

武士道

B U S H I D O

Appetizers		Tempura	
Edamame (V)	2.7	Assorted Vegetable (V)	3.5
Steamed Soy Beans with Coarse Salt		Eggplant, Bell Pepper, Sweet Potato, Carrot	
Bushido Chicken Gyoza	4.5	Seafood Tempura New	6.4
Japanese Dumplings (6 Pcs)		Prawn, Fish, Squid, Vegetable	
Vietnam Spring Rolls (S)	4.3	Prawn Tempura	5.3
Shrimp, Crab Stick, Mix Leaf, Hoi Sin Sauce		Light Soya Sauce	
Rock Shrimp Tempura (S)	4.5	Minced Beef Cheese Rolls	4.9
Creamy Spicy Sauce		Homemade Salsa	
Beef Tataki	4.5	Crispy Mushroom Cheese Gyoza	4.5
Sliced Beef with Garlic Ponzu Sauce		Mushroom, Cheese, Imura Sauce	
Wagyu Beef Gyoza New	6.5		
Japanese Wagyu Beef Dumpling (5 Pcs)			
Soups			
Miso Soup	2.3	Cream of Mushroom Soup (V) New	4.3
Tofu, Wakame, Mushroom		Leek, Onion, Celery, Cream, Truffle Oil	
Hot and Sour Soup(S)	2.9	Tom Yum Soup (S)	4.3
Tofu, Mushroom, Chicken, Egg		Prawn Galangal, Lime Leaves	
Salads			
Crunchy Samurai Salad (S) (V)	3.5	Warrior Salad (S)	5.9
Gourmet Leaves, Avocado, Asparagus		Gourmet Leaves, Rock Shrimp, Spicy Miso	
Spicy Mayonnaise Dressing		Ponzu Sauce, Red Cabbage, Onions, Crab Stick	
Avocado Salad (V)	4.1	Lobster Salad (S)	14.9
Gourmet Leaves, Avocado, Cucumber		Gourmet Leaves, Canadian Lobster	
Cherry Tomatoes, Radish Cream Sauce		Spicy Lemon Dressing	
Bushido Salad (V)	4.3	Chinese Chicken Salad	5.4
Gourmet Leaves, Cherry Tomatoes		Chinese & Red Cabbage, Won Ton Chips	
Corn, Asparagus Avocado Herb Dressing		Creamy Mustard Dress	
Robata Grill Skewers Starters			
(2 Sticks)			
Mixed Vegetable Skewer	1.8	Sakana	3.5
Broccoli, Cherry Tomatoes, Potato, Mushroom		Salmon with Teriyaki Pepper Sauce	
Hotate Karamiyaki	6.5	Gyu Aspara	4.3
Grilled Scallop with Spicy Contemporary Teri Sauce		Asparagus rolled in Sliced Beef	
Tebasaki	2.7	Wagyu Beef	10.5
Marinated Chicken Wings		Wagyu Beef Slices with Mustard	
Yakitori	2.9	Tsukune	3.3
Chicken Thigh & Leeks with Teriyaki Sauce		Chicken Meat Balls with Teriyaki Sauce	
Nikkei Tenderloin (S) New	4.9	Experience Box	6.9
Aji Panca, Anticuchera Sauce		Chef's Selection of 7 Skewers	

(V) Vegetarian (S) Spicy

Our Prices are in Bahrain Dinars and subject to 10% service charge and 10% Governmental Levy

Robata Grill Main Courses			
Chicken	5.9	Braised Beef Ribs	13.9
Chicken Thighs with Teriyaki Sauce		Broccoli, Baby Carrot, Onion	
Filet of Hammour	8.9	Scottish Salmon Filet	7.1
Lemon Butter Sauce		Hara Sauce	
Tiger Prawns	7.9	Nikkei Miso Black Cod New	14.5
Homemade Mayonnaise		Homemade Miso Marinated Truffle Dust	
Sea Bass Filet	8.9	with Quinoa Salad	
Mushroom and Cherry Tomatoes		Hokkaido Lamb Chop	13.5
Nikkei Grilled Tender Octopus	9.9	Yakiniku Sauce	
Onion, Mix Bell Pepper, Maya Sauce		Toban Spicy Tofu (S) New	6.9
		Carrot, Corn Snow Pea, Prawn,	
		Garlic Oyster Sauce	

Around the World			
Ginger Chicken	5.9	Sizzling Steak	9.1
Mix Bell Pepper, Onion, Ginger Sauce		Angus Rib Eye & Vegetable with Miso Sauce	
Tori Curry (S)	5.9	Wok Spicy Hammour or Sea Bass (S)	8.9
Madras Style Chicken Curry		Asian Vegetable Spicy Korean Cojjien	
Wok Fried Prawn	7.9	Buddha Bar Beef Tenderloin	10.9
Asian Vegetable Spicy Mayo Sauce		Teriyaki Truffle Sauce	
French Duck Breast	8.9	Seafood Platter	15.9
Mushroom, Onion, Contemporary Teriyaki Sauce		Salmon, Scallops and Prawns	
Beef Rendang (S)	8.5	Lobster Tempura (S)	29.2
Indonesian Beef Curry		Creamy Spicy Sauce	

Seafood		Meat	
Squid	6.2	Chicken Thighs	5.9
Scottish Salmon	7.1	Certified Angus Beef Rib- Eye	9.1
Tiger Prawns	7.9	Certified Angus Beef Tenderloin	10.2
Jumbo Scallops	12.5	Wagyu Beef Sirloin	25.9
Atlantic Black Cod	14.5	Wagyu Beef Rib- Eye	26.9
Maine Live Lobster (500 gr)	29.2		
Choice of Side Dishes:		Choice of Sauces:	
Steamed Rice, Vegetable Fried Rice (V),		Garlic Butter, Spicy Thai, Teriyaki, Miso Soya Sauce,	
Garlic Fried Rice or Wasabi Mashed Potatoes		Pepper Butter or Vegetable Sauce	

Main Course Noodles			
Vegetable Noodles	5.5	Nikkei Seafood Amario Udon (S) New	7.5
Chicken Noodles	6.5	Ramen Noodle in Shoyu or Miso Soup New	7.5
		Selections are: (Seafood, Chicken, and Beef)	

Side Dishes Additions			
Mixed Teppanyaki Vegetables (V)	3.9	Steamed Rice	1.5
Steamed Vegetables (V)	3.5	Garlic rice	2.0
Asparagus (V)	3.3	Vegetable Fried Rice (V)	2.0
Broccoli (V)	2.9	Seafood Fried Rice	3.3
Grilled Baby Potatoes (V)	2.5	Wasabi Mashed Potatoes (V)	2.5

(V) Vegetarian (S) Spicy

Nikkei Ceviche

Hamachi Ceviche Limeno New	6.1
Tiger Milk Coriander Celery Sweet Potato Paste	
Nikkei Tuna Ceviche New	6.1
Yuzu Kosho Orange Citrus Coriander	
Shrimp and Scallop Ceviche New	6.1
Tiger Milk Aji Amarillo Red Jalapeno	

Tartar

Tuna / Salmon	5.9
Miso Avocado Cucumber Truffle Oil Crispy Rice	

Tiraditos/New Style Sashimi

Salmon Tiradito – Passion Fruit Sauce New	6.9
Tuna Aburi – Shiso Sesame Sauce New	7.5
Chili Yellowtail – Spicy Ponzu Sauce	8.1
Fresh Sea Bream – Wine & Truffle Soy Sauce	8.1
Spicy Tuna Wakame – Citrus Wasabi Sauce	8.9
Tenderloin Tiradito – Yuzu Truffle Sauce New	7.5
Blow Torch New Style Trio Sashimi – Truffle Teri Dare Sauce	8.9
Seabass Oilromushi – Yuzu Ponzu Sauce New	6.9

Sashimi Raw Fish

	3 Pcs	5 Pcs		3 Pcs	5Pcs
Hamachi – Yellowtail	4.5	6.9	Maguro – Yellow Fin Tuna	4.7	6.7
White Tuna – Butterfish	3.6	5.1	Tako – Octopus	4.5	6.8
Shake – Salmon	3.2	4.7	Tobiko – Flying Fish Roe	4.7	6.8
Ebi – Shrimp	2.4	3.7	Suzuki – Sea Bass	4.3	6.8
Tai – Sea Bream	3.9	6.2	Unagi – Eel	5.5	7.9

