

RABBARO

SMALL PLATES

BEEF CARPACCIO Black truffle dressing, quail egg, rocket leaves	D E GF 42
YELLOWFIN TUNA TARTARE 🌱 Smoked olive oil, avocado, lemon	F GF 36
REEF FISH CRUDO 🌱 Apple & citrus sauce, plum, mint	F GF 34
PARMA HAM Rock melon, rocket leaves, olive oil	GF P 38
CRISPY CALAMARI Tartare sauce, lemon	E SF 39
SAFFRON ARANCINI Parmesan cream, bresaola	A D E 28
BURRATA Cherry tomatoes, basil dressing	D GF N V 36
TOMATO BRUSCHETTA with anchovies with preserved sardines with Parma ham	VG 18 F 24 F 29 P 32
SAN MARZANO GAZPACHO Sherry vinegar, crostini	VG 32

SALADS

OCTOPUS & BABY POTATOES Pickles, parsley, red onion, lemon, herbs	D E GF SF 38
RABBARO SALAD Mixed seasonal leaves, artichokes, semi-dried tomatoes, almonds, Manzanilla olives, grapes, mustard vinaigrette	GF N VG 34
WATERMELON & PECORINO Spinach, strawberries, aged balsamic, pine nuts	D GF N V 29
GORGONZOLA & PEAR Mesclun leaves, candied walnuts, truffle honey	D GF N V 32
SICILIAN TUNA SALAD 🌱 Fennel, orange, olives, tomatoes, verjuice dressing	F GF 38

PASTA & RISOTTO

LOBSTER RISOTTO 🌱 Saffron, tomatoes, citrus & shellfish sauce, tarragon, balsamic vinegar	A D GF SF 79
LINGUINE BOLOGNESE Wagyu beef, pomodoro, basil, parmesan	A D 52
SPAGHETTI WITH BLACK MUSSELS White wine, garlic, parsley, lemon, chilli	A D SF S 42
GNOCCHI Pomodoro, basil, sun-dried tomatoes, ricotta	D E N V 38
RIGATONI PRIMAVERA Spring vegetables, basil pesto, pine nuts, burrata	D N V 42
BLUE CRAB & ASPARAGUS PAPPARDELLE Crab meat, white wine, asparagus, lemon, fennel leaves	A D E SF 46

GOURMET SANDWICHES

MORTADELLA & BURRATA PIADINA Pistachios, basil pesto, parmesan	D N P 46
CAPRESE PANINI Prosciutto cotto, basil pesto, buffalo mozzarella, semi-dried tomatoes, mesclun leaves	D N P 39
RABBARO BURGER Ciabatta bread, beef patty, basil pesto, rocket leaves, Taleggio cheese, caramelised onion	D N 49

PIZZA

DON MARCO Four types of cheese, truffle honey, bresaola	D 44
TRUFFLE Mascarpone & truffle sauce, parmesan, mushrooms, buffalo mozzarella	D 52
PARMA Pomodoro sauce, buffalo mozzarella, artichokes, Parma ham, burrata	D P 44
MARGHERITA Pomodoro sauce, buffalo mozzarella, basil, oregano <i>Vegan option available</i>	D V 36
DIAVOLA Pomodoro sauce, spicy salami, olives, buffalo mozzarella	D P S 42

MAINS

MARKET REEF FISH 🌱 Kalamata olives, cherry tomatoes, herbs, garlic, lemon, white wine	A D F 49
FREE-RANGE CHICKEN CACCIATORE Mushrooms, olives, tomatoes, red wine	A D GF 58
GRILLED TENDERLOIN STEAK Polenta, salsa verde	D GF 86
PARMIGIANA Eggplant, pomodoro sauce, buffalo mozzarella, parmesan, basil <i>Vegan option available</i>	D V 46
CHAR-GRILLED TIGER PRAWNS Peperonata, rocket leaves, lemon	GF SF 52

SIDES

GRILLED GREEN ASPARAGUS Lemon, pecorino	D GF V 18
BLACK OLIVE & HERB MASHED POTATOES	D GF V 14
SWEET POTATOES FRIES OR TRUFFLE FRIES	VG 14
PANZANELLA SALAD	VG 14

DESSERTS

TIRAMISU Mascarpone cream, biscuits, espresso, cocoa, chocolate shavings	D E V 23
TOSCANA CAKE Hazelnut sponge, chocolate chantilly mousse, praline mousse, vanilla & cinnamon panna cotta, caramelised hazelnuts	D E N V 22
GIANDUJA SEMIFREDDO Frozen hazelnut chocolate cream, hazelnut streusel biscuits	D E N 26
APPLE TART Puff pastry, apple, frangipane nut filling, vanilla sauce, vanilla ice cream	D E N V 23
FRAGOLA ZABAGLIONE Mascarpone cream, fresh strawberries	D E N V 24
MIGLIACCIO Italian ricotta & semolina cake, strawberry compote, fresh cream	D E V 23
AFFOGATO Vanilla ice cream, espresso	D GF 22
COCONUT SAGO Sago in coconut milk, fresh mango, coconut shavings	GF VG 22
FRUIT PLATTER Selection of seasonal tropical fruit	GF VG 22

