THE EDGE

SPRITZERS (SU)

AROMA DI BERGAMOTTO
Italicus, grapefruit juice, peach puree, prosecco 85

GIARDINO SPRITZ DRINK ME
Martini bianco, lemongrass & basil cordial, cucumber, lemon juice, prosecco, soda water 75

APEROL SPRITZ
Aperol, prosecco, soda water 85

HUGO SPRITZ
St. Germain, mint, lime, prosecco, soda water 85

SPRITZ AL LIMONCELLO
Limoncello, prosecco, soda water 90

SIGNATURES

BELLA VITA
Rum, passion fruit, pineapple, lemon juice, vanilla, cilantro 75

LA PERLA DRINK ME
Pisco, St. Germain, green grape cordial, cucumber, lemon juice 85

SOLE D'ESTATE (SU)
Gin, thyme sauvignon blanc cordial, grapefruit juice, lychee 80

POMODORO D'ORO
Cherry tomato infused tequila, aperol, basil cordial, lime juice, salt 80

ROSSO DI SERA (SU)
Vodka, rush hour berry tea, strawberry, lemon juice, soda water 80

CLASSICS & TWISTS

NEGRONI FIGO (SU) DRINK ME
Fig infused gin, campari, martini rosso 85

LEMONGRASS & CHILLI MARTINI
Lemongrass & chilli infused vodka, pomme verte, green apple juice, lemon juice, sugar 75

SALTED CARAMEL ESPRESSO MARTINI
Chocolate vodka, baileys, salted caramel, espresso 85

MOCKTAILS

SOBER SPRITZ DRINK ME
Fig jam, orange juice, basil, soda water 50

MARE MARE
Pineapple, passion fruit, agave, lime, mint 50

NOJITO
Orange, lime, mint, sugar, soda, black pepper 50

PAINLESS COLADA
Pineapple, coconut cream, orange, lime and served in a fresh hollowed out pineapple 60

TROPICAL SLUSH
Pineapple, passion fruit, mango 50

MILK SHAKES

ROYAL CHOCO BROWNIE SHAKE
(C, D, E, G, MU, N, SE, SO)
Chocolate ice cream, homemade brownie, milk, whipped cream 50

PISTACHIO KUNAFA SHAKE DRINK ME
(C, D, E, G, MU, N, SE, SO)
Chocolate ice cream, pistachio kunafa, milk, whipped cream 50

COOKIES & CREAM (C, D, E, G, MU, N, SE, SO)
Vanilla ice cream, oreo cookies, milk, whipped cream 50

SMOOTHIES

TROPICAL MATCHA (SO)
Matcha, banana, mango, kale, honey, coconut milk 55

GREEN PARADISE (D)
Avocado, mango, mint, lime, honey, milk 55

BERRY BANANA (D)
Raspberry, blueberry, banana, honey, milk 55

ALOE - HA DRINK ME
Aloe vera, pineapple, ginger, papaya, mango, honey 55

WATER

STILL & SPARKLING
Blue Water 30

ENERGISERS

Red Bull, Red Bull sugar free, Red Bull watermelon 40

SODAS

Pepsi, Pepsi Zero, 7up, 7up Free, Mirinda 30

Franklin & Sons Tonic, Soda, Ginger ale, Ginger beer (G) 35

TEAS & COFFEES SELECTION

ALL COFFEES 36-41

TEAS/HERBALS 38
English Breakfast, Earl Grey, Mint Duo, Spring Mao Feng, Peach & Pear, Rose White, Rush Hour Berry

ICED TEA 55
Classic Earl Grey & peach iced tea
Rush hour berry iced tea
Tropical rooibos iced tea
Green apple & jasmine iced tea

ICED COFFEE (C, D, E, G, MU, N, SE, SO) **38-40**
Iced Caffè Frappé, Iced Caffè Latte, Iced Spanish latte, Iced Caffè Mocha, Iced Caffè Americano

BEERS (G)

DRAUGHT
Heineken 63, Peroni 68, Asahi 68

BOTTLES
Heineken 55, Peroni 60
Corona 60, Erdinger 65
Magners Apple Cider 65
Maeloc Sidra Con Fresa Cider 65
Maeloc Sidra Con Pera Cider 65
Bavaria Can (Non-Alcoholic) 35

CHAMPAGNE & SPARKLING (SU)

Moët & Chandon, Brut Impérial, Champagne, France 155/790
Soffio, Prosecco, Veneto, Italy 90/490
Veuve Clicquot Yellow Label, Brut, Champagne, France 910
Billecart Salmon, Brut Rosé, Champagne, France 1,900
Ruinart Blanc de Blancs, Champagne, France 1,900
Dom Pérignon, Champagne Brut, France 4,600
Louis Roederer, Champagne, Brut, Cristal, France 6,150

WHITE WINE (SU)

