

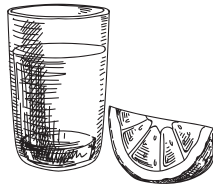
breakfast
that is worth
waking up for

— MADE WITH —

100% Sunshine and 100% Love

Breakfast is a big deal. I love it.

JOEY LAWRENCE



Breakfast Smoothies and Protein Shakes

Made with fresh fruits and vegetables

BREAKFAST SMOOTHIES

MAD BERRIES M

Forest blackberries, strawberries, raspberries,
blackcurrants, natural yoghurt

ABSOLUTE BANANA M

Banana, strawberries, spinach, natural yoghurt

MIXED MELON COLADA M

Watermelon, rock melon, papaya, mint, ginger, natural yoghurt

PROTEIN SHAKES

BANANA M N PN SE

Banana, semi-skimmed milk, peanut butter, sesame seeds, cinnamon

MANGO & BLUEBERRY N

Blueberries, mango, Daily Burn[®] protein powder,
vanilla, chia seeds, almond milk

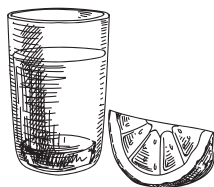
BEANS & NUTS N PN

Black beans, almonds, peanut butter, chia seeds,
cocoa powder, almond milk

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SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN | - SUSTAINABILITY CERTIFIED | - LOCALLY SOURCED

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Vitamin Boosters and Juices

Made with fresh fruits and vegetables

VITAMIN BOOSTERS

ENERGIZER **C**

Apple, beetroot, carrot, celery, ginger, orange

NUTRIENTS: ANTIOXIDANTS, BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMIN B3, B6 AND C

GO GREEN **C**

Green melon, celery, cucumber, green apple, rocket leaves, spinach

NUTRIENTS: FIBRE, NIACIN, POTASSIUM, PYRIDOXINE, VITAMINS A, B6, C AND K

BLACK ORANGE

Orange, blackberries, blackcurrant

NUTRIENTS: BETA-CAROTENE, CALCIUM, FOLIC ACID, IRON, MAGNESIUM, PHOSPHOROUS, POTASSIUM, VITAMINS B3, C AND E

FRESH JUICES

FRUIT JUICES

Granny Smith apple, mango, mixed berries, navel orange, papaya, pineapple, pink grapefruit, watermelon

YOUNG COCONUT

VEGETABLE JUICES

Carrot, beetroot

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Wellbeing breakfast

À la carte

HOMEMADE SUGAR FREE GRANOLA N SU VG

Seasonal berries & fruits, kefir coconut yoghurt, vanilla beans

LEMON & BLUEBERRY OVERNIGHT OATS SU VG

Lemon, blueberries, mixed berry coulis, oats,
rice milk, coconut yoghurt

QUINOA & CHIA PUDDING BERRY BOOSTER M V

Quinoa, chia seeds, maple syrup, kefir lime, vanilla Greek yoghurt,
cinnamon, mixed berries, banana

NOURISH BOWL E M SU

Quinoa, grains, kale, spinach, homemade sauerkraut,
poached egg, avocado, pumpkin, green goddess dressing

AVOCADO ON TOAST G N VG

Grain sourdough, leek & walnut pesto,
rocket leaves, smoked tomatoes, avocado

OMELETTE "SOL" E S

Egg white omelette with herbs, asparagus, green beans,
spring onion, served with spicy tomato sambal

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Eggs and Things

À la carte

EGG E M

Boiled (soft, medium *or* hard), truffle butter soldiers,
Eggs your way (fried, poached or scrambled) with roasted tomato & caramelised onion

WHOLE EGG OR EGG WHITE OMELETTE E M

Choice of

Ham (**P**), turkey ham, mushrooms, onion, spinach, capsicum, corn,
garlic, chilli, spring onion, tomatoes, cheddar cheese, olives

BENEDICT E M

Poached egg, English muffin, Hollandaise sauce, chopped chives

Choice of

Smoked salmon (✓ **A F**), ham (**A P SU**), avocado (**VG**) or tofu (**L SB VG**)

BACON & EGG ROLL E G M P SU

Caramelised onion, medium over-easy egg, chipotle barbecue sauce,
bacon, cheddar cheese, soft bun and butter pickles

BURRITO E G M

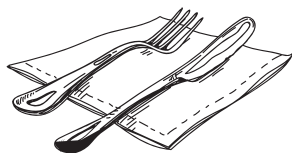
Scrambled eggs, potatoes, mozzarella, sweet corn, tomato salsa

FRITTATA E M

Baked omelette with potatoes, bell pepper, mushrooms

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Around the World

À la carte

MALDIVIAN 🌱 **E F G M SU**

Maldivian omelette, tuna mashuni, sambal, red snapper curry, chapati

INDIAN **E G M SU**

Vegetable curry, masala scrambled eggs, aloo paratha, pickles, yoghurt

JAPANESE **E F G L SB SU**

Steamed koshihikari rice, marinated salmon, furikake, pickles, seaweed, soft boiled egg

THAI OMELETTE **CR E S SU**

Crab, onion, coriander, chilli

SPANISH OMELETTE **E M**

Eggs, potatoes, caramelised onion

CROQUE MADAME **E G M P SU**

Shaved honey ham, truffle, béchamel sauce, Gruyère & Emmental cheese, fried egg

CROISSANT **E F G M SU**

Guacamole, poached egg, smoked salmon 🌱

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Naughty and Nice

À la carte

OATMEAL **G**

Choice of milk

Full cream (**M**), soya or almond (**N**)

Choice of condiments

Macadamia nuts (**N**), honey, banana, cinnamon

** Gluten free oats available on request*

PANCAKES **E G M N**

Choice of

Seasonal fruit compote, maple syrup, Chantilly cream or Nutella

COCONUT KIRU FOLHI **E G M SU**

Coconut milk, shredded coconut, fresh coconut, condensed milk,
cardamom, pandan leaves

SYRNIKI **E G M SU**

Cottage cheese pie, sour cream, condensed milk

FRENCH TOAST **E G M**

Rhubarb, double cream, salted caramel fudge

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Luxe Breakfast

Chef's Specials

KAVIARI

Discover exceptional caviar with a unique and distinguished taste

KAVIARI BELUGA IMPERIAL CAVIAR (30gm) **CR E F G M SU**

To complement the caviar

Hash browns, blinis, sour cream, chives, egg yolk,
egg white, diced shallot, capers, gherkins

\$449

CHAMPAGNE PAIRING

Billecart-Salmon, Brut Rosé, Mareuil-sur-Aÿ, France *150ml* \$65

Cristal, Louis Roederer, Rosé, Reims, France *750ml* \$2,520

TRUFFLE **E G M**

Mushrooms & duck eggs on brioche, crème fraîche, shaved black truffle

\$40

LOBSTER BENEDICT **CR E G M**

Hollandaise sauce, salmon roe, chives

\$55

BRIOCHE & JAMÓN TOASTIE **E G M P SU**

4 types of cheese, butter, shaved black truffle, chives

\$45

* ALL ITEMS ON THE LUXE BREAKFAST MENU ARE CHARGEABLE.

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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.

THE CLASSICS ✓

FILTERED COFFEE

Freshly ground Arabica served in a French plunger

ESPRESSO

Untouched or available in our variations

RISTRETTO

Served shorter than a traditional espresso for more intense flavour

MACCHIATO M

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

Shot of espresso with hot water

CAPPUCCINO M

Equal parts of espresso, steamed & foamed milk

LATTE M

Served long and milky

MOCHA M

Hot chocolate served with a shot of espresso

HOT CHOCOLATE M

Served with steamed milk

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SIGNATURE REETHI COFFEE ✓

HOMEMADE GINGERBREAD LATTE **M**

Brewed coffee, molasses, maple syrup, ground ginger, ground nutmeg, ground cinnamon, vanilla, milk

GOLDEN CAPPUCINO **N**

Turmeric powder, coconut oil, cinnamon powder, almond milk, sugar, honey

REETHI-STYLE CARAMEL MACCHIATO **M**

Espresso coffee, cold and hot milk, caramel syrup, honey

CINNAMON AND WHITE CHOCOLATE MOCHA **M**

Espresso coffee, cold milk, chocolate, cinnamon

SPICY HOT MOCHA **M S**

Espresso, milk, white & brown sugar, cocoa powder, cinnamon, nutmeg, pepper, salt

ELDER FLOWER CAPPUCINO **N**

Espresso, elderflower syrup, almond milk

HOT CHOCOLATE MARSHMALLOW **M**

Hot milk, cocoa powder, marshmallow

HOMEMADE CHAI LATTE **M**

Espresso, milk, cardamom, cinnamon stick, clove, honey

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ICED COFFEE ✓

CARAMEL CRUSH M

Double espresso, milk, banana & caramel syrup, caramel foam

DOUBLE ZING

Double espresso, grapefruit juice, agave syrup, tonic water

GINGERBREAD ICED LATTE M

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

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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.

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Tea Selection

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INFUSIONS ✓

FOREST FRUIT

Rich and juicy fruit with citrus notes

CHAMOMILE

A light & herbal flavour with a soothing
and creamy finish

PEPPERMINT

Refreshing & elegant with a sweet fresh finish
and cooling sensation

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BLACK TEA ✓

BRITISH GROWN JERSEY

Vibrant & malty with delicate caramel notes

SMOKY MOUNTAIN TEA

Rose, apple & lemon with subtle smoke and citrus freshness

DARJEELING FIRST FLUSH

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

WHITE TEA ✓

CRISTALLO

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

GREEN TEA ✓

EXCLUSIVE & RARE SENCHA

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

CHESTNUT HOJICHA

Roasted Japanese green tea made from stalks, with smoky caramel notes

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Tea Selection

ICED TEA

GREEN TEA CURLS

Matcha tea, sencha tea, mint leaves, lemon juice

PEACH & ORANGE

Peach tea, elderflower syrup, fresh orange juice

STRAWBERRY CARAMEL

Strawberry tea, caramel syrup, elderflower syrup, lime juice

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Happy Start

GRANOLA BOWL **G N SB SU V**

Granola, seasonal fruit, coconut yoghurt

OAT PORRIDGE **G V**

Choice of milk

Full cream **M**, soya **SB** or almond **N**

Fruity & Fun

RAINBOW FRUIT BOWL **VG**

Seasonal fruit, mixed berries

TROPICAL FRUIT CUP **VG**

Mango, pineapple, watermelon

Eggy Goodness

EGG & SOLDIERS **E M SU**

Soft boiled egg, toast strips

EGGS YOUR WAY **E M**

Fried or scrambled

CHEESE OMELETTE **E M**

Cheddar cheese, mixed vegetables



Sweet Treats

FLUFFY PANCAKES **E G M N SB SU**

Maple syrup, Nutella or condensed milk

FRENCH TOAST BITES **E G M**

Honey, mixed berries

Little Sandwiches

HAM & EGG ROLL **E G M P SU**

Honey ham, scrambled egg, cheddar cheese, tortilla bread

CHEESE TOASTIE **G M**

Melted Emmental cheese

Sip & Smile

FRESH FRUIT JUICE **VG**

Orange or watermelon

SMOOTHIE **M V**

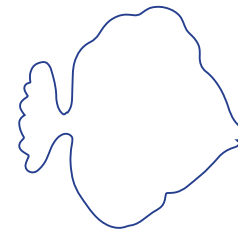
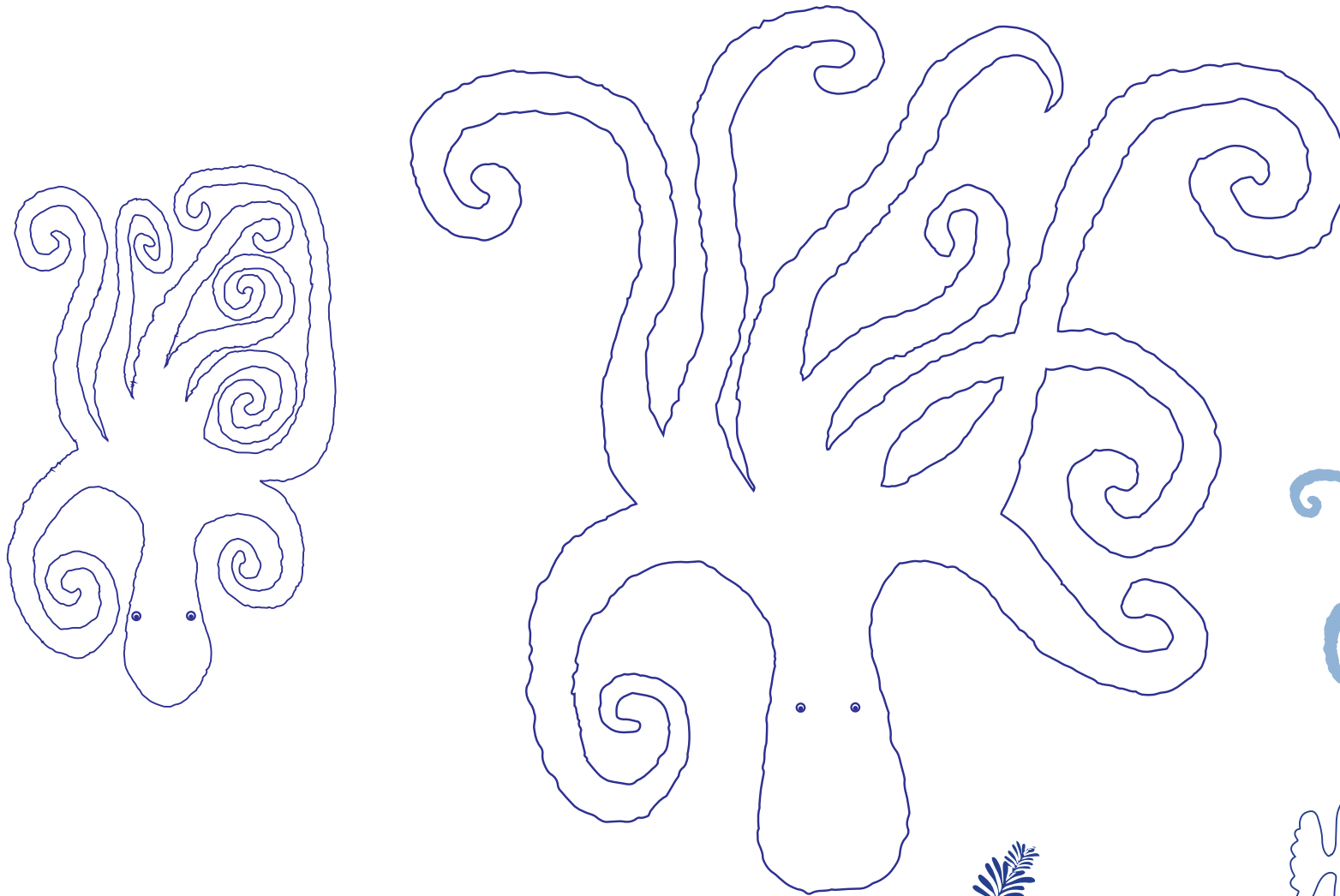
Banana or mixed berries

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colour in the octopuss in your favourite octopuss colours

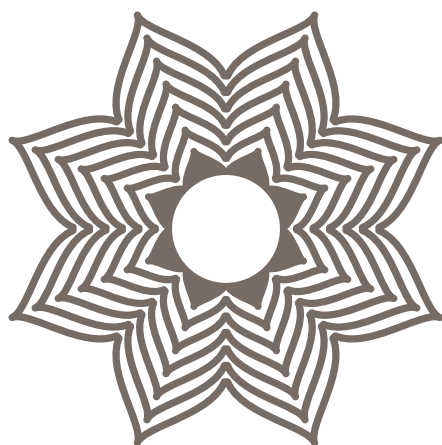
octopuss love seaweed.. can you draw some more?



think of a fun name for each octopuss

can you spot the odd one out?