ICE CREAM & SORBET

HOMEMADE ICE CREAM Caramel, chocolate, coffee, pistachios (N), rum & raisin (A), stracciatella, vanilla, yoghurt	D GF 6 <i>per scoop</i>
HOMEMADE SORBET Coconut, mandarin, mango, passion fruit, raspberry	GF VG 6 <i>per scoop</i>

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

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salads & soup

CRUDITÉS D GF SS V	16
<i>Bell peppers, carrot, cucumber, hummus and labneh dip</i>	
CORN & COB SALAD E GF	18
<i>Chicken breast, corn, cucumber, cherry tomatoes, romaine lettuce, boiled egg</i>	
MINISTRONE D G	19
<i>Mixed vegetables, macaroni</i>	

burger & hot dog

CHEESEBURGER D E G	22
<i>Beef patty, lettuce, tomato, mayonnaise, sliced cheese</i>	
HOT DOG D G	18
<i>Chicken or beef sausage, mozzarella, mayonnaise</i>	

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

pasta, pizza & rice

PENNE OR SPAGHETTI G	18
<i>With a choice of sauce: tomato, bolognese, cream D, carbonara D P, alfredo D</i>	
RISOTTO D GF	22
<i>Vegetable broth, cream, parmesan</i>	
MAC & CHEESE D G	18
<i>Macaroni pasta, cream, parmesan</i>	
PIZZA MARGHERITA D G	22
<i>Tomato sauce, mozzarella</i>	
<i>*Vegan option available</i>	
THREE CHEESE PIZZA D G	22
<i>Mozzarella, Fior di latte, parmesan</i>	
HAWAIIAN PIZZA D G P	22
<i>Honey ham, pineapple, tomato sauce, mozzarella</i>	

meat

BEEF TENDERLOIN D GF	32
SLICED SIRLOIN BEEF STEAK D GF	32
CHICKEN BREAST D GF	24
CHICKEN NUGGETS E G	18

fish

CRUMBED FISH E F G ☺	22
SALMON STEAK D F GF	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, quinoa, rice, potatoes

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

desserts

CHOCOLATE BEAR & NUTELLA D E G N	18
STRAWBERRY SWAN D E G	19
<i>Choux bun, strawberry compote, vanilla cheese cream</i>	
SEASONAL TROPICAL FRUIT SALAD GF VG	16
ICE CREAM D GF	6
<i>Choice of: Chocolate N, strawberry or vanilla</i>	
	per scoop

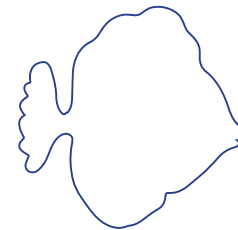
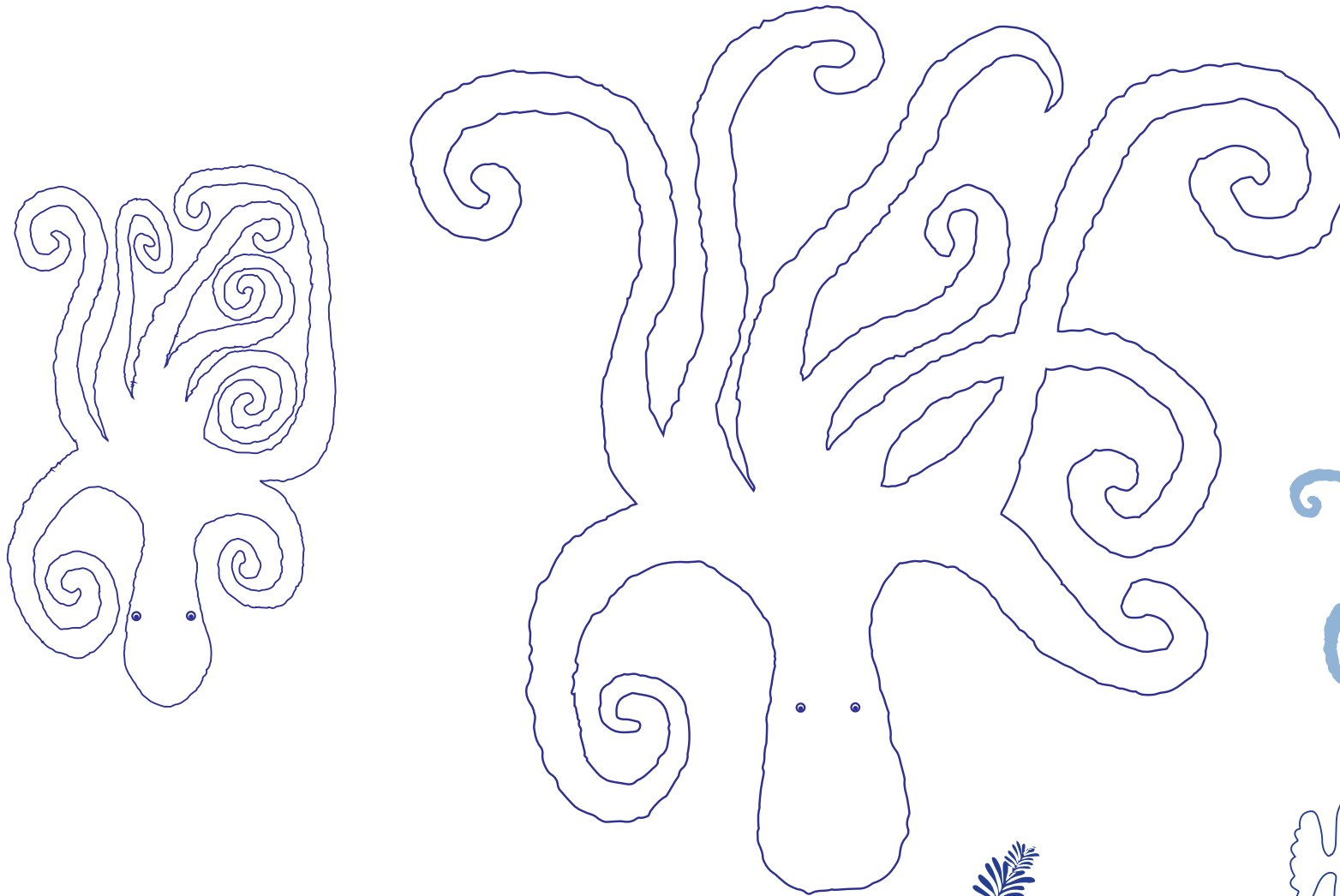
D - DAIRY | **E** - EGG | **F** - FISH & SHELLFISH | **G** - GLUTEN | **GF** - GLUTEN FREE
N - NUT | **P** - PORK | **S** - SOY | **SS** - SESAME | **VG** - VEGAN | **V** - VEGETARIAN
☺ - LOCALLY SOURCED

