

# totem bar



**GOPAN**  
Assistant Bar Manager



**RANJITH**  
Head Bartender



**RAMU**  
Bartender



**FONSEKA**  
Bartender



**PRAVEEN**  
Bartender



**PUTRA**  
Bartender



**JITHIN**  
Bartender



**USHAN**  
Bartender



**NAASEE**  
Bar Captain



**SHAA**  
F&B Attendant



**WAAIL**  
F&B Attendant



**ALAMIN**  
F&B Attendant



**JUNAIDH**  
F&B Attendant

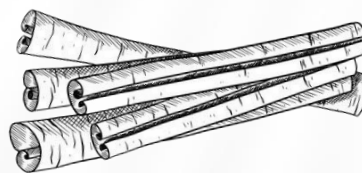
**HANDCRAFTED FOR UNIQUE FLAVORS,  
ELEVATE YOUR COCKTAILS WITH  
PREMIUM CREATIONS. CHEERS TO AN  
ASTONISHING DRINKING EXPERIENCE!**

Indulge in the extraordinary with our array of homemade syrups: invigorating ginger, delightful spice, zesty lemon cordial, nutty almond, tropical coconut, exotic passionfruit, and aromatic basil.

Quench your thirst with handcrafted drink mixes like Coconut Campari, Pineapple Campari, Coffee Campari, Moofushi Rum Mix, and Moofushi Margarita Mix.

**SIP RESPONSIBLY, SKIP THE STRAW**

Embracing sustainability, we have chosen not to serve straws by default, but if you prefer one, just ask for our eco-friendly option. Let's toast to a greener future together!



## TOTEM HEALTHY BODY AND SOUL

Enjoy the healthy way of living...

### CUCUMBER REFRESHER

A refreshing blend of cucumber, pineapple, ginger and fresh mint leaves

### DEEP CLEANING

Pineapple juice shaken with lemon grass, coriander and ginger

### CHAI COFFEE MASALA

A cosy, warm brew of black coffee, spiced sugar and cream

### MOOFUSHI HOUSE GINGER BEER

Fresh ginger juice, lime juice, agave sugar, soda water

### LONG DISTANCE RUNNER

Watermelon juice, banana, coconut cream, cashew nuts

## TOTEM INNOCENT SELECTION

Refreshing, uplifting, packed with fresh flavours and most importantly, completely free of alcohol, these mocktails are the perfect antidote to the mid-day heat...

### COCO BANANA BOOST

Fresh banana boosted with vanilla syrup, milk and house coconut cream

### RED COOLER

Fresh watermelon blended with strawberry puree and cranberry juice

### MANGO MADNESS

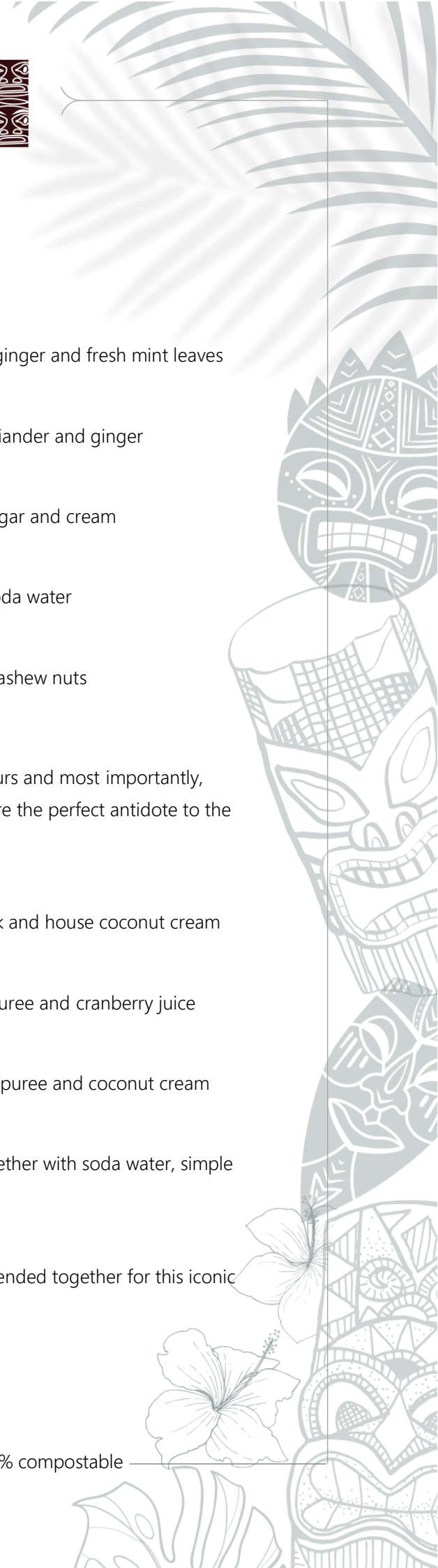
A combination of mint, mango juice, mango puree and coconut cream