EARTH

THE EARTH'S ESSENTIALS

Discover the flavours of the Mediterranean

Experience the vibrant flavours of beloved seafood, cultural classics, and handcrafted delicacies inspired by the colourful dishes of Spain, Italy, and Greece.

With this philosophy in mind, we have developed this menu to bring you the delights of the Mediterranean combined with the highest quality ingredients and the creativity of our chefs.

STARTERS

SMOKED BEEF CARPACCIO

Horseradish cream, pickles, confit tomatoes, parmesan, rocket leaves

M SU 48

MARINATED SCALLOPS

Fennel, grapefruit & chilli dressing

MO S SU 42

TUNA TARTARE 🌱

Avocado, pine nuts, lemon zest, passion fruit vinaigrette, herb oil

F N SU 38

OCTOPUS A LA GALLEGA ✔

Espelette pepper, tomato salsa, crushed potatoes

MO SU 46

GAMBAS

Garlic & chilli prawns in extra virgin olive oil, lemon zest, grilled sourdough

CR G S SU 48

FRITTO MISTO

Lemon tartare, pickles

CR E F G MO SU 42

BURNT EGGPLANT

Flatbread, smoked paprika yoghurt sauce, mint, pomegranate

G M V 32

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

MEDITERRANEAN LOBSTER 🌱

Poached lobster, heirloom tomatoes, cucumber, capers, basil leaves

CR SU 74
Supplement of 30

PRAWN & ROASTED VEGETABLE

Zucchini, bell pepper, eggplant, basil leaves

CR SU 48

BLUE CHEESE & PEAR

Roquefort cheese, chicory, caramelised walnuts

M N SU V 36

BURRATA

Heirloom tomato jam, charred peach, figs

M V 32

SALT-BAKED BEETROOT

Burnt orange, green olives, cashews, candied walnuts, yoghurt

M N SU V 32

SOUPS

MINISTRONE

Seasonal vegetables, macaroni, parmesan

G M V 28

ROASTED VINE TOMATO

G M SU V 28

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MAINS

BRAISED WAGYU BLACKMORE SHORT RIB

Parmesan polenta, glazed carrot, wine jus

A C G M SU 109

Supplement of 40

DUCK BREAST

Pistachios, baby potatoes, morello cherry jus

A N SU 65

CHICKEN MILANESE

Gribiche sauce, cherry tomatoes, rocket leaves, parmesan shavings

E G M 64

YELLOWFIN TUNA STEAK

Citrus vierge sauce, charred zucchini

F SU 58

PAN-SEARED REEF FISH

Capsicum, tomatoes, chat potatoes

F M SU 52

BARBECUED PRAWNS

U5 prawns, gremolata, roasted potatoes, mesclun salad, burnt lemon

CR SU 66

LOBSTER THERMIDOR

Baked Maldivian lobster, Thermidor sauce, roasted potatoes, mesclun salad

A CR E G M MU 146

Supplement of 65

FROM THE GRILL

BLACK ANGUS SIRLOIN

Confit garlic, mesclun salad, salsa verde

A M MU SU 78

ANGUS TENDERLOIN

Confit garlic, mixed green salad, red wine jus

A M MU SU 79

LAMB CHOPS

Smoked aubergine purée, confit capsicum, black garlic, lamb jus

A M SU 72

CHICKEN BREAST

Charred vegetables, herb salsa

M SU 68

SALMON STEAK

Fennel salad, lemon butter sauce

F M MU 72

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SIDES

TRUFFLE MASHED POTATOES	M SU V	18
PATATAS BRAVAS Garlic aioli, smoked chilli-tomato sauce	E M S SU V	14
HAND-CUT FRIES	G V	14
FRENCH BEANS & ASPARAGUS	M V	16
GRILLED BABY CORN & CHILLI BUTTER	M S V	14
PADRÓN Char-grilled peppers, chilli salt	S VG	14
MIXED GREENS Mesclun salad, mustard dressing	MU VG	14

PASTA

RIGATONI Braised wagyu brisket, olives, tomatoes, basil leaves, smoked paprika	A C G M SU	48
PACCHERI 🌱 Reef fish, prawns, mussels, crab, tomato bisque sauce, lemon zest	CR F G MO	54
SPAGHETTI ALL'ARAGOSTA Maldivian lobster, cherry tomatoes, tomato sauce, chilli, parsley	CR G S SU <i>Supplement of</i>	98 40
TRUFFLE MUSHROOM FETTUCCINE Wild mushrooms, truffle cream sauce, parmesan	G M SU V	46
LINGUINI Pomodoro, basil leaves, burrata	G M SU V	42

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DESSERTS

CHOCOLATE ALMOND CAKE

Chocolate ganache, blanched almonds, almond-honey ice cream

E G L M N SU V 24

CHOCOLATE CHERRY AMARETTO CAKE

Chocolate biscuit, chocolate mousse, cherries, amaretto crumble, vanilla ice cream

E G L M N V 24

PANNA COTTA

Greek yoghurt, olive oil, orange marmalade

M SU 23

PISTACHIO BAKLAVA CHEESECAKE

Phyllo pastry, pistachio cream, honey, yoghurt ice cream

E G L M N V 24

PLUM CLAFOUTIS

Baked plum custard cake, vanilla ice cream

E G L M V 24

FRUIT PLATTER

Selection of seasonal tropical fruit

VG 22

ICE CREAM & SORBET

HOMEMADE ICE CREAM

Caramel, chocolate, coffee, Oreo (E G), pistachio (G N SB SU), strawberry, vanilla, yoghurt

M V 6

per scoop

HOMEMADE SORBET

Banana, coconut, lemon, mandarin, passion fruit, raspberry

VG 6

per scoop

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UPDATED: 4 MAY 2026

ICED TEA 12

PEACH & ORANGE
Peach tea, elderflower, fresh orange juice

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

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

ALMOND DELIGHT **N**
Earl grey tea, apple juice, orange juice, almond syrup

MINT SPLASH
Peppermint tea, passion fruit, cinnamon syrup

DISTILLED NON-ALCOHOLIC SPIRITS

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

DESSERTS

CHOCOLATE ALMOND CAKE **E G L M N SU V 24**
Chocolate ganache, blanched almonds, almond-honey ice cream

CHOCOLATE CHERRY AMARETTO CAKE **E G L M N V 24**
Chocolate biscuit, chocolate mousse, cherries, amaretto crumble, vanilla ice cream

PANNA COTTA **M SU 23**
Greek yoghurt, olive oil, orange marmalade

PISTACHIO BAKLAVA CHEESECAKE **E G L M N V 24**
Phyllo pastry, pistachio cream, honey, yoghurt ice cream

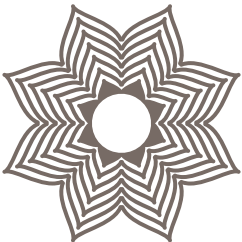
PLUM CLAFOUTIS **E G L M V 24**
Baked plum custard cake, vanilla ice cream

FRUIT PLATTER **VG 22**
Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM **M V 6**
per scoop
Caramel, chocolate, coffee, Oreo (**E G**), pistachio (**G N SB SU**), strawberry, vanilla, yoghurt

HOMEMADE SORBET **VG 6**
per scoop
Banana, coconut, lemon, mandarin, passion fruit, raspberry



EARTH

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK
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WINES BY THE GLASS175ml

WHITE	
SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD	36
Loire Valley, France	
CHABLIS, DOMAINE MILCENT	42
Burgundy, France	
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO	37
Friuli-Venezia Giulia, Italy	
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE'	34
Marlborough, New Zealand	
RED	
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF	50
Franschhoek Valley, South Africa	
CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD	28
Maipo Valley, Chile	
PINOT NOIR, BABICH, BLACK LABEL	24
Marlborough, New Zealand	
ROSÉ	
DOMAINES OTT CLOS MIREILLE	50
Côtes de Provence, France	
WHISPERING ANGEL	40
Côtes de Provence, France	

CHAMPAGNE150ml

LOUIS ROEDERER, BRUT COLLECTION	45
Reims, France	
BILLECART-SALMON, BRUT ROSÉ	65
Mareuil-sur-Aÿ, France	
SWEET	100ml
PETIT GUIRAUD	30
Sauternes, France	

EARTH SIGNATURE

BERRY SPICE	45
Strawberry-infused Aperol, lemon juice, homemade spice syrup, finished with Champagne	
BELIEVE ME	26
Vodka, Midori, agave syrup, orange juice, apple juice, lemon juice	
MOONLIGHT CALL	26
Whisky, Cointreau, passionfruit syrup, vanilla syrup, lemon juice	
ROYAL RUBY	26
Gin, red grape juice, Fee Foam, lemon juice	

SALTED PALOMA	26
Tequila mezcal, salted agave syrup, burnt grapefruit juice, lime juice, finished with soda	

CLASSIC COCKTAILS

Please ask your server for your favourite classic cocktail	26
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COFFEE COCKTAILS26

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

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers.

BLACK TEA	
BRITISH GROWN JERSEY	28
Vibrant & malty with delicate caramel notes	
SMOKY MOUNTAIN TEA	12
Rose, apple & lemon with subtle smoke and citrus freshness	
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	

WHITE TEA	
CRISTALLO	18
Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes	

GREEN TEA	
EXCLUSIVE & RARE SENCHA	16
Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish	
CHESTNUT HOJICHA	12
roasted Japanese green tea made from stalks, with smoky caramel notes	

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers.

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	
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	
QI LAN OOLONG	20
Aromatic with savoury umami undertones and a light floral finish	

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STILL WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
EVIAN	750ml	13
ACQUA PANNA	750ml	12

SPARKLING WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
SAN PELLEGRINO	750ml	10
PERRIER	750ml	11
	330ml	7

COFFEE

Our coffee beans are sourced from sustainably certified suppliers. 

CAPPUCCINO	M	10
LATTE	M	10
HOT CHOCOLATE	M	10
MOCHA	M	10
MATCHA LATTE	M	10
ALL AMERICANA		9
ESPRESSO		8
RISTRETTO		8
MACCHIATO	M	8

ICED COFFEE

CITRUS ELIXIR	M	14
Double espresso, orange juice, elderflower, vanilla ice cream		
GINGERBREAD ICED LATTE	M	
Double espresso, milk, gingerbread syrup, cinnamon syrup, vanilla syrup		
MINT FIZZ AMERICANO	M	
Americano coffee, mint leaves, vanilla ice cream		

CARAMEL CRUSH	M	
Double espresso, milk, banana & caramel syrup, caramel foam		
DOUBLE ZING		
Double espresso, grapefruit juice, agave syrup, tonic water		

SPECIALTY COFFEE

IRISH COFFEE	A M	
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		

BEER

ASAHI	17
ERDINGER	17
KIRIN	17
SAPPORO PREMIUM	17
HEINEKEN	14
LION STOUT	14
CORONA	14
PERONI	14
LION	12
FREE DAMM - Non-alcoholic	8

DRAUGHT BEER 330ml/500ml

CARLSBERG	12/16
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APERITIF 40ml/shot

PASTI'S 51	39
APEROL	16
PIMM'S NO.1	16
PERNOD/RICARD	16
ANTICA FORMULA	16
CAMPARI	16
MARTINI ROSSO	14
MARTINI BIANCO/EXTRA DRY	14

GIN 40ml/shot

INK GIN	45
BLOOM	35
MONKEY 47	32
ROKU	29
TANQUERAY NO. 10	22
HENDRICK'S	22
BOMBAY SAPPHIRE	18

VODKA 40ml/shot

BELUGA GOLD LINE	65
KAUFMANN SPECIAL 2006	48
GREY GOOSE VX	39
NIKKA COFFEE	36
BELUGA NOBLE	25
GREY GOOSE	22
BELVEDERE	22
KETEL ONE	20
CIROC	19
ABSOLUT BLUE	18

RUM 40ml/shot

APPLETON ESTATE 21 YO	85
AP HOMÈRE CLÉMENT	69
ZACAPA XO	49
PYRAT XO	22
HAVANA CLUB 7 YO	45
ZACAPA 23 YO	25
MOUNT GAY XO	24
APPLETON WHITE	16
CAPTAIN MORGAN	16
CAPTAIN MORGAN SPICE	16

TEQUILA & MEZCAL 40ml/shot

DON JULIO 1942	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
DON JULIO BLANCO	29
AZUL REPOSADO	79
AZUL PLATA	45
GRAN PATRÓN PLATINUM	79
PATRÓN AÑEJO	29
PATRÓN SILVER	25
PATRÓN REPOSADO	29

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BOURBON & AMERICAN WHISKY <i>40ml/shot</i>	
BLANTON'S GOLD	29
BLANTON'S ORIGINAL	29
WOODFORD RESERVE	22
JACK DANIEL'S	21
MAKER'S MARK	19

IRISH WHISKY <i>40ml/shot</i>	
BUSHMILLS	18
JAMESON	18

THE MACALLAN-SPECIAL EDITION <i>40ml/shot</i>	
THE MACALLAN LIMITED EDITION	950
THE MACALLAN OSCURO	549
THE MACALLAN MAKER'S EDITION	345
THE MACALLAN ESTATE RESERVE	72

SINGLE MALT WHISKY-ISLAY <i>40ml/shot</i>	
LAPHROAIG 18 YO	119
LAGAVULIN 16 YO	35
ARBEG 10 YO	25
LAPHROAIG 10 YO	25

SINGLE MALT WHISKY-SPEYSIDE <i>40ml/shot</i>	
THE MACALLAN 18 YO	145
THE MACALLAN 12 YO	29
GLENFIDDICH 30 YO	125
GLENFIDDICH 12 YO	22

SINGLE MALT WHISKY-HIGHLAND <i>40ml/shot</i>	
DALWHINNIE CASK STRENGTH 36 YO	280
HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
GLENMORANGIE 10 YO	25

BLENDED WHISKY <i>40ml/shot</i>	
JOHNNIE WALKER “ODYSSEY”	750
JOHNNIE WALKER BLUE LABEL “KING GEORGE V”	199
JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER GOLD LABEL	32
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

COGNAC <i>40ml/shot</i>	
HENNESSEY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
HENNESSY XO	65
REMY MARTIN XO	65
HENNESSY VS	26
HENNESSY VSOP	29
REMY MARTIN VSOP	29

GRAPPA <i>40ml/shot</i>	
JACOPO POLI DI SASSICAIA	75
TIGNANELLO	49
CASTELGIOCONDO BRUNELLO DI MONTALCINO	29
GRAPPA PIEVA SANTA	26
NONINO CHARDONNAY BARIQUE	22
NONINO MERLOT	22
GRAPPA NEBBIOLO	22
ALEXANDER CABERNET	16

LIQUEUR <i>40ml/shot</i>	
AMARETTO DI SARONO	14
BAILEYS M	14
COINTREAU	14
DRAMBUIE	14
GRAND MARNIER	16
KAHLÛA	14
LIMONCELLO	16
SAMBUCA	16
TIA MARIA	14

DIGESTIF <i>40ml/shot</i>	
JÄGERMEISTER	14
FERNET-BRANCA/FERNET-BRANCA MENTA	16
AMARO RAMAZOTTI	16
AMARO AVERNA	16
AMARO MONTENEGRO	16

MOCKTAILS <i>16</i>	
CITRUS CRUSH	
Fresh apple juice, orange juice, elderflower syrup, passionfruit syrup, lemon juice, basil leaves	

MANGO COOLER	
Mango juice, mango puree, lemon juice, finished with ginger beer	

ROSE SPLASH	
Rose water, fresh mint leaves, lemon juice, finished with soda	

WATERMELON REFRESHER	
Watermelon juice, grapefruit juice, passionfruit syrup, lime juice, agave syrup, finished with soda	

RUBY REFRESHER	
Cranberry juice, orange juice, elderflower syrup, homemade cardamom syrup, lime juice	

FRESH FRUIT JUICES	
ORANGE, PINEAPPLE, WATERMELON, GRAPEFRUIT, GREEN APPLE, MANGO	12
FRESH COCONUT	17

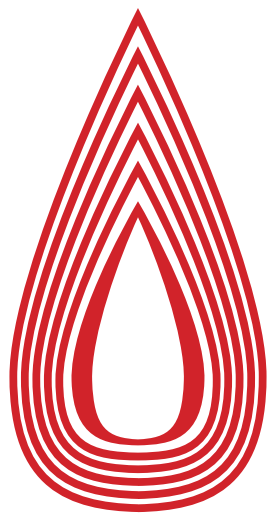
SOFT DRINKS	
RED BULL, RED BULL SUGAR-FREE	12
FEVER TREE GINGER ALE, TONIC, LIGHT TONIC	9
GINGER BEER	9
COCA-COLA, DIET COKE, ZERO COKE	8
SPRITE, DIET SPRITE	8
FANTA, BITTER LEMON	8

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F I R E

TASTE OF ASIA

Invoking all the life, colours and exciting flavours of Asia

We source and use the freshest, most exotic ingredients from all corners of Asia, which are then skillfully prepared by the team and showcased straight to the plate for you.

