

The Maldives Most Ethical Burger



Gluten free, dairy free, low carb 34++

All prices are in USD and subject to 23.2% Government Taxes and Service

Wellness Your Way Low Carb/Keto/Paleo Menu

LIGHT BITES

Tandoori Marinated Chicken Skewers	19
cucumber salad, riata yoghurt, lime	
Tuna Tartar	23
lime chili dressing, cucumber, avocado, onion, sesame	

SALAD

Roasted Pumpkin Salad n	23
almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	
The Caesar	21
cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy	
chicken	25
poached prawn	28
Mystique Garden salad	23
mixed green, red cabbage, shredded carrot, avocado, radish,	
apple cider vinegar, olive oil	
boiled egg	24
seared tuna	25
smoked salmon	27

SOUP

Chill'd Gazpacho	19
basil, sesame seeds, cucumber, zucchini	
Borscht	21
traditional beef and vegetable soup, sour cream, garlic	

Wellness Your Way Low Carb/Keto/Paleo Menu

BURGERS & SANDWICHES

Ethical Burger	34
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll	
Amilla Burger	31
fried egg, gem lettuce, pork bacon, cheese, almond flaxseed roll <i>n</i>	
Warm Tuna Open Sandwich	23
seared tuna, harissa mayo, lettuce, onion, fresh herbs on low carb bread <i>n</i>	
Warm Chicken Tikka Wrap	27
white onion, cucumber, cucumber yoghurt on low carb bread <i>n</i>	
Amilla Club Sandwich	28
poached chicken, pork bacon, sriracha mayonnaise, fried egg, lettuce, almond flaxseed roll <i>n</i>	

GRILL SELECTION

Locally Caught Tuna Steak	31
sautéed spinach, king crab leg, watermelon reduction, herb oil	
Moroccan Spiced Hazeldenes Chicken	33
Green salad, avocado	
Cape Grim Beef Ribeye 200g	48*
sauteed vegetables, mushroom	
NZ Regal King Salmon	38
spinach, sauce vierge	
Reef Fish of The Day	33
grilled vegetable, lemon butter sauce	
Cauliflower Steak	31
cauliflower puree, capers	

SIDES

Roasted vegetables	7
Grilled asparagus	11
Mixed leaves salad	9

Wellness Your Way Low Carb/Keto/Paleo Menu

PASTA

Konjac pasta

Spaghetti Aglio E Olio 25
fresh chilli flakes, olive oil, parsley, crispy garlic

Spaghetti Bolognese 29
prime beef sauce, pomodoro, aged parmigiano

Penne Carbonara 27
cured pork, black pepper, egg

Penne Arrabbiata 25
garlic, pomodoro, red chilli

Tuna Spaghetti 27
turmeric, tomato, mas mirus, crispy curry Leaf

Seafood Spaghetti 32
prawn, scallop, reef fish, mussel in tomato sauce

INFLUENCES OF ASIA

Maldivian Mas Riha 29
traditional maldivian tuna curry, konjac rice, curry leaf, mashuni

Indian Dhal Curry 27
pickled lime, poppadum, mango chutney, konjac rice

Indonesian Nasi Goreng 29
spicy fried konjac rice, fried egg, crispy garlic, chicken

Phad Thai n 25
Konjac noodles, vegetable, bean sprout, egg, peanuts v
chicken 28
prawn 30

DESSERT

Low Carb Dark Chocolate Fondant mascarpone 23

Low Carb Ice cream of the day 21

n-Contains Nuts. Please ask our team for our Gluten Free, Dairy Free, Low Carb, Vegan and Vegetarian menus.
Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you.

Prices are quoted in US Dollar and subject to 23.2% taxes and service

Full board entitled to 2 courses

Wellness Your Way Gluten Free Menu

LIGHT BITES

Summer Rolls	19
homegrown kulha fila greens, vermicelli noodles, mango, vietnamese sauce	
Tandoori Marinated Chicken Skewers	19
cucumber salad, riata yoghurt, lime	
Tuna Tartar	23
lime chili dressing, cucumber, avocado, onion, sesame	
Tomato Tartar	19
confit tomato, basil, shimeji mushroom, garlic crisp	
Salmon Maki Roll	25
wasabi, pickled ginger, soy sauce	
Spicy Tuna Maki	21
tuna, spicy yuzu mayo, tobiko, ginger, wasabi	

