Restrictions

- Alcohol
- Spicy
- Pork
- Vegetarian

SAND BAR

Famous Five

A Sea of Stars

Will you be lucky enough to see one of the world's natural wonders? This serves mimic when our island waters glow a fluorescent blue!

Coconut & pandan vodka, blue curacao, coconut water, citrus, cane syrup

Chasing Rainbows

Like our local rainbow parrotfish, this beautiful beverage shares a lot of things in common — a kaleidoscope of colours with a powerful bite!

Brazilian & dark rum, amaretto, crème de cacao, triple sec, fresh passion fruit, ginger, citrus, orange, pineapple, sugar syrup, & Angostura bitters

Banana & Pineapple

Daiquiri-inspired highball with a tropical twist

Havana Club 3YO, Malibu, crème de banana, fresh lime juice, cane, pineapple juice & ginger ale

Matcha Margarita

An Asian twist on one of the all-time classics

Blanco tequila, lychee liqueur, matcha green tea, elderflower honey, fresh lime juice

Spiced Island Julep

The ultimate sundowner — zesty & full-flavoured

Maldivian-spiced rum, island mint, passion fruit, citrus & honey

USD 16 per Cocktail

Celery Dairy Sulphites Gluten Peanut Tree nut Soy

Prices are in USD, and subject to 10% service charge and 17% government tax.
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SAND BAR

Mezcal

Mandarin Margarita

Fresh mandarin muddle with lemon juice, fresh passionfruit, sugar syrup, and add gold tequila shaken with mandarin liqueur.

Pineapple & Kiwi Margarita

Fresh kiwi muddle with fresh pineapple juice, fresh lemon juice, sugar syrup, shaken with gold tequila and Cointreau, served over crushed ice.

Mango & Coconut Margarita

Fresh mango, coconut water with fresh lemon juice, sugar syrup, Malibu rum, Jose Cuervo gold blend with crushed ice.

Orange & Ginger Margarita

Fresh orange juice, muddle ginger, sugar syrup, fresh lemon juice, maraschino cherry liqueur, shaken with Jose Cuervo gold tequila, Cointreau and served over cube ice.

Passion fruit & Mint Margarita

Fresh passionfruit, fresh mint leaves, fresh lemon juice, bee honey, lychee liqueur blend with Jose Cuervo gold and matcha green tea powder.

Turmeric & Ginger Margarita

Turmeric, fresh orange juice, muddle with fresh mandarin, mandarin liqueur, lemon juice, cane syrup, shaken with Jose Cuervo gold tequila and served over crushed ice.

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Refresher

Orange Breeze

Fresh orange juice, fresh lemon juice, bee honey, shaken with orange liqueur and cognac.

Citrus Breeze

Fresh grapefruit juice, fresh orange juice, lemon juice, golden syrup, Campari, and shaken with glacial vodka.

Cucumber Breeze

Fresh basil leaves muddle with cucumber and lemon juice, sugar syrup, shaken with Dutch courage gin and lazed with tonic water.

Kiwi Spring

Green grape, muddled with fresh kiwi and add fresh lemon juice, sugar syrup, orange liqueur shaken with glacial vodka and a splash of soda water.

Coco Pine

Fresh pineapple juice, young coconut water, passion fruit puree, lychee puree, fresh lemon juice, golden syrup shaken with Malibu and Bacardi rum.

Melon Breeze

Fresh basil leaves, fresh mango juice, fresh lemon juice, fresh watermelon juice, home-made sugar syrup shaken with peach snap and glacial vodka.

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Pool Side

Collins

Your choice of spirit (vodka, rum, gin, tequila, whiskey), citrus, cane, soda

Blue Chai Margarita

Infused blue chai tequila, citrus, agave

Hemingway Daiquiri

Havana club 3yo, Luxardo maraschino, grapefruit, citrus, cane

Mai Tai

Secret tiki rum blend, Cointreau, passion fruit puree, almond syrup, citrus, bitter

Fog Cutter

Captain Morgan dark rum, pineapple juice, mango puree, citrus, coconut cream, cane

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Before Sleep

Sweet Coco

Finlandia vodka, Baileys, coconut rum, coffee liqueur, coconut milk, shaken with home-made sugar syrup and served over crushed ice.