For those of you who have yet to taste authentic Asian delights, join us, be seated in our breathtaking restaurant overlooking the moonlit Indian Ocean and enjoy this unique dining experience that invokes all the culture and vibrance that Asia has to offer.

SALADS

THAI BEEF

F S SE SU 42

Marinated beef, romaine lettuce, cucumber, cherry tomatoes, onion, chilli, garlic, mint, coriander, lime, fish sauce

LOBSTER 🌱

CR F N S SU 68

Pomelo, romaine lettuce, crispy onion, cashews, Nước Chấm dressing

MANGO & PAPAYA

N S SU V 34

Raw mango & papaya, lime juice, chilli, cashews, Thai aromatic herbs

CUCUMBER

G L S SB SE SU V 32

Spring onion, garlic, ginger, sesame oil, vinegar, soy sauce, chilli paste

SOUPS

WONTON

E F G L SE SB SU 46

Chicken wontons, aromatic chicken broth, shiitake mushrooms, bok choy, egg noodles, soy sauce

TOM YUM

CR F MO N S SU 56

Prawns, calamari, galangal, lime leaf, onion, lemongrass

HOT & SOUR PRAWN

CR E F G L S SB SU 52

Black fungus, tofu, bamboo shoots, egg, vinegar, soy sauce

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STREET FOOD

MARANGGI SATAY

Indonesian-style marinated chicken satay, sambal, peanut sauce, rice cakes

CR G L PN S SU 38

CHICKEN WINGS

Honey garlic barbecued chicken wings, sesame seeds

G L M S SB SE SU 36

CRISPY REEF FISH BAO BUNS

Butter lettuce, apple, radish, yuzu mayonnaise

E F G SU 34

CHINESE BUTTER PRAWNS

Deep-fried prawns, crispy egg yolk, curry leaves, chilli

CR E G M S 46

CRISPY VIETNAMESE SPRING ROLLS

Prawn, crab, rice paper, black fungus, spring onion, Vietnamese dipping sauce

CR F G SE SU 32

FROM THE TANDOOR OVEN

TANDOORI CHICKEN

Whole chicken leg, yoghurt, fenugreek, chilli powder, mustard oil

M MU S SU 29

TANDOORI ROASTED PICKLED PRAWNS

Homemade spice powder, mixed vegetable pickle, yoghurt, mustard oil

CR MU S SU 46

TANDOORI BROCCOLI

Yoghurt, fenugreek, chilli powder, mustard oil

M MU S 24

MALAI CHICKEN TIKKA

Green chilli paste, cashew purée, cottage cheese, coriander, garam masala

E L M N S SU 29

AJWAIN FISH TIKKA

Mustard oil, yoghurt, caraway seeds, fennel powder, cashews

F M MU N S 28

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FROM THE WOK

BLACK PEPPER BEEF

G L MO S SB SU 66

Wok-tossed beef in aromatic Sarawak black pepper sauce with onion and capsicum

KUNG PAO CHICKEN

C G L N S SB SU 56

Wok-seared chicken with dried chilli, roasted cashews, kung pao glaze

KRA PROW CHICKEN

E F G L MO S SB SU 56

Stir-fried minced chicken, fried egg, Thai basil; served with jasmine rice

NASI GORENG

CR E G L PN S SB SU 59

Fried rice, fried egg, chicken satay, acar pickles, sweet sambal, peanut sauce, chilli prawn crackers

PAD THAI

Wok-fried rice noodles with sweet tamarind sauce, tofu, egg, bean sprouts, chives, roasted peanuts, lime

CHICKEN

E F PN S SU 48

PRAWN

CR E F PN S SU 62

SWEET & SOUR REEF FISH

F G S SU 58

Sweet and sour reduction, caramelised pineapple, capsicum, lychee salad

SICHUAN CHILLI PRAWNS

C CR L S SB SE SU 72

Wok-fried prawns with Sichuan peppercorn, garlic, ginger, spring onion, sesame seeds, soy sauce

SINGAPOREAN CHILLI CRAB

CR E G S SU 78

Mud crab, chilli sauce, spring onion, eggs; served with fried mantou buns

MALDIVIAN LOBSTER 🌱

CR G L MO S SB SU 98

Stir-fried lobster with Tellicherry peppercorn, onion, oyster sauce, soy sauce

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CURRY

THAI RED	CR F L N S SU	
Coconut, pineapple, red chilli, Thai spices, jasmine rice		
BEEF		68
CHICKEN		56
THAI GREEN	F L N S SU	58
Chicken, coriander, lychee, baby eggplant, jasmine rice		
INDIAN BUTTER CHICKEN	L M MU N SU	56
Chicken thigh, tomatoes, cashews, Indian spices, basmati rice		
MALDIVIAN LOBSTER 🌱	CR F G S SU	98
Coconut, Maldivian mixed spices, tuna sambal, chapati, basmati rice		
YELLOW VEGETABLES	G VG	48
Crispy cauliflower, mushrooms, sweet potatoes, coconut cream, jasmine rice		

GRILL & ROAST

ROASTED DUCK	G L SB SU	62
Slow-roasted duck breast with a caramelised honey-soy glaze and aromatic spices; served with spring onion, cucumber, carrot, herbs, steamed pancakes, hoisin and plum sauce		
MALDIVIAN-STYLE GRILLED U5 PRAWNS ✓	CR MU S	66
Havaadhu paste, curry leaves, chilli, charred lime		

THALI

INDIAN OCEAN	CR F G M MU S SU	98
Bengali fish curry, chicken tikka masala, achari jinga, dal makhani, steamed basmati rice, mango chutney, raita, onion, chilli, papadum, butter naan		
NO MEAT FOR ME	G S SU	86
Dal tadka, jackfruit korma, aloo jeera, mushroom and green pea masala, plain roti, mango chutney, papadum, kachumber salad		

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BREAD

PLAIN ROTI	G	10
BUTTER ROTI	E G M	12
PLAIN NAAN	E G M	10
BUTTER NAAN	E G M	12
GARLIC NAAN	E G M	12
CHEESE NAAN	E G M	12

SIDES

EGG FRIED RICE	E SU	14
Rice, egg, spring onion		
VEGETABLE FRIED RICE	VG	14
Rice, vegetables, spring onion		
SPICY GLAZED POTATO	G L S SB SE SU V	14
Gochujang glaze		
STIR-FRIED GREENS	G L SB SU V	14
Kai lan, snow peas, green beans, soy sauce, garlic		
COCONUT RICE	VG	12

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DESSERTS

PINEAPPLE CARPACCIO Vanilla-infused pineapple, lime yoghurt, ginger jelly, vanilla ice cream	L M	24
MANGO STICKY RICE Rice, coconut cream, fresh mango, sesame seeds	SE VG	22
PANDAN COCONUT Pandan biscuit, coconut mousse, brown sugar syrup, coconut crumble	E M V	22
BUBUR MADURA Silky tapioca pearl custard, avocado, jackfruit, pandan ice cream	E M N V	23
FRUIT PLATTER Selection of seasonal tropical fruit	VG	22

ICE CREAM & SORBET

HOMEMADE ICE CREAM Banana, cardamom, coconut, green tea, pandan	L M	6 <i>per scoop</i>
HOMEMADE SORBET Lemon, lychee, mango, passion fruit	VG	6 <i>per scoop</i>

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ICED TEA

12

PEACH & ORANGE

Peach tea, elderflower, fresh orange juice

GREEN TEA CURLS

Matcha tea, sencha tea, mint leaves, lemon juice

STRAWBERRY CARAMEL

Strawberry tea, elderflower, lime juice, caramel syrup

ALMOND DELIGHT

N

Earl grey tea, apple juice, orange juice, almond syrup

MINT SPLASH

Peppermint tea, passion fruit, cinnamon syrup

DISTILLED NON-ALCOHOLIC SPIRITS

16

LYRE'S AMERICAN MALT

LYRE'S ITALIAN SPRITZ

LYRE'S AMARETTI

LYRE'S SPICED CANE

DESSERTS

PINEAPPLE CARPACCIO

L M 24

Vanilla-infused pineapple, lime yoghurt, ginger jelly, vanilla ice cream

MANGO STICKY RICE

SE VG 22

Rice, coconut cream, fresh mango, sesame seeds

PANDAN COCONUT

E M V 22

Pandan biscuit, coconut mousse, brown sugar syrup, coconut crumble

BUBUR MADURA

E M N V 23

Silky tapioca pearl custard, avocado, jackfruit, pandan ice cream

FRUIT PLATTER

VG 22

Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM

L M 6

per scoop

Banana, cardamom, coconut, green tea, pandan

HOMEMADE SORBET

VG 6

per scoop

Lemon, lychee, mango, passion fruit



FIRE

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UPDATED: 26 JUNE 2026

WINES BY THE GLASS175ml

WHITE	
SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD	36
Loire Valley, France	
CHABLIS, DOMAINE MILCENT	42
Burgundy, France	
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO	37
Friuli-Venezia Giulia, Italy	
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE'	34
Marlborough, New Zealand	
RED	
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF	50
Franschhoek Valley, South Africa	
CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD	28
Maipo Valley, Chile	
PINOT NOIR, BABICH, BLACK LABEL	24
Marlborough, New Zealand	
ROSÉ	
DOMAINES OTT CLOS MIREILLE	50
Côtes de Provence, France	
WHISPERING ANGEL	40
Côtes de Provence, France	

CHAMPAGNE150ml

LOUIS ROEDERER, BRUT COLLECTION	45
Reims, France	
BILLECART-SALMON, BRUT ROSÉ	65
Mareuil-sur-Aÿ, France	

SWEET100ml

PETIT GUIRAUD	30
Sauternes, France	

FIRE SIGNATURE

BLOOM BURST	26
Gin, Chambord, pineapple juice, raspberry juice, lemon juice	
COUPETTE	26
White rum, pineapple, strawberry, passionfruit and fresh lime, finished with vape bubble blaster	
HIBISCUS SERENADE	26
Vodka, Aperol, hibiscus syrup, yuzu puree, lemon juice, orange bitter	

SPICED ELIXIR	26
Spiced rum & syrup, apple juice, topped with soda	

WHITE NEGRONI	26
Count Rinomato Americano Bianco, Colombo gin, Mancino secco	

CLASSIC COCKTAILS

Please ask your server for your favourite classic cocktail	26
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COFFEE COCKTAILS26

CREAMY ESPRESSO	A
Amarula, peach schnapps, espresso coffee and Kahlúa	
ESPRESSO MARTINI	A
Espresso, vodka, Kahlúa	
Café Venezia	A M
Espresso, amaretto topped with cream	

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers.✔

BLACK TEA✔	
BOMBAY CHAI	12
A bold Assam blend with traditional Indian spices, rich on its own and even better simmered in milk	
BRITISH GROWN JERSEY	28
Vibrant & malty with delicate caramel notes	

WHITE TEA✔	
CRISTALLO	18
Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes	
WHITE WHISPER	20
Medium bodied, subtle floral notes and a fruity finish	

GREEN TEA✔	
CEREMONIAL MATCHA	20
Creamy, rich and full bodied with savoury notes and a long umami finish	
EXCLUSIVE & RARE SENCHA	16
Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish	
CHESTNUT HOJICHA	12
roasted Japanese green tea made from stalks, with smoky caramel notes	

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers.✔

GREEN TEA✔	
PREMIUM GYOKURO	30
A celebrated Japanese green tea, shade-grown for 20 days for a rich, creamy taste	

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	

OOLONG✔	
CRIMSON ROBE DA HONG PAO	18
Aromatic, deep bodied with subtle orchid notes and a long-lasting malty finish	

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	

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STILL WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
EVIAN	750ml	13
ACQUA PANNA	750ml	12

SPARKLING WATER

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
SAN PELLEGRINO	750ml	10
PERRIER	750ml	11
	330ml	7

COFFEE

Our coffee beans are sourced from sustainably certified suppliers. 