### COLONIAL CRUSH

Grapefruit, orange and lemon are mixed together with soda water, simple syrup and a touch of Angostura bitter

### INNOCENT COLADA

Pineapple juice and house coconut cream blended together for this iconic and timeless cocktail



MOOFUSHI COLLECTION | SUMMER 2022

**CEYLON DAIQUIRI** | Rich & Aromatic

Cuban based cocktail with fruity, spicy and aromatic flavors  
Bacardi Gold, mango puree, lime juice, spice syrup

**TURQUOISE** | Tropical, Sweet & Spiced

If you like the Blue Hawaiian, this cocktail is for you!  
Captain Morgan spiced, house coconut cream, pineapple juice, Blue Curacao

**APEROL PUKI PUKI** | Light, Refreshing & Tropical

Northeast Italian; Refreshing aperitif in Moofushi tropical style with a touch of  
vanilla Aperol, vanilla syrup, passion fruit puree, soda water

**MOOFUSHI STAR MARTINI** | Savory, Crispy & Tropical

An enduring Constance classic; pure vodka, sweet vanilla and ripe passion  
fruit, hand-shaken and served with a very sophisticated sidecar

**PUNCH KILLER** | Sweet & Slightly Bitter

A delicious summer punch. A true taste of Cuba & Napoli  
Moofushi rum mix, Montenegro, vanilla, Lime cordial, Angostura bitter

**JACK SPARROW** | Spiced, Herbal & Tropical

The perfect mix of 3 classic cocktails in this surprising creation  
Tequila, Aperol, lime and pineapple juice, house coconut cream, spiced saline  
solution

**SPRING BASKET** | Fruity, Aromatic & Refreshing

Vodka, apricot brandy, strawberry puree, creole bitter, lime juice

**EL CHAPO** | Winy, Refreshing & Spiced

Red wine, spiced rum, fresh fruit, house spiced syrup, soda water

**CHICA** | Winy, Refreshing & Herbal

White wine, gin, elderflower cordial, grapefruit juice, soda water



## TOTEM TIMELESS CLASSICS

### MINT JULEP

Official cocktail of the Kentucky derby race in America; Based on bourbon, fresh mint gently muddled with simple syrup and served over crushed ice dome

### COCO NEGRONI

If you are Negroni addicted... Let yourself be tempted by our tropicalized version of this Italian icon. Coconut washed Campari, gin, Italian Vermouth

### PINA COLADA

Everybody's favourite holiday cocktail. White rum and house coconut cream blended together with pineapple juice

### PISCO SOUR

This 1920 iconic classic cocktail is the national cocktail of Chile and Peru. Pisco, sugar, lime juice and Angostura bitter are shaken together and served straight up

### MOSCOW MULE

Created in New York City during the late 1940s, this refreshing cocktail is easy to replicate at home and is based on Vodka, Moofushi ginger beer and lime juice

