

BAR LOUNGE

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CIGAR MENU

EXCLUSIVE WINE

BEVERAGE MENU

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SIGNATURE MIXOLOGY CORNER

AED 75

THE WALK

Bombay Gin, Aperol, Elderflower, Home-Made Sweet & Sour

HONEY & HONEY

Jagermeister, Hennessy, Lemon Juice, Honey, Simple Syrup

PEARS OF JOY

Woodford Reserve, Vanilla Syrup, Peach Juice, Home-Made Sweet & Sour

DOWNHILL RACER

Captain Morgan Dark, Amaretto, Pineapple Juice, Simple Syrup

LOVE POTION

Absolut Vodka, Malibu, Strawberry, Lemon Juice

BIRD ON A WIRE

Johnnie Walker Black, Drambuie, Home-Made Sweet & Sour, Red Wine

BLUSHING VIKING

Gordon's Pink Gin, Pineapple Juice, Angostura, Ginger & Hibiscus Tea, Lime Juice

PALOMA <at its Best>

Jose Cuervo Blanco, Lemon Juice, Agave Syrup, Grapefruit Juice

SUMMER VIBE

Angostura Reserva, Watermelon, Lime Juice, Elderflower Syrup, Basil

PASSION SIDECAR

Hennessy, Cointreau, Lime Juice, Passion Fruit, Simple Syrup

BLACKBERRY MARGARITA

El Jimador Blanco, Cointreau, Agave Syrup, Lime Juice, Blackberry, Basil

NEW YORK SOUR

Woodford Reserve, Red Wine, Simple Syrup, Lemon Juice

SUN-SET NEGRONI

Gordon's Gin, Campari, Cynar, Martini Bianco

ORIENTAL

Maker's Mark, Martini Rosso, Aperol, Suze

NON ALCOHOL COCKTAILS

AED 55

BRIDE OF PARADISE

Dammann Carcadet Tea, Cranberry Juice, Watermelon Syrup, Lime Juice, Vanilla Syrup

KARACA

Fresh Milk, Pineapple Juice, Orange Zest, Vanilla Syrup

MANGO MANSION

Mango Juice, Pineapple Juice, Fresh Cream, Passion Puree

BLUEBERRY SLANG

Blueberry Puree, Lime Juice, Carmel Syrup, Sugar Syrup, Yogurt

OASIS

Chilled Dammann Chamomile Tea, Apple Juice, Honey Syrup

MIST OF SAADIYAT

Chilled Dammann Lemon-Grass Tea, Simple Syrup, Lemon Juice, Lychee Syrup

WINE BY THE GLASS SELECTION

SPARKLING

	GLS	BTL
The Riddle, Brut Reserve, Hardy's, Australia	40	190
Pop-it Now Glera Spumante, Italy	40	240
Da Luca, Brut Rose, Italy	40	200

WHITE WINE

Sauvignon Blanc, Table Mountain, South Africa	40	190
Chardonnay, Table Mountain, South Africa	40	190
Chardonnay, The Riddle, Hardy's, Australia	40	190
Sauvignon Blanc, Anakena, Chile	40	190

WINE BY THE GLASS SELECTION

RED WINE	GLS	BTL
Merlot, Table Mountain, South Africa	40	190
Cabernet Sauvignon, Table Mountain, South Africa	40	190
Cabernet & Merlot, The Riddle, Hardy's, Australia	40	190
Cabernet Sauvignon, Anakena, Chile	40	190
ROSÉ WINE		
Vistane, Chile	40	190
Syrahm Vito, Italy	40	190
Trapiche, Argentina	40	190

*Our Sommelier Exclusive Wine Selection Available at Below Link;
[Exclusive Wine List - Click Link](#)

PRE - DINNER

AED 75

AMERICANO
First served in 1860s in Gaspere Campari’s bar in Milan, this was originally known as the “Milano-Torino” as Campari came from Milano and sweet vermouth from Torino. A bitter, fizzy, long refreshing drink, which you will love if you like Campari.

NEGRONI
James Bond drank a Negroni when he wasn’t in the mood for a martini, and when Orson Welles tried his first one in 1947 commented, “The bitters are excellent for your liver, the gin is bad for you. They balance each other”. Bitter and dry, but very tasty.

