

Set Menu

5 course AED450 | 7 course AED650

Beef Choux Bun ^{(D)(E)(F)(G)(SU)}

Oscietra caviar

Sea Trout ^{(D)(E)(F)(G)(SU)}

Amalfi lemon

Cheese ^{(D)(E)(G)(C)(SU)}

Comté, black truffle

Scallop Ceviche ^{(MO)(SU)(S)}

Green apple, lime, jalapeño granita

Foie Gras & Cognac ^{(A)(E)(G)(SU)}

Fig chutney, brioche

Red Mullet ^{(F)(SU)(D)(E)}

Ratatouille, Hollandaise sauce

Grilled Lamb ^{(D)(SU)}

Braised lamb shoulder, zucchini, sheep yoghurt

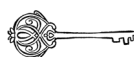
Green Apple ^{(D)(G)(SU)}

Plaisir sucré ^{(D)(E)(G)(N)(SU)}

Hazelnuts, 70% Valrhona, milk ice cream

STARTERS

<i>Mediterranean Shrimp Tartare</i> ^{(D)(E)(N)(CR)(SU)} Melon, almond ice-cream, lemon	190	<i>Dips Selection</i> ^{(D)(G)(V)(SU)} Herbed flatbread, aubergine, black olives tapenade, roasted pepper	41
<i>Cured Salmon</i> ^{(F)(D)(R)(SU)} Dill, horseradish ice-cream	90	<i>Crispy Squid</i> ^{(D)(G)(E)(SU)(MO)} Espelette pepper, spiced onion emulsion	68
<i>Scallop Ceviche</i> ^{(MO)(SU)(S)} Apple, lime, jalapeño granita	105	<i>Truffle Flatbread</i> ^{(D)(G)(SU)} Ricotta, black truffle	135
<i>Beef Tartare</i> ^{(E)(F)(G)(R)(SU)} Sourdough toast	113	<i>Burrata</i> ^{(D)(SU)} Smoked watermelon, mint	95
<i>Grilled Prawns</i> ^{(CR)(D)(SU)} Chilli butter, bergamot	105	<i>Tomato Salad</i> ^{(SU)(D)(G)} Cheese, sourdough croutons, honey vinaigrette	65
<i>Snails</i> ^{(D)(MO)(SU)} Garlic and herb butter	6 pieces 86 12 pieces 162	<i>Beetroot Salad</i> ^{(SU)(SS)(S)(E)(G)} Roasted sesame, pickled beetroot	63
<i>Twice Baked Arnold Bennet Soufflé</i> ^{(D)(E)(F)(G)(MU)(SU)} Smoked haddock, comté, smoked oak cheddar	126	<i>Puy Lentil Salad</i> ^{(C)(SU)} Apple, celery, crispy wild rice	60
<i>Hand-Dived Scallops</i> ^{(D)(MO)(SU)} Lobster miso butter, parmesan & sage	120	<i>Niçoise Salad</i> ^{(E)(F)(SU)(MU)} Gem lettuce, ratte potato, tuna	81
<i>Seared Foie Gras Toast</i> ^{(E)(G)(SU)} Brioche, spiced fig chutney	110	<i>Chicory & Gorgonzola Salad</i> ^{(D)(N)(V)(SU)} Candied walnut	86



FROM THE LAND

<i>Roasted Duck</i> ^{(D)(N)(S)(SU)} Endive, cherry, pistachio	200
<i>Grilled Lamb Chops</i> ^{(D)(SU)(C)} Braised lamb shoulder, zucchini, sheep yoghurt	280
<i>Beef Short Rib</i> ^{(D)(SU)(C)} Slow-cooked short rib, carrot, Bordelaise sauce	220
<i>Roasted Chicken</i> ^{(S)(D)(SU)} Truffle, sweet corn, lemon and thyme jus	175
<i>Australian Wagyu Rib Eye</i> ^{300g (D)(SU)}	360
<i>Angus Rump Steak</i> ^{300g (D)(SU)}	195
<i>Black Angus Beef Fillet</i> ^{250g (D)(SU)}	315
<i>Australian Wagyu Tomahawk</i> ^{1.5kg (D)(SU)}	1400