SALAD

Roasted Pumpkin Salad n	23
almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	
Caesar Salad	21
cos lettuce, shaved aged parmigiano, pork bacon, soft boiled egg, anchovy, crouton	
gluten free croutons	
Chicken	25
Poached Prawn	28
Greek Salad	21
feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
Som Tam	21
green papaya, carrot, peanuts, fish sauce	
Mystique Garden salad	23
mixed green, red cabbage, shredded carrot, avocado, radish,	
apple cider vinegar, olive oil	
boiled egg	24
seared tuna	25
smoked salmon	27

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Wellness Your Way Gluten Free Menu

SOUP

Chill'd Gazpacho	19
basil, sesame seeds, cucumber, zucchini	
Borscht	21
traditional beef and vegetable soup, sour cream, garlic	
Tomato Soup	19
aromatic tomato, basil, garlic bread	

BURGERS & SANDWICHES

All served with sweet potato fries.

Ethical Burger	34
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll	
Amilla Burger	31
almond flaxseed roll, fried egg, gem lettuce, tomato, caramelized onion, pork bacon, cheese	
Falafel Burger	25
almond flaxseed roll, chickpea, beetroot, yoghurt, lettuce, tomato	
Amilla Club Sandwich	28
poached chicken, pork bacon, tomato, sriracha mayonnaise, fried egg, lettuce	
Hummus Open Sandwich	25
kulha fila satini, mint, avocado, sesame	

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Wellness Your Way Gluten Free Menu

PASTA

Spaghetti Aglio E Olio	25
fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	29
prime beef sauce, pomodoro, aged parmigiano	
Penne Carbonara	27
cured pork, black pepper, egg	
Penne Arrabbiata	25
garlic, pomodoro, red chilli	
Tuna Spaghetti	27
turmeric, tomato, mas mirus, crispy curry Leaf	
Seafood Spaghetti	32
prawn, scallop, reef fish, mussel in tomato sauce	

INFLUENCES OF ASIA

Maldivian Mas Riha	29
traditional maldivian tuna curry, rice, curry leaf, mashuni	
Indian Dhal Curry	27
pickled lime, poppadum, mango chutney, steamed rice	
Indonesian Nasi Goreng	29
spicy fried rice, fried egg, crispy garlic, chicken	
North Indian Masala	
pickle lime, poppadum, mango chutney, steamed rice	
chicken	29
lamb	31
prawn	33
vegetables	27
Phad Thai n	25
rice noodles, vegetable, bean sprout, egg, peanuts v	
chicken	28
prawn	30

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Wellness Your Way Gluten Free Menu

GRILL SELECTION

Locally Caught Tuna Steak	31
sautéed spinach, king crab leg, watermelon reduction, herb oil	
Moroccan Spiced Hazeldenes Chicken	33
lemon & coriander scented rice	
Cape Grim Beef Ribeye 200g	48*
mashed potato, sauteed vegetables, mushroom, red wine jus	
NZ Regal King Salmon	38
crush potato, spinach, sauce vierge	
Reef Fish of The Day	33
grilled vegetable, lemon butter sauce	
Cauliflower Steak	31
cauliflower puree, capers, raisin	

SIDES

Natural Fries	7
Sweet Potato Fries	7
Truffle & Parmesan	9
Roasted Vegetables	7
Grilled Asparagus	11
Mixed Leaves Salad	9

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Wellness Your Way Gluten Free Menu

DESSERT

Exotic Fruit Mousse	23
Chocolate Fondant vanilla ice cream	21
Mango Sticky Rice	21
Tropical Meringue coconut cream, tropical fruit	21
Home Made Ice cream – please check for today's flavours. Per scoop	0

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Wellness Your Way Dairy Free Menu

LIGHT BITES

Summer Rolls	19
homegrown kulha fila greens, vermicelli noodles, mango, vietnamese sauce	
Spicy Tuna Maki	21
tuna, spicy yuzu mayo, tobiko, ginger, wasabi	
Tandoori Marinated Chicken Skewers	19
cucumber salad, lime	
Tuna Tartar	23
lime chili dressing, cucumber, avocado, onion, sesame	
Tomato Tartar	19
confit tomato, basil, shimeji mushroom, garlic crisp	
Salmon Maki Roll	25
wasabi, pickled ginger, soy sauce	

SALAD

Roasted Pumpkin Salad n	23
almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	
The Caesar	21
cos lettuce, pork bacon, soft boiled egg, anchovy, crouton, vegan parmesan	
chicken	25
poached prawn	28
Greek Salad	21
vegan feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	
Fattoush Salad	21
cucumber, tomato, lettuce, fried pita, sumac, lemon	
Som Tam	21
green papaya, carrot, peanuts, fish sauce	
Mystique Garden salad	23
mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil	
boiled egg	24
seared tuna	25
smoked salmon	27

