



KUREDHIVARU

RESORT AND SPA

CRAFTING ENDLESS MOMENTS

Difference between

ALL
INCLUSIVE

&

LUXURY
ALL INCLUSIVE

1. Special Champagne on arrival & during the stay - 2 choices will be available from outlets.
2. Premium Signature A la Carte Breakfast at Bodumas from 8:00 - 11:00.
3. All Premium Dishes (under *) are included without surcharge.
4. Variety of High-Grade Beverages.
5. Extended minibar list.
6. **Stay of 7-13 nights:** One-time 60 min massage for 2 adults/ **Stay of 14 nights and more:** One-time 90-minute Signature massage per couple.
7. **Stay of 7 - 9 nights:** One-time group excursion per villa/ **Stay of 10 nights and more:** 2 group excursions per villa.
8. **Stay of 10 nights and more:** One-time Private 5-Course Beach Dinner experience per villa.
9. **Stay of 10 nights and more:** One-time Wine Tasting at OAK Lounge.



A LA CARTE

Breakfast

MENU SELECTION

Avocado Multigrain (VG) (D) (G) (N)

Avocado, Mushroom, Baby Spinach, Arugula, Heirloom Vine Tomato, Vegan Cheese

Poached Lobster Savory Dough Nut (D) (SF) (G)

Poached Eggs, Avocado, Caviar, Hollandaise Sauce, Micro Green

Crepes and Berry Sauce (G) (D)

Crepes, Berry Sauce

Eggs Benedict with Smoked Salmon (D) (G)

Poached Eggs, Hollandaise Sauce, Micro Green, Paprika oil, Mesclun, Salmon Roe, Chives

Draniki with Salmon Caviar (D) (G) (F)

Potato Pancakes, Salmon Caviar, Homemade Cream Cheese

Scrambled Eggs with Lobster and Asparagus (D) (SF)

Lobster Meat, Crispy Asparagus, Micro Green, Vine Tomato

Sweets

Syrniki Pancake with Sour Cream (V) (G) (D)

Mixed Berry, Berry compote, Sour Cream, Mint Leaves, Honey

Pancake with Acacia Honey (V) (G) (D)

Banana, Mixed Berry, Mint Leaves

Waffle with Nutella (G) (N) (D)

Banana, Mixed Berry, Mint Leaves

Caramelized Brioche French Toast (V) (G) (D)

Banana, Mixed Berry, Berry Sauce, Mint Leaves

Tropical Fruit Platter (VG)

Berry Bowl



Gastronomic SUGGESTIONS

Artisan Smoked Salmon and 45

Alaskan King Crab Pizza (SF)(D) ★

Sevruga Caviar, Philadelphia Cream Cheese, Avocado, Capers, Arugula.

1 – 1.2 Kg Australian Stockyard 220

Gold Angus Beef Tomahawk (D) ★

200 days Grain-fed Beef, served with Roasted Purple Potato, Lobster Mac and Cheese, Selection of Mustard and Sea salts, Fermented Hollandaise and Madeira Sauce.

Latitude 5.5 Signature Burger (D) ★ 65

Wagyu Beef Patty, Black Truffle Kalamata Olive, Foie Gras, Mushroom Ragu, White Truffle scented Parmesan Steak Fries, Arugula Toast with 12-years aged Balsamic Vinegar and Aioli.

Maldivian Rock Lobster Thermidor Style (SF)(D) ★ 28 per 100g

Arugula, Fennel, Orange, Olive, Dill Salad, Baby Vegetable, Flavoured Butter.

Hat-trick Winner Most Outstanding Beef producer 145

Australian Stockyard Black Wagyu 260g (D) ★

Grain-fed Beef Striploin Marble Score 8-9 with Japanese Wagyu Genetic 200+ day feeding.

Served with Roasted Purple Potato, Lobster Mac and Cheese, Selection of Mustard and Sea Salts Fermented Hollandaise and Madeira Sauce.

