

## SOUPS

<b>MOROCCAN HARIRA</b>	<b>35</b>
Lamb, lentils, Moroccan spices, tomatoes, vegetables, vermicelli	
<b>SHORBET AL ADAS</b>	<b>D GF 30</b>
Red lentils, Lebanese spices	

## COLD MEZZE

<b>BABA GHANOJJ</b>	<b>GF VG 26</b>
Smoked eggplant, lemon	
<b>HUMMUS</b>	<b>GF VG 27</b>
Chickpea purée, tahini	
<b>HUMMUS BEIRUTI</b>	<b>GF S VG 28</b>
Chickpea purée tahini, cumin, garlic, parsley, green chilli, pickles	
<b>MOUHAMARA</b>	<b>N S VG 27</b>
Mixed nuts, Arabic spices, chilli	
<b>MOUTABEL</b>	<b>D GF V 26</b>
Grilled eggplant, tahini, lemon	
<b>WARAK ENAB</b>	<b>GF VG 25</b>
Rice stuffed vine leaves, olive oil	
<b>EGGPLANT MOUSAKA</b>	<b>V 28</b>
Tomato, chickpeas, coriander	
<b>MIXED MEZZE</b>	<b>D N 85</b>
Selection of hot and cold mezze	

## HOT MEZZE

<b>CHEESE RAKAKAT</b>	<b>D V 25</b>
Fried Lebanese cheese pastry	
<b>CHICKEN WINGS TAHINI - New Zealand</b>	<b>D 30</b>
Grilled chicken wings, Arabic spices, tahini	
<b>FALAFEL</b>	<b>D GF VG 30</b>
Ground chickpeas, crushed beans, tahini	
<b>GRILLED HALLOUMI</b>	<b>D V 30</b>
Olive salsa	
<b>WAGYU HUMMUS - Australia</b>	<b>GF N 42</b>
Wagyu beef, hummus, sweet Arabic spices, pine nuts	
<b>KEBBEH LAMB - Australia</b>	<b>N 30</b>
Minced lamb stuffed burghul, pine nuts	
<b>SPINACH FATAYER</b>	<b>N V 28</b>
Fried sumac pastry, spinach, onion, pine nuts	
<b>CHICKEN LIVER</b>	<b>GF 30</b>
Pomegranate molasses	
<b>CAULIFLOWER TAHINI</b>	<b>D GF V 30</b>
Sumac, mixed pickles	
<b>QARDIS KOZBARYA - Australia</b>	<b>D SF 36</b>
Prawns, cherry tomatoes, coriander	

## SALADS

<b>FATTOUSH</b>	<b>V 32</b>
Vegetables, crispy bread, sumac, pomegranate molasses, olive oil	
<b>TABBOULEH</b>	<b>VG 28</b>
Parsley, burghul, onion, tomatoes, lemon	
<b>SYRIAN MOUNTAIN</b>	<b>GF VG 30</b>
Cucumber, onion, tomatoes, Romaine lettuce, radish, mint, parsley, lemon, olive oil	
<b>RUSTIC FANDITHA</b>	<b>GF 35</b>
Cucumber, cherry tomatoes, avocado, beef pastrami	

## SAJ

*Traditional Arabic thin bread cooked on a hot plate*

<b>CHICKEN SHAWARMA - New Zealand</b>	<b>D 42</b>
Chicken, pickles, tomatoes, garlic sauce	
<b>LABNEH</b>	<b>D V 24</b>
Cucumber, yoghurt, mint, tomatoes, olives, zatar	
<b>MIXED CHEESE</b>	<b>D V 23</b>
Halloumi, Akawi cheese, tomatoes	
<b>WAGYU SHAWARMA - Australia</b>	<b>D 52</b>
Wagyu beef, tahini, tomatoes, onions, pickles	

## MOROCCAN TAJINES

*Served with couscous royale*

<b>CHICKEN - New Zealand</b>	<b>D GF 70</b>
Chicken thigh, dried apricot, Moroccan spices, preserved lemon, green olives	
<b>LAMB - Australia</b>	<b>D GF 82</b>
Lamb leg, prunes, Moroccan spices, vegetables	
<b>BEEF RIBS - Australia</b>	<b>D GF 88</b>
Beef ribs, prunes, Moroccan spices, vegetables	
<b>SEAFOOD</b>	<b>D F GF SF 85</b>
Mixed seafood, dried apricots, Moroccan spices	
<b>VEGETABLE</b>	<b>D GF VG 55</b>
Mixed vegetables, dried apricots, Moroccan spices	
<b>OKRA TAJINE</b>	<b>D GF VG 55</b>
Okra, tomato, dried lime, Arabic spices	

## FROM THE GRILL

*Served with salad, grilled tomatoes, garlic sauce (E)*

## MEAT

<b>IRANIAN JOJO KEBAB - New Zealand</b>	<b>D 80</b>
Chicken thigh, saffron rice, cucumber yoghurt	
<b>KOFTA HALABI - Australia</b>	<b>D GF 62</b>
Minced lamb, onion, parsley, Arabic spices	
<b>MIXED GRILL</b>	<b>D GF 96</b>
Lamb kofta, lamb chop, shish taouk, shish kebab	
<b>RYASH LAHAM - Australia</b>	<b>D GF 72</b>
Lamb chops, Arabic spices	
<b>SHISH TAOUK - New Zealand</b>	<b>D GF 60</b>
Chicken breast, Arabic spices	
<b>BEEF KEBAB BEL LABAN - Australia</b>	<b>D 72</b>
Yoghurt sauce, onion, tomatoes, mint, vermicelli rice	
<b>WAGYU KEBAB - Australia</b>	<b>D GF 96</b>
Wagyu beef, Arabic spices	

## SEAFOOD



<b>TUNA CHARMOULA</b>	<b>F GF 52</b>
Yellowfin tuna, Arabic spices, chermoula, mixed green salad	
<b>ROBIAN MASHWI - Australia</b>	<b>D GF S SF 66</b>
Shrimps, Arabic spices, coriander, lemon, spicy garlic sauce	
<b>LOBSTER MASHWI</b>	<b>D GF SF 142</b>
Marinated Maldivian lobster, garlic sauce	
<b>FANDITHA SEAFOOD PLATTER</b>	<b>D F GF 160</b>
<i>Served with grilled vegetables, chermoula sauce and garlic sauce</i>	
Arabic spiced calamari, Maldivian lobster, prawns, scallops, tuna, reef fish	
<b>FANDITHA SIGNATURE FISH</b>	<b>D F GF S 58</b>
Garlic marinated reef fish, pomegranate molasses, potato harra	

## SIDES

COUSCOUS (V G), GRILLED VEGETABLES (VG), SAFFRON RICE (D V), VERMICELLI RICE (D V G)	<b>10</b>
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## DESSERTS

