

"FOR THE LOVE OF FOOD"

Lunch & Dinner menu



All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.

SEASONAL MENU

At Maison Mathis, we are excited to introduce our new 3-month seasonal menu filled with delicious and innovative dishes that celebrate the flavors of the season. From hearty soups and salads bursting with fresh ingredients to mouthwatering entrees that showcase the best of local produce, our menu is designed to delight your taste buds and satisfy your cravings.

SPRING MENU

PANUOZZO PASTRAMI REUBEN	80
Pastrami – Russian dressing – sauerkraut – Emmental – Provolone	
BUTTERMILK CHICKEN BURGER	85
Chicken breast – buttermilk – miso mayo – Asian slaw – Belgian fries	
SALADE NICOISE	85
"Serrats" confit tuna – sauce verte – baby gem – salad leaves – celery – cucumber – cherry tomato – Kalamata olive – boiled egg – radish – baby potatoes – green beans	
PIZZA SALSICCIA E FRIARIELLI	89
Tomato base – Italian sausage – smoked scamorza cheese – broccoli rabe	



TOO MUCH OF
A GOOD THING CAN
BE WONDERFUL



M/M PORK CHARCUTERIE PLATTER

SHARING

DIBBA BAY OYSTERS ^(S) ^(R)

Dibba Bay, United Arab Emirates

17 / PIECE

M/M CHEESE SELECTION ^(V) ^(N)

120

A selection of 5 Belgian cheeses by Affineur "Van Tricht"
- chutney - grapes - crackers - walnut

MELTED CAMEMBERT ^(V)

95

Sourdough bread - honey - thyme - gherkins

CRISPY CALAMARI

69

Aioli - lemon

BELGIAN CHEESE CROQUETTES

55

Classic recipe - whole grain mustard dip

FRITES MAISON

65

Belgian fries - beef stew - mustard seed - white onion -
ketchup - mayo - beef bacon crumble

PATATAS BRAVAS ^(V)

45

Fried potatoes - spicy tomato sauce - smoked paprika
- aioli

BBQ CHICKEN WINGS

55

Chicken wings tossed in BBQ sauce - blue cheese dip -
celery crudites

M/M NACHO'S

75

Homemade crispy tortilla - guacamole - Pico-de-Galo
- chilli beans - cheddar cheese - sour cream - jalapeño
Add chicken / pulled pork or beef 17/25

M/M FISH TACO

69

Battered cod fillet - Pico-de-Galo - avocado - sriracha
- sour cream

GOAT CHEESE CROQUETTES ^(P)

55

Parmaham - Creamy goat cheese - Roquette pesto

TARAMASALATA

65

Ciabatta toast

PEPPER BEEF SKEWERS

85

Angus beef - pepper mayonnaise - crispy shallots

TRUFFLE BEEF SLIDERS

85

Angus patties - brioche bun - truffle mayo - gherkins -
cheddar - caramelized onion

MUSSEL CROQUETTES ^(A)

55

3pcs - Saffron aioli - lemon

PADRON PEPPERS ^(VG)

55

Deep fried padron peppers - maldon salt



CURED SALMON "GRAVAD"

SOUPS & STARTERS

SOUP OF THE DAY served with sourdough toast	39	WAGYU TARTARE ^(R) Raw Wagyu beef - classic Belgian dressing - toasted sourdough - crispy potato garnish	75
WAGYU BEEF CARPACCIO ^(R) Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce	92	GRILLED OCTOPUS Roasted garlic - cherry tomato - capers - lemon - garlic aioli	110
BURRATA ^(V) Heirloom tomatoes - Peach - Basil emulsion - Balsamic vinegar - crispy basil	99	GARLIC SHRIMPS ^(S) Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast	85
TUNA TARTARE ^(R) Hand cut tuna - Soy dressing - chili - sesame - crispy garlic - avocado - toasted sourdough	85	CURED SALMON "GRAVAD LAX" Green herbs cured salmon - sour cream - horseradish - pickled cucumber and onion vinaigrette - dill - mustard seeds - chives oil - Rye bread	85
ESCARGOTS DE BOURGOGNE 12 pcs Burgundy snails - garlic and parsley butter - sourdough	99		