*Our steaks are dry aged, cooked over charcoal in our Josper grill.
Served with peppercorn sauce.*



FROM THE SEA

<i>Josper Grilled Lobster</i> ^{(D)(E)(G)(CR)(S)} Green salad, choron sauce	Half 189 Whole 360
<i>Dover Sole Grenobloise</i> ^{(D)(F)(G)(SU)} Croutons, cucumber, capers	369
<i>Sea Bass</i> ^{(C)(D)(F)(MO)(SU)(S)} Mussels, cockles, razor clam, verjus	189
<i>Red Mullet</i> ^{(F)(SU)(D)(E)} Ratatouille, Hollandaise sauce	165
<i>Whole Grilled Sea Bass</i> ^{1kg (F)(SU)} Riviera salad, citrus Hollandaise sauce	310

PASTA

<i>Three Cheese Soufflé</i> ^{(D)(G)(MU)(SU)(E)} Aged comté, cheddar, oak-smoked	117
<i>Gnocchi</i> ^{(G)(SU)(VG)} Cherry tomato, Nyon's olives, basil	88
<i>Seafood Linguini</i> ^{(CR)(MO)(SU)(G)(D)(F)(E)(C)(S)} Saffron, mussels, squid, prawns, langoustine bisque	195
<i>Spring Vegetables Tagliatelle</i> ^{(D)(G)(N)(E)(SU)} Basil, pine nuts, parmesan	120
<i>Truffle & Parmesan Risotto</i> ^{(S)(D)(SU)(C)} 24 months aged parmesan, braised mushrooms, black truffle	162