Gabbiano, Pinot Grigio, Cavaliere d'Oro, Veneto, Italy 65/290
Sea Change, Sauvignon Blanc, Languedoc, France 80/330
Oxford Landing, Chardonnay,Riverland, Australia 90/390
Wild House, Chenin Blanc, Western Cape, South Africa 270
Beni di Batasiola, Gavi di Gavi, Piedmont, Italy 570
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 750
Louis Latour, Mâcon-Villages, Le Chameroy, Burgundy, France 840
Pascal Jolivet, Sancerre, Loire Valley, France 950

ROSÉ WINE (SU)

Santa Carolina, Cabernet Sauvignon, Chile 60/250
Château D'esclans, Whispering Angel, Côtes de Provence, France 95/450
Gerard Bertrand, Hampton Water, France 460
Domaines Ott By.Ott, Cotes de Provence, France 660
Château Minuty "281", AOP Cotes de Provence, France 1,200

RED WINE (SU)

Anakena Birdman, Merlot, Central Valley, Chile 60/240
Le Fou, Pinot Noir, Languedoc, France 70/300
Ruffino Chianti, DOCG, Tuscany, Italy 90/380
Cielo e Terra, Terre Allegre Sangiovese, Puglia, Italy 260
Erath, Pinot Noir, Oregon, United States 610
Kaiken Ultra, Malbec, Mendoza, Argentina 690
Penfolds Max's, Cabernet Sauvignon, Australia 840



Beverages indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian.
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All wines contain sulphites, for more details please contact a staff member.
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APERTIF

Campari	50 / 960
Cynar	50 / 770
Martini Rosso	50 / 730
Martini Bianco	50 / 640
Pernod	50 / 890
Ricard	50 / 890
Rinomato	50 / 710
Aperol	50 / 770
Pimm's no. 1	55 / 860
Mancino Bianco	55 / 860
Mancino Secco	65 / 1,050
Mancino Rosso	70 / 1,100
Mancino Sakura	100 / 1,100
Italicus	80 / 1,200

VODKA

Smirnoff Red	55 / 850
Ketel One	55 / 910
42 Bellow	65 / 1,000
Beluga Noble	95 / 1,450
Grey Goose	95 / 1,600
Chase Potato	80 / 1,200
Cîroc	85 / 1,350
Belvedere	90 / 1,450
Nàdar	90 / 1,400
Cristal Head	105 / 1,600
Beluga Allure	240 / 3,700
Beluga Gold	220 /3,300

RUM

Bacardi Silver	55 / 920
Sailor Jerry Spiced	50 / 760
Malibu	55 / 800
Havana 7 Años	75 / 1,150
Diplomático Reserva	75 / 1,150
Pyrat XO	75 / 1,200
Angostura 1919	85 / 1,250
Appleton Estate 12 YO	85 / 1,300
Ron Zacapa 23	115 / 1,900
Appleton Estate 21 YO	240 / 3,650

GIN

Tanqueray	55 / 850
Tanqueray 10	65 / 1,150
Old Tom Raspberry	65 / 1,000
Tanqueray Sevilla	55 / 1,150
Hendrick's	75/ 1,150
Roku	80 / 1,200
Gin Mare	70 / 1,050
Caorunn	75 / 1,100
Arbikie Nàdar	95 / 1,450
Williams Elegant	85 / 1,250
Daffy's	90 / 1,400
Monkey 47	130 / 1,400

WHISKEY

Blended Whiskey

Johnnie Walker Red Label	55 / 910
Johnnie Walker Black Label	85 / 1,250
Chivas 12 YO	80 / 1,300
Johnnie Walker Gold Label	90 / 1,500
Johnnie Walker Blue Label	330 / 7,200

Single Malt

Glenlivet 12 YO	90 / 1,450
Glenlivet 15 YO	120 / 1,800
Glenfiddich 12 YO	100 / 1,550

Irish Whiskey

Jameson	70 / 1100
Tullamore	65 / 1050

Bourbon & Tennessee

Michter's Kentucky Straight	60 / 1,300
Bulliet Bourbon	55 / 1,200
Woodford Reserve	85 / 1,400
Jack Daniels No.7	70 / 1150
Maker Marks	70 / 1100

TEQUILA

818 Blanco	75 / 1,450
818 Reposado	95 / 1,750
818 Añejo	130 / 1,850
818 Reserve	430 / 5,500
Patron Silver	100 / 1,650
Don Julio Blanco	130 / 2,100
Don Julio 70	180 / 2,950
Don Julio 1942	360 / 5,050
Don Julio Ultima Reserva	480/ 8,000
Clase Azul Plata	230 / 3,550
Clase Azul Reposado	285 / 4,500
Clase Azul Gold	560 / 8,600



COGNAC

Hennessey VS	75 / 1,150
Hennessey VSOP	100 / 1,750
Hennessey Xo	280 / 4,250
Remy Martin Xo	260 / 3,900

GRAPPA

Nonino Lo Chardonnay in barriques	85 / 1,300
Nonino il Moscato	85 / 1,300

LIQUORS

Jägermeister	65 / 940
Galliano	60 / 920
Amaretto Disaronno	60 / 870
Kahlua	60 / 890
Patron XO Café	60 / 1,000
Frangelico	75 / 1,100
Cointreau	75 / 1,100
Limoncello	60 / 880
Baileys	70 / 1,150
St. Germain Elderflower	70 / 1,050
Grand Marnier	75 / 1,150
Chambord	70 / 1,050