SALADS

Add grilled chicken OR shrimps	18/25
CLASSIC CAESAR Lettuce - Caesar dressing - Grana Padano - croutons - beef bacon	65
CHEFS SALAD ^{(P) (N)} Lettuce - avocado - tomato - cucumber - soft boiled egg - beef/ pork bacon - Gorgonzola - roasted potatoes - crispy onion - pine nuts - goat cheese toast - French dressing	92
SUPERFOOD SALAD ^(VG) Avocado - quinoa - kale - radish - lettuce - pomegranate - toasted seeds - cucumber	85
SALMON SALAD Hot smoked salmon - mixed lettuce - green beans - fennel - radish - pickled onions - dill and sour cream dressing	90
BAKED GOAT CHEESE SALAD ^(P) Warm goat cheese - sourdough toast - pork/beef bacon - cherry tomato - honey mustard dressing - fig	75
ROASTED BEETROOT AND FETA ^{(V) (N)} Marinated beetroot - charred orange - balsamic emulsion - hazelnuts - spinach - rocket lettuce - feta cheese	65

(V) Vegetarian, (P) Pork, (S) Shellfish, (N) Nuts, (R) Raw, (VG) Vegan

SANDWICHES AND TOASTS

CHICKEN AVOCADO WRAP

79

Chicken fillet - avocado - Pico-de-Gallo - sour cream - siracha - iceberg

BBQ SMOKED PULLED PORK SANDWICH ^(P)

89

BBQ sauce - coleslaw - ciabatta

STEAK SANDWICH

80

Ciabatta bread - Rump steak - caramelized onion - gouda cheese - tomato - roquette lettuce - tarragon mayonnaise

VEGGIE FOCACCIA ^(M)

60

Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli

SERVED TILL 5PM

SOURDOUGH AVOCADO ^(VG)

65

Avocado - tomato - cucumber - pomegranate - spring onion - sourdough

Add 2 Eggs

17

SMOKED SALMON BAGEL

89

Whole grain bagel - smoked salmon - cream cheese and herbs - red onion - capers - cucumber - roquette

TOAST CHAMPIGNON ^(M)

60

Button and Portobello mushroom - baby spinach - caramelised cream - roquette - sourdough

Add 2 Eggs

17

M/M BURGERS

SERVED WITH BELGIAN FRIES

Add Pork bacon (P) - AED 10 // Add Pulled Pork (P) or Beef - AED 25 // Add Cheddar cheese - AED 5

SIGNATURE BURGER

115

Angus beef patty - peppercorn sauce - onion jam - camembert cheese - roquette lettuce - mushrooms - M/M Parmesan Bun

M/M BLACK ANGUS BURGER

95

Prime Angus beef patty - tomato - grilled onion - gherkins - Cheddar - BBQ sauce - M/M bun

M/M CHICKEN BURGER

79

Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun

VEGGIE BURGER ^(M)

70

Quinoa patty - burger sauce - gherkins - iceberg lettuce - M/M Bun



VEGGIE FOCACCIA

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FOR THE LOVE OF PORK ^(P)

SHARING

M/M PORK CHARCUTERIE PLATTER ^(P) 195
Coppa, Boudin blanc, pork salami, chorizo, mixed olives, dijon mustard, belgian pickles, pickled onions

M/M PORK LOVERS PLATTER ^(P) 175
Pork ribs - pigs in blanket - Kasekrainer sausage - salami - pulled pork sliders

PIGS IN BLANKETS ^(P) 75
Crispy bacon wrapped cocktail sausages

PORK BELLY BITES ^(P) 69
BBQ smoked - glazed

PULLED PORK SLIDERS ^(P) 69
BBQ smoked pulled pork - BBQ sauce - coleslaw - brioche bun

M/M PORK TACO ^(P) 69
BBQ Smoked pulled pork shoulder - caramelized pineapple - cucumber - spicy mayo

MAIN COURSES

BANGERS AND MASH ^(P) 99
English pork sausages - carrot mash - onion gravy - crispy onion - kale

M/M GLAZED PORK RIBS ^(P) 145
Pork back ribs - spiced BBQ glaze - coleslaw - roasted potatoes