CAPPUCCINO	M	10
LATTE	M	10
HOT CHOCOLATE	M	10
MOCHA	M	10
MATCHA LATTE	M	10
ALL AMERICANA		9
ESPRESSO		8
RISTRETTO		8
MACCHIATO	M	8

ICED COFFEE

14

CITRUS ELIXIR	M
Double espresso, orange juice, elderflower, vanilla ice cream	
GINGERBREAD ICED LATTE	M
Double espresso, milk, gingerbread syrup, cinnamon syrup, vanilla syrup	
MINT FIZZ AMERICANO	M
Americano coffee, mint leaves, vanilla ice cream	

CARAMEL CRUSH	M
Double espresso, milk, banana & caramel syrup, caramel foam	

DOUBLE ZING
Double espresso, grapefruit juice, agave syrup, tonic water

SPECIALTY COFFEE

26

IRISH COFFEE	A M
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	

BEER

ASAHI	17
ERDINGER	17
KIRIN	17
SAPPORO PREMIUM	17
HEINEKEN	14
LION STOUT	14
CORONA	14
PERONI	14
LION	12
FREE DAMM - Non-alcoholic	8

DRAUGHT BEER 330ml/500ml

CARLSBERG	12/16
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APERITIF

40ml/shot

PASTI'S 51	39
APEROL	16
PIMM'S NO.1	16
PERNOD/RICARD	16
ANTICA FORMULA	16
CAMPARI	16
MARTINI ROSSO	14
MARTINI BIANCO/EXTRA DRY	14

GIN

40ml/shot

INK GIN	45
BLOOM	35
MONKEY 47	32
ROKU	29
TANQUERAY NO. 10	22
HENDRICK'S	22
BOMBAY SAPPHIRE	18

VODKA

40ml/shot

BELUGA GOLD LINE	65
KAUFMANN SPECIAL 2006	48
GREY GOOSE VX	39
NIKKA COFFEE	36
BELUGA NOBLE	25
GREY GOOSE	22
BELVEDERE	22
KETEL ONE	20
CIROC	19
ABSOLUT BLUE	18

RUM

40ml/shot

APPLETON ESTATE 21 YO	85
AP HOMÈRE CLÉMENT	69
ZACAPA XO	49
PYRAT XO	22
HAVANA CLUB 7 YO	45
ZACAPA 23 YO	25
MOUNT GAY XO	24
APPLETON WHITE	16
CAPTAIN MORGAN	16
CAPTAIN MORGAN SPICE	16

TEQUILA & MEZCAL 40ml/shot

DON JULIO 1942	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
DON JULIO BLANCO	29
AZUL REPOSADO	79
AZUL PLATA	45
GRAN PATRÓN PLATINUM	79
PATRÓN AÑEJO	29
PATRÓN SILVER	25
PATRÓN REPOSADO	29

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BOURBON & AMERICAN WHISKY *40ml/shot*

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

IRISH WHISKY *40ml/shot*

BUSHMILLS	18
JAMESON	18

THE MACALLAN-SPECIAL EDITION *40ml/shot*

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

SINGLE MALT WHISKY-ISLAY *40ml/shot*

LAPHROAIG 18 YO	119
LAGAVULIN 16 YO	35
ARBEG 10 YO	25
LAPHROAIG 10 YO	25

SINGLE MALT WHISKY-SPEYSIDE *40ml/shot*

THE MACALLAN 18 YO	145
THE MACALLAN 12 YO	29
GLENFIDDICH 30 YO	125
GLENFIDDICH 12 YO	22

SINGLE MALT WHISKY-HIGHLAND *40ml/shot*

DALWHINNIE CASK STRENGTH 36 YO	280
HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
GLENMORANGIE 10 YO	25

BLENDED WHISKY *40ml/shot*

JOHNNIE WALKER "ODYSSEY"	750
JOHNNIE WALKER BLUE LABEL "KING GEORGE V"	199
JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER GOLD LABEL	32
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

COGNAC *40ml/shot*

HENNESSEY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
HENNESSY XO	65
REMY MARTIN XO	65
HENNESSY VS	26
HENNESSY VSOP	29
REMY MARTIN VSOP	29

GRAPPA *40ml/shot*

JACOPO POLI DI SASSICAIA	75
TIGNANELLO	49
CASTELGIOCONDO BRUNELLO DI MONTALCINO	29
GRAPPA PIEVA SANTA	26
NONINO CHARDONNAY BARIQUE	22
NONINO MERLOT	22
GRAPPA NEBBIOLO	22
ALEXANDER CABERNET	16

LIQUEUR *40ml/shot*

AMARETTO DI SARONO	14
BAILEYS	M 14
COINTREAU	14
DRAMBUIE	14
GRAND MARNIER	16
KAHLÚA	14
LIMONCELLO	16
SAMBUCA	16
TIA MARIA	14

DIGESTIF *40ml/shot*

JÄGERMEISTER	14
FERNET-BRANCA/ FERNET-BRANCA MENTA	16
AMARO RAMAZOTTI	16
AMARO AVERNA	16
AMARO MONTENEGRO	16

MOCKTAILS *16*

CITRUS CRUSH
Fresh apple juice, orange juice, elderflower syrup, passionfruit syrup, lemon juice, basil leaves

MANGO COOLER
Mango juice, mango puree, lemon juice, finished with ginger beer

ROSE SPLASH
Rose water, fresh mint leaves, lemon juice, finished with soda

WATERMELON REFRESHER
Watermelon juice, grapefruit juice, passionfruit syrup, lime juice, agave syrup, finished with soda

RUBY REFRESHER
Cranberry juice, orange juice, elderflower syrup, homemade cardamom syrup, lime juice

FRESH FRUIT JUICES

ORANGE, PINEAPPLE, WATERMELON, GRAPEFRUIT, GREEN APPLE, MANGO 12

FRESH COCONUT 17

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

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AQUA

Caviar

Elevate your dining experience with Kaviari's exclusive French caviar collection, where refinement and indulgence converge in every exquisite morsel.

Meticulously curated in the heart of Paris, each caviar offering promises a singular and exceptional taste. From the opulently rich Beluga to the delicately firm yet supple Oscietre berries, our selection caters to the most discerning palates. With the expert guidance of our caviar connoisseurs, every choice is tailored to your individual preference, ensuring a truly personalised culinary experience.

BELUGA E F G M SU

30g	449
50g	789
120g	1,790

OSCIÈTRE CAVIAR E F G M SU

15g	119
30g	139
50g	209

Served with warm blinis **M E V**, crème fraîche **M**, chives, onion, capers, egg white **E**, egg yolk **E**

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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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Entrées

FINES DE CLAIRES FRESHLY SHUCKED OYSTERS

Mignonette, lemon wedges

MO SU 60

6 pieces

PRAWN COCKTAIL

Avocado, baby romaine lettuce, grapefruit

CR E SU 44

CAVIAR & TOAST

Osciètre caviar, avocado, brioche

E F G M SU 124

DEVILLED EGGS

Salmon roe, dill, lamb's lettuce

E F 29

SMOKED SALMON RILLETTES

Homemade pickles & toast

F G M SU 39

DUCK TERRINE

Prunes, Cognac & pistachios, pickles, grain mustard, mesclun leaves, toasted sourdough

A G MU N SU 44

FOIE GRAS & BRIOCHE

Foie gras terrine, toasted brioche, fresh figs, aged balsamic

A E G M SU 62

BEEF TARTARE

Wagyu beef, shallots, gherkins, cured egg yolk, baguette crisp

E G MU SU 48

SNAILS

Baked Burgundy snails, garlic & parsley butter

M MO 28

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Salads

CRAB & AVOCADO SALAD

Mesclun leaves, cherry tomatoes, citrus dressing

CR MU SU 46

LOBSTER SALAD

European lobster, baby spinach, orange segments, apple, marinated fennel

CR SU 92

SMOKED TROUT & LUMPFISH ROE SALAD

Avocado, pear, lamb's lettuce, mustard & lemon dressing

F MU SU 42

FIG SALAD

Fresh figs, wild watercress, goat cheese, caramelised walnuts, watermelon, Chardonnay vinaigrette

Vegan option available

A M N SU 39

Soups

FRENCH ONION SOUP

Thyme & Gruyère croutons

A G M 32

SOUPE DE CRUSTACÉS

Shellfish bisque, rouille sauce, toasted baguette

CR G M SU 49

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From the Sea

REEF FISH

F M SU 54

Pan-seared catch of the day, saffron cream, broccolini

SEABASS

F SU 72

Whole roasted seabass with lemon & thyme, Provençal vegetables, watercress

SEA BREAM

A F M SU 68

Grilled sea bream fillet, lemon & snow pea risotto, lemon zest

COD FISH

F M S SU 74

Pan-fried Atlantic cod fillet, baby potatoes, parsley,
Espelette chilli pepper & lemon butter sauce

MOULES MARINIÈRE

A M MO SU 56

Black mussels, Sauvignon Blanc, shallots, cream, hand-cut frites

SCALLOPS

M MO SU 84

Pan-seared scallops, lemon butter, salmon roe, caviar, asparagus, herb oil

LOBSTER PASTA

A CR E G M SU 129

European lobster, Homemade tagliatelle, cherry tomatoes, bisque sauce, tarragon

GRILLED LOBSTER

CR M SU 142

Whole grilled Maldivian lobster, sauce Choron, lemon, mesclun leaves

CATCH OF THE DAY *Minimum for 2 persons*

F M 125

Whole baked local reef fish, légumes grilles, lemon butter sauce, lemon wedges

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From the Land

CHICKEN SUPREME

Free-range chicken breast, porcini & black truffle sauce, mashed potatoes

M SU 69

LAMB

Pan-seared lamb loin, ratatouille, rosemary jus

A M SU 82

BRAISED BEEF CHEEK

Slow-cooked beef cheek with red wine, carrot, beef bacon, mushrooms, baby potatoes

A C M SU 78

BEEF ROSSINI

Grass-fed beef tenderloin, seared foie gras, brioche crouton, truffle wine jus

A E G M SU 145

STEAK FRITES

PRIME RIB *Minimum for 2 persons*

A M 245

WAGYU SIRLOIN 250G

A M 129

WAGYU TENDERLOIN 200G

A M 149

All steak frites are accompanied by your choice of sauce and a mixed green salad.

SAUCES

AU POIVRE A S SU, BÉARNAISE E SU, BORDELAISE A SU, CHIMICHURRI SU VG

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From the Field

MUSHROOM & BLACK TRUFFLE RISOTTO

Porcini mushrooms, parmesan, crème fraîche

A M SU 54

ORECCHIETTE

Macadamia & fresh herb pesto, grilled rapini, plant-based pecorino, olive oil

G M N 45

Sides

GRATIN DAUPHINOIS

Potato gratin with Comté cheese

M V 16

FRITES MAISON

Herb aioli

E V 16

LETTUCE & CO

Apple, radish, mixed leaves, avocado, soft herbs, mustard dressing

MU SU VG 14

LÉGUMES GRILLÉS

Selection of seasonal grilled vegetables

VG 16

BEANS & BACON

Sautéed French green beans, smoked beef lardons

M SU 16

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Desserts

CHEESE PLATTER

G M N SU 54

Brie de Meaux, Comté, Roquefort, Bûche de Chèvre, Tomme de Savoie, dried apricots, prunes, whole wheat crackers, quince paste

PISTACHIO CRÈME BRÛLÉE

E M N SB SU V 26

Baked pistachio custard, caramelised sugar

LEMON PIE

E G M V 22

Short-crust pastry, lemon curd, raspberry coulis

PÊCHE MELBA

L M N V 24

Vanilla-poached peaches, raspberry coulis, Chantilly cream, almond flakes, vanilla ice cream

APPLE CRISP

E G L M V 24

Apple phyllo pie, vanilla sauce, vanilla ice cream

CHOCOLATE FONDANT

E L M N SU V 26

Valrhona dark chocolate, berry compote, pistachio ice cream

MANDARIN CHOCOLATE CAKE

E G M N SU V 24

Milk chocolate mousse, mandarin mousse, hazelnut biscuit, mandarin compote

FRUIT PLATTER

VG 22

Selection of seasonal tropical fruit

Ice Cream & Sorbet

HOMEMADE ICE CREAM

L M V 6

Caramel, chocolate (SU), coffee, mint chocolate (SU), pistachio (N SB SU), rum & raisin (A), strawberry, vanilla

per scoop

HOMEMADE SORBET

VG 6

Banana, coconut, lemon, mango, passion fruit, raspberry, strawberry

per scoop

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PEACH & ORANGE

Peach tea, elderflower, fresh orange juice

GREEN TEA CURLS

Matcha tea, sencha tea, mint leaves, lemon juice

STRAWBERRY CARAMEL

Strawberry tea, elderflower, lime juice, caramel syrup

ALMOND DELIGHT

N

Earl grey tea, apple juice, orange juice, almond syrup

MINT SPLASH

Peppermint tea, passion fruit, cinnamon syrup

Ice Cream & Sorbets

HOMEMADE ICE CREAM

L M V 6

per scoop

Caramel, chocolate (**SU**), coffee, mint chocolate (**SU**), pistachio (**N SB SU**), rum & raisin (**A**), strawberry, vanilla

HOMEMADE SORBET

VG 6

per scoop

Banana, coconut, lemon, mango, passion fruit, raspberry, strawberry

Desserts

CHEESE PLATTER

G M N SU 54

Brie de Meaux, Comté, Roquefort, Bûche de Chèvre, Tomme de Savoie, dried apricots, prunes, whole wheat crackers, quince paste

PISTACHIO

E M N SB SU V 26

CRÈME BRÛLÉE

Baked pistachio custard, caramelised sugar

LEMON PIE

E G M V 22

Short-crust pastry, lemon curd, raspberry coulis

PÊCHE MELBA

L M N V 24

Vanilla-poached peaches, raspberry coulis, Chantilly cream, almond flakes, vanilla ice cream

APPLE CRISP

E G L M V 24

Apple phyllo pie, vanilla sauce, vanilla ice cream

CHOCOLATE FONDANT

E L M N SU V 26

Valrhona dark chocolate, berry compote, pistachio ice cream

MANDARIN

E G M N SU V 24

CHOCOLATE CAKE

Milk chocolate mousse, mandarin mousse, hazelnut biscuit, mandarin compote

FRUIT PLATTER

VG 22

Selection of seasonal tropical fruit



AQUA

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Wines by the glass175ml

WHITE	
SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD	36
Loire Valley, France	
CHABLIS, DOMAINE MILCENT	42
Burgundy, France	
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO	37
Friuli-Venezia Giulia, Italy	
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERÉ'	34
Marlborough, New Zealand	
RED	
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF	50
Franschhoek Valley, South Africa	
CABERNET SAUVIGNON, SANTA RITA MEDALLA REAL GOLD	28
Maipo Valley, Chile	
PINOT NOIR, BABICH, BLACK LABEL	24
Marlborough, New Zealand	
ROSÉ	
DOMAINES OTT CLOS MIREILLE	50
Côtes de Provence, France	
WHISPERING ANGEL	40
Côtes de Provence, France	

Champagne150ml

LOUIS ROEDERER, BRUT COLLECTION	45
Reims, France	
BILLECART-SALMON, BRUT ROSÉ	65
Mareuil-sur-Aÿ, France	

Sweet100ml

PETIT GUIRAUD	30
Sauternes, France	

Aqua Signature

BERRY SPICE	45
Strawberry-infused Aperol, lemon juice, homemade spice syrup, finished with Champagne	
BELIEVE ME	26
Vodka, Midori, agave syrup, orange juice, apple juice, lemon juice	
MOONLIGHT CALL	26
Whisky, Cointreau, passionfruit syrup, vanilla syrup, lemon juice	
ROYAL RUBY	26
Gin, red grape juice, Fee Foam, lemon juice	

SALTED PALOMA	26
Tequila mezcal, salted agave syrup, burnt grapefruit juice, lime juice, finished with soda	

Classic Cocktails

Please ask your server for your favourite classic cocktail	26
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Coffee Cocktails✔️26

CREAMY ESPRESSO	A
Amarula, peach schnapps, espresso coffee and Kahlúa	
ESPRESSO MARTINI	A
Espresso, vodka, Kahlúa	
Café Venezia	A M
Espresso, amaretto topped with cream	

Tea Selection

Our tea selection is sourced from sustainably certified suppliers.✔️

BLACK TEA✔️	
BRITISH GROWN JERSEY	28
Vibrant & malty with delicate caramel notes	
SMOKY MOUNTAIN TEA	12
Rose, apple & lemon with subtle smoke and citrus freshness	
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	

WHITE TEA✔️	
CRISTALLO	18
Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes	

GREEN TEA✔️	
EXCLUSIVE & RARE SENCHA	16
Elegantly refreshing with subtle classic notes of umami and a fragrant herbaceous finish	
CHESTNUT HOJICHA	12
roasted Japanese green tea made from stalks, with smoky caramel notes	

Tea Selection

Our tea selection is sourced from sustainably certified suppliers.✔️

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	
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	
QI LAN OOLONG	20
Aromatic with savoury umami undertones and a light floral finish	

Distilled Non-Alcoholic Spirits

LYRE'S AMERICAN MALT	16
LYRE'S ITALIAN SPIRITZ	16
LYRE'S AMARETTI	16
LYRE'SSPICED CANE	16

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Still Water

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
EVIAN	750ml	13
ACQUA PANNA	750ml	12

Sparkling Water

ONE&ONLY	375ml	2
	750ml	4
VOSS	800ml	15
SAN PELLEGRINO	750ml	10
PERRIER	750ml	11
	330ml	7

Coffee

Our coffee beans are sourced from sustainably certified suppliers. 

