



## BAR BITES & SMALL PLATES

|   |          |
|---|----------|
| <b>Crispy chicken wings (G) (SB) (SP) (SS)</b><br><i>Spicy Korean sauce and fresh cilantro</i>  | 60       |
| <b>Fritto misto (D) (E) (G) (S)</b><br><i>Soft shell crab, calamari, prawns, sardines with homemade tartar sauce</i>                                  | 65       |
| <b>Prawn tempura (E) (G) (S) (SB)</b><br><i>Crunchy fried prawns with Japanese batter, served with our secret dynamite sauce</i>                      | 65       |
| <b>Chicken gyoza (E) (G) (SB)</b><br><i>Japanese wheat cake wrapper filled with marinated chicken, served with ponzu dipping sauce</i>                | 40       |
| <b>Chili crispy calamari (D) (E) (G) (S)</b><br><i>Crunchy fried calamari with homemade tartar sauce</i>  | 60       |
| <b>Hearty guac &amp; chips (V)</b><br><i>Corn tortilla, homemade guacamole with jalapeño, red onion, chopped tomato and fresh cilantro</i>            | 45       |
| <b>Chicken confit quesadilla (D) (G)</b><br><i>Corn, capsicum, cheddar, mozzarella, side of homemade guacamole and salsa</i>                          | 75       |
| <b>House frites (V)</b><br><i>With truffle and parmesan (D)</i>   | 30<br>40 |
| <b>Loaded nachos (D)</b><br><i>Corn tortilla topped with cheese, salsa, homemade guacamole, sour cream and jalapeno</i><br><i>With beef meat ragu</i> | 55<br>70 |
| <b>Edamame (VE)</b>   | 35       |

# SUSHI

## Dynamite shrimp rolls (D) (E) (G) (S) (SB) (SS)

75

*Shrimp tempura coated in our secret dynamite sauce, avocado and tobiko*

## Crispy & spicy rolls (D) (E) (G) (S) (SB) (SS)

60

*Crispy soft crab roll with avocado, cucumber, mixed cress, spicy mayo and tobiko*

## California rolls (D) (E) (G) (S) (SB) (SS)

60

*California rolls with cooked crab, avocado, cucumber and tobiko*

## Tempura maki (D) (E) (G) (S) (SB) (SS)

65

*Prawn tempura roll with avocado, cucumber, mayo and tobiko*

## Cream cheese salmon & avocado (D) (E) (G) (S) (SB) (SS)

70

*Fresh salmon and avocado roll with cream cheese and tobiko*

## Sharing sushi selection (D) (E) (G) (S) (SB) (SS)

245

*Crispy salmon rolls, crispy and spicy rolls, shrimp tempura maki,  
California rolls, sashimi, nigiri*



## SANDWICHES

|   |    |
|---|----|
| <b>Wagyu beef sliders (D) (E) (G) (M) (SS)</b>  | 75 |
| <i>Wagyu beef with lettuce, tomato, gherkins, cheese, dill mayo, on sesame charcoal buns, served with house frites</i>                    |    |
| <b>Crispy chicken sliders (D) (E) (G) (M) (SS)</b>  | 65 |
| <i>Breaded fried chicken with Asian coleslaw on semolina buns, served with a side of spicy Korean sauce and house frites</i>              |    |
| <b>Grilled antipasti (D) (G) (V)</b>  | 75 |
| <i>Seasonal grilled vegetables, parmesan, sundried tomato, olive tapenade, balsamic cream on toasted panini, served with house frites</i> |    |

## SALADS

|   |     |
|---|-----|
| <b>Caesar salad (D) (G) (S)</b>   | 65  |
| <i>Baby gem lettuce, parmesan, beef bacon, bruschetta crisp, roasted garlic Caesar dressing</i>                             |     |
| <i>With grilled chicken breast (D)</i>  | 80  |
| <i>With grilled tiger prawn (S)</i>   | 100 |
| <b>Mediterranean king crab salad (D) (E) (S)</b>  | 70  |
| <i>Cucumber, cherry tomato, kalamata olive, basil pesto, arugula, balsamic cream, crispy green apple, lemon vinaigrette</i> |     |
| <b>All green (V)</b>  | 60  |
| <i>Baby spinach, kale, green apple, avocado, green asparagus, pumpkin seeds, chive dressing</i>                             |     |

## MAINS

|   |     |
|---|-----|
| <b>Grilled corn-fed chicken (D) (G)</b><br><i>Sautéed mushrooms, creamy polenta, braised onion, broccoli, chicken jus</i> | 95  |
| <b>Scottish salmon (D) (G) (S)</b><br><i>Saffron risotto, zucchini, semi-dried cherry tomato, green herb oil</i>          | 155 |
| <b>Braised short ribs (C) (D) (G)</b><br><i>Celeriac purée, mushrooms, asparagus, beef reduction</i>                      | 155 |
| <b>Tempura fish (D) (E) (G) (S)</b><br><i>Crispy fried cod served with house fries and homemade tartar sauce</i>          | 80  |

