

A LA CARTE

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



APPETIZERS

Tomato Soup

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

90

Baked Camembert Cheese

puff pastry, berries (V)

85

Grilled Mushroom Halloumi

wild mushroom, thyme, crispy pita (V)

65

Smoked Foie Gras Torchon

grilled bread, raspberry jam, pistachio

120

Aubergine Mille-Feuille

buffalo mozzarella, tomato sauce, basil (V) (N)

95

Grilled Octopus

crispy potato, red pepper coulis, beans, red onion

140

Truffle Gratinée

mimolette cheese, macaroni, truffle cream (V)

85

Simply Shrimp

garlic, lemon, chili, grilled sourdough

120



SALADS

Kale Salad

quinoa, pumpkin seeds, avocado, ginger dressing (V)

75

Roasted Beetroot

balsamic, hazelnut, warm goat cheese (V) (N) (GF)

70

Petite Green Salad

radish, cucumber, tomato, dijon vinaigrette (V) (GF)

65

Chicory Salad

endive mix, caramelized walnuts, feta (N) (V)

85

Burrata Caprese

vine ripened tomatoes, basil pesto (V) (N) (GF)

120

Endive Crab Salad

crab, garlic crumbs, caesar dressing

90

Tomato and Avocado Salad

crispy quinoa, sumac, toasted sesame (V) (N) (GF)

85

Citrus Salad

citrus segment, avocado, sweet walnut (V) (N) (GF)

60

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</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 (V)

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)*

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

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**

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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

BUSINESS LUNCH

AED 140 for three courses

AED 120 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, grilled baguette</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</i>

➤ APPETIZERS ➤

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

➤ SALADS ➤

Kale Salad 75 <i>quinoa, pumpkin seeds, avocado, ginger dressing (V)</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) (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

THE LUNCH CLUB

AED 140 for three courses

AED 120 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)

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

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



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

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

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

⇒ 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, macaroni, truffle cream (V)

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

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

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

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

⇒ SALADS ⇐

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

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)



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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 (supplement 90)	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 (supplement 90)
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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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****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

