

➤ BREAKFAST ➤



CONTINENTAL BUFFET 160
*cold continental selection and bakeries
 including coffee, tea, juices*

➤ CLASSICS ➤

BELGIAN WAFFLE 85

chantilly, strawberry, caramelized pistachio crumbs (V) (N)

FRENCH TOAST 80

vanilla soaked brioche, caramelized banana, peanuts (V) (N)

PANCAKES 75

mixed berries, maple syrup (V)

CROISSANT SANDWICH 85

cheddar, cage-free scrambled egg, avocado, stewed peppers (V)

➤ HEALTHY & TRENDY ➤

OATMEAL 60

rolled oats, mixed berries, cinnamon (V)

AÇAÍ FRUIT BOWL 70

homemade granola, banana, kiwi, mixed berries (VG) (GF) (N)

AVOCADO ON TOAST 85

*sourdough bread, feta cheese, cherry tomato,
 cage-free poached egg, pumpkin seeds (V) (N)*

YOGHURT PARFAIT 55

fresh berries, homemade granola (V) (N)

BIRCHER MUESLI 60

whole milk, berries (V) (N)

VEGAN SHAKSHOUKA 70

harissa tomato stew, tofu, multigrain bread (VG)

➤ CAGE-FREE EGGS ➤

EGGS YOUR WAY 80

*choice of three condiments:
 mushroom, tomato, onion, spinach, asparagus,
 bell pepper, emmental, turkey bacon*

EGG WHITE OMELET 75

roasted mushroom, spinach, gruyere, green salad (V) (GF)

SHAKSHOUKA 65

harissa tomato stew, egg your style, arabic bread (V)

EGGS BENEDICT 85

turkey bacon, hollandaise

ROYAL BENEDICT 95

smoked salmon, hollandaise, spinach, herb crema

EGGS FLORENTINE 90

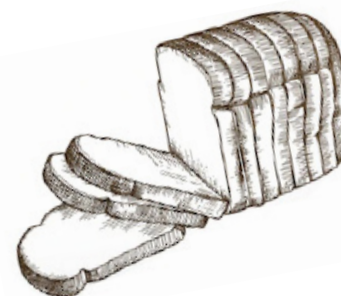
spinach, truffle hollandaise, fresh truffle (V)

FULL ENGLISH BREAKFAST 120

*two eggs any style, hash brown, turkey bacon,
 chicken sausages, grilled tomato, mushroom, baked beans*

CROQUE MADAME 110

*sourdough bread, turkey ham, gruyere, mornay sauce,
 sunny side up egg*



(VG) Vegan (V) Vegetarian, (G) Gluten free, (N) Contain nuts

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

✧ BEVERAGE ✧

ORGANIC TEAS

JASMINE MAO JIAN 40
ENGLISH BREAKFAST 40
MAJESTIC EARL GREY 40
CHAMOMILE 40
ROSE WHITE 45
PEACH AND PEAR 45
MOROCCAN MINT 50
JAPANESE SENCHA 45
RUSH HOUR BERRY 45

COFFEE

AMERICANO 40
ESPRESSO 40
DOUBLE ESPRESSO 50
MACCHIATO 45
DOUBLE MACCHIATO 55
CAPPUCCINO 50
LATTE 50

JUICES 50

GREEN APPLE
ORANGE
WATERMELON
CARROT
BEETROOT
KALE

WATER

VOSS STILL 35/55
VOSS SPARKLING 35/55
AL AIN STILL / SPARKLING 45

Sustainably Sourced 

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BUSINESS LUNCH

AED 155 for three courses

AED 135 for two courses
including tea, coffee or ice cream

Available Monday through Friday

Dishes with *** are not included & * requires supplement

Salmon Tartare 105 <i>avocado, lemon crème fraîche, gaufrette potato</i>	RAW	Wagyu Steak Tartare 125 <i>egg yolk, cornichons, tarragon</i>
Michael Mina's Tuna Tartare 120 <i>pine nuts, garlic, habanero-sesame oil (N)</i>		Wagyu Beef Carpaccio 130 <i>parmesan chips, arugula, truffle (GF)</i>
***Caviar (30 grams) <i>Royal Baeri 450</i> <i>Russian Oscietra 570</i> <i>Beluga market price</i>	***Gillardeau Oysters 6 pcs 340 ***Gillardeau Oysters 12 pcs 660 <i>mignonette sauce</i>	***Seafood Tower 400 <i>oyster, shrimps, octopus, crab, salmon tartare, tuna tartare, yuzu mayo, mignonette (N)</i>

APPETIZERS

Tomato Soup 90 <i>wood-fired tomato soup, grilled cheese sandwich (V)</i>	*Smoked Foie Gras Torchon 120 <i>grilled bread, raspberry jam, pistachio (N)</i> <i>(supplement 30)</i>
Grilled Mushroom Halloumi 65 <i>wild mushroom, thyme, crispy pita (V)</i>	*Grilled Octopus 140 <i>crispy baby potato, red pepper coulis, beans, red onion</i> <i>(supplement 20)</i>
Aubergine Mille-Feuille 95 <i>buffalo mozzarella, tomato sauce, basil (V) (N)</i>	***Simply Shrimp 120 <i>garlic, lemon, chili, grilled sourdough</i>
Truffle Gratinée 85 <i>mimolette cheese, ziti pasta, truffle cream (V)</i>	***Cheese Fondue 245 <i>sourdough, broccolini, potato, bresaola (for two)</i>
*Baked Camembert 85 <i>puff pastry, berries (V) (supplement 35)</i>	

SALADS

Kale Quinoa Salad 75 <i>pumpkin seeds, avocado, ginger dressing (V) (N)</i>	Roasted Beetroot 70 <i>balsamic, hazelnut, warm goat cheese (V) (N) (GF)</i>
Petite Green Salad 65 <i>radish, cucumber, tomato, dijon vinaigrette (V) (GF)</i>	Chicory Salad 85 <i>endive mix, caramelized walnuts, feta (N) (V)</i>
*Burrata Caprese 120 <i>vine ripened tomatoes, basil pesto (V) (N) (GF)</i> <i>(supplement 40)</i>	Endive Crab Salad 90 <i>crab, garlic crumbs, caesar dressing</i>
Tomato and Avocado Salad 85 <i>crispy quinoa, sumac, toasted sesame (V) (N) (GF)</i>	Citrus Salad 60 <i>citrus segment, avocado, sweet walnut (V) (N) (GF)</i>

Vegan Menu is available upon request

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

➤ MAINS ➤

Wild Mushroom Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i>	165	Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke (GF)</i>	180
Linguine Burrata <i>cherry tomato sauce, pesto powder (N) (V)</i>	145	Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	165
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	170	***Wood-Grilled Shrimp <i>saffron vegetable couscous, habanero</i>	255
Spaghetti Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	155	***Phyllo Crusted Fish <i>asparagus, caviar sauce, pomme purée</i>	175
***Short Rib Rigatoni <i>smoked short rib, caramelized onion, parmesan</i>	170	Marinated Chicken <i>creamy lentil orzo, chimichurri, chicken jus</i>	165
***Veal Chop <i>creamy sage polenta, wild mushroom fricassée</i>	270	***MINA Steak <i>NY strip, pomme neuf, herb sauce (GF)</i>	330
*Lamb Chops <i>barley, raisin tomato, pomegranate seeds (supplement 100)</i>	185	Wagyu Burger <i>gouda cheese, caramelized onion, mushroom</i>	155
***Mina Short Ribs <i>48h braised, crushed potato, jus</i>	180	Creekstone "Burger" <i>layered beef strips, mushroom duxelle, mix cheese</i>	140

➤ WOOD-GRILLED STEAKS ➤



*SURF AND TURF Pomme Purée and Jumbo Prawns <i>(supplement 90)</i>	AU POIVRE Bone Marrow and Peppercorn Jus	SIMPLY GRILLED Finished with Garlic-Herb Tallow	*ROSSINI STYLE Seared Foie Gras with Sautéed Spinach, Potato Dauphinoise, Truffle <i>(supplement 90)</i>
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*125g Filet Mignon 170
(supplement 50)

***300g Rib Eye 325

***300g NY Strip 315

***250g Filet Mignon 340



150g NY Strip 150

***250g Wagyu Filet 415

***100g Fullblood Kobe Tasting 450

***200g Fullblood Kobe Tenderloin 1,400

***1.5kg Creekstone Tomahawk 870

➤ SIDES ➤

Mushroom Fricassée (GF) <i>contains veal jus</i>	60	Potato Lyonnaise (GF) <i>contains veal jus</i>	55
Parmesan Truffle Fries (V) (GF)	65	Creamed Spinach (V)	40
Potato Purée (V)	45	Brussels Sprouts Agrodolce	50
Broccolini (V) (GF)	50	Grilled Asparagus (V) (GF)	45

