



ALL-INCLUSIVE BEVERAGES
Time 10:00 to 00:00

CHAMPAGNE, SPARKLING & WINE

CHAMPAGNE:

Ernest Rapeneau Champagne Brut

SPARKLING:

La Montelliana Extra Dry Prosecco Treviso DOC Millesimato 'Meliora', Italy
Veuve Elise Brut Blanc De Blanc, France
Geisweiler Rosé Brut, France

WHITE WINE:

Arthur Metz Vin d'Alsace 'Sushi', Riesling - Pinot Gris - Gewürztraminer – Muscat, France
Menicucci Trecciaia Pinot Grigio Delle Venezie DOC, Italy
Alamos Torrontes, Argentina
Hunter's Sauvignon Blanc, New Zealand
Calvet Chardonnay, France
Herbstlicht Riesling Trocken, Pfalz, Germany, Germany
The Hidden Sea Chardonnay, Australia

ROSE WINE:

Les Soleillades Coteaux d'Aix-en-Provence Rosé, France
Calvet Rosé, France
Cantina di Soave 'Le Poesie' Pinot Grigio Blush delle Veneto DOC, Italy
The Hidden Sea Rose, Australia

RED WINE:

Château de Marsan, Bordeaux Supérieur, France
Ricasoli Chianti DOCG, Tuscany, Italy
Santa Helena Reserva Merlot, Chile
Stoneburn Pinot Noir, New Zealand
False Bay Old School Syrah, South Africa
Fuzion Shiraz - Malbec Mendoza, Argentina
The Hidden Sea Shiraz, Australia

SWEET WINE:

Château Pajzos Ládíva Tokaji Harslevelu Late Harvest, France

APERITIFS

Martini Bianco
Martini Extra Dry
Martini Rosso
Campari
Aperol
Disaronno Amaretto

SCOTCH WHISKY

Ballantine's Finest
Jameson's
J&B Rare
Johnnie Walker Black
Johnnie Walker Red
Silver Knight 8 Years



AMERICAN TENNESSEE & BOURBON

Jack Daniel's
Jim Beam White

MALT WHISKY

Glenfiddich 12 Yrs

TEQUILA & MEZCAL

Jose Cuervo Silver
Jose Cuervo Gold
Beneva Joven
Sierra silver
Sauza Silver

VODKA

Stolichnaya
Absolut Blue
Grey Goose
Belvedere vodka
Ketel One
Skyy
Smirnoff Red
Tito's

GIN

Beefeater
Bombay Sapphire
Hendrick's Gin
Citadelle
Tanqueray

RUM & CACHAÇA

Bacardi Blanco
Bacardi Gold
Captain Morgan Spiced
Havana Club Anejo 3 Yrs
Havana Club Anejo 7 Yrs
Malibu Coconut

BRANDY & PISCO

Hennessy VS
Camus VS

LIQUEUR'S / DIGESTIVES

Jagermeister
Kahlua
Bailey's
Cointreau
Galliano
Pimm's No.

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ARRACK

Rockland Vintage Extra VX Old Arrack
Rockland Ceylon Arrack

PORT/ SHERRY

Niepoort 'The Junior Ruby'

BEER BOTTLES

Corona
Tiger
Singha
Asahi
Heineken

BEER DRAUGHT

Singha
Tiger
Carlsberg

NON-ALCOHOLIC BEER

Heineken

NON-ALCOHOLIC WINE

Bella Gold Sparkling

CRAFTED SIGNATURE COCKTAILS

Sapphire Lagoon

Step into a world of mesmerizing hues and flavors with our Sapphire Lagoon, this cocktail showcases the delicate botanicals of gin, paired harmoniously with the mysterious allure of Blue Curacao, lending the drink its captivating blue shade. A squeeze of fresh lime invigorates the palate, while a top-up of tonic water. Elegant and visually striking, this cocktail is both a feast for the eyes and a symphony for the senses.

Eastern Radiance

Dive at the smoothness of vodka finds its match in the sweet, floral notes of lychee. Fresh lime adds a zesty kick, creating a beautiful counterpoint to the lychee's sweetness, while a touch of bitters adds depth and complexity.