Indulge in our Succulent Grilled Seafood Platter (SF) (D) ★ 190

French Scallops and Oyster Gratin, Yellow Fin Tuna Steak, Tiger Prawns, Maldivian Rock Lobster, Mud Crab, Italian Black Mussel and Whole Calamari, Roasted Potato and Tomato, Avocado and Beetroot Salad with Mediterranean Dressing.
Served with Sauce Vierge and Fermented Hollandaise.



Gastronomic SUGGESTIONS

Grilled Maldivian Rock Lobster 100-gram (SF) (D)	30
Maldivian lobster, glaze butter miso, green and white asparagus, yuzu lemon butter.	
Alaskan King Crab and Oyster (SF) (G) (D) ★	120
Black Caviar, Japanese Mustard Vinaigrette, Wasabi Cream, Shiso Pesto	
Japanese wagyu carpaccio (G) ★	68
Marinated thin premium wagyu beef striploin, foie gras, Avruga caviar, ponzu truffle, egg yolk confit, togarashi oil.	
Patagonian Toothfish (SF) ★	
Tooth fish wrapped thin lobster, Char Unagi Glaze, ginger coriander crumb, zucchini confit, creamy yuzu miso.	
Lobster Textured (SF)(D)(P) ★	110
Glazed lobster, lobster sesame tempura, lobster dumpling, lobster miso bisque, coconut reduction, chorizo.	
Wagyu Beef Tajima Striploin (D) (A) ★	120
Premium Wagyu steak, Truffle Wasabi Potato, Wild Mushroom, Kombu Teriyaki, Natural Beef Jus	
Luxury Japanese Sushi Sashimi Platter ★	124
Japanese unagi nigiri and Salmon Gunkan with Salmon Roe Roll Japanese hamachi and Patagonian tooth fish sashimi, Dungeness Crab Roll Top Unagi Sauce, Unagi Crumble.	
Maldivian Rock Lobster (SF) (D) (G) ★	55
Grill Lobster, Glaze Miso Vanilla Bean, Coral Cream Emulsion	
Patagonian tooth fish (SF) (D) (G) ★	86
Marinated Chilean Sea Bass, Togarashi Mousseline, Truffle Essence	
Japanese scallop and unagi (SF) (G) (D) ★	65
Avruga Caviar, Finger Lime, Miso Corn Emulsion	
Wagyu beef tajima (D) (G)	75
Yakiniku Sauce, Egg Yolk Confit, Wild Mushroom, Nori Butter	





Luxury Selection

64

WINE

Thoughtfully crafted Premium selection of wines of Tuscany, Bordeaux, Sunny California and premier global vineyards.

10

GIN

Distinctive choices, including Hendrick's and Tanqueray No. 10.

11

VODKA

Rare vodkas in our exclusive collection, including Beluga, Grey Goose, and Ketel One.

16

WHISKY

Renowned whiskey brands, including Macallan 12yr and Johnnie Walker Double Black.

02

CHAMPAGNE

Choice of exclusive champagnes.

05

SAKE

Exclusive Sake, still and sparkling.

06

TEQUILA

Featuring 6 exceptional choices, including Don Julio and Patron Silver.

09

RUM

Varieties of aged rum including Zacapa 23yr and Havana Club Anejo 7yr.

09

COGNAC

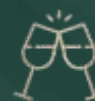
Classics with 6 renowned options, including Hennessy VSOP and Remy Martin.

**Soft Drink & Juice**

Smoothies, milkshakes, freshly squeezed fruit juices, Soft drinks, Coffee and tea.

**Minibar**

Including 5 bottles of premium wines and prosecco, 4 beers, soft drinks, premium water, juices, snacks & chocolates.

**Cocktails**

Choose a cocktail from our menu or craft your own with our finest ingredients for a unique experience.