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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?





RAH BAR

Housed in island chic architecture and panoramic ocean views, Rah Bar is a vibrant cocktail bar. Our resident mixologists have created innovative beverages inspired by the serene and magical setting of One&Only Reethi Rah.

Engage with family and friends while relishing pre-dinner sensational aperitifs and cocktails or a post-dinner digestif to round off the evening. Picture-perfect presentations and unique recipes will surely give you a One&Only experience.

Various nightly live entertainment by world-class singers and bands add energy to this venue, where you can either choose to unwind over an acoustic music or dance the night away with lively band performances.

OPEN DAILY
FROM 9AM TILL LATE

RAH BAR

Available at Rah Bar from 5PM to 7PM.

SMALL PLATES

BEEF CARPACCIO Black truffle dressing, quail egg, rocket	D E GF 34
PARMA HAM Charred peach, rocket, olive oil	GF P 38
CRISPY CALAMARI Tartare sauce, lemon	E SF 32
SAFFRON ARANCINI Tartare sauce, lemon	A D E 28
TOMATO BRUSCHETTA Add anchovies Add preserved sardines Add Parma ham	VG 18 F 24 F 29 P 32

SALADS

RABARBARO SALAD Mixed seasonal leaves, artichokes, semi-dried tomatoes, almonds, Manzanilla olives, grapes, mustard vinaigrette	GF N VG 34
WATERMELON & PECORINO Spinach, strawberries, aged balsamic, pine nuts	D GF N V 42
GORGONZOLA & PEAR Mesclun, candied walnuts, truffle honey	D GF N V 32

PASTA

LINGUINI BOLOGNESE Wagyu beef, pomodoro, basil, Parmesan	A D 52
GNOCCHI Pomodoro, basil, sun-dried tomatoes, ricotta	D E N V 36

PIZZA

TRUFFLE Mascarpone & truffle sauce, Parmesan, mushrooms, buffalo mozzarella	D 42
PARMA Pomodoro, buffalo mozzarella, artichoke, Parma ham, burrata	D P 44
MARGHERITA Pomodoro sauce, buffalo mozzarella, basil, oregano <i>*Vegan option available</i>	D V 36

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

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MAINS

GRILLED TENDERLOIN STEAK Salsa verde, polenta	D GF 84
CAPRESE PANINI Prosciutto cotto, pesto, mozzarella, semi-dry tomatoes & fresh leaves	D N P 36

SIDES

GRILLED GREEN ASPARAGUS Lemon, pecorino	D GF V 18
TRUFFLE FRIES OR SWEET POTATOES FRIES	VG 18

DESSERTS

GIANDUJA SEMIFREDO Frozen chocolate hazelnut cream, hazelnut streusel biscuit	D E N V 24
COCONUT SAGO Sago in coconut milk, fresh mango, coconut shavings	GF VG 22
APPLE TART Apple, puff pastry, frangipane nut filling, vanilla sauce, vanilla ice cream	D E N V 23
TIRAMISU Mascarpone cream, biscuit, cacao, espresso	D E V 23
MIGLIACCIO Italian Ricotta and semolina cake, strawberry compote, fresh cream	D E V 23
FRUIT PLATTER Selection of seasonal tropical fruit	GF VG 20

ICE CREAM & SORBET

HOMEMADE ICE CREAM Caramel, chocolate, coffee, pistachio (N), rum raisin (A), stracciatella, vanilla or yoghurt	D GF 6 <i>per scoop</i>
HOMEMADE SORBET Coconut, mandarin, mango, passion fruit, raspberry	GF VG 6 <i>per scoop</i>

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OPEN DAILY
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MAI TAI

Bacardi white, Captain Morgan dark rum, amaretto shaken with fresh lime, pineapple and orange juice

BLOODY MARY

Pete Petoit's Parisian classic, Russian vodka served with seasoned tomato juice and celery and seasoning

OLD FASHIONED

Woodford reserve Bourbon whisky stirred with Demerara sugar, orange oils and gradually diluted ice cube