SAUCES

Peppercorn ^{(D)(SU)} 25

Red Wine Jus ^(SU) 25

Blue Cheese ^{(MU)(D)(SU)} 25

SIDES

Pomme Purée ^(D) 40

Broccolini ^(SU) 40

Pickled chilli, lemon

Green Beans ^{(SU)(N)} 40

Truffle vinaigrette, hazelnut

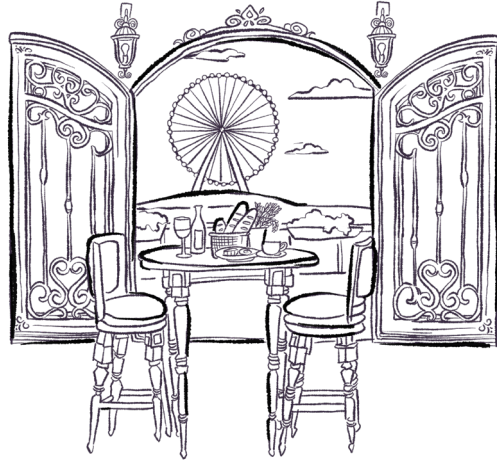
Sautéed Potatoes ^(VG) 40

Rosemary, garlic

French Fries 40

Grilled Asparagus ^(D) 45





La meilleure façon d'apprendre le vin,
c'est en *le buvant*



COCKTAILS

Between the Lips 85

Gin, Hibiscus, Raspberries, Champagne Cordial, Peach, Prosecco

Pink City 85

Tequila, Grapefruit Berry Cordial, Sichuan Pepper, Soda

Alorga 85

Peach Schnapps, Malibu, Champagne Cordial, Prosecco

Oh Paris! 100

Orange Cognac, Cacao Nibs Vermouth, Kahlua, Cointreau, Drambuie

Frenchoni 85

Campari, cacao blanc, Mancino Bianco,
Mancino Secco

MOCKTAILS

Bonnie 50

Raspberry, lemon, orange

Clyde 50

Passionfruit, pineapple, ginger, cinnamon

CHAMPAGNE *Blanc*



NV	VLaurent-Perrier La Cuvée Brut	1290
NV	Moët & Chandon Ice Imperial	1890
NV	Tarlant Zero Brut Nature	1900
NV	Henri Giraud Blanc de Craie Blanc de Blancs Brut	2350
NV	Ruinart Blanc de Blanc	2100
NV	Frédéric Savart L'Ouverture 1er Cru Blanc de Noirs Brut	2350
NV	Laurent-Perrier Grand Siècle Brut	4500
NV	Armand de Brignac Ace of Spades Gold Brut	8000
2015	Laurent-Perrier Millésimé Brut	2600
2015	Carbon Bugatti EB01 Brut	6000
2002	Louis Roederer Cristal Brut	6980
2015	Dom Pérignon Brut	6300
2013	Leclerc Briant Abyss Brut Zéro	6500
2017	Krug Vintage Brut	8000
2008	Salon Cuvée S Blanc de Blancs Brut	12500
2004	G.H. Mumm Grand Cordon Rouge Brut	1200
2013	Perrier-Jouët Belle Epoque Blanc de Blanc	2000

CHAMPAGNE *Rosé*

NV	Laurent-Perrier Cuvée Rosé <i>Brut</i>	2950
NV	G.H. Mumm Grand Cordon Rosé <i>Brut</i>	1650
2013	Perrier-Jouët Belle Epoque Rosé Brut	7800
2012	Laurent-Perrier Alexandra Rosé Brut	8900
2008	Dom Pérignon Rosé <i>Brut</i>	12000
2014	8Louis Roederer Cristal Rosé Brut	12500

MAGNUM

NV	Laurent-Perrier La Cuvée <i>Brut</i>	2750
NV	Ruinart Blanc de Blancs Brut	5900
2010	Dom Pérignon <i>Brut</i>	14500
2012	Louis Roederer Cristal <i>Brut</i>	13500
NV	Armand de Brignac Ace of Spades Gold <i>Brut</i>	15000
NV	Laurent-Perrier Cuvée Rosé <i>Brut</i>	5720
2013	Louis Roederer Cristal Rosé <i>Brut</i>	20500
2008	Dom Pérignon Rosé <i>Brut</i>	20500

SPARKLING

NV	Langlois-Chateau L'Extra <i>Crémant de Loire Brut</i>	650
NV	Conte Fosco Cuvee Brut	400

FRANCE *in* SHADES *of* WHITE

REFRESHING | ACIDITY + MINERALITY + FRUIT

2023	Sauvignon Blanc Touraine Les Eglantines, Sauvion	<i>Loire</i>	400
2023	Sancerre, D. Tassin	<i>Loire</i>	700
2023	Pouilly-Fumé, De Ladoucette	<i>Loire</i>	1060
202	2Pouilly-Fuissé, Antoine Geoffroy	<i>Macon</i>	1000
2022	Sancerre, Pascal Jolivet	<i>Loire</i>	1060

MINERAL | LIGHT-WEIGHT | FLOWERS + FRUIT

2022	Chablis, D. Vauroux	<i>Chablis</i>	800
2022	Chablis 1er Cru Fourchaume, La Chablisienne	<i>Chablis</i>	1100

ELEGANT | EASY-GOING | FLOWERS + FRUIT

2022	Bordeaux Le Grand Chapelain, Antoine Moueix	<i>Bordeaux</i>	370
2022	Chardonnay, D. Maire	<i>Jura</i>	460
2022	Chardonnay Ardèche, L. Latour	<i>Rhône</i>	470
2021	Mâcon-Bussières Les Clos, J. Drouhin	<i>Mâconnais</i>	460
2021	Bourgogne Blanc, Antoine Geoffroy	<i>Côte d'Or</i>	620
2020	Mâcon-Azé, D. de la Garenne	<i>Mâconnais</i>	700
2022	Bouzeron Les Louères, Gautheron d'Anost	<i>Côte Chalonnaise</i>	770

ARISTOCRATIC | FLORAL | FRAGRANT

2018	Le Petit Smith Haut Lafitte Blanc	<i>Bordeaux</i>	1400
2017	St-Joseph Les Granits, M. Chapoutier	<i>Rhône</i>	1650
2020	Condrieu, E. Guigal	<i>Rhône</i>	1880