Smoky Sunset

Experience the robustness of tequila forms a passionate dance with the bittersweet charm of Aperol. Fresh grapefruit juice, with its zesty tang, adds a splash of sunrise, while our homemade rosemary syrup intertwines a subtle, aromatic whisper of the Mediterranean. Garnished with a rosemary sprig.

Tropical Captain's

Drift away on a tropical breeze the warmth and depth of spiced rum meld perfectly with the luscious sweetness of ripe mango. Fresh lime juice adds a zesty contrast, brightening the palate, while a drizzle of cinnamon syrup infuses a comforting, aromatic warmth.

Cool Heart

Embrace a blend of intrigue and refreshment with our Crimson Cucumber Elixir. The botanical notes of gin are accentuated by the bittersweet allure of Campari. Fresh cucumber introduces a crisp, hydrating dimension, perfectly juxtaposing the rich, ruby depth of blood orange.

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Dragon's Dance

Ignite the crisp botanicals of gin and dance harmoniously with the robust depth of tequila. The mythical dragon syrup, with its exotic notes, lends a unique twist to the concoction, while a splash of fresh lime juice adds a zesty brightness.

Orange Grove Odyssey

Indulge in a cocktail that captures the elegance of classic mixology, with a tropical twist. The clean essence of vodka is elevated by the herbaceous notes of Martini Rosso, creating a base of sophistication. Orange water introduces a fragrant citrus layer, melding harmoniously with the zesty tang of fresh lime juice.

Basil Passion Fizz

Experience a botanical aromatic infusion of basil in gin tantalizes the senses, elevating the spirit's herbaceous notes. Fresh passion fruit, with its tropical sweetness and tang, complements the gin's complexity. Topped with soda water, the effervescence amplifies the freshness.

Lagoon Dream

Embark on a voyage to tropical serenity deep, soulful rum forms the backbone, while the Blue Curacao lends a captivating azure hue and a hint of citrus intrigue. Creamy coconut embraces the taste buds, conjuring images of sun-soaked shores, as pineapple's sweetness dances in a harmonious rhythm.

Tropic Brew

Unearth the unexpected delight. the rich and smooth Bacardi Gold sets a luxurious foundation, while a hint of vanilla syrup adds a touch of sweet warmth. The intense kick of freshly brewed espresso invigorates the senses, offering a sophisticated edge. Just when you think the journey's complete, a splash of pineapple juice brings a tropical zest.

CLASSIC COCKTAILS

Cosmopolitan

An elegant and timeless classic, the Cosmopolitan seamlessly blends vodka, triple sec, cranberry juice, and a touch of fresh lime. Its vibrant pink.

Margarita

Transport yourself to a sun-drenched beach with our classic Margarita. A harmonious blend of premium tequila, refreshing lime juice, and a splash of triple sec.

Mojito

Dive into the refreshing embrace of the Mojito, a Cuban classic that dances with vibrant flavors. Crafted with freshly muddled mint leaves and luscious lime, this cocktail is perfectly balanced with white rum and a touch of sparkling soda.

Pina Colada

Embark on a tropical journey with our Piña Colada, a velvety blend of creamy coconut milk, luscious pineapple juice, and premium white rum. Served frozen and crowned with a pineapple wedge, this cocktail epitomizes the essence of island paradise.

Mai Tai

Delve into the exotic allure of the Mai Tai, an intoxicating blend that captures the spirit of the tropics. This Polynesian classic melds the warmth of aged rum with the tang of lime, complemented by the sweet notes of orange curaçao and a hint of almond from orgeat syrup.

Dry Martini

Elegance and sophistication in a glass, our Dry Martini is the epitome of timeless classics. Expertly crafted with premium gin (or vodka, based on preference) and a whisper of dry vermouth, it's stirred or shaken to icy perfection. Presented with a single olive or a twist of lemon, this crystalline concoction offers a seamless balance of purity and complexity.

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Negroni

A symphony of bold flavors, the Negroni is a testament to the beauty of balance in a cocktail. This Italian masterpiece marries the robustness of gin with the bittersweet embrace of Campari and the velvety touch of sweet vermouth. Served over ice and garnished with a twist of orange peel.

Whiskey Sour

Journey through a timeless cocktail experience with our Whiskey Sour. This classic combines the rich depth of whiskey with the bright zing of freshly squeezed lemon juice, smoothed out by a touch of sweet syrup.