COSMOPOLITAN

Citrus vodka shaken with French orange liqueur, freshly squeezed lime and splash of cranberry juice

LONG ISLAND ICED TEA

Barcadi white rum, Bombay Sapphire gin, vodka, tequila and Cointreau shaken with fresh lemon juice and topped with cola or cranberry

MOJITO

Bacardi white rum pressed with sugar, fresh lime and mint, finished with Perrier sparkling water

CAIPIRINHA

A splash of Cachaça pressed with fresh lime and cane sugar

MARGARITA

Jose Cuervo white tequila and Cointreau liqueur served with classic hint of lime

DAIQUIRI

Bacardi white rum with fresh lime and sugar

APEROL SPRITZ

Aperol stirred with Prosecco and sparkling water

WHISKY SOUR

Bourbon or blended whisky shaken with fresh lime and sugar

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SIGNATURE COCKTAILS

BERRY SPICE Strawberry infused Aperol, lemon juice, homemade spiced syrup, finished with Champagne		45
INK & T Ink gin, mix berries, rosemary stirred with Fever-Tree elderflower tonic		45
CHOCO'TINI Coco tea infused tequila, Falernum, pineapple juice, roasted pineapple syrup, finished with a dash of chocolate bitters		26
SEA THROUGH Tequila, orgeat, fresh apple juice, lime juice, Agave syrup, clarified milk, garnished with toffee apple	D N	26
SALTED PALOMA Tequila Mezcal, burnt grapefruit juice, lime juice, salted Agave syrup, topped with soda		26
HONEY DELUX Vodka, Cointreau, lime juice, honeydew and elderflower syrup		26
BASIL CALODO Coconut infused rum, coconut cream, pineapple juice, lime juice, finished with basil foam		26
SPICED ELIXIR Spiced rum and spiced syrup, apple juice, topped of with soda		26
FROM THE VINE Vodka, Sauvignon Blanc, Cointreau, lime juice, strawberry and thyme syrup, topped with soda		26
XIMI XIMI Captain Morgan spiced rum, Harvey Bristol crème, cigar smoke, stout syrup, clove studded zest.		26
COUPETTE White rum, pineapple, strawberry, passionfruit and fresh lime, finished with vape bubble blaster		26
WHITE NEGRONI Count Rinomato Americano Bianco, Colombo gin, Mancino secco		26

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ZERO COCKTAILS

16

SANGRIA ZERO

Dry London spirit, Mirin sake, strawberries, sparkling water

RAH BAR NO-MARY

Fresh tomato juice clarified, togarashi, soy sauce

GARDEN GREEN ZERO

Honey, citric acid, coriander, basil, fresh pineapple juice

SIGNATURE MOCKTAILS

16

ZENERGY

Banana, blueberries, cacao powder, almond milk, chia seeds, ground cinnamon, protein powder, espresso

Health Benefits: Anti inflammatory, lowers blood sugar & blood pressure, high fiber and potassium

N

SUPERCHARGED

Ripe bananas, orange juice, almond milk, vanilla extract, agave syrup

Health Benefits: Vitamin C/E/D, healthy immune system, enriched bones

N

DIEHARD

Coconut milk, spinach, pineapple, spirulina, protein powder

Health Benefits: Immune booster, iron, omega 3, powerful antioxidant, reduce blood pressure

POPEYES PUNCH

Spinach, blueberries, fresh apple juice, coriander, protein powder

Health Benefits: Magnesium, asthma prevention, bone health, digestion, healthy skin

STRAWESOME

Strawberries, spinach, chia seeds, sunflower seeds, cacao powder, banana, coconut milk

Health Benefits: Fiber, omega 3, protein, inflammation, diabetes

N

CLEAN & GREEN

Banana, blackberry, sunflower seed, honey, matcha tea powder

Health Benefits: Vitamin C, fiber, lower blood pressure, improved cholesterol, weight loss

N

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HIGH C ENERGY

Orange, guava and strawberry

Nutrients: beta-carotene, folic acid, vitamins B3, C, calcium, magnesium
 energy ★★★★★ detox ★★★★★ skin ★★★★★
 immunity ★★★★★ digestion ★★★★★

PINEAPPLE DETOX

Pineapple blended with spirulina

Nutrients: beta carotene, folic acid, vitamins B5 and C, calcium, magnesium,
 phosphorus, potassium, sodium and fiber
 energy ★★★★★ detox ★★★★★ skin ★★★★★
 immunity ★★★★★ digestion ★★★★★

HEALTHY SKIN

Watermelon and raspberry

Nutrients: beta carotene, folic acid, vitamins B3 and C, calcium, magnesium,
 phosphorus, potassium, sodium and sulfur
 energy ★★★★★ detox ★★★★★ skin ★★★★★
 immunity ★★★★★ digestion ★★★★★

PAPAYA BOOST

Papaya, pineapple, watermelon and banana

Nutrients: Beta-carotene, folic acid, vitamin B1, B3, B5, B6 and C, calcium, magnesium,
 manganese phosphorus, potassium, sodium and sulphur
 energy ★★★★★ detox ★★★★★ skin ★★★★★
 immunity ★★★★★ digestion ★★★★★