<b>HALVA PISTACHIO KUNafa</b>	<b>D E N 24</b>
Baked kunafa, cardamom sugar syrup, halva cream, pistachios, pistachio ice cream	
<b>WALNUT BAKLAVA</b>	<b>D E 24</b>
Honey-glazed phyllo pastry filled with walnuts and cinnamon, vanilla ice cream	
<b>DATE CRÈME BRÛLÉE</b>	<b>D E N 23</b>
Baked date custard, mixed dried fruit and nuts, caramelised sugar crust	
<b>SAFFRON MUHALABIA CHEESECAKE</b>	<b>D E 24</b>
Vanilla crumble, saffron sauce	
<b>PISTACHIO &amp; RASPBERRY MOUSSE CAKE</b>	<b>D E N 24</b>
Pistachio mousse, raspberry jelly, vanilla sable biscuit, raspberry sorbet	
<b>COCONUT &amp; MANGO CAKE</b>	<b>GF VG 23</b>
Coconut mousse, mango jelly and coulis	
<b>UM ALI</b>	<b>D E N 23</b>
Baked puff pastry, pistachios, raisins, vanilla ice cream	
<b>FRUIT PLATTER</b>	<b>GF VG 23</b>
Selection of seasonal tropical fruit	
<b>ICE CREAM &amp; SORBET</b>	
<b>HOMEMADE ICE CREAM</b>	<b>D 6</b>
Baklava (N), caramel & nuts (N), chocolate, pistachio (N), strawberry & rose water, vanilla	<i>per scoop</i>
<b>HOMEMADE SORBET</b>	<b>GF VG 6</b>
Coconut, lemon, mango, passion fruit, raspberry	<i>per scoop</i>

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK  
S - SPICY | SF - SEAFOOD | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

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## salads & soups

- CRUDITÉS D GF SS V** 16  
*Broccoli, carrot, cucumber, hummus and labneh dip*
- CORN & COB SALAD E GF** 18  
*Chicken breast, corn, cucumber, cherry tomatoes, romaine lettuce, boiled egg*
- CHICKEN & NOODLE SOUP E G** 19  
*Chicken breast, noodles, carrot, broccoli*
- CAULIFLOWER & CHEDDAR SOUP D GF** 19  
*Cauliflower, cream, cheddar*

## tajines & pasta

- CHICKEN TAJINE G** 29  
*Served with couscous*
- BEEF TAJINE G** 32  
*Served with couscous*
- PENNE OR SPAGHETTI G** 18  
*With a choice of sauce: tomato, bolognese D or cream D*

## burgers & wraps

- CHEESEBURGER D E G** 22  
*Beef patty, lettuce, tomato, mayonnaise, cheddar*
- CHICKEN & CHEESE ROLL D G** 22  
*Chicken breast, tortilla wrap, avocado, cheese*
- HALLOUMI WRAP V D G** 18  
*Tortilla bread, Halloumi cheese, tomato, Romaine lettuce*
- FALAFEL SANDWICH WRAP SS V G** 18  
*Fried falafel, Romaine lettuce, tomato, tahini sauce*

*Burgers and wraps are served with a seasonal salad VG and French fries V*



**D - DAIRY | E - EGG | F - FISH & SHELLFISH | G - GLUTEN | GF - GLUTEN FREE  
 N - NUT | P - PORK | S - SOY | SS - SESAME | VG - VEGAN | V - VEGETARIAN  
 ☺ - LOCALLY SOURCED**

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## meat

- BEEF TENDERLOIN D GF** 32
- SHISH TAWOOK D** 24
- CHICKEN BREAST D GF** 24
- CHICKEN NUGGETS E G** 18

## fish

- CRUMBED FISH E F G ☺** 22
- SALMON STEAK D F G** 26
- GRILLED FISH FILLET F GF ☺** 24

*All meat and fish dishes are served with seasonal salad and your choice of French fries V, mashed potatoes D V or steamed vegetables VG*

## blends

*Complimentary for kids 0-3 years old. Please select your favourite items from each section below.*

**VEGETABLES GF VG**  
*Broccoli, carrot, cauliflower, pumpkin*

**CARBS V**  
*Pasta, rice, potatoes*

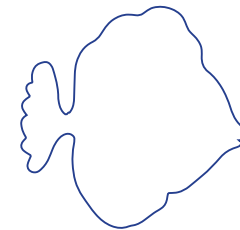
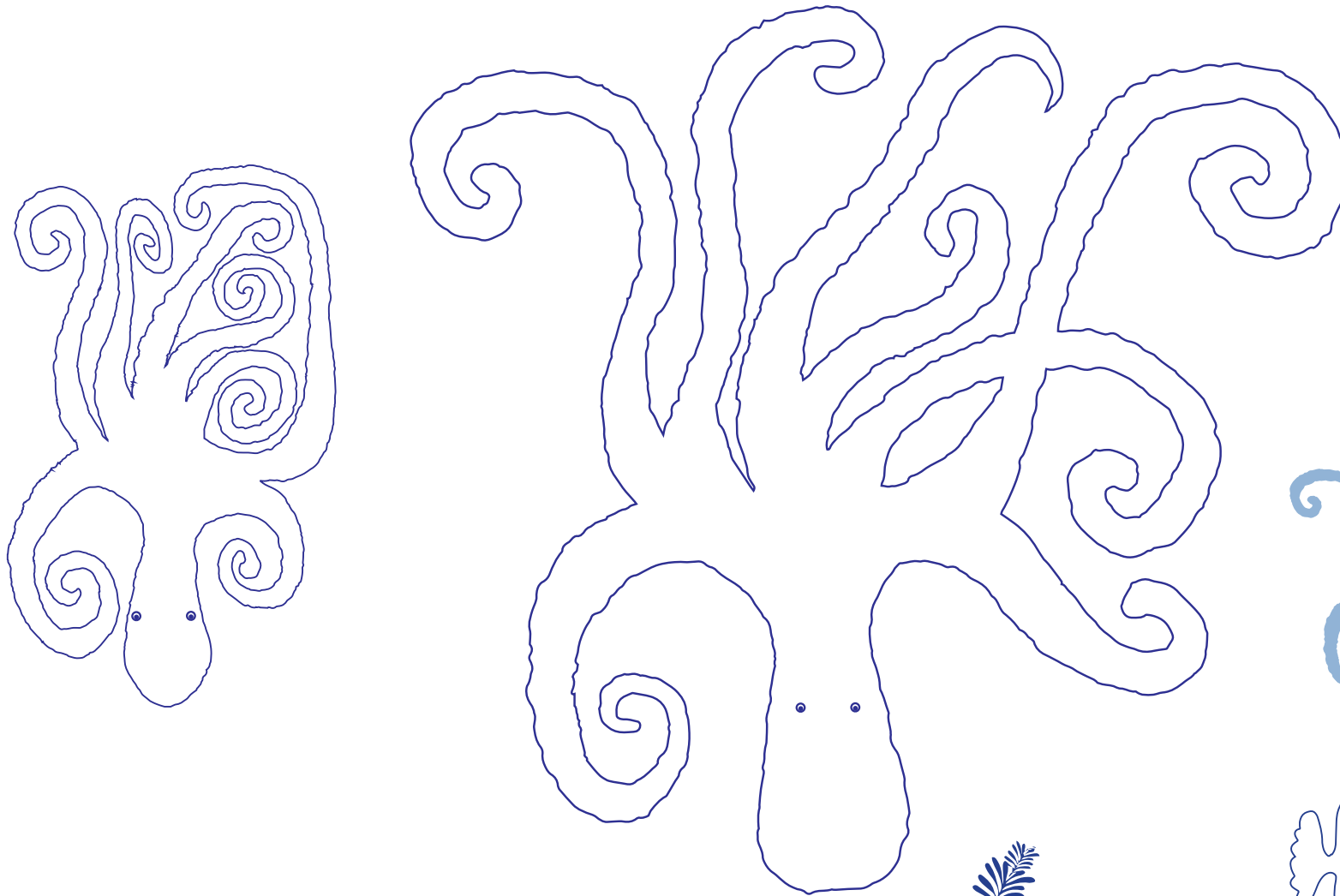
**PROTEINS GF**  
*Beef, chicken or fish F G*

