

# In-room Dining Menu



# Breakfast

Available from 6AM to 1PM

## Continental Breakfast (D, G, N, E, SUL) 90

Choice of Fresh Juice:

Orange, Green Apple, Carrot

**Baker's Basket:**

Croissants, Danish Pastries, Muffins, White and Wholemeal Toasted Bread, Jams and Honey served with Butter

**Seasonal Fruits:**

Sliced Fruits with Berries

**Choice of Cereals:**

Corn Flakes, Bran Flakes, Coco Pops, Special K, Fruit 'n Fibre, Rice Krispies

**Beverage:**

Freshly Brewed Coffee, Decaffeinated Coffee, English Breakfast Tea or Hot Chocolate

## The Arabian Breakfast (D, G, N, E, SUL, SE) 130

Choice of Fresh Juice:

Orange, Green Apple, Carrot

**Cold Mezze:**

Hummus, Labneh, Dates, Pickles

**Baker's Basket:**

Zaatar Croissants, Cheese and Zaatar

Manakish, Arabic Bread

**Egg Shakshuka:**

Eggs Cooked with Spicy Tomato Sauce, Bell Peppers

**Foul Medames:** Braised Broad Beans, Onion, Parsley, Tomato and Extra Virgin Olive Oil

**Seasonal Fruits:**

Sliced Fruits with Berries

**Beverage:**

Freshly Brewed Coffee, Decaffeinated Coffee, English Breakfast Tea or Hot Chocolate

## American Breakfast (D, G, N, E, SUL) 120

Choice of Fresh Juice:

Orange, Green Apple, Carrot

**Baker's Basket:**

Croissants, Danish Pastries, Muffins, White and Wholemeal Toasted Bread, Jams and Honey served with Butter

**Choice of Cereals:**

Corn Flakes, Bran Flakes, Coco Pops, Special K, Fruit 'n Fibre, Rice Krispies

**Two Organic Eggs:**

Poached | Fried | Omelet | Sunny Side Up

Served with Hash Brown Potato,

Grilled Tomato

Choice of Chicken | Beef Sausages or

Turkey Bacon | Beef Bacon

**Seasonal Fruits:**

Sliced Fruits with Berries

**Beverage:**

Freshly Brewed Coffee, Decaffeinated Coffee, English Breakfast Tea or Hot Chocolate

## The Ciel Signature (D, G, N, E, SF, SUL, SE) 150

Tender Coconut Water

**Organic Smoothie:**

Avocado, Banana, Ginger

**Baker's Basket:**

Signature Flatbread, Organic Yuzu Honey

**Scottish Smoked Salmon:**

Organic Egg, Avocado, Dark Seed Bread

**Buckwheat Porridge:**

Blueberry, Greek Yogurt, Walnuts

**Seasonal Fruits:**

Sliced Fruits with Berries

**Beverage:**

Freshly Brewed Coffee, Decaffeinated Coffee, English Breakfast Tea or Hot Chocolate

# À la Carte Breakfast

Available from 6AM to 1PM

## Bircher Muesli (V, D, G, N, SUL) 55

Creamy Soaked Oats, Apple, Yogurt, Toasted Nuts, Seasonal Fruits, Honey

## French Toast (D, G, N, E, SUL) 65

Brioche, Caramelized Apricot, Mixed Berries Compote, Caramel Sauce

## Ciel Power Bowl (D, G, N, E, SUL) 65

Home-made Granola, Greek Yogurt, Seasonal Berries, Mixed Seeds

## Buttermilk Pancake Stack (D, G, N, E, SUL) 65

Icing Sugar, Maple Syrup, Mixed Berries Compote, Whipped Cream

## Coconut Matcha Chia Pudding (V, D, N, SUL) 70

Coconut Flakes, Banana, Seasonal Berries

## Belgian Waffles (D, G, N, E, SUL) 65

Icing Sugar, Maple Syrup, Mixed Berries Compote, Whipped Cream

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**Buckwheat and Oats Porridge** 60**(V, D, G, N, SUL)**

Almonds, Dried Cranberries, Pistachio, Fresh Milk

**Seasonal Fruits (VG)** 60

Sliced Fruits with Berries

**Eggs (D, G, N, E, SUL)** 85

Cooked to your choice of:

Fried, Poached, Scrambled, Boiled or Omelet served with Grilled Tomato, Hash Brown Potato, Sautéed Mushroom, Baker's Basket, Chicken or Beef Sausages, Turkey or Beef Bacon