CAPPUCCINO	M	10
LATTE	M	10
HOT CHOCOLATE	M	10
MOCHA	M	10
MATCHA LATTE	M	10
ALL AMERICANA		9
ESPRESSO		8
RISTRETTO		8
MACCHIATO	M	8

Iced Coffee

14

CITRUS ELIXIR	M
Double espresso, orange juice, elderflower, vanilla ice cream	
GINGERBREAD ICED LATTE	M
Double espresso, milk, gingerbread syrup, cinnamon syrup, vanilla syrup	
MINT FIZZ AMERICANO	M
Americano coffee, mint leaves, vanilla ice cream	

CARAMEL CRUSH	M
Double espresso, milk, banana & caramel syrup, caramel foam	
DOUBLE ZING	
Double espresso, grapefruit juice, agave syrup, tonic water	

Speciality Coffee

26

IRISH COFFEE	A M
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	

Beer

ASAHI	17
ERDINGER	17
KIRIN	17
SAPPORO PREMIUM	17
HEINEKEN	14
LION STOUT	14
CORONA	14
PERONI	14
LION	12
FREE DAMM - Non-alcoholic	8

Draught Beer

330ml/500ml

CARLSBERG	12/16
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Aperitif

40ml/shot

PASTI'S 51	39
APEROL	16
PIMM'S NO.1	16
PERNOD/RICARD	16
ANTICA FORMULA	16
CAMPARI	16
MARTINI ROSSO	14
MARTINI BIANCO/EXTRA DRY	14

Gin

40ml/shot

INK GIN	45
BLOOM	35
MONKEY 47	32
ROKU	29
TANQUERAY NO. 10	22
HENDRICK'S	22
BOMBAY SAPPHIRE	18

Vodka

40ml/shot

BELUGA GOLD LINE	65
KAUFMANN SPECIAL 2006	48
GREY GOOSE VX	39
NIKKA COFFEE	36
BELUGA NOBLE	25
GREY GOOSE	22
BELVEDERE	22
KETEL ONE	20
CIROC	19
ABSOLUT BLUE	18

Rum

40ml/shot

APPLETON ESTATE 21 YO	85
AP HOMÈRE CLÉMENT	69
ZACAPA XO	49
PYRAT XO	22
HAVANA CLUB 7 YO	45
ZACAPA 23 YO	25
MOUNT GAY XO	24
APPLETON WHITE	16
CAPTAIN MORGAN	16
CAPTAIN MORGAN SPICE	16

Tequila & Mezcal

40ml/shot

DON JULIO 1942	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
DON JULIO BLANCO	29
AZUL REPOSADO	79
AZUL PLATA	45
GRAN PATRÓN PLATINUM	79
PATRÓN AÑEJO	29
PATRÓN SILVER	25
PATRÓN REPOSADO	29

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Bourbon & American Whisky

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

Irish Whisky

BUSHMILLS	18
JAMESON	18

The Macallan Special Edition

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

Single Malt Whisky - Islay

LAPHROAIG 18 YO	119
LAGAVULIN 16 YO	35
ARBEG 10 YO	25
LAPHROAIG 10 YO	25

Single Malt Whisky- Speyside

THE MACALLAN 18 YO	145
THE MACALLAN 12 YO	29
GLENFIDDICH 30 YO	125
GLENFIDDICH 12 YO	22

Single Malt Whisky - Islay

DALWHINNIE CASK STRENGTH 36 YO	280
HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
GLENMORANGIE 10 YO	25

Blended Whisky

JOHNNIE WALKER "ODYSSEY"	750
JOHNNIE WALKER BLUE LABEL "KING GEORGE V"	199
JOHNNIE WALKER BLUE LABEL	75
CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER GOLD LABEL	32
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

Cognac

HENNESSEY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
HENNESSY XO	65
REMY MARTIN XO	65
HENNESSY VS	26
HENNESSY VSOP	29
REMY MARTIN VSOP	29

Grappa

JACOPO POLI DI SASSICAIA	75
TIGNANELLO	49
CASTELGIOCONDO BRUNELLO DI MONTALCINO	29
GRAPPA PIEVA SANTA	26
NONINO CHARDONNAY BARIQUE	22
NONINO MERLOT	22
GRAPPA NEBBIOLO	22
ALEXANDER CABERNET	16

Liqueur

AMARETTO DI SARONO	14
BAILEYS M	14
COINTREAU	14
DRAMBUIE	14
GRAND MARNIER	16
KAHLUA	14
LIMONCELLO	16
SAMBUCA	16
TIA MARIA	14

Digestif

JÄGERMEISTER	14
FERNET-BRANCA/ FERNET-BRANCA MENTA	16
AMARO RAMAZOTTI	16
AMARO AVERNA	16
AMARO MONTENEGRO	16

Mocktails

CITRUS CRUSH
Fresh apple juice, orange juice, elderflower syrup, passionfruit syrup, lemon juice, basil leaves

MANGO COOLER
Mango juice, mango puree, lemon juice, finished with ginger beer

ROSE SPLASH
Rose water, fresh mint leaves, lemon juice, finished with soda

WATERMELON REFRESHER
Watermelon juice, grapefruit juice, passionfruit syrup, lime juice, agave syrup, finished with soda

RUBY REFRESHER
Cranberry juice, orange juice, elderflower syrup, homemade cardamom syrup, lime juice

Fresh Fruit Juices

ORANGE, PINEAPPLE, WATERMELON, GRAPEFRUIT, GREEN APPLE, MANGO	12
FRESH COCONUT	15

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

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One&Only

REETHI RAH

Maldives

WINE CELLAR

Wine: A noble beverage drawing its tonics from the minerals of the earth, its balm from the sun, sheltered by the vineyard; its diversity of fragrances from the breezes that caress its flowers. A delight for epicurean palates, the honey of dreams, the culmination of intellects, a light that illuminates the spirit—our lips kiss it, our minds meditate on it.

Hence, we take pride in showcasing a great selection of wines from around the world on our wine list to express the diversity of winemakers' terroirs and grape varieties. The classic "Crus" from the world's most illustrious wine regions are well-represented.

Acknowledging the individuality of taste, we are pleased to invite you to peruse our extensive wine list to provide you with an authentic oenological experience.

Bringing wine to a tiny island in the middle of the Indian Ocean is a long and adventurous journey. Additionally, wines are subjected to local customs duties; therefore, our prices may differ from their place of origin.



MANIK DHAR
HEAD SOMMELIER

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WINE BY THE GLASS

CHAMPAGNE & SPARKLING

150ml

Louis Roederer, Brut Collection	Reims, France	45
Billecart-Salmon, Brut Rosé	Mareuil-sur-Aÿ, France	65
Prosecco, Piccini Orange Label	Veneto, Italy	25
Domaine Ste. Michelle, Brut Rosé	Columbia Valley, USA	20

WHITE

175ml

Chardonnay, Planeta	Sicily, Italy	50
Sancerre, Terre de Silex, Domaine Hubert Brochard	Loire Valley, France	36
Pinot Grigio, Marco Felluga Mongris Collio	Friuli-Venezia Giulia	37
Chablis, Domaine Milcent	Burgundy, France	42
Sauvignon Blanc, Baron Edmond de Rothschild 'Rimapere'	Marlborough, New Zealand	34
Sauvignon Blanc, Cloudy Bay	Marlborough, New Zealand	48
Riesling, Saint Clair Pioneer Block 9 "Big John"	Marlborough, New Zealand	26

RED

175ml

The Chocolate Block, Boekenhoutskloof	Franschhoek Valley, South Africa	50
Pinot Noir, Babich, Black Label	Marlborough, New Zealand	24
Pinot Noir, Wither Hills	Marlborough, New Zealand	24
Cabernet Sauvignon, Santa Rita Medalla Real Gold Single Vineyard	Maipo Valley, Chile	28
Merlot, Botter	Veneto, Italy	18
Chianti Classico, Valiano	Toscana, Italy	32

ROSÉ

175ml

Domaines Ott, Clos Mireille	Côtes de Provence, France	50
Mirabeau Pure	Côtes de Provence, France	30
Whispering Angel	Côtes de Provence, France	40

DESSERT AND PORT

100ml

Chenin Blanc, Sula Late Harvest	India	22
Warre's Heritage Ruby Port	Portugal	30
Petit Guiraud	France	30

HALF BOTTLES 375ml

CHAMPAGNE & SPARKLING

NV	Prosecco, Bottega Il Vino dei Poeti Gold (200ml)	Veneto, Italy	43
NV	Gruet Selection Brut	The Côte des Bar, France	75
NV	Victoire Brut Prestige, G.H. Martel	Épernay, France	75
NV	Taittinger, Brut	Reims, France	140
NV	Bruno Paillard, Première Cuvée, Extra Brut	Reims, France	135
NV	Billecart-Salmon, Brut	Mareuil-sur-Aÿ, France	165
2016	Louis Roederer, Brut Rosé	Reims, France	225
NV	Billecart-Salmon, Brut Rosé	Mareuil-sur-Aÿ, France	250
NV	Louis Roederer, Brut	Reims, France	145

WHITE

2021/22	Pinot Grigio, Tini	Delle Venezie, Italy	49
2024	Pinot Grigio, Zenato	Delle Venezie, Italy	55
2020	Chablis, Louis Jadot	Burgundy, France	105

RED

2008	Château Mouton Rothschild, 1er Grand Cru Classé	Pauillac, France	2,950
2020	Cabernet/Merlot, Babich Irongate	Hawke's Bay, New Zealand	50
2021	Pinot Noir, Brokenwood	Beechworth, Australia	70
2020	Ornellaia, Tenuta dell'Ornellaia	Toscana, Italy	775
2018	Opus One	Napa Valley, USA	1,450
2022/24	Merlot, Indomita	Central Valley, Chile	48

ROSÉ

2024	Whispering Angel, Château d'Esclans	Provence, France	80
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ALL SIZES

CHAMPAGNE - MAGNUMS (1.5L)

NV	Bollinger, Brut Rosé	Mareuil-sur-Aÿ	875
NV	Drappier Rosé de Saignée, Brut	Urville	725
2012	Dom Pérignon, Brut	Hautvillers	4,175
NV	Moët & Chandon, Brut	Épernay	699

CHAMPAGNE - SALMANAZAR (9L) & NEBUCHADNEZZAR (15L)

NV	Louis Roederer, Brut Premier, 9l	Reims	4,900
NV	Louis Roederer, Brut Premier, 15l	Reims	11,450

WHITE - MAGNUMS (1.5L)

2012	Chevalier-Montrachet, Bouchard Père et Fils	Burgundy, France	1,995
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ROSÉ - MAGNUMS (1.5L) & JÉROBOAMS (3L)

2017	Clos Mireille, Domaines Ott, 3l	Provence, France	1,350
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RED - MAGNUMS (1.5L)

2012	Mercurey, 1er Cru, Les Veleys, Francois Raquillet	Burgundy, France	795
2021	Morey-Saint-Denis Trilogie, Hubert Lignier	Burgundy, France	1,200
2021	Nuits-St-Georges 'Les Poisets' Hubert Lignier	Burgundy, France	1,290

RED ALL SIZE

FRANCE - BORDEAUX / RHÔNE (1.5L)

2015	Châteauneuf-du-Pape, Château de Beaucastel	Rhône	1,200
2010	Le Petit Mouton de Mouton Rothschild	Pauillac	4,250
2008	Château Latour, 1er Grand Cru Classé	Pauillac	20,250
1998	Château Latour, 1er Grand Cru Classé	Pauillac	19,980
2018	Château Haut-Batailley, Grand Cru Classé	Pauillac	925
2018	Château Gazin	Pomerol	1,325
2017	Vieux Château Certan	Pomerol	3,250
2017	Château Angelus, 1er Grand Cru Classé	St. Émilion	5,450
2018	Arômes de Pavie, Château Pavie, Grand Cru	St. Émilion	1,400
2017	Château Rauzan-Gassies	Margaux	775
2000	Château Latour-Martillac, Cru Classé de Graves	Pessac-Leognan	1,150
2015	Château Frank Phélan	St. Estèphe	425
2005	Château Montrose, 2ème Cru Classé	St. Estèphe	2,570

JÉROBOAMS (3L)

2015	Château Gazin	Pomerol, France	2,900
2021	Sassicaia, Tenuta San Guido	Toscana, Italy	4,650

SOUTH AFRICA - MAGNUMS (1.5L)

2017	The Chocolate Block	Franschhoek	390
2015	CR1 Redstone	Coastal Region	405
2016	CR1 Redstone	Coastal Region	399
2018	CR1 Redstone	Coastal Region	395
2016	De Toren Fusion Z	Stellenbosch	590
2019	De Toren Fusion V	Stellenbosch	650

USA - MAGNUMS (1.5L)

2015	Monte Bello, Ridge Vineyards	Santa Cruz Mountains	2,300
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ITALY - MAGNUMS (1.5L)

2021	Sassicaia, Tenuta San Guido	Toscana	2,800
2008/12	Chianti Classico, Badia a Passignano, Antinori	Toscana	995
2010	La Braccresca, Vino Nobile di Montepulciano, Antinori	Toscana	575
2010	Brunello di Montalcino, Pian delle Vigne 'Ferrovia'	Toscana	1,595
2008	Brunello di Montalcino, Pian delle Vigne, Antinori	Toscana	1,150

NEW ZEALAND - MAGNUMS (1.5L)

2019	Pinot Noir, Valli, Gibbston Vineyards	New Zealand	625
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CHAMPAGNE

NON-VINTAGE

NV	Ruinart, Blanc de Blancs Brut	Reims	565
NV	Lanson Black Label Brut	Reims	195
NV	Louis Roederer, Brut Collection	Reims	225
NV	Louis Roederer, Carte Blanche, Demi-Sec	Reims	450
NV	Bruno Paillard, Première Cuvée, Extra Brut	Reims	220
NV	Ruinart, Brut	Reims	310
NV	Krug, Grande Cuvée, Brut	Reims	1,050
NV	Taittinger, Cuvée Prestige, Brut	Reims	280
NV	Pommery Royal Brut	Reims	225
NV	Veuve Clicquot, Ponsardin, Brut	Reims	265
NV	Veuve Clicquot, Ponsardin, Extra Brut Extra Old	Reims	595
NV	Moët & Chandon, Ice Imperial	Épernay	350
NV	Moët & Chandon, Brut Imperial	Épernay	295
NV	Bollinger, Spécial Cuvée, Brut	Aÿ	315
NV	Billecart-Salmon, Brut Réserve	Mareuil-sur-Aÿ	355
NV	Billecart-Salmon Blanc de Blancs Brut	Mareuil-sur-Aÿ	395
NV	Laurent Perrier, La Cuvée, Brut	Tours-sur-Marne	310
NV	Laurent Perrier, Blanc de Blancs Brut Nature	Montagne De Reims	650
NV	Laurent-Perrier, Grand Siècle No. 26	Montagne De Reims	1,150
NV	Delamotte, Brut	Mesnil-sur-Oger	295
NV	Drappier, Carte d'Or Brut	Urville	210