SENSUAL | CREAMY | VANILLA + BRIOCHE

2020	Rully La Martelle, Domaine Roux	<i>Côte d'or</i>	1050
2017	Meursault Clos de Mazeray Monopole, D. Jacques Prieur	<i>Côte de Beaune</i>	1900
2022	Chassagne-Montrachet, D. Bader-Mimeur	<i>Côte de Beaune</i>	1980
2021	Puligny-Montrachet Rue Rousseau, Philippe Chavy	<i>Côte de Beaune</i>	2200
2019	Corton-Charlemagne Grand Cru, L.Jadot	<i>Côte de Beaune</i>	5100

WITH A SENSATION OF SWEETNESS

2022	Gentil, Hugel	<i>Alsace</i>	420
2022	Vouvray, Marc Brédif	<i>Loire</i>	480
2022	Riesling, Domaine Trimbach	<i>Alsace</i>	580
2022	Riesling Grand Cru Schlossberg, D. Weinbach	<i>Alsace</i>	1880

FRANCE *in* SHADES *of* ROSE

2023	Esprit Gassier, Château Gassier	<i>Provence</i>	480
2024	Whispering Angel	<i>Provence</i>	500
2023	AIX Rose	<i>Provence</i>	500
2024	Rose d'Anjou Chemin Sauvion	<i>Provence</i>	500
2023	M de Minuty	<i>Provence</i>	550
2022	Le Pas Du Moine, Château Gassier	<i>Provence</i>	580
2023	Miraval	<i>Provence</i>	880
2023	By Ott, Ds Ott	<i>Provence</i>	800
2022	Château de Selle, Ds Ott	<i>Provence</i>	1350
2021	Garrus, Château d'Esclans	<i>Provence</i>	2730

FRANCE *in* SHADES *of* RED

ELEGANT | LIGHTER-WEIGHT —————

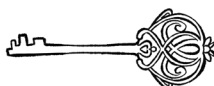
2022	Pinot Noir, D. Maire	<i>Jura</i>	450
2018	Pommard Les Petits Noizons, D. de la Vougeraie	<i>Côte de Beaune</i>	1550
2018	Volnay, Nicolas Rossignol	<i>Côte de Beaune</i>	1800

MEDIUM-WEIGHT | SENSUAL-TO-MASCULINE-TO-EARTHIER —————

2021	Gevrey-Chambertin VV, D. Rossignol-Trapet	<i>Côte de Nuits</i>	1900
2017	Nuits-St-Georges 1er Cru Clos des Porrets St Georges Monopole, D. Henri Gouges	<i>Côte de Nuits</i>	1900
2021	Chambertin Clos de Bèze Grand Cru, Bouchard	<i>Côte de Nuits</i>	8500

INTENSE-YET-SOFT | FRUIT-PACKED WITH SPICE —————

2021	St-Chinian, Gérard Bertrand	<i>Languedoc-Roussillon</i>	400
2022	Côtes-du-Rhône St Esprit, Delas Frères	<i>Rhône</i>	450
2020	Gigondas, E. Guigal	<i>Rhône</i>	1100
2021	Châteauneuf-du-Pape, Clos de l'Oratoire des Papes	<i>Rhône</i>	1450
2021	Côte-Rôtie Brune et Blonde, E. Guigal	<i>Rhône</i>	2000



FRANCE *in* SHADES *of* RED



BORDEAUX *in its young language*

2022	Bordeaux Le Grand Chapelain, Antoine Moueix	<i>Bordeaux</i>	420
2019	Alter Ego de Palmer	<i>Margaux</i>	2850
2019	Château Smith Haut Lafitte	<i>Pessac-Léognan</i>	3800
2015	Château Calon Ségur	<i>St-Estèphe</i>	6500
2009	Château Figeac	<i>St-Émilion</i>	11200
2015	Château Palmer	<i>Margaux</i>	13200
2012	Château Cheval Blanc	<i>St-Émilion</i>	17000
2012	Château Latour	<i>Pauillac</i>	21000
2014	Château Lafite Rothschild	<i>Pauillac</i>	22000
2018	Château Mouton Rothschild	<i>Pauillac</i>	28000
2010	Château Haut-Brion	<i>Pessac-Léognan</i>	32000