Good Night

Fresh orange juice, lemon juice, sugar syrup, shaken with cognac and orange liqueur.

Spiced Rum Punch

Mango puree, orange juice, lemon juice, red chili, passion fruit puree, home-made sugar syrup, Amaretto, homemade spiced rum shaken with cacao brown and Angostura bitter.

Island Basil Mash

Fresh basil leaves, lemon juice, golden syrup, yuzu juice, shaken with bourbon whiskey and a splash of ginger beer.

Rosemary Sour

Rosemary leaves, lemon juice, home-made sugar syrup, Amaro Averna shaken with Cointreau and peach schnapps, served over crushed ice.

Floating Ruby

Freshly squeezed grapefruit juice, bee honey, lemon juice, cognac shaken with limoncello, and topped up with ruby port

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The Magic Hour

Gōrudo Spritz

The golden hour is when the colour of the sky goes from red and orange to yellow or, as its name suggests, golden tones, having a warm colour temperature. Lighting is soft, diffused and with little contrast since the sun is low in the sky. Due to the type of light that exists during this period, which doesn't produce strong shadows and harsh lighting, it's ideal for landscape photography.

Rosé wine, lemon, yuzu, lychee, cane, soda

Black & Blue

During the blue hour, the sky has a deep blue hue with cold colour temperature and saturated colours. At the beginning (evening) and at the end (morning), a gradient of colours, from blue to orange, can be seen right in the place of sunset and sunrise. In the evening, the blue hour coincides with the start and end of the civil twilight, just before and after the golden hour, respectively. Because the blue hour occurs during civil twilight, it'll also be a good time for photographing the moon.

Gin, Chambord liqueur, blueberry puree, citrus, cane, soda water

Rouge Blanc

During civil twilight, there is still enough natural light to see and distinguish objects perfectly. The sky is very bright, and the colour of the clouds can be red, orange and yellow to magenta and blue. Of course, it always depends on weather conditions and dust particles in suspension. At the beginning of civil twilight, just after sunset, the colours of the sky change most rapidly. Clouds in the west are illuminated by orange-red sunlight, while the ones in the east remain in blue and indigo. Generally speaking, civil twilight lasts for about 20 to 30 minutes, depending on the season and latitude.

Cognac, Cointreau, watermelon & basil, apple cider, cane, prosecco

Over the Moon

During nautical twilight, the sky begins to darken considerably, getting a dark blue hue. The horizon line can still be distinguished, and many more stars are visible. It's also possible to capture the full moon at the horizon, just when rising or setting. Although you cannot get a correct exposure of the moon and the landscape in a single exposure, you can still create beautiful moon silhouettes.

Blue chai vodka, Grand Mariner, pink grapefruit, lemon juice and cane

USD 16 per Cocktail

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Free-Spirited

Khun Jasmine

A portrait of style and grace - this majestic lady has a beauty that knows no bounds. Delicate & floral highball.

Thai basil leaves, citrus, jasmine tea, cane

Lemon & Pine

Nothing beats the taste of fresh & succulent pineapple. However, when coupled with the citrus aromatics of lemongrass, it transports you to these tropical shores!

Homemade pineapple & lemongrass purée, topped up with soda water

Yuzu Buck

Light & easy-drinking, perfect for daytime refreshment.

Yuzu, coconut water, fresh lime, honey, ginger ale

Fresh as a Daisy

A gift from Mother Nature.