## desserts

- SEMOLINA PUDDING D V** 19
- PISTACHIO KUNAFI WITH CHOCOLATE D N V** 18
- CHOCOLATE BEAR & NUTELLA D E G N** 18
- STRAWBERRY SWAN D E G** 19  
*Choux bun, strawberry compote, vanilla cheese cream*
- SEASONAL TROPICAL FRUIT SALAD GF VG** 16
- ICE CREAM D GF** 6  
*Choice of: Chocolate N, strawberry or vanilla*  
*per scoop*

colour in the octopuss in your favourite octopuss colours

octopuss love seaweed.. can you draw some more?



think of a fun name for each octopuss

can you spot the odd one out?





FANDITHA

## TIMELESS CLASSICS

*Traditional classic cocktails to be enjoyed at any time of the day*

<b>Mojito</b>	26
Cuban white rum pressed with lime, mint and demerara sugar, finished off with a splash of Perrier	
<b>Margarita</b>	26
Reposado tequila sourced with fresh lime and sweetened with French orange liqueur finished with a classic salt rim.	
<b>Piña Colada</b>	26
Ramon Marerro's Puerto Rican Blend of rums, fresh pineapple and coconut cream	
<b>Mai Tai</b>	26
Victor Bergeron's famous blend of aged rum, French orange liqueur and fresh lime sweetened with fresh pineapple and orgeat	
<b>Caipirinha</b>	26
Cachaca pressed with fresh lime and demerara sugar, topped with crushed ice	
<b>Cuba Libre</b>	26
Cuban white rum with pressed lime pieces and Coca Cola, served with 'Por Cuba Libre'	

## FANDITHA MAGIC

<b>Mangito</b>	26
White rum, Moroccan mint tea syrup, lime juice, finished with mango foam	
<b>Rosie</b>	26
Rose infused vodka, pomegranate and elderflower mix, lime juice, sugar syrup	
<b>Grapelicious</b>	26
Strawberry infused rose wine, lemon juice, saffron syrup, topped with soda	
<b>Spiced Sour</b>	26
Chili infused gin, lemon juice, mango syrup, fee foam	
<b>Berry Fizz</b>	26
Gin, sweet Vermouth, rose and strawberry sorbet, fee foam, topped with soda	
<b>Nutty Margarita</b> <span style="color: red;">N</span>	26
Tequila, pistachio infused orgeat, lime juice, rose water	

## ZERO COCKTAILS

<b>Sangria Zero</b>	16
Dry London spirit, Mirin sake, strawberries, sparkling water	
<b>No-Mary</b>	16
Fresh tomato juice clarified, togarashi, soy sauce	
<b>Garden Green Zero</b>	16
Fresh pineapple juice, honey, citric acid, coriander, basil	

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*Fanditha, meaning 'magic' in the local language, Dhivehi, was the name given by the Sultan of the Maldives to his beloved and only daughter.*

*Fanditha is also the name of this magical restaurant, situated on the most romantic beach on the northern tip of Reethi Rah. It was on this very beach, one wild and windy night, that Fanditha took shelter from the storm and met the man who was to change her life forever.*

*Fernando, a dashing buccaneer – part brigand, part nobleman and the illegitimate son of a Portuguese Duke – travelled the high seas, trading in exotic spices, silks and Oriental treasures. On that stormy night, he landed on Reethi Rah and rowed ashore. As soon as he laid eyes on the Sultan's daughter, he fell madly in love with her.*

*Before starting their new life together, Fernando had to make one last voyage, but promised to return to Reethi Rah on the night of the next full moon. On that fateful night, the storm clouds gathered and Fanditha waited for her beloved, who never came. Three long days later, a small boat, tossed by the elements, came crashing onto the beach bearing the mortally wounded body of Fernando, who died in her arms within hours! At the same time each year, on the night of the full moon, she sailed to Reethi Rah to remember her lost love.*

## TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers. 

We invite you to enjoy our delicious wild crafted tea. These infusions are hand picked to compliment the exquisite savoury and sweet gastronomy at One&Only Reethi Rah.

We present you with a beautiful curation of sustainable, rare teas for a remarkably unique teatime experience. Whether you are looking for a juicy tea and meat pairing, a sharp and fresh tea and seafood duo or an adventurous indulgent tea and the chocolate dessert pairing, explore a unity of flavours and stimulate your senses.

We are partnered with The Tea Group to deliver outstanding quality, exemplary taste and bespoke teas for each of our guests to savour. Respecting history and the traditions of tea and the role it plays in international culture, our teatime menu has been curated to offer a variety of tastes and authentic ceremonies, exclusively for your enjoyment.

### RARE CHINESE TEA

#### Dragon Zen 20

Subtly roasted, nutty flavour with a delicate vegetal aroma and a finish mildly astringent, creating a balance between sweetness and strength

#### Qi Lan Oolong 20

Aromatic with savoury umami undertones and a light floral finish

## WINE & CHAMPAGNE BY THE GLASS

### Champagne (150ml)

NV	Louis Roederer, Brut Collection	45
NV	Billecart-Salmon, Brut Rosé	65

### White (175ml)

2023	Sancerre, Terre de Silex, Hubert Brochard, France	36
2024	Chablis, Louis Jadot, France	42
2024	Pinot Grigio, Marco Felluga Mongris Collio, Italy	37
2023	Sauvignon Blanc, Baron Edmond, 'Rimapere', New Zealand	34

### Red (175ml)

2020	Chianti Classico, Valiano DOCG, Toscana, Italy	32
2022	The Chocolate Block, Boekenhoutskloof, South Africa	50
2022	Pinot Noir, Babich, Black Label, New Zealand	24
2018	Cabernet Sauvignon, Santa Rita Medalla, Real Gold, Chile	28

### Rose (175ml)

2024	'BY.OTT', Domaines Ott, Provence	38
2023	WHISPERING ANGEL, Chateau d'Esclans, Provence	40

## DUSK CLASSICS

*Aperitif style classic cocktails perfect for the early evenings of Fanditha*

#### Singapore Sling 26

Ngaem Tong Boom's 1915 classic, London dry gin shaken with cherry liqueur, tropical bitters, fresh citrus and oineapple, finished with Perrier sparkling water

#### Negroni 26

Count Camillo's Americano of Florence, London dry gin, Campari bitters and Italian rosso vermouth, served long or short