**Premium Water**

Choice of imported premium still and sparkling water - San Pellegrino, Evian



WINE LIST COMPARISON

ALL-INCLUSIVE SELECTION BY THE GLASS

SPARKLING 150 ML

S23	Chapel Hill, Balaton Boglar, Hungary
S25	Calvet Celebration Brut, Rose, France
S22	Cal de Costa, Spumante, Extra dry, Millesimato, Italy
S24	Tini, Prosecco DOC Extra Dry, Italy
S06	Montcadi Brut, Cava, Catalonia, Spain

WHITE WINE

W59	Chardonnay, Tini, Emilia Romagna, Italy
W168	Pinot Grigio, Villa Loren, delle Venezie, Italy
W117	Friulano, Villa Locatelli, Tenuta di Angoris, Friuli, Italy
W169	Riesling, Herbstlicht, Trocken, Pfalz, Germany
W125	Chardonnay blend, Pipone by Weinert, Mendoza, Argentina
W167	Sauvignon Blanc, Undurraga, Central Valley, Chile
W154	Albariño Reserva, Garzón, Maldonado, Uruguay
W161	Chardonnay, Beringer Main & Vine, United States
W166	Sauvignon Blanc, Konrad Hole In the Water, New Zealand

RED WINE

R08	Gamay, Louis Jadot, Beaujolais, Villages, France
R38	Sangiovese, Tini, Italy
R161	Barbera D'Asti, Banfi L'Al Tra, Italy
R180	Primitivo di Manduria, Piccini Frapasso, Italy
R43	Pinot Noir, Peter Meyer, Rheinhessen, Germany
R185	Beringer Main & Vine Cabernet Sauvignon, United States
R129	Malbec, Pipone, Mendoza, Argentina
R193	Shiraz, Whistling Duck, Australia
R147	Petit Syrah, Zinfandel and Merlot, 19 Crimes Cali Red, Australia

ROSÉ WINE

R520	Pinot Noir, 'Montfleury' Bodega Weinert, Mendoza, Argentina
R529	Mourvèdre, Grenache Figuière Méditerranée
R528	White Zinfandel, Beringer Main & Vine, United States

DESSERT WINE & PORT

SW03	Moscato, Deakin Estate, Victoria, Australia
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LUXURY ALL-INCLUSIVE SELECTION BY THE GLASS

CHAMPAGNE 150 ML

C24	Gruet Brut, France
C23	Cattier Brut Icon, France
C38	Vollereaux Brut Reserve, France

SPARKLING

S23	Chapel Hill, Balaton Boglar, Hungary
S17	Charles De Fere Reserve Nature Brut, France
S25	Calvet Celebration Brut, Rose, France
S22	Cal de Costa, Spumante, Extra dry, Millesimato, Italy
S24	Tini, Prosecco DOC Extra Dry, Italy
S11	Astoria Prosecco Brut, Veneto, Italy
S12	Astoria Prosecco Rose Brut, Veneto, Italy
S06	Montcadi Brut, Cava, Catalonia, Spain

WHITE WINE

W99	Chablis, Château Chemilly, Patrick Clerget, France
W160	Gewurztraminer, Gustave Lorentz Reserve, Alsace, France
W145	Pinot Blanc, Domaines Schlumberger, Alsace, France
W117	Friulano, Villa Locatelli, Tenuta di Angoris, Friuli, Italy
W59	Chardonnay, Tini, Emilia Romagna, Italy
W134	Chardonnay, Frescobaldi, Albizzia, Italy
W135	Remole Bianco, Frescobaldi Pian, di Remole, Tuscany, Italy
W159	Pinot Grigio, Santa Margherita, Valdadige DOC, Alto Adige, Italy
W168	Pinot Grigio, Villa Loren, delle Venezie, Italy
W162	Muller Thurgau, Kettmeir, Italy
W56	Greco di Tufo Mastroberardino, Campania, Italy
W169	Riesling, Herbstlicht, Trocken, Pfalz, Germany
W42	Riesling, Haus Klosterberg Qualitätswein, Mosel, Germany
W155	Furmint, Szent Donat Márga, Hungary
W161	Chardonnay, Beringer Main & Vine, United States
W113	Chardonnay, Langetwings Sand Point, United States
W125	Chardonnay blend, Pipone by Weinert, Mendoza, Argentina
W139	Chardonnay, Dona Paula Los Cardos, Mendoza, Argentina
W167	Sauvignon Blanc, Undurraga, Central Valley, Chile
W154	Albariño Reserva, Garzón, Maldonado, Uruguay
W148	Chardonnay, Penley Genevieve, Coonawarra, Australia
W83	Sauvignon Blanc, Babich Estate, Marlborough, New Zealand
W166	Sauvignon Blanc, Konrad Hole In the Water, New Zealand
W146	Pinot Gris, Babich Black Label, Marlborough, New Zealand
W109	Viognier, Whitestone, South Africa
W119	Chenin Blanc, Whitestone, South Africa