CARROT CLEANSER

Carrot juice, orange juice, green apple juice and beetroot juice

Nutrients: Beta carotene, folic acid, vitamins B5 and C, calcium, magnesium,
 phosphorus, potassium, sodium and fiber
 energy ★★★★★ detox ★★★★★ skin ★★★★★
 immunity ★★★★★ digestion ★★★★★

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SOFT DRINKS

RED BULL, RED BULL SUGAR FREE		12
FEVER TREE GINGER ALE, TONIC, LIGHT TONIC		9
GINGER BEER		9
COCA-COLA, DIET COKE, ZERO COKE		8
SPRITE, DIET SPRITE		8
FANTA, BITTER LEMON		8

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
PERRIER, FRANCE	750ml	11
SAN PELLEGRINO, ITALY	750ml	10
PERRIER, FRANCE	330ml	7

MILKSHAKES

CHOCOLATE, STRAWBERRY, VANILLA	D	10
MANGO, BANANA		

FRESH FRUIT JUICES

ORANGE, PINEAPPLE, WATERMELON, GRAPE FRUIT		12
GREEN APPLE, MANGO, CARROT		
FRESH COCONUT		17

CRAFT SPIRITS

GIN

ST. GOERGE TRIPPLE PACK		32
LEOPOLDS AMERICAN SMALL BATCH		30
WILLIAMS CHASE SEVILLE ORANGE		32
WILLIAMS CHASE ELEGANT 48		32
THE BOTANIST ISLAY DRY		40
BLOOM LONDON DRY GIN		35
WILLIAMS CHASE GREAT BRITISH		22

VODKA

DEATH'S DOOR		32
KONIK'S TAIL		28
SIPSMITH SIPPING		22

RUM

THE REAL MCCOY 12 YO, BARBADOS		72
MT UNCLE IRIDIUM GOLD, AUSTRALIA		28

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DISTILLED NON-ALCOHOLIC SPIRIT

LYRE'S NON-ALCOHOLIC GIN	16
LYRE'S AMERICAN MALT	16
LYRE'S ITALIAN SPRITZ	16
LYRE'S AMARETTI	16
LYRE'S SPICED CANE	16

SINGLE MALT WHISKY - ISLAY

40ml per shot

BRUICHLADDICH 21 YO	52
BRUICHLADDICH 18 YO	37
BRUICHLADDICH 16 YO	34
LAGAVULIN 16 YO	35
LAPHROAIG 18 YO	119
ARDBEG 10 YO	25
LAPHROAIG 10 YO	25

THE MACALLAN SPECIAL SELECTION

40ml per shot

THE MACALLAN LIMITED EDITION	950
THE MACALLAN OSCURO	549
THE MACALLAN ESTATE RESERVE	72
THE MACALLAN MAKER'S EDITION	345

SINGLE MALT WHISKY - SPEYSIDE

40ml per shot

GLENFIDDICH 30 YO	125
MACALLAN 18 YO	145
MACALLAN 12 YO	29
GLENFIDDICH 12 YO	22
GLENLIVET 12 YO	25

SINGLE MALT WHISKY - HIGHLAND

40ml per shot

HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
DALWHINNIE 15 YO	29
GLENMORANGIE 10 YO	25

SINGLE MALT WHISKY - ISLE OF SKYE

40ml per shot

TALISKER 10 YO	28
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BLENDED SCOTCH & WHISKY

40ml per shot

JOHNNIE WALKER AND SONS "ODYSSEY"	750
JOHNNIE WALKER BLUE LABEL "KING GEORGE V"	199
WHITE AND MACKAY 30 YO RARE RESERVE	98
JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER PLATINUM LABEL	45
JOHNNIE WALKER GOLD LABEL 18 YO	32
JOHNNIE WALKER GREEN LABEL 15 YO	28
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

BOURBON & AMERICAN WHISKY

40ml per shot

BLANTON'S GOLD	29
BLANTON'S ORIGINAL	29
WOODFORD RESERVE	22
JACK DANIEL'S	21
MAKER'S MARK	19

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IRISH WHISKY	40ml per shot	
BUSHMILLS		18
JAMESON		18
JAPANESE SINGLE MALT WHISKY	40ml per shot	
NIKKA 21 YO		39
THE HAKUSU		52
TAKETSURU 17 YO		45
SUNTORY HIBIKI JAPANESE HARMONY		55
NIKKA FROM THE BARREL		35
AKASHI WHITE OAK		45
NIKKA ALT MALT		24
GIN	40ml per shot	
LIMAO DO SUL 2020		150
FIFTY POUNDS CASK BACK		26
INK GIN		45
MONKEY 47, BLACK FOREST DISTILLERS		32
MARTIN MILLER		22
TANQUERAY NO. 10		22
HENDRICK'S		22
VODKA	40ml per shot	
BLUE HARBOUR BLACK TRUFFLE		135
KAUFMANN SPECIAL 2006		48
BELUGA GOLD		65
GREY GOOSE VX		39
GREY GOOSE		22
GREY GOOSE ORANGE		24
ROBERTO CAVALLI VOL 40%		26
BELVEDERE		22
BELUGA NOBLE		25
ABSOLUT MANDARIN/MANGO/VANILLA/PEAR/ORIENTAL APPLE		18
RUM	40ml per shot	
APPLETON ESTATE 21 YO		85
AP HOMERE CLEMENT		69
ZACAPA XO		49
MOUNT GAY XO		24
ZACAPA 23 YO		25
PYRAT XO		22
HAVANA CLUB 7 YO		19