Sushi Nigeri

	2 Pcs		2 Pcs
Hamachi – Japanese Yellowtail	3.5	Maguro – Yellow Fin Tuna	3.9
White tuna – Butterfish	2.8	Tako – Octopus	3.5
Shake – Scottish Salmon	2.8	Tobiko – Flying Fish Roe	3.5
Ebi – Shrimp	2.0	Suzuki – Sea Bass	3.2
Tai – Sea Bream	2.9	Unagi – Eel	4.7

(V) Vegetarian (S) Spicy

Our Prices are in Bahrain Dinars and subject to 10% service charge and 10% Governmental Levy

Sushi Rolls

	4 Pcs	8 Pcs
Strawberry Avocado Roll	3.3	5.0
Prawns, Avocado, Cream Cheese, Strawberry		
California Roll	3.3	5.0
Cucumber, Mayonnaise, Crab Stick, Avocado, Tobiko		
Crazy Fried California Roll New	3.8	5.4
The Classic Crisp Fried to Perfection Top with Shredded Crab Stick		
Spicy Tuna Roll	3.9	5.9
Black Sesame Seeds, Cucumber, Spicy Minced Tuna		
New Style Salmon and Avocado Roll (S) New	4.2	6.6
Salmon, Spicy Cream Cheese, Cucumber, Avocado, Breaded Prawn		
Pink Lady Roll	4.2	6.8
Breaded Prawn, Tobiko, Crab Meat, Cucumber, Meat		
Crispy Shrimp Tempura Roll New	3.9	5.9
Tempura Prawns, Spicy Mayonnaise, Asparagus, Tanuki		
Salmon Skin Unagi Roll	4.2	6.8
Salmon Skin, Unagi, Asparagus, Avocado		
Wagyu Lover Roll New	6.0	11.0
Avocado, Shiso Leaf, Cucumber, Fried Onion, Yakiniku Sauce		

6 Pcs Roll

Cucumber Avocado Roll (V)	3.5
Teka Maki – Tuna Roll	4.2
Heavenly Roll	9.1
Prawns, Spicy Tuna, Rock Shrimp, Cucumber, Cream Cheese, Unagi Sauce	
Volcano Roll	9.1
Scallop, Cucumber, Tempura Prawn, Spicy Mayonnaise, Unagi Sauce	
Blow Torch Tempura Seafood Roll	8.9
Sea Bass, Salmon Tuna, Mayonnaise with Crab, Tobiko	

Temaki/Hand Roll New

California	3.6
Spicy Tuna	3.6
Crispy Tempura	3.6
Salmon Skin Unagi	3.6

Assortments

The Chef's selection of Sushi, and Sashimi Platter, ideal to share

Chef's Signature Maki Selection	26 Pcs	25.9
Chef's Signature Nigiri & Sashimi Selection	30 Pcs	31.5
Experience Sushi Platter	7/14 Pc	9.5/16.0
Sashimi Selection	14/25 Pc	16.0/28.5

(V) Vegetarian (S) Spicy

Our Prices are in Bahrain Dinars and subject to 10% service charge and 10% Governmental Levy

Desserts

Our warriors recommend experiencing our desserts
With the suggested wine-pairing options.
A 20% discount is offered for each wine-paired glass.

Homemade Ice Cream & Sorbet (2 scoops)	2.2
Ice Cream: Vanilla, Chocolate Chips Cookies, Strawberry, Spiced Banana, Green Tea Ice Cream, Pistachio, Lemongrass Sorbet: Lemon, Mango, Raspberry	
Apple Cinnamon Pudding	3.8
Apple Compote with Warm Apple Pudding, Cinnamon Ice Cream	
Paired with Sweet Sherry Wine	5.1
Gianduja Chocolate Cake New	3.5
Chocolate Cake, Gianduja Chocolate Mousse, Ganache Glaze	
Paired with Honey Umesu	5.1
Chocolate Melody	3.3
Fudge Brownies, Chocolate Pannacotta, Chocolate Coulis	
Paired with Grappa Nuhar Pinot Nero	6.2
White Chocolate Miso Magnum	3.3
Miso Ganache, White Chocolate Mousse	
Paired with Grappa Batasiolo	4.2
Saffron Cheese Cake New	3.6
Cream Cheese, Saffron, Jam (Strawberry, Cherry, Blueberry)	
Paired with Port Wine	6.0
Green Tea Tiramisu	3.5
Mascarpone Cheese, Green Tea, Coffee	
Paired with Prosecco	6.4
Trio of Crème Brûlée	3.4
Caramel, Green Tea, Vanilla	
Paired with Dessert Wine	6.0
Chocolate Ball (Serving For 2) New	6.0
Chocolate Cake, Berries, Macadamia Ice Cream & Hot Chocolate Ganache	
Paired with Limoncello	7.3
Liquid Center Chocolate Cake	3.9
Warm Melted Chocolate & Vanilla Ice Cream	
Paired with Espresso Martini	6.0
Salted Caramel Roulade New	3.3
Coffee Sponge Cake, Caramel Buttercream, Mix Nuts	
Paired with Poire Williams	5.1

Fresh Fruit Platter

Selection of Seasonal Fresh Fruit

Small **4.0**

Large **6.0**

Coffee

Black Coffee	1.9
Cappuccino	1.9
Espresso	1.9
Café Latte	1.9
Macchiato	1.9
Double Espresso	2.3

Tea

Japanese Green Tea	1.9
Fancy Sencha Green Tea	1.9
Jasmine Gold Tea	1.9
English Breakfast	1.9
Chamomile	1.9
Moroccan	1.9

Digestive Cocktails

Brandy Alexander	3.5
Irish Coffee	5.5
Espresso Martini	4.5
Baileys Coffee	3.5

Cognac

Grape Brandy distilled twice in copper pot still made of 90% Ugni Blanc, Folle Blanche or Colombard grape varieties, produced in the Cognac region of France.

Hennessey VS, 40% alc.	4.4
Hennessey VSOP, 40% alc.	4.9
Martel Cordon Blue, 40%	12.0
Hennessy Paradise, 40% alc.	55.01
Hennessy Richard, 40% alc.	165.0
Remy Martin Louis XIII, 40% alc.	125.0

Armagnac

Similar grape Brandy as Cognac, but is produced from the Armagnac region in Gascony

St. Vivant VSOP	5.4
St. Vivant XO	7.5

Umeshu

Japanese liquor from steeping ume fruits. It has a sweet sour taste the alcohol content is 10%-15%.

Nakano Umeshu/Plum, 14% _{Abv}	(150cl) 7.5
Hachimitshu / Honey, 12% _{Abv}	(150cl) 8.0

Calvados

Is an Apple Brandy from the French region of lower Normandy, named the same as the spirit, which is distilled twice.

Pommeau de Normandie	3.9
Ville Prune	3.5
Calvados Pays Auge 15 Years	5.5

Sherry Wine

Fortified wine made from white grapes produced in a variety of dry styles made primarily from the Polomino grape, ranging from light versions similar to white table wines.