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ANTIPASTI

SMOKED SALMON (D, F, R)
Créme fraiche, fennel salad, green sauce 95

BRUSCHETTA (C, D, G, N, SU, V)
Burrata, tomato relish, grilled focaccia, basil 90

CARPACCIO DI MANZO
(C, D, E, F, G, MU, N, R, S, SE, SO, SU)
Beef carpaccio, rocket leaves, parmesan, truffle grain mustard dressing 100

INSALATE

EDGE CAESAR SALAD
(C, D, E, F, G, MU, N, S, SE, SO, SU)
Baby romaine lettuce, beef bacon, soft boiled egg, anchovies, parmesan, croutons 85

Add Prawns (S) 40 | Add Corn-fed Chicken 45

LA BURRATA (D, G, SU, V)
Burrata, sliced heirloom tomato, cucumber, onions, croutons, basil, balsamic dressing 130

INSALATA DI POLPO E PATATE (C, D, G, S)
Slow cooked octopus, potato, taggiasca olives 105

Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.



PASTA

All our pasta are handcrafted in-house.

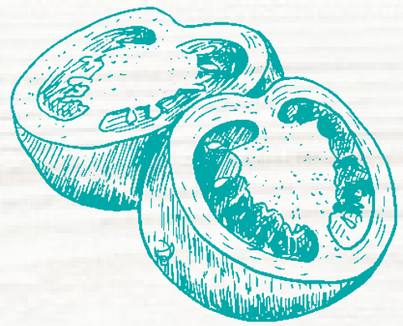
SPAGHETTI CON POMODORINI E BURRATA (C, D, E, G, SU, V)
Burrata, basil, cherry tomato sauce 95

RAVIOLI BURRO E SALVIA (D, E, G, N, V)
Ricotta, spinach, butter sauce, sage 95

LASAGNA (C, D, E, G, SU)
Beef ragu, bechamel sauce, basil oil 105

GNOCCHI BOLOGNAISE
(C, D, E, F, G, L, MU, N, SE, SO, SU)
Slow cooked beef ragu, aged parmesan, rich tomato sauce, basil 95

PRAWN FETTUCCINE
(C, E, F, G, MU, N, S, SU)
Datterini tomato sauce, pesto 110



CONTORNI

SWEET POTATO FRIES (V) 38
GARLIC CHILI BROCCOLINI (V) 38
ROSEMARY ROASTED POTATOES (V) 38
ROCKET, PARMESAN, CHERRY TOMATO SALAD (D, MU, SU, V) 38

LA TRADIZIONE

BRANZINO "ALLA PUTTANESCA"
(C, D, F, G, N, SU)
Pan - roasted local seabass, black olives, capers, cherry tomato sauce 185

GAMBERONI ALLA GRIGLIA (C, D, MU, N, S, SU)
Char-grilled tiger prawns, almond and ricotta purée, salsa verde 215

CALAMARI ALLA MEDITERRANEA (C, D, G, S, SU)
Grilled calamari, garlic chili broccolini, fresh tomato, herbs sauce 170

POLLETTO ALLA CACCIATORA (C, SU)
Roasted baby chicken, bell peppers, taggiasca olives, tomato sauce 185

LAMB CHOPS (C, MU, SU)
Rocket salad, veal jus 225

ANGUS STRIPLOIN (C, D, MU, SU)
Garlic broccolini, rocket salad, veal jus 260

PIZZA

Our homemade pizza dough is fermented for a minimum of 48hrs to ensure the highest quality in both taste and texture

FRUTTI DI MARE (C, D, F, G, S, SU)
Tomato sauce, clams, mussels, prawns, squid, octopus 105

PIZZA AI FUNGHI (C, D, E, F, G, MU, N, S, SO)
Black truffle sauce, mozzarella, wild mushroom, rocket leaves 90

PIZZA DI CARNE (C, D, E, F, G, MU, N, S, SE, SO, SU)
Tomato sauce, mozzarella, spicy beef sausage, salami, beef bacon 100

MARGHERITA (C, D, G, SU, V)
Tomato sauce, mozzarella, basil 90

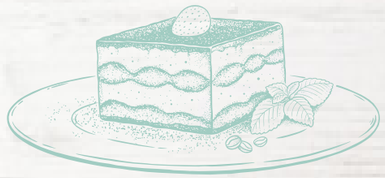
DOLCI

PANNA COTTA (D, E, G, N, SO, SE)
Vanilla cream, berry compote 50

TIRAMISÙ (D, E, G, N, MU)
Lady finger biscuits, coffee, cocoa powder, mascarpone cheese cream 55

BRIOCHE SICILIANA (C, D, E, G, MU, N, SE, SO)
Pistachio ice cream 55

SEASONAL FRUIT PLATTER (V) 55



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