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# LOBBY BAR

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## 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

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| 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

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### 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

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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 19<sup>th</sup> 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 wholly made up of gin or vodka, so your choice of brand is vital to the proceeding.

### **Martini Variants**

|                 |                                 |
|-----------------|---------------------------------|
| <b>Dirty</b>    | Made with a dash of olive brine |
| <b>Dickens</b>  | Without an olive or a twist     |
| <b>Gibson</b>   | With two cocktail onions        |
| <b>Bredford</b> | Shaken with orange bitters      |
| <b>Franklin</b> | Served with two olives          |
| <b>Wet</b>      | 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  |
| Tanqueray 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

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### **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 | 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

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|                     |    |
|---------------------|----|
| 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 |
| CHEERRY HEERING     | 39 |
| CHAMBORD            | 39 |

## APÉRITIF & VERMOUTH

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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

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Believed to have originated either Poland or Russia, the birth of vodka has been estimated around the beginning of the 12<sup>th</sup> century. Made for medical purpose it was not until the middle 14<sup>th</sup> 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 DERE               | 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

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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 |
| * N° 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 |
| * HENDRICK'S ORBIUM       | Scotland   | 62 |
| * BROOKLYN                | USA        | 69 |

# TEQUILA

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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 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

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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

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|                                   |    |
|-----------------------------------|----|
| MARQUIS DE PUYSEGUR VS – ARMAGNAC | 52 |
|-----------------------------------|----|

Armagnac is distilled from wine made predominantly from the local white grapes Ugni Blanc, Picpoul, Colombard and Blanquette.

|                        |    |
|------------------------|----|
| CANDANTE XO – CALVADOS | 49 |
|------------------------|----|

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

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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

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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 15<sup>th</sup> 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 divided 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:

|                         |                  |                        |
|-------------------------|------------------|------------------------|
| <b>Grande Champagne</b> | <b>Borderies</b> | <b>Bons Bois</b>       |
| <b>Petite Champagne</b> | <b>Fins Bois</b> | <b>Bois Ordinaires</b> |

All Cognac is aged in French oak barrels from the Tronçais 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                       |
|---|-----------------------------|
| <b>VS</b> (Very Special) or <b>VO</b> (Very Old)      | Aged a minimum of 2 ½ years |
| <b>VSOP</b> (Very Special Old Pale) or <b>Reserve</b> | Aged a minimum of 4 years   |
| <b>Napoleon</b> or <b>XO</b> (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 |

## 'H<sub>2</sub>O' WATER MENU

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|                          | STILL |       | SPARKLING |       |
|--------------------------|-------|-------|-----------|-------|
|                          | 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

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|           |    |
|-----------|----|
| ORANGE    | 26 |
| PINEAPPLE | 26 |
| PEACH     | 26 |
| MANGO     | 26 |
| CRANBERRY | 26 |

## SOFT DRINKS

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|                      |    |
|----------------------|----|
| 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 |
| <br>ENERGY DRINKS    |    |
| DUBAI                | 45 |
| DUBAI SUGAR FREE     | 45 |
| *RED BULL            | 55 |
| *RED BULL SUGAR FREE | 55 |

## COFFEE SELECTIONS

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|             |    |
|-------------|----|
| AMERICANO   | 30 |
| CAFFÈ 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 |
| <b>EXCLUSIVE EXPERIENCE</b> |    |
| *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 |
| AMERICANO      | 32 |
| LATTE          | 32 |

## TEA SELECTIONS

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### 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

|                           |   |    |
|---------------------------|---|----|
| <b>ICED TEA</b>           | LEMON OR PEACH OR BERRIES                         | 39 |
| <b>FLOWER &amp; SPICE</b> | CINNAMON TEA, ELDER FLOWER & VANILLA SYRUP, CREAM |    |
| <b>HONEY DEW</b>          | BLACK TEA, MINT LEAVES, HONEY, LIME JUICE         |    |