#### Bramble 26

London dry gin shaken with a simple combination of fresh lemon and cane sugar finished with a drizzle of French blackberry liqueur

#### Caipirovska 26

Traditional Russian vodka pressed caipirinha style with fresh lime and demerara sugar

#### Cosmopolitan 26

Vodka shaken with French orange liqueur, a hint of fresh lime and a splash of cranberry juice finished with a twist of brunt orange oils

#### White Negroni 26

Count Rinomato Americano Bianco, Colombo gin, Mancino secco

## REFRESHERS

#### Golden 16

Freshly pressed orange and passion fruit finished with a splash of sparkling mineral water

#### Mango 16

A classic Maldivian mix of fresh orange, pineapple and pureed mango, splashed with ginger ale

#### Lychee 16

A superb combination of lychee and fresh citrus juices complimented with citrus sprite

#### Healthy Skin (Vitamin Booster) 16

Watermelon and raspberry

#### Baby Mojito 16

Fresh lime, mint and demerara sugar, finished off with a splash of sparkling mineral water

#### Virgin Colada 16

Blend of fresh pineapple and coconut cream

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## RUM

40ml per shot

Appleton Estate 21 YO, Jamaica	85
Homere Clement, Martinique	69
Zacapa XO, Guatemala	49
Pyrat XO, Guatemala	22
Mount Gay Extra Old, Barbados	25
Havana Club 7 YO	45
Appleton White	16
Bacardi White	16

## GIN

40ml per shot

Monkey 47, Black Forest Distillers, Germany	32
Martin Miller, England	22
Tanqueray, England	
Ten	22
Original	16
Hendrick's, Scotland	22
Bombay Sapphire, England	18

## TEQUILA

40ml per shot

Don Julio	
1942	79
Añejo	39
Reposado	35
Patrón	
Gran Platinum	79
Silver	25

## BEER

Asahi	17
Kirin	17
Tiger	14
Heineken	14
Corona	14
Lion Beer	12
Free Damm - Non-alcoholic	8

## DISTILLED NON-ALCOHOLIC SPIRITS


Lyre's American Malt	16
Lyre's Italian Spritz	16
Lyre's Amaretti	16
Lyre's Spiced Cane	16

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### BLACK

#### Darjeeling First Flush 12

An elegant medium body with subtle muscatel notes described as the Champagne of teas with a delicate aroma and smooth peach finish

#### Smoky Mountain 12

Rose, apple & lemon with subtle smoke and citrus freshness

#### British Grown Jersey 28

Vibrant & malty with delicate caramel notes

### GREEN TEA

#### Exclusive & Rare Sencha 16

Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish

#### Premium Gyokuro 30

A celebrated Japanese green tea, shade-grown for 20 days for a rich, creamy taste

### WHITE TEA

#### Cristallo 18

Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes

### INFUSIONS

#### Forest Fruit 12

Rich and juicy fruit with citrus notes

#### Moroccan Mint Tea 12

Refreshing & elegant with a sweet fresh finish and cooling sensation

#### Blue Aurora 18

Blended with sweet apples with creamy, floral and juicy notes

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## DESSERTS

<b>HALVA PISTACHIO KUNafa</b>	<b>D E N</b>	<b>24</b>
Baked kunafa, cardamom sugar syrup, halva cream, pistachios, pistachio ice cream		
<b>WALNUT BAKLAVA</b>	<b>D E</b>	<b>24</b>
Honey-glazed phyllo pastry filled with walnuts and cinnamon, vanilla ice cream		
<b>DATE CRÈME BRÛLÉE</b>	<b>D E N</b>	<b>23</b>
Baked date custard, mixed dried fruit and nuts, caramelised sugar crust		
<b>SAFFRON MUHALABIA CHEESECAKE</b>	<b>D E</b>	<b>24</b>
Vanilla crumble, saffron sauce		
<b>PISTACHIO &amp; RASPBERRY MOUSSE CAKE</b>	<b>D E N</b>	<b>24</b>
Pistachio mousse, raspberry jelly, vanilla sable biscuit, raspberry sorbet		
<b>COCONUT &amp; MANGO CAKE</b>	<b>GF VG</b>	<b>23</b>
Coconut mousse, mango jelly and coulis		
<b>UM ALI</b>	<b>D E N</b>	<b>23</b>
Baked puff pastry, pistachios, raisins, vanilla ice cream		
<b>FRUIT PLATTER</b>	<b>GF VG</b>	<b>23</b>
Selection of seasonal tropical fruit		

## ICE CREAM & SORBET

<b>Homemade Ice Cream</b>	<b>D</b>	<b>6</b>
Baklava (N), caramel & nuts (N), chocolate, pistachio (N), strawberry & rose water, vanilla		
<b>Homemade Sorbet</b>	<b>GF VG</b>	<b>6</b>
Coconut, lemon, mango, passion fruit, pink grapefruit		

## COFFEE

*Our coffee beans are sourced from sustainably certified suppliers. *

*We provide the finest coffee from illy, offering the most exquisite products throughout the world's best destinations.*

*Over the past thirty years illy have taken a series of fundamental steps to ensure the entire supply chain is economically, environmentally and socially sustainable. Let our barista flavour your coffee with the special twist with vanilla, hazelnut, pistachio, cannellor or honey. All coffees can be served 'Doppio' with an extra shot of espresso, 'Decaffeinato' with illy decaffeinated coffee or iced.*

<b>Espresso or Ristretto</b>		<b>8</b>
<b>Cappuccino</b>	<b>D</b>	<b>10</b>
Espresso with hot milk and milk froth		
<b>Caffe Latte</b>	<b>D</b>	<b>10</b>
Espresso with hot milk		
<b>Turkish Coffee</b>		<b>10</b>
Boiled ground coffee brew		
<b>Matcha Latte</b>	<b>D</b>	<b>10</b>
Matcha tea with hot milk and milk froth		

**D** - DAIRY | **E** - EGG | **GF** - GLUTEN-FREE | **N** - NUTS

**VG** - VEGAN | **V** - VEGETARIAN |  - SUSTAINABILITY CERTIFIED

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## ARMAGNAC & COGNAC

*40ml per shot*

<b>Hennesy XO</b>	<b>65</b>
<b>VSOP</b>	<b>29</b>
<b>VS</b>	<b>26</b>
<b>Remy Martin</b>	
<b>XO</b>	<b>65</b>
<b>VSOP</b>	<b>29</b>
<b>Le Compte Calvados</b>	<b>45</b>

## ARAK

*40ml per shot*

<b>Gantous &amp; Abou Raad</b>	<b>30</b>
<b>Yeni Raki</b>	<b>24</b>

## GRAPPA

*40ml per shot*

<b>Grappa Prosecco</b>	<b>16</b>
<b>Nonino Chardonnay</b>	<b>22</b>

## IRISH WHISKY

*40ml per shot*

<b>Middleton Very Rare</b>	<b>59</b>
<b>Jameson</b>	<b>18</b>

## BLENDED SCOTCH WHISKY

*40ml per shot*

<b>Johnnie Walker Blue Label</b>	<b>75</b>
<b>Johnnie Walker Gold Label</b>	<b>32</b>
<b>Royal Salute, 21 YO</b>	<b>42</b>
<b>Chivas Regal, 12 YO</b>	<b>22</b>
<b>Johnnie Walker Black Label</b>	<b>24</b>