**Royal Benedict (D, G, E, M, SF, SUL)** 90

Two Poached Organic Eggs, Lemon Cream, Smoked Salmon, English Muffin, Baby Spinach, Hollandaise Sauce, Truffle Hash

**Shakshuka (D, G, E, SE, SUL)** 80

Organic Eggs, Caramelized Bell Pepper, Dukkah Yogurt, Spicy Tomato Sauce, Harissa, Fresh Herbs, Arabic Bread

**Avocado Tartine (D, G, N, E)** 80

Poached Eggs, Smashed Avocado, Toasted Sourdough, Semi-Dried Tomato, Jalapeño, Sprouts, Radish, Healthy Seeds

**Aloo Bhaji and Paratha (V, G, D, M, SUL)** 70

Indian Flatbread with Cumin Spiced Potato Curry, Yogurt, Pickle

**Hot Side Dishes**Turkey or Beef Bacon **(G)** 35Chicken or Beef Sausages **(G)** 35Sautéed Mushrooms **(V, D)** 30Hash Brown Potato **(V, D, G)** 30Baked Beans **(VG)** 30**Lunch / Dinner**

Available from 11AM to 12 Midnight

**Salads****Bites & Hops**

Chicken lollipop platter paired with one bottle of Corona or Heineken

฿99

**Buckets & Brews**

5 bottles of Corona or Heineken Beer

฿149

**Burrata Di Buffalo (V, D, G, N, SUL)** 85

Heritage Tomatoes, Kalamata Olive Crumble, Rocket Leaves, Aged Balsamic Pearls, Pesto Dressing

**Fattoush Salad (V, G, SUL)** 70

Tomato, Cucumber, Radish, White Onion, Pomegranate, Parsley, Zaatar Leaves, Pita Croutons, Molasses Dressing

**Triple Quinoa and Mango Salad (V, N, M, SUL)** 75

Mango Alphonso, Charred Padron Peppers, Pomegranate, Mesclun Lettuce, Sunflower Seeds

**Lobster Avocado Salad (N, M, SF, SUL)** 115

Poached Lobster, Baby Gem, Endives, Semi-Dried Tomato, Fennel, Avocado, Candied Hazelnut, Citrus Dressing

**Caesar Salad (D, G, E, C, M, SB, SUL)** 70

Romaine Lettuce, Caesar Dressing, Sourdough Croutons, Parmesan Cheese, Turkey Bacon

Add a Side of:

Grilled Chicken **(D)** 25Smoked Salmon **(SF)** 35Seared Tiger Prawns **(SF)** 45

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# Soups

**Chicken Wonton Soup (G, E, SF, SB, SUL) 65**  
Steamed Wonton, Bok Choy, Noodles,  
Chili Pickle, Soy Sauce, Chili Oil

**Arabic Lentils Soup (D, G, C, V) 55**  
Yellow Lentils and Cumin, Arabic Bread Croutons,  
Lemon Wedges

# The Essentials

**La Fromagerie (V, D, G, N, SUL) 90**  
Artisan Cheese Selection, Figs,  
Quince Jam, Nuts and Crackers

**Smoked Salmon (D, G, E, SF, SUL) 95**  
Crème Fraiche, Chives, Capers, Berries,  
Lemon, Blinis

**Ciel Grand Mezze (D, G, N, SE, SUL) 125**  
Cold Selection:  
Hummus, Baba Ganoush, Fattoush  
Hot Selection:  
Lamb Kibbeh, Cheese Sambousek, Falafel,  
Spinach Fatayer  
Served with Tahini Sauce, Arabic Pickle  
and Arabic Bread

**Asian Sampler (D, G, N, E, SF, SB, SUL, SE) 135**  
Vegetable Spring Roll, Chicken Satay, Chicken  
Lollipop, Prawn Gyoza, Soy Sauce,  
Peanut Dip, Sweet Chili Sauce

**Tandoori Chicken Tikka (D, G, N) 85**  
Yogurt Marinated Chicken Thigh, Signature  
Tandoori Spices, Paratha, Mint Chutney