BORDEAUX *wise adults*

2014	Château Lalande-Borie	<i>St-Julien</i>	960
2017	By Client	<i>Pomerol</i>	1200
2017	Chateau Clinet	<i>Pomerol</i>	????
2014	Les Chemins de la Croix du Casse	<i>Pomerol</i>	1200
2016	Château Phélan Ségur	<i>St-Estèphe</i>	2100
2016	Château Batailley	<i>Pauillac</i>	2300
2016	Esperance de Trotanoy	<i>Pomerol</i>	2300
2011	Château Canon	<i>St-Émilion</i>	3800
2016	Château Croix Canon	<i>St-Émilion</i>	????
2012	Château Léoville Barton	<i>St-Julien</i>	3900
2014	Château La Conseillante	<i>Pomerol</i>	5700
2010	Château Lynch-Bages	<i>Pauillac</i>	7500
2009	Château Cos d'Estournel	<i>St-Estèphe</i>	12000
2009	Château Angélu	<i>St-Émilion</i>	13000
2010	Château Palmer	<i>Margaux</i>	14000
2004	Château Lafite Rothschild	<i>Pauillac</i>	32000
2005	Château Mouton Rothschild	<i>Pauillac</i>	33500
2005	Petrus	<i>Pomerol</i>	100000

BORDEAUX *mature and velvety*

2016	Saintayme by Denis Durantou	<i>St-Émilion</i>	860
2010	Château Cantemerle	<i>Haut-Médoc</i>	1380
2008	Château Léoville Poyferré	<i>St-Julien</i>	3800
2000	Château Montrose	<i>St-Estèphe</i>	7400
2005	Pavillon Rouge du Château Margaux	<i>Margaux</i>	8800
1998	Château Margaux	<i>Margaux</i>	19800

WORLD *in* SHADES *of* WHITE

REFRESHING | ACIDITY-MINERALITY-FRUIT-DRIVEN

2022	Riesling Estate Trocken, Dönnhoff <i>Nahe</i>	<i>Germany</i>	480
2021	Sauvignon Blanc Heritage, Settlement <i>Marlborough</i>	<i>New Zealand</i>	650
2023	Sauvignon Blanc Winkl, Terlano <i>Alto Adige</i>	<i>Italy</i>	820
2023	Sauvignon Blanc, Cloudy Bay <i>Marlborough</i>	<i>NZ</i>	870
2022	Sauvignon Blanc Cakebread	<i>USA</i>	1350
2021	Sauvignon Blanc, Cloudy Bay <i>Te Koko</i>	<i>NZ</i>	1980
2021	Alteni di Brassica ay <i>Te Koko</i>	<i>Italy</i>	2750

ELEGANT | EASY-GOING | FLOWERS-AND-FRUIT-DRIVEN

2023	Gavi di Gavi, Villa Sparina <i>Piedmont</i>	<i>Italy</i>	550
2023	La Scolca Gavi Black Level	<i>Italy</i>	1200
2023	Grüner Veltliner, D. Gobelsburg <i>Kamptal</i>	<i>Austria</i>	600
2022	Etna Bianco, Terre Nere <i>Sicily</i>	<i>Italy</i>	620
2023	Pinot Grigio Attems, Frescobaldi <i>Friuli</i>	<i>Italy</i>	650
2023	Pinot Grigio Terlano	<i>Italy</i>	720
2023	Pinot Grigio Jermann	<i>Italy</i>	1200
2023	Albariño, Pazo de Señorans <i>Rías Baixas</i>	<i>Spain</i>	720
2022	Vistamare, Gaja Ca'Marcanda, <i>Tuscany</i>	<i>Italy</i>	1750
2022	Terre Alte Fellugo	<i>Italy</i>	2150

SENSUAL | CREAMY | VANILLA-DRIVEN

2020	Chenin Blanc The Mothership, Stellenrust <i>Stellenbosch</i>	<i>South Africa</i>	880
2022	Chardonnay, Brewer-Clifton <i>Sta. Rita Hills</i>	<i>USA</i>	1200
2022	Cervaro della Sala, Antinori <i>Umbria</i>	<i>Italy</i>	1650
2022	Rossj-Bass, Gaja <i>Piedmont</i>	<i>Italy</i>	2250



