ATMOSPHERE

COCKTAILS, SPIRITS & BEERS

ATMOSPHERE KANIFUSHI MALDIVES

ATMOSPHERE BUBBLES

A touch of fruit, flavour and fizz, our effervescent cocktails are a fantastic quencher for the afternoon heat or perfect start for the sparkling evening ahead...

Bellini Tropicale

A sublime combination of passion fruit puree and passion fruit liqueur, topped with Bubbly

Classic Bubbly Cocktail

First documented in 1862 in book by Prof. Jerry Thomas 'Bon Vivants Compagnion' Seen in such film as Cassablanca 1942

Black Mussel

The classic kir royal with a dash of blue curacao, orange twist and given a Bubbly blast to finish

Kir Royal

Anything with the name "Royal" its served with our bubbly, A "KIR" its will served with white wine.

Passionista

Litchi juice, Passion fruit puree, Passion fruit liquor, top up with Bubbly

ATMOSPHERE APERITIFS

Gaze towards the red sun and delight in these indulgent libations that are designed to see you off with the sun's glow in your heart.

Classic Negroni

Dry Gin, Martini Rosso, Campari and soda stirred over ice

Gin Fizz

Gin, Lime Juice, Angostura Bitter topped up with Tonic

Elderflower Cooler

Vodka, Lime Juice, Elderflower Syrup topped up with Soda

Manhattan

1 part Bourbon, 1 part rosso vermouth as time went on less vermouth as bourbon became better spirit.

Rosa Mezzo

The cosmopolitan mix of Vodka, Orange Liqueur and lime juice with a dash of exotic rose liqueur to give you an Arabian twist on a classic New York cocktail

CAIPIRINHA, CAIPIROVSKA, CAIPIRISMA

Caipirinha (Portuguese pronunciation: [kajpi 'rijne]) is Brazil's national cocktail, made with cachaça, sugar and lime. Cachaça is Brazil's most common distilled alcoholic beverage. While both rum and cachaça are made from sugarcane-derived products, most rum is made from molasses. Specifically with cachaça, the alcohol results from the fermentation of sugarcane juice that is afterwards distilled

Create your own!			
Step 1: Choose your spirit			
Cachaça			
White Rum			
Vodka			
Step 2: Choose your flavor			
Lime (Classic)			
Passion Fruits			
	N II T C		

OTILOM

A Mojito is traditionally made of five ingredients: white rum, sugar (traditionally sugar cane juice), lime, sparkling water and mint. The original Cuban recipe uses spearmint or "Yerba buena", a much lighter mint variety very popular in the island. Its combination of sweetness, refreshing citrus and mint flavors are intende to complement the potent kick of the rum, and have made this clear highball a popular summer drink

CLASSIC MOJITO (Fresh Mints, Rum, Lime, Sparkling Mineral Water) GINGER MOJITO (Fresh Ginger & Mints, Orange Liqueur, Rum, Lime) MOJITO ANEJO (Fresh Mints, Grapefruits, Lime, Oranges, Pomegranates, Campari, Rum) BEER MOJITO (Fresh Mints, Lime, Beer) PASSIONFRUIT MOJITO (Fresh Mints, Rum, Lime, Passion fruits) STRAWBERRY MOJITO (Fresh Mints, Rum, Lime, Strawberry)

MARTINI

The Original martini is a cocktail made with gin, vermouth and garnished with an olive. Over the years, the martini has become one of the most well-known mixed alcoholic beverages. H. L. Mencken once called the martini "the only American invention as perfect as the sonnet", and E. B. White called it "the elixir of quietude". It is also the drink of the one-time "three-martini lunch" of business executives.

Selection of:

CLASSIC MARTINI (Gin, Dry Vermouth, Olives)

PERFECT MARTINI (Gin, Dry Vermouth, Sweet Vermouth, Olives)

DIRTY MARTINI (Vodka or Gin, Olive, Olive Juice)

DRY MARTINI (Vodka or Gin / Olive or Lemon Twist)

CHOCOLATE MARTINI (Vodka, crème de cacao)

VESPER MARTINI (James Bond 007, Shaken not Stirred)

ESPRESSO MARTINI (Vodka, Kahlua, Espresso Shot)

THE OLD FASHIONED

The Old Fashioned is a cocktail, possibly the first drink to be called a cocktail. It is traditionally served in a short, round, 8–12 ounce tumbler-like glass, called an Old-Fashioned glass, named after the drink.

The Old Fashioned is one of six basic drinks listed in David A. Embury's classic The Fine Art of Mixing Drinks.