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⇒ DESSERTS ⇐

****Chocolate Souffle*** 65
guanaja 70% hazelnut, vanilla ice cream (V) (N) (GF)
(supplement 20)

Tiramisu* 70
espresso lady fingers, mascarpone cream (V)
(supplement 10)

Basque Cheesecake 85
berry compote, honey-sesame tuile (V) (GF)

****Michael Mina's Banana Tarte Tatin** 65
salted toffee, honey ice cream, gold leaf (V)

****Apple Tart*** 65
*granny smith apple, salty caramel, candied walnuts,
Madagascan vanilla ice cream (V) (N)*
(supplement 10)

****Yuzu Bowl*** 65
*yuzu vanilla curd, fresh citrus, raspberry, spiced granita,
almond crumble, date ice cream (V) (N)*
(Supplement 10)

*****The Pineapple** 95
pineapple and lychee espuma, coconut ice cream, caramel sauce

Carrot Cake 55
crispy tuile, pecan (N)

Selection of Ice Cream and Sorbet (V) 55

****PLEASE ALLOW 15 MINUTES FOR PREPARATION**
DISHES WITH * REQUIRES SUPPLEMENT
DISHES WITH * ARE NOT INCLUDED**

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➤ AFTERS ➤

PORTO

GRAHAM'S, LBV 80

TAYLOR 10 YRS 110

COFFEE

AMERICANO 40

ESPRESSO SGL 40 / DBL 50

MACCHIATO SGL 45 / DBL 55

CAPPUCCINO 50

LATTE 50

ORGANIC TEA

JASMINE MAO JIAN / 40

ENGLISH BREAKFAST / 40

MAJESTIC EARL GREY / 40

CHAMOMILE / 40

ROSE WHITE / 45

PEACH AND PEAR / 45

MOROCCAN MINT / 50

JAPANESE SENCHA / 45

RUSH HOUR BERRY / 45

Sustainably Sourced 

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

THE LUNCH CLUB

AED 155 for three courses

AED 135 for two courses
including tea, coffee or ice cream

Available Saturday and Sunday

Dishes with *** are not included & * requires supplement

RAW



Salmon Tartare 105
*avocado, lemon crème fraîche,
gaufrette potato*

Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil (N)

Wagyu Steak Tartare 125
egg yolk, cornichons, tarragon

Wagyu Beef Carpaccio 130
parmesan chips, arugula, truffle (GF)

***Caviar
(30 grams)
Royal Baeri 450
Russian Oscietra 570
Beluga market price

***Gillardeau Oysters 6 pcs 340
***Gillardeau Oysters 12 pcs 660
mignonette sauce

***Seafood Tower 400
*oyster, shrimps, octopus, crab,
salmon tartare, tuna tartare,
yuzu mayo, mignonette (N)*

APPETIZERS

Tomato Soup 90
wood-fired tomato soup, grilled cheese sandwich (V)

Grilled Mushroom Halloumi 65
wild mushroom, thyme, crispy pita (V)

Aubergine Mille-Feuille 95
buffalo mozzarella, tomato sauce, basil (V) (N)

Truffle Gratinée 85
mimolette cheese, ziti pasta, truffle cream (V)

*Baked Camembert 85
puff pastry, berries (V) (supplement 35)

*Smoked Foie Gras Torchon 120
grilled bread, raspberry jam, pistachio (N)
(supplement 30)

*Grilled Octopus 140
crispy baby potato, red pepper coulis, beans, red onion
(supplement 20)

***Simply Shrimp 120
garlic, lemon, chili, grilled sourdough

***Cheese Fondue 245
sourdough, broccolini, potato, bresaola (for two)

SALADS

Kale Quinoa Salad 75
pumpkin seeds, avocado, ginger dressing (V) (N)

Petite Green Salad 65
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

*Burrata Caprese 120
vine ripened tomatoes, basil pesto (V) (N) (GF)
(supplement 40)

Tomato and Avocado Salad 85
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

Roasted Beetroot 70
balsamic, hazelnut, warm goat cheese (V) (N) (GF)

Chicory Salad 85
endive mix, caramelized walnuts, feta (N) (V)

Endive Crab Salad 90
crab, garlic crumbs, caesar dressing

Citrus Salad 60
citrus segment, avocado, sweet walnut (V) (N) (GF)



Vegan Menu is available upon request

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

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➤ MAINS ➤

Wild Mushroom Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i>	165	Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke (GF)</i>	180
Linguine Burrata <i>cherry tomato sauce, pesto powder (N) (V)</i>	145	Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	165
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	170	***Wood-Grilled Shrimp <i>saffron vegetable couscous, habanero</i>	255
Spaghetti Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	155	***Phyllo Crusted Fish <i>asparagus, caviar sauce, pomme purée</i>	175
***Short Rib Rigatoni <i>smoked short rib, caramelized onion, parmesan</i>	170	Marinated Chicken <i>creamy lentil orzo, chimichurri, chicken jus</i>	165
***Veal Chop <i>creamy sage polenta, wild mushroom fricassee</i>	270	***MINA Steak <i>NY strip, pomme neuf, herb sauce (GF)</i>	330
*Lamb Chops <i>barley, raisin tomato, pomegranate seeds (supplement 100)</i>	185	Wagyu Burger <i>gouda cheese, caramelized onion, mushroom</i>	155
***Mina Short Ribs <i>48h braised, crushed potato, jus</i>	180	Creekstone "Burger" <i>layered beef strips, mushroom duxelle, mix cheese</i>	140

➤ WOOD-GRILLED STEAKS ➤



*SURF AND TURF Pomme Purée and Jumbo Prawns <i>(supplement 90)</i>	AU POIVRE Bone Marrow and Peppercorn Jus	SIMPLY GRILLED Finished with Garlic-Herb Tallow	*ROSSINI STYLE Seared Foie Gras with Sautéed Spinach, Potato Dauphinoise, Truffle <i>(supplement 90)</i>
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*125g Filet Mignon 170
(supplement 50)

***300g Rib Eye 325

***300g NY Strip 315

***250g Filet Mignon 340



150g NY Strip 150

***250g Wagyu Filet 415

***100g Fullblood Kobe Tasting 450

***200g Fullblood Kobe Tenderloin 1,400

***1.5kg Creekstone Tomahawk 870

➤ SIDES ➤

Mushroom Fricassee (GF) <i>contains veal jus</i>	60	Potato Lyonnaise (GF) <i>contains veal jus</i>	55
Parmesan Truffle Fries (V) (GF)	65	Creamed Spinach (V)	40
Potato Purée (V)	45	Brussels Sprouts Agrodolce	50
Broccolini (V) (GF)	50	Grilled Asparagus (V) (GF)	45

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⇒ DESSERTS ⇐

****Chocolate Souffle*** 65
guanaja 70% hazelnut, vanilla ice cream (V) (N) (GF)
(supplement 20)

Tiramisu* 70
espresso lady fingers, mascarpone cream (V)
(supplement 10)

Basque Cheesecake 85
berry compote, honey-sesame tuile (V) (GF)

****Michael Mina's Banana Tarte Tatin** 65
salted toffee, honey ice cream, gold leaf (V)

****Apple Tart*** 65
*granny smith apple, salty caramel, candied walnuts,
Madagascan vanilla ice cream (V) (N)*
(supplement 10)

****Yuzu Bowl*** 65
*yuzu vanilla curd, fresh citrus, raspberry, spiced granita,
almond crumble, date ice cream (V) (N)*
(Supplement 10)

*****The Pineapple** 95
pineapple and lychee espuma, coconut ice cream, caramel sauce

Carrot Cake 55
crispy tuile, pecan (N)

Selection of Ice Cream and Sorbet (V) 55

****PLEASE ALLOW 15 MINUTES FOR PREPARATION**
DISHES WITH * REQUIRES SUPPLEMENT
DISHES WITH * ARE NOT INCLUDED**

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➤ AFTERS ➤

PORTO

GRAHAM'S, LBV 80

TAYLOR 10 YRS 110

COFFEE

AMERICANO 40

ESPRESSO SGL 40 / DBL 50

MACCHIATO SGL 45 / DBL 55

CAPPUCCINO 50

LATTE 50

ORGANIC TEA

JASMINE MAO JIAN / 40

ENGLISH BREAKFAST / 40

MAJESTIC EARL GREY / 40

CHAMOMILE / 40

ROSE WHITE / 45

PEACH AND PEAR / 45

MOROCCAN MINT / 50

JAPANESE SENCHA / 45

RUSH HOUR BERRY / 45

Sustainably Sourced 

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A LA CARTE

IFTAR SPECIAL

AED 295 for three courses (starter, main, side and dessert) including Ramadan juices

Available daily from 6:30PM - 8:00PM

Dishes with *** are not included

RAMADAN SPECIAL

Spinach Arugula Salad 70
za'atar croutons, pomegranate seed, sumac dressing

Hummus Foie Gras 85
seared foie gras, pomegranate sauce, crispy cauliflower



Lentil Soup 65
crispy pita, saffron raisin

Lamb Shank 195
rosemary, crispy potato, baby carrot, lamb jus

RAW

Salmon Tartare 105
avocado, lemon crème fraîche, gaufrette potato



Wagyu Steak Tartare 125
egg yolk, cornichons, tarragon, grilled baguette

Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil (N)