WORLD *in* SHADES *of* RED

LIVELY | ENERGY-DRIVEN | PURE

2022	Etna Rosso, Terre Nere <i>Sicily</i>	<i>Italy</i>	650
2016	Marques des Caceres Grand Reserva	<i>Spain</i>	750
2021	Les Terrasses, Alvaro Palacios <i>Priorat</i>	<i>Spain</i>	1300
2022	Pinot Noir Estate, Lingua Franca Eola-Amity Hills	<i>USA</i>	1550
2019	Valbuena Vegas Sicilia	<i>Spain</i>	3900

INTENSE-YET-SOFT | FRUIT-PACKED | SENSUAL

2022	Le Difese, Tenuta San Guido <i>Tuscany</i>	<i>Italy</i>	650
2022	Le Volte dell'Ornellaia <i>Tuscany</i>	<i>Italy</i>	850
2022	Lucente, Tenuta Luce <i>Tuscany</i>	<i>Italy</i>	1100
2018	Amarone della Valpolicella Classico, <i>Allegrini Veneto</i>	<i>Italy</i>	2080
2022	Catena Malbec	<i>Argentina</i>	-
2021	Rebirth of Malbec, Catena Zapata <i>Mendoza</i>	<i>Argentina</i>	2200

FULLER-BODIED | STRUCTURED | SUBSTANTIAL

2021	Promis, Gaja Ca'Marcanda <i>Tuscany</i>	<i>Italy</i>	1250
2023	Penfolds bin 128 Shiraz	<i>Australia</i>	1400
2021	Magari, Gaja Ca'Marcanda <i>Tuscany</i>	<i>Italy</i>	1850
2019	Brunello di Montalcino, CastelGiocondo <i>Tuscany</i>	<i>Italy</i>	-
2021	Guado al Tasso, Marchesi Antinori <i>Tuscany</i>	<i>Italy</i>	3250
2020	Barbaresco, Gaja <i>Piedmont</i>	<i>Italy</i>	5800
2019	Brunello Di Montalcino, <i>Tuscany</i>	<i>Italy</i>	-
2020	Distenta II Grenache, Sine Qua Non <i>California</i>	<i>USA</i>	5800
2018	Insignia, Joseph Phelps <i>Napa Valley</i>	<i>USA</i>	6200
2020	Darmagi, Gaja <i>Piedmont</i>	<i>Italy</i>	7200
2019	Opus One <i>Napa Valley</i>	<i>USA</i>	12000
2014	Opus One <i>Napa Valley</i>	<i>USA</i>	13000
2014	Masseto, Tenuta dell'Ornellaia <i>Tuscany</i>	<i>Italy</i>	25000

MATURE | COMPLEX | VELVETY

2015	Othello, Dominus <i>Napa Valley</i>	<i>USA</i>	1350
2022	La Crema Pinot Noir	<i>USA</i>	-
2009	Syrah Astralis, Clarendon Hills <i>McLaren Vale</i>	<i>Australia</i>	4900
2006	Sassicaia, Tenuta San Guido <i>Tuscany</i>	<i>Italy</i>	10200



POUR L'APERO *by the* GLASS

CHAMPAGNE

150ml

NV Laurent-Perrier La Cuvée Brut 180
Chardonnay dominated blend, elegant, with great finesse and beautiful freshness

WHITE

150ml

2023 Sauvignon Blanc Touraine Les Eglantines, Sauvion *Loire* 80
Refreshing, zesty, citrus-fruit-driven

2022 Chardonnay Ardèche, Louis Latour *Rhône* 95
Sensual, soft, white-fruit-driven

2022 Sancerre, Domaine Tassin *Loire Valley* 145
Aromatic, fruit forward with finesse driven by the quality of this terroir

2022 Chablis 1er Cru Fourchaume, La Chablisienne *Chablis* 220
Lively, intensely floral and mineral, with a gentle touch of oak