ROSÉ NON-VINTAGE

NV	Ruinart, Brut	Reims	495
NV	Veuve Clicquot, Ponsardin	Reims	365
NV	Krug, Brut	Reims	1,450
NV	Bollinger, Spécial Cuvée, Brut	Aÿ	405
NV	Billecart-Salmon, Brut Réserve	Mareuil-sur-Aÿ	365
NV	Moët & Chandon, Brut Imperial	Hautvillers	350
NV	Moët & Chandon, Ice Imperial	Épernay	350
NV	Laurent Perrier, Brut La Cuvée	Tours-sur-Marne	595

ROSÉ VINTAGE

2012	Cristal, Louis Roederer	Reims	2,520
2013	Cristal, Louis Roederer	Reims	2,535
2009	Dom Pérignon	Hautvillers	2,475
1996	Dom Pérignon, Plénitude, P2, Brut	Hautvillers	8,500
2004	Laurent Perrier, Cuvée Alexandra, Brut	Tours-sur-Marne	1,750
2014	Bollinger, La Grande Année	Mareuil-sur-Aÿ	950
2009	Dom Ruinart, Millesime	Reims	1,550

CHAMPAGNE

VINTAGE

2012	Salon Cuvee 'S', Blanc de Blancs Brut	Le Mesnil	5,500
2006	Piper-Heidsieck Rare, Brut	Reims	1,595
2014	Perrier-Jouët, Belle Epoque Brut	Épernay	1,615
2011	Amour de Deutz, Blanc de Blancs Brut	Aÿ	1,460
2015/16	Cristal, Louis Roederer	Reims	1,240
2000	Krug, Clos d'Ambonnay	Reims	10,500
2004	Krug, Clos du Mesnil, Blanc de Blancs	Reims	5,750
1988	Krug Collection, Brut	Reims	3,550
1990	Krug Collection, Brut	Reims	3,150
2004	Krug, Brut	Reims	1,850
2008	Veuve Clicquot, Ponsardin, La Grande Dame, Brut	Reims	785
2015	Veuve Clicquot, Ponsardin, La Grande Dame, Brut	Reims	785
2010	Dom Ruinart, Blanc de Blancs	Reims	1,495
2015	Dom Pérignon, Brut	Hautvillers	1,285
2004	Dom Pérignon, Plénitude, P2, Brut	Hautvillers	2,375
2015	Drappier, Blanc De Blancs Grand Cru, Brut Millésimé	Urville	495
2010	Drappier, 'Grande Sendree' Brut Millésimé	Urville	475
2015	Laurent-Perrier, Brut Millésimé	Montagne De Reims	750
2015	Bollinger, La Grande Année	Mareuil-sur-Aÿ	850

SPARKLING

NV	Don Aparo Brut	Mendoza, Argentina	99
NV	Pierlant, Blanc de Blancs (Demi-Sec)	Vin de France	65
NV	Moscato, Bottega Petalo, Il Vino Dell'Amore	Piedmont, Italy	120
NV	Moscato, Santero Blue Jeans 958	Piedmont, Italy	65
NV	Franciacorta, Montenisa, Cuvée Royale, Marchese Antinori	Lombardy, Italy	115
NV	Prosecco, Piccini, Orange Label	Veneto, Italy	85
2020	Botter - Divici DOC Rose Organic Millesimato	Veneto, Italy	110
NV	Ilauri Spumante Moscato Dolce	Veneto, Italy	85
NV	Cava, Parés Baltà	Catalunya, Spain	95
NV	Domaine Ste. Michelle, Brut Rosé	Columbia Valley, USA	75

WHITE

FRANCE

RIESLING

2020	Leon Beyer	Alsace	145
2020	Trimbach	Alsace	165
2021	Domaines Schlumberger, Grand Cru 'Saering'	Alsace	250
2020	Domaines Schlumberger, Les Princes Abbés	Alsace	130
2016	Rolly Gassmann	Alsace	150

SAUVIGNON BLANC

2023	Sancerre, Terre de Silex, Domaine Hubert Brochard	Loire Valley	145
2024	Sancerre, Pascal Jolivet	Loire Valley	210
2023	Sancerre, Domaine du Nozay	Loire Valley	220
2023	Sancerre, La Plante Froide Domaine du Nozay	Loire Valley	225
2022	Pouilly-Fumé, Baron de L	Loire Valley	550
2010	La Belle Angele	Vin de France	50
2023	Lions de Suduiraut, Blanc Sec	Bordeaux	150
2022	Chateau D'Haurets	Bordeaux	95
2022	Château Teyssier Pezat	Bordeaux	120
2022	AltO de Cantenac Brown, Château Cantenac Brown	Bordeaux	235
2022	Aile D'Argent, Château Mouton Rothschild	Bordeaux	1,195
2023	Arbois Vin Jaune, Domaine Rolet Pere & Fils	Jura	200

PINOT GRIS

2021	Schlumberger Les Princes Abbés	Alsace	135
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GEWÜRZTRAMINER

2022	Schlumberger Les Princes Abbés	Alsace	125
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CHARDONNAY

2023	Pouilly-Fuisse, Louis Jadot	Burgundy	235
2023	Pouilly-Fuissé, Terres du Menhir, Gilles Morat	Burgundy	250
2019	Pouilly-Fuisse, Maison Vincent Girardin	Burgundy	220
2023	Chablis, J. Moreau & Fils	Burgundy	225
2024	Chablis Louis Jadot	Burgundy	195
2023	Chablis, Domaine Milcent	Burgundy	165
2022	Chablis, 1er Cru, Montée de Tonnerre, JP & Benoit Droin	Burgundy	365
2023	Chablis, 1er Cru, Fourchaume, La Chablisienne	Burgundy	295

WHITE

FRANCE

CHARDONNAY

2022	Chablis, Grand Cru, Les Clos, La Chablisienne	Burgundy	675
2024	Chablis, Bougros, Grand Cru, Jean-Marc Brocard	Burgundy	635
2020	Puligny-Montrachet, Les Enseignères, Roux Père & Fils	Burgundy	560
2023	Puligny-Montrachet, Domaine Jacques Carillon	Burgundy	1,450
2022	Puligny-Montrachet, 1er Cru les Referts Édouard Delaunay	Burgundy	1,550
2023/24	Puligny-Montrachet, Chavy-Chouet Champ Gain, 1er Cru	Burgundy	925
2020/23	Meursault, Olivier Leflaive	Burgundy	535
2023	Meursault Clos du Cromin, Bitouzet-Prieur	Burgundy	525
2021	Chassagne-Montrachet, Michel Niellon 1er Cru, La Maltroie	Burgundy	650
2021	Chassagne-Montrachet, Roux Pere et Fils	Burgundy	490
2008	Chassagne-Montrachet, Chanson, 1er Cru, Clos Saint Jean	Burgundy	650
2023	Chassagne-Montrachet, Louis Jadot	Burgundy	540
2018	Montrachet, Grand Cru, Louis Jadot	Burgundy	3,750
2020	Montrachet, Grand Cru, Marquis de Laguiche, Joseph Drouhin	Burgundy	4,950
2019	Montrachet, Grand Cru, Marquis de Laguiche, Joseph Drouhin	Burgundy	5,950
2008	Criots-Bâtard-Montrachet, Grand Cru, Chanson Pere & Fils	Burgundy	1,250
2009	Corton-Charlemagne, Grand Cru, Chanson	Burgundy	750
2022	Corton Charlemagne, Grand Cru, Roche de Bellene	Burgundy	2,350
2023	Corton-Charlemagne, Grand Cru, Lebreuil Jean-Baptiste	Burgundy	2,650
2014	Morey St. Denis, Les Crais, Christian Clerget	Burgundy	1,099
2021	Bourgogne, Michel Prunier et Fille	Burgundy	199
2024	Bourgogne-Aligoté Champ Renard, Meix-Foulot	Burgundy	190
2022	Cuvée Sabourin, Pays D'Oc	Languedoc	75
2023	La Belle Angèle	Vin de France	50

WHITE

FRANCE

CHARDONNAY

2023	Mâcon, Matescense	Burgundy	150
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FRANCE

BLENDS

2020	Chateau Les Riganes (<i>Kosher</i>)	Bordeaux	125
2023	Châteauneuf-du-Pape, Chateau de Beaucastel	Rhône	999

ITALY

CHARDONNAY

2023	Planeta	Sicily	205
2018	Castello Banfi, 'Fontanelle'	Toscana	175
2023	Rossj Bass, Gaja, Langhe	Piedmont	595
2021	Gaia & Rey, Gaja, Langhe	Piedmont	1,565
2022	Tini Trebbiano	Venezie	50
2023	Cervaro della Sala, Castello della Sala, Antinori	Umbria	750

SAUVIGNON BLANC

2022/23	Quartz, Cantina Terlan	Alto Adige	320
2023	Winkl, Cantina Terlan	Alto Adige	185
2021	Vette di San Leonardo, Tenuta San Leonardo	Alto Adige	125
2021	Alteni di Brassica, Gaja, Langhe	Piedmont	650
2019	Meroi	Friuli	155
2020	'Vintage Tunina', Jermann	Venezie	340

CORTESE

2023	Principessa, Gavia, Gavi, Banfi, Vigne Regali	Piedmont	135
2022	Gavi di Gavi, Bricco dei Guazzi	Piedmont	145
2023	Gavi dei Gavi, La Scolca, Black Label	Piedmont	330

VERMENTINO

2024	Melacce Montecucco, Castello ColleMassari	Toscana	90
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GEWÜRZTRAMINER

2021	Lunare, Cantina Terlan	Alto Adige	285
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TURBIANA

2023	Ca' dei I Frati, Lugana	Lombardia	115
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WHITE

ITALY

PINOT GRIGIO

2021	Santa Cristina	Venezie	135
2023	Santa Margherita	Alto Adige	135
2024	Marco Felluga Mongris Collio	Friuli-Venezia Giulia	150
2021	Bartenura, Provincia di Pavia (Kosher)	Lombardy	145

BLENDS

2021	Vernaccia di San Gimignano, Tenuta Le Calcinaie	Toscana	90
2022/23	Planeta, Cometa	Sicily	225
2024	Roero Arneis, Marcarini	Piedmont	195
2017	Ribolla Gialla, 'Trebes', Attems, Collio	Friuli-Venezia Giulia	155
2015	Ribolla Gialla, Meroi	Friuli	195

HUNGARY

FURMINT

2019	Ladiva Dry Furmint	Tokaj	125
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SPAIN

ALBARIÑO

2022	Vionta	Rías Baixas	85
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SAUVIGNON BLANC

2021	Menade	Rueda	85
2022	Torres Fransola	Penedes	165

VIURA

2022	Bodegas Muga	Rioja	110
2022	Predicador, Benjamin Romeo	Rioja	220

VERDEJO

2023	Monteabellon	Rueda	125
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CHARDONNAY

2024	Macabeo, Tapaz	Carinena	110
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WHITE

GERMANY

RIESLING

NV	Oscar Haussmann, OH01, Dry	Rheinhessen	130
2022	Dr. Bürklin-Wolf, Trocken	Pfalz	135
2021	Jordan, Dr. Bassermann, Trocken	Pfalz	110
2022	Dönnhoff, Tonschiefer, Trocken	Nahe	155
2020	Weingut Wittmann, Trocken	Rheinhessen	130
2007	Wehlener Klosterberg, Markus Molitor, Auslese	Mosel	650
2020	Haus Klosterberg, Markus Molitor	Mosel	185
2021	Egon Müller – Scharzhof, Scharzhof	Mosel	355
2022	The Daily August, August Kessler	Rheingau	165
2021	Georg Breuer Rauenthal Estate	Rheingau	150

AUSTRIA

GRUNER VELTLINER

2021	Domaene Gobelsburg	Kamptal	120
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SAUVIGNON BLANC BLEND

2020/21	Weingut Tement	Südsteiermark	135
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AUSTRALIA

CHARDONNAY

2022	Spring Fever, Langmeil	Barossa Valley	90
2021	Wynns	Coonawarra	140
2021	Yalumba 'Y Series' Unwooded	South Australia	80
2023	Penfolds, Koonunga Hill	South Australia	85
2022	Vasse Felix	Margaret River	180
2022	Vasse Felix Heytesbury	Margaret River	415
2021	Pierro	Margaret River	325
2022	Tapanappa, 1.5M Tiers	Piccadilly Valley	275

SAUVIGNON BLANC BLEND

2022	Brokenwood Cricket Pitch	South Eastern	90
2020	Sandalford, Reserve	Margaret River	105
2021	Stonefish	Margaret River	85

WHITE

AUSTRALIA

BLEND

2022	Torbreck The Steading	Barossa Valley	235
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NEW ZEALAND

ORANGE WINE

2021	Valli, The Real McCoy	Central Otago	190
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RIESLING

2021	Sato, L' Atypique	Central Otago	175
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2020	Saint Clair Pioneer Block 9 "Big John"	Marlborough	105
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PINOT GRIS

2023	Oyster Bay	Hawke's Bay	90
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SAUVIGNON BLANC

2025	Cloudy Bay	Marlborough	185
2020	Konrad	Marlborough	75
2022	Rongopai	Marlborough	90
2023	Baron Edmond de Rothschild 'Rimapere' Single Vineyard	Marlborough	135
2020	Schubert, Selection	Wairarapa	120
2023	Oyster Bay	Hawke's Bay	90
2025	Wairau River	Marlborough	95

CHARDONNAY

2020	Kidnappers Vineyard, Craggy Range	Hawke's Bay	150
2023	Babich Family	Marlborough	90
2022	Oyster Bay	Marlborough	95
2021	Cloudy Bay	Marlborough	225
2023	Omaka Reserve, Saint Clair Family Estate	Marlborough	150
2022	Escarpment	Martinborough	165
2022/23	Felton Road, Bannockburn	Central Otago	325

JAPANESE

CHARDONNAY

2020	Suntory Tomi No Oka Winery	Yamanashi	490
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WHITE

CHILE

RIESLING

2023	Cono Sur Bicicleta Reserva	Bio Bio Valley	50
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SAUVIGNON BLANC

2022	Montes Reserva	Curico Valley	80
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CHARDONNAY

2021	Indomita	Central Valley	85
2023	Cono Sur, Bicicleta Reserva Unoaked	Central Valley	50
2021	Casa Patronales 'Chucaro'	Maule Valley	85

ARGENTINA

CHARDONNAY

2021	Doña Paula Estate, Los Cardos	Mendoza	70
2023	Kaiken Estate	Mendoza	75
2022	Botánico, Familia Zuccardi	Valle de Uco	365