Sandeman	3.5
Don Fino, Medium Dry, Dry Seco, Golden	

Sushi Rolls

	4 Pcs	8 Pcs
Strawberry Avocado Roll	3.3	5.0
Prawns, Avocado, Cream Cheese, Strawberry		
California Roll	3.3	5.0
Cucumber, Mayonnaise, Crab Stick, Avocado, Tobiko		
Crazy Fried California Roll New	3.8	5.4
The Classic Crisp Fried to Perfection Top with Shredded Crab Stick		
Spicy Tuna Roll	3.9	5.9
Black Sesame Seeds, Cucumber, Spicy Minced Tuna		
New Style Salmon and Avocado Roll (S) New	4.2	6.6
Salmon, Spicy Cream Cheese, Cucumber, Avocado, Breaded Prawn		
Pink Lady Roll	4.2	6.8
Breaded Prawn, Tobiko, Crab Meat, Cucumber		
Crispy Shrimp Tempura Roll New	3.9	5.9
Tempura Prawns, Spicy Mayonnaise, Asparagus, Tanuki		
Salmon Skin Unagi Roll	4.2	6.8
Salmon Skin, Unagi, Asparagus, Avocado		
Wagyu Lover Roll New	6.0	11.0
Avocado, Shiso Leaf, Cucumber, Fried Onion, Yakiniku Sauce		

Sashimi Raw Fish

	3 Pcs	5 Pcs
Ebi - Shrimp	2.4	3.7
Shake - Scottish Salmon	3.2	4.7
Tai - Sea Bream	3.9	6.2
Maguro - Yellow Fin Tuna	4.7	6.7
Hamachi - Japanese Yellowtail	4.5	6.9
Tobiko - Flying Fish Roe	4.7	6.8
Suzuki - Sea Bass	4.3	6.8
Tako - Octopus	4.5	6.8
White Tuna - Butterfish	3.6	5.1
Unagi - Eel	5.5	7.9

Prices are in Bahraini Dinars and subject to 10% Service Charge and 10% Governmental Levy

Bar Bites

Samurai Bento box

Tender Calamari Bites, Crispy Prawn Tempura	7.2
Crispy Cheese Wonton & Crispy Chicken Tenders	
Edamame with Coarse Salt (V)	2.7
Rock Shrimp Tempura	4.5
Bushido Chicken Gyoza	4.5
Crispy Chicken	2.9
Crispy Cheese Wonton New	3.2
Tender Calamari	2.9
Crispy Prawn Tempura	5.3

Soups

Miso Soup	2.3	Cream of Mushroom Soup New	4.3
Tofu, Wakame, Mushroom		Leek, Onion, Celery, Cream, Truffle Oil	

Salads

Bushido Salad	4.3	Avocado Salad	4.1
Cherry Tomatoes, Corn, Avocado, Gourmet Leaves, Asparagus, Herb Dressing		Gourmet Leaves, Avocado, Cucumber, Cherry Tomatoes, Radish Cream Sauce	
Lobster Salad	14.9		
Gourmet Leaves, Canadian Lobster, Spicy Lemon Dressing			

Robata Skewers

Tebasaki - Japanese Style Chicken Wings	2.7
Tsukune - Teriyaki Glazed Chicken Meatballs	3.3
Yakitori - Chicken Thigh & Leeks, Teriyaki Sauce	2.9
Gyu Aspara - Rolled Asparagus in Sliced Beef	4.3
Sakana - Salmon with Teriyaki Pepper Sauce	3.5
Hotate Karamiyaki - Scallops with Spicy Contemporary Sauce	6.5
Wagyu Beef - Sliced Wagyu Beef, Dijon Mustard	10.5
Nikkei Tenderloin (S) New - Aji Panca, Anticuchera Sauce	4.9

Prices are in Bahraini Dinars and subject to 10% Service Charge and 10% Governmental Levy

Sliders & Light Meals

Hambāgu Sliders

6.4

Teriyaki Wagyu Beef, Charcoal Brioche Bun, Crunchy Sweet Potatoes, Mirin Slaw, Asian Tartar Sauce

Chicken Tsukune Sliders

5.1

Minced Chicken Sliders, Crunchy Sweet Potatoes Mirin Slaw, Teriyaki Sauce

Japanese Fish & Chips

5.3

Crisp Fried Hammour, Wasabi Mayonnaise, Mirin Slaw Tempura Sweet Potatoes

Camel Meat Sliders **New**

5.9

Special Rolls 6 pcs

Teka Maki - Tuna Roll (V)

4.2

Cucumber Avocado Roll (V)

3.5

Heavenly Roll

9.1

Prawns, Spicy Tuna, Rock Shrimp, Cucumber Cream Cheese, Unagi Sauce

Volcano Roll

9.1

Prawn Tempura, Crabstick, Prawns, Scallop Unagi Sauce, Spicy Mayonnaise

Blow Torched Tempura Seafood Roll

8.9

Sea Bass, Salmon Tuna, Mayonnaise with Crab Tobiko

Temaki/Hand Roll **New**

California, Spicy Tuna, Crispy Tempura, Salmon Skin Unagi

3.6

Bar Bites

Sakura Bento box

14.5

Sharing Plate with the Choice of 4 each

Choice of Rolls

Spicy Tuna Roll

California Roll

Pink Lady Roll

Shrimp Tempura Roll

Avocado Roll (V)

Choice of Sushi & Sashimi

Shake - Scottish Salmon

Maguro - Yellow Fin Tuna

Tako - Octopus

Hamachi - Japanese Yellowtail

Suzuki - Sea Bass

Sushi Nigiri 2 pcs

Ebi

- Shrimp

2.0

Shake

- Scottish Salmon

2.8

Tai

- Sea Bream

2.9

Maguro

- Yellow Fin Tuna

3.9

Hamachi

- Japanese Yellowtail

3.5

Tobiko

- Flying Fish Roe

3.5

Suzuki

- Sea Bass

3.2

Tako

- Octopus

3.5

Unagi

- Eel

4.7

White Tuna

- Butterfish

2.8

The Bento Lunch

All Bento Boxes include a Miso Soup,
Dessert and Green Tea



Enjoy the taste of Bushido



RECTITUDE - Teppan Land Bento Box

8.9

Chicken, Sliced Beef and Vegetables
Steamed Rice, Mix Vegetables



RESPECT - Teppan Sea Bento Box

8.9

Prawns, Cuttlefish, Salmon, Steamed Rice
Mixed Vegetables



LOYALTY - Bushido Bento Box

9.5

Seafood Cakes, Green Salad, Beef Cheese Roll
Vegetable Noodles, Mixed Tempura



HONOUR - Warrior Bento Box

9.5

Duck Breast Tataki, Green Salad, Chicken Gyoza
Steamed Rice, Grilled Hammour



COURAGE - Samurai Bento Box

10.9

Tuna, Salmon and Yellowtail Sashimi,
Prawn Tempura, Grilled Chicken, Steamed Rice,
Teppanyaki Mixed Vegetables



BENEVOLENCE - Sakura Sushi Bento Box

12.9

Salmon Sashimi, Nigiri (Tuna, Sea Bass, Yellow Tail),
California Roll (8 pcs), Raw Fish Salad



HONESTY - Kiku Sushi Bento Box

11.5

Sashimi (Tako, Prawn, Crab stick), Nigiri (Unagi,
Tamago, Seaweed), Pink Lady Roll (8pcs),
Steamed Vegetables



THE VEGETARIAN BENTO BOX

7.9

Grilled Vegetables, Avocado Salad, Vegetable Tempura
Vietnam Vegetable Roll (V)

Choices of Desserts

Chocolate Caramel Mousse

Assorted Fresh Fruits

Watermelon, Mango, Pineapple

Two scoops of Ice Cream of your choice

All Bento Box Prices are Net Prices

The Smart Menu

Bushido Business Lunch

Design your own Business Lunch by choosing one Starter, Main Course & Dessert from the selection below

Selection of Starters

Agedashi Tofu

Ginger, Radish, Spring Onion, Katsuobushi, Dashi Soya

Daikon Salad

Radish, Iceberg Lettuce, Apple, Spicy Goma Miso

Mushroom Soup

Leek, Onion, Celery, Cream Truffle Oil

Selection of Main Courses

Chicken Miso Ramen

Egg, Seaweed, Bean Sprout, Chicken Broth

Sizzling Steak

Rib Eye, Potato, Broccoli, Lady Finger, Garlic Butter

Hammour Katsudon

Hammour, Egg Mushroom, Spring Onion, Steam Rice, Light Soya Sauce

Selection of Desserts

Panna Cotta

Cream, Fresh Milk, Sugar with Fresh Strawberry Compote

Chocolate Caramel Mousse

Chocolate Cake, Caramel Mousse, Caramel Glaze

Assorted Fresh Fruits

Watermelon, Mango, Pineapple

3-Courses served in 30 Minutes – BD 10 net per Person



Enjoy the taste of Bushido

BUSHIDO

- the way of the warrior -

A centuries-old code of conduct

for

Samurai Warriors

THE SIGNATURE

SOTB BUSHIDO STYLE

4.7

Fruity and sweet drink, mix of raspberry, passion fruit, lychee stirred with vodka and the Japanese liqueur, umeshu.