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TEQUILA & MEZCAL	40ml per shot	
CLASE AZUL ANEJO CLEAR		330
CLASE AZUL GOLD ULTRA PREMIUM		220
DON JULIO 1942		79
GRAN PATRON PLATINUM		79
DON JULIO AÑEJO		39
DON JULIO REPOSADO		35
HERRADURA RESPOSADO		22
PATRON SILVER		25
PATRON ANEJO		29
PATRON REPOSADO		29
PATRON XO CAFÉ		19
DON JULIO BLANCO		29
AZUL PLATA		45
AZUL REPOSADO		79
COGNAC	40ml per shot	
CHABASSE DE PETITE 1971 CHAMPAGNE		950
CHABASSE DE PETITE 1975 CHAMPAGNE		900
HENNESSY RICHARD		950
REMY MARTIN LOUIS XIII		990
HENNESSY PARADIS		330
DES MOISANS DEAU XO		84
FRAPIN XO		105
HENNESSY XO		65
REMY MARTIN XO		65
TESSERON LOT NO. 76		42
HENNESSY VSOP		29
REMY MARTIN VSOP		29
HENNESSY VS		26
ARMAGNAC	40ml per shot	
CASTAREDE 1949		375
CASTAREDE 1951		325
CASTAREDE 1956		205
CASTAREDE 20 ANS HORS D' AGE		32
CASTAREDE 15 ANS NAPOLEON		29
CASTAREDE 10 ANS VSOP		24
ABSENTE	40ml per shot	
VERT & VIF		16
PISCO	40ml per shot	
PISCO PORTON		24
CALVADOS	40ml per shot	
LE COMPTE 5 ANS D' AGE		45
GRAPPA	40ml per shot	
SASSICAIA, TENUTA SAN GUIDO AND JAOPO POLI		75
NONINO CHARDONNAY BIANCA		22
NONINO MERLOT		22
ALEXANDER CABERNET		16
BRUNELLO		29
NEBBIOLO DA BAROLO		22
PIEVE SANTA RESTITUTA		26

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BEER

HEINEKEN		14
LION BEER		12
BUDWEISER		12
ERDINGER		17
CORONA		14
PERONI BEER		14
ASAHI		17
SAPORO PREMIUM		17
KIRIN		17
FREE DAMM - <i>Non-alcoholic</i>		8

DRAUGHT BEER

CARLSBERG	330ml/500ml	12/16
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LIQUEUR

40ml per shot

AMARULA		14
MIDORI MELON		16
CHERRY HEERING		14
ARCHERS PEACH SCHNAPPS		14
MOZART BLACK		16
BAILEYS		14
TIA MARIA	D	14
SOUTHERN COMFORT		14
KAHLUA		14
GRAND MARNIER		16
CHAMBORD BLACK RASPBERRY		18
DOM BENEDICTINE		18
COINTREAU		14
DRAMBUIE		14
GALLIANO		18
MARACHINO LUXAARDO		16
LIMONCELLO		16
FRANGELICO		22
SAMBUCA		16
AMARETTO DI SARONO		14

APERITIF & DIGESTIF

40ml per shot

PASTI'S 51		39
PIMM'S NO.1		16
PERNOD/RICARD		16
ANTICA FORMULA		16
CAMPARI		16
APEROL		16
MARTINI ROSSO		14
MARTINI BIANCO/DRY		14
JAGERMEISTER		14
FERNET-BRANCA/FERNET-BRANCA MENTA		16
AMARO RAMAZOTTI		16
AMARO AVERNA		16
AMARO MONTENEGRO		16

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BY THE BOTTLE

VODKA

BLUE HARBOUR BLACK TRUFFLE	2150
ROBERTO CAVALLI VOL 40%	458
BELUGA GOLD LINE	790
BELUGA NOBEL	320
KAUFFMANN SPECIAL 2006	990
BELVEDERE	320
CIROC	290
GREY GOOSE ORANGE FRANCE	350
GREY GOOSE ORIGINAL FRANCE	320
KETEL ONE	320

GIN

LIMAO DO SUL 2020	1850
FIFTY POUNDS CASK AT THE BACK	420
MONKEY 47	290
TANQUERAY NO.TEN	330
MARTIN MILLER	265
SIPSMITH	250
HENDRICKS	320
BOMBAY SAPPHIRE	220

RUM

APPLETON JAMAICA 21 YO	1190
CLEMENT CUVÉE HOMERE	950
RON ZACAPA XO	650
RON ZACAPA 23 YO	360
PYRAT XO RESERVE	290
MOUNT GAY EXTRA OLD BARBADOS	340

SINGLE MALT WHISKY

THE MACALLAN LIMITED EDITION 1824	12,500
THE MACALLAN OSCURO	7900
GLENFIDDICH 30 YO	1650
THE MACALLAN ESTATE RESERVE	950
THE MACALLAN 1986 18 YO	2,250
THE MACALLAN MAKERS EDITION	5200

BLENDED SCOTCH WHISKY

BLUE LABEL KING GEORGE J/W	2,700
BLUE LABEL J/W	1,150
ROYAL SALUTE 21 YO	520
PLATINUM J/W	590

JAPANESE WHISKY

SUNTORY HIBIKI JAPANESE HARMONY	820
TAKETSURU PURE 21 YO	590
NIKKA COFFEY GRAIN MALT	920
MARS MALTAGE COSMO	750
AKASHI WHITE OAK	490