PORK MEATBALLS ^(P) 95
Tomato sauce - mashed potatoes - kale - green beans

69 PRAGER SCHNITZEL ^(P) 129
Seasoned breadcrumbs - Caper butter - lemon - Roquette lettuce - cherry tomato - Grana Padano - Potato salad

69 PORK CHOP BLACKWELL ^(P) 129
British "Dingley Dell" pork - Belgian pickle sauce - Buttery mashed potato - carrots and peas



PORK CHOP BLACKWELL

MEAT SPECIALS

CLASSIC BELGIAN BEEF STEW AND FRIES 140
Braised beef - Belgian fries - endive salad

CHICKEN BROCHETTE 110
Capsicum - onion - zucchini - sour cream - side salad - harissa - fresh herbs

LAMB CHOPS 235
Ratatouille - roasted baby potatoes - sauce verte - rosemary gravy

BELGIAN STEAK TARTARE 129
Classic Belgian Steak Tartare (180gr) served with Belgian fries



GRILLED WAGYU STRIPLOIN

FROM THE FARM

STEAK AND FRIES 200 GR	119
Australian Angus Rump - 250 Days Grain Fed	
BLACK ANGUS GRILLED TENDERLOIN 250 GR	209
Black Angus Prime Tenderloin - grain fed - side of your choice	
GRILLED RIB EYE 300 GR	209
Prime Angus - grainfed - side of your choice	
Add roasted garlic butter	10
GRILLED WAGYU STRIPLOIN 250GR	245
Australian "West Holme" Wagyu MB 4-5 - shallots - Padron pepper - side of your choice	
CHICKEN SUPREME	129
Carrot purée - sautéed vegetables - supreme sauce - chicken croquette	

SAUCES

FORESTAL MUSHROOM	10	BERNAISE	10
Creamy sauce with mushrooms		Eggs - tarragon - vinegar infusion - butter	
GREEN PEPPERCORN	10	BLUE CHEESE	10
Typical Belgian green peppercorn sauce		Blue cheese cream sauce	

SIDES

BELGIAN FRIES	35	GARDEN SALAD	32
SKINNY FRIES	35	GRATINATED CAULIFLOWER	32
CRISPY TRUFFLE FRIES	40	FRENCH BEANS	32
OVEN ROASTED POTATOES	32	BRUSSEL'S SPROUTS	32
MAISON MASH	32	CITRUS AND FENNEL SALAD	32
SAUTEED SEASONAL VEGETABLES	32	ENDIVE SALAD	32
SWEET POTATO FRIES	32		

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FROM THE SEA (S)

FISH AND CHIPS

119

Non - alcoholic Beer battered flaky cod - mushy peas - tartare - fries

SALMON FILLET (A)

125

Skin-on salmon - beurre blanc - parsley potatoes - leeks - asparagus - cherry tomato

SEA BASS FILLET

169

Roasted vegetables - couscous - asparagus - mint - capers - roasted tomato

PANFRIED COD FILLET

135

Mashed potato - Green peas - Pak choy - broccolini - pea and mint velouté

SALMON POKE BOWL

85

Raw salmon - sticky rice - avocado - edamame - sesame - radish - wakame - spring onion - carrot

**MUSSELS & FRIES
OUR TRADITION!**

MUSSELS (S) NO DISCOUNTS APPLICABLE

½ KG OR A 1 KG OF MUSSELS SERVED WITH BELGIAN FRIES AND DIP

CLASSIC

90 / 165

Fisherman's style - mirepoix - parsley - butter - non-alcoholic wine

GARLIC AND CREAM

99 / 175

Cream - garlic - mirepoix

MEDITERRANEAN

99 / 175

Tomato sauce - mediterranean herbs - cherry tomatoes - onion - garlic - basil - capsicum - mirepoix

ROQUEFORT

99 / 175

Roquefort cheese - cream - mirepoix

THAI CURRY

99 / 175

Thai curry - lemon grass - lime leaf - coconut milk - mirepoix

PASTA

CHANGE TO GLUTEN-FREE PASTA - IF YOU ASK NICELY, IT'S FOR FREE ☺

SEAFOOD LINGUINI ^(S)