SAMURAI

5.3

A fruity and tough drink mixture of the Japanese distilled beverage, shochu, vodka, rum, tequila, melon liqueurs, shaken with pineapple juice and cucumber syrup.

JAPAN'S DREAM

5.9

Sweet and sour cocktail mixture of vodka, cinnamon liqueur, rum, passion fruit, melon liqueur. Shake and top with energy drinks.

INAGA (Sharing)

16.5

A punch bowl drinks for 8 people with unique style of drinking. Mixture of white rum, dark rum, pomegranate liqueur, cinnamon syrup, orange juice, mango juice, and lemon juice.

BUSHIDO SPIRIT EXPERIENCE

Strong drinks crafted for cocktail lovers served in customized Bushido Armor mugs.

HARAKIRI

5.7

Fruity and strong over proof rum, fresh lime, passion fruit, cherry liqueur, brandy with a dash of peach bitters, top up with port wine.

GEISHA

5.9

Strong cocktails, sweet and fruity, mixture of over proof rum, dark rum and amber rum with honey syrup, orange and pineapple juice.

SMOKED COCKTAILS

New method of experiencing cocktails by infusing cigar smoke into them.

SAMURAI OLD FASHIONED

6.9

Originating from the cocktail of the early 1880's named "Old Fashioned" this modified version is infused with the smoke of fresh cigar leaves, Maker's Mark Bourbon Whisky, Suntory Yamazaki, fresh orange, brown sugar, Angustura Bitters and a dash of honey.

CLASSICS

Travel our range of world-renowned cocktails from long drinks to martinis, and passing by the sours, don't hesitate to challenge our Bartenders with their knowledge.

NEGRONI 3.3

Invented in Florence, Italy in 1919 by Count Camillo Negroni. Botanical gin stirred with Campari bitter and Sweet vermouth.

ROBROY 3.3

Was named after the Broadway show in 1894. 12-year-old premium Scotch Whisky stirred cold with Sweet vermouth and a touch of bitters, topped with skewered maraschino cherry.

SAZERAC 4.5

Leon Lamothe, a bartender in New Orleans, created the drink in the 1850s. Straight rye whisky, simple syrup, Angostura Bitters to taste and Herbsaint to rinse the glass. Crystallised lemon twisted.

CAIPIRINHA 3.9

Brazilian drink that has been in vogue for the past half century. Fresh cut Brazilian lime muddled with demerara granulated sugar, packed with crushed ice and poured long with Brazilian Cachaça.

COSMOPOLITAN 4.5

Created by Cheryl Cook in South Beach Miami. The cosmopolitan was made for the first time in the mid-1980s. Absolut Citron Vodka, Cointreau, fresh lime juice, cranberry juice.

MOJITO 4.5

A classic refreshing Cuban drink, of lime muddled with mint and simple syrup, stirred over crushed ice along with white rum and topped with a splash of soda water.

MAI TAI 4.5

Victor J. Bergeron created the Mai Tai one afternoon for some friends who were visiting from Tahiti. 12-year-old J. Wray & Nephew rum, fresh lime, De Kuyper Orange Curaçao, Garnier Orgeat syrup.

SINGAPORE SLING 4.5

Around 1915, Ngiam Tong Boon, bartender at Raffles Hotel, Singapore, originally created this long drink for women. A dash of Grenadine, gin, cherry brandy, Dom Benedictine, pineapple juice, lemon juice and soda. Topped with a twist of orange and a cherry.

OLD FASHIONED 5.5

Invented in 1880, at the Pen Dennis Club, Kentucky. Sugar cube dissolved in Angostura Bitters, soaked with orange and cherry, stirred well with straight Bourbon Whiskey.

OTHER CLASSICS

"Please feel free to ask our team member"

APERITIFS	60ml
CAMPARI	3.9
MARTINI (Dry, Bianco, Rosso)	2.9
PERNOD	3.3
RICARD	2.9
PORT	
PORTO CRUZ RESERVA	3.5
EAUX DE VIE	30 ml
BATASIOLO	4.5
NUHAR RAPITALA	4.5
SFURSAT NEGRI	4.5
CALVADOS	
CALVADOS POIR WILLIAMS	3.2
ARMAGNAC	
SAINT VIVANT VSOP	5.4
SAINT VIVANT XO	7.5
COGNAC	
** REGULAR **	
HENNESSY VS , 40% alc.	4.4
HENNESSY VSOP , 40% alc.	4.9
** PREMIUM **	
HENNESSY XO , 40% alc.	12.0
RÉMY MARTIN XO , 40% alc.	12.0
MARQUIS d'ADET XO , 40% alc.	12.0
MARTEL CORDON BLUE , 40% alc.	12.0
** THE COLLECTION **	
HENNESSY PARADISE , 40% alc.	55.0
RÉMY MARTIN LOUIS XIII , 40% alc.	125.0
HENNESSY RICHARD , 40% alc.	165.0

WHISKY BLENDED

Distilled spirit from fermented Grain Mash, such as Barley, Rye and corn. Aged in Wooden Cask.

SCOTCH	30ml	Bottle
REGULAR		
PASSPORT , 40% alc.	2.9	69.0
FAMAUSE GROUSE , 40% alc.	2.9	69.0
DEWARS WHITE , 40% alc.	2.9	69.0
PREMIUM		
DEWARS 12 YO , 40% alc.	4.9	120.0
BALLENTINES 12YO , 43% alc.	4.5	110.0
CHIVAS 12 YO , 40% alc.	5.2	125.0
JOHNNIE WALKER BLACK LABEL , 40% alc.	5.2	125.0
THE COLLECTION		
CHIVAS 18 YO , 40% alc.	9.5	225.0
CHIVAS ROYAL SALUTE 21 YO , 40% alc.	12.0	280.0
JOHNNIE WALKER BLUE LABEL , 40% alc.	18.0	450.0
BALANTINE 30 YO , 43% alc.	25.0	550.0
CHIVAS 25 YO , 40% alc.	30.0	690.0
CHIVAS 100 CASK , 40% alc.	33.3	750.0
CHIVAS STONE OF DESTINY , 40% alc.	55.0	250.0
JOHNNIE WALKER KING GEORGE V , 40% alc.	55.0	1,350.0
CANADIAN		
CANADIAN CLUB , 40% alc.	3.9	95.0
IRISH		
JOHN JAMESON , 40% alc.	2.9	69.0
BOURBON		
JIM BEAM WHITE , 40% alc.	3.5	85.0
MAKER'S MARK , 45% alc.	4.5	110.0
KNOOB CREEK 9 YO , 50% alc.	5.5	125.0
TENNESSEE		
JACK DANIELS , 40% alc.	4.9	120.0
JACK DANIELS SINGLE BARRELS , 47% alc.	4.9	120.0
JAPANESE WHISKY		
Kirin Fuji , 40% alc.	5.5	125.0
Black Nikka , 43% alc.	6.5	140.0

WHISKY - SINGLE MALT

	30 ml	Bottle
TURMORE 12YO - Speyside, 40% alc.	4.9	95.0
SKAPA 14YO - Orkney, 40% alc.	4.9	95.0
MACALLAN 12 YO - Highland, 40% alc.	5.9	135.0
GLENLIVET 18 YO - Speyside, 43% alc.	7.5	175.0
MACALLAN 18 YO - Highland, 43% alc.	12.0	280.0
GLENLIVET 21 YO - Speyside, 43% alc.	21.0	490.0
GLENLIVET 25 YO - Speyside, 43% alc.	27.0	630.0

RUM

Distilled spirit made from molasses of cane sugar and aged in Oak Barrels.

OLD NICK , 37.5% alc.	2.9	69.0
HAVANA CLUB 3 YO , 40% alc.	3.2	79.0
BACARDI WHITE , 40% alc.	3.5	85.0
SAINT JAMES 12YO , 40% alc.	6.5	140.0
PYRAT XO RUM , 40% alc.	4.5	95.5
SAINT JAMES XO 240 ANS , 43% alc.	11.5	280.0

THE COLLECTION

HAVANA CLUB MAXIMO (50CL) , 40% alc.	165.0	2,750.0
J. BALLY VERY OLD 1929 , 43% alc.	165.0	3,900.0

VODKA

Distilled spirit mostly from grain, rye, potato, rice. Slavic word for "little water."