ROSÉ

150ml

2023 Esprit Gassier, Château Gassier *Provence* 85
Spring and summer in a glass: white flowers and white fruits

2021 Whispering Angel, Chateau d'Esclans *Provence* -
Spring and summer in a glass: white flowers and white fruits

RED

150ml

2022 Bordeaux Le Grand Chapelain, Antoine Moueix *Bordeaux* 85
Medium-bodied, harmonious, with a delicate tannin

2021 St. Chinian *Languedoc-Roussillon* 90
Medium-bodied, intense black fruits and sweet spices

2022 Catena Malbec *Mendoza* -
Medium-bodied, intense black fruits and sweet spices

2021 By Clinet Magnum, Château Clinet *Pomerol* 270
Full-bodied, aromatic power with elegant tannins

SWEET

75ml

2021 Banyuls Rimage Terra Vinya VDN, D. de Bila-Haut *Languedoc-Roussillon* 85
The best-kept sweet secret of France

LES *vins* GOURMANDS *dessert* WINE

2015	Sauternes, Château d'Yquem	<i>France</i>	<i>37.5cl</i>	5450
2016	Tokaji Aszú 5 Puttonyos, Oremus	<i>Hungary</i>	<i>50cl</i>	1750
2019	Port LBV, Taylor's	<i>Portugal</i>	<i>75cl</i>	700

MAGNUMS *in* ALL COLOURS *and* SHADES

2022	Sauvignon Blanc, Greywacke <i>Marlborough</i>	<i>New Zealand</i>	1400
2023	Chablis Saint Martin, D. Laroche <i>Chablis</i>	<i>France</i>	1750
2022	Gavi dei Gavi Black Label, La Scolca <i>Piedmont</i>	<i>Italy</i>	2400
2021	Vistamare, Gaja Ca'Marcanda <i>Tuscany</i>	<i>Italy</i>	3700
2023	Esprit Gassier Rosé, Château Gassier <i>Provence</i>	<i>France</i>	1100
2022	AIX Rosé <i>Provence</i>	<i>France</i>	1540
2023	Miraval Rosé <i>Provence</i>	<i>France</i>	1600
2022	Château de Selle Rosé, Ds Ott <i>Provence</i>	<i>France</i>	2400
2020	Hautes-Côtes de Nuits Cuvée L. Auguste, D. David Duband <i>Burgundy</i>	<i>France</i>	1900
2020	Lucente <i>Tuscany</i>	<i>Italy</i>	1950
2015	By Clinet Pomerol <i>Bordeaux</i>	<i>France</i>	2500
2021	Rebirth of Malbec, Catena Zapata <i>Mendoza</i>	<i>Argentina</i>	4500
2023	M de Minuty, <i>Provence</i>	<i>France</i>	1100



VODKA

	<i>30 ml</i>	<i>bottle</i>
Ciroc	85	1980
Grey Goose	95	2300
Grey Goose 1.5 L		4500
Grey Goose 3 L		9000
Belvedere	90	2300
Belvedere 1.75 L		5000
Beluga Noble	180	2400
Beluga Gold	90	4800
Beluga Noble 1.5 L		4500

GIN

	<i>30 ml</i>	<i>bottle</i>
Tanqueray No. 10	78	1850
No. 3 London Dry	78	1850
Gin Mare	65	1500
Hendrick's	88	1950
Citadelle	70	1600
Roku	78	1850
Monkey 47	110	1950
Kinobi	95	2300

RUM

	<i>30 ml</i>	<i>bottle</i>
Bacardi 8	80	1900
Diplomático Mantuano	60	1600
Havana 7	80	1900
Zacapa 23	110	2650
Zacapa XO	160	3600

COGNAC

	<i>30 ml</i>	<i>bottle</i>
Hennessy VSOP	100	2520
Hennessy XO	245	5540
Remy Martin VSOP	110	2520
Remy Martin XO	245	5540
Martell Cordon Bleu	245	5540
Remy Martin Louis XIII		85000



