

MONDAY, 1 JULY

LUNCH: Aura and Beach Shack DINNER: Habitat and Beach Shack

11:30 am – 12:00 pm Aqua Zumba Aura Pool

with the visiting practitioner

5:30 pm – 6:30 pm Anniversary Cake Cutting Aura Beach

and Cocktail Reception with coconut leaf art class

5:30 pm – 11:30 pm Pure Flute** Eden Champagne & Gin Bar

An hour of free-flowing champagne

6:30 pm – 10:00 pm Anniversary Dinner - Beach Market** Beach Shack

with Maldivian Cultural Show and Boduberu \$130++ per person, \$65++ per child (6-11 years) \$24.20++ for guests on half board and full board

9:00 pm – 11:00 pm After Party Beach Shack

with live DJ



*Booking required | **Chargeable



TUESDAY, 2 JULY

LUNCH: Aura and Beach Shack DINNER: Habitat and Origin

1:00 pm – 4:00 pm Anniversary Pool Party Aura Pool Bar

with live DJ

1:30 pm – 3:00 pm Wellness Experience Aura Pool Bar

by Amingiri Spa & Hammam

2:00 pm – 2:30 pm Sea Change Presentation Aura Pool Bar

5:30 pm – 11:30 pm Pure Flute** Eden Champagne & Gin Bar

An hour of free-flowing champagne

7:00 pm and 9:00 pm Movie Under the Stars Beach Shack Beach

8:30 pm – 10:30 pm Live Music Eden Champagne & Gin Bar





WEDNESDAY, 3 JULY

LUNCH: Aura and Beach Shack DINNER: Habitat, Aura and Origin

10:00 am - 4:00 pm Traditional Art Workshop Aura Pool Bar Learn how to weave coconut palm leaves 4:00 pm - 4:30 pm Wellness Talk* Amingiri Spa & Hammam with the visiting practitioner 4:30 pm - 5:30 pm **Tree Planting** Beach Shack 5:30 pm - 11:30 pm Pure Flute** Eden Champagne & Gin Bar An hour of free-flowing champagne 7:00 pm - 10:00 pm Wine Dinner** Origin \$240++ per person Half board and full board credit applicable

Kids' Party

7:30 pm - 9:00 pm

*Booking required | **Chargeable

Krakengiri Kids' Club



THURSDAY, 4 JULY

LUNCH: Aura and Beach Shack DINNER: Habitat and Beach Shack

10:30 am - 11:30 am	Coral Planting	Watersports Beach
5:30 pm – 11:30 pm	Pure Flute** An hour of free-flowing champagne	Eden Champagne & Gin Bar
6:30 pm – 9:00 pm	Saxophonist Live Music	Beach Shack
7:00 pm – 7:30 pm	Aerial Sound Bath** with the visiting practitioner	Yoga Pavilion
9:00 pm – 11:00 pm	White Party & Fashion Show with live DJ	Aura Pool Bar





FRIDAY, 5 JULY

LUNCH: Aura and Beach Shack DINNER: Habitat and Origin

11:30 am – 12:00 pm Aqua Zumba Aura Pool

with the visiting practitioner

2:00 pm – 3:00 pm Locally-inspired Mixology Workshop** Aura Cocktail Lab

\$50++ per person

5:30 pm – 11:30 pm Pure Flute** Eden Champagne & Gin Bar

An hour of free-flowing champagne

6:30 pm – 10:00 pm Mediterranean Buffet* Habitat

\$125++ per person, \$63++ per child (6-11 years) Included for guests on half board and full board

