

LOBBY BAR

BEVERAGE MENU

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SIGNATURE MIXOLOGY CORNER

AED 59

THE WALK

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

HONEY & HONEY

Jägermeister, Hennessy, Lemon Juice, Honey, Simple Syrup

PEARS OF JOY

Bourbon, Vanilla Syrup, Fresh Peach Juice, Home-Made Sweet & Sour

DOWNHILL RACER

Dark Rum, Amaretto, Pineapple Juice, Simple Syrup

LOVE POTION

Absolut Vodka, Malibu, Strawberry, Lemon Juice

HEDONIST

Captain Morgan Dark, Absent, Fresh Banana, Parsley Juice

BIRD ON A WIRE

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

BLUSHING VIKING

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

PALOMA ‘at its Best’

Tequila, Lemon Juice, Agave Syrup, Grapefruit Juice

SUMMER VIBE

Rum, Watermelon Juice, Lime Juice, Elderflower Syrup, Basil

PASSION SIDECAR

Hennessy, Cointreau, Lime Juice, Passionfruit Puree, Simple Syrup

BLACKBERRY MARGARITA

Tequila, Cointreau, Agave Syrup, Lime Juice, Blackberry, Basil

NEW YORK SOUR

Woodford Reserve Bourbon, Red Wine, Simple Syrup, Lemon Juice

SUN-SET NEGRONI

Gordon Gin, Campari, Cynar, White Vermouth

ORIENTAL

Makers Mark Bourbon, martini Rosso, Aperol, Suze

NON ALCOHOLIC COCKTAILS

AED 42

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	GLASS	BOTTLE
The Riddle, Brut Reserve, Hardy’s, Australia	30	150
Da Luca, Brut Rose, Italy	32	155
Le Dolci Colline Brut, Prosecco, Italy	35	175
WHITE WINE	GLASS	BOTTLE
Sauvignon Blanc, Table Mountain, South Africa	30	145
Chardonnay, Table Mountain, South Africa	30	145
Chardonnay, The Riddle, Hardy’s, Australia	30	145
Sauvignon Blanc, Anekena, Chile	30	145
RED WINE	GLASS	BOTTLE
Merlot, Table Mountain, South Africa	30	145
Cabernet Sauvignon, Table Mountain, South Africa	30	145
Cabernet & Merlot, The Riddle, Hardy’s, Australia	30	145
Cabernet Sauvignon, Anakena, Chile	30	145
ROSÉ WINE	GLASS	BOTTLE
Vistane, Chile	30	145
Syrah, Vito, Italy	30	145
Trapiche, Argentina	30	145

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

PRE-DINNER

AED 59

AMERICANO
First served in 1860s in Gaspare 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. Chruchill 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 wholly made up of gin or vodka, so your choice of brand is vital to the proceeding.

Martini Variants

Dirty	Made with a dash of olive brine
Dickens	Without an olive or a twist
Gibson	With two cocktail onions
Bredford	Shaken with orange bitters
Franklin	Served with two olives
Wet	Heavy on vermouth

Kindly choose your favourite spirit

GIN MARTINI			AED	VODKA MARTINI			AED
Beefeater 24	London		44	Russian Standard	Russia		37
Bombay Sapphire	London		37	Belvedere	Poland		47
Gordon’s Pink	London		41	Smirnoff	Russia		37
Tanquary Classic	London		41	Absolut	Sweden		37
Hendricks	Scotland		46	Grey Goose	France		49

Add your Vermouth

Martini extra dry	Italy
Cinzano dry	Italy

BUBBLY COCKTAIL

CHAMPAGNE CLASSIC

One of the oldest cocktails, dating back to at least the mid-1800s, it consists of a sugar cube douched 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	35
DA LUCA, BRUT ROSE, ITALY	37
LE DOLCI COLLINE BRUT PROSECCO, ITALY	40

“I only drink champagne on two occasions,
when I am in love and when I am 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 subtlety 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	43
STELLA ARTOIS	Belgium	46
HEINEKEN	Holland	42
CARLSBERG	Denmark	42
BECK'S	Germany	42
SINGHA	Thailand	41
TIGER	Singapore	41
SAN MIGUEL	Philippines	41
CORONA	Mexico	45
BUDWEISER	America	43

LIQUEURS

AMARETTO DI SARONNO	39
AVERNA	39
AMARULA	39
BAILEYS	39
DRAMBUIE	39
FRANGELICO	39
ARCHERS	39
KAHLUA	39
MIDORI	39
JÄGERMEISTER	39
GALLIANO	39
SAMBUCA VACCARI	39
SOUTHERN COMFORT	39
COINTREAU	39
TIA MARIA	39
BENEDICTINE	39
GRAND MARNIER	39
CHERRY HEERING	39
CHAMBORD	39