APEROL SPRITZ
Its origins date back to the end of 19th century when Venice was still part of the Austrian Empire. German soldier drank the local wines of Veneto in taverns where they were billeted but they often diluted these with water to achieve a similar alcohol content to beer they were more accustomed to drinking. Slightly sweet, herbal and refreshing.

MANHATTAN
It was originally made with rye whisky, rather than bourbon, as New York was a rye-drinking city. Once you’ve decided on your choice of whiskey comes the decision of what vermouth to use. If you want to go for a dry Manhattan, it calls for a dry vermouth, or a sweet Manhattan with just red vermouth.

Maraschino and American whiskey (bourbon or rye) are a match made in heaven - so much so, that we prefer a small spoon of cherry syrup from the jar added to the mixing glass!

MARTINI CORNER

The debate over the origins of the Martini will rage as long as there are bars. Many claims that a bartender called Martini from Arma di Taggia, mixed the first Martini in the late 19th century at New York’s Knickerbocker hotel. It became an American icon in the twenties and the favourite drink of such luminaries as F.D Roosevelt, W. Churchill and E. Hemingway.

DRY MARTINI COCKTAIL
A chilled crystal glass; the purest Gin or Vodka; a touch of Vermouth vigorously stirred. The only addition is an olive or a lemon twist. Today a Martini is almost holly made up of gin or vodka, so your choice of brand is vital to the proceeding.

Martini Variants

<i>Dirty</i>	Made with a Dash of Olive Brine
<i>Dickens</i>	Without an Olive or a twist
<i>Gibson</i>	With two cocktail onions
<i>Bredford</i>	shaken with orange bitters
<i>Franklin</i>	served with two olives
<i>Wet</i>	Heavy on Vermouth

MARTINI CORNER

Kindly choose your favourite spirit

GIN MARTINI			AED	VODKA MARTINI			AED
Bombay Sapphire	London		50	Russian Standard	Russia		50
Beefeater 24	London		55	Smirnoff	Russia		50
Gordon`s Pink	London		55	Absolut	Sweden		50
Tanquary Classic	London		55	Belvedere	Poland		60
Hendrick`s	Scotland		60	Hendrick`s	France		65

Add your Vermouth

Martini extra dry, Italy | Cinzano, Italy

BUBBLY COCKTAILS

CHAMPAGNE CLASSIC

One of the oldest cocktails, dating back to at least the mid-1800s, it consists of a sugar cube doused in aromatic bitters dropped into the base of a glass, over poured a small measure of cognac & topped up with champagne.

BELLINI

Giuseppe Cipriani created this drink at Harry's Bar, Venice, in 1945. He named his cocktail after the 15th century Venetian painter Giovanni Bellini due to the drink's pink hue and the painter's penchant for using rich pinks on his canvas.

KIR ROYAL

The origin of Kir are said to date back to 1904 when a waiter named Faivre first had the idea of mixing white wine with crème de cassis at the Café George, France. The key to a good Kir is the proportion of crème de cassis to white wine. Champagne has the acidity needed to balance the rich crème de cassis.

Kindly choose your favourite bubbly;

THE RIDDLE, BRUT RESERVE, HARDY'S, AUSTRALIA	45
DA LUCA, BRUT ROSE, ITALY	50
POP-IT NOW GLERA SPUMANTE, ITALY	50

“I only drink champagne on two occasions,
when I an in love and when I an not.” **Coco Chanel**

COSMOPOLITAN

During the 1990s, the familiar blend of cranberry, citrus and vodka was one of the most popular cocktails in New York and London. Our signature flamed orange zest twist garnish, made the cocktail fashionable.

MAI TAI

It is basically a Daiquiri based on aged rum with orange curaçao liqueur and orgeat syrup. It is a truly great cocktail with the strength and character of rum harmoniously combined with fruity sweetness, rich almond and tart citrus.

MOJITO

Bodeguita del Medio bar in Havana is by urban myth credited with making the first Mojito and this is also apparently where Ernest Hemingway went for his. Originally made with Draque, a crude cane spirit that was the forerunner of rum), it was drunk for its perceived medicinal value during one of the worst cholera epidemics ever in Havana. This Cuban cousin of the Mint Julep is one of the world's greatest and most refreshing cocktails.

