

RABARBARO

SMALL PLATES

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

SALADS

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

PASTA & RISOTTO

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

GOURMET SANDWICHES

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

PIZZA

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

MAINS

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

SIDES

GRILLED GREEN ASPARAGUS Lemon, pecorino	M SU V 18
BLACK OLIVE & HERB MASHED POTATOES	M SU V 14
SWEET POTATOES FRIES OR TRUFFLE FRIES	G SU V 14
PANZANELLA SALAD	G MU V 14

DESSERTS

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

ICE CREAM & SORBET

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

A - ALCOHOL | **C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK
MO - MOLLUSCS | **MU** - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME
SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN | 🌱 - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

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Salads & Soup

CRUDITÉS M SE SU	16
<i>Bell peppers, carrot, cucumber, hummus and labneh dip</i>	
CORN & COB SALAD E	18
<i>Chicken breast, corn, cucumber, cherry tomatoes, romaine lettuce, boiled egg</i>	
MINESTRONE C G M SU	19
<i>Mixed vegetables, macaroni</i>	

Burger & Hot dog

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

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

Pasta, Pizza & Rice

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

Meat

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

Fish

CRUMBED FISH E F G M	22
SALMON STEAK F	26
GRILLED FISH FILLET E F	24

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

Blends

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

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

CARBS **G V**
Pasta, quinoa, rice, potatoes

PROTEINS
Beef, chicken or fish **E F**

Desserts

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

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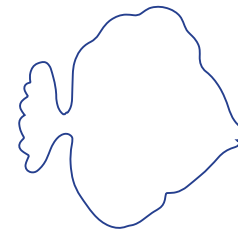
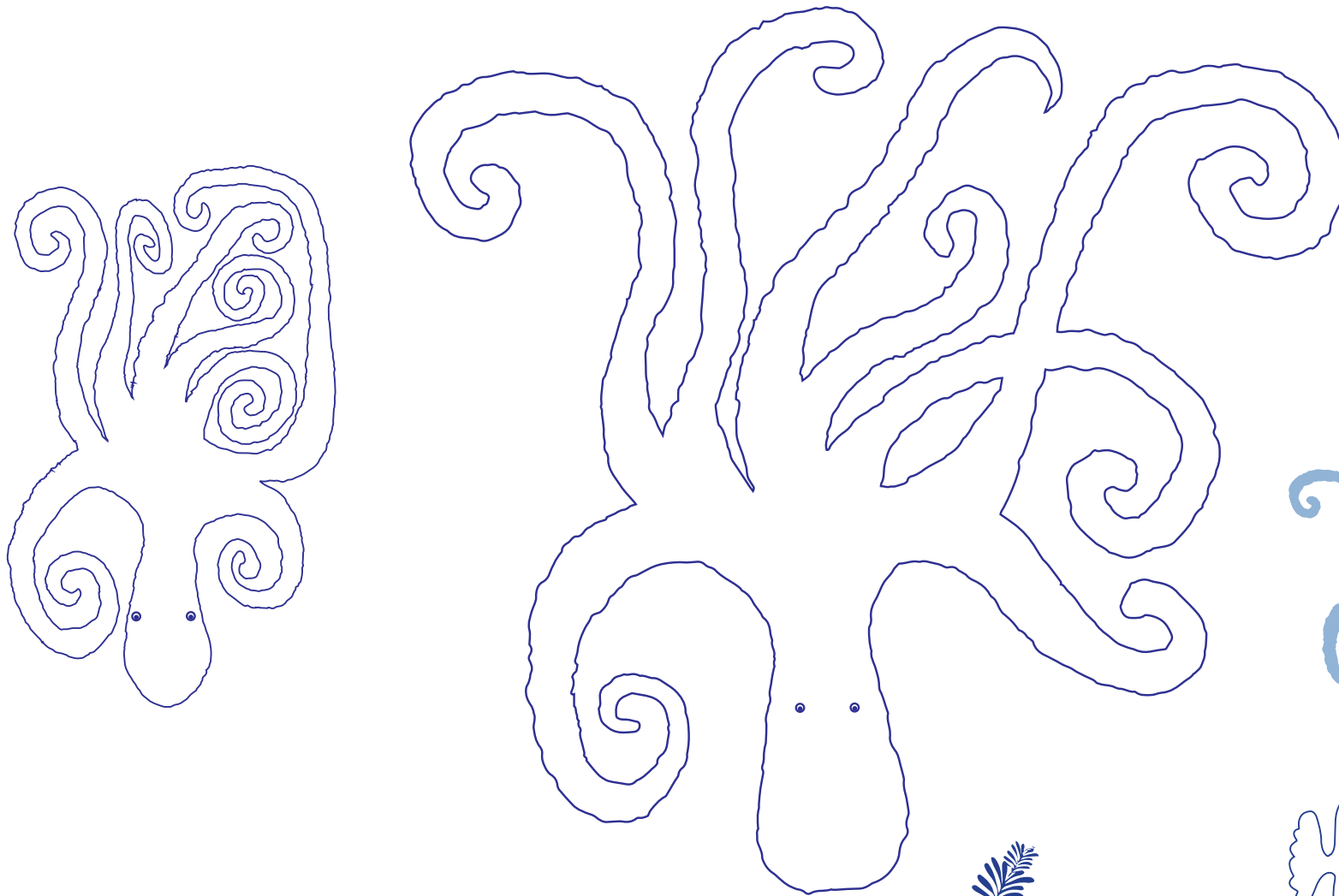
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colour in the octopuss in your favourite
octopuss colours