Wagyu Beef Carpaccio 130
parmesan chips, arugula, truffle (GF)

***Caviar
(30 grams)
Royal Baeri 450
Russian Oscietra 570
Beluga market price

***Gillardeau Oysters 6 pcs 340
***Gillardeau Oysters 12 pcs 660
mignonette sauce

***Seafood Tower 400
oyster, shrimps, octopus, crab, salmon tartare, tuna tartare, yuzu mayo, mignonette (N)

APPETIZERS

Tomato Soup 90
wood-fired tomato soup, grilled cheese sandwich (V)

Smoked Foie Gras Torchon 120
grilled bread, raspberry jam, pistachio (N)

Grilled Mushroom Halloumi 65
wild mushroom, thyme, crispy pita (V)

Grilled Octopus 140
crispy potato, red pepper coulis, beans, red onion

Aubergine Mille-Feuille 95
buffalo mozzarella, tomato sauce, basil (V) (N)

Simply Shrimp 120
garlic, lemon, chili, grilled sourdough

Truffle Gratinée 85
mimolette cheese, ziti pasta, truffle cream (V)

***Cheese Fondue 245
sourdough, broccolini, potato, bresaola (for two)

Baked Camembert Cheese 85
puff pastry, berries (V)

SALADS

Kale Quinoa Salad 75
pumpkin seeds, avocado, ginger dressing (V) (N)

Roasted Beetroot 70
balsamic, hazelnut, warm goat cheese (V) (N) (GF)

Petite Green Salad 65
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

Chicory Salad 85
endive mix, caramelized walnuts, feta (N) (V)

Burrata Caprese 120
vine ripened tomatoes, basil pesto (V) (N) (GF)

Endive Crab Salad 90
crab, garlic crumbs, caesar dressing

Tomato and Avocado Salad 85
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

Citrus Salad 60
citrus segment, avocado, sweet walnut (V) (N) (GF)

Vegan Menu is available upon request

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➤ MAINS ➤

Wild Mushroom Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i>	165	Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke (GF)</i>	180
Linguine Burrata <i>cherry tomato sauce, pesto powder (N) (V)</i>	145	Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	165
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	170	Wood-Grilled Shrimp <i>saffron vegetable couscous, habanero</i>	255
Spaghetti Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	155	***Phyllo Crusted Fish <i>asparagus, caviar sauce, pomme purée</i>	175
Short Rib Rigatoni <i>smoked short rib, caramelized onion, parmesan</i>	170	Marinated Chicken <i>creamy lentil orzo, chimichurri, chicken jus</i>	165
***Veal Chop <i>creamy sage polenta, wild mushroom fricassée</i>	270	***MINA Steak <i>NY strip, pomme neuf, herb sauce (GF)</i>	330
Lamb Chops <i>barley, raisin tomato, pomegranate seeds</i>	185	Wagyu Burger <i>gouda cheese, caramelized onion, mushroom</i>	155
Mina Short Ribs <i>48h braised, crushed potato, jus</i>	180	Creekstone "Burger" <i>layered beef strips, mushroom duxelle, mix cheese</i>	140

➤ WOOD-GRILLED STEAKS ➤



***SURF AND TURF Pomme Purée and Jumbo Prawns 90 AED	AU POIVRE Bone Marrow and Peppercorn Jus	SIMPLY GRILLED Finished with Garlic-Herb Tallow	***ROSSINI STYLE Seared Foie Gras with Sautéed Spinach, Potato Dauphinoise, Truffle 90 AED
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300g Rib Eye 325
300g NY Strip 315
250g Filet Mignon 340



***250g Wagyu Filet 415
***100g Fullblood Kobe Tasting 450
***200g Fullblood Kobe Tenderloin 1,400

***1.5kg Creekstone Tomahawk 870

➤ SIDES ➤

Mushroom Fricassée (GF) <i>contains veal jus</i>	60	Potato Lyonnaise (GF) <i>contains veal jus</i>	55
Parmesan Truffle Fries (V) (GF)	65	Creamed Spinach (V)	40
Potato Purée (V)	45	Brussels Sprouts Agrodolce	50
Broccolini (V) (GF)	50	Grilled Asparagus (V) (GF)	45

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⇒ DESSERTS ⇐

****Chocolate Souffle 65**
guanaja 70% hazelnut, vanilla ice cream (V) (N) (GF)

Tiramisu 70
espresso lady fingers, mascarpone cream

Basque Cheesecake 85
berry compote, honey-sesame tuile (V) (GF)

****Michael Mina's Banana Tarte Tatin 65**
salted toffee, honey ice cream, gold leaf (V)

Date Tiramisu 65

****Apple Tart 65**
*granny smith apple, salty caramel, candied walnuts,
Madagascan vanilla ice cream (V) (N)*

****Yuzu Bowl 65**
*yuzu vanilla curd, fresh citrus, raspberry, spiced granita,
almond crumble, date ice cream (N)*

The Pineapple 95
pineapple and lychee espuma, coconut ice cream, caramel sauce (GF)

Carrot Cake 55
crispy tuile, pecan (N)