## DESSERTS

|   |    |
|---|----|
| <b>Lemon cheesecake (D) (E) (G) (N)</b><br><i>Berry compote</i>   | 45 |
| <b>Warm chocolate brownie (D) (E) (G) (N)</b><br><i>Flourless chocolate brownies, vanilla ice cream, chocolate sauce and chocolate flakes</i> | 45 |
| <b>Pecan nut pie (D) (E) (G) (N)</b><br><i>Caramel drizzle, vanilla ice cream</i>   | 45 |

## COCKTAILS

- Aperol Spritz voco Signature\*** 75  
*Refreshing vibrant cocktail that captures the essence of Italian Aperitivo culture, let the lively flavours transport you to the streets of Venice.  
Aperol, prosecco, and soda water*
- Lipsmacker** 65  
*This vodka-based cocktail features fresh muddled lychee, enhanced with cranberry juice and elderflower cordial, and balanced with freshly squeezed lemon juice*
- Negroni voco Signature\*** 75  
*This sophisticated cocktail, invented in 1860 at Caffè Camparino in Milan, Italy, achieves the perfect balance of bitterness, sweetness, and herbal notes with Bombay Sapphire Gin, Campari, and Dolin Rouge*
- Gin Sing Signature Cocktail\*** 80  
*Asian-inspired cocktail with Plymouth gin, spiced with coriander leaves and red chili, infused with pandan leaves, textured with fig jam preserve, and lengthened with Angostura bitters. A squeeze of fresh lemon juice and ginger ale finish this unique blend*
- Morning Mist** 85  
*Unique and refreshing cocktail featuring Bison Grass-infused vodka, elderflower liqueur, sweetened with spice-infused orgeat and ginger cordial, and soured with fresh lemon juice. Apple juice and green tea are added for perfection*
- Japanese Freezer** 85  
*A fresh and fruity cocktail featuring Bourbon combined with Midori liqueur, fresh muddled watermelon, lemon juice, and watermelon cordial for balance, topped with fizz from lemonade*
- Tropical Mule** 80  
*Our own version of a Mule, served in a traditional brass Mule cup, featuring the perfect combination of vodka, Passoã passion fruit liqueur, ginger, passion fruit, fresh watermelon, lime juice, and topped with ginger ale*
- MarTea Ni** 95  
*A Martini-style cocktail featuring gin and sake, freshly muddled strawberry, Thai basil, cranberry juice, passion fruit purée, wild berry tea, a splash of lemon juice, and elderflower cordial*

- Spiced Mai Tai** 85  
*Inspired by the renowned tiki bar Trader Vic's, indulge in our own twist on this rum-based cocktail. Experience caramelized pineapple muddled with basil leaves, a hint of spice from red chili, orgeat syrup, and fresh lime juice*
- Brazilian Berry** 65  
*Caipirinha-style cocktail featuring Brazilian rum, crème de cassis, Sauvignon Blanc, wild forest berries, fresh lime, and a hint of vanilla*
- Margarita voco Signature\*** 70  
*One story goes that the drink was first invented by Mexican restaurant owner Carlos Herrera in 1938 for the gorgeous Ziegfeld showgirl Marjorie King, who was allergic to all forms of alcohol except tequila. It consists of Jose Cuervo Tequila, triple sec, fresh lime juice, and agave nectar*
- Window's Paloma** 95  
*Mexican popular drink modified with our own twist, featuring fresh muddled lychee and rose water cordial added to the traditional recipe of tequila, pink grapefruit, agave nectar, fresh lime juice, and topped with soda*
- Mariejalesco** 95  
*Signature Tequila cocktail featuring Heering cherry liqueur, fresh lime juice, balsamic vinegar, fresh muddled strawberries, and rosemary*
- Amber & Eve Signature Cocktail\*** 95  
*A must-try cocktail, recommended by our bartender. Featuring Koko Kanu coconut rum, Cointreau high-grade curacao, mixed with fresh lemon juice, balsamic shrub, peach jam, and ginger*