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	41
CAMPARI	Italy	41
CINZANO	Italy	37
MARTINI	Italy	38
EXTRA DRY		
BIANCO		
ROSSO		
FERNET BRANCA	Italy	41
PIMM'S N.1	England	41

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 CLASSIC	Russia	37
RUSSIAN STANDARD	Russia	37
SKYY	USA	41
ABSOLUT	Sweden	37
KETEL ONE	Netherlands	42
BE LVE DE RE	Poland	47
GREY GOOSE	France	
CLASSIC		49
* WATERMELON & BASIL		54
* WHITE PEACH & ROSEMARY		54
* STRAWBERRY & LEMONGRASS		54
* ULTIMAT	Poland	67
* U' LAVKA	Poland	69
* ST OLICHNAYA ELIT	Russia	73
* ROBERTO CAVALLI	Italy	89

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	England	37
GORDON’S CLASSIC	England	37
GORDON’S PINK	England	41
BEEFEATER 24	England	44
HENDRICK'S	Scotland	46
TANQUERAY	England	
CLASSIC		41
FLOR DE SEVILLA ORANGE		42
MALACCA PEPPERCORN , ROSE		42
, CLOVE		
RANGPUR LIMES		42
* Nº TEN		63
*PORTOBELLO ROAD No . 171	England	51
*RUTTE DRY	Netherland	51
*GIN MARE	Spain	52
*MALFY	Italy	52
*TERRES DE MISTRAL	France	56
*RUTTE CELERY	Netherland	59
*DRUM SHANBO GUNPOWDER	Ireland	60
*RUTTE OLD SIMON	Netherland	61
*NO .3 LONDOND DRY	England	61
*HE NDRICK’S ORBIUM	Scotland	62
*BROOKLYN	USA	69

TEQUILA

The tequila tradition began with Mexico’s Ahtec 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 lily 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.

EL JIMADOR BLANCO	37
EL JIMADOR REPOSADO	37
JOSE CUERVO ESPECIAL SILVER	37
JOSE CUERVO ESPECIAL GOLD	37
SIERRA SILVER	39
SIERRA GOLD	39
CAMINO BLANCO	37
CAMINO GOLD	37
OLMECO BLANCO	39
OLMECO GOLD	39
TENAMPA BLANCO	39
TENAMPA REPOSADO	39
*PATRON REPOSADO	59
*PATRON ANEJO	69
*HERRADURA ULTRA ANEJO	79
*DON JULIO 1942	259
*CLASE AZUL PLATA	289
*PATRON PLATINUM	299
*DON JULIO REAL	619
*CLASE AZUL ANEJO	1190

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.

CABANA WHITE	Cuba	37
CABANA DARK	Cuba	37
ANGOSTURA RESERVA	Trinidad & Tobago	37
CAPTAIN MORGAN BLACK	Jamaica	37
MALIBU	Barbados	37
MOUNT GAY	Barbados	37
BACARDI BLACK	Puerto Rico	37
BACARDI SUPERIOR	Puerto Rico	37
BACARDI ORO GOLD	Puerto Rico	39
HAVANA CLUB 3 ANOS	Cuba	41
HAVANA CLUB 7 ANOS	Cuba	42

ARMAGNAC & CALVADOS

MARQUIS DE PUYSEGUR VS – ARMAGNAC	52
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Armagnac is distilled from wine made predominantly from the local white grapes Ugni Blanc, Picpoul, Colombard and Blanquette.

CANDANTE XO – CALVADOS	49
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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 pomace, the remains from the wine making process (including the skins, seeds and stalks).

ALEXANDER BIANCA CRU	42
MOSCATO DI NONINO	44

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

BULLEIT	39
MARSHALL’S BOURBON	39
JIM BEAM	39
FOUR ROSES YELLOW LABEL	39
MAKERS MARK	42
WILD TURKEY 101	43
ELIJAH CRAIG 12 YEARS	42
WOODFORD RESERVE	45

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	42
JACK DANIEL’S GENTLEMAN JACK	47
JACK DANIEL’S SINGLE BARREL	49
JACK DANIEL’S HONEY	45

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	39
BUSHMILLS BLACK BUSH	42
TEELING SMALL BATCH	44
TULLAMORE DEW	41
JAMESON BLACK BARREL	49

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 “browny” 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.