Selection of Ice Cream and Sorbet (V) 55

****PLEASE ALLOW 15 MINUTES FOR PREPARATION**

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➤ AFTERS ➤

PORTO

GRAHAM'S, LBV 80

TAYLOR 10 YRS 110

COFFEE

AMERICANO 40

ESPRESSO SGL 40 / DBL 50

MACCHIATO SGL 45 / DBL 55

CAPPUCCINO 50

LATTE 50

ORGANIC TEA

JASMINE MAO JIAN / 40

ENGLISH BREAKFAST / 40

MAJESTIC EARL GREY / 40

CHAMOMILE / 40

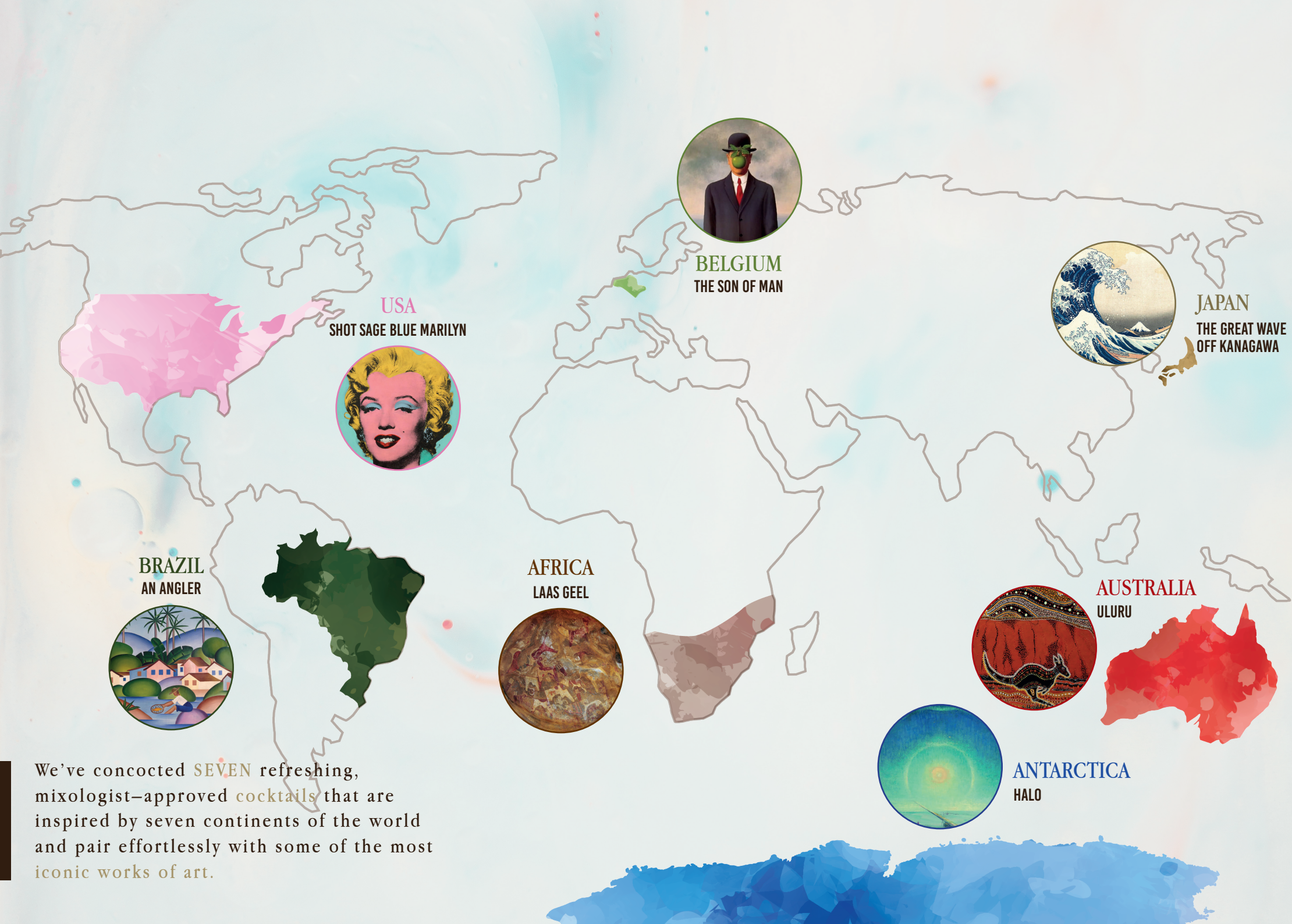
ROSE WHITE / 45

PEACH AND PEAR / 45

MOROCCAN MINT / 50

JAPANESE SENCHA / 45

RUSH HOUR BERRY / 45



USA

SHOT SAGE BLUE MARILYN



BELGIUM

THE SON OF MAN



JAPAN

THE GREAT WAVE
OFF KANAGAWA

BRAZIL
AN ANGLER



AFRICA

LAAS GEEL



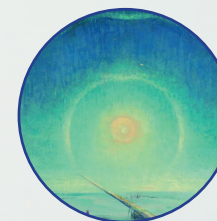
AUSTRALIA

ULURU



ANTARCTICA

HALO



We've concocted **SEVEN** refreshing,
mixologist-approved **cocktails** that are
inspired by seven continents of the world
and pair effortlessly with some of the most
iconic works of art.



AN ANGLER

Tarsila do Amaral

FRUITS, CITRUS, HERBS

Cachaça 51, Lime and Mint Cordial, Aloe Vera



SHOT SAGE BLUE MARILYN

Andy Warhol

FRESH, FRUITS, BUBBLES

Ruinart Brut, Tanqueray Dry Gin, Italicus,
Raspberry Cordial, Cotton Candy

*I invent everything in my paintings.
And what I saw or felt, I stylize.*

AED 64

*The idea is not to live forever;
it is to create something that will.*

AED 115



THE SON OF MAN

René Magritte

APPLES, HERBS, BITTERS

Tanqueray Dry Gin, Cartron Pomme Vert, Italicus, Tonic

*Everything we see hides another thing;
we always want to see what is hidden by what we see.*

AED 71



THE GREAT WAVE OFF KANAGAWA

Hokusai

CHARRED OAK, TOFFEE, CITRUS

Nikka from the Barrel, Homemade caramel soda, Ginger Ale, Lemon twist

*If I could only have one more day,
I could do a great painting.*

AED 83



ULURU

Danny Eastwood

CITRUS, BITTERS, HERBAL

Campari, Mancino Rosso, Strawberry Wine Cordial, Grapefruit Juice

Those who lose dreaming are lost.

AED 61



HALO

David Abbey Paige

HERBS, FROST, SPICE

Stolichnaya Vodka, Drambuie, D.O.M. Benedictine, Dolin Dry Vermouth, Violet, Bitters, Tonic Water

*Art and science always are more successful when they
are joined together.*

AED 64



LAAS GEEL

Somaliland

SPICES, COCONUT, BITTERS

African spice infused Takamaka Rum, Takamaka Coco, Campari, Kahlua, Crème de Cacao, Bitters

*Africa's rock art is the common heritage of all Africans,
but it is more than that. It is the common heritage of
humanity.*

- Nelson Mandela

AED 74

❖ NON-ALCOHOLIC ❖

	GLS
WINES	
Sparkling, Pearl's, Burgundy, France	85
Sparkling, Vintense Cuvee Prestige L.E., France	70
White, Vintense Wild Spring Chenin Blanc, South Africa	65
Red, Vintense Origine Les Galetes, France	70
Rosé, Vintense Cepage Syrah, France	65
BEER	
Biere des Amis, Belgium	60
GIN	
Lyre's Dry London	60
MOCKTAILS	
Flowers and Bubbles	55
<i>Home-made Non Alcoholic Citrus Gin, Flowers Soda</i>	
Peach and Basil	55
<i>Home-made Non Alcoholic Peach and Basil Gin, Lime, Ginger Ale</i>	
René	55
<i>Home-made Non Alcoholic Cardamon Gin, Green Apple Juice, Egg White</i>	
Ta-Ke	55
<i>Grapefruit Juice, Sage Cordial, Pearls Non Alcoholic Sparkling Wine</i>	
Virgin Espresso Martini	55
<i>Coffee, Hazelnut, Irish Cream</i>	

Familiar classics with a touch of MINA

Aperol Spritz	79
<i>Aperol, Cynar, Alberto Nani Prosecco, Tonic</i>	
Margarita	98
<i>Patron Reposado, Lime, Agave</i>	
Passion Fruit Martini	83
<i>Tito's Vodka, Passion Fruit, Campari</i>	
Gin Basil	83
<i>Plymouth, Bénédictine D.O.M., Green Chartreuse, Lemon, Basil</i>	
Lucien Gaudin	83
<i>French Vermouth, Tanqueray Gin, Campari, Black Cardamom Cointreau, Cherry Heering</i>	
Espresso Martini	83
<i>Tito's Vodka, Kahlua, Espresso, Chocolate bitters</i>	
Negroni	83
<i>London N°3 Gin, Campari, Mancino Chinato, Thyme</i>	
Old Fashioned	91
<i>Woodford Reserve Bourbon, Maple Syrup, Bitters, Coffee</i>	

➤ EXCEPTIONAL WINES BY THE GLASS ➤

WHITE (150ML)	GLS	BTL
Domaine Jacques Prieur, Chardonnay	340	1,700
<i>1er Cru "Clos de la Feguine", Burgundy, France, 2017</i>		
Terlano, Quarz, Sauvignon Blanc	250	1,250
<i>Alto Adige, Italy</i>		
Wehlener Sonnenuhr, J.J. Prüm, Riesling	230	1,150
<i>Mosel, Germany</i>		
Capellania, Viura	210	1,050
<i>Rioja, Spain, 2017</i>		
Jermann, Pinot Grigio	158	790
<i>Friuli, Italy (E)</i>		
Cloudy Bay, Sauvignon Blanc	148	740
<i>Marlborough, New Zealand</i>		
RED (150ML)		
Château Meyney	355	1,775
<i>Saint Estephe, France, 1999</i>		
Caymus Vineyards	320	1,600
<i>Napa Valley, USA, 2020</i>		
Maison Champy	310	1,550
<i>Volnay, Burgundy, France</i>		
Tenuta San Guido, Guidalberto	240	1,200
<i>Toscana, Italy</i>		
Righetti	175	850
<i>Amarone della Valpolicella, Veneto, Italy</i>		
Le Volte Dell' Ornellaia	145	725
<i>Toscana, Italy</i>		

➤ WINES BY THE GLASS ➤

BUBBLES (125ML)	GLS	BTL
Ruinart Rosé <i>Reims, France NV</i>	245	1,470
Ruinart Brut <i>Reims, France NV</i>	175	1,050
Alberto Nani, Prosecco <i>Valdobbiadene, Italy DOC (O)</i>	75	450
WHITE (150ML)		
Henri Bourgeois, Sancerre, Sauvignon Blanc <i>Loire Valley, France</i>	145	725
La Chablisienne, Chardonnay <i>La Pierrelée, Chablis, France (V)</i>	115	575
Villa Sparina, Gavi di Gavi, Cortese <i>Piemonte, Italy</i>	105	525
Dr. Loosen, Blue Slate, Riesling <i>Mosel, Germany</i>	100	500
Fantinel, Pinot Grigio <i>Friuli, Italy</i>	83	415
Penfolds, Koonunga Hill, Chardonnay <i>South Eastern Australia</i>	75	375
Baby Doll, Sauvignon Blanc <i>Marlborough, New Zealand</i>	70	350
ROSÉ (150ML)		
Whispering Angel <i>Côtes de Provence, France</i>	105	525
M de Minuty <i>Côtes de Provence, France</i>	75	375
Cuveé Henri Fabré <i>Côtes de Provence, France</i>	58	290
RED (150 ML)		
Louis Latour, Pinot Noir <i>Burgundy, France</i>	140	700
Château Église d'Armens <i>Saint-Émilion Grand Cru, France</i>	125	625
Cune, Rioja Reserva, Tempranillo <i>Rioja, Spain</i>	105	525
Castello Banfi, Sangiovese <i>Chianti Superiore, Italy</i>	85	425
Kenwood Vineyards, Zinfandel <i>Sonoma County, USA</i>	80	400
Santa Julia Reserva, Malbec <i>Uco Valley, Mendoza, Argentina (O)</i>	68	340