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

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

C CR G MU SB SU

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

Barcardi 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

A
SU 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

N 26

SEA THROUGH

Tequila, orgeat, fresh apple juice, lime juice, Agave syrup, clarified milk, garnished with toffee apple

M 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

SU 26

XIMI XIMI

Captain Morgan spiced rum, Harvey Bristol crème, cigar smoke, stout syrup, clove studded zest.

G 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

A 16

SANGRIA ZERO

Dry London spirit, Mirin sake, strawberries, sparkling water

RAH BAR NO-MARY

Fresh tomato juice clarified, togarashi, soy sauce

C

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

CLEAN & GREEN

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

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

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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

M 10

CHOCOLATE, STRAWBERRY, VANILLA
MANGO, BANANA

FRESH FRUIT JUICES

12

ORANGE, PINEAPPLE, WATERMELON, GRAPE FRUIT
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

BUSHMILLS	40ml per shot	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
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PISCO

40ml per shot

PISCO PORTON	24
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CALVADOS

40ml per shot

LE COMPTE 5 ANS D' AGE	45
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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

A - ALCOHOL | **C** - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **G** - GLUTEN | **M** - MILK | **MU** - MUSTARD
N - NUTS | **SB** - SOYBEAN | **SU** - SULPHUR DIOXIDE |  - SUSTAINABILITY CERTIFIED

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BEER

HEINEKEN		14
LION BEER		12
BUDWEISER		12
ERDINGER		17
CORONA		14
PERONI BEER		14
ASAHI		17
SAPPORO 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		M 14
TIA MARIA		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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10

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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)

CHIANTI CLASSICO, VALIANO DOCG TOSCANA, ITALY	32
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF, SOUTH AFRICA	50
PINOT NOIR, BABICH, BLACK LABEL, MARLBOROUGH, NEW ZEALAND	24

ROSÉ (175ml)

DOMAINES OTT, CLOS MIREILLE CÔTES DE PROVENCE, FRANCE	50
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
2016	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	MOËT & CHANDON, ICE IMPERIAL ROSÉ, ÉPERNAY	350
NV	BOLLINGER, SPÉCIAL CUVÉE, BRUT, ROSÉ AÏ	405
2012	CRISTAL, LOUIS ROEDERER, REIMS, ROSÉ	2,520
1996	DOM PERIGNON, PLÉNITUDE, P2, HAUTVILLERS, BRUT ROSÉ	8,500
NV	RUINART BRUT, REIMS, ROSÉ	495
NV	LAURENT PERRIER, BRUT LA CUVÉE ROSÉ, TOURS-SUR-MARNE	595

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
2004	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	M	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	M	10
LATTE	M	10
MATCHA LATTE	M	10
MOCHA	M	10
HOT CHOCOLATE	M	10

SPECIALTY COFFEE ✓

IRISH COFFEE	A M	26
Jameson whisky, black coffee, brown sugar topped with whipped cream		
CALYPSO COFFEE	A M	
Tia Maria, black coffee topped with whipped cream		
JAMAICAN COFFEE	A M	
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 M	
Espresso, amaretto topped with cream		

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ICED COFFEE

14

CITRUS ELIXIR

Double espresso, orange juice, elder flower, vanilla ice cream

M

GINGERBREAD ICED LATTE

Double espresso, milk, vanilla syrup, gingerbread syrup, cinnamon syrup

M

MINT FIZZ AMERICANO

Americano coffee, mint, vanilla ice cream

M

CARAMEL CRUSH

Double espresso, milk, banana caramel syrup, caramel foam

M

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

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INFUSIONS ✓

FOREST FRUIT 12
Rich and juicy fruit with citrus notes

CHAMOMILE 12
A light & herbal flavour with a soothing and creamy finish

PEPPERMINT 12
Refreshing & elegant with a sweet fresh finish and cooling sensation