CAIPIRINHA

The name literally translates as “country little girl” and it emerged from the countryside of São Paulo state. In the early 19th century it was common to consume a mix of cachaça, lime, honey and garlic due to the Spanish flu outbreak in the country. Over time, this medicinal drink arrived at the port of Santos where it came to be called “Caipirinha”.

DAIQUIRI

Its creation is credited to Jennings Stockton Cox, and American engineer at the turn of the 20th century. When the Americans began to exploit Cuba's iron-ore mines, Stockton Cox led one of the initial exploratory expeditions. His team and he received substantial salaries, generous tobacco and a monthly ration of the local rum, Bacardi Carta Blanca. He began to experiment different way to mix rum with local ingredients.

MARGARITA

Margarita is the Spanish word for ‘daisy’. And it’s probable that the Margarita cocktail is simply a tequila-based Daisy - a style of drink made with citrus juice, sweetened with a syrup or liqueur, and fortified with a base spirit that date back to Victorian times. Tangy citrus and tequila with a hint of balancing sweetness and a faint of salty undertone. We also prefer the subtley of half a pinch of salt in the drink to a salt laden glass rim.

OLD FASHIONED

Traditionally made with bourbon or rye whiskey, lightly sweetened with sugar and aromatized with bitters this most classic of vintage cocktails is served over ice in a heavy bottomed tumbler named after the drink and garnished with an orange zest twist. It was originally served ‘up’ and without ice, and was considered a ‘matutinal’ cocktail - that is, it was commonly drink in the morning as an eye-opener. “Old-fashioned whiskey cocktails” - that is the standard formula of whiskey, bitters, sugar and water.

WHISKEY SOUR

The ‘sour’ part of the cocktail obviously it’s the usage of lime or lemon mixed in with the drink, It is said that Vice Admiral Edward Vernon of England used to mix various ingredients together to serve his crew of sailors And to prevent scurvy, the sailors always had large rations of limes and lemons. To protect himself from having a ship full of intoxicated sailors, the Vice Admiral watered down the liquor with lime juice which also masked the flavor. That’s the beginning of the “sour”.

Smooth with a hint of citrus sourness and an invigorating blast of whiskey.

SINGAPORE SLING

Created 1899 by Chinese-born Ngiam Tong Boon at the Long Bar in Raffles Hotel, Singapore. The hotel was occupied by invading Japanese in 1942 and Allied Forces used it as a transit camp for prisoners of war in 1945, so it is not surprising that no record of Boon’s original recipe survives.

Indeed, the hotel’s only source for the recipe they tout as being the original is a note scrawled by a visitor to the bar in 1936 after asking

SIDECAR

It was invented at a bar in Paris during World War I and was named after the motorcycle sidecar in which the good captain customarily was driven to and from the little bistro where the drink was born and christened. Essentially it is nothing but a Daiquiri with brandy in the place of rum, and Cointreau in the place of sugar syrup. Complex and balanced but still a ‘sour’. Those with a sweet tooth may prefer with a sugar rim.

BEER JOURNEY

PERONI	Italy	55
STELLA ARTOIS	Belgium	60
HEINEKEN	Netherlands	55
SAVANA CIDER	South Africa	65
SINGHA	Thailand	55
TIGER	Singapore	55
CORONA	Mexico	60
BUDWEISER	America	55

LIQUEURS

AMARETTO DI SARONNO	50
AVERNA	50
A MARULA	50
BAILEYS	50
DRAMBUIE	50
FRANGELICO	50
ARCHERS	50
KAH LUA	50
MIDORI	50
JÄGERMEISTER	50
GALLIANO	50
SAMBUCA VACCARI	50
SOUTHERN COMFORT	50
COINTREAU	50
TIA MARIA	50
BENEDICTINE	50
GRAND MARNIER	50
CHERRY HE ERING	50
CHAMBORD	50

APÉRITIF & VERMOUTH

It is not known who made the first aperitif and when then it was drunk in ancient Egypt or Greece or as a result of medieval monks. The history of aperitif goes back in time. Aperitifs are sociable drinks, offering the perfect excuse to meet old friend or make new ones.