UNITED STATES

CHARDONNAY

2020	Conundrum, by Caymus	California	250
2022	Staglin, Salus Estate	Napa Valley	525
2022	Cakebread Cellars	Napa Valley	450
2022	Stags' Leap Winery	Napa Valley	225
2019	Bergstrom 'Old Stones'	Willamette Valley	199
2022/23	Au Bon Climat	Santa Barbara County	195
2022	Shafer, Red Shoulder Ranch	Carneros	450
2020	Jordan Vineyard	Russian River Valley	325
2022	Peter Michael, "La Carrière"	Sonoma Coast	895
2022	Kistler 'Les Noisetiers'	Sonoma Coast	850

SAUVIGNON BLANC

2018/20	Sand Point, Family Vineyards	Central Valley	95
2023	Peter Michael 'L'Apres-Midi'	Knights Valley	550

WHITE

SOUTH AFRICA

SAUVIGNON BLANC

2022	Whitestone	Western Cape	95
2021	Reyneke Reserve	Stellenbosch	195
2021	Iona	Elgin	105
2024	The First Lady, Warwick Estate	Stellenbosch	115
2022	Unorthodox (<i>Kosher</i>)	Paarl	195

CHENIN BLANC

2019	Intellego	Swartland	150
2022	Capelands Estate, Whitestone Reserve	Western Cape	120
2023	Reyneke	Stellenbosch	165

CHARDONNAY

2021	Wild Yeast, Springfield Estate	Robertson	110
2020	Iona	Elgin	155
2022	The White Lady, Warwick Estate	Stellenbosch	190
2023	Meerlust	Stellenbosch	200
2022	Rupert & Rothschild, Baroness Nadine	Coastal Region	195
2024	Hamilton Russell	Walker Bay	425

RED

FRANCE

CABERNET SAUVIGNON BLEND

2012	Château Pontet-Canet, 5ème Cru Classé	Pauillac	785
2010	Château Pastourelle de Clerc Milon	Pauillac	285
2014	Château Sociando-Mallet	Medoc	350
2019	Château Potensac	Medoc	235
2017	Château Pichon Longueville, Comtesse de Lalande	Pauillac	1,375
2005	Château Pichon Longueville, Comtesse de Lalande	Pauillac	1,750
1983	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,550
1984	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,530
1985	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,520
1986	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,450
1987	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,425
2002	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,390
2008	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,375
2011	Château Baron de Pichon, 2ème Grand Cru Classé	Pauillac	1,665
2011	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,525
2013	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,185
2015	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,465
2017	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,250
2018	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,275
2021	Château Lynch-Bages, 5ème Grand Cru Classé	Pauillac	1,750
2015	Château Lynch-Moussas, Grand Cru Classé	Pauillac	750
1985	Château Latour, 1er Grand Cru Classé	Pauillac	4,200
1989	Château Latour, 1er Grand Cru Classé	Pauillac	4,700
1995	Château Latour, 1er Grand Cru Classé	Pauillac	5,900
2005	Château Latour, 1er Grand Cru Classé	Pauillac	8,250
2006	Château Latour, 1er Grand Cru Classé	Pauillac	4,250
2008	Château Latour, 1er Grand Cru Classé	Pauillac	10,250
2012	Château Latour, 1er Grand Cru Classé	Pauillac	4,550

RED

FRANCE

CABERNET SAUVIGNON BLEND

2003	Château Lafite Rothschild, 1er Grand Cru Classé	Pauillac	6,550
2005	Château Lafite Rothschild, 1er Grand Cru Classé	Pauillac	8,350
2017	Château Lafite Rothschild, 1er Grand Cru Classé	Pauillac	4,995
1996	Château Mouton Rothschild, 1er Grand Cru Classé	Pauillac	7,250
2012	Château Mouton Rothchild, 1er Grand Cru Classé	Pauillac	3,350
2009	Château Mouton Rothchild, 1er Grand Cru Classé	Pauillac	6,950
2014	Connétable Talbot, Château Talbot	Saint-Julien	350
2010	Château Talbot	Saint-Julien	725
2017/20	Amiral de Beychevelle	Saint-Julien	450
2016	Aspirant de Beychevelle, Château Beychevelle	Saint-Julien	350
1982	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	Saint-Julien	2,350
2012	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	Saint-Julien	1,150
1986	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	Saint-Julien	1,825
1996	Château Ducru-Beaucaillou, 2ème Grand Cru Classé	Saint-Julien	2,250
2001	Château Leoville Las Cases 'Grand vin de Leoville'	Saint-Julien	2,100
2008	Château Labégorce, Cru Bourgeois Exceptionnels	Margaux	2,150
1994	Château Margaux, 1er Grand Cru Classé	Margaux	4,480
2001	Château Margaux, 1er Grand Cru Classé	Margaux	3,340
2007	Château Margaux, 1er Grand Cru Classé	Margaux	3,350
2012	Château Margaux, 1er Grand Cru Classé	Margaux	3,150
2013	Château Palmer, 3ème Grand Cru Classé	Margaux	2,925
2009	Château Palmer, 3ème Grand Cru Classé	Margaux	3,050
2015	Château Palmer, 3ème Grand Cru Classé	Margaux	2,985
2018	Château Pouget	Margaux	425
2019	Brio de Cantenac Brown	Margaux	265

RED

FRANCE

CABERNET SAUVIGNON BLEND

2013	Château Malmaison	Moulis-en-Medoc	250
2017	Mas de Daumas Gassac	Languedoc	225
2022	La Belle Angele	Vin de France	50
2012	Château Calon-Ségur, 3ème Grand Cru Classé	St. Estèphe	815
2016	Château De Pez	St. Estèphe	235
2010	Château Cos d'Estournel, 2ème Grand Cru Classé	St. Estèphe	1,780
2017	Château Cos d'Estournel, 2ème Grand Cru Classé	St. Estèphe	1,200
2011	La Dame de Montrose, Chateau Montrose	St. Estèphe	490
1988	Château Montrose, 2ème Grand Cru Classé	St. Estèphe	2,560
2009	Château Montrose, 2ème Grand Cru Classé	St. Estèphe	1,750
2009	Château Pape Clément	Pessac-Léognan	1,100
2012	Domaine de Chevalier, Grand Cru Classé	Pessac-Léognan	720
2006	Château Smith Haut Lafitte, Grand Cru Classé	Pessac-Léognan	850
2014	Château La Mission, Haut-Brion, Grand Cru Classé	Pessac-Léognan	2,850
1988	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,742
2003	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,255
2011	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,100
2017	Château Haut-Brion, 1er Grand Cru Classé	Pessac-Léognan	3,250

MERLOT BLEND

2012	Château l'Enclos	Pomerol	475
2011	Château La Fleur	Pomerol	3,500
2014	Château La Fleur	Pomerol	3,450
2018	Château La Croix St-Vincent	Pomerol	265
2016	Château Le Bon Pasteur	Pomerol	825
2018	Château Le Bon Pasteur	Pomerol	815

RED

FRANCE

MERLOT BLEND

2015	Château Le Pin	Pomerol	20,350
2018	Château Le Pin	Pomerol	23,750
1989	Petrus, Grand Vin	Pomerol	33,470
1998	Petrus, Grand Vin	Pomerol	33,980
2012	Petrus, Grand Vin	Pomerol	26,700
2007	Château Ausone, 1er Grand Cru Classé A	St. Émilion	3,750
2010	Château Ausone, 1er Grand Cru Classé A	St. Émilion	9,500
2006	Château Magdelaine, Grand Cru Classé	St. Émilion	650
2019	Les Lauriers de Rothschild, Baron Edmond de Rothschild (Kosher)	St. Émilion	155
2021	Chateau De Malengin, Baron Edmond De Rothschild	St. Émilion	240
2017	Château Rolland-Maillet, Grand Cru Classé	St. Émilion	225
2004	Château Cheval Blanc, 1er Grand Cru Classé A	St. Émilion	3,050
2013	Château Cheval Blanc, 1er Grand Cru Classé A	St. Émilion	3,850
2009	Château Pavie, Grand Cru Classé	St. Émilion	2,700
2020	Clarendelle, Inspired by Haut-Brion	St. Émilion	275
2021	Château, La Croix Meunier	St. Émilion	175
2022	La Belle Angele	Vin de France	50

PINOT NOIR

2021	Bourgogne, Laforet, Joseph Drouhin	Burgundy	120
2022	La Belle Angele	Vin de France	50

RED

FRANCE

PINOT NOIR

2022	Macon, Matescense, Vignerons de Mancey	Burgundy	150
2019	Gevrey-Chambertin, Joseph Drouhin	Burgundy	565
2023	Chambolle-Musigny, Georges Lignier & Fils	Burgundy	820
2023	Chambolle-Musigny "Les 8 Climats", Le Philippe Chéron	Burgundy	850
2017	Corton-Pougets Grand Cru, Louis Jadot	Burgundy	875
2014	Corton, Grand Cru, Bonneau du Martray	Burgundy	1,190
2023	Clos Vougeot, Grand Cru, Philippe Chéron	Burgundy	1,850
2014	Clos de Vougeot, Domaine Jacques Prieur, Grand Cru	Burgundy	1,800
2016	Clos Vougeot, Grand Cru, Domaine d'Eugénie	Burgundy	1,900
2018	Clos Vougeot, Grand Cru, Domaine d'Eugénie	Burgundy	1,900
2011	Charmes-Chambertin, Grand Cru, Chanson Pere & Fils	Burgundy	999
2018	Charmes-Chambertin, Grand Cru, Joseph Drouhin	Burgundy	1,300
2023	Charmes-Chambertin, Grand Cru, Philippe Cheron	Burgundy	1,995
2014	Chambertin, Domain Trapet, Grand Cru	Burgundy	1,550
2008	Chambertin, Clos-de-Beze, Chanson Pere & Fils, Grand Cru	Burgundy	1,150
2020	Latricières-Chambertin, Grand Cru, Domaine Trapet	Burgundy	4,050
2017	Musigny, Grand Cru, Comte Georges de Vogue, 'Vieilles Vignes'	Burgundy	4,150
2016	Musigny, Grand Cru, Domaine Jacques Prieur	Burgundy	3,995
2023	Vosne-Romanee, Les Barreaux, Philippe Cheron	Burgundy	650
2013	Vosne-Romanée, Les Suchots, Louis Jadot	Burgundy	1,375
2013	Clos des Lambrays, Domaine des Lambrays, Grand Cru	Burgundy	3,550
2019	Clos des Lambrays, Domaine des Lambrays, Grand Cru	Burgundy	3,855
2023	Volnay, Bitouzet-Prieur	Burgundy	550
2017	Clos de Tart, Grand Cru Monopole	Burgundy	3,150
2018/23	Morey St. Denis, Georges Lignier & Fils	Burgundy	485
2017	Romanée-Saint-Vivant, Grand Cru, Domaine de l'Arlot	Burgundy	3,250

RED

FRANCE

PINOT NOIR (Domaine de la Romanee-Conti)

2010	Romanee-Saint-Vivant, Grand Cru, (DRC)	Burgundy	32,500
2015	Romanee-Saint-Vivant, Grand Cru, (DRC)	Burgundy	28,725
2012	La Tache, Grand Cru Monopole (DRC)	Burgundy	42,430
2015	La Tache, Grand Cru Monopole (DRC)	Burgundy	34,600
2010	Echezeaux, Grand Cru, (DRC)	Burgundy	25,500
2015	Grands-Echezeaux, Grand Cru, (DRC)	Burgundy	27,990
2010	Richebourg, Grand Cru, (DRC)	Burgundy	38,450
2019	Corton, Grand Cru, (DRC)	Burgundy	19,980

GRENACHE BLEND

2014	Châteauneuf-du-Pape, Haute Pierre, Delas Frères	Rhône	310
2018	Châteauneuf-du-Pape, Bonus Passus, Bonpas	Rhône	245
2022	Châteauneuf-du-Pape, Château de Beaucastel	Rhône	850
2018	Saint-Joseph Les Serines, Cave Yves Cuilleron	Rhône	350
2017/20	Gigondas, Domaine les Pallières, Terrasse du Diable	Rhône	250
2016	Château de Beaucastel, Hommage a Jacques Perrin	Rhône	2,450

SYRAH BLEND

2015	Côte-Rôtie, La Landonne, E. Guigal	Rhône	1,845
2015	Côte-Rôtie, La Mouline, E. Guigal	Rhône	1,845
2001	Ermitage Le Pavillon, M. Chapoutier	Rhône	1,350

ITALY

PINOT NOIR

2020	Krafuss, Alois Lageder	Alto Adige	285
2020	Monticol Riserva, Cantina Terlan	Alto Adige	195
2019	Red Angel, On The Moonlight, Jermann	Venezie	150

RED

ITALY

NEBBIOLO

2019	Barbaresco, Pio Cesare	Piedmont	850
2020	Barbaresco, Angelo Gaja	Piedmont	1,295
2021	Barolo, Marcarini del Comune di La Morra	Piedmont	510
NV	Barolo, Chinato, Marcarini	Piedmont	350
2020	Barolo, Le Vigne, Luciano Sandrone	Piedmont	725
2021	Barolo, Marcarini, La Serra	Piedmont	795
2020	Barolo, Aleste, Luciano Sandrone	Piedmont	850
2020	Barolo, Marcarini, Brunate	Piedmont	950

SANGIOVESE

2018	Chianti Piccini	Toscana	70
2021	Chianti, Castiglioni, Marchesi Frescobaldi	Toscana	125
2020	Chianti Classico, Pèppoli, Antinori	Toscana	110
2019	Chianti Classico, Lamole di Lamole	Toscana	110
2023	Chianti, Montespertoli, Castello Sonnino	Toscana	175
2018	Chianti Classico, Mazzei, Castello di Fonterutoli, Gran Selezione	Toscana	475
2021	Chianti Classico, Castello Banfi	Toscana	110
2020	Chianti Classico, Valiano DOCG	Toscana	125
2022	Chianti Rùfina Riserva DOCG Nipozzano	Toscana	125
2020	Bartenura Rosso (Kosher)	Toscana	95
2013	Brunello di Montalcino, Poggio di Sotto	Toscana	1,550
2016	Brunello di Montalcino, Poggio di Sotto	Toscana	1,750
2017	Brunello di Montalcino, Castello di Banfi	Toscana	350
2017	Brunello di Montalcino, Pieve Santa Restituta	Toscana	385

BARBERA D'ASTI

2014	Saint' Emiliano	Piedmont	160
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RED

ITALY

MERLOT BLEND

2019	Botter	Veneto	70
2022	Promis, Ca' Marcanda, Angelo Gaja	Toscana	250
2016	Lamaione, Castelgiocondo, Marchesi Frescobaldi	Toscana	365
2017	Giramonte, Tenuta di Castiglioni, Marchesi Frescobaldi	Toscana	375
2021	Cont' Ugo, Tenuta Guado al Tasso, Marchesi Antinori	Toscana	265
2013	Il Bruciato, Tenuta Guado al Tasso, Antinori	Toscana	220
2016/17	Mazzei Castello di Fonterutoli 'Siepi'	Toscana	1,125
2020	Le Serre Nuove, Tenuta dell'Ornellaia	Toscana	399
2015	Masseto, Tenuta dell'Ornellaia	Toscana	5,250
2018	Masseto, Tenuta dell'Ornellaia	Toscana	5,475
2019	Masseto, Tenuta dell'Ornellaia	Toscana	6,545