MUGICHA 12
A roasted Barley Tea with notes of coffee and caramelised walnuts

BLUE AURORA 18
Blended with sweet apples with creamy, floral and juicy notes

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

ICED TEA ✓ 12
PEACH AND ORANGE
Peach tea, elder flower, orange

GREEN TEA CURLS
Matcha tea, mint leaves, lemon juice, sencha tea

STRAWBERRY CARAMEL
Strawberry tea, elderflower, lime juice, caramel syrup

ALMOND DELIGHT N
Earl gray tea, apple juice, orange juice, almond syrup

MINT SPLASH
Peppermint tea, passion fruit, cinnamon syrup

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CIGARS

MONTECRISTO NO.5 (30-45 MINS) Wonderful bouquet releases a textured and honest smoke exploration of floral and woody notes supported by a mild Cuban tobacco.	85
COHIBA SIGLO I (UNDER 30 MINS) There are substantial, yet balanced flavours of wood and spice climaxing with hints of caramel.	99
MONTECRISTO NO.4 (30-45 MINS) It has smooth balance between strength and aroma perfectly combined with creamy cacao and spicy notes.	115
HOYO DE MONTERREY EPICURE NO. 1 (30-45 MINS) It has a woody flavour which tastes blending within a background of very delicate and complex herbal tones.	109
MONTECRISTO NO.3 (30-45 MINS) It is earthy, complex and rich, with some red pepper spices on the palate.	109
HOYO DE MONTERREY EPICURE NO. 2 (UNDER 30 MINS) This cigar has gained fame through its subtle floral nuances and intriguing twinges of sweet ginger and cinnamon, it is crisp, fruity and airy.	119
HOYO DE MONTERREY PETIT ROBUSTOS It totally fits my current needs - a short smoke with a reliable construction and enough punch to be suitable as an after-dinner cigar.	119
BOLIVAR BELICOSO An excellent cigar for those enjoy a puff of Cuban magic. Well-balanced with a medium flavour. 3 1/4" - 21 ring gauge. Made with 100% Cuban tobacco, machine-rolled in Cuba.	119
ROMEO Y JULIETA CHURCHILL (60-90 MINS) 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.	129
MONTECRISTO NO. 2 (30-45 MINS) 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.	135
COHIBA ROBUSTUS (30-45 MINS) A very smooth with a fantastic rich chocolate draw, creamy chocolate cocoa .	139
COHIBA SIGLO VI (30-45 MINS) It has sweet tobacco aroma towards red frutis, rhubarb, dark cherries light to medium bodied.	155

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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

129

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

129

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

CIGARS MINI CIGARILLO

25

SWISHER SWEET MINI CIGARILLO, KING EDWARDS TIPS MINI CIGARILLO,
CAFÉ CRÈME BLUE MINI

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

Available in Rah Bar from 5PM to 7PM.

STARTERS

JAMÓN SERRANO	G N P SU	75
Figs, pickled walnuts, extra virgin olive oil		
BEETROOT CARPACCIO	M MU N SU V	42
Ricotta, pomegranate, candied walnuts, lemon-honey and grain mustard dressing		
CAESAR	E F G M SU P	
Romaine lettuce, parmesan, croutons, white anchovies, bacon lardons, quail eggs, Caesar dressing		
Choice of		
CLASSIC		36
GRILLED CHICKEN		49
GRILLED TIGER PRAWN	CR	58
SEARED SALMON	✓	62
MALDIVIAN KOPEE FAI 🌱	F S	39
Maldivian tuna, grated fresh coconut, chilli, onion, lime		

SOUPS

BORSCHT	M SU	52
Beetroot, beef, mixed vegetables, dill, sour cream		
HONEY ROASTED PUMPKIN	G M V	39
Double cream, curry oil, chives, croutons		
TOM KHA PRAWN	CR F S SU	58
Hot and sour Thai soup, prawns, galangal, lime leaf, onion, lemongrass		

BURGERS & FRIENDS

REETHI BURGER	A E G M P SU	55
Wagyu patty, chipotle mayonnaise, beer-battered onion rings, Comté cheese, beetroot relish, bacon marmalade, soft bun, bread and butter pickles, French fries		
VEGAN BURGER	C G SU V VG	32
Impossible meat, beetroot, red kidney beans, pickled cucumber, chickpeas, celery slaw, avocado, tomato jam, sweet potato fries		
TANDOORI WRAP	E G M S SU	48
Chicken tandoori, mint mayonnaise, romaine lettuce, red onion, chutney, paprika fries		
CLUB SANDWICH	E G M P SU	42
Chicken breast, white toast, boiled egg, cheddar cheese, mayonnaise, tomatoes, romaine lettuce, crispy bacon, French fries		
TUNA SANDWICH 🌱	E F G M SU	38
Onion, romaine lettuce, tomatoes, mayonnaise, French fries, mixed green salad		
FISH AND CHIPS 🌱	E F G M SU	58
Crispy battered market fish, French fries, tartare sauce, lemon		