**Pizza Margherita (V, D, G, SUL) 80**  
Cherry Tomato, Basil-infused Tomato Sauce,  
Buffalo Mozzarella Cheese

**Pizza Pepperoni (D, G, SUL) 95**  
Basil-infused Tomato Sauce, Beef Pepperoni,  
Buffalo Mozzarella Cheese

# Sandwiches and Burgers

All Sandwiches and Burgers served with French Fries or House Salad

**Club Sandwich (D, G, E, C, M, SB, SUL) 90**  
Pulled Chicken, Turkey Ham, Roma Tomato  
Marmalade, Fried Egg, Emmental, Toasted  
White Bread, Whole Grain Mustard  
Mayonnaise

**Smoked Salmon Sub (D, G, N, SF, SUL, SE) 85**  
Artisanal Multigrain Baguette, House Cured  
Smoked Salmon, Lemon Cream Cheese,  
Fresh Dill, Rocket Leaves, Pickled Red Onion

**Grilled Pastrami Sandwich (D, G, E, C, M, SB, SUL) 80**  
Artisanal Chia Sourdough, Beef Pastrami,  
Boston Lettuce, Yuzu Pickled Cabbage,  
Burrata, Chipotle Mayonnaise

**Swiss Truffle Melt Toastie (D, G, N, M, E, C, SB, SUL) 80**  
Toasted Artisanal Sourdough, Sautéed Mushroom,  
Baby Spinach, Emmental, House-made Truffle  
Mayonnaise

**Wagyu Cheeseburger (D, G, E, C, M, SB, SUL) 110**  
Wagyu Beef Patty, Vintage Cheddar,  
Brioche Bun, Boston Lettuce,  
Beef Chorizo Jam, Ranch Sauce

**Crispy Chicken Burger (D, G, E, C, M, SB, SUL) 90**  
Zinger Fried Chicken, Chipotle Mayonnaise,  
Home-made Pickle, Asian Slaw,  
Brioche Bun

**'Switch' Vegan Burger (VG, SB, SUL) 90**  
Plant-based Patty, Avocado Crush, Tomato,  
Boston Lettuce, Vegan Cheese

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## Mains

<b>Spaghetti Bolognese (D, G, C, SUL)</b> 95 Slow Cooked Wagyu Beef Ragout, Tomato Sauce, Fried Basil, Parmesan Cheese	<b>Nasi Goreng (G, N, E, SF, SUL)</b> 145 Indonesian Style Fried Rice with Chicken Satay, Prawns, Fried Egg, Shrimp Paste Pickles, Prawn Crackers, Peanut Sauce
<b>Creamy Mushroom Rigatoni (V, D, G, SUL)</b> 85 Creamy Mushroom Sauce, Herb Crumbs, Parmesan Cheese, Sourdough, Fried Basil, Olive Oil	<b>Thai Chicken Curry (G, N, SF, SUL)</b> 110 Green Curry Paste, Coconut Milk, Lemongrass, Thai Eggplant, Jasmine Rice, Pickles, Prawn Crackers, Chili Fish Sauce
<b>Pan Seared Seabass (D, G, SF)</b> 160 Winter Peas, Baby Gem, Semi-dried Tomato Ragout, Herb Oil, Lemon Butter Sauce	<b>Classic Butter Chicken (D, G, N, SUL)</b> 140 Marinated Chicken Thigh, Creamy Spiced Tomato Gravy, Cashew Nuts, Steamed Rice, Paratha, Pickle, Mango Chutney, Papadum
<b>Black Angus Tenderloin (250g) (D, G, E, SUL)</b> 250 Confit Tomato, Idaho Croquettes, Broccolini, Peppercorn Sauce	<b>Traditional Chicken Biryani (D, G, N, SUL)</b> 145 Slow Cooked Chicken, Fragrant Biryani Rice, Raita, Pickle, Papadum
<b>Grilled Spatchcock Corn-fed Chicken (D, G, SUL)</b> 150 Herbed Baby Potatoes, Brown Chicken Jus	<b>Dal Tadka (V, D, G, SUL)</b> 85 Tempered Yellow Lentils, Onion, Green Chili, Tomato, Cumin Seeds, Steamed Rice, Paratha, Pickle, Mango Chutney, Papadum
<b>Arabic Mixed Grill (D, G, E, SUL)</b> 225 Lamb Kebab, Lamb Kofta, Shish Taouk, Lamb Chops, Mixed Pickles, Oriental Rice, Garlic Sauce, Dakkous Sauce, Arabic Bread, Biwas Salad	<b>Paneer Butter Masala (V, D, G, N, SUL)</b> 125 Indian Cottage Cheese, Creamy Spiced Tomato Gravy, Cashew Nuts, Steamed Rice, Paratha, Pickle, Mango Chutney, Papadum
<b>Charmoula Tiger Prawns (D, N, SF)</b> 215 Arabic Spiced Grilled Prawns, Dakkous Sauce, Saffron Rice, Charred Chili	