TITOS – USA, 40% alc.	2.9	95.0
ABSOLUT BLUE - Sweden, 40% alc.	3.5	85.0
CÎROC – French, 40% alc.	4.9	120.0
BELVEDERE – Poland, 40% alc.	5.3	125.0
ROYAL DRAGON – Russia, 40% alc.	6.4	145.0
GREY GOOSE – France, 40% alc.	7.3	175.0

GIN

Grain spirit flavored with botanicals.

SEAGRAM'S GIN –USA, 40% alc.	2.9	69.0
BEEFEATER – London, 47% alc.	2.9	69.0
TANQUERAY – London, 47.3% alc.	3.2	79.0
HENDRICK'S GIN – Scotland, 44% alc.	4.5	110.0

TEQUILA

Distilled spirit made from the blue agave and in the city of Tequila, Mexico.

30 ml Bottle

EL CHARRO GOLD , 40% alc.	3.4	79.0
JOSE CUERVO REPOSADO , 40% alc.	3.5	85.0
PATRÓN SILVER , 40% alc.	4.9	120.0
PATRÓN REPOSADO , 40% alc.	4.9	120.0
PATRÓN ANEJO , 40% alc.	4.9	120.0
PATRON XO COFFEE , 35% alc.	4.5	110.0

**** THE COLLECTION****

GRAND PATRON , 40% alc.	12.0	290.0
JOSE CUERVO RESERVA FAMILIA , 40% alc.	12.0	290.0

BEER BOTTLES

CORONA – Mexico	3.9
PERONI – Italy	3.9
STELLA ARTOIS – Belgium	3.9
AMSTEL LIGHT – Amsterdam	3.9
HEINEKEN – Amsterdam	3.9

DRAUGHT BEER

KIRIN 250ml	3.5
KIRIN 500ml (PINT)	5.9

SAKE

Since the Heian Period of Japan (year 794), Sake has been used in religious ceremonies, court festivals, and drinking games. Sake is a Japanese drink made from fermented rice, koji (a kind of rice malt, or yeast made from rice) and water. In

Japanese, the word 'sake' also translates as a general term for "alcoholic beverage". When the sake is labeled Junmai means alcohol comes naturally from the Fermentation process.

HOW IS SAKE SERVED?

Traditionally, Sake was served warm; this was because until about 30 or 40 years ago, the drink tasted significantly rougher, fuller, sweeter and woodier than it is now. Most premium Sakes today have a delicate and fragrant taste; to heat such Sake would actually destroy the flavor and fragrance which brewers now work so hard to achieve for your enjoyment. In general Junmai and high-grade Sake should be served chilled, while Ginjo is served warm.

SHOCHU

Shochu is a Japanese distilled spirit typically derived from fruits such as barley (Mugi), sweet potato (Imo) or buck-wheat (Soba).

How is Sochu served?

Shochu is either served straight-up, or mixed with ice and a beverage-mixer.

AWAMORI

Awamori is a distilled alcoholic beverage from Okinawa, Japan. Unlike Sake which is fermented, Awamori has a higher alcohol content (25% to 35%ABV). Awamori is unique to the Okinawa Region of Japan.

HOW IS AWAMORI SERVED?

Either served straight-up, or with ice and a beverage-mixer.

UMESHU

Umeshu is a Japanese liqueur made from steeping plums (Ume) in alcohol and sugar.

HOW IS UMESHU SERVED?

Straight-up.

SAKE

	Carafe		Bottle
	15Cl	30Cl	72cl
HONJOZO Hot			
Rice milled up to 70% with very little alcohol added.			
Kikusui Karakuchi , 15.5% _{Abv}			49.0
This delicious dry medium-bodied sake is brewed in Niiata from Koshihikari rice.			
JUNMAI Cold or hot			
Rice milled up to 70%, pure sake with no alcohol added.			
Managuntako , 15% _{Abv}			65.0
Full-bodied sake, clean texture and well-structured. Brewed in Akita from Akitakomachi rice.			
Managuntako , 15% _{Abv}	8.0	15.0	
Pure sake from Akitakomachi rice, clean texture, well-structured.			
TOKUBETSU JUNMAI Cold			
Rice milled up to 70%, special technique of Junmai used.			
Myoukousan , 15.5% _{Abv}			63.0
Very soft sake brewed in Niigata from Koshihikari rice.			
GINJO Hot			
Rice milled up to 60% with very little alcohol added.			
Hananomai , 15% _{Abv}			69.0
Produced in Shizuoka from Yamada Nishiki rice.			

	Carafe		Bottle	
	15Cl	30Cl	72cl	180cl
JUNMAI GINJO Cold				
Rice milled up to 60%, pure sake with no alcohol added.				
Echigo Toji no Sato , 15.3% _{Abv}			72.0	
Light and soft sake made in Niigata from Hattan Nishiki rice.				
Yuki , 15% _{Abv}			79.0	
Pure sake brewed in Okuhida region in Gifu.				
Echigo Toji no Sato , 15.3% _{Abv}	13.0	24.0		
Brewed from hattannishiki rice with delicate method resulting light soft taste flowery ginjo aroma				
DAIGINJO Cold				
Rice milled up to 50% with very little alcohol added.				
Asakai , 15% _{Abv}			85.0	
Very aromatic sake full of floral notes made in Iwate from Gingingo rice.				
Maboroshi no Taki , 16.5% _{Abv}	16.0	29.0		175.0
Light and mild sake made in Toyama from Oyamanishiki rice.				
JUNMAI DAIGINJO Cold				
Rice milled up to 50%, pure sake with no alcohol added.				
Sho Chikubai Antique , 15% _{Abv}				110.0
An exceptionally smooth taste of fruits and flowers.				
Nenohi-matsu , 16.5% _{Abv}				125.0
Classy floral sake brewed in Aichi from Yamada Nishiki rice.				
Ranman , 16% _{Abv}	18.0	35.0		195.0
Elegant sake produced in Akita from Akitakmachi rice.				
NIGORI SAKE Cold				
Unfiltered cloudy sake.				
Minogiku Ginjo Nigorizake , 14.5% _{Abv}			55.0	
Brewed in the heart of Okinawa from Hidahomare rice.				
Minogiku Ginjo Nigorizake , 14.5% _{Abv}	9.0	16.0		95.0
Brewed in the heart of Okinawa from Hidahomare rice.				
AWAMORI				
Mukai , 28% _{Abv}			75.0	
Distilled Barley with a powerful character of floral with elegance structure and nutty end.				

	Carafe		Bottle	
	15Cl	30Cl	72cl	180cl
UMESHU Cold				
Traditional Japanese liqueur made from Ume (Japanese Plum)				
Nakano , 14% _{Abv} Sweet and clear, well-balanced with plum aroma.	7.5	14.0	55.0	
Hachimitsu , 12% _{Abv} Sweet, rich and clear with perfect touch of honey and ume.	8.0	15.0		94.0
SPARKLING SAKE Cold	19.5cl			
Carbonated and fermented sake.				
Hakutsuru Sazameki , 7% _{Abv} Brewed in Kobe, this sake offers a very special floral aroma and sweet end.	18.0			
SHOCHU				
Best served on the rocks with soda water or tonic.				
SOBA – BUCKWHEAT				
Kichouunkae , 25% _{Abv} Classic shochu distilled from buckwheat.				57.0
MUGI - Barley Housenbou , 25% _{Abv} One of the best shochu made from barley.				60.0
KOME – Rice Taru Sengetsu , 25% _{Abv} Traditional Japanese shochu made from rice.				65.0
IMO - POTATO Sato Musume , 25% _{Abv} Clean and fresh shochu distilled from potatoes.	6.5	15.0		78.0

CHAMPAGNE

BRUT

Charles de Laroche Brut Non Vintage 48.0

Light and easy-drinking Champagne, perfect for any occasion.

Mumm Brut 99.0

Scents of lemon, grapefruit with notes of white peach. Touch of acidity and remarkable length in the mouth, delightful finish.

