

Andiamo Bistro and Pool

BEVERAGE MENU

Cocktails

Andiamo Exclusive	USD
Capsigin Airtisanal Capsicum Gin, Organic Agave, Fresh Lime Juice, Sesame Oil*	18
Twisted Negroni Gin, Campari, Martini Rosso, Amaretto*	18
Basilica Pimm's, Cointreau, Orange & Basil Shrub Carbonated Water	18
Sgroppino White Rum, Hazelnut Liqueur, Lemon Sorbet Prosecco	18

JAM Signatures

Fuity Mule Ginger Infused Vodka, Guava Shrub, Lime Fresh, Soda*	22
Pomaperol Spritz Aperol, Rosé Sparkling Wine Pomegranate Molasses*	22
Mojito Royal Rum, Homegrown Mint, Lime, Organic Agave, Champagne	22
Mangorita Artisanal Thai Chili Tequila, Cointreau, Fresh Lime & Mango Juices	22

Remember The Classics

Please ask our team for any of your favourite classic.	18
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Zero Cocktails

Virtuous Mary Tomato Juice, Celery, Salt, Homemade Mixed Spice*	16
Kafir Bliss Green Apple Juice , Kafir Lime, Infused Ginger Honey, Lime Juice*	16
Berry Lemonade Mix Berry Shrub, Lemon Juice, Soda*	16
Mangolada Mango Juice, Passionfruit, Coconut Cream	16
Peach No-Llini Peach Puree, Non-Alcoholic Sparkling Wine	16
No-Quila Sunrise Orange & Basil Shrub, Pomegranate Molasses, Soda Water	16

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Wine by the Glass

Gls

Btl

Champagne

Ernest Rapeneau Champagne Brut, Épernay France

20

100

Sparkling

Pink Moscato Don Luciano, La Mancha, Spain*

15

75

Gran Ventino Prosecco Brut Veneto, Italy*

18

90

White

Sauvignon Blanc Babich, Marlborough
New Zealand*

10

50

Trebbiano D'Abruzzo DOC Talamonti Abruzzo, Italy

11

55

Chardonnay Langmeil Spring Fever
Barossa Valley, South Australia

13

60

Sauvignon Blanc Saint Clair Vicar's Choice Marlborough, New
Zealand

14

65

Rosé

Torresella Pinot Grigio Rosé, Veneto, Italy*

10

50

Piccini Costa Toscana Rosato IGT, Tuscany Italy

12

58

Red

Barrel Sélection 008, Western Cape
South Africa*

10

50

Merlot Gufo Vino Varietale, Abruzzo, Italy

11

55

Shiraz-Malbec Fuzion, Mendoza, Argentina

12

58

Sangiovese-Malvasia Nera Piccini, Orange Label IGT Tuscany, Italy

13

60

Sweet

Tokaji Château Pajzos 'Ladiva' Harslevelu
Late Harvest, Hungary

15

60

Niepoort The Junior Ruby Port, Duoro Valley Portugal

20

100

Beer

USD

Corona*

12

Erdinger Weissbier *

15

Estrella Complot Mediterranean IPA

17

Magners Cider Beer Original

17

Menabrea Bionda

18

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Wine by the Bottle

USD

Champagne - France

Gruet Brut, Côte des Bar	110
Piper Heidsieck Bru, Reims	145
Taittinger Brut, Reims	150
Moët & Chandon Brut Imperial, Épernay	155
Laurent Perrier Brut, Tours-sur-Marne	160
Veuve Clicquot Brut Yellow Label, Reims	170
Moët & Chandon Ice Imperial Brut, Épernay	175
R De Ruinart Brut, Reims	180
Billecart Salmon Brut, Mareuil-sur-Aÿ	195

Champagne Rosé

Veuve Clicquot Brut Rosé, Reims	200
Bollinger Rosé Brut 2006, Aÿ	270

Sparkling

Gran Ventino Prosecco Brut, Veneto, Italy	90
Ca' del Bosco Franciacorta Cuvée Prestige Brut Lombardy, Italy	140