Fresh calamari - shrimp - clams - mussels - bisque

SPAGHETTI CARBONARA ^(P)

Italian Guanciale - organic egg - Pecorino - grana Padano - black pepper

PASTA ALLA NORMA

Penne - eggplant - tomato sauce - Kalamata olives - capers - basil

110 RIGATONI BOLOGNESE

Angus beef ragu- cherry tomato - Grana Padano

80 PENNE ARABIATTA ^(V)

Spicy tomato sauce - basil - Grana Padano

TUSCAN CHICKEN PASTA

Farfalle pasta - grilled chicken - sundried tomato - cream - garlic - spinach - Bell peppers - Grana Padano

70

65

79



TUSCAN CHICKEN PASTA

VEGETARIAN ^(V)

VEGETARIAN LASAGNA

Mushrooms - zucchini - eggplant - capsicum - spinach - mozzarella - tomato sauce

MUSHROOM RISOTTO

Miso - leeks - oyster mushrooms - portobello - Grana Padano PDO - Carnaroli rice - mascarpone

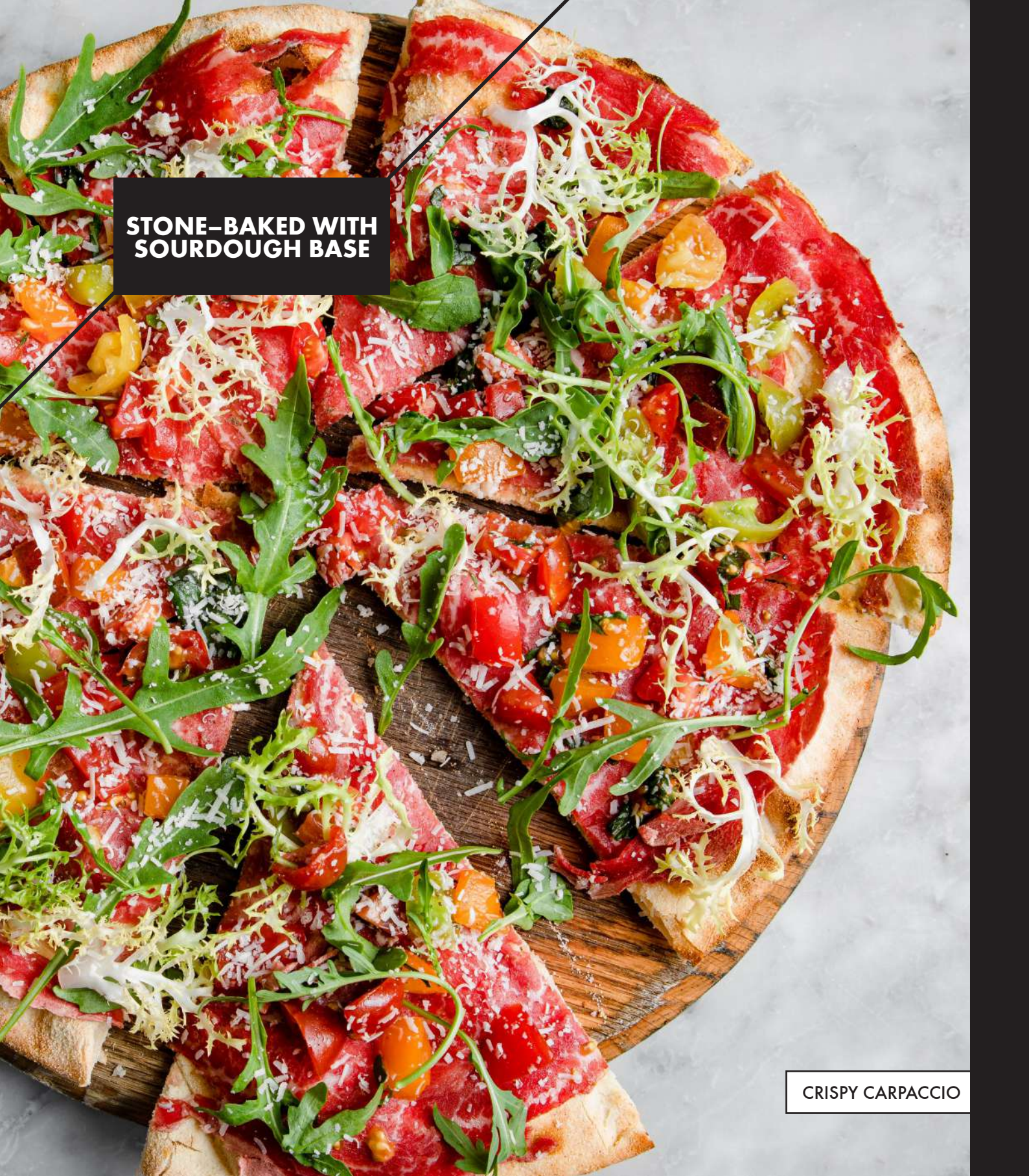
THAI CURRY ^(V) ^(VG)