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Wellness Your Way Dairy Free Menu

SOUP

Chill'd Gazpacho	19
basil, sesame seeds, cucumber, zucchini	
Borscht	21
traditional beef and vegetable soup, garlic	
Tomato Soup	19
aromatic tomato, basil, garlic bread	

INFLUENCES OF ASIA

Maldivian Mas Riha	29
traditional maldivian tuna curry, rice, curry leaf, mashuni, chapati	
Indian Dhal Curry	27
pickled lime, poppadum, mango chutney, steamed rice	
Indonesian Nasi Goreng	29
spicy fried rice, fried egg, crispy garlic, Hazeldenes chicken, shrimp crackers	
North Indian Masala	
pickled lime, poppadum, mango chutney, steamed rice	
chicken	29
lamb	31
prawn	33
vegetables	27
Phad Thai n	25
rice noodles, vegetable, bean sprout, egg, peanuts	
chicken	28
prawn	27

Wellness Your Way Dairy Free Menu

BURGERS & SANDWICHES

All served with fries. Gluten free and low Carb breads available on request

Ethical Burger	34
Cape Grim Beef, Dingley Dell bacon, egg, kulha fila greens, cucumber pickle, banana ketchup, oyster mushroom on an almond flaxseed roll	
Amilla Burger	31
fried egg, gem lettuce, tomato, caramelized onion, pork bacon	
Falafel Burger	25
chickpea, beetroot, lettuce, tomato	
Warm Chicken Tikka Wrap	27
white onion, cucumber, tomato, cucumber	
Amilla Club Sandwich	28
poached chicken, pork bacon, tomato, sriracha mayonnaise, fried egg, lettuce	
Hummus Wrap	25
kulha fila satini, mint, avocado, sesame	

PASTA

Gluten Free Spaghetti and Penne available

Broccoli Orecchiette	25
chilli flakes, lemon zest	
Spaghetti Aglio E Olio	25
fresh chilli flakes, olive oil, parsley, crispy garlic	
Spaghetti Bolognese	29
prime beef sauce, pomodoro	
Penne Carbonara	27
cured pork, black pepper, egg	
Penne Arrabbiata	25
garlic, pomodoro, red chilli	
Tuna Orecchiette	27
turmeric, tomato, mas mirus, crispy curry Leaf	
Seafood Spaghetti	32
prawn, scallop, reef fish, mussel in tomato sauce	

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Wellness Your Way Dairy Free Menu

GRILL SELECTION

Locally Caught Tuna Steak	31
sautéed spinach, king crab leg, watermelon reduction, herb oil	
Moroccan Spiced Hazeldenes Chicken	33
lemon & coriander scented cous cous	
Cape Grim Beef Ribeye 200g	48*
mashed potato, sauteed vegetables, mushroom, red wine jus	
NZ Regal King Salmon	38
crushed potato, spinach, sauce vierge	
Reef Fish of The Day	33
grilled vegetable, fresh lemon	
Cauliflower Steak	31
cauliflower puree, capers, raisin	
Fisherman Basket	85*
grilled prawns, calamari, fish tempura, lobster skewers, grilled vegetables, lemon butter sauce	

SIDES

Natural Fries	7
Sweet Potato Fries	7
Roasted Vegetables	7
Grilled Asparagus	11
Mixed Leaves Salad	9

DESSERT

Tropical Meringue	21
coconut cream, tropical fruit	
Double Chocolate Fondant	21
coconut sorbet	
Mango Sticky Rice	21
Home Made Sorbet – please check for today's flavours. Per scoop	0

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Full board entitled to 2 courses

Wellness Your Way Vegan Vegetarian Menu

LIGHT BITES

Summer Rolls homegrown kulha fila greens, vermicelli noodles, mango, vietnamese sauce	19
Spicy Cucumber Maki cucumber, spicy yuzu mayo, tobiko, tempura, ginger, wasabi	21
Tomato Tartar confit tomato, basil, shimeji mushroom, garlic crisp	19
Hummus Plate vegan pita bread, carrot sticks	18
Tacos refried beans, lettuce, vegan cheese, guacamole	18

SOUP

Chill'd Gazpacho basil, sesame seeds, cucumber, zucchini	19
Tomato Soup aromatic tomato, basil, garlic bread	19