## SINGLEMALT SCOTCH WHISKY

*40ml per shot*

<b>Highland Park 18 YO, Orkney</b>	<b>40</b>
<b>Macallan, Highlands, Speyside</b>	
<b>18 YO</b>	<b>145</b>
<b>12 YO</b>	<b>24</b>
<b>Lagavulin 16 YO</b>	<b>35</b>
<b>Talisker 10 YO, Isle of Skye</b>	<b>28</b>

**D** - DAIRY | **N** - NUTS |  - SUSTAINABILITY CERTIFIED

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## BOURBON WHISKY

40ml per shot

Blanton's Gold	29
Blanton's Original	29
Woodford Reserve	22

## APERITIF & DIGESTIF

40ml per shot

Pernod	16
Ricard	16
Fernet-Branca/Fernet-Branca Menta	16
Pimms No. 1	16
Amaro Averna	16
Antica Formula	16
Campari	16
Martini Bianco/Dry	14
Martini Rosso	14
Cherry Herin	14
Grand Marnier	16
Bailey's	D 14
Kahlua	14

## LIQUEUR

40ml per shot

Jägermeister	14
Amaretto do Saron	14
Limoncello	16
Midori	16
Sambuca	16
Tia Maria	14
Drambuie	14

## VODKA

40ml per shot

Beluga Gold	65
Grey Goose Original	22
Belvedere	22
Beluga Nobel	25
Russian Standard Platinum	18
Russian Standard Original	16
Ketel One	20

## SOFT DRINKS

Coca Cola, Fanta, Sprite, Bitter Lemon Soda Water, Diet Sprite, Diet Coke	8
Ginger Ale, Tonic, Light Tonic, Fever Tree	8
Red Bull, Sugar Free Red Bull	12

## STILL WATER

One&Only	330ml	2
	750ml	4
Voss - Norway	800ml	15
Evian - France	750ml	13
Aqua Panna - Italy	750ml	12

## SPARKLING WATER

One&Only	330ml	2
	750ml	4
Voss - Norway	800ml	15
San Pellegrino - Italy	750ml	10
Perrier - France	330ml	7
	750ml	11

## FRESH FRUIT JUICES

Orange, Pineapple, Watermelon, Mango	12
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## SHISHA FLAVOURS

Choose from a selection of your favourite Fanditha alcoholic beverages or liqueurs and add it to your shisha experience.

Alcohol Shisha	150
<i>Bullfrog, Pimps Cup, Long Island</i>	
Fruit Infusion with Spirits	150
<i>Passion Fruit, Plum, Strawberry</i>	
<i>Please inform our team 2 hours in advance if you would like to order shisha.</i>	
Island Shisha - Sommelier's Blend	120
Fruit Shisha	115
Regular Shisha	90
Shisha Head Change	50
Tobacco Flavours	
<i>Blueberries, Double Apple, Grapes, Lemon, Mango, Melon, Mint, Strawberry, Orange, Watermelon</i>	

## CIGAR SELECTION

Cohiba Robustos (30-45 mins)	139
Montecristo No. 2 (30-45 mins)	125
Hoyo de Monterrey Epecure No. 2	105
Romeo Julieta Petit Corona	99

## CIGARETTE SELECTION

Marlboro Lights	49
Marlboro Red	49
Camel Lights	49
Marlboro Black Menthol	49

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FANDITHA

## MAGICAL HOUR SERENADE

<b>SUNSET BREEZE</b> Sumac infused gin, grapefruit juice, agave, lime juice, topped with tonic	26
<b>FANDITHA MAGIC</b> Dark rum, Malibu, Cointreau, pineapple juice, orgeat syrup	26
<b>TURKISH MARTINI</b> Captain Morgan Spiced Rum, Turkish coffee, Tia Maria, spice syrup	26
<b>SUNSET DREAM</b> Anise-infused vodka, pineapple juice, mango syrup, topped with Champagne	45
<b>PEACH BELLINI</b> Peach syrup, Champagne	45
<b>KIR ROYALE</b> Crème de cassis, Champagne	45

## SUNSET REFRESHERS

<b>MAGICAL SUNSET</b> Watermelon juice, pineapple juice, passion fruit syrup, lemon juice	16
<b>TROPICAL DELIGHT</b> Orange juice, pineapple juice, mango puree, lime juice, topped with soda	16

## BEERS

<b>CORONA</b>	14
<b>ASAHI</b>	17
<b>TIGER</b>	14
<b>HEINEKEN</b>	14

## WINES BY THE GLASS

<b>CHAMPAGNE (150ML)</b> Louis Roederer, Brut Collection, France	45
Billecart-Salmon, Brut Rosé, France	65
<b>WHITE (175ML)</b> <b>SAUVIGNON BLANC</b> Baron Edmond de Rothschild 'Rimapere', Marlborough, New Zealand	34
<b>PINOT GRIGO</b> Pinot Grigio, Marco Felluga Mongris Collio, Friuli, Italy	37
<b>RED (175ML)</b> <b>CABERNET SAUVIGNON</b> Santa Rita Medalla Real Gold Single Vineyard, Chile	28
<b>PINOT NOIR</b> Babich, Black Label, Marlborough, New Zealand	24
<b>ROSÉ (175ML)</b> By.Ott', Domaines Ott Côtes de Provence, France	38

## SNACKS

<b>FALAFEL BURGER</b> Fried falafel, lettuce, tomatoes, tahini sauce	V 28
<b>HARRA HUMMUS</b> Chickpea puree, tahini	GF S VG 27
<b>MINI KOFTA</b> Marinated lamb, Arabic spices, chopped parsley, onion, pepper, pistachio hummus dipping	D N 36
<b>CHICKEN PITA POCKET</b> Pita bread, grilled chicken shish taouk, cheese, lettuce, onion, garlic mayonnaise	D 30
<b>SAJ HALLOUMI &amp; AVOCADO</b> Tortilla bread, halloumi, avocado, guacamole	D V 29
<b>HEALTHY SALAD</b> Mix leaves, pomegranate seeds, walnut, cherry tomato, lemon, olive oil	N 32
<b>MIX MOUAJANAT</b> Cheese Rekakat, lamb kibbeh, spinach fatayer with tahini sauce	D N 30
<b>FRUITY KNAFEH</b> Knafeh, seasonal tropical fruits, orange flower crème brûlée	D N 15
<b>ARABIC DELIGHT</b> Assortment of traditional Arabic sweets	D N 15

## MAGICAL SUNSET MOMENTS 60

ENJOY ANY TWO OF THE BELOW DRINKS AND A SELECTION OF FOUR DELICIOUS CANAPÉS PER PERSON

### COCKTAILS

<b>SUNSET BREEZE</b> Sumac infused gin, grapefruit juice, agave, lime juice, topped with tonic
<b>FANDITHA MAGIC</b> Dark rum, Malibu, Cointreau, pineapple juice, orgeat syrup

