



Soneva Jani Winter Cocktails

Our winter cocktail menu is inspired by seasonal flavours and ingredients, including fruits and herbs from our island gardens and local coconut honey

Countryside

Bourbon Whisky, Spiced Cordial, Orange Bitters

• A CITRUSY BOURBON COCKTAIL, CRAFTED WITH HOMEMADE SPICED CORDIAL AND ORANGE BITTERS, AND CONTAINING NO REFINED SUGAR

Pink Derby

Pink Gin, Grapefruit Juice, Galangal

• A ZINGY GIN COCKTAIL, WITH A FRESHLY SQUEEZED GRAPEFRUIT BASE AND FRAGRANT GALANGAL GROWN ON OUR LOCAL ISLANDS

Sonevian's Batida

Cachaça, Pomegranate Juice, Screw Pine Syrup

• A BRAZILIAN-INSPIRED CACHAÇA COCKTAIL, WITH POMEGRANATE JUICE AND HOMEMADE SCREW PINE SYRUP, CRAFTED AT SONEVA JANI USING SCREW PINE FRUIT AND JAGGERY

Pom Fizz

Pomegranate, Rosemary, Prosecco

• SPRIGS OF ROSEMARY ARE FRESHLY PICKED FROM OUR ORGANIC GARDENS, THEN CLUBBED WITH FRESH POMEGRANATE JUICE AND PROSECCO

Spiced Winter

Gin, Pear Liqueur, Cinnamon, Star Anise, Kanamadhu, Winter Spices

• AN ELEGANTLY SPICED GIN COCKTAIL, FEATURING LOCAL KANAMADHU (MALDIVIAN PINE NUTS), CINNAMON AND STAR ANISE

Ginger Twister

Vodka, Kahlua, Fresh Cream, Ginger and Cinnamon Syrup

• VODKA AND KAHLUA COFFEE LIQUEUR ARE COMBINED WITH FRESH CREAM AND A HOMEMADE SYRUP, MADE FROM JAGGERY, CINNAMON AND GINGER GROWN IN OUR ORGANIC GARDENS

Agave Afternoon

Tequila, Mezcal, Dhiyaa Hakuru, Ginger

• A SMOOTH TEQUILA AND MEZCAL TIPPLE, BASED ON DHIYAA HAKURU, A LOCAL MALDIVIAN HONEY WHICH IS DERIVED FROM COCONUT PALM SAP

Herbal Affair

Cynar, Rum, Fernet Branca, Turmeric

• A HERBAL COCKTAIL THAT MARRIES RUM, CYNAR (AN ITALIAN BITTERSWEET APERITIF), THE AMARO FERNET BRANCA, AND TURMERIC GROWN IN OUR ORGANIC GARDENS

Order No. 43

Gin, Licor 43, Chilli, Passion Fruit Juice, Bell Pepper

• THE VANILLA-SCENTED LICOR 43 LIQUEUR AND GIN COMBINE WITH A WARMING, HERBAL MIX OF LOCAL MALDIVIAN CHILLI, PASSION FRUIT JUICE AND BELL PEPPER