Island garden mint, watermelon juice, strawberry, passion puree, lemon juice and agave

USD 9 per Mocktail

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Bubble Tea

Vanilla Boba

French vanilla tea, condensed milk, and elderflower honey, shaken with milk, tapioca pearls and served on the rocks

Matcha Coco

Coconut milk, condensed milk, matcha tea powder, shaken with fresh milk, tapioca pearls and served on the rocks

Butterfly Bubble Tea

Butterfly tea, bee honey, and fresh lemon juice shaken, with yuzu juice, tapioca pearls and served on the rocks

Thai Iced Tea

Traditional Thai tea, condensed milk, and fresh milk, shaken with sugar syrup, tapioca pearls and served on the rocks

Choice of Tapioca Pearls

Mango
Blueberry
Strawberry
Lychee

USD 10 per Mocktail

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Health & Wellness

Detox

Highly nutritious & tasty!
Freshly pressed apple, carrot, lemon & celery juice

Going green

Packed with antioxidants that will keep you hydrated.
Matcha green tea, parsley, cucumber & coconut water, fresh lemon juice, honey

Karaafani Mojito

Delicious low-calories treat.
Watermelon, pink grapefruit, lemon juice, island garden mint and honey

Nutty Banana

The healthiest milkshake that you will ever have.
Fresh banana, pine nut, coconut, soya milk and honey

A to C

Bursting with vitamins & flavors - you will be positively glowing after enjoying this!
Coriander, carrot, orange, lemon, apple cider and honey

USD 11 per Mocktail

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Fresh Juice

Orange	9
Watermelon	9
Pineapple	9
Mixed fruit	9
Grapefruit	9
Apple	9
Papaya	9
Mango	9

Soft Drink

Coca-Cola	6
Diet Coke	6
Sprite	6
Bitter Lemon	6
Ginger Beer	6
Ginger Ale	6
Fanta	6
Soda	6
Tonic	6

Energy Drink

Red Bull*	12

Tea Selection

Sencha Green Tea	6
Earl Gray	6
Chamomile	6
English Breakfast	6
Jasmine Queen Tea	6
Vanilla Bourbon Tea	8
Moroccan Mint Tea	8

Coffee Selection

Single Espresso	6
Double Espresso	8
Cappuccino	8
Macchiato	8
Hot Mocha	8
Mocha Frappe	8
Hot chocolate	8
Café Latté	8
Ice Latté	8
Ice Coffee Mocha	8

WATER

San Pellegrino*	12
Perrier*	14
Evian*	14

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Home-Made Sous-Vide Infused Spirits

We have used the cutting-edge sous-vide technique to create a range of tantalizing infusions for you to enjoy.

Great to drink on their own or with your favorite mixer.

Kaffir Lime Gin	10
Maldivian Spiced Rum	10
Pandan & Coconut Vodka	10

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White & Brown Bar Selection

Aperitif & Vermouth

Campari	9
Pimms no.1	9
Pernod	9
Martini Bianco	9
Martini Dry	9
Martini Rosso	9
Aperol	9

Grappa

Grappa di Moscato	10
Grappa di Brunello*	13
Grappa Nonino Sauvignon*	21

Gin

Gordon's	9
Bombay Sapphire	9
Hendricks's Gin*	10
Cruxland	11
Martin Miller's*	11
Dutch Courage Dry Gin	12
Colombo No 7	12
Colombo No 8	12
The Bitter Truth Pink Gin*	12
Colombo no 9*	14
Colombo Navy Strength Gin *	14
Tanqueray no. Ten*	14
Monkey 47 Sloe Gin*	20

Rum

Captain Morgan	9
Myer's	9
Bacardi White	9
Cachaça Sagatiba Pura	9
Havana Club 3 yrs	10
Plantation Barbados 2000*	11
Havana Club 7*	12
Pyrat XO Reserve*	12
Plantation Trinidad 1999*	13
Ron Zacapa 23*	16
Ron Zacapa XO*	29

Vodka

Stolichnaya	9
Finlandia	9
Absolut Blue	10
Cîroc*	12
Russian Standard Imperia	13
Ketel One*	13
Grey Goose*	14
Roberto Cavalli*	15
Belvedere*	15
Beluga Noble Russian*	17

