
FOOD



DISHES

Edamame with truffle	75
Green Mango Salad Bell peppers, lime onion, chili and spicy nuts (N)(S)	80
ADD GRILLED BEEF	100
ADD GRILLED PRAWNS	110
Wild Mushroom Balls	95
Wild mushroom and Pecorino cheese coated in fresh herbs	
Vegetable Crudites Cherry tomato, cauliflower, broccoli, carrots (V)(D)	47
Crispy Prawn Crispy prawn marinated with seven spices (S)	95
Ceviche Fresh fish fillet, yuzu dressing, bell peppers, avocado and sweet mango (N)(S)	100
Burrata with dehydrated tomatoes and pesto (D)	90
Fried Calamari with pepperoncini mayo (S)	100
Black Cod Black cod fillet, snow peas, creamy white miso (D)	165
Spicy Beef Angus beef glazed with sweet and spicy soy sauce	120
Wagyu or Chicken Sliders Brioche bun, brie cheese, cream cheese and wild rocket (D)	135
Golden Chicken Coconut fried chicken fillet served with truffle mayo	140
Wagyu Beef Sous Vide Wagyu with grilled vegetables and Bordelaise sauce (A)	185
Beef Skewer Angus beef, sesame and serrano sauce	95
Chicken Skewer Chicken teriyaki with peanut sauce (N)	85
Chicken / Beef Shawarma sliced Chicken or Beef with shredded vegetables, chopped pickles and garlic sauce wrapped in Arabic bread, served with Tahina sauce.	110
Chargrilled Lamb Thai style marinated Lamb Loin chargrilled and served with minted garlic sauce	160
Frizzled Salmon Fillet Norwegian salmon fillet in indulgent creamy white miso sauce with snow peas	165
Fish / Prawn Tacos Crispy battered Sea Bass or Prawns on tortilla bread topped with avocado salsa, veggies and sour cream.	125
Nachos & Dips Corn chips with homemade guacamole & cheese sauce	85



SIDES

Hand cut chips with truffle (v)	58
Hand cut sweet potato chips	58
Green Salad Fresh garden salad with creamy caesar dressing and crispy croutons	48
Truffle Mashed Potato Creamy mashed potato with a hint of black truffle	58
Mac and Cheese Macaroni with yellow cheese, swiss cheese and blue cheese	58

SUSHI

Salmon Roll	126
Salmon, avocado, cream cheese, cucumber, asparagus, crab meat, truffle mayo	
Vegetable Roll (v)	90
Cucumber, asparagus, carrots, avocado, chives, japanese mayo	
Dragon Eel	147
Roasted eel, avocado, cucumber, shrimp tempura, spicy mayo, teriyaki reduction	
Crispy Tempura Gunkan	137
Shrimp tempura, cucumber, avocado, asparagus, spicy mayo	
Crispy California Roll	120
Crab, avocado and mango roll with crispy tempura flakes	
Spicy Tuna Roll	130
Fresh tuna, Tongarashi and Siracha roll coated in sesame seeds	
Sashimi Selection 3 pcs	80/90
Tuna & Salmon	

SWEET 75

Basket of toffee banana, macaron and chocolate brownie (Can be ordered individually)(N)

FRUIT PLATTER 200

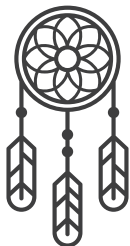
Seasonal Fresh Fruits.

CHEESE PLATTER 168

Smooth cheese, cheese with a bite, hard cheese and buttery cheese served with homemade bread

(V) Vegetarian (A) Contains Alcohol (N) Contains Nuts
(PORK) Contains Pork (S) Shellfish (D) Dairy