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

➤ VODKA ➤

	SGL	BTL
Ketel One	70	1315
Ciroc	90	1840
Belvedere	90	1840
Grey Goose	85	2040
Beluga Noble	105	1945
Beluga Gold	230	4900
Elite By Stolichnaya	85	1945
Stolichnaya	55	1320
Tito's	60	895
Russian Standard	60	995

➤ COGNAC ➤

	SGL	BTL
Remy Louis XIII	2,785	48300
Remy XO	280	6040
Remy VSOP	115	2260
Hennessy XO	270	5940
Hennessy VSOP	105	2310
Hennessy VS	75	1260
Courvoiser XO	260	5725
Courvoiser VSOP	100	1990
Courvoiser VS	80	1420
Martell VSOP	120	1995
Martell Cordon Bleu	230	3990

➤ BRANDY, PISCO, GRAPPA ➤

	SGL
Marquis de Puysegur VSOP	70
Pisco Carvedo	65
Pisco Lapostolle	60
Nonino Vendemmia Millesimata	65
Nonino Chardonnay Barrique	80



⇨ SINGLE MALT WHISKY ⇨

	SGL	BTL
Glenmorangie Quinta Ruban	125	2050
Glenmorangie Lasanta	125	2050
Glenmorangie Nectar D'OR	135	2365
Dalmore 15Yrs	165	2890
Dalmore Cigar Malt	205	3675
Glenmorangie Original	90	1990
Glenfiddich 12Yrs	80	1630
Glenfiddich 15Yrs	90	1890
Glenfiddich 18Yrs	140	2890
Glenfiddich Grand Cru	350	8000
The Glenlivet 12Yrs	80	1735
The Glenlivet 15Yrs	125	2260
The Glenlivet 18Yrs	205	2950
The Glenlivet 21Yrs	405	7195
The Glenlivet 25Yrs	685	14995
Macallan 12Yrs	115	2290
Macallan 15Yrs	175	3940
Macallan 18Yrs	310	5620
Macallan 25Yrs	1950	42000
Springbank 10Yrs	125	2050
Oban 14Yrs	175	3625
Ardbeg 10Yrs	95	1575
Caol Ila 12Yrs	125	1995
Laphroaig 10Yrs	75	1420
Talisker 10Yrs	90	1790
Auchentoshan 12Yrs	105	1800



⇒ BLENDED WHISKY ⇐

	SGL	BTL
J.W. Blue Label	325	7150
J.W. Platinum Label	195	4360
J.W. Gold Label	125	2200
J.W. Black Label	70	2100
J.W. Double Black Label	90	1680
Chivas Regal 18Yrs	155	2995
Chivas regal 12Yrs	75	1735
Dewar's 12Yrs	75	1315
Dewar's 15Yrs	95	1735
Dewar's 18Yrs	130	2150
Monkey Shoulder	85	1470
Royal Salute 21Yrs	340	5670

⇒ AMERICAN, CANADIAN & IRISH WHISKY ⇐

	SGL	BTL
Knob Creek	75	1105
Woodford Reserve	80	1595
Bulleit Bourbon	55	1650
Bulleit Rye	70	1575
Makers Mark	70	1420
Jack Daniel's Old N°7	80	1315
Jack Daniel's Single Barrel	120	2050
Crown Royal	60	995
Jameson	65	1315

⇒ JAPANESE WHISKY ⇐

	SGL	BTL
Hibiki Harmony	115	2155
Yoichi Single Malt	105	1800
Nikka from the Barrel	105	1650
Yamazaki	140	

→ RUM ←

	SGL	BTL
Matusalem Gran Reserva 15Yrs	80	1260
Zacapa 23Yrs	130	2365
Flor De Cana Centenario 25Yrs	185	3100
Plantation XO	175	2995
Appleton 12Yrs	90	1680
Bacardi 8Yrs	65	935
Bacardi Gold	60	935
Bacardi Carta Blanca	55	1320
Havana 7Yrs	75	1315
Captain Morgan	55	895
Sailor Jerry	55	895
Kraken	65	1150
Cachaça 51	60	895
Facundo Eximo	220	4255
Clément VSOP	90	1470

→ TEQUILA ←

	SGL	BTL
Clase Azul Plata	230	5100
Clase Azul Reposado	260	5900
Clase Azul Anejo	990	22500
Clase Azul Extra Anejo	2995	65870
Don Julio 1942	405	8260
Don Julio Reposado	120	2470
Don Julio Blanco	95	2100
Patron Anejo	125	1995
Patron Reposado	115	1840
Patron Silver	75	1800
Patron Xo Coffee	60	1420
El Jimador Reposado	60	895
El Jimador Blanco	55	1210
Del Maguey Crema De Mezcal	85	1525
Del Maguey VIDA	85	1525

→ GIN ←

	SGL	BTL
Sipsmith London Dry	80	1420
Monkey 47	105	1630
London N°3	85	1530
London N°1	75	1495
Gin Mare	85	1495
The Botanist	75	1315
Hendrick's	75	1495
Tanqueray 10	80	1495
Tanqueray	55	1210
Bombay Sapphire	65	995
Roku	80	1495
Oxley	90	1945
Hayman's Old Tom	65	995
Hayman's Family Reserve	75	1210
Hayman's Sloe Gin	65	995
Plymouth	65	995

➤ BAR BITES ➤

BURRATA CROSTINI (V) 75

SHORT RIB CROQUETTES PAPRIKA AIOLI 60

SMOKED SALMON CRISP 65

MUSHROOM AND BRIE BRUSCHETTA 60

CHARCUTERIE AND CHEESE BOARD 80

SPREADS SELECTION (N) 65

MEATBALL CRISPY BAGUETTE 65

STEAK TARTARE, GAUFRETTE POTATO (GF) 80

PASTRAMI SANDWICH 75

AUBERGINE BITES, ARRABBIATA SAUCE (V) 60

CHARRED OCTOPUS, ROMESCO AND CHIMICHURRI (N) 70



(V) Vegetarian, (N) Contain Nuts, (GF) Gluten Free

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➤ APERITIF ➤

	SGL
Aperol	55
Campari	60
Cynar	50
Mancino secco	55
Mancino rosso	55
Mancino ambrato	55
Pimm's N°1	50
PunteMes	50
Carpano Antica Formula	70

➤ DIGESTIF ➤

	SGL
Benedectine	55
Limoncello	60
Branca Menta	70
Fernet Branca	65
Amaretto Disaronno	50
Frangelico	65
Grand Marnier	70
Sambuca	65
Baileys	60
Drambuie	55

➤ BEER ➤

Peroni	60
Asahi	60
Heineken	55
Hoegaarden White	60



⇒ SOFT DRINKS ⇐

Pepsi / Diet Pepsi / 7up / Diet 7up	40
Fever Tree Ginger Beer / Fever Tree Ginger Ale Soda Water / Tonic Water	40
Redbull	50

⇒ WATER ⇐

Voss Still	35/55
Voss Sparkling	35/55
Al Ain Still / Sparkling	45

⇒ TEA ⇐

Jasmine Mao Jian	40
English Breakfast	40
Majestic Earl Grey	40
Chamomile	40
Rose White	45
Peach And Pear	45
Moroccan Mint	50
Japanese Sencha	45
Rush Hour Berry	45

⇒ COFFEE ⇐

Americano	40
Espresso SGL / DBL	40/50
Macchiato SGL / DBL	45/55
Cappuccino	50
Latte	50



Sustainably Sourced 

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➤ EXCEPTIONAL WINES BY THE GLASS ➤

WHITE	GLS (150 ML)	BTL
Domaine Jacques Prieur, Chardonnay <i>1er Cru "Clos de la Feguine", Burgundy, France, 2017</i>	340	1,700
Cakebread, Sauvignon Blanc <i>Napa Valley, USA</i>	250	1,250
Wehlener Sonnenuhr, J.J. Prüm, Riesling <i>Mosel, Germany</i>	230	1,150
Capellania, Viura <i>Rioja, Spain, 2017</i>	210	1,050
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	148	740
RED		
Château Meyney <i>Saint Estephe, France, 1999</i>	355	1,775
Caymus Vineyards <i>Napa Valley, USA, 2020</i>	320	1,600
Maison Champy <i>Volnay, Burgundy, France</i>	310	1,550
Tenuta San Guido, Guidalberto <i>Toscana, Italy</i>	240	1,200
Righetti <i>Amarone della Valpolicella, Veneto, Italy</i>	175	850
Le Volte Dell' Ornellaia <i>Toscana, Italy</i>	145	725