7:00 pm – 10:00 pm Fire & Smoke: Chef's Table**

Set menu at \$155++ per person Wine pairing at \$85++ per person

Half board and full board credit applicable

Beach Shack Beach





SATURDAY, 6 JULY

LUNCH: Aura and Beach Shack DINNER: Habitat, Beach Shack and Origin

10:30 am – 11:00 am Pickleball Game** Multi-Purpose Court

with Sports Animator

3:00 pm – 4:00 pm Pottery Clay Art** Krakengiri Kids' Club

5:30 pm – 11:30 pm Pure Flute** Eden Champagne & Gin Bar

An hour of free-flowing champagne

6:00 pm – 6:30 pm Evening Fusion Yoga Skye Lounge

7:00 pm and 9:00 pm Movie Under the Stars Beach Shack Beach

8:30 pm – 10:30 pm Live Music Eden Champagne & Gin Bar





SUNDAY, 7 JULY

LUNCH: Aura and Beach Shack DINNER: Habitat and Beach Shack

10:00 am - 4:00 pm Local Artisans and Brands Exhibition Aura Pool Bar 5:30 pm - 6:30 pm Sundowner Lagoon** Aura Beach A seaside free-flow cocktail experience with live DJ music \$50++ per person 5:30 pm - 11:30 pm Eden Champagne & Gin Bar Pure Flute** An hour of free-flowing champagne 6:30 pm - 10:00 pm Beach Market** Beach Shack \$130++ per person, \$65++ per child (6-11 years) \$24.20++ for guests on half board and full board 7:30 pm - 8:30 pm Traditional Boduberu Performance Beach Shack Aura Pool Bar 9:00 pm - 11:00 pm **Anniversary Closing Party** with live DJ

*Booking required | **Chargeable

Amingiri Birth-dheyh Party

20% OFF THE SIGNATURE COCKTAIL MENU

SAGAAFY COLADA

complex, and harmonious blend.

\$20

Spiced rum, screw pine distillate, screw pine juice, local palm sugar, clarified pineapple, housemade coconut liquor, Addu bondi (coconut candy), housemade coconut cream A Maldivian-inspired cocktail that blends traditional spices, exotic screw pine fruit, and versatile coconut in various stage of ripeness, reflecting the island nation's sustainability. \$20 **DRAGON GIRI** Gin Mare, yuzu sake, dragonfruit shrub, coconut syrup, elderflower, kafir lemon leaves, lemon juice A fusion of Asian zest with dragonfruit, yuzu, and coconut, the Dragon Giri is a refreshing blend that celebrates Aura's Asian-inspired cuisine. **SPICE BAY** \$ 20 Masala-infused Roku Gin, apple, white peach, rose and fresh pressed citrus, housemade blood orange with raspberry dust Infused with the essence of Indian spices, Spice Bay marries masala with peach and citrus, topped with a dusting of blood orange and raspberry for a complex, aromatic delight. \$20 **KULHI MAJA** Pisco, white peach, mango, housemade jalapeño mango cordial, smoke liquid solution, mango air Kulhi Maja captures the essence of beachside fun with a smoky twist on mango and chili, crowned with a sophisticated mango air. \$20 **SUL MARE** Lemon-infused Gin Aro, Aperol, strawberry cordial, lemongrass, thyme, Prosecco Fittingly named "Above the Sea", this creation transports you to the Italian seaside with its harmonious mix of Italian gin botanicals, zesty orange, a smoky depth from apple wood, and a refreshing effervescence. \$20 SIP & SMILE Flor De Cana rum, housemade vanilla syrup, citric solution, housemade pineapple-infused white coconut crème tea soda Inspired by the Sip Tea Lounge, Sip & Smile combines tropical pineapple, coconut crème tea, and aged rum for a sunny Maldivian escape in a glass. \$20 **ASMARALOKA** Havana Club 3-Year-Old, Malibu, clarified pineapple juice, housemade pineapple elixir, bitters, housemade passion foam Asmaraloka elevates the classic Piña Colada with aged rum, coconut, and pineapple, topped with a passionfruit foam for a sweet, tangy, and textured experience. \$20 **LAB SLING** Mezcal, thyme distillate, Lillet Rosé, Bénédictine, orange and coffee distillate, calamansi, clarified pineapple juice, Peychaud's Bitters, citric saline solution (contains dairy) A reimagined Singapore Sling with a smoky, herbal, and citrusy profile, blending mezcal with exotic distillates and bitters for a modern classic. \$20 COCO CHOCO NERO Cacao distillate, port wine, Campari, coconut vermouth, orange and coffee distillate A contemporary take on the Negroni, featuring cacao, port wine, and coffee distillate for a rich,

Amingiri Birth-dheyh Party WINE LIST

BY THE GLASS

WHITE WINE 2022 - Sea Change Sauvignon Blanc, Pays d'Oc, France	\$16
RED WINE 2021 - Sea Change Merlot, Pays d'Oc, France	\$17
BY THE BOTTLE	
SPARKLING WINE 2020 - Sea Change Prosecco Rose Brut, Veneto, Italy	\$105
WHITE WINE 2022 - Sea Change Sauvignon Blanc, Pays d'Oc, France	\$80
RED WINE 2021 - Sea Change Merlot, Pays d'Oc, France	\$80
ROSÉ 2020 - Sea Change Rosé, Pays d'Oc, France	\$100

All prices are in US dollars and are exclusive of applicable taxes and service charge.