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BY THE BOTTLE

TEQUILA

DON JULIO 1942	1,250
PATRON GRAN PLATINUM	1490
CLASE AZUL PLATA	690
CLASE AZUL REPOSADO	1190
CLASE AZUL ANEJO CLEAR	5350
CLASE AZUL GOLD ULTRA PREMIUM	3490
PATRON REPOSADO	390
PATRON SILVER	330
DON JULIO REPOSADO	390
DON JULIO SILVER	350
PATRON ANEJO	350
PATRON XO	250

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WINES BY THE GLASS

WHITE (175ml)

SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD, LOIRE VALLEY, FRANCE	36
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO, FRIULI, ITALY	37
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERÉ', MARLBOROUGH, NEW ZEALAND	34

RED (175ml)

PERAJ HA'ABIB, CELLER DE CAPÇANES, CATALUNYA, SPAIN	45
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF, SOUTH AFRICA	50
PINOT NOIR, BABICH, BLACK LABEL, MARLBOROUGH, NEW ZEALAND	24

ROSÉ (175ml)

'BY.OTT', DOMAINES OTT, CÔTES DE PROVENCE, FRANCE	38
WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE	40

CHAMPAGNE (150ml)

LOUIS ROEDERER, BRUT COLLECTION REIMS, FRANCE	45
BILLECART-SALMON, BRUT, MAREUIL-SUR-AÏ, ROSÉ	65

SWEET (100ml)

CHENIN BLANC, SULA LATE HARVEST, INDIA	22
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CHAMPAGNE (750ml)

NV	LOUIS ROEDERER, BRUT COLLECTION, REIMS	225
NV	KRUG GRANDE CUVÉE BRUT, REIMS	1,050
NV	RUINART, BLANC DE BLANCS BRUT	565
2015	CRISTAL, LOUIS ROEDERER, REIMS	1,240
2015	DOM PÉRIGNON, BRUT	1,285
2015	BOLLINGER, LA GRANDE ANNÉE, MAREUIL-SUR-AÏ	850
NV	BILLECART-SALMON, BRUT, MAREUIL-SUR-AÏ, ROSÉ	365
2008	VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME BRUT, REIMS	785
NV	LANSON LE BLACK LABEL BRUT, ROSÉ, REIMS	360
NV	MOËT & CHANDON, EPERNAY, ROSÉ	350
2016	LOUIS ROEDERER BRUT, REIMS, ROSÉ	350
2012	CRISTAL, LOUIS ROEDERER, REIMS, ROSÉ	2,520
1996	DOM PERIGNON, PLÉNITUDE, P2, HAUTVILLERS, BRUT ROSÉ	8,500
NV	RUINART BRUT, REIMS, ROSÉ	495

SWEET

2015	CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES, FRANCE (375ml)	1,250
1904	CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES, FRANCE (750ml)	41,950
2002	EISWEIN, RIESLING, BALTHASAR RESS, RHEINGAU, GERMANY (375ml)	950

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COFFEE SELECTION

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, 'Decafeinato' with illy decaffeinated coffee or iced.

THE CLASSICS ✓

ESPRESSO		8
RISTRETTO		8
MACCHIATO	D	8
CALDO - espresso with small amount of foamed milk		
LUNGO - served to the top of a demitasse cup with steamed milk		
FREDDO - served with a small jug of cold milk		
ALL'AMERICANA		9
CAPPUCCINO	D	10
LATTE	D	10
MATCHA LATTE	D	10
MOCHA	D	10
HOT CHOCOLATE	D	10

SPECIALTY COFFEE ✓

IRISH COFFEE	A D	26
Jameson whisky, black coffee, brown sugar topped with whipped cream		
CALYPSO COFFEE	A D	
Tia Maria, black coffee topped with whipped cream		
JAMAICAN COFFEE	A D	
Dark rum, Kahlúa, black coffee topped with whipped cream		

COFFEE COCKTAILS ✓

CREAMY ESPRESSO	A	26
Amarula, peach schnapps, espresso coffee and Kahlúa		
ESPRESSO MARTINI	A	
Espresso, vodka, Kahlúa		
CAFÉ VENEZIA	A D	
Espresso, amaretto topped with cream		

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ICED COFFEE ✓	14
CITRUS ELIXIR Double espresso, orange juice, elder flower, vanilla ice cream	D
GINGERBREAD ICED LATTE Double espresso, milk, vanilla syrup, gingerbread syrup, cinnamon syrup	D
MINT FIZZ AMERICANO Americano coffee, mint, vanilla ice cream	D
CARAMEL CRUSH Double espresso, milk, banana caramel syrup, caramel foam	D
DOUBLE ZING Double espresso, grapefruit juice, agave syrup, tonic water	

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.