→ WINES BY THE GLASS ←

BUBBLES (125ML)	GLS	BTL
Ruinart Rosé <i>Reims, France NV</i>	245	1,470
Ruinart Brut <i>Reims, France NV</i>	175	1,050
Alberto Nani, Prosecco <i>Veneto, Italy DOC (O)</i>	75	450
WHITE (150ML)		
Henri Bourgeois, Sancerre, Sauvignon Blanc <i>Loire Valley, France</i>	145	725
La Chablisienne, Chardonnay <i>La Pierrelée, Chablis, France (V)</i>	115	575
Villa Sparina, Gavi di Gavi, Cortese <i>Piemonte, Italy</i>	105	525
Dr. Loosen, Blue Slate, Riesling <i>Mosel, Germany</i>	100	500
Fantinel, Pinot Grigio <i>Friuli, Italy</i>	83	415
Penfolds, Koonunga Hill, Chardonnay <i>South Eastern Australia</i>	75	375
Baby Doll, Sauvignon Blanc <i>Marlborough, New Zealand</i>	70	350
ROSÉ (150ML)		
Whispering Angel <i>Côtes de Provence, France</i>	105	525
M de Minuty <i>Côtes de Provence, France</i>	75	375
Cuveé Henri Fabré <i>Côtes de Provence, France</i>	58	290
RED (150 ML)		
Louis Latour, Pinot Noir <i>Burgundy, France</i>	140	700
Château Église d'Armens <i>Saint-Émilion Grand Cru, France</i>	125	625
Cune, Rioja Reserva, Tempranillo <i>Rioja, Spain</i>	105	525
Castello Banfi, Sangiovese <i>Chianti Superiore, Italy</i>	85	425
Kenwood Vineyards, Zinfandel <i>Sonoma County, USA</i>	80	400
Santa Julia Reserva, Malbec <i>Uco Valley, Mendoza, Argentina (O)</i>	68	340

—❖ SWEET WINES BY THE GLASS ❖—

BOTRYTIS

GLS(75ML)

Château d'Yquem
Sauternes Premier Cru Supérieur, France, 1983

1,800

PORT

Warre's Vintage Port 2000

260

Warre's Otima 20 Year Old Tawny

160

Taylors 10

110

Grahams Late Bottled Vintage Port

80



➤ MAGNUMS & OTHER FORMATS ➤

B# BUBBLES

1714	Louis Roederer, Cristal, Rosé (1.5L) <i>Reims, France, NV</i>	26,000
1716	Dom Perignon Rosé (1.5L) <i>Epernay, France</i>	20,000
1710	Louis Roederer, Cristal, Brut (1.5L) <i>Reims, France, NV</i>	14,000
1707	Dom Pérignon Brut (1.5L) <i>Epernay, France</i>	10,550
1706	Laurent-Perrier Brut (1.5L) <i>Tour-sur-Marne, France, NV</i>	2,900
1701	Taittinger Brut (1.5L) <i>Reims, France, NV</i>	2,400

WHITE

1713	Domaine Drouhin, Chablis Grand Cru (1.5L) <i>Grenouilles, Burgundy, France, 2020</i>	4,100
1712	Louis Jadot, Chablis Premier Cru (1.5L) <i>Fourchaume, Burgundy, France, 2017</i>	2,500

RED

1224	Canon La Gaffeliere (1.5L) <i>St. Emilion Grand Cru Classe, France, 2013</i>	3,800
1709	Beaulieu Vineyard, Cabernet Sauvignon (0.375L) <i>Napa Valley, USA, 1970</i>	3,300
1223	La Nerthe (1.5L) <i>Chateauneuf-du-Pape, Rhone Valley, France, 2017</i>	2,700
1222	Marques de Murrieta, Finca Ygay, Tempranillo (1.5L) <i>Rioja Gran Reserva, Spain, 2014</i>	2,600
1715	Matteo Correggia La Val dei Preti <i>Roero, Italy</i>	2,150

➤ CHAMPAGNE ➤

B#

VINTAGE

121	Perrier-Jouët, Belle Époque, Blanc de Blancs <i>Epernay, 2012</i>	9,495
103	Louis Roederer, Cristal, Brut Millesime <i>Reims, 2013</i>	7,250
104	Dom Pérignon, Brut <i>Epernay, 2013</i>	3,950
119	Perrier-Jouët, Belle Époque, Brut <i>Epernay, 2013</i>	3,800
105	Pol Roger, Blanc de Blancs <i>Epernay, 2013</i>	2,550

NON-VINTAGE

102	Armand de Brignac, Brut Gold <i>Reims, France, NV</i>	7,500
106	Ruinart, Blanc de Blancs <i>Reims</i>	2,250
115	Veuve Clicquot, Yellow Label, Brut <i>Reims (V)</i>	1,560
107	Bollinger, Special Cuvée <i>Reims</i>	1,450
108	Billecart-Salmon, Brut <i>Mareuil-sur-Ay</i>	1,435
109	Jacquesson, Brut <i>Dizy</i>	1,390
110	Möet & Chandon, Brut <i>Epernay (V)</i>	1,350
111	Louis Roederer, Brut Premier <i>Reims</i>	1,295
112	Charles Heidsieck, Brut Réserve <i>Reims</i>	1,285
113	Gosset, Brut <i>Ay</i>	1,275
114	Laurent Perrier, La Cuvée, Brut <i>Tour-sur-Marne</i>	1,200
116	Taittinger, Brut <i>Reims (V)</i>	970

➤ CHAMPAGNE ROSÉ & SPARKLING WINES ➤

B# CHAMPAGNE ROSÉ

140	Louis Roederer, Cristal, Rosé Brut <i>Reims, 2012</i>	12,600
142	Armand de Brignac, Rosé <i>Reims, France, NV</i>	12,500
141	Dom Pérignon, Rosé <i>Epernay, 2008</i>	12,500
144	Laurent-Perrier, Cuvée Rosé Brut <i>Tour-sur-Marne, NV</i>	2,250
143	Bollinger, Rosé Brut <i>Reims, NV</i>	2,250
145	Billecart-Salmon, Rosé Brut <i>Mareuil-sur-Ay, NV</i>	2,090
148	Taittinger, Rosé Brut <i>Reims, NV (V)</i>	1,220

ALTERNATIVE BUBBLES

180	Bellavista, Franciacorta <i>Lombardia, Italy, NV</i>	1,100
181	Gramona, Imperial Brut, Cava <i>Catalonia, Spain</i>	950
182	Ferrari <i>Trento, Italy, NV</i>	850
186	Valdo Millesimato <i>Treviso, Italy, NV</i>	750
184	Zonin, Prosecco, Rosé <i>Veneto, Italy, NV</i>	425

↗ WHITE WINES ↖
FRANCE - BURGUNDY

B#	BURGUNDY - GRAND CRU	
227	Olivier Leflaive <i>Montrachet, 2016</i>	13,500
225	Domaine Jacques Prieur <i>Corton-Charlemagne, 2017</i>	6,900
201	Bonneau Du Martray <i>Corton-Charlemagne, 2008</i>	5,900
	BURGUNDY - PREMIER CRU	
221	Louis Jadot <i>Les Combettes, Puligny-Montrachet</i>	3,600
229	Domaine de Montille <i>Les Porusots, Meursault, 2018</i>	2,700
224	Domaine Jacques Prieur <i>Clos de la Feguine, Beaune, 2017</i>	1,700
206	Jean-Marc Brocard <i>Beauregard, Chablis</i>	1,095
	BURGUNDY - VILLAGE	
230	Olivier Leflaive <i>Puligny Montrachet, 2018</i>	2,100
209	Joseph Drouhin <i>Meursault</i>	1,800
223	Domaine Roux Père et Fils <i>Chassagne-Montrachet, 2020</i>	1,800
226	Domaine Faiveley <i>Ladoix, 2018</i>	1,200
235	Trenel <i>Puilly Fuisse, Maconnais, 2018</i>	950
1618	Domaine LaRoche <i>Chablis</i>	950
228	Jean-Marc Brocard <i>Chablis</i>	750
	BURGUNDY - BLANC	
213	Benjamin Leroux <i>Bourgogne Blanc</i>	750
214	Louis Latour <i>Bourgogne Blanc</i>	695

→ WHITE WINES ←
FRANCE

B#	LOIRE VALLEY	
260	Baron de Ladoucette <i>Pouilly Fumé</i>	1,200
261	Baron de Ladoucette <i>Comte Lafond, Sancerre</i>	1,200
1612	Chateau Langlois, Sauvignon Blanc <i>Sancerre</i>	640
262	Marc Bredif, Chenin Blanc <i>Vouvray</i>	600
264	Sauvion & Fils, Chateau du Cleray <i>Muscadet Sevre et Maine, Sur Lie</i>	450
	 BORDEAUX	
292	Laville Haut Brion Blanc <i>Pessac-Leognan, 1999</i>	5,600
290	Château Malartic - Lagravere, Sauvignon Blanc <i>Grand Cru Classé, Pessac Leognan, 2010</i>	2,500
	 RHÔNE VALLEY	
320	Cave Yves Cuilleron, La Petite cote, Viognier <i>Condrieu AOC</i>	1,500
321	Château Mont-Redon <i>Châteauneuf-du-Pape Blanc</i>	1,250
323	E. Guigal <i>Côtes du Rhône Blanc</i>	545
	 SOUTH OF FRANCE	
325	M. Chapoutier, Bila-Haut, Chrysopée <i>Collioure AOC, Languedoc-Rousillon</i>	1,350