Vegan vegetable curry - steamed rice

80

95

75



**STONE-BAKED WITH
SOURDOUGH BASE**

CRISPY CARPACCIO

M/M STONE BAKED PIZZAS

Pizzas will be served as ready to ensure the quality of all the dishes.

Available daily from 12pm onwards

MARGARITA ^(V)	70	MEAT LOVER ^(P)	99
Mozzarella - tomato sauce - basil		Chicken Breast - Turkey ham - beef meatball - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	
NAPOLETANA	85	CLASSIC CALZONE	82
Mozzarella - tomato sauce - anchovies - capers		Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	
QUATRO STAGIONE	85	PESCATORE ^(S)	89
Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives		Mozarella - tomato sauce - fresh seafood - garlic	
QUATRO FORMAGGI	88	MEDITERRANEAN VEGETABLES ^(VG)	75
Mozzarella - Grana Padano - Gorgonzola - Provolone		Tomato base - spinach - Roasted capsicum - zucchini - mushrooms - cherry tomato - artichokes - red onion - basil - herbs	
ALLA POLLO	80	SPICY CHILI AND GARLIC SHRIMPS	82
Mozzarella - tomato sauce - capsicum mix - chicken breast - onion		Tomato base - chili - marinated garlic shrimps - Mozzarella	
DIAVOLA	75	MELANZANE E STRACCIATELLA ^{(V) (N)}	82
Mozzarella - tomato sauce - spicy beef chorizo - olives - chili		Roasted eggplant - tomato sauce - Stracciatella - basil pesto	
PEPPERONI	85		
Mozarella - olives - beef salami			
CALIENTE PIZZA	72		
Beef 'Nduja - tomato sauce - mozzarella - beef pepperoni - Roquito chilies - rocket lettuce			

SOURDOUGH AND CRISPY PIZZAS

FIGS AND BACON	99	CRISPY CARPACCIO - FRESH TOPPINGS	99
Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon		Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil	
TARTUFFO ^(V)	105	BURRATA (V) - FRESH TOPPINGS	99
Mozzarella - carmelized onions - mushrooms - rocket - mascarpone - truffle cream		Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce	



PROFITEROLES

(V) Vegetarian, (P) Pork, (S) Shellfish, (N) Nuts, (R) Raw, (VG) Vegan

DESSERTS

SAN SEBASTIAN CHEESE CAKE

With Valrhona chocolate sauce

PROFITEROLES

Good for sharing ...

Filled with pastry cream - salted caramel ice cream - Valrhona chocolate sauce

TARTE TATIN

Good for sharing ...

But we doubt you will want to

Royal gala - puff pastry - vanilla ice cream

CHURROS

Good for sharing ...

Crispy fried churros - dulce de leche

45 LIME TART 40

Shortcrust pastry - lemon and lime custard - raspberry sorbet

69 LE MOELLEUX AU CHOCOLAT 40

Hot soft centered chocolate cake - vanilla ice cream

78 CREME BRULEE ^(GF) 40

Caramelized custard - vanilla

CHEF'S TIRAMISU 40

Coffee espresso - sponge cake - mascarpone mousse

59 STICKY TOFFEE PUDDING 40

Date pudding - Toffee sauce - vanilla ice cream

SUNDAES 3 SCOOPS

DAME BLANCHE

Vanilla ice cream - Belgian chocolate sauce - chocolate crumble - whipped cream

BELGIAN SPECULOOS

Cookies ice cream - Lotus speculoos - caramel sauce - whipped cream

STRAWBERRY SUMMER

Strawberry and vanilla ice cream - fresh strawberries - strawberry coulis - meringue - whipped cream