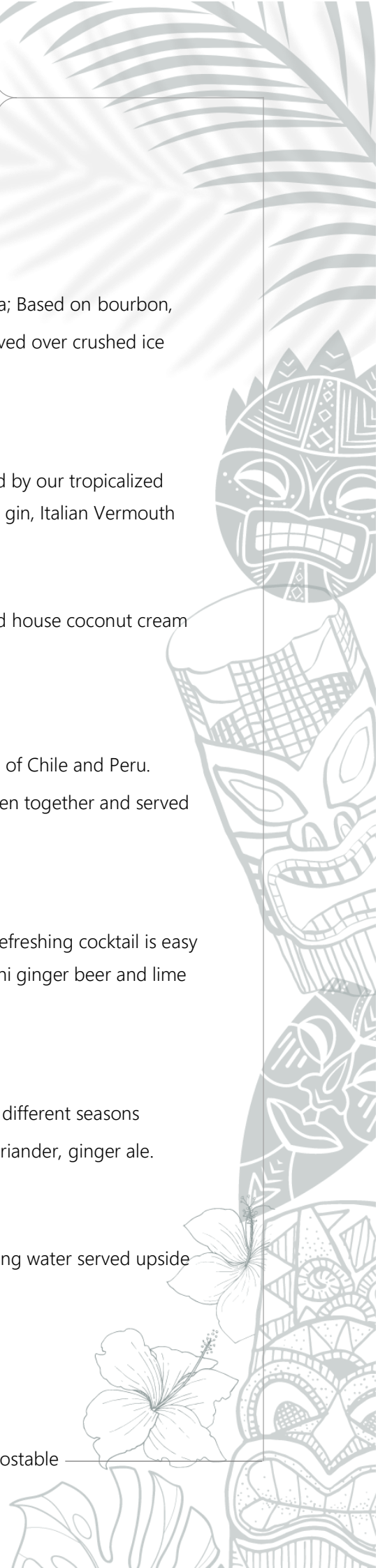
### RANGALHU

An exotic refreshing drink serve in coconut touch for different seasons  
Gin, coconut liqueur, lime cordial, fresh lime, fresh coriander, ginger ale.

### LION CUP

Large passion fruit mojito with bottled beer as sparkling water served upside down

Lion beer, rum, passion fruit, sugar, mint and lime





## NEGRONI COLLECTIONS

### TROPICAL NEGRONI

Traditionally featuring pineapple infused Campari, Caribbean rum, sweet vermouth and dash of chocolate bitter.

### PAREE NEGRONI

White negroni in 1930 era cocktail coupe inspired by Chicago legendary chez paree night club gin, sherry ,white vermouth& elder flower cordial

### GRINGO NEGRONI

Unexpected tequila plays a pleasant role with coffee beans, Coffee infused Campari with Tequila oro and red vermouth.

## SPRITZ COLLECTIONS

### TOSCANA

'Italian Spritz' in Monteverdi Tuscany is the perfect bitter treat. Homemade basil syrup combined with vodka, fresh lime and sparkling wine

### KAN'BILI

Easy and refreshing tropical aperitif cocktail is a delicious drink especially for when the weather starts to get hot. .Combination of Fresh passion fruit syrup, mango puree and sparkling wine

### ALANASI

The perfect drink for relaxing on the beach or poolside in the summer. The sweet pineapple balances the bitter... Pineapple infused Campari with Italian sparkling wine and soda water.

## TWISTED

### SCREAMING ORGASM

Caloric and hypertrophic cocktail with the combination of Moofushi rum mix, apricot brandy, homemade almond syrup and fresh lime.

### PAPER PLANE

Modern variation on the Last Word, a classic, equal-parts drink composed of American whiskey, Aperol, Amaro & fresh lime juice.

### MARUVANEE

The iconic cocktail unique blend of ingredients has stood the test serious kick. Couple drinks made with Rum, apricot, Amaro, almond, grenadine, lime and soda.

### TRES BON

Meandering hills of English countryside, refreshing drink surprise from Asia.

Mixture of gin, coconut liqueur, basil syrup, lime and soda water.