CABERNET SAUVIGNON BLEND

2015	Mazzei 'Philip'	Toscana	545
2020	Mazzei 'Philip'	Toscana	415
2022	Sassicaia, Tenuta San Guido	Toscana	1,385
2019	Tignanello, Antinori	Toscana	950
2021	Ornellaia, Tenuta dell'Ornellaia	Toscana	1,350
2018	Solaia, Marchesi Antinori	Toscana	1,950
2019	Le Macchiole Paleo	Toscana	750
2022	Villa Antinori	Toscana	185
2015	Summus Sant'Antimo, Castello Banfi	Toscana	425
2015	'Mormoreto', Castello di Nipozzano, Frescobaldi	Toscana	475
2022	Tenuta dell'Ornellaia, Le Volte	Toscana	175

BLENDS

2017	Valpolicella, Classico, Bonacosta, Masi	Veneto	295
2022	Valpolicella Classico, Speri	Veneto	110

RED

ITALY

BLENDS

2009	Amarone della Valpolicella, Riserva, Giuseppe Quintarelli	Veneto	2,550
2018	Amarone della Valpolicella, Ferragu	Veneto	810
2019	Amarone della Valpolicella Classico, Masi Costasera	Veneto	350
2013	Amarone della Valpolicella Classico Bertani	Veneto	415
2022	Piccini, Origines Italicae, Montepulciano	d'Abruzzo	50
2023	Agrello, Primitivo	Puglia	75
2023	Dolcetto d'Alba, Luciano Sandrone	Piedmont	225
2017	Sagrantino, Moretti, Omero di Montefalco	Umbria	210
2018/20	Terlan Porphyris Riserva, Lagrein	Alto Adige	335

SPAIN

TEMPRANILLO

2020	Muga Rioja, Bodega Muga	Rioja	195
2015	Bodegas Bilbainas Vina Pomal Reserva	Rioja	150
2019	Pintia, Bodegas Vega Sicilia	Toro	450
2015	Bodega Numanthia 'Termanthia'	Toro	1,550
2020	Alión, Bodegas y Viñedos	Ribera del Duero	550
2020	Valbuena 5°, Bodegas Vega Sicilia	Ribera del Duero	1,080
2012	Único, Bodegas Vega-Sicilia	Ribera del Duero	1,950

GRENACHE BLEND

2021	Peraj Petita, Celler de Capçanes Montsant, (Kosher)	Catalunya	95
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CABERNET SAUVIGNON

2016/17	Mas la Plana, Miguel Torres	Penedès	320
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GERMANY

SPÄTBURGUNDER

2021	The Daily August, August Kessler	Rheingau	165
2019	Markus Molitor, Zeltinger Schlossberg	Mosel Saar Ruwer	250

SOUTH AFRICA

PINOTAGE BLEND

2018	Lutzville	Olifants River	75
2019	Kadette, Kanonkop Estate, Cape Blend	Stellenbosch	110
2020	Kanonkop Estate	Stellenbosch	210
2019/20	Diemersfontein	Paarl	125

PINOT NOIR

2019	Galpin Peak, Bouchard Finlayson	Walker Bay	225
2020	Hamilton Russell	Walker Bay	375

MERLOT BLEND

2020	Unorthodox (Kosher)	Paarl	95
2021	Vilafonté Series M	Paarl	550
2018	Baron Edmond, Rupert & Rothschild Vignerons	Coastal Region	265

RED

MERLOT BLEND

2015	Claypot, Laibach	Stellenbosch	185
2017	De Toren Fusion Z	Stellenbosch	225
2017/19	Thelema, Reserve	Stellenbosch	350

SOUTH AFRICA

CABERNET SAUVIGNON BLEND

2016	The Work of Time, Springfield Estate	Robertson	130
2018	Whole Berry, Springfield Estate	Robertson	120
2020	Paul Sauer, Kanonkop Estate	Stellenbosch	260
2021	Petit, Ken Forrester	Stellenbosch	60
2021	Meerlust Rubicon	Stellenbosch	370
2019	De Toren Fusion V	Stellenbosch	360
2017	Three Capes Ladies, Warwick Estate	Stellenbosch	120
2019	Trilogy, Warwick Estate	Stellenbosch	185
2017	The Ladybird, Laibach	Stellenbosch	110

CABERNET FRANC

2019/21	Warwick Estate	Stellenbosch	175
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SYRAH BLEND

2021	The Sadie Family, 'Columella'	Swartland	599
2018	Boekenhoutskloof	Swartland	350
2022	The Chocolate Block, Boekenhoutskloof	Franschhoek Valley	195

JAPANESE

MUSCAT BAILEY A

2017	Suntory Shiojiri Winery	Nagano, Japan	340
2017	Shiojiri Bailey, Mizunara Oak Suntory	Nagano, Japan	450

BORDEAUX BLEND

2018	Suntory Tomi No Oka Winery	Yamanashi, Japan	1,350
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MERLOT

2017	Suntory Shiojiri Winery Iwadarehara	Nagano, Japan	975
2018	Suntory 'Japan Premium'	Nagano, Japan	275

AUSTRALIA

CABERNET SAUVIGNON BLEND

2019	Tolmer, Penley Estate	Coonawarra	120
2019	Vasse Felix	Margaret River	180

PINOT NOIR

2021	Brokenwood	Beechworth	135
2022	Tolpuddle Vineyard, Coal River	Tasmania	285
2021	Tapanappa Hill Vineyard	South Australia	235
2019	Bass Phillip Estate	Victoria	550

RED

AUSTRALIA

SHIRAZ BLEND

2019	Wynns	Coonawarra	140
2009	Henschke, Hill of Grace	Eden Valley	4,250
2019	Hangin' Snakes, Langmeil Winery	Barossa Valley	105
2016	Wolf Blass, Bilyara	Barossa Valley	99
2022	Three Gardens, Langmeil Winery	Barossa Valley	130
2018/20	Torbreck, Runrig	Barossa Valley	1,250
2020	Torbreck, The Factor	Barossa Valley	550
2016	Grange Bin 95, Penfolds	South Australia	3,995

NEW ZEALAND

MERLOT VARIETALS BLEND

2019	Rongopai	Hawke's Bay	70
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PINOT NOIR

2022	Babich, Black Label	Marlborough	95
2020	Cloudy Bay	Marlborough	225
2019	Te Whare Ra Clayvin Single Vineyard	Marlborough	260
2019	Wither Hills	Marlborough	99
2020	Sato, La Ferme de Sato Sur Les Nuages	Central Otago	235
2019	Sato, Northburn	Central Otago	210

SHIRAZ BLEND

2019	Mission Estate Winery	Hawke's Bay	110
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UNITED STATES OF AMERICA

MERLOT

2019	Cakebread Cellars	Napa Valley	495
2018	Amuse Bouche	Napa Valley	1,500
2020	Stags' Leap Winery	Napa Valley	220
2016	Sand Point	California	110

PETITE SIRAH

2020	Stags' Leap	Napa Valley	265
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SYRAH

2013	Hyde De Villaine	Carneros	500
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RED

UNITED STATES OF AMERICA

PINOT NOIR

2016/21	Coup de Foudre, Ygnacia	Sonoma Coast	550
2021/22	Migration	Sonoma Coast	350
2019	The Hilt, Bentrock	California	450
2020	Calera	Central Coast	160
2022	Cakebread Cellars, Two Creeks Vineyards	Anderson Valley	315
2021	Goldeneye	Anderson Valley	395

CABERNET SAUVIGNON BLEND

2013	Ulysses Vineyard	Napa Valley	855
2018	Spottswoode Estate	Napa Valley	1,050
2017	Inglenook, Rutherford	Napa Valley	725
2014	Stag's Leap Wine Cellars Estate 'Cask 23'	Napa Valley	1,250
2021	Stags' Leap Winery, The Leap Estate Grown	Napa Valley	525
2021	Stags' Leap Winery	Napa Valley	305
2016	Bakestone Cellar, Cakebread's Family	Napa Valley	465
2016	Dominus Estate	Napa Valley	1,750
2014/17	Heitz Cellar, Martha's Vineyard	Napa Valley	1,850
2016	Insignia, Joseph Phelps Vineyard	Napa Valley	2,350

2013	Screaming Eagle, 'Second Flight'	Napa Valley	6,220
2016	Screaming Eagle, 'The Flight'	Napa Valley	6,995
2018	Opus One	Napa Valley	2,850
2017	Caymus, Special Selection	Napa Valley	1,350

2018	Conundrum, by Caymus	California	320
2016	Peter Michael 'Les Pavots' Estate	Sonoma County	1,105

2018	Monte Bello, Ridge Vineyards	Santa Cruz Mountains	1,650
2021	Monte Bello, Ridge Vineyards	Santa Cruz Mountains	1,815

RED

CHILE

CABERNET SAUVIGNON BLEND

2019/20	Don Melchor, Concha y Toro	Maipo Valley	799
2018	Santa Rita Medalla Real Gold Medal Single Vineyard	Maipo Valley	110
2021	Founder's Collection, Undurraga	Maipo Valley	185
2017/19	Almaviva, Rothschild & Concha y Toro	Maipo Valley	1050
2019	EPU, Almaviva, Rothschild & Concha y Toro	Maipo Valley	450
2020/22	Escudo Rojo, Baron Philippe de Rothschild	Maipo Valley	95
2016	"Sena", Mondavi & Chadwick	Aconcagua Valley	750
2018	Montes Alpha M	Colchagua Valley	410

PINOT NOIR

2017/18	Cono Sur 'Ocio'	Casablanca Valley	340
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RED

ARGENTINA

MALBEC

2024	Finca la Colonia, Bodega Norton	Mendoza	85
2023	Vinecol Organic	Mendoza	85
2020	Catena Zapata Nicasia Vineyards	Mendoza	375
2019	Flechas de los Andes Gran	Mendoza	150

PINOT NOIR

2023	Bodega Chacra, Lunita Río Negro	Patagonia	295
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CABERNET SAUVIGNON BLEND

2016	Catena Zapata 'Nicolas Catena Zapata'	Mendoza	595
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LEBANON

CABERNET SAUVIGNON BLEND

2015	Château Musar	Bekaa Valley	325
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NON-ALCOHOLIC WINE

SPARKLING

NV	Chamdor	South Africa	60
NV	Torres Natureo	Spain	75

WHITE

2024	Torres Natureo	Spain	75
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RED

2023	Torres Natureo	Spain	75
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ROSE

2023	Torres Natureo	Spain	75
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ROSÉ

FRANCE

2023	Whispering Angel, Chateau d'Esclans	Côtes de Provence	160
2021	The Pale by Sacha Lichine	Côtes de Provence	50
2021	Domaine Saint Andrieu	Côtes de Provence	135
2022	Garrus, Chateau d'Esclans	Côtes de Provence	575
2023	Château Minuty 281	Côtes de Provence	275
2024	Château Les Valentines	Côtes de Provence	110
2023	Domaines Ott, Clos Mireille	Côtes de Provence	195
2021	Mirabeau Pure	Côtes de Provence	120
2021	Calvet Rose d'Anjou	Loire Valley	50
2023	Château d'Haurets	Bordeaux	95
2025	La Belle Angele	Vin de France	50

ITALY

2020	"Rosé di Rosso" Rosé IGT	Veneto	145
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SPAIN

2020	Bodegas Muga 'Flor de Muja' Rosado	Rioja DOCa	135
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JAPANESE

2019	Suntory Shiojiri Winery Merlot	Nagano, Japan	300
2019	Suntory 'Japan Premium' Muscat Bailey A	Nagano, Japan	260

SOUTH AFRICA

2021	Lutzville	Olifants River Valley	70
2022	Pinotage, Kanonkop Kadette	Stellenbosch	135

NEW ZEALAND

2023	Forbidden Vines	Marlborough	85
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UNITED STATES

2021	Decoy	California	175
2022	Beringer Zinfandel Rose	California	60

ARGENTINA

2021	Shiraz, Finca Las Moras	San Juan	50
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CHILE

2024	Cabernet Sauvignon, Ochagavia Don Silvestre	Central Valley	65
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DESSERT

FRANCE

			SIZE	
2020	Petit Guiraud	Sauternes	375ml	120
2015	Château d'Yquem, 1er Cru Classé	Sauternes	375ml	1,250
2004	Château d'Yquem, 1er Cru Classé	Sauternes	750ml	1,999
1904	Château d'Yquem, 1er Cru Classé	Sauternes	750ml	41,950

GERMANY

2002	Riesling, Eiswein, Balthasar Röss	Rheingau	375ml	950
2004	Riesling, Eiswein, Balthasar Röss	Rheingau	375ml	925

HUNGARY

2022	Tokaji, Late Harvest, Oremus	Tokaj	500ml	170
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AUSTRIA

2017	Weinlaubenhof, Kracher, Beerenauslese, Burgenland		375ml	115
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AUSTRALIA

NV	Campbells Muscat	Rutherglen	375ml	110
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SOUTH AFRICA

2020	Nederburg, Noble Late Harvest	South Africa	375ml	95
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INDIA

2021/23	Chenin Blanc, Sula Late Harvest	India	375ml	59
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PORT

1985	Warre's Vintage Port	Portugal	750ml	540
NV	Warre's Heritage Ruby Port	Portugal	750ml	99

OUR EXCLUSIVE ONE&ONLY REETHI RAH SAKE

November 2008 – One&Only Reethi Rah, Maldives is pleased to announce an exclusive collaboration with Yumegokoro Sake Brewery (Kitakata City, Fukushima Prefecture) to produce limited edition sake – Naraman Junmai Daiginjo by One&Only Reethi Rah. Renowned for its high-quality sake, Yumegokoro Sake Brewery will unveil its premium brand label with a limited edition sake bottle available only at One&Only Reethi Rah.

For the new sake developed in collaboration with One&Only Reethi Rah, Mr. Shoji has created a masterpiece wherein ori (rice sediment) is added to Junmai sake (pure sake) to produce a champagne-like namazake (unpasteurized sake) called “Naraman Origarami”,

Japanese sake is usually heated briefly at about 60 degrees to stop the generation of lactic acid bacteria and suppress yeast activity. In the limited edition sake, this process is conducted by heating each bottle individually after the sake is poured in the bottle. This is a time consuming routine, but it ensures a fine quality of Junmai sake that seals in the unique flavor and captures the essence of sake. Finally, polishing over 50% of the rice allows the resulting “Naraman Junmai Daiginjo” to be thoroughly free of the harsh flavour that can crop up in sake made from rice. Traditionally, sake has been drunk hot in Japan; however, Junmai Daiginjo is generally served cold out of necessity, to offset its low cost performance. But making the choice to enjoy it hot unlocks its magical bouquet and flavor. As a result of the delicate rice milling process, the overall taste is cleaner, lighter and more fragrant.

NARAMAN, JUNMAI DAIGINJO	720ml	595
<i>Naraman Junmai Daiginjo uses only Junmaishu and made with rice polished to 50% of the original size of the grain. It has a fruity and refreshing taste.</i>	300ml	300
NARAMAN, ORIGARAMI, NIGORIZAKE	720ml	500
<i>A fresh and lively touch to a fairly tart and acidic flavour. Only a few sake breweries make Origarami due to its difficult procedure and stock temperature. Served cold only.</i>	300ml	300
NARAMAN, JUNMAISHU MUROKABINHIIRE	720ml	444
<i>“Muroka” means “No Filtration” and “Binhiire” means “Pasteurise in a glass bottle”. Nothing is used in its production except rice, water and koji.</i>	300ml	188