SALAD

Roasted Pumpkin Salad n almond, spinach, avocado, red cabbage, apple, lemon chia seed dressing	23
Thai Mango Salad tomato, cucumber, onion, coriander, young mango, crispy garlic, nam jim dressing	25
Greek Salad vegan feta cheese, olive, cucumber, mixed bell pepper, tomato and lemon vinaigrette	21

Wellness Your Way Vegan Vegetarian Menu

Fattoush Salad	21
cucumber, tomato, lettuce, fried pita, sumac, lemon	
Som Tam	21
green papaya, carrot, bean sprouts, peanuts, vegan sauce	
Mystique Garden salad	23
mixed green, red cabbage, shredded carrot, avocado, radish, apple cider vinegar, olive oil add boiled egg	
BURGERS & SANDWICHES	
<i>All served with fries. Gluten free and low Carb breads available on request</i>	
Falafel Burger <i>vegetarian</i>	25
chickpea, beetroot, yoghurt, lettuce, tomato	
Vegan Club Sandwich	25
grilled vegetables, mushroom, sundried tomato, avocado, lettuce, tapenade	
Warm Ciabatta Open Sandwich	25
roasted tomato, melted vegan mozzarella, basil pesto	
Hummus Wrap	25
kulha fila satini, mint, avocado, sesame	

Wellness Your Way Vegan Vegetarian Menu

PASTA

Gluten Free Spaghetti and Penne available

Spaghetti

aglio e olio - fresh chilli flakes, olive oil, parsley, crispy garlic 25

Penne

arrabbiata - garlic, pomodoro, red chilli 25

Orecchiette

broccoli - chilli flakes, parmigiano, lemon zest 25

INFLUENCES OF ASIA

Indian Dhal Curry

pickled lime, poppadum, mango chutney, steamed rice 27

Indonesian Nasi Goreng - *vegetarian*

spicy fried rice, fried egg, crispy garlic, tofu, shrimp crackers 29

North Indian Masala

pickled lime, poppadum, mango chutney, steamed rice, vegetables 27

Phad Thai *vegetarian*

rice noodles, vegetable, bean sprout, egg, peanuts 25

GRILL

Cauliflower Steak

cauliflower puree, capers, raisin 31

Wellness Your Way Vegan Vegetarian Menu

SIDES

Natural Fries	7
Sweet Potato Fries	7
Truffle & Parmesan <i>vegetarian</i>	9
Roasted Vegetables	7
Grilled Asparagus	11
Mixed Leaves Salad	9

DESSERT

Tropical Vegan Meringue coconut cream, tropical fruit	19
Dark Chocolate Tart coconut, macaroon	21
Mango Sticky Rice	21
Home Made Sorbet - please check for today's flavours. Per scoop	0

Large	Small	
Joe's Signature Truffle & Pecorino Mushroom and thyme duxelle, truffle salsa, pecorino, rocket	30	36
Four Cheese Gorgonzola, mozzarella, goats cheese, brie, sliced tomato, Homegrown rocket leaves	34	38
Florentine Blistered cherry tomato, malabar spinach, egg, mozzarella, crispy ham	26	32
Margarita Sliced tomato, cherry tomato, mozzarella	26	32
Classic Vegetarian Fresh bell pepper, sweetcorn, mushrooms, coriander leaves, olives	20	26
Pulled BBQ Chicken & Chorizo Spring onion, shredded parsley, sweetcorn puree, mozzarella	26	32
Maldivian Locally caught tuna, onion, homegrown chilli, curry leaf, mozzarella, tomato	22	28
Indian Ocean Local crab, smoked salmon, scallop, sliced tomato, mozzarella, kaffir lime leaf	32	38
Lobster & Prawn Roasted cherry tomato, homegrown basil, chilli, mozzarella, garlic oil	36	42
Meat Lovers Smoked ham, salami, bacon, tomato, mozzarella, basil, chilli, truffle sauce	28	34
Nutella and Banana Pizza Hazelnut and chocolate paste, local banana, crispy hazelnut	26	32

Wellness Your Way Gluten Free and Low Carb Bases and Vegan Mozzarella are available upon request.

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Prices are quoted in US Dollar and subject to 23.2% taxes and service, Full board entitled to 2 courses. DAI indicated prices for guests on our Dine Around Inclusive package.