APEROL	ITALY	40
CAMPARI	ITALY	40
CINZANO	ITALY	40
EXTRA DRY		
BIANCO		
ROSSO		
MARTINI	ITALY	40
EXTRA DRY		
BIANCO		
ROSSO		
FERNET BRANCA	ITALY	45
PIMM'S NO.1	ITALY	50

VODKA

Believed to have originated either Poland or Russia, the birth of vodka has been estimated around the beginning of the 12th century. Made for medical purpose it was not until the middle 14th century that vodka was discovered to have intoxicating characteristics.

SMIRNOFF RED	50
RUSSIAN STANDARD	50
SKYY	50
ABSOLUT BLUE	50
KETEL ONE	55
BELVEDERE	60
STOLICHNAYA ELITE	50
GREY GOOSE CLASSIC	65
*ULTIMAT	1,040
*HAKU	1,430
*CRYSTAL HEAD	1,430
*GREY GOOSE WATERMELON	1,570
*GREY GOOSE WHITE PEACH & ROSEMARY	1,780
*GREY GOOSE STRAWBERRY & LEMONGRASS	1,780
*CIROC	2,090
*U'LUVKA	2,990
*BELUGA NOBLE	1,500
*BELUGA GOLD VODKA 1.5L	3,900
*ABSOLUT ELYX 1.5L	3,590
*ABSOLUT ELYX 3L	9,100

GIN

Traditions says that it is a Dutch pharmacist, Sylvius Franciscus, doctor and professor at the University of Leiden, who experimented in the 17th Century a remedy for stomach and back pains using alcohol from wheat and berries of juniper (Juniperus Comrunis). This way was born the recipe of Jenever, which become known as “Gin”

BOMBAY SAPPHIRE	50
GORDON'S	50
GORDON'S PINK	55
STRETTON'S TRIPLE BERRY	40
BEEFEATER PINK	55
BEEFFATER24	55
HENDRICK'S	60
TANQUERY	50
TANQUERAY FLOR DE SEVILLA	55
TANQUERAY MALACCA	55
TANQUERAY RAGPUR	55
*MONKEY 47	770
*EDINBURGH	800
*TANQUERAY TEN PREMIUM	1,140
*PORTOBELLO ROAD	1,200
*JAW BOX SMALL BATCH	1,280

GIN

*TERRES MISTRAL	1,670
*GIN MARE	1,700
*THE BOTANIST	1,820
*NO.3 LONDON DRY	1,980
*HENDRICK'S NEPTUNIA	1,910
*HENDRICK'S LUNAR	1,910
*HENDRICK'S ORBIUM	2,550
*RUTTE CELERY	1,760
*RUTTE DRY	2,210
*RUTTE OLD SIMON	2,350
*DRUM SHANBO GUNPOWDER IRISH	2,450
*BROOKLYN	3,550

TEQUILA

The tequila tradition began with Mexico's Axtec Indians, who drank a beverage called pulque, fermented from the maguey plant. The Spanish conquistadors introduced distillation to Mexico, and the first distillate from maguey was called vino mescal, whose invention is credited to Jose Maria Guadalupe de Cuervo. In 1873, Don Cenobio Sauza created the first distillate to be called tequila from a particular type of maguey plant called agave. By Mexican law, tequila production is restricted to the delimited tequila zone - 14 villages in Mexico's Jalisco state. Agave distillates produced outside the tequila zone are called mescal.

Tequila is distilled from the fermented juice of the Mexican agave plant, which looks somewhat like a cactus but is a member of the lilly family. Though originally found in the wild, the finest variety of agave, the weber blue agave, is nowadays carefully cultivated for tequila production. Each agave plant takes about nine years to mature, growing to 100 pounds or more, with an outer, tough leaf layer similar to that of an artichoke.

There are two basic tequila types, as follows:

- **100% agave** - Tequilas fermented from 100% agave juice. They may be either blanco (white) or aged.
- **“Mixed” (or “mixto”) tequila** - Tequilas fermented from a mixture of at least 51% agave, supplemented with other sugars typically from grain. They may be blanco or “gold”, gaining the color by aging or by the addition of caramel color.