BLACK TEA ✓	
BRITISH BREAKFAST Full-bodied blend with a delicate light malty undertone	12
BOMBAY CHAI A bold Assam blend with traditional Indian spices, rich on its own and even better simmered in milk	12
SMOKY MOUNTAIN TEA Rose, apple & lemon with subtle smoke and citrus freshness	12
BRITISH GROWN JERSEY Vibrant & malty with delicate caramel notes	28
GREEN TEA ✓	
CEREMONILA MATCHA Creamy, rich and full bodied with savoury notes and a long umami finish	20
WHITE TEA ✓	
CRISTALLO - WHITE TEA AND PEACH BLEND Sweet, elegant opening notes of white tea and juicy peach with a long sharp pomegranate and sweet apricot finish	18

A - ALCOHOL | **D** - DAIRY | **N** - NUTS | **S** - SPICY | ✓ - SUSTAINABILITY CERTIFIED

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INFUSIONS ✓

FOREST FRUIT Rich and juicy fruit with citrus notes	12
CHAMOMILE A light & herbal flavour with a soothing and creamy finish	12
PEPPERMINT Refreshing & elegant with a sweet fresh finish and cooling sensation	12
MUGICHA A roasted Barley Tea with notes of coffee and caramelised walnuts	12
BLUE AURORA Blended with sweet apples with creamy, floral and juicy notes	18

RARE CHINESE TEA ✓

DRAGON ZEN Subtly roasted, nutty flavour with a delicate vegetal aroma and a finish mildly astringent, creating a balance between sweetness and strength	20
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ICED TEA ✓

PEACH AND ORANGE Peach tea, elder flower, orange	12
GREEN TEA CURLS Matcha tea, mint leaves, lemon juice, sencha tea	
STRAWBERRY CARAMEL Strawberry tea, elderflower, lime juice, caramel syrup	
ALMOND DELIGHT Earl gray tea, apple juice, orange juice, almond syrup	N
MINT SPLASH Peppermint tea, passion fruit, cinnamon syrup	

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CIGARS

MONTECRISTO MINIS	23
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.	
COHIBA MINI CIGARILLOS	25
These hamster-sized cigars are made in the same first-class Cuban tobacco fields as larger cigars from the main series	
MONTECRISTO NO.5 (30-45 MIS)	85
Wonderful bouquet releases a textured and honest smoke exploration of floral and woody notes supported by a mild Cuban tobacco	
COHIBA SIGLO I (UNDER 30 MINS)	105
There are substantial, yet balanced flavours of wood and spice climaxing with hints of caramel	
MONTECRISTO NO.4 (30-45 MINS)	115
It has smooth balance between strength and aroma perfectly combined with creamy cacao and spicy notes	
HOYO DE MONTERREY EPICURE NO. 1 (30-45 MINS)	98
It has a woody flavour which tastes blending within a background of very delicate and complex herbal tones	
MONTECRISTO NO.3 (30-45 MINS)	99
It is earthy, complex and rich, with some red pepper spices on the palate	
HOYO DE MONTERREY EPICURE NO. 2 (UNDER 30 MINS)	105
This cigar has gained fame through its subtle floral nuances and intriguing twinges of sweet ginger and cinnamon, it is crisp, fruity and airy	
HOYO DE MONTERREY PETIT ROBUSTOS	119
It totally fits my current needs - a short smoke with a reliable construction and enough punch to be suitable as an after-dinner cigar	
ROMEO Y JULIETA CHURCHILL (60-90 MINS)	125
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	
MONTECRISTO NO. 2 (30-45 MINS)	125
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	
COHIBA ROBUSTUS (30-45 MINS)	139
A very smooth with a fantastic rich chocolate draw, creamy chocolate cocoa	
COHIBA SIGLO VI (30-45 MINS)	155
It has sweet tobacco aroma towards red frutis, rhubarb, dark cherries light to medium bodied	

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CIGARS

ROMEO JULIETA PETIT CORONAS 99

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.

ROMEO Y JULIETA SHORT CHURCHILL (30-45 MINS) 119

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

PARTAGAS SERIE D NO.4 125

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.

PARTAGAS SERIE P NO. 2 125

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.

CIGARETTE

49

MARLBORO LIGHTS, MARLBORO RED, MARLBORO MENTHOL
CAMEL LIGHT

SHISHA COLLECTION

ALCOHOL SHISHA 150

BULLFROG, PIMS CUP, LONG ISLAND

FRUIT INFUSION WITH SPIRITS 150

PASSION FRUIT, PLUM, STRAWBERRY

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

ISLAND SHISHA - SOMMELIER'S BLEND 120

FRUIT SHISHA 125

REGULAR SHISHA 99

SHISHA HEAD CHANGE 65

TOBACCO FLAVOURS

BLUEBERRIES, DOUBLE APPLE, GRAPES, LEMON, MANGO, MELON,
MINT, STRAWBERRY, ORANGE, WATERMELON

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RAH BAR

Housed in island chic architecture and panoramic ocean views, Rah Bar is a vibrant cocktail bar. Our resident mixologists have created innovative beverages inspired by the serene and magical setting of One&Only Reethi Rah.

Engage with family and friends while relishing pre-dinner sensational aperitifs and cocktails or a post-dinner digestif to round off the evening. Picture-perfect presentations and unique recipes will surely give you a One&Only experience.

Various nightly live entertainment by world-class singers and bands add energy to this venue, where you can either choose to unwind over an acoustic music or dance the night away with lively band performances.

OPEN DAILY
FROM 9AM TILL LATE

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

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CIGARETTE	49
MARLBORO LIGHTS, MARLBORO RED, MARLBORO MENTHOL CAMEL LIGHT	