### WINES BY THE GLASS

<b>WHITE WINE (175ML)</b> Baron Edmond de Rothschild 'Rimapere', Marlborough, New Zealand
<b>RED WINE (175ML)</b> Babich, Black Label, Marlborough, New Zealand
<b>ROSÉ WINE (175ML)</b> 'By.Ott', Domaines Ott Côtes de Provence, France

### SUNSET REFRESHERS

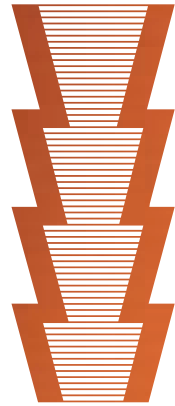
<b>MAGICAL SUNSET</b> Watermelon juice, pineapple juice, passion fruit syrup, lemon juice
<b>TROPICAL DELIGHT</b> Orange juice, pineapple juice, mango puree, lime juice, topped with soda

### BEERS

<b>CORONA</b>
<b>TIGER</b>
<b>HEINEKEN</b>

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS  
P - PORK | S - SPICY | SF - SEAFOOD | V - VEGETARIAN | VG - VEGAN  
✔ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

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FANDITHA

# SHISHA MENU

## STANDARD SHISHA 99

### ALFAKHER

*Double apple, Grapes, Melon, Mint, Strawberry, Watermelon*

### AFZAL

*Blueberry, Kiwi, Lemon, Mix berry, Mango, Orange*

## FRUIT SHISHA 125

## SHISHA SOMMELIER 120

### DEJAFLUE

*Melon, ice, vanilla, watermelon*

### INFINITY

*Passionfruit, peach, melon, mint*

### ICE BLUEBERRY

*Blueberry, mint*

### RED DREAM

*Blueberries, cranberry, mint, raspberry, triple berry*

### STRAWBERRY BANANA

*Banana, strawberry, ice*

## FRUIT INFUSION WITH SPIRIT 150

Passionfruit, Plum, Strawberry

*Please inform our team 2 hours in advance if you would like to order shisha*

## ALCOHOL COCKTAIL SHISHA 150

Bullfrog, Pimps cup, Long Island

## SHISHA HEAD CHANGE 65

## TOBACCO FLAVOURS

Blueberries, double apple, grapes, lemon, mango, melon, mint, strawberry, orange, watermelon

# CIGAR

<b>MONTECRISTO MINIS</b>	<b>23</b>
An excellent cigar for those with little time on their hands to enjoy a puff of Cuban magic. Well balanced with a medium flavour 3 1/4" - 21 ring gauge 100% Cuban tobacco, machine rolled in Cuba.	
<b>COHIBA MINI CIGARILLOS</b>	<b>25</b>
These hamster-sized cigars are made in the same first-class Cuban tobacco fields as larger cigars from the main series	
<b>MONTECRISTO NO.5 (30-45 MIS)</b>	<b>85</b>
Wonderful bouquet releases a textured and honest smoke exploration of floral and woody notes supported by a mild Cuban tobacco	
<b>COHIBA SIGLO I (UNDER 30 MINS)</b>	<b>105</b>
There are substantial, yet balanced flavours of wood and spice climaxing with hints of caramel	
<b>MONTECRISTO NO.4 (30-45 MINS)</b>	<b>115</b>
It has smooth balance between strength and aroma perfectly combined with creamy cacao and spicy notes	
<b>HOYO DE MONTERREY EPICURE NO. 1 (30-45 MINS)</b>	<b>98</b>
It has a woody flavour which tastes blending within a background of very delicate and complex herbal tones	
<b>MONTECRISTO NO.3 (30-45 MINS)</b>	<b>99</b>
It is earthy, complex and rich, with some red pepper spices on the palate	
<b>HOYO DE MONTERREY EPICURE NO. 2 (UNDER 30 MINS)</b>	<b>105</b>
This cigar has gained fame through its subtle floral nuances and intriguing twinges of sweet ginger and cinnamon, it is crisp, fruity and airy	
<b>HOYO DE MONTERREY PETIT ROBUSTOS</b>	<b>119</b>
It totally fits my current needs - a short smoke with a reliable construction and enough punch to be suitable as an after-dinner cigar	

<b>ROMEO Y JULIETA CHURCHILL (60-90 MINS)</b>	<b>125</b>
It redefines the concept of a 'creamy smoke'. Powerful and yet disarmingly smooth with its multitude of flavours which include vanilla, coffee, tropical fruit, wood, cocoa, nuts, herbs and flowers	
<b>MONTECRISTO NO. 2 (30-45 MINS)</b>	<b>125</b>
A classic smoke. mellow yet rich with a full body and a velvety texture draws extremely well. Long chocolate, coffee flavours and a spicy finish	
<b>COHIBA ROBUSTUS (30-45 MINS)</b>	<b>139</b>
A very smooth with a fantastic rich chocolate draw, creamy chocolate cocoa	
<b>COHIBA SIGLO VI (30-45 MINS)</b>	<b>155</b>
It has sweet tobacco aroma towards red fruit, rhubarb, dark cherries light to medium bodied	
<b>ROMEO JULIETA PETIT CORONAS</b>	<b>99</b>
It is a very special smoke if properly aged, presents the classic Romeo flavours, sweetness and cedar among others perfectly balanced with medium toasted tobacco taste. Probably too mild, but efficiently compensated with its aroma and smoothness.	
<b>ROMEO Y JULIETA SHORT CHURCHILL (30-45 MINS)</b>	<b>119</b>
It exhibits a unique profile in that it is both aromatic and packed with flavour. Decadent flavours of sweet spices, nutmeg and cedar, it has a creamy smoke	
<b>PARTAGAS SERIE D NO.4</b>	<b>125</b>
Immediately recognizable by its deep and earthy flavour. The character of its blend springs from a selection of filler and binder tobaccos grown in the Vuelta Abajo zone and chosen for their unmistakable richness of flavour and aroma.	
<b>PARTAGAS SERIE P NO. 2</b>	<b>125</b>
Was added to the range, which has fast become a cigar of choice amongst lovers of full-flavoured Habanos. In 2011 heavy ring gauge Serie E No. 2 extended the alphabet series once again.	
<b>CIGARETTE</b>	<b>49</b>
MARLBORO LIGHTS, MARLBORO RED, MARLBORO MENTHOL CAMEL LIGHT	