⇒ ITALY ⇐

B#

414	Ornellaia Bianco <i>Toscana, 2019</i>	5,300
401	Gaja Rossj-Bass, Chardonnay <i>Langhe, Piemonte</i>	2,200
403	Querciabella Batàr, Chardonnay & Pinot Bianco <i>Toscana, 2016</i>	1,750
402	Antinori, Cervaro Della Sala, Chardonnay <i>Umbria</i>	1,600
406	Terlano, Vorberg Riserva, Pinot Bianco <i>Alto Adige (E)</i>	900
407	Marco Felluga Collio, Friulano <i>Friuli</i>	800
408	Terlano, Winkl, Sauvignon Blanc <i>Alto Adige</i>	750
1624	La Scolca , Cortese <i>Piemonte</i>	700
409	Mastrobernardino, Greco di Tufo <i>Campania</i>	675
410	Terlano, Pinot Grigio <i>Alto Adige</i>	650
411	Vietti, Roero Arneis <i>Piemonte</i>	650
412	Contini, Vermentino <i>Sardegna</i>	510

⇒ SPAIN ⇐

413	Capellania, Viura <i>Rioja, 2017</i>	1,050
440	Torres, Fransola, Sauvignon Blanc <i>Penedes-Catalunya</i>	870
442	Pagos Del Galir, Godello <i>Valdeorras</i>	480

⇒ GERMANY ⇐

470	Wehlener Sonnenuhr, J.J. Prüm, Riesling <i>Mosel</i>	1,150
1608	Dr. Loosen, Riesling <i>Mosel</i>	320

➤ AUSTRIA ➤

B#

480	Domaene Gobelsberg, Riesling <i>Kamptal</i>	650
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➤ USA ➤

CALIFORNIA

508	Belle Côte, Peter Michael, Chardonnay <i>Sonoma County</i>	2,700
501	Hyde de Villaine, Chardonnay <i>Napa Valley</i>	1,800
511	La Sirena, Moscato Azul <i>Napa Valley</i>	1,300
502	Cakebread, Sauvignon Blanc <i>Napa Valley</i>	1,250
503	Joseph Phelps, Sauvignon Blanc <i>Napa Valley</i>	1,150
505	Marimar Estate, Don Miguel Vineyards, Chardonnay <i>Russian River Valley</i>	895
506	La Crema, Chardonnay <i>Sonoma Coast</i>	890
512	Kenwood Vineyards, Chardonnay <i>Sonoma County</i>	700
507	Kendall Jackson, Sauvignon Blanc <i>California</i>	550
510	Two Vines, Chardonnay <i>Washington</i>	550

➤ LEBANON ➤

570	Domaine de Baal, Chardonnay <i>Bekaa Valley</i>	1,100
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⇒ SOUTH AFRICA ⇐

B#

571	Hamilton Russell Vineyards, Chardonnay <i>Hemel-en-Aarde Valley</i>	1,100
572	Southern Right, Sauvignon Blanc <i>Hemel-en-Aarde Valley (O)</i>	550
573	Ken Forrester, "Petit Chenin Blanc" <i>Stellenbosch</i>	375

⇒ AUSTRALIA ⇐

602	Tyrell's Vat 1, Semillion <i>Hunter Valley</i>	1,385
603	Henschke, Riesling <i>Eden Valley</i>	1,350
604	Leeuwin Estate, Prelude Vineyards, Chardonnay <i>Margaret River (O)(V)</i>	965
605	D'Arenberg, The Olive Grove, Chardonnay <i>McLaren Vale (B)(V)</i>	950
606	Torbreck Woodcutter's, Semillion <i>Barossa Valley</i>	690
607	Jamsheed, Beechworth, Roussane <i>Victoria</i>	650
1607	Yalumba Y Series, Chardonnay <i>South Australia</i>	290

⇒ NEW ZEALAND ⇐

649	Cloudy Bay "Te Koko", Sauvignon Blanc <i>Marlborough</i>	1,600
651	Seresin, Sauvignon Blanc <i>Marlborough</i>	745
650	Cloudy Bay, Sauvignon Blanc <i>Marlborough</i>	740
654	Kumeu Village, Chardonnay <i>Auckland</i>	480
655	Craggy Range, Te Muna Road, Sauvignon Blanc <i>Martinborough</i>	450

⇒ ROSÉ WINES ⇐

CÔTES-DE-PROVENCE, FRANCE

B#

702	Minuty 281	1,400
701	Esclan, Chateau d'Esclan	1,000
700	Rock Angel	850
691	Domaines Ott By.Ott	650
699	Miraval Rosé	550
692	Whispering Angel	490
694	M de Minuty	340
695	Henri Fabre	290

⇒ LEBANON ⇐

697	Chateau Musar Jeune <i>Bekaa Valley</i>	500
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➤ RED WINES ➤
FRANCE

B#

BURGUNDY - GRAND CRU

749	Domaine Comte George de Vogue <i>Cuvee Vieilles Vignes, Musigny, 2005</i>	41,000
768	Domaine Trapet <i>Chambertin, 2012</i>	18,000
766	Domaine Jacques Prieur <i>Montrachet, 2016</i>	8,250
763	Louis Jadot <i>Chapelle Chambertin, 2004</i>	5,100

BURGUNDY - PREMIER CRU

770	Domaine Albert Bichot <i>Les Malconsorts, Vosne - Romanee, 2018</i>	3,900
764	Domaine des Perdrix <i>La Perriere, Gevrey Chambertin, 2017</i>	2,900
762	Benjamin Leroux <i>Clos de la Cave des Ducs, Volnay, 2017</i>	2,750
769	Domaine de la Vougeraie <i>Clos du Roi, Beaune, 2017</i>	1,850

BURGUNDY - VILLAGE

755	Domaine Nicolas Rossignol <i>Volnay, Côte de Beaune</i>	2,100
765	Domaine Roux <i>Gevrey Chambertin, Côte de Nuits, 2020</i>	2,100
767	Louis Jadot <i>Pommard, Côte de Beaune</i>	2,000
760	Maison Champy <i>Volnay, Côte de Beaune</i>	1,550
756	Bouchard Père et Fils <i>Nuit-St.-Georges, Côte de Nuits</i>	1,500

BEAUJOLAIS CRU

757	Henri Fessy <i>Brouilly (V)</i>	550
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—> FRANCE <—

B# BORDEAUX - LEFT BANK

820	Château Margaux <i>Premiere Grand Cru Classe, Margaux, 1983</i>	45,000
822	Château Mouton Rothschild <i>Premiere Grand Cru Classe, Pauillac, 2010</i>	27,500
821	Château Latour <i>Premiere Grand Cru Classe, Pauillac, 2010</i>	25,000
838	Château Lafite Rothschild <i>Premiere Grand Cru Classe, Pauillac, 2011</i>	22,500
823	Château Haut Brion <i>Premiere Grand Cru Classe, Pessac-Leognan, 2006</i>	18,500
835	Château Palmer <i>Troisième Grand Cru Classe, Margaux, 2005</i>	13,950
837	Château La Mission Haut-Brion <i>Pessac-Leognan, 2008</i>	11,500
824	Château Latour, Les Forts de Latour <i>Pauillac, 2005</i>	7,500
839	Château Lascombes <i>Deuxième Grand Cru Classe, Margaux, 2009</i>	3,750
828	Pauillac de Latour <i>Pauillac, 2014</i>	2,500
836	Château Meyney <i>Saint Estephe, 1999</i>	1,775
831	Château Boyd Cantenac, Jacques Boyd <i>Margaux, 2016</i>	1,700
834	Château de Pez <i>Saint Estephe, 2018</i>	1,700
840	Larrivet Haut Brion <i>Pessac-Leognan, 2012</i>	1,700

B# BORDEAUX - RIGHT BANK

880	Petrus <i>Pomerol, 2009</i>	135,000
881	Château Cheval Blanc <i>St. Emilion Premiere Grand Cru Classé A, 2004</i>	18,500
882	Château Angelus <i>St. Emilion Premiere Grand Cru Classé A, 2015</i>	14,300
893	Château Figeac <i>St. Emilion Grand Cru Classé B, 2009</i>	7,900
883	Château L'Eglise Clinet <i>Pomerol, 2013</i>	5,700
896	Canon La Gaffeliere <i>St. Emilion Grand Cru Classé, 1999</i>	4,600
892	Château Gazin <i>Pomerol, 2016</i>	3,500
891	Château de Valandraud, Virginie de Valandraud <i>St. Emilion, 2008</i>	2,200
887	Fugues de Nenin <i>Pomerol</i>	1,500
886	No. 3 D'Angelus <i>St. Emilion Grand Cru Classé</i>	1,400
888	Baron Edmond de Rothschild, L'Enclos <i>Puisseguin Saint-Émilion</i>	990
889	Château D'aiguilhe <i>Castillon Cotes de Bordeaux, 2011</i>	950
895	Château Pindefleurs <i>St. Emilion Grand Cru Classé, 2014</i>	870