**VODKA**

Danzka, Denmark	
Smirnoff, Russia	
Absolut, Sweden	
Zubrowka (Bison Grass), Poland	
42 Below Manuka Honey, New Zealand	\$6.00
Grey Goose, France	\$6.00
Grey Goose Orange, France	\$6.00
Belvedere, Poland	\$6.00
Ultimate, Poland	\$6.00
Uluvka, Poland	\$9.00
Crystal Head, Canada	\$7.00
Kauffmann, Russia	\$10.00

**GIN**

Gordon's, England	
Beefeater, England	
Bombay Sapphire, England	
Hendricks, Scotland	
Tanqueray, England	
London No 1, England	\$10.00
Tanqueray 10, England	\$7.00

**RUM**

Bacardi White, Puerto Rico	
Bacardi Gold, Puerto Rico	
Havana Club 3 years, Cuba	
Havana 7 years, Cuba	
Captain Morgan Dark, Jamaica	
Captain Morgan Spiced, Jamaica	
Rhum J.M Cuvee Du Fondateur, Martinique	\$7.00
Rhum J.M XO, Martinique	\$7.00

**CACHACA**

Aguacana Cachaca

**TEQUILA**

Don angel Silver	
Jose Cuervo Gold	
Corralejo Reposado	\$7.00
Patron Cafe	\$7.00
Patron Anejo	\$7.00



**WHISKY & WHISKEY**

**Blended**

J&B Rare

Johnnie Walker Red Label

Johnnie Walker Black Label

Chivas Regal 12 years

Johnnie Walker Blue Label

\$19.00

**Single Malt**

Talisker 10 years

\$12.00

Glenmorangie 10 years

Glenfiddich 12 years

Macallan 12 years

\$18.00

Glenlivet 10 years

**Irish Whiskey**

Jameson

**Bourbon/Sour Mash**

Jim Beam

Jack Daniels

Buffalo Trace

\$10.00

Gentleman Jack

\$9.00

Evan Williams 23years

\$19.00

**COGNAC, BRANDY & ARMAGNAC**

Brandy Napoleon VSOP

Hennessy V.S.

Remy Martin VSOP

Remy Marin XO

\$19.00

Hennessy Paradise

\$60.00

Hennessy Richard

\$99.00

Armagnac Prince D'Arignac

**CALVADOS**

Berneroy Calvados

Pisco



**EAU DE VIE**

Framboise  
Apricot  
Pflumli

**GRAPPA**

Grappa Bianca Alexander

**PORT/SHERRY**

Ramos Ruby  
Ramos Tawny  
Tio Pepe Fino

**VERMOUTHS**

Martini Dry  
Martini Rosso  
Martini Bianco  
Dubonnet Rough

**BITTERS**

Campari  
Aperol  
Jagermeister  
Averna  
Fernet Branca  
Amaro Montenegro  
Pimm's  
Amaro Ramazzotti  
Benedictine  
Drambuie

**ANIS**

Ricard

**SAKE**

Sake Hakutsuru







CHINESE LIQUOR/中国白酒

Wuliangy / 五粮液

\$25.00

IMPORTED LIQUEURS

Grand Marnier

Malibu

Galliano

Crème de Cassis

Cointreau

Amaretto

Tiamaria

Sambucca Vaccari

Sambucca Cafe

Archers Peach Schnapps

Baileys

Kahlua

Southern Comfort

Lemoncello



#### IMPORTED BEERS

Carlsberg, Denmark  
San Miguel, Philippines  
Tiger, Singapore  
Peroni, Italy  
Lion, Sri Lanka  
Budweiser, USA  
Hoegaarden, Belgium  
Heineken, Holland  
Corona, Mexico  
Kingfisher, India  
Estrealla, Spain  
Estralla Gluten free, Spain  
Heineken Zero Alcohol  
Pilsner Urquell, Czech Republic  
Magners Irish Cider, Ireland

#### SOFT DRINKS

Coca Cola, Coke Diet, Coke Zero, Sprite, Fanta, Ginger Ale, Tonic Water, Soda Water

#### FRESHLY PRESSED JUICES

Availability is dependent on the season. Please ask your server which of the following are available:

Orange, Pineapple, Lemon, Watermelon, Papaya

#### CHILLED JUICES

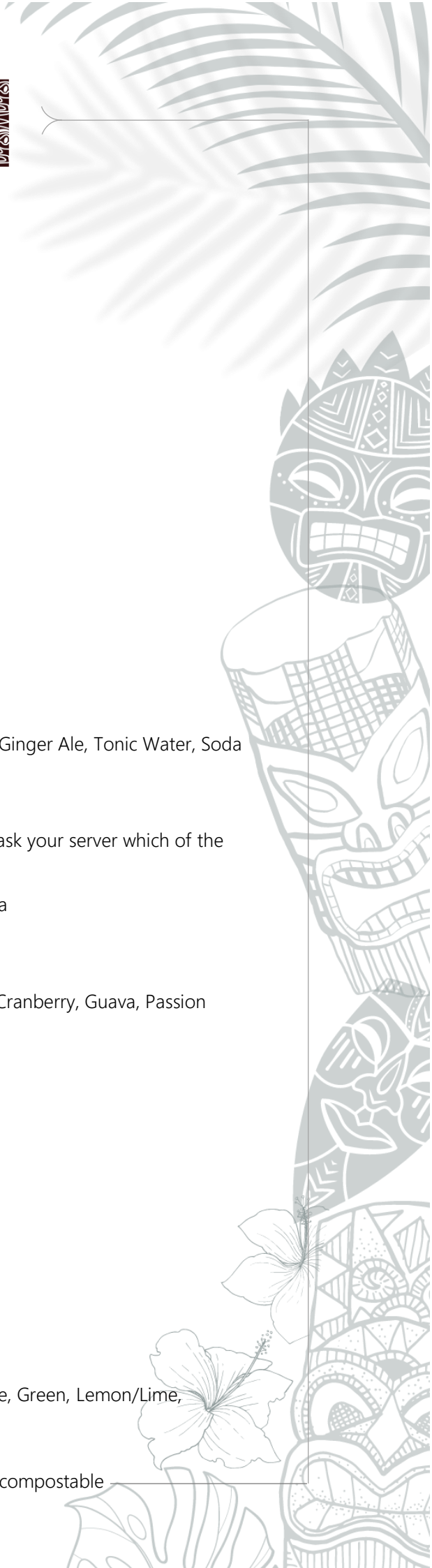
Orange, Pineapple, Grapefruit, Apple, Tomato, Cranberry, Guava, Passion Fruit, Mango

#### COFFEE

Cappuccino  
Café latte  
Espresso (single, double)  
Café Americano  
Iced coffee  
Iced mocha

#### TEAS

We offer a wide variety of the world's best teas  
English Breakfast, Earl Grey, Chamomile, Jasmine, Green, Lemon/Lime, Peppermint



## BUBBLES

Prosecco DOC, Colli Impervi, Extra Dry, Family Balan (Italy) NV  
Cava, Brut, Metodo Tradicional, Montcadi (Spain), NV

## WHITE WINE

Bordeaux, Justices Blanc Sec, Gonet-Médeville, (France) 2020  
Elgin Valley, Cabriole, Sauvignon Blanc, Idun Wines (SA) 2021  
Elgin, Mountain Vineyards, Chardonnay, Julien Schaal (SA) 2022

## ROSE WINE

Côtes de Provence, Le Cloître, Château Sainte Roseline, (France) 2022  
Côtes du Roussillon, Le Plaisir, Mas Amiel (France) 2021  
Rhone Valley, La Luxure, Domaine Les Bruyeres (France) 2022

## RED WINE

Pays d'Oc, Le Roques, Domaine Boillot (France) 2019  
Pfalz, Cuvée Rot, Villa Bürklin, Trocken, Dr. Bürklin-Wolf (Germany) 2017  
Swartland, Rouge, Cinsault, Dorrance Winery, (SA) 2021

TRY OUR SOMMELIER WINE SELECTION OF THE WEEK