# FANDITHA WINE LIST

## MAGNUMS (1.5L)

2012	<b>DOM PÉRIGNON</b> , Brut	Hautvillers, France	<b>4,175</b>
NV	<b>BOLLINGER</b> , Brut Rosé	Mareuil-sur-Aÿ, France	<b>875</b>
2024	<b>WHISPERING ANGEL</b> , Château d'Esclans	Provence, France	<b>315</b>
2017	<b>CHÂTEAU ANGELUS</b> , Premier Grand Cru Classé	St. Émilion, France	<b>5,450</b>
2018	<b>CHÂTEAU PAVIE</b> , Aromes de Pavie, Grand Cru,	St. Émilion, France	<b>1,400</b>
2000	<b>CHÂTEAU LATOUR-MARTILLAC</b> , Cru Classé de Graves	Pessac-Leognan, France	<b>1,150</b>
2010	<b>LE PETIT MOUTON</b> de Mouton Rothschild	Pauillac, France	<b>4,250</b>
2015	<b>CHÂTEAUNEUF-DU-PAPE</b> , Beaucastel	Rhône, France	<b>1,200</b>
2018	<b>CHÂTEAU HAUT-BATAILLEY</b> , Grand Cru Classé	Pauillac, France	<b>925</b>
2017	<b>CHÂTEAU RAUZAN-GASSIES</b>	Margaux, France	<b>775</b>
2010	<b>PIAN DELLE VIGNE</b> , Brunello di Montalcino	Toscana, Italy	<b>1,595</b>
2015	<b>MONTE BELLO</b> , Ridge Vineyards	Santa Cruz Mountains, USA	<b>2,300</b>
2017	<b>THE CHOCOLATE BLOCK</b>	Franschhoek, South Africa	<b>390</b>
2015	<b>DE TOREN FUSION V</b>	Stellenbosch	<b>650</b>

## CHAMPAGNE / PROSECCO

			150ML	BTL
NV	<b>LANSON LE BLACK LABEL</b> , Brut	Reims, France		<b>195</b>
NV	<b>LOUIS ROEDERER</b> , Brut Collection	Reims, France	<b>45</b>	<b>225</b>
NV	<b>KRUG</b> , Grande Cuvée Brut	Reims, France		<b>1,050</b>
NV	<b>RUINART</b> , Brut	Reims, France		<b>310</b>
NV	<b>RUINART</b> , Blanc de Blancs Brut	Reims, France		<b>565</b>
NV	<b>LAURENT PERRIER</b> , La Cuvee, Brut	Tours-sur-Marne, France		<b>310</b>
2016	<b>CRISTAL</b> , Louis Roederer	Reims, France		<b>1,240</b>
2015	<b>DOM PÉRIGNON</b> , Brut	Hautvillers, France		<b>1,285</b>
2014	<b>BOLLINGER</b> , La Grande Année, Rosé	Mareuil-sur-Aÿ		<b>950</b>
2012	<b>CRISTAL</b> , Louis Roederer, Brut Rosé	Reims, France		<b>2,520</b>
NV	<b>RUINART</b> , Brut Rosé	Reims, France		<b>495</b>
NV	<b>LAURENT PERRIER</b> , Brut Rosé	Tours-sur-Marne, France		<b>595</b>
NV	<b>MOËT &amp; CHANDON</b> , Brut Rosé	Hautvillers, France		<b>350</b>
NV	<b>BILLECART-SALMON</b> , Brut Réserve, Rosé	Mareuil-Sur-Aÿ, France	<b>65</b>	<b>365</b>
NV	<b>PROSECCO</b> , Piccini, Orange Label	Veneto, Italy		<b>85</b>
2021	<b>PROSECCO</b> , Bottega 'Gold' Brut	Veneto, Italy		<b>165</b>

## ROSÉ WINE

			175ML	BTL
2024	<b>'BY.OTT'</b> , Domaines Ott, Provence	France	<b>38</b>	<b>150</b>
2023	<b>WHISPERING ANGEL</b> , Chateau d'Esclans, Provence	France	<b>40</b>	<b>160</b>
2023	<b>CHÂTEAU MINUTY 281</b> , Provence	France		<b>275</b>
2020	<b>GARRUS</b> , Chateau d'Esclans, Provence	France		<b>575</b>
2023	<b>DOMAINES OTT</b> , Clos Mireille, Provence	France		<b>355</b>

## WHITE WINES

			175ML	BTL
2024	<b>CHABLIS LOUIS JADOT</b>	France	<b>42</b>	<b>165</b>
2023	<b>CHABLIS</b> , Les Clos, Grand Cru, Jean-Marc Brocard	France		<b>715</b>
2024	<b>CHABLIS, BOUGROS</b> , Grand Cru, Jean-Marc Brocard	France		<b>635</b>
2020	<b>RIESLING</b> , Trimbach	France		<b>165</b>
2023	<b>SANCERRE</b> , Terre de Silex, Domaine Hubert Brochard	France	<b>36</b>	<b>145</b>
2022	<b>PULIGNY-MONTRACHET</b> , La Garenne, 1er Cru, Louis Jadot	France		<b>825</b>
2021	<b>PULIGNY-MONTRACHET</b> , Les Enseignères, Roux	France		<b>560</b>
2022	<b>MEURSAULT</b> , Louis Jadot	France		<b>495</b>
2008	<b>CHASSAGNE-MONTRACHET</b> , 1er Cru Chanson, Clos Saint Jean	France		<b>650</b>
2022	<b>CHASSAGNE-MONTRACHET</b> , Louis Jadot	France		<b>540</b>
2019	<b>MONTRACHET</b> , Grand Cru, Marquis de Laguiche, Joseph Drouhin	France		<b>5,950</b>
2022	<b>AILE D'ARGENT</b> , Château Mouton Rothschild	France		<b>1,195</b>
2024	<b>PINOT GRIGIO</b> , Marco Felluga Mongris Collio	Italy	<b>37</b>	<b>150</b>
2020	<b>CHARDONNAY</b> , Gaia & Rey, Langhe	Italy		<b>1,565</b>
2021	<b>VERMENTINO</b> , Rocca di Frassinello, Maremma	Italy		<b>125</b>
2022	<b>SAUVIGNON BLANC</b> , Quartz, Cantina Terlan	Italy		<b>320</b>
2023	<b>GAVI DEI GAVI</b> , La Scolca, Black Label	Italy		<b>330</b>
2021	<b>GEWÜRZTRAMINER</b> , Lunare, Cantina Terlan	Italy		<b>285</b>
2022	<b>ROSSJ BASS</b> , Gaja, Langhe	Italy		<b>595</b>
2020	<b>CERVARO DELLA SALA</b> , Castello della Sala, Antinori	Italy		<b>750</b>
2020	<b>SAUVIGNON BLANC</b> , Schubert, Selection	New Zealand		<b>120</b>
2023	<b>SAUVIGNON BLANC</b> , Baron Edmond, 'Rimapere'	New Zealand	<b>34</b>	<b>135</b>
2020	<b>CHARDONNAY, CLOUDY BAY</b>	New Zealand		<b>195</b>
2021	<b>SAUVIGNON BLANC</b> , Reyneke Reserve	South Africa		<b>195</b>
2023	<b>RIESLING</b> , Nik Weis St. Urbans-Hof QbA	Mosel, Germany	<b>28</b>	<b>110</b>
2022	<b>TORBRECK THE STEADING</b>	Australia		<b>235</b>
2022	<b>CHARDONNAY</b> , Spring Fever, Langmeil	Australia		<b>90</b>
2022	<b>SAUVIGNON BLANC</b> , Cakebread Cellars	USA		<b>250</b>
2021	<b>CHARDONNAY</b> , Peter Michael, "La Carrière"	Sonoma County		<b>895</b>
2020	<b>CHARDONNAY</b> , Jordan Vineyard	USA		<b>325</b>

