

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

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

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SALADS

MEDITERRANEAN LOBSTER 🌱	CR SU 74
Poached lobster, heirloom tomatoes, cucumber, capers, basil leaves	<i>Supplement of</i> 30
PRAWN & ROASTED VEGETABLE	CR SU 48
Zucchini, bell pepper, eggplant, basil leaves	
BLUE CHEESE & PEAR	M N SU V 36
Roquefort cheese, chicory, caramelised walnuts	
BURRATA	M V 32
Heirloom tomato jam, charred peach, figs	
SALT-BAKED BEETROOT	M N SU V 32
Burnt orange, green olives, cashews, candied walnuts, yoghurt	

SOUPS

MINISTRONE	G M V 28
Seasonal vegetables, macaroni, parmesan	
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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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

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

N

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

Chocolate ganache, blanched almonds, almond-honey ice cream

CHOCOLATE CHERRY AMARETTO CAKE

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

PANNA COTTA

Greek yoghurt, olive oil, orange marmalade

PISTACHIO BAKLAVA CHEESECAKE

Phyllo pastry, pistachio cream, honey, yoghurt ice cream

PLUM CLAFOUTIS

Baked plum custard cake, vanilla ice cream

FRUIT PLATTER

Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM

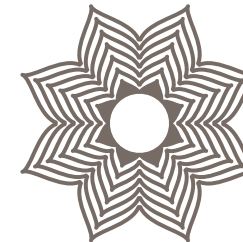
Caramel, chocolate, coffee, Oreo (**E G**), pistachio (**G N SB SU**), strawberry, vanilla, yoghurt

M V 6
per scoop

HOMEMADE SORBET

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

VG 6
per scoop



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UPDATED: 11 MAY 2026

WINES BY THE GLASS 175ml

WHITE

SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD 36
Loire Valley, France

CHABLIS LOUIS JADOT 42
Burgundy, France

PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO 37
Friuli-Venezia Giulia, Italy

SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE' 34
Marlborough, New Zealand

RED

CHÂTEAU DE PEZ 60
St. Estèphe, France

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

CHAMPAGNE 150ml

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

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

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INFUSIONS

FOREST FRUIT 12
Rich and juicy fruit with citrus notes

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

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

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
EIRA	700ml	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

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 fraiche **M**, chives, onion, capers, egg white **E**, egg yolk **E**



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Entrées

FINES DE CLAIRES FRESHLY SHUCKED OYSTERS 	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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SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN |  - SUSTAINABILITY CERTIFIED |  - LOCALLY SOURCED

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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

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

F M SU 54

SEABASS

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

F SU 72

SEA BREAM

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

A F M SU 68

COD FISH

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

F M S SU 74

MOULES MARINIÈRE

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

A M MO SU 56

SCALLOPS

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

M MO SU 84

LOBSTER PASTA

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

A CR E G M SU 129

GRILLED LOBSTER



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

CR M SU 142

CATCH OF THE DAY *Minimum for 2 persons*

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

F M 125

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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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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

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 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



AQUA

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UPDATED: 11 MAY 2026

Wines by the glass

175ml

WHITE

SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD 36
Loire Valley, France

CHABLIS LOUIS JADOT 42
Burgundy, France

PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO 37
Friuli-Venezia Giulia, Italy

SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERÉ' 34
Marlborough, New Zealand

RED

CHÂTEAU DE PEZ 60
St. Estèphe, France

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

Champagne

150ml

LOUIS ROEDERER, BRUT COLLECTION 45
Reims, France

BILLECART-SALMON, BRUT ROSÉ 65
Mareuil-sur-Aÿ, France

Sweet

100ml

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

Coffee Cocktails

26

CREAMY ESPRESSO A 26
Amarula, peach schnapps, espresso coffee and Kahlúa

ESPRESSO MARTINI A 26
Espresso, vodka, Kahlúa

Café Venezia A M 26
Espresso, amaretto topped with cream

Tea Selection

Our tea selection is sourced from sustainably certified suppliers. ✓

BLACK TEA ✓ 28
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 ✓ 18
CRISTALLO 18
Sweet and elegant flavour of white tea with an undertone of juicy peach and sharp pomegranate notes

GREEN TEA ✓ 16
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 ✓ 12
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 ✓ 20
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'S SPICED CANE 16

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Still Water

ONE&ONLY	375ml	2
	750ml	4
EIRA	700ml	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 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 -Islay 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
KAHLUA	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 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

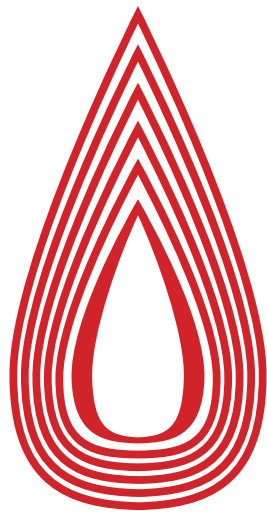
FANTA, BITTER LEMON 8

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FIRE

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

Coconut, pineapple, red chilli, Thai spices, jasmine rice

CR F L N S SU

BEEF

68

CHICKEN

56

THAI GREEN

Chicken, coriander, lychee, baby eggplant, jasmine rice

F L N S SU **58**

INDIAN BUTTER CHICKEN

Chicken thigh, tomatoes, cashews, Indian spices, basmati rice

L M MU N SU **56**

MALDIVIAN LOBSTER

Coconut, Maldivian mixed spices, tuna sambal, chapati, basmati rice

CR F G S SU **98**

YELLOW VEGETABLES

Crispy cauliflower, mushrooms, sweet potatoes, coconut cream, jasmine rice

G VG **48**

GRILL & ROAST

ROASTED DUCK

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

G L SB SU **62**

MALDIVIAN-STYLE GRILLED U5 PRAWNS

Havaadhu paste, curry leaves, chilli, charred lime

CR MU S **66**

THALI

INDIAN OCEAN


Bengali fish curry, chicken tikka masala, achari jinga, dal makhani, steamed basmati rice, mango chutney, raita, onion, chilli, papadum, butter naan

CR F G M MU S SU **98**

NO MEAT FOR ME

Dal tadka, jackfruit korma, aloo jeera, mushroom and green pea masala, plain roti, mango chutney, papadum, kachumber salad

G S SU **86**

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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 Rice, egg, spring onion	E SU	14
VEGETABLE FRIED RICE Rice, vegetables, spring onion	VG	14
SPICY GLAZED POTATO Gochujang glaze	G L S SB SE SU V	14
STIR-FRIED GREENS Kai lan, snow peas, green beans, soy sauce, garlic	G L SB SU V	14
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: 11 MAY 2026

WINES BY THE GLASS 175ml

WHITE

SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD 36
Loire Valley, France

CHABLIS LOUIS JADOT 42
Burgundy, France

PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO 37
Friuli-Venezia Giulia, Italy

SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE' 34
Marlborough, New Zealand

RED

CHÂTEAU DE PEZ 60
St. Estèphe, France

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

CHAMPAGNE 150ml

LOUIS ROEDERER, BRUT COLLECTION 45
Reims, France

BILLECART-SALMON, BRUT ROSÉ 65
Mareuil-sur-Aÿ, France

SWEET 100ml

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

COFFEE COCKTAILS 26

CREAMY ESPRESSO A 45
Amarula, peach schnapps, espresso coffee and Kahlúa

ESPRESSO MARTINI A 45
Espresso, vodka, Kahlúa

CAFÉ VENEZIA A M 45
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
EIRA	700ml	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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