DRINKS



MODERN CLASSIC COCKTAILS

- Clouds of Moscow 105
Saffron infused vodka, blueberry, ginger beer and fresh lime, topped with a ginger and agave foam
- Baba's Fashion 100
Our twist of the Old Fashioned, using coffee and orange infused Virginia Black Bourbon, finished off smoked with Lagavulin and coffee beans
- Mary's Well 105
With Cumin and Zaatar infused vodka, Horseradish, Celery Salt, complimented by secret spices topped with Blueberry-Truffle Foam we bring back the classic Bloody Mary to the spotlight
- Catcher in the Rye 100
Intense Ritten House rye whiskey, delicate Cherry Heering and refreshing Aperol with a dash of Angostura Bitter for a taste to remember.
- Antica Bambino 100
Two twists of the Negroni, your choice; Aged on the rocks, or served as a popsicle for your inner child.
- Tales of the Julep 105
Passion fruit and caramel to enjoy a refreshing twist of the Mint Julep

BOA SIGNATURE COCKTAILS

- Condesa 116
Grapefruit infused tequila, Mezcal, Lapsang Souchong tea infused sweet vermouth, Maraschino Liqueur, fresh lemon and agave
- The Black Spice 105
Dark spiced rum with applejack, apple cider and fresh apple topped with ginger ale



Ezilie	105
<i>Mandarin and honey infused rum, home-made plum liqueur, Almond syrup, ginger extract and freshly squeezed mandarin</i>	
Tempted to Sin	100
<i>Zubrowka bison vodka, Amaretto, sesame and fresh cucumber syrup.</i>	
Gabriel's Message	100
<i>Tanqueray Gin, Shiitake mushroom, fresh lemon juice, honey, rosemary and cinnamon syrup</i>	
Pirates Pantry Punch	105
<i>A true taste of the Carribean – craft all-natural Bumbu Rum with fresh figs, coconut water and fresh lemon.</i>	
Ascott Elixir	105
<i>Vodka infused with fruits and vanilla, Pimm's No 1, fresh citrus, guava, cucumber and fresh mint topped with a splash of prosecco</i>	

MOCKTAILS

Black Violet	68
<i>Violet, black grapes, blackcurrant and orange shaken with just a hint of chocolate</i>	
Splash	68
<i>Cherry, blackcurrant, cucumber and melon mixed with coriander extract, rose water and fresh lemon</i>	
Power of Passion	68
<i>Fresh watermelon and passionfruit topped with a splash of ginger beer.</i>	



CHAMPAGNE

GLASS

75CL

1.5L

Luc Belaire *Rosé*

750

Prosecco Zonin DOC

95

575

Nicolas Feuillate *Brut*

265

1,580

3,500

Laurent-Perrier *Brut Rosé*

4,200

9,500

Laurent-Perrier Grand Siècle

4,400

9,980

Ruinart *Blanc de Blancs*

1,900

Bollinger *Special Cuvée*

1,890

Louis Roederer *Cristal Brut*

7,150

16,800

Louis Roederer *Cristal Rosé*

15,300

42,000

Ace of Spades *Gold Brut*

6,850

14,700

Ace of Spades *Rosé*

14,700

35,700

All prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT.



WHITE WINES

GLASS

75 CL

Zonin Regions <i>Pinot Grigio Delle Venezie IGT</i>	85	380
Chateau de Cleray, <i>Muscadet</i>		455
Mudhouse, <i>Sauvignon Blanc</i>		475
Ravenswood Vintners Blend, <i>Chardonnay</i>		540
Art Series, Leeuwin Estate, <i>Riesling</i>		650
Pio Cesare DOCG, <i>Gavi di Gavi</i>		790
St Martin, Domaine Laroche, <i>Chablis</i>		820
Pouilly-Fuisse vieilles vignes Domaine Cordier Pere et fils		935
Clos Mireille, Domaines Ott, <i>Blanc de blanc</i>		1,105
Puligny-Montrachet 1er Cru " <i>Champ Gains</i> "		1,260

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RED WINES

	GLASS	75CL	1.5L
Graffigna, <i>Malbec, Argentina</i>	85	380	
Les Abeilles de Colombo, <i>Côte du Rhône</i>		495	
Rioja Crianza, <i>Viña Pomal</i>		550	
Chateau La Menotte, <i>Lalande de Pomerol</i>		640	
Chateau Smith, <i>Cabernet Sauvignon</i>		790	
Amarone Valpolicella Classico, <i>Luigi Righetti</i>		895	
Chateauneuf du Pape, <i>Chateau Redon</i>		945	
Catena Alta, <i>Malbec</i>		1,155	
Dagomis Barolo DOCG		1,680	
Alter Ego de Palmer, <i>Margaux 2011</i>		3,360	
Ornellaia Bolgheri DOC Superiore		5,460	