## Kids Favorites

<b>Melted Cheese Sandwich (V, D, G, SUL)</b> 50 Toasted White Bread, Yellow and White Cheddar Cheese, French Fries	<b>Chicken Tenders (D, G, E, C, M, SB, SUL)</b> 55 Crispy Fried Chicken, French Fries
<b>Penne with Tomato Sauce (V, D, G, SUL)</b> 55 Parmesan Cheese, Tomato Sauce	<b>Fish Fingers (D, G, E, C, M, SF, SB, SUL)</b> 65 Crumbed Fried Fish, French Fries
<b>Mini Cheeseburger (D, G, E, C, M, SB, SUL)</b> 65 Grilled Wagyu Beef Burger, Cheddar Cheese, Tomato, Lettuce, Mustard Mayonnaise, French Fries	<b>Grilled Salmon (D, G, M, SF, SUL)</b> 75 Salmon Fillet, Green Peas, Carrots

## Desserts

<b>Madagascar Vanilla Crème Brûlée (D, G, N, E)</b> 45 Silky Custard, Caramelized Sugar	<b>Warm Kunafa (D, G, N, E)</b> 50 Akkawi Cheese, Pistachio, Saffron Syrup
<b>Pecan Tart (D, G, N, E)</b> 50 Flaky Pastry, Pecan Filling, Mascarpone Chantilly Cream	<b>Exotic Fruit Platter (VG)</b> 60 Seasonal Sliced Fruits with Berries

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**Citrus Berry Cheesecake (D, G, N, E)** 40  
Mango Salsa, Honey Tuile

**Choice of Ice Cream (D)** 30  
Vanilla or Chocolate

## Night Menu

Available from 12AM to 6AM

**Caesar Salad (D, G, E, C, M, SB, SUL)** 70  
Romaine Lettuce, Caesar Dressing,  
Sourdough Croutons, Parmesan Cheese,  
Turkey Bacon

Add a Side of:

Grilled Chicken (D) 25  
Smoked Salmon (SF) 35  
Seared Tiger Prawns (SF) 45

**Arabic Lentils Soup (D, G, C, V)** 55  
Yellow Lentils and Cumin, Arabic Bread  
Croutons, Lemon Wedges

**Burrata Di Buffalo (V, D, G, N, SUL)** 85  
Heritage Tomatoes, Kalamata Olive  
Crumble, Rocket Leaves,  
Aged Balsamic Pearls, Pesto Dressing

**Fattoush Salad (V, G, SUL)** 70  
Tomato, Cucumber, Radish, White Onion,  
Pomegranate, Parsley, Zaatar Leaves,  
Pita Croutons, Molasses Dressing

**Ciel Grand Mezze (D, G, N, SE, SUL)** 125  
Cold Selection:  
Hummus, Baba Ganoush, Fattoush  
Hot Selection:  
Lamb Kibbeh, Cheese Sambousek,  
Falafel, Spinach Fatayer served with  
Tahini Sauce, Arabic Pickle and Arabic Bread

**Asian Sampler (D, G, N, E, SF, SB, SUL, SE)** 135  
Vegetable Spring Roll, Chicken Satay,  
Chicken Lollipop, Prawn Gyoza, Soy Sauce,  
Peanut Dip, Sweet Chili Sauce

**Pizza Margherita (V, D, G, SUL)** 80  
Cherry Tomato, Basil-infused Tomato Sauce,  
Buffalo Mozzarella Cheese

**Pizza Pepperoni (D, G, SUL)** 95  
Basil-infused Tomato Sauce, Beef Pepperoni,  
Buffalo Mozzarella Cheese

**Club Sandwich (D, G, E, C, M, SB, SUL)** 90  
Pulled Chicken, Turkey Ham, Roma Tomato  
Marmalade, Fried Egg, Emmental, Toasted  
White Bread, Whole Grain Mustard Mayonnaise

**Spaghetti Bolognese (D, G, C, SUL)** 95  
Slow Cooked Wagyu Beef Ragout,  
Tomato Sauce, Fried Basil, Parmesan  
Cheese