White

Sauvignon Blanc	
Babich Forbidden Vines 2023, Marlborough New Zealand	40
Casillero Del Diablo 2020, Casablanca Valley, Chile	45
Grand Bateau Blanc 2020, Bordeaux, France	78
Novas Gran Reserva Organic 2020, Casablanca Valley Chile	80

Chardonnay

Gufo Vino Varietale 2023, Abruzzo, Italy	45
Cooper Ridge 2024, Califirnia USA	45
Oyster Bay 2022, Marlborough, New Zealand	74
Château de Chamirey Mercurey 2013, Burgundy, France 37.5cl	80
Warwick Estate The White Lady 2015, Stellenbosch South Africa	90
Brokenwood 2016, Hunter Valley, Eastern Australia	105
Jean Paul & Benoit Dorin Chablis 2014, Burgundy, France	120

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Other White Grape Varities	USD
Pinot Grigio Pietrame Terre di Chieti 2024, Abruzzo, Italy	40
Chenin Blanc Simonsig 2021, Stellenbosch South Africa	58
Grüner VeltlinerL Laurenz V Singing2020, Kamptal, Austria	55
Traminer Aromatico-Sauvignon Blanc Kikè Cantine Fina 2024, Sicily, Italy	60
Roero Arneis Prunotto 2015, Piemonte, Italy	75
Albariño Bodegas Viña Nora 202a, Rías Baixas, Spain	78
Riesling Georg Breuer Rauenthal Estate 2014, Rheingau Germany	100

Rosé	
Piccini Costa Toscana Rosato 2022, Tuscany, Italy	43
Domain Ott, By Ott Côtes de Provence 2021 Provence, France	68
Rosé Blend Les Valentines 2022, Côtes de Provence, France	70

Red	
Pinot Noir	
The Drover Estate 2024, Big Rivers Southern Australia	40
Casillero del Diablo 2020, Casablanca Valley, Chile	45
Oyster Bay 2020, Hawkes Bay, New Zealand	68
Markus Molitor, Haus Klosterberg 2022, Mosel Germany	105
Olivier Leflaive Volnay 2019, Côte de Baume, France	250

Merlot/Malbec	
Merlot Cuvée Sabourin 2020, Pays D’Oc, France	40
Malbec Santa Julia 2020, Mendoza, Argentina	50
Malbec Toro Centenario 2022, Mendoza, Argentina	55
Merlot Unorthodox Kosher 2014, Western Cape, South Africa	75

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Shiraz/Syrah	USD
Cuvée Sabourin 2020, Pays D'Oc, France	40
False Bay Old School 2023, Costal Region, South Africa	45
La Ferme Du Mont Cote AOC 2020, Côtes-du-Rhône France	70
Craggy Range Le Sol 2014, Hawke's Bay, New Zealand	220
E. Guigal Côte-Rôtie La Turquie 2007, Rhône Valley France	620

Other Red Grape Varities

Tempranillo, Grenache and Syrah Mucho Mas Tinto 2024 La Mancia, Spain	40
Cab Sauv-Syrah Casillero del Diablo 2020 Casablanca Valley, Chile	45
Sangiovese Tenuta Sassoregale, Maremma Toscana 2021, Tuscany Italy	50
Barbera D'Asti Cossetti, La Vigna Vecchia 2019 Piedmont, Italy	55
Bourdeau Blend Château Beauregard Ducasse 2020, Grave, France	60
Cab Sauv-Merlot-Shiraz Brokenwood 2016 Hunter Valley, Australia	65
Schioppettino Zorzettig 2021, Colli Orientali del Friuli, Italy	75
Bordeaux Blend Château Phélan Ségur 2009 Saint-Estèphe, France	270

Sweet

Sauternes Kressmann Grande Reserve 2020, Bordeaux France	90
Moscato D' Asti "Felice" DOCG 2015, Piedmont, Italy	100
Gewurztraminer AOCClos Saint Landelin Grand Cru Vorbourg 2007, Alsace, France 375ml	140