Wellness Your Way Drinks Menu

Kombucha and More

Our homemade sodas provide a probiotic boost to improve gut health and overall wellbeing. 50% of all revenue goes to our Sustainability Fund. We hold weekly workshops so you can learn to make your own sodas at home. Served in 500ml bottle. Please note there is a small amount of residual sugar remaining after fermentation

	USD	AI
Earl Grey With hints of bergamot this black tea kombucha lifts the spirits	10	0

English Breakfast

A strong black tea is the base for this boosting kombucha

Evergreen Lemon

Delicate green tea kombucha with hints of sauvignon blanc

Jasmine

Pearls of jasmine green tea create a flowery sense to this kombucha

Raspberry Basil

Hints of raspberry and homegrown basil complement this black tea kombucha

Mint

Homegrown mint livens up this green tea Kombucha

Lemongrass

Homegrown lemongrass infused into jasmine green tea

Ginger and Lemon Peel

An oleosaccharum is made from lemon peel before being fermented with Earl Grey tea

Ginger Beer

Made the traditional way with wild yeasts our ginger beer packs a probiotic punch

Living Lemonade

Lacto-fermented fresh lemon juice

Mango Soda

Mango stones are fermented to create this delicious healthful drink.

Tepache

Pineapple skins are fermented to create Bromelain packed soda

Screwpine Soda

The homegrown fruit of the Pandanus tree is fermented into this energy boosting soda.

Wellness Your Way Drinks Menu

	USD	DAI
Tonics 150ml	8	4
Detox Tonic <i>Wellness ingredient - Activated Charcoal is powerful at removing toxins</i> Cucumber, lemon, activated charcoal, cayenne pepper, filtered water		
Rise and Shine Tonic <i>Wellness ingredient - Ginger, cardamom and cinnamon are effective digestive aids and turmeric is a anti inflammatory</i> Ginger, lemongrass, turmeric, ginger, cardamom, cinnamon, honey, apple cider vinegar		
Flower Tonic <i>Wellness ingredient - Dandelion is packed with inulin and is a digestive aid</i> Dandelion root tea, watermelon, basil, lime		
Smoothies 250ml	16	8
Amilla Dreams <i>Wellness ingredient - Coconut oil is rich in fibre and MCT oils, it assists with heart health and digestion</i> Coconut cream, coconut butter, fresh coconut, coconut milk and coconut nectar		
Macacao <i>Wellness ingredient - Maca Root boosts energy and endurance as well as reducing blood pressure</i> Maca root powder, coconut butter, cacao powder, almond milk, plant-based protein powder		
Matcha Bliss <i>Wellness ingredient - Matcha tea is high in antioxidants and boosts brain function</i> Avocado, matcha green tea, probiotic greens powder, coconut nectar, mint, almond milk		
Green Bee <i>Wellness ingredient - Bee Pollen is a powerful tool in boosting the immune system and reducing inflammation</i> Spinach, avocado, been pollen, banana, coconut milk, date		
Cacao Lion <i>Wellness ingredient - Lions Mane mushroom powder reduces inflammation and relieves anxiety</i> Cacao, cinnamon, coconut oil, coconut nectar, lion's mane mushroom powder, espresso, coconut milk		
Hemp Love <i>Wellness ingredient - Hemp seeds are rich in Omega-3 and Omega-6 and raspberry high in polyphenols</i> Hemp hearts, raspberry, almond milk, date		
Camu Here <i>Wellness ingredient - Camu Camu berries are very high in Vitamin-C to boost your immune system</i> Coconut milk, Camu camu powder, banana, pineapple		

Wellness Your Way Drinks Menu

USD DAI

Hot Drinks

Bulletproof Coffee

8 4

Wellness ingredient - The combination of fats and caffeine boosts cognitive function
Grass fed butter, coconut MCT oil, espresso

Coconut Bulletproof

8 4

Wellness ingredient - A high fat coffee can reduce hunger cravings
Coconut butter, MCT oil, espresso

Calendula Tea

6 2

Wellness ingredient - Calendula is packed with antioxidants and improves skin health. It has antifungal and antimicrobial properties.

Astragalus Tea

8 2

Wellness ingredient - Astragalus is immune boosting, antiaging and anti-inflammatory. It is believed to prolong life and used to treat a wide variety of ailments, such as fatigue, allergies and the common cold.

Dandelion Tea

6 4

Wellness ingredient - Dandelion is an excellent source of potassium and polysaccharides in dandelion are known to reduce stress on the liver.

Mint Tea

6 4

Wellness ingredient - Mint can relieve clogged sinuses, relieve tension and improve sleep. It can improve energy and freshen your breath

Fresh Lemongrass Tea

6 4

Wellness Ingredient - Lemongrass is antioxidant, antimicrobial and anti-inflammatory. It promotes healthy digestion and acts as a diuretic