**Creamy Mushroom Rigatoni (V, D, G, SUL)** 85  
Creamy Mushroom Sauce, Herb Crumbs,  
Parmesan Cheese, Sourdough, Fried Basil,  
Olive Oil

**Wagyu Cheeseburger (D, G, E, C, M, SB, SUL)** 110  
Wagyu Beef Patty, Vintage Cheddar,  
Brioche Bun, Boston Lettuce, Chorizo Jam,  
Ranch Sauce, Beef Bacon

**Crispy Chicken Burger (D, G, E, C, M, SB, SUL)** 90  
Zinger Fried Chicken, Chipotle Mayonnaise,  
Home-made Pickle, Asian Slaw, Brioche Bun

**Pan Seared Seabass (D, G, SF)** 160  
Winter Peas, Baby Gem, Semi-dried Tomato  
Ragout, Herb Oil, Lemon Butter Sauce

**Black Angus Tenderloin (250g) (D, G, E, SUL)** 250  
Confit Tomato, Idaho Croquettes,  
Broccolini, Peppercorn Sauce

**Arabic Mixed Grill (D, G, E, SUL)** 225  
Lamb Kebab, Lamb Kofta, Shish Taouk,  
Lamb Chops, Mixed Pickles, Oriental Rice,  
Garlic Sauce, Dakkous Sauce, Arabic Bread,  
Biwas Salad

**Classic Butter Chicken (D, G, N, SUL)** 140  
Marinated Chicken Thigh, Creamy Spiced  
Tomato Gravy, Cashew Nuts, Steamed Rice,  
Paratha, Pickle, Mango Chutney, Papadum

**Traditional Chicken Biryani (D, G, N, SUL)** 145  
Slow Cooked Chicken, Fragrant Biryani Rice,  
Raita, Pickle, Papadum

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# Beverage Menu

	Glass	Bottle
<b>Champagne</b>		
Penfolds, Champagne Cuvee Brut NV	170	950
Laurent Perrier Brut NV		1,200
Laurent-Perrier Blanc de Blancs NV		2,600
Dom Pérignon		6,000
<b>Champagne Rosé</b>		
Taittinger Prestige Rosé Brut NV		1,400
Penfolds, Champagne Rosé NV		2,300
Laurent Perrier Rosé		2,500
<b>Sparkling Wine</b>		
Prosecco DOC, Da Luca, Italy	75	380
<b>White Wine</b>		
Kapuka <i>Sauvignon Blanc, New Zealand</i>	48	260
Gabbiano <i>Pinot Grigio, Italy</i>	60	270
Dr. Loosen <i>Riesling, Germany</i>		350
Laroche <i>Chardonnay, France</i>	85	400
Babydoll <i>Sauvignon Blanc, New Zealand</i>		550
Cossetti, Gavi di Gavi <i>DOCG Cortese, Italy</i>		580
Le Domaine d'Henri – Michel Laroche & Ses Enfants <i>Chablis, France</i>		730
André Dezat & Fils <i>Sancerre Sauvignon Blanc, France</i>		780
Penfolds Max's <i>Chardonnay South Australia</i>		850
<b>Rosé Wine</b>		
M. de Minuty <i>Côtes de Provence, France</i>	95	450
EAU <i>de Provence, France</i>		525
Whispering Angel <i>Côtes de Provence, France</i>		900
<b>Red Wine</b>		
Le FOU <i>Pinot Noir, France</i>	65	300
La Linda, Bodega Luigi Bosca <i>Malbec, Argentina</i>		350
Louis Max & David Duband <i>Pinot Noir, Southern France</i>		350
Cavaliere d'Or <i>Chianti DOCG Predominantly Sangiovese, Italy</i>		375
Penfolds Koonunga Hill <i>Cabernet Sauvignon, Shiraz, South Australia</i>	75	395
M. Chapoutier <i>Côtes du Rhône Collection Bio Organic, Rhône valley, France</i>	85	400
Apalta, Lapostolle <i>Blend Colchagua Valley, Chile</i>		495
Rioja Crianza, Navajas <i>Tempranillo, Garnacha, Spain</i>		600
Penfolds, Bin 28 <i>Shiraz, South Australia</i>		1,300
Gaja Ca'marcanda "Promis", <i>Italy</i>		1,600
Penfolds, Bin 389 <i>Cabernet / Shira, South Australia</i>		2,500
Penfolds, Bin 407 <i>Cabernet Sauvignon South Australia</i>		2,700
<b>Dessert Wine</b>		
Araldica "Palazzina" <i>Moscato Passito, Piemonte Italy</i>		525
<b>Fortified Wine</b>		
Taylor'S Fine, Port Fine Tawny	50	
Barbeito Madeira, 5 Year Old Rainwater Reserve	60	