ROSE WINES

	GLASS	75CL	1.5L
Rose de Anjou, <i>Chemin des Sables, Loire</i>	85	380	1,260
Chateau l'Aumerade, <i>Côte de Provence</i>	105	525	
Tenuta delle Terre Nere, <i>Etna Rosato</i>		650	1,680
Cloud Chaser, <i>Côte de Provence</i>		895	2,650
Chateau de Selle, Domaines Ott, <i>Côte de Provence</i>		1,050	



VODKA

	50 ML	75 CL	1.5L
Grey Goose	160	2,100	4,200
Beluga Noble	160	2,200	4,400
Belvedere	160	2,100	4,200
Ciroc	160	2,100	4,200

GIN

	50 ML	75 CL
Tanqueray No 10	160	2,100
Hendrick's	105	1,680
Beefeater 24	150	2,100



TEQUILA

	30 ML	75CL
Don Julio Blanco	95	2,100
Don Julio Reposado	105	2,300
Don Julio Añejo	130	3,000
Don Julio 1942	230	5,300
Patron Reposado	105	2,600
Patron Añejo	140	3,200
Patron XO	95	2,300
Ocho Blanco	95	2,100
Ocho Reposado	105	2,300

RUM

	50 ML	75CL
Mount Gay Eclipse	105	1,450
Appleton VX	105	1,450
Kraken Spiced	105	1,450
Bacardi 8	160	2,100
Havana Club Añejo 7 anos	160	2,100
Gosling's Black Seal	160	2,100
Ron Zacapa 23yrs	210	2,650
Angostura 1824	350	4,300



WHISKY - SINGLE MALT

50 ML

75 CL

Glenmorangie 10 yrs	130	1,700
Glenmorangie Nectar D'or	160	2,100
Talisker 10yrs	150	1,850
Glenfiddich 12 yrs	130	1,700
Glenfiddich 18 yrs	170	2,350
Macallan 12 yrs	190	2,650
Macallan 18 yrs	410	5,050
Lagavulin 16yrs	330	4,000
Mackmyra the first edition	485	6,100

WHISKEY- AMERICAN

Bulleit Bourbon	120	1,500
Virginia Black	140	1,750
Maker's Mark	130	1,600
Woodford Reserve	140	1,700
Jack Daniel's	140	1,750
Jack Daniel's Single Barrel	175	2,400

WHISKY- INTERNATIONAL

Nikka Yoichi	140	1,900
Nikka Whisky from the Barrel	230	2,700

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BLENDED WHISKY

	50 ML	75 CL
Johnny Walker Black	140	1,900
Johnny Walker Gold	175	3,400
Johnny Walker Blue	460	6,300
Johnny Walker Blue King George	1,060	13,250
Chivas 12	105	1,900
Chivas 18	240	3,700
Monkey Shoulder	105	1,450

COGNAC/ARMAGNAC

Courvoisier VS	140	1,900
Courvoisier VSOP	180	2,100
Courvoisier XO	360	4,400
Remy Martin VSOP	180	1,750
Remy Martin XO	380	4,750
Marquis de Puysegur VSOP	105	1,450

BEERS

Heineken	75
Birra Moretti	75
Sol	75



S M O K E



STANDARD SHISHA

Double Apple	300
Orange	300
Melon	300
Cherry	300
Grapes	300
Grapes & Mint	300
Mint	300
Lemon	300
Lemon & Mint	300
Cocktail Special	350

FRESH FRUIT SHISHA

Apple	320
Orange	320
Pomegranate	320

New Shisha Head	200
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CIGARS

Hoyo De Monterrey Epicure #2	295
Romeo Y Julieta Wide Churchill	360
Cohiba Robusto	505
Montecristo #2	380
Montecristo #4	200
Partagas Serie D #4	275
Arturo Fuente Añejo Sharks No 77	750