The first documented definition of the word "cocktail" was in response to a reader's letter asking to define the word in the May 6, 1806, issue of The Balance and Columbia Repository in Hudson, New York. In the May 13, 1806, issue, the paper's editor wrote that it was a potent concoction of <u>brown spirits, bitters, water, and sugar:</u> a <u>kind of bittered</u> sling.

Selection of:

BOURBON (Original Classic)

SCOTCH WHISKY

DARK RUM

INTERNATIONAL CLASSICS

Each has its own tale, usually concocted in honor of famous personalities - historical, political, and some from folklore...

With a special twist for Atmosphere Kanifushi Maldives

Selection of:

CLASSIC SINGAPORE SLING

(Gin, Orange liqueur, Cherry Heering, Pineapple, Angostura Bitters, splash of soda)

WHISKEY SOUR

(Bourbon, Lemon, Egg Whites, Angostura Bitters)

BRANDY ALEXANDER

(Brandy, Crème De Cacao Brown, Milk, Nutmeg)

CLASSIC MARGARITA

(Lime, Sugar, Salt, Tequila, Triple Sec)

MAI TAI

(Dark Rum, Apricot Liqueur, Orange, Grenadine)

LONG ISLAND ICED TEA

(Vodka, Rum, Gin, Tequila, Orange Liqueur, lime, Coke)

CLASSIC AMARETTO SOUR

(Amaretto, Fresh Lemon, Sugar, Over ice)

TOM COLLINS

(Fresh Lemon, Sugar, Dry Gin, Soda)

BLOODY MARY

(Vodka, Tomato Juice, Lemon Juice and Worcestershire Sauce)

ATMOSPHERE KANIFUSHI Dignature Cocktails

Think of this beautiful long island, Hot Sun, White Sands, Fresh Breeze, Beach Walks, Sea Shells, Baby Sharks, White Sea Eel, Stingray, Dolphin, a mixture of Maldivians style with a twist of Asian...

* Kanifushi Sunrise

Fresh Lime with delicious orange zest, pineapple, lemon Gin, Cherry liqueur, grenadine, Angostura bitters finished off with Prosecco.

* Atmosphere Refresh

Citrucy Lime with fresh ginger, combine along with dry gin and orange cacao.

* Atmosphere Fashion

Corona cut orange serve on top of the tenessee whiskey meet our homemade spice rum syrup (classic, not old).

🜟 Liquid Punch

The classic rule how to drink rum and lime, one of sweet, two of sour, three of strong, & four of week.

Atmosphere Kiss

Freshly muddle the lemon zest, meet up the london dry gin and end with rose syrup

🍲 Bond' Rum Runner

Dash of angostura bitter and citrus lime, paired with two type of rum, top with the freshly pineapple juices.

★ Charlie' Castro Cooler

Freshly squezee orange juices, shaken with gold rum and grappa. Will make you ask the second round.

SMOOTHIES & MOCKTAILS

Fruity, smooth and creamy, our heavenly blends designed to keep you cool and give you the energy boost you need...

BANANA'S PASSION

Fresh banana, Fresh orange juice, Muesli, Strawberry puree, Honey A creamy non-alcohol drinks for the banana lover

LOVERS PASSION

Fresh mango, honey and yogurt Smoothies that will make you ask for more

TROPICAL THUNDER

A stormy blend of fresh pineapple, banana and passionfruit juice with a touch of whipping cream

ATMOSPHERE ELIXIR

Fresh Pineapple, blended with fresh mint leaves, served over chilled.

AMERICAN PIE

Crisp fresh apple, sweet honey and cinnamon mixed to perfection with natural yoghurt and vanilla ice cream

PINKY VELVET

Fresh Mango, pineapple, coconut cream and shake up with a dash grenadine syrup.

LYCHEE LIFT

A sublime combination of whipping cream and ice cream blended with sweet lychee juice

COCO BANANA BOOST

Banana puree and coconut syrup blended with vanilla icecream and a hint of cinnamon

DOUBLE CHOCOLATE TROUBLE

A decandent merger of rich chocolate syrup and our home made chocolate ice cream whipped up with fresh milk

MOCHA BLITZ

A double coffee kick with fresh cream and blended with chocolate ice cream and chocolate syrup

SPIRIT LIST

TEQUILA

Distilled spirit. Tequila is a remarkable drink which can express the nuances of its raw material arguably better than any other spirit on the planet. The key to its unique flavor is the spikily distinctive blue agave plant, which gives Tequila its trademark flavor combination of fruit, pepper and spice.

Jose Cuervo Silver Jose Cuervo Gold Jose Cuervo Anejo Villa Pancho Silver Patron XO

VODKA

Distilled spirit. It is a clear liquid which consist of mostly water purified by distillation from a fermented substance such as grain (rye, wheat) potatoes or sugar beet molasses and some flavorings or unintended impurities.