LUXURY ALL-INCLUSIVE SELECTION BY THE GLASS

RED WINE 150 ML

R08	Gamay, Louis Jadot, Beaujolais, Villages, France
R09	Syrah blend, Bonpas, Cotes du Rhone, France
R140	Maison de Grand Esprit, La Miraculeuse, France
R38	Sangiovese, Tini, Emilia Romagna, Italy
R142	Negroamaro, Cantina Fiorentino Madreterra, Salento, Italy
R141	Chianti Riserva, Leonardo Da Vinci, Tuscany, Italy
R180	Primitivo di Manduria, Piccini Frapasso, Puglia, Italy
R161	Barbera D'Asti, Banfi L'Al Tra, Piemonte, Italy
R166	Sangiovese, Frescobaldi Pater, Tuscany, Italy
R43	Pinot Noir, Peter Meyer, Rheinhessen, Germany
R169	Tempranillo, La Carbonera, Bodegas Torres, Spain
R168	Duas Quintas Red Tinto, Douro, Portugal
R185	Beringer Main & Vine Cabernet Sauvignon, United States
R143	Pinot Noir, Langetwings Sand Point, United States
R187	Zinfandel, Ravenswood Winery Old Vine, Lodi, United States
R144	Cabernet Sauvignon, Langetwings Sand Point, United States
R148	Merlot, Beaulieu Vineyard Prestige, United States
R129	Malbec, Pipone, Mendoza, Argentina
R145	Malbec, Dona Paula Los Cardos, Argentina
R123	Cabernet Sauvignon, 'Carrascal' by Weinert, Mendoza, Argentina
R164	Cabernet Sauvignon, Bodega Norton Reserva, Mendoza, Argentina
R186	Carmenere, Montes Alpha, Colchagua Valley, Chile
R183	Tannat Reserva, Bodega Garzón, Uruguay
R147	Petit Syrah, Zinfandel and Merlot, 19 Crimes Cali Red, Australia
R193	Shiraz, Whistling Duck, Australia
R165	Shiraz Viognier, Langmeil Hangin Snakes Barossa Valley, Australia
R84	Merlot/Cabernet, Babich Estate, Hawke's Bay, New Zealand

ROSÉ WINE

R528	White Zinfandel, Beringer Main & Vine, California
R520	Pinot Noir, 'Montfleury' Bodega Weinert, Mendoza, Argentina
R529	Mourvèdre, Grenache Figuière Méditerranée
R517	Grenache, Maison Fortrant, Cotes de Provence, France
R525	Rubin Rosé, Serbia

DESSERT WINE

SW03	Moscato, Deakin Estate, Victoria, Australia
R173	Porto Ramos Pinto Superior Tawny, Douro, Portugal



BEVERAGE AND MINI BAR LIST COMPARISON

Whiskey

Ballantine's Finest ●
Canadian Club ●
Jim Beam ●
Johnnie Walker Red Label ●
The Famous Grouse ●
Jameson ●
Jack Daniels Old No7 ●
Woodford Reserve ●
Johnnie Walker Black Label 12 years ★
Chivas Regal 12 years ★
Glenfiddich 12 years ★
Laphroaig 10 years ★
Talisker 10 years ★
Johnnie Walker Double Black ★
Oban 14 years ★
Macallan 12 years ★

Cognac

Delamaziere Armagnac ●
Courvoisier VS ●
Hennessy VS ★
Cognac Martell VSOP ★
Remy Martin VSOP ★
Hennessy VSOP ★

Vodka

Smirnoff Red ●
Stolichnaya ●
Finlandia ●
Russian Standard Original ●
Zubrowka ●
Absolut Apeach ●
Absolut Blue ●
Absolut Mandarin ●
Grey Goose ★
Ketel One ★
Belvedere ★
Beluga Gold ★