There are three basic styles loosely based on age as follows:

- **Blanco/Silver/Plata** - Unaged tequila, clear in color, may be bottled immediately after distillation or allowed to rest in stainless steel tanks for a time period of no longer than 60 days. It may be 100% agave or mixto
- **Reposado (rested)** - Golden-colored from being aged in oak casks for at least two months. May be 100% agave or mixto
- **Añejo** - Tequila aged at least one year in oak casks (most commonly American oak). Añejo is typically dark amber and is considered by many to be the finest tequila. It may be 100% agave or mixto. Normally, it is the most expensive tequila.

MEXICA GOLD	45
MEXICA SILVER	45
EL JIMADOR BLANCO	50
EL JIMADOR REPOSADO	50
JOSE CUERVO ESPECIAL GOLD	50
JOSE CUERVO ESPECIAL SILVER	50
CAMINO REAL BLANCO	50
CAMINO REAL GOLD	50
GOLD SIERRA	50
SILVER SIERRA	50

TEQUILA

TENAMPA WHITE	50
TENAMPA REPOSADO	55
*RESERVA 1800 ANEJO	1,050
*AVION TEQUILA SILVER	1,450
*PATRON SILVER	1,550
*PATRON REPOSADO	1,550
*PATRON ANEJO	1,400
*PATRON PLATINUM	8,970
*TEZON BLANCO	2,200
*HERRADURA ULTRA ANEJO	2,570
* PADRE AZUL BLANCO	8,710
*PADRE AZUL REPOSADO	8,970
*PADRE ASUL ANEJO	9,610
*CLASE AZUL PLATA	8.970
*CLASE AZUL REPOSADO	12,870
*CLASE AZUL MEZCAL GUERRERO	14,170
*CLASE AZUL ANEJO	49,270
*GRAN PATRON PIEDRA	24,570
*GRAN PATRON BURDEOS	25,870
*DON JULIO 1942	16,770
*DON JULIO REAL	19,370

RUM

Rum production began in the Caribbean, following the introduction of sugar cane to the region by Christopher Columbus. It originally developed as a way to use molasses, the byproduct of sugar production. The original rums were heady and rich, retaining much of the burnt sugar flavor profile of the molasses base.

Nowadays, rums may be distilled from molasses, free run sugar cane juice, or cane syrup.

Rum is made throughout the Caribbean as well as many other sugar cane-growing regions of the world including: Argentina, Brazil, Cuba, Indonesia, Peru, Philippines, and even Hawaii. Light rums are usually produced in continuous stills, though pot stills may be used for aged sipping rums.

Rum is classed loosely by color/aging. There are three main types of rums:

- White/Silver - This dry, light-bodied style of rum, are produced mainly in Puerto Rico and the Virgin Islands, using continuous stills, and are bottle unaged to yield a pale.
- Amber/Gold - Gold rums are usually unaged, gaining their color from the addition of caramel, which can add flavor, too.
- Black/Dark - The aged, dark rum style is classic to Jamaica. Many of the finest dark rums are produced using pot stills, to retain more of the flavoring congeners, and aged in oak casks to gain additional flavor and smoothness.

ANGOSTURA RESERVA	50
BACARDI ORO GOLD	50
BACARDI RUM BLACK	50
BACARDI SUPERIOR	50
CAPTAIN MORGAN DARK	50
CAPTAIN MORGAN SPICED GOLD	50
HAVANA CLUB 3 ANOS	50
HAVANA CLUB 7 ANOS	55

RUM

MALIBU	50
MOUNT GAY RUM	50
CACHACA 51	50
*DIPLOMATICO MANTUANO	840
*GOLD OF MAURITIUS	1,070
*DICTADOR 12 YEARS	1,480
*DICTADOR 20 YEARS	2,200
*RON ZACAPA CENTENARIO SISTEMA SOLERA NO. 23	2,120
*APPLETON ESTATE 21 YEARS	4,600
*HAVANA CLUB 15 ANOS	14,010

ARMAGNAC & CALVADOS

MARQUIS DE PUYSEGUR VS - ARMAGNAC	55
Armagnac is distilled from wine made predominantly from the local white grapes Ugni Blac, Colombard and Blanquette.	
CANDANTE CO - CALVADOS	65
Calvados is double-distilled in a pot still, then is usually aged for at least 2 years in oak barrels, most often from the Limousin forest in France.	