## WINES

|                       |   | <i>Glass</i> | <i>Bottle</i> |
|-----------------------|---|--------------|---------------|
| <u>SPARKLING WINE</u> | Hardy's The Riddle (Australia)<br><i>Sparkling Brut</i>               | 60           | 230           |
|                       | Atto Primo<br><i>Brut Prosecco</i>                                    | 60           | 230           |
|                       | Veuve Clicquot<br><i>Yellow Label</i>                                 |              | 950           |
|                       | Moët & Chandon<br><i>Brut</i>   |              | 1000          |
|                       | Veuve Clicquot<br><i>Rosé</i>   |              | 1300          |
| <hr/>                 |   |              |               |
| <u>WHITE WINE</u>     | Hardy's The Riddle (Australia)<br><i>Sauvignon Blanc / Chardonnay</i> | 55           | 215           |
|                       | Alois Lageder Estate (Italy)<br><i>Pinot Grigio</i>                   | 135          | 495           |
|                       | La Chablisienne (France)<br><i>Petit Chablis</i>                      |              | 495           |
|                       | Simonsig (South Africa)<br><i>Chenin Blanc</i>                        | 90           | 345           |
|                       | Montes (Chile)<br><i>Sauvignon Blanc</i>                              |              | 420           |
|                       | Y Series Yalumba (Australia)<br><i>Riesling</i>                       |              | 450           |
|                       | Laroche (France)<br><i>Chablis</i>                                    |              | 550           |

## ROSÉ WINE

|                                     | <i>Glass</i> | <i>Bottle</i> |
|-------------------------------------|--------------|---------------|
| Frontera (Chile)<br><i>Rosé</i>     | 55           | 215           |
| Navajas (Spain)<br><i>Rioja</i>     | 85           | 315           |
| M de Minuty (France)<br><i>Rosé</i> |              | 375           |

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## RED WINE

|  |    |     |
|--|----|-----|
| Arcadian (Australia)<br><i>Merlot</i>                            | 55 | 215 |
| Crianza Navajas (Spain)<br><i>Rioja</i>                          | 95 | 375 |
| Bouchard Pere & Fils (France)<br><i>Pinot Noir</i>               |    | 475 |
| Catena (Argentina)<br><i>Cabernet Sauvignon</i>                  |    | 480 |
| Barone Ricasoli (Italy)<br><i>Chianti Classico</i>               |    | 525 |
| E. Guigal (France)<br><i>Rouge</i>                               |    | 630 |
| Kendal Jackson (USA)<br><i>Cabernet Sauvignon Vinter Reserve</i> |    | 730 |

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## SAKE

|                                 | <i>180ml<br/>Caraffe</i> | <i>Bottle</i> |
|---------------------------------|--------------------------|---------------|
| Gekkikan 1.8cl<br><i>Junmai</i> | 75                       | 730           |





## DRAFT BEER

|                  | <i>Half pint</i> | <i>Full pint</i> |
|------------------|------------------|------------------|
| Heineken         | 40               | 65               |
| Stella Artois    | 45               | 70               |
| Guinness Stout   | 45               | 70               |
| Hoegaarden       | 45               | 70               |
| BrewDog Punk IPA | 45               | 70               |
| Birra Moretti    | 45               | 70               |

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## BOTTLE BEER & CIDER

|           |    |
|-----------|----|
| Heineken  | 50 |
| Tiger     | 50 |
| Moretti   | 50 |
| Corona    | 50 |
| Strongbow | 50 |

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## APERITIFS / DIGESTIVE

|                    |              |    |
|--------------------|--------------|----|
| Campari            | <i>50 ml</i> | 55 |
| Aperol             | <i>50 ml</i> | 55 |
| Pimm's No. 1       | <i>50 ml</i> | 55 |
| Absinthe           | <i>30ml</i>  | 70 |
| Amaretto Disaronno | <i>30ml</i>  | 55 |
| Bailey's           | <i>30ml</i>  | 55 |

|               |             |           |
|---------------|-------------|-----------|
| Chambord      | <i>30ml</i> | <i>60</i> |
| Cointreau     | <i>30ml</i> | <i>55</i> |
| Fernet Branca | <i>30ml</i> | <i>55</i> |
| Frangelico    | <i>30ml</i> | <i>60</i> |
| Jägermeister  | <i>30ml</i> | <i>60</i> |

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## VODKA

|                     |             |               |
|---------------------|-------------|---------------|
|                     | <i>30ml</i> | <i>Bottle</i> |
| Grey Goose          | <i>80</i>   | <i>1200</i>   |
| Absolut             | <i>65</i>   | <i>900</i>    |
| Beluga Noble        | <i>80</i>   | <i>1200</i>   |
| Stolichnaya Premium | <i>55</i>   | <i>700</i>    |

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## GIN

|                     |           |             |
|---------------------|-----------|-------------|
| Bombay Sapphire     | <i>55</i> | <i>700</i>  |
| Hendrick's          | <i>65</i> | <i>900</i>  |
| Monkey 47           | <i>75</i> | <i>1000</i> |
| Plymouth Gin        | <i>65</i> | <i>900</i>  |
| Hendrick's Lunar    | <i>70</i> | <i>1000</i> |
| Hendrick's Neptunia | <i>65</i> | <i>900</i>  |