## Bottled Beer

Heineken	42	Brooklyn IPA	65
Corona	45	Peroni Non-Alcoholic	40

# Spirits

	Shot	Bottle
<b>Vodka</b>		
Solichnaya	45	750
Ketel One	50	1,000
Belvedere	70	1,600
Grey Goose	70	1,800
Meili	65	1,500

<b>Rum</b>		
Bacardi White	45	750
Bacardi Black	55	1,100
Captain Morgan Spiced Rum	55	1,200
Bacardi 8	60	1,250
Ron Zacapa 23	95	2,000

<b>Gin</b>		
Tanqueray	45	750
Sipsmith London	65	1,350
Hendrick's	65	1,400
Tanqueray No. 10	70	1,450
Monkey 47	95	1,900

	Shot	Bottle
<b>International Malts</b>		
Jameson	55	1,150
Hibiki Harmony	125	2,500

<b>Tequila</b>		
Jose Cuervo Especial Gold	45	750
Teramana Reposado	85	1,800
Don Julio Blanco	105	2,000
Don Julio Reposado	130	2,500
Clase Azul Plata	250	3,000
Don Julio 1942	300	6,000

<b>Liqueur</b>		
Jagermeister	50	900
Cointreau	50	900
Sambuca	50	900
Kahlua	50	900
Bailey's Irish Cream	50	900
Limoncello	50	900

**\*Add Franklin & Sons Premium Mixer 15**

## Mocktails

**The Funky Sheriff 40**  
Hibiscus Tea, Pineapple Vinegar, Hibiscus Syrup, Pineapple Juice, Lime Juice

**Botanica Spritz 40**  
Elderflow Cordial, Citric Solution, Cucumber Soda, Soda Water, Mint

	Shot	Bottle
<b>World of Whiskey</b>		

<b>Scotch Single Malts</b>		
<b>Deluxe Blends</b>		
JW Red Label	45	750
Monkey Shoulder	65	1,300
Chivas Regal 12	65	1,300
Royal Salute 21 YO	180	3,500
JW Blue Label	200	4,000

<b>Highlands</b>		
Glenmorangie Original	75	1,550
Oban 14	120	2,400

<b>Speyside</b>		
Glenfiddich 12	75	1,650
Balvenie Double Wood 12	85	1,700
Macallan 12	100	2,000
Glenfiddich 18	130	2,650

	Shot	Bottle
<b>American Blends</b>		
Jack Daniels	55	1,150
Bulleit Bourbon	65	1,300
Woodford Reserve	75	1,500

<b>Cognac</b>		
Hennessy VS	70	1,650
Remy Martiny VSOP	90	2,300
Remy Martin XO	220	4,400

**Tropical Oasis 40**  
Pineapple, Watermelon, Orange, Lime Juice, Passionfruit Syrup, Orange

## Soft Beverages

Fresh Juice <i>Orange, Apple, Carrot, Pineapple, Mango, Watermelon</i>			<b>30</b>
Soft Drinks <i>Coca Cola, Coke Zero, Fanta, Sprite</i>			<b>25</b>
Red Bull <i>Regular, Sugarfree</i>			<b>38</b>
Iced Tea			<b>30</b>
		Small	Large
VOSS Still Water		<b>20</b>	<b>30</b>
VOSS Sparkling Water		<b>20</b>	<b>35</b>
Ma Hawa Still Water		<b>15</b>	<b>25</b>
Ma Hawa Sparkling Water		<b>15</b>	<b>25</b>

## Hot Beverages

Hot Chocolate	<b>28</b>	Ronnefeldt Tea	<b>25</b>
Coffee Pot <i>Regular or Decaffeinated</i>	<b>30</b>	Ronnefeldt Blends <i>Organic English Breakfast, Moroccan Mint, Majestic Earl Grey, Jasmine</i>	<b>25</b>
Espresso	<b>25</b>		
Double Espresso	<b>28</b>	Ronnefeldt Herbal <i>Organic Chamomile Cooler, Organic Mint Duo</i>	<b>25</b>
Cappuccino or Latte	<b>30</b>		