PORT & SHERRY

Tio Pepe Palomino Fino Sherry, Jerez, Spain	65
Niepoort The Junior Ruby Port, Duoro Valley, Portugal	100

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Spirits

Gin

Gordon’s*	10
Beefeater	11
Bombay Sapphire	11
Tanqueray London Dry	11
Haymans Old’s Tom	12
Tanqueray No. Ten	12
Hendricks	13
Sipsmith London Dry	13
Malfi Rosa Pink Grapefruit	15
Mokey 47	20

Vodka

Smirnoff*	10
Absolut Vodka	11
Ketel One	12
Grey Goose	12
Belvedere	12
Cîroc	16
Kauffman Soft	20
Beluga Gold Line	40

Tequila

Jose Cuervo Silver - Gold Especial*	10
Patron Añejo	15
Patron Silver	18

Rum

Bacardi - Bacardi Gold*	10
Captain Morgan Dark	10
Malibu Coconut White	11
Havana Club 7yo	12
Ron Zacapa 23yo Sistema Solera	20

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Brandy	USD
Napoleon XO*	12
Hennessy VS	13
Courvoisier VSOP	13
Courvasier XO Imperial	14
Remy Martin VSOP	15
Hennessy VSOP	16
Remy Martin XO	50

Whisky - Blended

J&B Rare*	10
Ballentine's	11
Dewar's White Label	11
Johnnie Walker Black Label	12
Chivas Regal 12yo	12
Chivas Regal 18yo	18

Whisky - Single Malt

Glenfiddich 12yo*	14
Glenmorangie 10yo	16
Glenfiddich Solera Reserve 15yo	17
Ardbeg 10yo	19
Talisker 18yo	21

Whisky -Irish & American

Bushmills Original*	10
Jameson	11
Jim Beam*	10
Jack Daniel's	11
Gentleman Jack	14

Digestif

Jägermeister*	10
Amaretto*	10
Sambuca Molinari*	10
Kahlua*	10
Fernet Branca Menta*	10
Limoncino*	10
Baileys Irish Cream*	10
Cointreau*	10
Drambuie*	10
Midori *	10

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Zero Alcohol

Beer & Wine	USD
Heineken, Holsten Classic Beer (0.0% abv)*	10
Bella - Non-Alcoholic Sparkling Wine (0.0% abv) GlS*	12

Coffee	
Espresso, Ristretto, Macchiato*	7
Café Latte, Double Espresso, Cappuccino, Americano Flat White, Iced Café Latte, Mocha*	9

Twg Tea And Infusions	
English Breakfast, Earl Grey, Moroccan Mint, Oolong Sencha*	9

Water	
San Benedetto	10
Evian	12
San Pellegrino	12

Freshly Squeezed Juice	
Orange, Pineapple, Apple*	7
Watermelon, Papaya*	9
Mango, Celery, Carrot, Ginger, Cucumber*	12

Chilled Juice	
Cranberry, Mango, Apple, Pineapple, Orange, Tomato Guava*	6

Soft Drink	
Coca Cola, Coca Cola Light, Coke Zero, Ginger Ale Sprite*	8
Fanta, Soda Water, Tonic Water*	8

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FOOD MENU

Stuzzichini

Bruschetta Alla Romana (V) Garlic Baguette, Tomato, Basil, Extra Virgin Olive Oil	25*
Calamari Fritti Crispy Squid, Roasted Garlic Aioli, Lemon	26*
Vegetable Crudit� (V) Cucumber, Carrot, Tomato, Bell Pepper, Radish Avocado, Celery Sun Dried Tomato Hummus, Fresh Herbs	25*
Polpette Beef Meat Balls, Fresh Tomato Sauce, Parmesan and Pecorino Cheese	33**