CHOCOLATE CRUSH

Vanilla and chocolate ice cream - brownie - chocolate sauce - meringue - almond

SORBETS AND ICE CREAMS

SORBETS

Lemon - Mango - Raspberry

TRIO OF SORBET

Raspberry - lemon - mango

10 / SCOOP

30

ICE CREAMS

Natural vanilla - chocolate - strawberry - cookies & cream - speculoos

10 / SCOOP



*Wines at the
Maison*

SPARKLING & CHAMPAGNE

130 / 750 ML

GRAN VENTINO BRUT SPARKLING 42 / 195
Italy

PROSECCO, DA LUCA 60 / 265
Italy

DA LUCA SPARKLING ROSE 52 / 255
Italy

LAURENT-PERRIER LA CUVEE NV 850
France

MOET & CHANDON IMPERIAL 850
France

WHITE

150 ML / 750 ML

PINOT GRIGIO, ORGANIC, VINUVA Italy	48 / 229
CHENIN BLANC, FISH HOEK South Africa	50 / 239
BENI DI BATASIOLO, GAVI DOCG Italy	62 / 300
ROCCA DI MONTEMASSI VERMENTINO CALASOLE, IGT Italy	55 / 225
ALAMOS CATENA, CHARDONNAY Italy	55 / 245
YALUMBA Australia	299
CHARDONNAY, GNARLY HEAD USA	279
SAUVIGNON BLANC, MATUA VALLEY New Zealand	62 / 299
DOMAINE TRIENNES France	375
VILLA MARIA, PRIVATE BIN New Zealand	355
CHABLIS, 'LES ALLEES DU DOMAINE' France	390
SANCERRE GRAND RESERVE, HENRI BOURGEOIS France	399

ROSE

150 / 750 ML

WESTERN CAPE, ROSE South Africa	48 / 229
LE FOU France	52 / 245
BY OTT. ROSE DOMAINES France	375

RED

150 ML / 750 ML

MERLOT IGT, BIO BIO Italy	48 / 229
MALBEC, LA LINDA BODEGA LUIGI BOSCA Argentina	50 / 239
CHATEAU JANOT-BELLEVUE France	58 / 279
KADETTE CAPE BLEND, KANONKOP South Africa	56 / 269
LAS PISADAS, DOC RIOJA Spain	55 / 259
MALBEC IQUE Argentina	58 / 279
CENTRAL OTAGO, MUD HOUSE New Zealand	299
CHIANTI SUPERIORE, BANFI Italy	62 / 299
RUFFINO, AZIANO CLASSICO DOCG Italy	325
AMARONE VALPOLICELLA CLASSICO Italy	365
TWO HANDS, GNARLY DUDES New Zealand	350
PINOT NOIR, LA CREMA USA	425
BIN 28 PENFOLDS Australia	499

PORT

60 ML / 750 ML

TAYLOR'S FINE TAWNY Portugal	42 / 215
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DESSERT

60 ML / 500 ML

MOSCATO, PASSITO, ARAIDICA Chile	45 / 225
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G&T SPECIALITY, PREMIUM

TANQUERAY DRY BERRIES	55	GIN MARE, STRAWBERRY & PEPPER	65
Tanqueray London Dry, Mixed Berries, Lemon Wedge		Gin Mare, Basil, Black Pepper Whole, Strawberries	
TANQUERAY DRY LIME	55	HENDRICK'S	65
Tanqueray London Dry Gin, Lime Wedge		Hendrick's, Cucumber	
BOTANIST ISLAY DRY, THYME & CITRUS	65	GORDONS PINK	59
The Botanist, Thyme, Grapefruit Slice, Lemon Peel		Gordon's Pink, Strawberry, Lemon Peels	
TANQUERAY 10 CITRUS	65		
Tanqueray No 10, Lemon Peel, Orange Peel, Grapefruit Peel, Berries			