Tequila

Jose Cuervo Gold ●
Jose Cuervo Silver ●
Olmeca Gold ●
Patron Silver ★
Patron Reposado ★
Don Julio A nejo ★

Rum

Bacardi Gold ●
Bacardi Superior ●
Cachaca 51 ●
Malibu ●
Captain Morgan Black ●
Captain Morgan Spice Gold ●
Havana Club Anejo 3 years ●
Havana Club Anejo 7 years ●
Zacapa 23 ★

Gin

Beefeater ●
Gordons ●
Plymouth ●
Tanqueray ●
Bombay Sapphire ●
Malfy Originale ● ★
London No 01 ★
Citadelle ★
Hendrick's ★
Tanqueray No 10 ★

Beverage indicated with ● are part of the All-Inclusive meal plan

Beverage indicated with ● & ★ are part of the Luxury All-Inclusive meal plan

MINIBAR MENU

LUXURY
ALL INCLUSIVE



Wine

La Montelliana 'Mont Blanc' Brut, Italy	375 ml
Susurro Organic Verdejo, Spain	750 ml
Susurro Organic Tempranillo, Spain	750 ml
Babich Merlot Cabernet Sauvignon, New Zealand	375 ml
Babich Sauvignon Blanc, New Zealand	375 ml
Babich Rosé, New Zealand	375 ml

Beer

Heineken	330 ml
Heineken	330 ml

Mineral Water

Evian	330 ml
Perrier sparkling	330 ml
Schweppes soda water	330 ml





Update ON THREE-BEDROOM BEACH POOL RESIDENCE

- Both two master bedroom has been expanded with walking closet.
- The expansive outdoor area includes a jacuzzi can be used for 6 guests at the same time
- A panoramic lounge with direct access to the Beach.



RESIDENCE

Amenities

- VIP arrival and departure experience with private car transfers between Velana International Airport and the Seaplane Terminal.
- Daily **premium à la carte breakfast** at Bodumas fine dining restaurant, featuring a selection of luxury international dishes, all served with stunning ocean views and refined elegance.
- **Private in-residence dinner** prepared by your dedicated chef, accompanied by two bottles of premium house wine, all served with breathtaking ocean view.
- One **60-minute spa treatment** per stay for all adults, in the same residence, for the ultimate relaxation.
- **Signature family floating breakfast**, once per stay, served in the residence pool for a magical start to the day.
- Daily replenishment of the **premium** minibar.
- Laundry and pressing service for all guests throughout the stay.



WHY Choose KUREDHIVARU RESORT & SPA?

1. Top Culinary Experience: One of the best dining hotels in the Maldives, featuring premium ingredients and a diverse menu. From "Breakfast Only" to "Luxury All-Inclusive," there's an option for everyone.
2. Enjoy not only themed buffets but also flexible dining around in multiple restaurants! And even soft drinks and juices are included in Deluxe half board, Deluxe full board meal plans
3. Spacious Pool Villas (140 sqm for water villas, 190 sqm for beach villas), perfect for couples or families. Private beach villas offer separate living and sleeping areas, accommodating 3 adults and 2 children while ensuring privacy.
4. Kids Under 16 Stay & Eat Free: Children can share the villa with parents and enjoy a dedicated teenagers' menu under the parents' chosen meal plan at no extra cost.
5. House Reef at Your Doorstep: A vibrant house reef is just steps away from the dive center, with free snorkeling gear provided.
6. Exciting Sports Facilities: Tennis court, gym, mini football field, badminton, billiards, and twice-daily free yoga sessions.
7. Kids' Club Fun: Kids club with daily activities and a kids' pool. Little ones will have so much fun they won't want to leave!
8. Vibrant Nightlife: Live bands, DJ parties, piano performances, and more.
9. Professional Spa Center: Southeast Asia's top therapists offer a variety of treatments.
10. Signature Chocolate Hour: Unlimited desserts and ice cream from 4–5 PM daily!
11. Russian-Speaking Staff: Hassle-free communication everywhere for a relaxed stay!





KUREDHIVARU

RESORT AND SPA

Kuredhivaru Resort and Spa
H. Dhoorihaa 5th Floor (5-8) Kalaafanu Hingun 20076 Male Maldives