Moët & Chandon, Brut Imperial 125.0

Mellow and smooth taste from start to finish with a wonderful liqueur-flavored finish

Bollinger Special Cuvée Brut 135.0

Very elegant structure with a crisp finish.

MAGNUM

Moutard La Perle Grande Cuvée Brut 140.0

Delicately fruity and elegant, intense flavor of Butter, almond and brioche with a hint of freshness.

Moët & Chandon, Brut Imperial “MAGNUM “ (150 cl) 205.0

Mellow and smooth taste from start to finish with a wonderful liqueur-flavored finish.

ROSÉ

Moutard La Perle Cuvée Brut Rosé 59.0

Fully sparkling, rich and creamy in the mouth, and has a long, satisfying and refreshing finish.

Charles De Laroche Cuvée Rosé 64.0

Pleasant on the palate, light in color, fresh, perfect for any occasion.

Moët & Chandon Rosé 135.0

Full-bodied, zestful with assertive fruitiness, dominated by the scent of wild strawberries.

Laurent Perrier Brut Non-Vintage 155.0

Ripe cherry and red currant aromas with a sweet red fruit flavor end.

TASTE OF EXCEPTION

Veuve Clicquot Ponsardin La Grande Dame Brut	209.0
Beautiful floral and mineral aromas characteristic of Chardonnay.	
Dom Pérignon Brut,	335.0
Fresh and sharp with gentle richness, peaty scents with a smooth finish.	
Krug, Grande Cuvée	375.0
Well-toned Champagne with coconut toast, grapefruit and coffee aromas.	

WHITE WHINE - FRANCE

BURGUNDY

Chablis Domaine de Vauroux	40.0
Grape: Chardonnay	
Dry with clean mineral notes and hints of citrus, medium-bodied with a classic dry finish.	
Brochard Chablis	48.0
Grape: Chardonnay	
A simple well made Chablis with plenty of lemon, grapefruit and mineral notes. Enjoyable and upfront, this is a wine for early consumption.	
Meursault Domaine Latour-Giraud	110.0
Grape: Chardonnay	
A very appealing nose with whisky barrel hints and plenty of nutty richness and creamy, ripe melon fruit. Palate is quite full, fruit driven with a nice creamy texture and a clean, ripe core.	

SOUTH WEST

Picpoul De Pinet, Mas Puech	26.0
Grape: Picpoule	
Zesty fragrant wine with plenty of fresh grapefruit and mineral flavors.	
Coucoul Blanc, Élian Da Ros	47.0
Grape: Sémillon, Sauvignon Blanc	
Complex structure with notes of citrus.	
Perette et les Noisetiers, Côtes de Duras	58.0
Grape: Sémillon	
Complex aroma with crisp finish.	

BORDEAUX

Château Gabaron 26.0
Grape: Sauvignon Blanc and Sémillon
Full of flavor with dry character and fruity, crisp finish.

Longchamps Bordeaux Blanc 29.0
Grape: Chardonnay, Sauvignon, Grenache Blanc
Powerful and refined with intense aromas of pears
Smoothly creamy with pleasant vivacity with notes of figs and vanilla.

LOIRE AND RHONE VALLEY

Rhone Valley, Le Perussier Domaine Philippe Plantevin 33.0
Grape: Viognier, Marsanne, Grenache blanc
Fresh aroma of exotic fruits such as pineapple, mango and passionfruit's.
Very well balance and soft finish.

Muscadet, Chateau Du Coing Sur Lie 35.0
Grape: Melon du Bourgogne
Very refreshing aroma with notes of ripe fruits and crisp finish.

Sancerre, Domaine Tassin 46.0
Grape: Sauvignon Blanc
Well-balanced with a little nose, citrus, grapefruit and lemon aromas.

Pouilly Fume Pascal Jovet 64.0
Grape: Sauvignon Blanc
Fresh and dry white wine has balance fruitiness on the palate
with soft acidity.

Alsace

Hugel Gewurztraminer 33.0
Grape: Gewürztraminer
Aromatic and extrovert with floral spicy notes, and easy drinking white wine.

WHITE WINE - USA

Sierra Creek 24.0
Grape: Blended
Easy-drinking white wine, full of fruity aromas,
light-bodied and refreshing with pear finish.

Robert Mondavi 43.0
Grape: Chardonnay
Floral character with silky flavors.

WHITE WINE - SPAIN

Gran Viña Sol Torres 36.0
Grape: Chardonnay and Parellada
Lovely aroma of ripe peach and vanilla with elegant finish.

WHITE WINE - ITALY

Giorgio & Gianni 23.0
Grape : Pinot Grigio
Medium body wine with fresh lemon, pears and crisp green apple and blossoms
Very complex balance of low acidity and tannins with refreshing finish.

Orvieto Melini 28.0
Grape: Trebbiano, Grechetto
Delicate, mellow, dry finish, slightly bitter and velvety.

Voga delleVenezi 30.0
Grape: Pinot Grigio
Floral characters with notes of pear, bright, clean and crisp finish.

Gavi Ricossa DOCG 32.0
Grape: Cortese
Rich and floral on the nose with elegant finish and fruity bouquet.

Verdicchio dei Castelli di Jesi, 'Le Vele,' Moncaro 34.0
Grape: Verdicchio
Intense fruity flavors of white peach, dry and smooth.

Gavi di Gavi Alasia 37.0
Grape: Cortese
Delicate pear flavor, crisp citrus hint with nutty finish.

Lugana Santa Cristina, Massoni 42.0
Grape: Trebbiano de Lugana
Dry and fresh wine, with a good structure and balanced body.

WHITE WINE – GERMANY and AUSTRIA

Villa Huesgen 25.0
Grape: Riesling
Well-balanced with elegant taste and crisp finish.

Lenz Moser 28.0
Grape: Grüner Veltliner
Very refreshing wine with notes of fresh fruits.

WHITE WINE – AUSTRALIA

Jacob's Creek	27.5
Grape: Pinot Grigio	
Medium body wine with fresh lemon, pears and crisp green apple notes.	
Very complex balance of acidity and tannins with refreshing finish.	
Jacob's Creek	31.0
Grape: Sauvignon Blanc	
Light to medium-bodied with tropical flavor of	
passion fruit and guava, a fresh crispy finish.	
Wyndham Estate Bin 222	32.0
Grape: Chardonnay	
Ripe melon and pear flavor, with a rich and buttery long finish.	
Wyndham Estate Bin 777	43.0
Grape: Sémillon-Sauvignon Blanc	
Refreshing lemongrass and tropical fruit flavors	
balanced by crispiness and juicy citrus acidity.	
Koonunga Hill, Penfolds	43.0
Grape: Chardonnay	
Fresh with honey dew, peach and a hint of citrus aromas.	

WHITE WINE – SOUTH AFRICA

Nyala	21.0
Grape: Sauvignon Blanc	
This fresh Sauvignon Blanc is full of tropical fruit flavours with aromas of white	
peach and nectarine leading to a clean citrus finish on the palate.	
Graham Beck, The Game Reserve	31.0
Grape: Sauvignon Blanc	
Aromas of gooseberry, passion fruit and notes of ripe fig.	
Vivacious Cloof	35.0
Grape: Viognier	
Great texture with lively white fruit aroma.	

WHITE WINE – NEW ZEALAND

Marlborough, The Cloud Factory	29.0
Grape: Sauvignon Blanc	
Alive with aromas of stone fruits and minerals with hint of guava and limes and long finish.	
Marlborough, Brancott Estate	34.0
Grape: Sauvignon Blanc	
Blend of stone fruits with subtle herbal notes and Tropical fruits, grapefruits with fresh acidity.	
Marlborough, Monkey Bay	37.0
Grape: Chardonnay	
Clean, fresh, with aromas of stone fruits and pineapple.	

WHITE WINE – CHILE

Alto Bajo	19.0
Grape: Sauvignon Blanc	
Delicate tropical fruit aromas overlay a base of citrus and herbaceous characters, young fruity with refreshing end.	
Alto Bajo	25.0
Grape: Chardonnay	
Tropical fruit flavor with refreshing citrus finish.	
Casablanca Valley, Errazuriz Single Vineyard	41.0
Grape: Sauvignon Blanc	
Fresh fruit notes accompanied by herbal, mineral tones, passion fruit.	
Marques de Casa Concha	54.0
Grape: Chardonnay	
Rich and concentrated aromas of white pear, fig and toasty hazelnut.	