PIZZA

TANDOORI CHICKEN	G M S SU	46
Pomodoro sauce, sundried tomatoes, buffalo mozzarella		
PESTO	G M N SU V	44
Rocket and basil leaves, button mushrooms, olives, buffalo mozzarella		
MARGHERITA	G M SU V	36
Pomodoro sauce, basil leaves, buffalo mozzarella		
*Vegan option available		

PASTA & RISOTTO

MEATBALL FETTUCCINE	C E G M SU	55
Pomodoro sauce, basil leaves		
SEAFOOD SPAGHETTI 🌱	C CR E F G M SU	62
Mixed seafood, lobster bisque, pomodoro sauce, basil leaves, oregano, parsley		
PENNE ARRABBIATA	C G M S SU V	45
Arrabbiata sauce, basil leaves		
*Gluten-free and vegan options available		
LOBSTER RISOTTO 🌱	A C CR M SU	79
Saffron, tomatoes, citrus and shellfish sauce, tarragon, balsamic vinegar		

FROM THE CHARCOAL GRILL

SERVED WITH ROASTED GARLIC CONFIT

AUSTRALIAN 9+ WAGYU TENDERLOIN 200gr	M	155
AUSTRALIAN 9+ WAGYU SIRLOIN 200gr	M	145
GRASS-FED LAMB CUTLETS	M	89
ROASTED HALF CHICKEN	M	66
SAUCES		
BARBECUE (G S SB SU), BÉARNAISE (A E M SU), BORDELAISE (A C M SU), CHIMICHURRI (VG), PEPPERCORN (A C M S)		

FROM THE CHARCOAL GRILL

SERVED WITH LEMON BUTTER SAUCE (M SU)

GRILLED REEF FISH FILLET 🌱	F M SU	58
GRILLED TUNA FILLET 🌱	F M SU	58
GRILLED ATLANTIC SALMON ✓	F M	68
WHOLE MALDIVIAN LOBSTER 🌱	CR M SU	142
JUMBO PRAWNS ✓	CR M SU	64

SIDES

MASHED POTATOES & CHIVES	M V	14
TRUFFLE MASHED POTATOES	M SU V	18
ROASTED BABY POTATOES WITH THYME & SEA SALT	M V	14
FRENCH FRIES	G SU V	14
TRUFFLE FRIES & AIOLI	E G SU V	18
STEAMED WHITE OR BROWN RICE	VG	14
SAUTÉED SPINACH	SU V	14
MIXED ROASTED VEGETABLES	M V	14
SEASONAL MIXED GREEN SALAD & SHERRY VINAIGRETTE DRESSING	MU SU VG	14

DESSERTS

CHEESECAKE	E G L M SU	24
Baked vanilla cheesecake, crumble with mango and passion fruit compote, vanilla ice cream		
CHOCOLATE FONDANT	E G L M SB SU	24
Dark chocolate fondant, vanilla sauce, vanilla ice cream		
COCONUT SAGO	VG	22
Sago in coconut milk, fresh mango, coconut shavings		
APPLE TART	E G L M N SU	23
Apple, puff pastry, frangipane nut filling, vanilla sauce, vanilla ice cream		
TIRAMISU	E G M SU	22
Mascarpone cream, biscuit, cacao, espresso		
FRUIT PLATTER	VG	22
Selection of seasonal tropical fruit		

ICE CREAM & SORBET

HOMEMADE ICE CREAM	L M SU V	6
Caramel, chocolate, coffee, Oreo cookies (E G SB), pistachio (N SB), rum & raisin (A), strawberry, vanilla, yoghurt		
per scoop		
HOMEMADE SORBET	VG	6
Banana, coconut, lemon, mango, passion fruit or raspberry		
per scoop		

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME
SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness.
Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.



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

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)	99
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)	109
It has a woody flavour which tastes blending within a background of very delicate and complex herbal tones.	
MONTECRISTO NO.3 (30-45 MINS)	109
It is earthy, complex and rich, with some red pepper spices on the palate.	
HOYO DE MONTERREY EPICURE NO. 2 (UNDER 30 MINS)	119
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 light to medium bodied.	
BOLIVAR BELICOSO	119
An excellent cigar for those enjoy a puff of Cuban magic. Well-balanced with a medium flavour. 3 1/4" - 21 ring gauge. Made with 100% Cuban tobacco, machine-rolled in Cuba.	
ROMEO Y JULIETA CHURCHILL (60-90 MINS)	129
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) 135

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.

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.4 129

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. 2 129

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

CIGARS MINI CIGARILLO 25

SWISHER SWEET MINI CIGARILLO, KING EDWARDS TIPS MINI CIGARILLO,
CAFÉ CRÈME BLUE MINI