➤ FRANCE ➤

B# BORDEAUX - ROUGE

940	Château Latour Camblanes <i>Côtes de Bordeaux</i>	840
941	Clarendelle Rouge <i>Bordeaux AOC</i>	650
942	Château Grand Renom <i>Bordeaux AOC</i>	475

RHÔNE VALLEY

986	M. Chapoutier <i>Ermitage, 2012</i>	7,500
987	M. Chapoutier <i>Mordorée, Côte Rôtie, 2016</i>	3,200
981	M&S Ogier <i>Côte Rotie</i>	2,000
982	Domaine de la Janasse <i>Châteauneuf-du-Pape, 2018 (E)</i>	1,785
984	Château Mont-Redon <i>Châteauneuf-du-Pape</i>	1,200

SOUTH OF FRANCE

1020	Domaine Le Soula, Le Soula Rouge <i>Languedoc-Roussillon (E)(B)</i>	800
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➤ GERMANY ➤

1040	August Kessler, The Daily August, Pinot Noir <i>Rheingau</i>	550
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B#

PIEMONTE

1078	Gaja, Darmagi, Cabernet Sauvignon <i>Langhe, 2018</i>	4,500
1060	Domenico Clerico, 'Pajana' <i>Barolo, 2012 (E)</i>	2,200
1062	Beni Batasiolo <i>Barolo</i>	1,400
1063	Prunotto <i>Barbaresco</i>	1,200
1065	Pio Cesare <i>Barbera D'Alba</i>	700
1066	Pio Cesare <i>Dolcetto D'Alba</i>	650

VENETO

1067	Dal Forno Romano <i>Amarone della Valpolicella, 2009 (E)</i>	7,500
1068	Speri, Sant' Urbano <i>Amarone della Valpolicella Classico</i>	1,700
1069	Centenero <i>Amarone della Valpolicella</i>	1,100
1070	Righetti <i>Amarone della Valpolicella Classico</i>	850
1080	Zenato <i>Bardolino</i>	650

TOSCANA

1072	Castello Banfi, Poggio Alle Mura <i>Brunello di Montalcino, 2015</i>	2,250
1073	Gaja, Pieve Santa Restituta <i>Brunello di Montalcino, 2016</i>	1,700
1074	Mazzei, Castello Fonterutoli, Grand Selezione <i>Chianti Classico</i>	1,500
1077	Mazzei Fonterutoli <i>Chianti Classico</i>	790
1075	Villa Antinori <i>Rosso</i>	550
1079	Rocca delle Macie Vernaiolo <i>Chianti</i>	350

ALTO ADIGE

1130	Cantina Terlano, Pinot Nero <i>DOC</i>	650
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➤ ITALY ➤

B#	SUPER TUSCANS	
		21,000
1160	Masseto <i>2014</i>	
1168	Marchesi Antinori, Solaia <i>2012</i>	7,290
1163	Tenuta dell' Ornellaia <i>2016</i>	4,800
1164	Le Pergole Torte, Montevertine <i>2016</i>	3,400
1162	Tignanello <i>2019</i>	2,800
1165	Tenuta San Guido, Guidalberto	1,200
1166	Gaja Ca'Marcanda, Promis	1,100
1606	Le Volte Dell' Ornellaia	725
1167	Tenuta San Guido, Le Difese	690

➤ SPAIN ➤

1209	Vega Sicilia, Unico <i>Ribera del Duero, 2009 (E)</i>	8,200
1211	Castillo Ygay Marques de Murrieta <i>Rioja Gran Reserva Especial, 2009</i>	2,400
1220	Aalto PS <i>Ribera del Duero, 2014</i>	2,150
1219	Álvaro Palacios, Les Terrasses <i>Priorat</i>	1,200
1212	Macan Clasico <i>Rioja, 2018</i>	1,100
1214	R. Lopez de Heredia, Vina Tondonia <i>Rioja Reserva, 2010</i>	950
1215	Descendientes de J. Palacio, Petalos <i>Bierzo (E)(B)</i>	850
1216	Bodegas Roda, Sela <i>Rioja</i>	850
1217	Marques de Riscal <i>Rioja Reserva</i>	650
1218	Palacios Remondo, La Vendimia <i>Rioja (O)</i>	425
1603	Bodegas Navajas, Rioja Crianza <i>Rioja DOC</i>	380

B#

⇒ ARGENTINA ⇐

1290	Cheval des Andes <i>Mendoza</i>	3,200
1291	Catena Alta, Malbec <i>Mendoza</i>	1,150
1292	Terrazas de los Andes, Malbec <i>Mendoza (E)</i>	750
1293	Kaiken Ultra, Malbec <i>Mendoza (O)(V)</i>	650
1294	Catena, Malbec <i>Mendoza</i>	650

⇒ CHILE ⇐

1299	Villard, 'Expresion', Reserve, Pinot Noir <i>Casablanca Valley, 2017</i>	500
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⇒ SOUTH AFRICA ⇐

1341	Avondale, La Luna, Cabernet Sauvignon <i>Paarl, 2009 (E)(B)</i>	1,250
1344	False Bay, Last of the First, Pinotage <i>Stellenbosch</i>	950
1343	Waterkloof Circle of Life, Syrah & Merlot <i>Stellenbosch</i>	650

⇒ LEBANON ⇐

1381	Domaine de Baal, Bordeaux Blend <i>Bekaa Valley</i>	1,100
1382	Château Ksara, Cabernet Sauvignon <i>Bekaa Valley</i>	750

CALIFORNIA

B#	NAPA VALLEY	
1431	Promontory <i>Oakville, 2013</i>	19,800
1432	Bond Estate, Vecina <i>Oakville, 2017</i>	18,500
1411	Opus One <i>Oakville, 2015</i>	10,900
1433	Harlan Estate, The Maiden <i>Oakville, 2014</i>	9,650
1437	Spottswode, Cabernet Sauvignon <i>2018</i>	4,700
1436	Orin Swift, Mercury Head, Cabernet Sauvignon <i>2018</i>	3,300
1412	Joseph Phelps, Cabernet Sauvignon <i>2017</i>	2,800
1416	Hyde de Villaine, Syrah <i>2013</i>	2,100
1435	Freemark Abbey, Cabernet Sauvignon <i>2017</i>	2,090
1434	The Prisoner <i>2018</i>	1,750
1414	Caymus Vineyards, Cabernet Sauvignon <i>2020</i>	1,600
	CENTRAL COAST	
1420	Ridge, Montebello <i>Santa Cruz Mountains, 2015</i>	4,500
1421	The Paring, Syrah	860
	SONOMA COUNTY	
1430	Ridge, Lytton Springs Zinfandel <i>Dry Creek Valley</i>	1,250
1422	La Crema, Pinot Noir <i>Sonoma Coast (O)</i>	890
	MENDOCINO	
1425	Littorai Savoy, Pinot Noir <i>Anderson Valley, 2013</i>	1,800
1409	Bonterra Vineyards, Cabernet Sauvignon <i>Ukiah</i>	750
1408	Fetzer, Cabernet Sauvignon <i>Hopland</i>	400

B# WASHINGTON STATE & OREGON

1426	Erath, Pinot Noir <i>Oregon</i>	700
1427	Chateau Smith, Cabernet Sauvignon <i>Columbia Valley (O)</i>	700
1428	Chateau Ste. Michelle, Cabernet Sauvignon <i>Columbia Valley (O)</i>	600
1429	Charles Smith, The Velvet Devil, Merlot <i>Columbia Valley</i>	480

➤ AUSTRALIA ➤

1487	William Downie, Pinot Noir <i>Mornington Peninsula</i>	1,550
1480	Moss Wood, Cabernet Sauvignon <i>Margaret River, 2011</i>	1,500
1481	Yarra Yering, Bordeaux Blend <i>Yarra Valley, Victoria</i>	1,500
1482	Tolpuddle Vineyard, Pinot Noir <i>Tasmania</i>	1,400
1483	Grosset, Gaia, Cabernet Sauvignon <i>Clare Valley</i>	1,300
1484	Jamsheed, Shiraz <i>Beechworth, Warner Vineyard (E)</i>	1,250
1485	Penfolds, Mataro-Shiraz <i>Bin 2, South Australia</i>	1,050
1489	De Bortoli Windy Peak Cabernet Sauvignon <i>Yarra Valley, Victoria</i>	650
1486	D' Arenberg, Footbold, Shiraz <i>McLaren Valley (E)</i>	520

➤ NEW ZEALAND ➤

1520	Dog Point, Pinot Noir <i>Marlborough</i>	1,350
1521	Seresin, Pinot Noir <i>Marlborough (E)</i>	865
1522	Oyster Bay, Pinot Noir <i>Marlborough</i>	850
1523	Wild Rock Cupid's Arrow Pinot Noir <i>Central Otago</i>	800