Insalata	Regular	Large
Caprese (V, N) Buffalo Mozzarella, Roma Tomato, Extra Virgin Olive Oil Oregano, Sea Salt Flakes, Homemade Basil Pesto	29*	39*
Carpaccio Di Tonno Thinly Sliced Yellowfin Tuna Loin Capers, Shallot Arugula, Extra Virgin Olive Oil, Lemon	22*	32*
Mediterranea (V) Greens, Quail Egg, Sundried Tomato, Artichoke Cucumber, Kalamata Olives, Gorgonzola Cheese Basil, Red Wine Vinegar Dressing	18*	28*
Paillard Di Pollo Pan Seared Flat Chicken Breast, Tomato Rocket Salad, Basil Pesto, Parmesan	26*	36*
Carpaccio di Manzo Thinly Sliced Angus Beef Tenderloin Arugula Parmesan Shaving, Truffle Oil, Lemon	33**	43**

Zuppa

Gazpacho (V) Cold Tomato Soup, Cucumber, Bell Pepper, Garlic, Fresh Herbs Extra Virgin Olive Oil	15*
Minestrone (V) Seasonal Vegetables, Tomato, Cannellini Beans, Trofie Pasta Italian Herbs	18*

Panini Pizza

Mortadella Bologna (N) Chicken Mortadella, Pistachio Cream, Stracciatella Cheese, Pistachio Crumble	35*
Verde (V, N) Bufallo Mozarella, Roma Tomato, Pesto Cream, Sundried Tomato Pine Nuts, Basil	39*
Salmone Smoked Salmon, Cream Cheese, Avocado, Dill Pesto, Cappers Onion, Rocket Salad	40**
Polpette Beef Meat Balls, Tomato Sauce, Parmesan and Pecorino Cheese	42**

Should you have any dietary restrictions or food allergies, please inform your butler or service attendant before placing your order.

Menu items marked with (*) are included for guests on AI, FB, HB and BB meal plans. Menu items marked with (**) receive a 50% discount for guests on AI, FB, HB and BB meal plans.

(V – Vegetarian, N – Contains nuts)

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Pizza

Margherita (V)	
San Marzano Tomato, Mozarella, Basil, Oregano, Parmesan Cheese, Extra Virgine Olive Oil	29*
Funghi V	
Handpicked Mushroom, Mozzarella, Parsley, Truffle Oil	39*
Rustica	
Turkey Ham, Rocket Leaves, Parmesan Cheese	35*
Frutti Di Mare	
Mixed Seafood, Olives, Capers, Garlic Chips, Chili Flakes	42*
Pepperoni	
Spicy Beef Salami, Kalamata Olives, White Onion, Red Pepper	38*
Salmone	
Smoked Salmon, Mozzarella, Red Onion, Dill Cream, Caper Spinach Chives	48**

Pasta And Risotto

Penne Alla Napoletana V	
Tomato, Fresh Basil, Garlic, Extra Virgine Olive Oil	29*
Spaghetti Al Pesto V N	
Homemade Pesto Sauce, Pine Nuts, Parmesan Cheese Semi Dried Tomatoes, Ricotta Cheese, Fresh Basil, Olive Oil	36*
Lasagna	
Beef Ragú, Bechamel Sauce, Tomato Sauce, Parmesan Cheese	33*
Risotto Di Funghi V	
Arborio Rice, Mixed Mushroom, Parmesan Cheese, Truffle Oil	39*
Linguine Ai Frutti Di Mare	
Prawn, Reef Fish, Calamari, Mussels, Clams	42**
Cherry Tomatoes, Lobster Bisque, Basil, Lemon	

Dolce

Tiramisú	
Mascarpone Cream, Lady Finger, Espresso	25*
Affogato Classico	
Vanilla & Chocolate Ice Cream, Espresso	20*
Affogato Al Cioccolato	
Chocolate & Vanilla Ice Cream, Hot Chocolate Sauce	20*
Affogato All' Amarena	
Strawberry & Vanilla Ice Cream, Amarena	20*
Frutta Fresca	
Fresh Fruit Platter	18*
Homemade Ice Creams	
Madagascan Vanilla, Belgium Chocolate, Strawberry Island Coconut	9 Per Scoop*
Homemade Sorbets	
Mango, Lemon Lime, Island Coconut	9 Per Scoop*

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