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White & Brown Bar Selection

Tequila

Jose Cuervo Gold	9
Jose Cuervo Silver	9
Patrón XO Cafe*	12
Patrón Silver*	16
Patrón Reposado*	24
Patrón Añejo*	24

Cognac

Camus VS	10
Camus VSOP	12
Hennessy VS*	14
Courvoisier VSOP*	14
Remy Martin VSOP*	16
Hennessey V.S.O.P*	16
Courvoisier XO*	30
Martell XO*	35
Remy Martin XO*	39
Henessy XO*	40

Port & Sherry

Sandeman Tawny Port	11
Sandeman Ruby	11
Harvey's Bristol Cream	11
González Byass Tio Pepe	11

Single Malt Whisky

Highland

Glenmorangie 10 yrs.*	14
Singleton 12 yrs.*	15
Highland Park Malt*	15
Macallan 12 yrs.*	19
Macallan 18 yrs.*	35

Speyside

Cardhu Single Malt	11
Glenfiddich 12yrs	12
Glenlivet 12 yrs	14
Balvenie Doublewood 12 yrs*	14
Glenfiddich Solera Reserve 15 yrs*	14
Glenfiddich Ancient Reserve 18 yrs*	16

Islay

Laphroaig 10 yrs*	13
Ardbeg 10 yrs*	17
Lagavulin 16 yrs*	24

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White & Brown Bar Selection

Bourbon and Canadian Whiskey

Jim Beam	9
Jack Daniel's	9
Canadian Club	9
Gentleman Jack*	11
Crown Royal*	12
Woodford Reserve*	12

Irish Whiskey

Jameson	9
Bushmills Regular	11

Blended Whiskey

Johnnie Walker Red Label	9
Ballantine's 12 yrs	9
Famous Grouse	9
J&B Rare	11
Dimple 15 yrs	13
Johnnie Walker Black Label *	13
Chivas Regal 12 yrs*	16
Chivas Regal 18 yrs*	18
Royal Salute 21 yrs*	26
Johnnie Walker Blue Label*	40

Liqueurs

Fernet Branca	9
Limoncello	9
Grand Marnier	9
Amaro Ramazzotti	9
Jägermeister	9
Amaretto	9
Calvados	9
Cointreau	9
Tia Maria	9
Kahlua	9
Baileys Irish Cream	9
Malibu	9
Sambuca	9
Peach Schnapps	9
Benedictine	9
Lychee Liqueur	9
Amaro Averna	10

Beer

Heineken	9
Singha	9
Tiger	9
San Miguel	9
San Miguel Draft	9
Corona	10

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Sake Selection

Plum Sake* 35
Umeshu Plum Sake (120ml)

Karakuchi Uonuma* 45
Junmai Shirataki Pure Rice Sake - 180ml Karakuchi is fermented slowly at a low temperature to produce a clean, refreshing dryness. This sake has a sharp cleansing aftertaste.

Noujun Uonuma* 60
Shirataki Pure Rice Sake - 180ml Noujun is made with rice lightly polished to 80% of its weight and aged for two years to create a rich, savory taste. This sake can be enjoyed chilled but is best at room temperature or warm.

Cowboy Yamahai* 70
Yamahai Junmai Ginjo Genshu - 300ml This undiluted brew is fit for a cowboy - made in the ancient Yamahai style, loaded with umami, and pairs beautifully with meat.

Fisherman Sukojui* 70
Shiokawa Junmai Ginjo - 300ml A fruity Sake with light flavor created to accompany seafood in general, crab, shrimp and lobster in particular. Often compared to a high-quality white wine. Ginjo equals premium quality.

Jozen Pink* 75
Shirataki Pure Rice Sake Junmai Ginjo “Matured” - 180ml This sake has matured in the tank for two years at a low temperature. The mineral undertones of the water join together the sweet with the savory, and the past with the present.

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