## RUM

|                      | <i>30ml</i> | <i>Bottle</i> |
|----------------------|-------------|---------------|
| Bacardi Carta Blanca | 55          | 700           |
| Bacardi 8 Años       | 65          | 900           |
| Sailor Jerry Spiced  | 60          | 800           |
| Gosling Black Seal   | 60          | 800           |
| Ron Zacapa 23 YO     | 90          | 1700          |

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## COGNAC / BRANDY

|               | <i>30ml</i> |
|---------------|-------------|
| Hennessy VS   | 75          |
| Hennessy VSOP | 100         |
| Hennessy XO   | 200         |
| Torres 10     | 65          |

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## TEQUILA

|                      | <i>30ml</i> | <i>Bottle</i> |
|----------------------|-------------|---------------|
| Jose Cuervo Reposado | 55          | 700           |
| Patron Silver        | 70          | 1000          |
| Patron Añejo         | 90          | 1600          |

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## SINGLE MALT WHISKY

|                   | <i>30ml</i> | <i>Bottle</i> |
|-------------------|-------------|---------------|
| Glenfiddich 12 YO | 80          | 1200          |
| Glenfiddich 15 YO | 95          | 1900          |





|                                     | <i>30ml</i> | <i>Bottle</i> |
|-------------------------------------|-------------|---------------|
| Glenfiddich 18 YO                   | <i>130</i>  | <i>2900</i>   |
| Glenfiddich 21 YO<br>Grand Reserva  | <i>205</i>  | <i>3900</i>   |
| Glenfiddich 23 YO<br>Grand Cru      | <i>395</i>  | <i>7900</i>   |
| Glenfiddich 26 YO<br>Grand Couronne | <i>695</i>  | <i>16900</i>  |
| Glenmorangie Original               | <i>80</i>   | <i>1200</i>   |
| Macallan 12 YO                      | <i>90</i>   | <i>1700</i>   |
| Macallan 15 YO                      | <i>150</i>  | <i>2300</i>   |

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## WHISKEY WORLD

|                            |            |             |
|----------------------------|------------|-------------|
| Famous Grouse              | <i>55</i>  | <i>700</i>  |
| Chivas Regal 12 YO         | <i>70</i>  | <i>1100</i> |
| Johnnie Walker Black Label | <i>70</i>  | <i>1100</i> |
| Johnnie Walker Blue Label  | <i>270</i> | <i>7500</i> |
| Jack Daniel's              | <i>65</i>  | <i>900</i>  |
| Bulleit Rye                | <i>65</i>  | <i>900</i>  |
| Jameson                    | <i>65</i>  | <i>900</i>  |
| Maker's Mark               | <i>65</i>  | <i>900</i>  |
| Monkey Shoulder            | <i>65</i>  | <i>900</i>  |
| Elijah Craig 12 YO         | <i>55</i>  | <i>700</i>  |

## MOCKTAILS

**Detox Cooler** 40  
*Frozen drink with fresh watermelon, ginger, mint, passion fruit purée and watermelon cordial*

**Gingergrass** 40  
*Homemade basil and lemongrass purée shaken with fresh lemon juice and ginger ale*

**Arabesque Breeze** 40  
*Wild berry purée, fresh lime juice, red berry tea, cranberry, kaffir lime leaves and rose water*

**Sparkling Grey's Tea** 40  
*Freshly brewed earl grey tea mixed with pineapple, passion fruit and fizzed with soda*

**Midnight Scene** 40  
*Our version of a virgin Pimm's Cup. A combination of balsamic vinegar, elderflower cordial, with seasonal fruits and ginger ale*

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## CHILLED JUICE

Cranberry / Apple / Pineapple / Orange 30

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## SOFT DRINK

Coke / Coke Light / Sprite / Sprite Light 25

Ginger Ale 25

Tonic 25

Soda 25

Red Bull 40

Heineken Zero 50

## COFFEE

|  |    |
|--|----|
| Americano / Espresso   | 20 |
| Double Espresso  | 22 |
| Cappuccino / Café latte / Flat White<br><i>(All coffee available decaf on request)</i> | 26 |
| Hot chocolate  | 26 |

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## TEA

|   |    |
|---|----|
| English Breakfast / Green /<br>Earl Grey / Camomile | 26 |
| Decaf - Rooibos / Carcadet Fruit Blend              | 26 |

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## WATER

|                | <i>Small</i> | <i>Large</i> |
|----------------|--------------|--------------|
| Evian          | 25           | 35           |
| San Pellegrino | 25           | 35           |
| Local Water    | 22           | 32           |