GRAPPA

Traditionally, grappa is made from pomance, the remains from the wine making process (including the skins, seeds and stalks).	
MOSCATO DI NONINO	75

WHISKEY CORNER

Whisky, which is essentially distilled beer (grain that’s been mashed and fermented), is one of the oldest recorded spirits. Although all whiskeys differ stylistically, they share one thing in common: all are cask-aged and, as such, they’re the quintessential “brown goods”. Whiskeys also further illustrate the tie between spirits and their origins, as each style has developed based on the grains and other resources (oak for barrels, local water, local fuel such as peat for firing the stills, etc.) that were plentiful close to home.

WHISKEY - BOURBON

The earliest American whiskeys were most likely made from rye, in the European tradition of the newly arrived immigrant farmers who produced them. But following the Whiskey Rebellion, in order to escape the high taxation of their whiskeys, many of these farmers moved to the frontiers of Kentucky and Tennessee, and began to make whiskey from the locally plentiful corn. Elijah Craig, a Baptist preacher, is credited with producing the first Bourbon whiskey in 1789, in Kentucky’s Bourbon County, from which this whiskey takes its name. Although most Bourbon comes from Kentucky, legally it may be produced anywhere in the United States.

There are three main types of Bourbon:

- **Brand-name signature blends** - This include the bulk of Bourbon production. The category relies on the skill of the distillery’s master blender to use its Bourbon stocks to maintain the consistent “house style” of the Bourbon.
- **Small batch** - There are small quantities of distinctive Bourbon, often with extended aging. The many thousands of barrels in an aging warehouse develop differently according to their location in the warehouse. In tasting the whiskeys in each barrel to assess their development, master blenders may identify those barrels with particularly distinctive quality and flavor for use in a special, small batch blend
- **Single barrel** - On occasion, the character and quality of a single barrel is so high as to warrant bottling and labeling separately

WHISKEY CORNER

BULLEIT	50
MARSHALL'S BOURBON	50
JIM BEAM	50
FOUR ROSES YELLOW LABEL	50
MAKE'RS MARK	55
WILD TURKEY 101	55
ELIJAH CRAIG 12 YEARS	55
WOODFORD RESERVE	65

WHISKEY - TENNESSEE

Although similar to Bourbon in ingredients and production process, Tennessee whiskey is its own category, with a distinctly mellower flavor owing to a special filtration process.

Tennessee whiskey contains between 51% and 79% corn, with the balance being natural grain spirits. Tennessee whiskey's production process is the same as Bourbon's through distillation, but then the whiskey is charcoal filtered as follows:

The whiskey is placed in leaching vats and allowed to seep slowly through many layers of Tennessee hardwood maple charcoal. This slow process mellows, softens, and purifies the whiskey.

JACK DANIEL'S	55
JACK DANIEL'S GENTLEMAN JACK	55
JACK DANIEL'S SINGLE BARREL	60
JACK DANIEL'S HONEY	60

WHISKEY - IRISH

Irish whiskey may have been the original malt whiskey. Some historical accounts suggest the distillations from fermented mashes of malted barley in Ireland pre-date their emergence in Scotland. Paradoxically though, Irish whiskey has followed a reverse path to that of Scotch: while the Scots very successfully turned their attention to name-brand blends as the spirits business globalized over the last century, the Irish until 1953 stuck to unblended malts, whose small production and higher price couldn't compete.

Irish whiskeys are distilled from malted and unmalted barley, as well as other grains. Are also triple-distilled in pot stills.Irish whiskey must be cask-aged for a minimum of three years.

JOHN JAMESON	50
BUSHMILLS BLACK BUSH	55
TEELING SMALL BATCH	55
TULLAMORE DEW	55
JAMESON BLACK BARREL	65

WHISKEY - SCOTCH

Scotch whisky dates from at least the 15th century, originating with the monks who developed and refined the skill of distilling and whisky production, as they had brewing and winemaking in other parts of Europe. As the skill passed through families and generations, the distinctions of local water and peat, oak barrel aging, and careful blending, coalesced to define the distinctive Scotch whisky style. There are two basic types of Scotch:

- **Blended** - Is produced by blending grain whiskeys and single malt whiskeys .
- **Single Malt** - Is a whisky of 100% malted barley produced at a single distillery.