RUSSIA

Smirnoff Cinnamon Russian Standard Żubrówka

FRANCE

Grey Goose Regular

UK

King Roberts

POLAND

Belvedere

SWEDEN

Absolut Blue Absolut Vanilla Absolut Currant

RUM

A distilled spirit made from sugarcane by products such as molasses and sugarcane juice fermented and distilled

CUBA

Bacardi White Bacardi Gold Havana Club Anejo Bianco Havana Club 3 years **PUERTO RICO**

Captain Morgan Spice Gold Captain Morgan Dark Malibu Rum Cachaca 51

GIN

A distilled spirit derived from *Juniperus communis commonly known* as juniper berries, coming in a variety of flavour profiles

Bombay Sapphire Beefeater
Tanqueray Gordon's

WHISKY

BLENDED

The product of blending one or more types of high quality straight or single malt whiskies with neutral spirits and water

Jameson Johnny Walker Black label Johnny Walker Red label J&B Rare Canadian Club Chivas Regal Ballantine Finest Famous Grouse

BOURBON

An American barrel-aged distilled spirit primarily made from corn, the name being derived from the French Bourbon dynasty

Jim Beam Jack Daniels

SINGLE MALT

A whisky made at one particular distillery from a mash that uses only malted grain, ordinarily barley. Single malts are typically associated with single malt Scotch, though they are also produced in various other countries

Glenmorangie 10 years Glenkinchie 12 years Glenfiddich 12 years Talisker 10 years Glenlivet 12 years

BRANDY

Derived from the Dutch term *brandewijn*, "burnt wine", is a spirit produced by distilling wine. Brandy generally contains 35–60% alcohol by volume and is typically taken as an after-dinner drink

Napoleon Gourmont

Napoleon VSOP

COGNAC

Named after the wine-growing region of Cognac in France, is a variety of brandy. Cognac is a distilled spirit made from grapes and are some of the most famous varieties of brandy in the world

Martell VS Martell VSOP

Hennessy VS

ARMAGNAC

A distinctive kind of Brandy or Eau de vie produced in the Armagnac region in Gascony. Distilled from wine usually made from blended grapes

Demandis Argmagnac XO

PORT

A Portuguese fortified wine from Douro Valley in the northern provinces of Portugal. It is typically a sweet red wine, but also comes in dry, semi-dry and white varieties.

Nieport Ruby

Nieport Tawny

APERITIF

SWEET AND DRY

Martini Bianco (Italy) Martini Rosso (Italy) Martini Dry (Italy) Pimms (USA)

BITTERS

Campari (Italy) Aperol (Italy) Amaro Averna Jagermeister (Germany)

FRENCH APERITIF

Pernod (France) Noilly Prat

GRAPPA

Villa Colonna Grappa Veneta Roner Grappa di Oro

LIQUEURS

Liqueurs are alcoholic beverages that are bottled with added sugar and have added flavors that are usually derived from fruits, herbs, or nuts.

FRANCE

Triple Sec
Orange Curacao
Blue Curaçao
Dom Benedictine
MarieBlizard Peach Liquor
Passion fruit Liquor
Cointreau

Crème de Cassis Crème de Menthe White Crème de Menthe Green Crème de Fraise Crème de Banana Cherry Brandy Chambord

ITALY

Amaretto Sambucca Isolabella Limoncello straight up Galliano Roner Williams-Christ Pear Schnapps Roner Slivowitz Plum Schnapps **IRELAND**

Baileys

SCOTLAND

Drambuie

USA

Kahlua Southern Comfort JAPAN/CHINA

Midori Melon

BARBADOS

Malibu

BEER

FROM THE TAP

Carlsberg Draft Lion Draft

IMPORTED BEER

Asahi Corona Carlsberg Lion Tsingtao Heineken Erdinger San Miguel

SPECIAL COFFEE

IRISH COFFEE

Coffee with whisky and whipped cream

HAVANA CAFÉ

Coffee with rum, kahlua and whipped cream

CORETTO 42

Espresso with brandy and whipped cream

FRESH JUICE

(Availability depends on the season)

Orange Pineapple Lemon Watermelon

Mix Fruit
Papaya

SOFT BEVERAGE

Coca cola Coke diet Sprite Bitter lemon Fanta Ginger ale Tonic water Soda water

CHILLED JUICES

Orange
Pineapple
Grapefruit
Apple
Tomato
Cranberry
Mix Fruit

SELECTION OF COFFEE

Cappuccino Café Latte Espresso (Single, Double) Café Americano Ice Coffee Ice Mocha

SELECTION OF TEA

English Breakfast Earl Grey Jasmine Lemon Peppermint Natural Green