WHITE WINE – ARGENTINA

Argento	26.0
Grape: Chardonnay	
Rich tropical fruit flavor and a fresh crisp finish.	
Graffigna Rserve	29.0
Grape: Pinot Grigio	
Aromatic intensity, fruity aromas and fresh and crisp on the palate.	
Terrazas Reserva	49.0
Grape: Chardonnay	
Fresh fruit aromas including lime, apricot, peach, with a hint of vanilla.	

RED WINE - FRANCE

BORDEAUX

Château Gabaron 27.0

Grape: Merlot, Cabernet Sauvignon and Cabernet France
Soft, round, fruity wine with great complexity and long finish.

Graves, Château Roquetaillade le Bernet 42.0

Grape: Merlot, Cab Sauvignon, Cab Franc & Malbec
Wild fruit aromas with a delicate hint of toast, with softness sustained by melted tannins due to maturation in oak barrels.

Saint-Émilion, Château La Rose Bouquey 43.0

Grape: Merlot and Cabernet Sauvignon
Full-bodied, very dark ruby colour with fruity, fresh herbal notes, great structure and amazing balance, long finish with vegetal characters.

Bordeaux, Château Marjosse 52.0

Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc
Intensive wine with complex flavor of ripe fruits and cacao
Hint of vanilla and liquorize.

Passac-Leognan, Château Lafont Menout 55.0

Grapes: Cabernet Sauvignon, Merlot, Cabernet Franc
Full body wine with ripe fruits aroma and elegant structure.
Aroma of stone fruits red berries with long finish.

Margaux, Château du Grand Soussans 63.0

Grape: Cab Sauvignon, Merlot, Petit Verdot & Malbec
Smoky with a hint of dark berry. Oaky and a little acidic in the mouth.

Haut Medoc Rounge, Chateau Lamothe Bergeron AOC 73.0

Grape: Carbaner Sauvignoun, Merlot
The wine has the rich, dark sensual taste of very mature fruit balances classic elegance and an all-consuming sensuality.

Saint-Émilion, Château la Clotte Grand Cru Classé 135.0

Grape: Merlot, Cab Franc & Cab Sauvignon
Red fruits, small toasted notes, juicy, round and soft with a bit of tannins aftertaste.
Full body wine with an elegant structure and well balance.

Margaux, Chateau Rauzan-Segla Grand Cru Classe 190.0

Grape: Cabernet Sauvignon and Merlot
Full body wine with incomparable rich bouquet, silky intense tannins with fine ripe red berries flavor makes this Grand Cru Classe exceptional.

VINTAGE COLLECTION

Médoc, Château Montrose Grand Cru Classé 235.0

Grape: Merlot, Cabernet France, Cabernet Sauvignon
Smooth texture, aroma of cedar, vanilla, ripe berries and a hint of spice at the end.

Pouillac, Château Duhart-Milon 4ème Grand Cru Classé 258.0

Grape: Cabernet Sauvignon and Merlot
Delicate wine, initially supple tannins gradually become more powerful.
Well-structured on the palate and good density, full-bodied finish.

Pessac-Leognan, Domaine de Chevalier Grand Cru Classé 260.0

Grape: Cabernet Sauvignon, Merlot, Petit Verdot
Very classy, balanced on the palate with a hint of red fruits.

Margaux, Château Brane-Cantenac 2ème Grand Cru Classé 265.0

Grape: Merlot, Cabernet Franc, Cabernet Sauvignon
Remarkable freshness with ripe fruits and spicy finish. Great balance of tannins and complex texture.

Médoc, Château Palmer 395.0

Grape: Merlot, Cabernet Sauvignon and Petit Verdot
Medium-bodied, dry, with minor sensation of green flavors, red berry finish,
Beautiful aroma of ripe fruits, with red berries and black berries.

RED WINE – MAGNUM

Burgundy, Vosne-Romanée 1er Crus Les Brûlées 290.0

Great vintage always deserves a magnum; the proverbial iron fist in a velvet glove.

BURGUNDY

Volnay-Santenots Premier Cru Roger Belland 158.0

Grape: Pinot Noir
Grape are handpicked to ensure high quality, great texture with plum and blackberry character on the palate.

BEAUJOLAIS

Adet Beaujolais 31.0

Grape: Gamay
A lively fragrant, and fruity with beauty aroma of fruits with balance of acidity.

Brouilly Château De Pierreux 45.0

Grape: Gamay
Aromas of ripe red berries and full of sweet juicy flavors, with a vigour which is best enjoyed young.

PAYS d'OC

Minervois La Livinière, Château Mignan 35.0
Grape: Syrah, Grenache and Carignan
Intense red fruit flavors with balanced acidity.

RHÔNE VALLEY

Rhone To The Bone 31.0
Grape: Grenache and Syrah.
Ruby red color with purple hues, delicate nose on ripe red fruits enhance with subtle touches of wild berries and liquorice.

Vacqueyras, Clefs des Murailles 35.0
Grape: Grenache, Mourvèdre and Syrah
Intense color, rich on the nose, cherry and raspberry aromas, fruity on the palate with silky texture.

Crozes-Hermitage 'Les Meysonniers' Chapoutier 43.0
Grape: Syrah
Complex aromas of red fruits, cassis, raspberry and violet.

Châteauneuf-du- Pape, Calvet 45.0
Grape: Syrah, Mourvedre and Cinsault.
Beautiful deep ruby color, develop aromas of cinnamon and under growth a rich flavor and a very well balance wine.

Château de Mercey, Rodet 45.0
Grape: Pinot noir
Flavors of fruits with notes of liquorice. The tannins are fresh and well-integrated, beautiful, deep and limpid ruby colors.

RED WINE – NEW ZEALAND

Claud Factory 39.0
Grape: Pinot Noir
Fresh aromatic pinot noir, blackberries and spice on the nose, clear ruby red And medium body wine.

Marlborough, Monkey Bay 41.0
Grape: Merlot
Soft and smooth with lovely dark berry notes.

Marlborough, Brancott Estate 'T' Series 47.0
Grape: Pinot Noir
Rich velvety, finishing with complex layers of spices and soft savory tannins. Aromas of dark cherries and blueberry with intense floral.

RED WINE – ITALY

Nero, Giorgio and Gianni 19.0

Grape: Negroamaro

Very complex aromas of black cherry and rich oak toast flavor.

Sicily, Voga Rosso IGP Quattro 26.0

Grape: Merlot, Cabernet, Shiraz, Pinot Noir

Red berry and herbal aromas, elegantly balanced wild cherry fruit.

Valpolicella Ripasso, Aristocratico Classico 39.0

Grape: Corvina and Rondinella

Deep ruby with an intense red fruit flavor and elegant structure.

Montepulciano D'Abruzzo Nicodemi 39.0

Grape: Montepulciano

Medium-bodied with aromas of plum and ripe berries.

Aglianico Beneventano Vesevo Estate 42.0

Grape: Aglianico

Muddy on the nose with marked acidity on the end.

Chianti Classico, Ruffino Riserva Ducale, DCG 55.0

Grape: Sangiovese

Intense ruby red, with notes of red berries and plum.

Chianti Rufina Selvapiana 56.0

Grape: Sangiovese

Dry with a very strong character of Sangiovese grapes.

Valpolicella Ripasso, Bure Alto, Villa Girardi 58.0

Grape: Corvina Veronese, Rondinella, Corvinone

Full-bodied, very intense, spicy, sweet cherry flavors, well-balanced and flavorful.

RED WINE – SPAIN

Radio Boca 21.0

Grape: Tempranillo

Medium body wine with aromas of red cherries, strawberries, and mature plums with Hint of sweet spice such as cinnamon and vanilla.

Pago de Valdoneje 35.0

Grape: Mencia

Young wine, very expressive on the nose, floral and red fruit flavors.