## RED WINES

			175ML	BTL
2019	<b>CHAMBOLLE-MUSIGNY</b> , Joseph Drouhin	France		<b>550</b>
2022	<b>GEVREY-CHAMBERTIN</b> , Louis Jadot	France		<b>525</b>
2013	<b>VOSNE-ROMANÉE</b> , Les Suchots, Louis Jadot	France		<b>1,375</b>
2009	<b>CHÂTEAU PAVIE</b>	France		<b>2,700</b>
2003	<b>CHÂTEAU HAUT-BRION</b> , 1er Cru Classé	France		<b>3,255</b>
2000	<b>CHÂTEAU BARON DE PICHON</b> , 2ème Cru Classé	France		<b>1,550</b>
2010	<b>COS D'ESTOURNEL</b> , 2ème Cru Classé	France		<b>1,780</b>
1995	<b>CHÂTEAU LATOUR</b> , 1er Cru Classé	France		<b>5,900</b>
1994	<b>CHÂTEAU MARGAUX</b> , 1er Cru Classé	France		<b>4,480</b>
2006	<b>CHÂTEAU SMITH HAUT LAFITTE</b> , Grand Cru	France		<b>850</b>
2019	<b>CHÂTEAU POTENSAC</b>	France		<b>235</b>
2016	<b>CHATEAU DE PEZ, SAINT-ESTÈPHE</b>	France		<b>235</b>
2016	<b>CHÂTEAU DE BEAUCASTEL</b> , Hommage a Jacques Prieur	France		<b>2,450</b>
2015	<b>HERMITAGE LA CHAPELLE</b> , Paul Jaboulet Aine	France		<b>1,150</b>

2022	<b>SASSICAIA</b> , Tenuta San Guido	Italy		<b>1,385</b>
2016	<b>BRUNELLO DI MONTALCINO</b> , Poggio di Sotto	Italy		<b>1,750</b>
2019	<b>MASSETO</b> , Tenuta dell'Ornellaia	Italy		<b>6,545</b>
2021	<b>GUADO AL TASSO</b> , Antinori	Italy		<b>560</b>
2016	<b>MAZZEI CASTELLO DI FONTERUTOLI 'SIEPI'</b>	Italy		<b>1,125</b>
2021	<b>ORNELLAIA, TENUTA DELL'ORNELLAIA</b>	Italy		<b>1,350</b>
2019	<b>TIGNANELLO</b> , Antinori	Italy		<b>925</b>
2022	<b>PROMIS</b> , Ca' Marcanda, Angelo Gaja	Italy		<b>185</b>
2016	<b>LAMAIONE</b> , Castelgiocondo, Marchesi Frescobaldi	Italy		<b>365</b>
2021	<b>CHIANTI CLASSICO, VALIANO DOCG</b>	Italy	<b>32</b>	<b>125</b>

2016	<b>"SENA"</b> , Mondavi & Chadwick	Chile		<b>750</b>
2019	<b>DON MELCHOR</b> , Concha y Toro	Chile		<b>799</b>
2019	<b>EPU, ALMAVIVA</b> , Rothschild & Concha y Toro	Chile		<b>450</b>
2018	<b>CABERNET SAUVIGNON</b> , Santa Rita Medalla Real Gold Single Vineyard	Chile	<b>28</b>	<b>110</b>

2019	<b>ZINFANDEL</b> , Decoy	USA		<b>210</b>
2014	<b>"NAPANOOK"</b> , Dominus Estate	USA		<b>650</b>
2018	<b>OPUS ONE</b>	USA		<b>2,850</b>
2013	<b>SYRAH</b> , Hyde De Villaine	USA		<b>500</b>
2017	<b>MONTE BELLO</b> , Ridge Vineyards	USA		<b>1,650</b>
2017	<b>HEITZ CELLAR</b> , Martha's Vineyard	USA		<b>1,850</b>
2019	<b>VALBUENA 5º</b> , Bodegas Vega Sicilia Ribera del Duero	Spain		<b>1,080</b>
2020	<b>ALIÓN</b> , Bodegas y Viñedos	Spain		<b>550</b>

2016	<b>PENFOLDS</b> , Grange Bin 95	Australia		<b>3,995</b>
2021	<b>THREE GARDENS</b> , S.G.M, Langmeil Winery	Australia		<b>130</b>
2020	<b>PENFOLDS</b> , Bin 2	Australia		<b>195</b>
2022	<b>PINOT NOIR</b> , Babich, Black Label	New Zealand	<b>24</b>	<b>95</b>
2018	<b>BORDEAUX BLEND</b> , Suntory Tomi No Oka	Japan		<b>1,350</b>

2016	<b>CABERNET SAUVIGNON</b> , Catena Zapata 'Nicolas Catena Zapata'	Argentina		<b>595</b>
2022	<b>THE CHOCOLATE BLOCK</b> , Boekenhoutsloof, Franschhoek Valley	South Africa	<b>50</b>	<b>195</b>
2020	<b>PINOTAGE</b> , Diemersfontein	South Africa		<b>125</b>
2015	<b>CHÂTEAU MUSAR</b>	Lebanon		<b>325</b>

## HALF BOTTLES (375 ML)

NV	<b>TAITTINGER</b> , Brut	Reims, France		<b>140</b>
NV	<b>BRUNO PAILLARD</b> , Premiere Cuvée, Extra Brut	Reims, France		<b>135</b>
2016	<b>LOUIS ROEDERER</b> , Brut Rosé	Reims, France		<b>225</b>

2020	<b>CHABLIS</b> , J. Moreau & Fils	Burgundy, France		<b>115</b>
2021	<b>PINOT GRIGIO</b> , Tini	Delle Venezie, Italy		<b>49</b>
2022	<b>SAUVIGNON BLANC</b> , Babich	Marlborough, New Zealand		<b>55</b>

2008	<b>CHÂTEAU MOUTON ROTHSCHILD</b> , 1er Cru	Pauillac, France		<b>2,950</b>
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2018	<b>OPUS ONE</b> , Napa Valley	USA		<b>1,450</b>
2022	<b>MERLOT</b> , Indomita	Central Valley, Chile		<b>48</b>

2021	<b>PINOT NOIR</b> , Brokenwood	Beechworth, Australia		<b>70</b>
2021	<b>WHISPERING ANGEL</b> , Château d'Esclans	Provence, France		<b>80</b>

## DESSERT WINE

			100ML	BTL
2020	<b>NEDERBURG</b> , Noble Late Harvest	South Africa (375ml)		<b>95</b>
NV	<b>WARRE'S HERITAGE</b> , Ruby Porto (Port)	Portugal (750ml)	<b>30</b>	<b>99</b>

2020	<b>PETIT GUIRAUD</b>	France (375ml)	<b>30</b>	<b>120</b>
1904	<b>CHÂTEAU D'YQUEM</b> , 1er Cru Classé	France (750ml)		<b>41,950</b>
2015	<b>CHÂTEAU D'YQUEM</b> , 1er Cru Classé	France (375ml)		<b>1,250</b>

All prices are in US Dollars and are subject to 10% service charge and applicable GST

MASTER WINE LIST AVAILABLE ON REQUEST

UPDATED: 18 JANUARY 2026