Old Fashioned

Delve into a cocktail that epitomizes tradition and class. The Old Fashioned, a dignified blend of rich whiskey, muddled sugar, and aromatic bitters, stands as a testament to time-honored craftsmanship.

Aperol Spritz

Bask in the vibrant glow of the Aperol Spritz, a refreshing ode to Italian aperitivo culture. This effervescent delight pairs the bittersweet notes of Aperol with crisp Prosecco, finished with a splash of soda.

TEETOTLERS

Hibiscus G & Me

Dive into a refreshing journey with our Hibiscus Berry Bliss. This invigorating blend starts with a base of aromatic brewed hibiscus tea, known for its deep ruby hue and tangy flavor.

Kiwi Cucumber Cooler

Embark on a sensory escape with our Kiwi-Cucumber Cooler, a harmonious fusion of nature's freshest flavors. Starting with the tropical sweetness of kiwi puree, and cucumber juice. Fresh Mint and lime juice complemented beautifully. Topped with sparkling water for that effervescent kick, this drink is a symphony of cool and refreshing flavors.

Tropical Coconut Breeze

Immerse yourself in a tropical haven with our Tropical Coconut Citrus Fizz. The creamy decadence of coconut cream, fresh lime, and fresh orange juice introduces a sunny, Effervescence from the sparkling water brings this cocktail to life, a refreshing embrace of the tropics.

FRESH JUICES

Watermelon, Apple, Pineapple, Orange

SOFT DRINKS

Coke, Fanta, Sprite, D/Coke, Ginger Beer, Soda, Tonic

OUR TEA SELECTION

English Breakfast, Classic Earl Gray, Spiced Chai Black, Oolong Green, Chamomile, Ginger Lemongrass, Moroccan Mint, African Beats Red, Jasmine Green

COFFEE - HOT/ICED

Espresso, Double Espresso, Mocha, Cappuccino, Latte, Americano

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ALL-INCLUSIVE MINI BAR Daily One Time Replenishment

SPARKLING & WINE

SPARKLING:

Prosecco La Montellina. Italy

WHITE WINE:

Stoneburn Savignon Blanc. New

ROSE WINE:

AIX Rose Provance. France

RED WINE:

Stoneburn Pinot Noir, New Zealand

Beer Bottles:

Corona

Singha

SOFT DRINKS

Coke, D/Coke, Soda, Tonic

JUICES

Sunrasia (Mango, Cranberry & Apple)

ENERGY DRINKS

Red bull Original & Red bull Sugar-Free

HYDRATION DRINK

Wow Hydrate Summer Fruit / Protine 10g

CHOCOLATE

Milk Chocolate and white chocolate with raspberry

CANDY

Jelly Beans, Haribo Jelly Bears, Marshmallows

NUTS

Mix nuts, Pistachio

CHIPS

Sour cream and onion crisps, Pesto parmesan crisps, Smoked BBQ crisps

ENERGY BARS

The + energy bar Fig and nuts, The + energy bar Apricot and nuts

OUR TEA SELECTION

OUR COFFEE SELECTION



All Inclusive Terms & Conditions:

- All-inclusive meal plan starts from 10:00 hours on the arrival date and ends at 12:00 hours on the departure date.
- All-inclusive meal plan applicable daily from 10:00 hours to 00:00 hours during the corresponded outlet operating hours except: In-Room Dining, Destination Dining & Promotional Events.
- All guests staying in the same room must book under the same package.
- The beverage included on All-inclusive package may only be consumed within the immediate area of the outlet where the beverage was served from, and drinks must not be removed from the outlet.
- The beverage in All-inclusive package is only served by glass and limited to one drink per guest at a time and not by bottle.
- Drinks from the All-inclusive package can only be consumed by the guests who booked the package & cannot be shared/offered to other guests whom is not booked under the beverage package.
- Any other beverages which are not included in the All-inclusive package and consumed will be charged directly to the guest accordingly.
- Minibar inclusions in All Inclusive package is with daily one-time replenishment of selected items or menu of non-alcoholic & alcoholic beverages.
- Beverage inclusion in All-inclusive package are subject to change based on availability