Rioja, Campo Viejo Reserva 38.0

Grape: Tempranillo, Graciano and Mazuelo

Aromas of dark berries, cloves, peppers and vanilla, 18 month ages in oak barrel, best on decant.

Rioja, Barón De Barbón 41.0
Grape: Tempranillo
Aromas of ripe blackberries, strawberries, cloves and vanilla.

RED WINE – CHILE

Alto Bajo 19.0
Grape: Merlot
Aromas and flavor of red, black fruits combined with mocha and a hint of ripe fig which create a delicious, complex wine.

Root 1 28.0
Grape: Pinot Noir
A lively, medium-bodied wine with ripe cherry flavors and silky tannins.

Colchagua, Las Niñas 32.0
Grape: Cabernet Sauvignon
Aromas of ripe fruits, blackberries, strawberry jam and spices.

Maipo Valley, Viña Chocalán Reserva 39.0
Grape: Syrah
Well-balanced with notes of matured fruits, toast and spices.

Veldivieso, Single Vineyard 42.0
Grape: Carmenere
Rich aromas of dark fruits, cassis and cherries, full-bodied wine with a lovely structured finish.

RED WINE – SOUTH AFRICA

Porcupine Ridge 31.0
Grape: Cabernet Sauvignon
Pungent dark fruit flavor, plum and cedar box, typical to the vineyard.

Brampton 39.0
Grape: Shiraz
Blackberry and blueberry shades with a spicy oak background that give mouth-filling with beautiful texture.

Flur Du Cap Lazlo 51.0
Grape: Merlot, Cabernet Sauvignon, Malbec and Petit Verdo
Dark ruby coloured with aroma of ripe prune and red cherries.

Journey's End 53.0
Grape: Merlot
An elegant, polished and well-balanced wine.
Using the best French oak barrels allows for the fruits to shine.

RED WINE – AUSTRALIA

Jacob's Creek 27.5

Grape: Cabernet Sauvignon

Cassis fruit flavours, supported by subtle cedar and spice notes, strong yet elegant with rich blackcurrant and long finish.

Barossa Valley, Jacob's Creek Reserve 35.0

Grape: Shiraz

Selected grapes from the Barossa vineyards which exhibit intense plum and mulberry flavors.

Mount Langi Ghiran Billi Billi 37.0

Grape: Shiraz

A nose of delicious red berry fruit and spice, gentle but firm tannins.

RED WINE – USA

Wandering Bear 22.0

Grape: Merlot

Medium-bodied wine, juicy merlot has aromas of rich, dark fruit and a hint of chocolate. Flavours of ripe plum, cherries combine with hints of gently toasty oak for a smooth finish.

Silver Palm 31.0

Grape: Zinfandel

Berry flavors with pleasant spicy notes.

RED WINE – ARGENTINA

Mendoza,Argento 20.0

Grape: Malbec

Deep red color with shade violet, great complexity with ripe blackberry aromas, hint of pepper and spices.

Mendoza, Argento 25.0

Grape: Cabernet Sauvignon

Ripe plums, red currant fruit flavors with shades of spice and long lingering finish.

ROSÉ WINE

Radio Boca Rose – Spain 21.0

Grape: Tempranillo, Bobal.

Fruity rose wine with juicy wild strawberry, cherries and exiting fresh berries.

Rosé d'Anjou – France 27.5

Grape: Cabernet France, Cabernet Sauvignon

The scent is fresh and fruity. Spicy finish with a hint of fruity sweetness.

Mateus – Portugal 29.0

Grape: Blended of Baga, Rufete, Tinta Barroca and Touriga Franca

Very appealing and bright hue. On the whole, it is a fresh and seductive wine with fine and intense bouquet and all the joviality of young wines.

Voga – Italy 31.0

Grape: Blended

Beautiful aroma of strawberry, cranberry and raspberry with a long feeling on the palate.

Château de Beaufré, Coteaux D'Aix-en-Provence – France 42.0

Grape: Grenache, Cinsault and Syrah

Fresh and delicate with red fruit aromas and long finish.

SPARKLING WINE

Voga, Prosecco – Italy 24.0

Chic Italian sparkler with vibrant character, excellent intensity and fruity nose, displaying ripe apricot and peach notes.

Pongrácz Brut – South Africa 25.0

Made by the traditional method known as Cap Classique in South Africa, like Champagne, a blend of Pinot Noir and Chardonnay character with full fruit on the palate and lingering finish.

Jacobs Creek, Brut – Australia 31.0

Classic citrus flavor with delicate crisp finish.

DESSERT WINE

Brown Brothers (375ml) – Australia Grape: Orange Muscat and Flora Citrus and stone fruit flavors, fresh finish with an elegant structure.	19.0
Château Andoyse du Hayot, (750ml) – France Grape: Sémillon, Sauvignon Blanc A fruity and very sharp Sauternes with citrus aroma.	44.0

WHITE WINE BY THE GLASS

Nyala – South Africa Grape: Sauvignon Blanc This fresh Sauvignon Blanc is full of tropical fruit flavours with aromas of white peach and nectarine leading to a clean citrus finish on the palate.	3.9
Giorgio & Gianni – Italy Grape: Pinot Grigio Medium body wine with fresh lemon, pears and crisp green apple and blossoms Very complex balance of low acidity and tannins with refreshing finish.	4.7
Argento – Argentina Grape: Chardonnay Light to medium-bodied with passion fruit and guava flavors and a fresh crisp finish.	5.3
Chat Gabaron – France Grape: Sauvignon Blanc and Sémillon Full of flavor with dry character and fruity, crisp finish.	5.5

RED WINE BY THE GLASS

Alto Bajo – Chile Grape: Merlot Aromas and flavors of red and black fruits combined with mocha and a hint of ripe fig.	3.9
Radio Boca – Spain Grape: Tempranillo Medium body wine with aromas of red cherries, strawberries, and mature plums with Hint of sweet spice such as cinnamon and vanilla.	4.3
Argento – Argentina Grape: Cabernet Sauvignon Ripe plums, red currant fruit flavors with shades of spice and long lingering finish.	5.3
Château Gabaron France Grape: Merlot, Cabernet Sauvignon and Cabernet France Soft, round, fruity wine with great complexity and long finish.	5.5

SPARKILING, ROSÉ AND DESSERT BY THE GLASS

Voga Prosecco - Italy 4.8

Chic Italian sparkler with vibrant character, excellent intensity and fruity nose displaying ripe apricot and peach notes.

Radio Boca - Rose 4.3

Grape: Tempranillo, Bobal.

Fruity rose wine with juicy wild strawberry, cherries and exiting fresh berries.

Château Andoyse du Hayot, - France 7.0

Grape: Sémillon, Sauvignon

A fruity and very sharp Sauternes with citrus aroma.

MOCKTAILS

MOJITO TEA 2.9

Refreshing sweet and sour drinks with fresh mint, cherry jam and lime juice.

NAGOYA BLISS 2.9

Deep fruity non-alcoholic drink, fresh Thai basil leaves muddled with cucumber and cucumber syrup, stirred well with mango juice.

SHINJITAI 2.9

Fruity and refreshing drink, muddled with grape, mint leaves and cinnamon syrup, stirred along with clear apple juice, topped with hibiscus tea.

NITOBÉ 2.9

Clean taste of lychee and bubbly, stirred with strawberry puree, lychee juice and vanilla syrup topped with sprite and cranberry juice.

RINGGO MINTO 2.9

Refreshing fruity, sweet sour mocktail combination of fresh mint leaves muddled with lime, and vanilla syrup stirred with apple juice.

FRESH JUICES

Orange	2.3
Carrot	2.3
Pineapple	2.3
Lemon Mint	2.9

SOFT DRINKS

Sprite	1.7
Ginger Ale	1.7
Coke	1.7
Diet Coke	1.7
Red Bull	2.7
Red Bull (sugar free)	2.7

WATER

STILL

Voss

Small

2.5

Large

3.5

SPARKLING

Voss

2.5

COFFEE

Black coffee	1.9
Cappuccino	1.9
Espresso	1.9
Caffè latte	1.9
Double Espresso	2.3

TEA

Japanese Tea	1.9
Fancy Sencha	1.9
Jasmine Tea	1.9
Camomile	1.9
English Breakfast Tea	1.9