Single malt whiskeys are classified according to their region of origin: Lowlands, Highlands Campbelthown, and the Islands. Among Scotch whisky connoisseurs, there is much dispute as to exactly how many whisky producing regions there are in Scotland. Listed are the 4 regions that are the most universally accepted as classic whisky producing regions.

- **Lowlands** - Whiskeys from this region are said to be lighter in body and color.
- **Highlands** - Highland malts are generally thought to be bigger and more “brownny” than those of the Lowlands.
- **Campbeltown** - This is known for a “salty sweetness” in its whisky.
- **Islands** -The influence of the sea is extremely evident here and the whiskeys tend to be very rich, iodine-scented, peaty, and smoky.

WHISKEY CORNER

BLENDDED

WHYTE & MACKAY 13 YEARS	50
J&B RARE	50
DEWARS 12 YEARS	55
JW RED LABEL	55
THE FAMOUS GROUSE	50
CHIVAS REGAL 12 YEARS	60
JW BLACK LABEL	55
JW RED LABEL	55
MONKEY SHOULDER	55
CHIVAS EXTRA	60
PASSPORT	45
*DIMPLE 15 YEAR OLD	970
*J.W. GOLD LABEL RESERVE	2,990
*J.W BLUE LABEL	6,370
*CHIVAS REGAL 18 YEARS	2,590
*CHIVAS REGAL 25 YEARS	7,930
*ROYAL SALUTE 21 YEARS	7,280
*CHIVAS ULTIS	10,270
*ROYAL SALUTE 38 YEARS STONE OF DESTINY	19,110

SINGLE MALT

GLENLIVET 12 YEARS	70
SINGLETON SUNRAY 12 YEARS	55
GLENFIDDICH 12 YEARS	70
GLENMORANGIE ORIGINAL 10 YEARS	70
*GLENLIVET 15 YEARS	1,500
*ABERLOUR 12 YEAR	1,610
*ARBEG 10 YEARS	1,700
*GLENKINCHIE 12 YEARS	1,790
*LAPHROAIG 10 YEARS	1,730
*TALISKER MALT 10 YEARS	1,950
*DALMORE 12 YEARS	2,400
*LAGAVULIN 16 YEAR	4,680
*BOWMORE 12 YEARS	2,400
*BOWMORE 25 YEARS	20,150
*MACALLAN 12 YEARS	1,890
*MACALLAN 10 YEARS	2,900
*MACALLAN 18 YEARS	7,910
*MACALLAN OSCURO	32,030
*BALVENIE 12 YEARS	2,100
*BALVENIE 14 YEARS	3,240
*BALVENIE 21 YEARS	14,300
*GLENFIDDICH 15 YEARS	1,500
*GLENFIDDICH GRAND RESERVA 21 YEARS	9,180
*GLENFIDDICH GRAND CRU 23 YEARS	18,040
*GLENFIDDICH GRAND COURONNE 26 YEARS	42,540

WHISKEY CORNER

WHISKEY - JAPANESE

The production of Japanese whisky began as a conscious effort to recreate the style of Scotch whisky. Pioneers like Taketsuru carefully studied the process of making Scotch whisky, and went to great lengths in an attempt to recreate that process in Japan.

The location of Yoichi in Hokkaido was chosen particularly for its terrain and climate, which were in many ways reminiscent of Scotland.

By 2024, products labeled as “Japanese whisky” will conform to new regulations. Japanese whisky must be fermented, distilled, and aged, and bottled in Japan, use some portion of malted grain in its mash, and use water sourced from Japan.

