

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 a blast of prosecco

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 royale with a dash of blue curacao, orange twist and given a prosecco 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, Green apple, top up with prosecco

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

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 Stolichnaya Ohranj vodka, Cointreau and lime juice with a dash of exotic Alchermes di Firenze spiced rose liqueur to give you an Arabian twist on a classic New York cocktail

CAIPIRINHA, CAIPIROVSKA, CAIPIRISMA

Caipirinha (Portuguese pronunciation: [kajpi 'fijɐ]) 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

MOJITO

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 intended to complement the potent kick of the rum, and have made this clear highball a popular summer drink

Selection of:

CLASSIC MOJITO (Fresh Mints, White Rum, Lime, Sparkling Mineral Water)

GINGER MOJITO (Fresh Ginger & Mints, Grand Marnier, Gold Rum, Lime)

MOJITO ANEJO (Fresh Mints, Grapefruits, Lime, Oranges, Pomegranates, Campari, Gold Rum)

MOJITO DELUXE (Fresh Berries, Fresh Mints, Lime, Chambord, White Rum)

PASSIONFRUIT MOJITO (Fresh Mints, Gold Rum, Lime, Passion fruits)

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:

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

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

VESPER (James Bond 007, Shaken not Stirred)

ESPRESSO

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 brown spirits, bitters, water, and sugar: a kind of bittered 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, Angosture Bitters, splash of soda)
- **WHISKEY SOUR**
(Bourbon, Lemon, Egg Whites, Angostura Bitters)
- **BRANDY ALEXANDER**
(Cognac, 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, T-sec, lime, coke)
- **CLASSIC AMARETTO SOUR**
(Fresh Lemon, Sugar, Amaretto, Over ice)
- **TOM COLLINS**
(Fresh Lemon, Sugar, Dry Gin, Soda)
- **HOT TODDY**
(Served Hot! Cognac, dash lime juice, honey, cinnamon, star anise)

ATMOSPHERE KANIFUSHI

Signature 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

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

SMOOTHIES

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

COCO BANANA BOOST

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

ATMOSPHERE ELIXIR

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

TROPICAL THUNDER

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

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

DOUBLE CHOCOLATE TROUBLE

A decadent 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

LOVERS PASSION

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

BANANA'S PASSION

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

SPIRIT LIST

Jose Cuervo Gold
Jose Cuervo Anejo 1800
Patron XO
Conquistador Silver

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 Vanilla
Stolichnaya Regular

POLAND

Belvedere

FRANCE

Grey Goose Regular

SWEDEN

Absolut Blue

UK

king Roberts

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

Hendricks

Tanqueray

King Roberts

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

Canadian Club

Chivas Regal

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

Glenlivet 12 years

Talisker 10 years

Laguvilin 16 years

Laphoaig 10 years

Macallan 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 Gold XO

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

Hennessy VS

Remy Martin VSOP

Martell VS

Martell VSOP

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

Grand Marnier Rouge
Orange Curacao
Blue Curaçao
Dom Benedictine
Marie Blizard Peach Liqueur
Passoa Passion fruit Liqueur
Crème de Banana

Crème de Cassis
Crème de Menthe White
Crème de Menthe Green
Creme de Fraise
Cherry Brandy Cointreau
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

SCOTLAND

Drambuie

IMPORTED BEERS

Asahi
Corona
Carlsberg Draught
Carlsberg Can
Lion Draught

Tsingtao
Lion Can
Heineken
Erdinger Regular
Erdinger Dunkel

Bavaria
Peroni

SOFT BEVERAGE

Coca cola
Coke diet
Sprite
Bitterlemon
Fanta
Ginger ale
Tonic water
Soda water

STILL WATER

Taza 1.5 L
Taza 500 ml

FRESH JUICE

(Availability depends on the season)

Orange
Pineapple
Lemon
Watermelon
Apple
Papaya
Mango
Grapefruit

CHILLED JUICES

Orange
Pineapple
Grapefruit
Apple
Tomato
Cranberry
Guava
Passion Fruit
Grape
Multivitamine
Mixed Fruit

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

SELECTION OF COFFEE

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

SELECTION OF TEA

Lipton Yellow Label
English Breakfast
English Afternoon
Earl Grey
Jasmine Green
Lemon
Peppermint
Vanilla
Natural Green