BLENDED

J&B RARE	39
WHYTE & MACKAY 13 YEARS	39
FAMOUS GROUSE	39
GRANT’S FAMILY RESERVE	39
BALLANTINES	39
JHONNIE WALKER BLACK LABEL	42
MONKEY SHOULDER	42
CHIVAS REGAL 12 YEARS	46
CHIVAS REGAL EXTRA	47
DEWARDS 12 YEARS	46
*DIMPLE DELUXE 15 YEARS	64
*CHIVAS REGAL 18 YEARS	81

SINGLE MALT

SINGLE SUNRAY	42
GLENLIVET 12 YEARS	52
GLENFIDDICH 12 YEARS	51
*ABERLOUR 12 YEARS	57
*BOWMORE 12 YEARS	57
*GLENKINCHIE 12 YEARS	59
*GLENLIVET 15 YEARS	59
*ARDBERG 10 YEARS	61
*GLENFIDDICH 15 YEARS	64
*LAPHROAIG 10 YEARS	65
*TAKISKER 10 YEARS	67
*DALMORE 12 YEARS	89
*MACALLAN FINE OAK 12 YEARS	95
*LAGAVULIN 16 YEARS	95
*BALVENIE 17 YEARS	299
*BALVENIE 21 YEARS	349

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 Hokkaidō 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	45
AKASHI	49
*SANTORY TOKI	69
*THE CHITA	117
*HIBIKI HARMONY	119
*YAMAZAKI 12 YEARS	199

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 ½ years
VSOP (Very Special Old Pale) or Reserve	Aged a minimum of 4 years
Napoleon or XO (Extra Old)	Aged a minimum of 5 ½ years
BEEHIVE VSOP	46
COURVOISIER VS	49
METAXA 5 YO	52
CAMUS VSOP	53
HENNESSY VSOP	55
MARTELL VS	69
*COURVOISIER XO	169
*REMY MARTIN XO	219
*HENNESSY XO	219
*MARTELL XO	229

'H₂O' WATER MENU

	STILL		SPA RKLING	
	SMALL	LARGE	SMALL	LARGE
*VEEN – FINLAND	47	57	47	57
*ANTIPODES – NEW ZEALAND	46	56	48	58
*VOSS – NORWAY	38	51	44	54
*EIRA – NORWAY		44		46
*DOLOMIA – ITALY	36	46	38	48
*MON VISO – ITALY		38		40
*EVIAN – FRANCE	28	48		
*PERRIER – FRANCE			29	39
*FIJI – FIJI ISLAND	38	58		
*ZAGORI – GREECE		37		39
*SIRMA – TURKEY		42		44

JUICES

ORANGE	26
PINEAPPLE	26
PEACH	26
MANGO	26
CRANBERRY	26

SOFT DRINKS

COCA COLA – REGULAR	26
COCA COLA – LIGHT	26
COCA COLA – ZERO	26
SPRITE	26
SPRITE LIGHT	26
FANTA	26
GINGERALE	26
SODA WATER	26
TONIC WATER	28
ENERGY DRINKS	
DUBAI	45
DUBAI SUGAR FREE	45
*RED BULL	55
*RED BULL SUGAR FREE	55

COFFEE SELECTIONS

AMERICAN O	30
CAFF È LATTE	32
CAPPUCCINO	32
ESPRESSO	30
RISTRETTO	30
DOPPIO	34
MACCHIATO	30
FREDDO	32
LUNGO	34
FLAT WHITE	30

COFFEE WITH ALCOHOL

IRISH COFFEE	59
SPANISH COFFEE	59
CAFÉ ROYAL	59
CAFÉ CARIBBEAN	59
ITALIAN COFFEE	59
GERMAN COFFEE	59
EXCLUSIVE EXPERIENCE	
*V60	55
*SIPHON	55
*BELGIUM SIPHON	60

SPECIAL

TURKISH COFFEE	32
SPANISH LATTE	32
CHAI TEA LATTE	34
COLD BREW	30

FLAVOURED

CARAMEL	34
VANILLA	34
CHOCOLATE	34
TOFFEE NUT	34

ICED

CARAMEL	34
VANILLA	34
CHOCOLATE	34
TOFFEE NUT	34
SALTED CARAMEL	34
MOCHA	32
AMERICAN O	32
LATTE	32

TEA SELECTIONS

FRESH LOOSE LEAF TEAS	45
CHAMOMILE	45
EARL GREY	45
LEMONGRASS HERBAL	45
MANDARIN JASMINE	45
SENCHA GREEN	45
CHAMOMILE	45
CARCADET NUT	45
PEPPERMINT	45
MENTHE	45
ENGLISH BREAKFAST	45

TRADITIONAL TEAS

TURKISH TEA	30
MOROCCAN TEA	45
CHINESE TEA	45
MATCHA TEA	45

ICED TEAS & TEA MOCKTAILS 39

ICED TEA	LEMON OR PEACH OR BERRIES
FLOWER & SPICE	CINNAMON TEA, ELDERFLOWER & VANILLA SYRUP, CREAM
HONEY DEW	BLACK TEA, MINT LEAVES, HONEY, LIME JUICE