TENJAKU	60
AKASHI	65
*SANTORY TOKI	1,720
*THE CHITA	3,220
*HIBIKI HARMONY	4,550
*YAMAZAKI 12 YEARS	8,580

COGNAC

Cognac by the law must be distilled from grapes grown and fermented in the designated Cognac region in southwestern France, near Bordeaux. The region is dived into sub-districts according to the proportion of chalkiness in the soil - the greater the chalkiness, the finer the base wine for Cognac. The sub-districts are:

Grande Champagne	Borderies	Bons Bois
Petite Champagne	Fins Bois	Bois Ordinares

All Cognac is aged in French oak barrels from the Troncais or Limousin forests. These barrels are fine-grained, allowing the brandy to be aged for long periods of time, to achieve its subtle oakiness, smoothness, complexity of scent, and deep amber color. After aging, the Cognac is judged to an age and taste standard, called the Marque, and identified on the label as:

TYPE OF COGNAC	AGING
VS (Very Special) or VO (Very Old)	Aged a minimum of 2.5 years
VSOP (Very Special Old Pale) or Reserve	Aged a minimum of 4 years
Napoleon of XO (Extra Old)	Aged a minimum of 5.5 years
BEEHIVE VSOP	40
ST. REMY NAPOLEON	50
HENNESSY VS	55
COURVOISIER VS	55
CAMUS VSOP	65
METAXA 5 YEARS	55
* MARTELL VSOP	1,640
*MARTELL XO	6,500
*COURVOISIER XO	5,200
*REMY MARTIN XO	5,200
*HENNESSY VSOP	1,790
*HENNESSY XO	6,500
*HENNESSY PARADIS	52,000

JUICES

ORANGE	35
PINEAPPLE	35
PEACH	35
MANGO	35
APPLE	35
TOMATO	35
CRANBERRY	35

SOFT DRINKS

COCA COLA - REGULAR	35
COCA COLA - LIGHT	35
COCA GOLA - ZERO	35
SPRITE	35
FANTA	35
GINGER ALE	35
SODA WATER	35
TONIC WATER	35
DUBAI ENERGY	60
BAVARIAN NON-ALCOHOLIC BEER	35
*RED BULL	70
*RED BULL SUGAR FREE	70

COFFEE SELECTIONS

AMERICANO	40
CAFFÈ LATTE	40
CAPPUCCINO	55
ESPRESSO	40
DOUBLE ESPRESSO	40
RISTRETTO	40
DOPPIO	45
MACCHIATO	40
FREDDO	40
LUNGO	45
FLAT WHITE	40
HOT CHOCOLATE	45

COFFEE WITH ALCOHOL

IRISH COFFEE	75
SPANISH COFFEE	75
CAFÉ ROYAL	75
CAFÉ CARIBBEAN	75
ITALIAN COFFEE	75
GERMAN COFFEE	75

ICED

CARAMEL	45
VANILLA	45
CHOCOLATE	45
TOFFEENUT	45
SALTED CARAMEL	45
MOCHA	40
AMERICANO	40
LATTE	40

SPECIAL

TURKISH COFFEE	40
SPANISH LATTE	40
CHAI TEA LATTE	45
COLD BREW	40

EXCLUSIVE EXPERIENCE

*V60	75
*SIPHON	75
*BELGIUM SIPHON	80

TEA SELECTIONS

FRESH LOOSE LEAF TEA

CHAMOMILE	60
EARL GREY	60
LEMONGRASS HERBAL	60
MANDARIN JASMINE	60
SENCHA GREEN	60
CARCADET NUIT	60
PEPPER MINT	60
MENTHE	60
ENGLISH BREAKFAST TEA	60

TRADITIONAL TEA

TURKISH TEA	40
MOROCCAN TEA	60
CHINESE TEA	60
MATCHA TEA	60

ICED TEA AND TEA MOCKTAILS

ICED TEA	50
LEMON/ PEACH/ BERRIES	
FLOWER & SPICE	50
CINNAMON TEA/ ELDER FLOWER/ VANILLA SYRUP & CREAM	
HONEY DEW	50
BLACK TEA/ MINT LEAVES/ HONEY/ LIME JUICE	

WATER SELECTIONS

		STILL		SPARKLING	
		SMALL	LARGE	SMALL	LARGE
*ZAGORI	GREECE		50		50
*SIRMA	TURKEY	35	55	35	55
*VOSS	NORWAY	50	65	55	70
*VEEN	FINLAND	50		50	
*ANTIPODES	NEW ZEALAND	60	75		75
*DOLOMIA	ITALY	40	60	50	60
*EVIAN	FRANCE	35	40	40	50
*PERRIER	FRANCE			40	50
*FIJI	FIJI ISLAND	50	75		
*EIRA	NORWAY	40	55	40	60