TEQUILA

	<i>30 ml</i>	<i>bottle</i>
Casamigos Mezcal	95	2400
Patrón Reposado	110	2600
Patrón Añejo	130	3000
Don Julio Reposado	85	2000
Don Julio Añejo	118	2900
Don Julio Blanco	135	3300
Clase Azul Reposado	340	7800
Clase Azul Reposado 1.5L		14035
Clase Azul Plata	145	4600
Don Julio 1942	350	8800
Don Julio 1942 1.75L		14900
Clase Azul Añejo		21000
Komos Cristalino Añejo		4600
Komos Extra Añejo		10500

AMERICAN *Whiskey*

	<i>30 ml</i>	<i>bottle</i>
Maker's Mark	80	1900
Jack Daniel's	78	1850
Woodford Reserve	80	1900

SCOTCH *Whisky*

	<i>30 ml</i>	<i>bottle</i>
Johnnie Walker Black Label	80	1900
Johnnie Walker Double Black Label	90	2300
Johnnie Walker Blue Label	300	9500
Chivas Regal 12 Yrs	80	1900
Chivas Regal 18 Yrs	160	3850
Glenmorangie Original	80	1900
The Macallan 12 Yrs	100	2400
The Macallan 15 Yrs	320	4500
The Macallan 18 Yrs	80	7900
Glenfiddich 12 Yrs	100	1900
Glenfiddich 15 Yrs	140	2400
Glenfiddich 18 Yrs	90	3350
Laphroaig 10 Yrs	190	2400
Laphroaig 16 Yrs	180	4500
Dalmore 18 Yrs	340	7900

JAPANESE *Whisky*

	<i>30 ml</i>	<i>bottle</i>
Yamazaki 12	220	5000
Hibiki Harmony	120	2500
Miyagikyo	80	1900

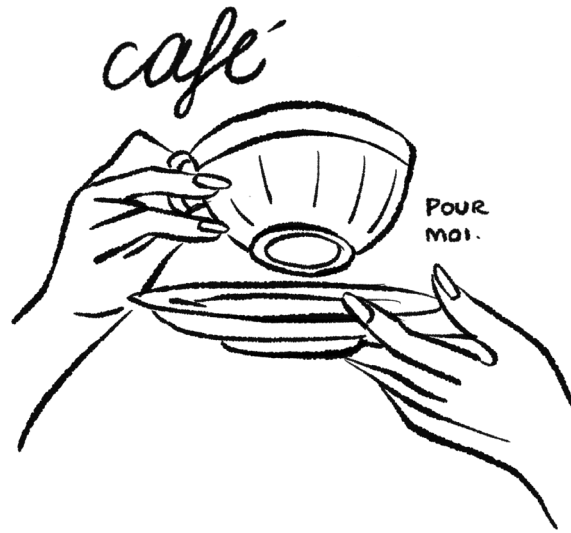


LIQUEURS & APERITIFS

	<i>30ml</i>
Aperol	65
Benedictine	65
Baileys	65
Campari	65
Chartreuse Green	65
Chartreuse Yellow	65
Crème de Cassis	65
Crème de Pêche	65
Disaronno	65
Dolin vermouth Rouge	65
Grand Marnier	65
Italicus	80
Jägermeister	65
Lillet Rose	65
Lillet White	65
Noilly Prat	65
Ricard	65
St. Germain	65
Suze	80

BEER

	<i>Bottle</i>
Corona	58
Duvel	88
Peroni	58



WATER

	<i>small</i>	<i>large</i>
Acqua Panna <i>Still</i>	30	40
San Pellegrino <i>Sparkling</i>	30	40

SOFT BEVERAGES

Pepsi	35
Diet Pepsi	35
7up	35
Mirinda	35
Ginger Ale London Essence	35
Tonic Water London Essence	35
Soda Water London Essence	35
Red Bull	48
Red Bull Sugar-Free	48

JUICES

Orange	35
Pineapple	35
Watermelon	35
Cranberry	35

TEA SELECTION

Chamomile	40
Earl Grey	40
Jasmine Green Tea	40
Lemongrass & Ginger	40
Rush Hour Berry	40

COFFEE

Espresso Ristretto	25
Cappuccino Café Latte	30
Americano Macchiato	30