SHARING PITCHERS

WHITE SANGRIA	129	RED SANGRIA	129
White Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Red Apple Juice, Soda		Red Wine, Rum, Orange Liqueur, Grenadine, Mixed Fruits, Orange Juice, Cranberry Juice, Soda	
ROSE SANGRIA	129		
Rose Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Cranberry Juice, Soda			

MOCKTAILS

SIMPLE MARY	40	ICE TEA'S	37
Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive		Simple / Peach / Strawberry / Passion Fruit	
DRIVERS HUGO	37	VIRGIN MOJITO'S	37
Elderflower, Mint, Lemon Juice, Soda		Simple / Peach / Strawberry / Passion Fruit	
CHERRY COLADA	37	APPLE GRANITA	37
Pineapple Juice, Almond, Coconut, Amarena Cherry Syrup		Red Apple, Raspberry, Vanilla, Lime Cordial, Soda	
MINT LEMONADE	37	HAWAII FIVE-0	37
Mint, Lemon Juice, Simple Syrup, Sprite		Passion Fruit, Ginger, Simple Syrup, Lemon Juice, Soda	
BERRY MOJO	37	VIRGIN STRAWBERRY DAIQURI	37
Blackberry, Mixed Berries, Lemon Juice, Simple Syrup, Sprite		Strawberry, Lemon Juice, Simple Syrup	

SIGNATURE COCKTAILS

MAISON HOME-MADE MULE	60	BLACK FOREST	60
Stolichnaya, Raspberries, Fresh Lemon Juice, Sugar Syrup Coriander Sprigs, Raspberry puree, Home-made Ginger N/A beer		Tanqueray London Dry, Blackberry puree, Blackberries, Basil leaves, Honey, Fresh Lemon juice	
SPICY JOSE	60	EL CHAPO	60
Jose Cuervo Especial gold, Passion Fruits Puree, Honey, Fresh Lemon juice, Chillies, Mint sprig, Passion fruit puree		Gold Tequila, Pinot Grigio, Passion Fruit, Lemon Juice, Simple Syrup	
M/M QUEEN	60	DILL OR NOT DEAL	60
Tanqueray London Dry, Grapefruit bitters, Grapefruit juice, Monin Orgeat syrup, Pasteurised Liquid Egg whites, Nutmeg		Gin, Elderflower, Cucumber, Dill Leaf, Lemon Juice, Simple Syrup, Egg Whites	
M/M J. WALKER	60	PASSION IN RUM	60
J. Walker Red label, The bitter truth aroma, Fabri Amarena Cherries Syrup, Fresh Lemon juice, Pasteurised Liquid Egg whites, Tate lyle Dark Brown Soft Sugar		Matusalem Classico, Passion Fruit puree, Coconut Syrup, and Pineapple Juice	

COCKTAILS

BRAMBLE	52	MOSCOW MULE	55
Gin, Blackberry Liqueur, Berries, Simple Syrup, Lemon Juice		Vodka, Lime Juice, Ginger Beer	
NEGRONI	57	ESPRESSO MARTINI	60
Gin, Campari, Sweet Vermouth		Vodka, Espresso, Coffee Liqueur, Vanilla Syrup	
DAIQUIRI	52	COSMOPOLITAN	55
Rum, Simple Syrup, Lime Juice		Vodka, Orange Liqueur, Lime Dash, Cranberry Juice	
MARGARITA	55	MAI TAI	55
Tequila, Orange Liqueur, Lime Juice, Simple Syrup		White rum, Dark Rum, Orange Liqueur, Orgeat syrup, Lemon, and Pineapple juice	
OLD FASHIONED	62	MIMOSA	55
Bourbon, Brown Sugar, Orange Bitters, Old Time Bitters		Prosecco, Orange Juice	
APEROL SPRITZ	65	BLOODY MARY	58
Aperol, Sparkling Wine, Soda		Vodka, Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive	
MOJITO'S	55		
Rum, Mint Leaves, Simple Syrup, Lime, Soda			

SPIRITS & OTHERS

VODKA

"STOLI" Vodka	42
Ketel One	45
Beluga Noble	66
Ciroc	62
Grey Goose	68

GIN

Tanqueray London Dry Gin	42
The Botanist	52
Tanqueray 10	55
Gin Mare	52
Hendricks	58
Gordons Pink	42

RUM

Matusalem Platino	42
Salior Jerry	45
Malibu	45
Captain Morgan Black	45
Ron Zacapa 23 YO	85
Ron Zacapa XO	145
Takamaka Coco Rum	42

TEQUILA

Jose Silver	42
Jose Gold	42
Don Julio Blanco	60
Don Julio Reposado	70
Don Julio Anejo	75

SINGLE MALTS

Talisker	10 YO	64
Dalwhinnie	15 YO	80
Glenfiddich	15 YO	80
Balvenie	14 YO	80

BLENDED WHISKEY

Monkey Shoulder	52
Johnnie Walker Red Label	42
Johnnie Walker Black Label	56
Johnnie Walker Double Black	62
Johnnie Walker Gold Reserve	64
Johnnie Walker Blue Label	200

30 ML

BOURBON, IRISH

Jim Beam	45
Jameson	47
Jack Daniels No. 7	55
Maker's Mark	55
Tullamore Dew	42

COGNAC

Courvoisier VS	50
Remy martin VSOP	84
Remy martin XO	190

DIGESTIFS

Bailey's	50
Kahlua	50
Lazzaroni Amaretto	45
Jägermeister	50
Drambuie	45
Sambuca Bianca	40
Campari	40
Cinzano Rosso	40
Pimms No. 1	40
Grand Marnier	45
Aperol	40

SOFT'S

24

ENERGY DRINK

Red Bull	35
Red Bull Sugar Free	35

IMPORTED WATER

Aqua Panna 1L	32
San Pellegrino 1L	32

FILTERED WATER

Still / Sparkling - UNLIMITED Refills	18
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DRAUGHT BEER

PERONI NASTRO AZZURRO (ITALY 5.1 %)

Italian in style. Light & refreshing.
Citrus, spices, aromatic herbs

HEINEKEN (NETHERLANDS 5%)

The iconic green bottle with the lone red star. Stronger, bitterer taste than most lagers.

STELLA ARTOIS (BELGIUM 5%)

Crisp, dry & well balanced premium lager.
Malt, herbs, lemon zest

HOEGAARDEN (BELGIUM 4.9%)

Pleasant & popular. A light bodied wheat beer.
Orange zest, spices & coriander

55 LEFFE BLONDE (BELGIUM 6.6%) 56

Typical Belgian blonde ale. Perfectly balanced.
Raisin, banana, aromatic herbs

52 GOOSE ISLAND MIDWAY IPA (USA 4.1%) 56

Hoppy citrus with grapefruit, pine and floral notes.
Balanced finish

55 GUINNESS (IRELAND 4.2%) 56

The world's best loved Irish stout.
Bitter chocolate, coffee, burnt caramel

56 MAGNERS (IRELAND 4.5%) 52

Semi sweet tart apple with a note of bitters. The mouthfeel is medium and mostly created by the carbonation.

BOTTLED BEER

DUVEL (BELGIUM 8.5 %)

Belgian beer royalty. Devilishly strong.
Malt, fruit, spices

CORONA EXTRA (MEXICO 4.6%)

A Mexican Institution. Crisp, light, made for sunshine.
Citrus, yeast, straw

PERONI NASTRO AZZURRO (ITALY 5.1%)

Italian in style. Light & refreshing.
Citrus, spice, aromatic herbs

SOMERSBY (DENMARK 4.5%)

Naturally flavoured, crisp and dry. Highly sessionable.
Ripe apple, citrus, walnuts

55 LEFFE BRUNE (BELGIUM 6.5%) 42

Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale

42 FRULI STRAWBERRY (BELGIUM 4.1%) 65

A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite

42 CORONA CERO 0.0% 39

A minimalist graphic design on a white background. A thin black diagonal line runs from the bottom-left corner towards the top-right corner. A thick black vertical bar is positioned on the far right side of the image. Centered in the middle of the diagonal line is the text "GOOD FOOD MAKES OUR HOUSE A HOME". The words "GOOD FOOD" and "OUR HOUSE" are in a bold, black, serif font, while "MAKES" and "A HOME" are in a lighter, black, serif font.

GOOD FOOD MAKES
OUR HOUSE A HOME