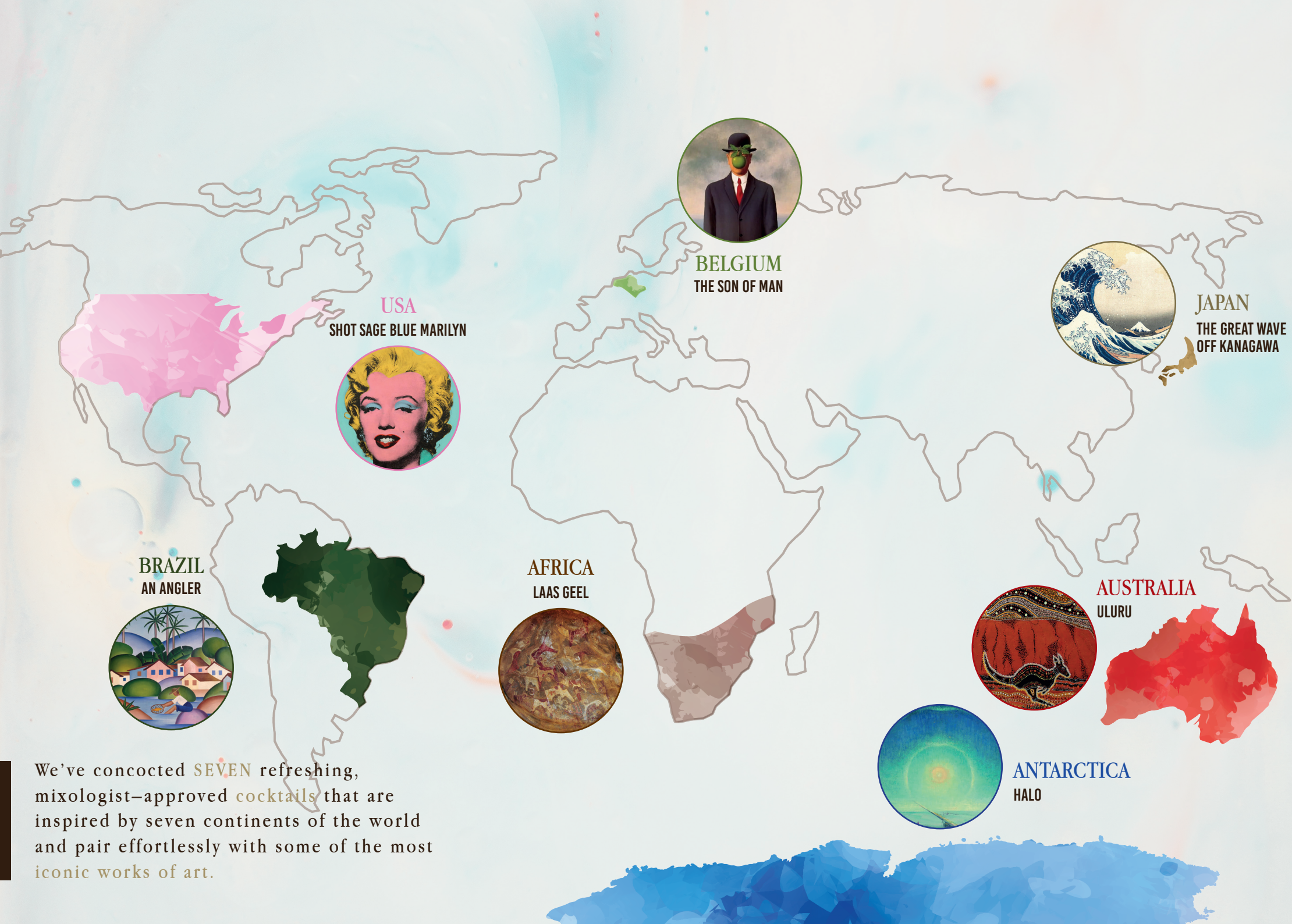
ROSE WHITE / 45

PEACH AND PEAR / 45

MOROCCAN MINT / 50

JAPANESE SENCHA / 45

RUSH HOUR BERRY / 45



USA
SHOT SAGE BLUE MARILYN



BELGIUM
THE SON OF MAN



JAPAN
THE GREAT WAVE
OFF KANAGAWA

BRAZIL
AN ANGLER



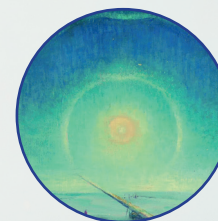
AFRICA
LAAS GEEL



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, FLOWER PETALS

Ruinart Brut Champagne, Grand Marnier, St. Germain,
Hennessy VS, Crème de Fraise des Bois, Cotton Candy

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

AED 75

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

AED 135



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 80



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 95



ULURU

Danny Eastwood

CITRUS, BITTERS, HERBAL

Campari, Punt a Mes, Shiraz Cordial,
Freshly squeezed Orange

Those who lose dreaming are lost.

AED 70



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 75



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 85

❖ 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
BEERS	
Biere des Amis, Belgium	60
GIN	
Pearsons Hibiscus & Rose	60
Pearsons Rhubarb & Ginger	60
Pearsons Classic Botanicals	60
MOCKTAILS	
Peach & Pearl	55
<i>Peach & Pear Cordial, Citrus, Pearl's Sparkling Wine</i>	
Blueberry Fields	55
<i>Blueberry Shrub, Pearl's Sparkling Wine</i>	
Flamingo	55
<i>Basil, Cucumber, Cardamom, Lime, Pineapple, Hibiscus</i>	
Tropical Sunset	55
<i>Passionfruit Puree, Lychee Puree, Pineapple juice, Cranberry Juice</i>	
Sunflower	55
<i>Caramel Banana Syrup, Green Apple, Passionfruit Puree</i>	

Familiar classics with a touch of MINA

Aperol Spritz <i>Aperol, Cynar, Alberto Nani Prosecco, Tonic</i>	90
Margarita <i>Patron Reposado, Lime, Agave</i>	115
Passion Fruit Martini <i>Tito's Vodka, Passion Fruit, Campari</i>	95
Gin Basil <i>Plymouth, Bénédictine D.O.M., Green Chartreuse, Lemon, Basil</i>	95
Bloody Mary <i>Tito's Vodka, Tomato, Beetroot Shrub, Lemon, Tabasco</i>	75
Espresso Martini <i>Tito's Vodka, Kahlua, Espresso, Chocolate bitters</i>	95
Negroni <i>London N°3 Gin, Campari, Mancino Chinato, Thyme</i>	95
Old Fashioned <i>Woodford Reserve Bourbon, Maple Syrup, Bitters, Coffee</i>	105

➤ EXCEPTIONAL WINES BY THE GLASS ➤

WHITE (150ML)	GLS	BTL
Domaine Jacques Prieur, Chardonnay <i>1er Cru "Clos de la Feguine", Burgundy, France, 2017</i>	400	2,000
Terlano, Quarz, Sauvignon Blanc <i>Alto Adige, Italy</i>	310	1,500
Wehlener Sonnenuhr, J.J. Prüm, Riesling <i>Mosel, Germany</i>	275	1,375
Capellania, Viura <i>Rioja, Spain, 2017</i>	250	1,250
Jermann, Pinot Grigio <i>Friuli, Italy (E)</i>	210	960
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	180	890
RED (150ML)		
Château Meyney <i>Saint Estephe, France, 1999</i>	425	2,100
Caymus Vineyards <i>Napa Valley, USA, 2020</i>	380	1,900
Maison Champy <i>Volnay, Burgundy, France</i>	370	1,800
Tenuta San Guido, Guidalberto <i>Toscana, Italy</i>	250	1,200
Righetti <i>Amarone della Valpolicella, Veneto, Italy</i>	175	850
Le Volte Dell' Ornellaia <i>Toscana, Italy</i>	175	850

➤ 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>	80	480
WHITE (150ML)		
Chateau Langlois, Sauvignon Blanc <i>Sancerre, Loire Valley, France</i>	155	770
La Chablisienne, Chardonnay <i>La Pierrelée, Chablis, France (V)</i>	130	650
Fantinel, Pinot Grigio <i>Friuli, Italy</i>	105	520
Cossetti, Gavi di Gavi, Cortese <i>Piemonte, Italy</i>	105	520
Baby Doll, Sauvignon Blanc <i>Marlborough, New Zealand</i>	85	425
Dr. Loosen, Riesling <i>Mosel, Germany</i>	80	400
Yalumba Y Series, Chardonnay <i>South Australia</i>	70	350
ROSÉ (150ML)		
Whispering Angel <i>Côtes de Provence, France</i>	125	600
M de Minuty <i>Côtes de Provence, France</i>	95	420
Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75	375
RED (150 ML)		
Bouchard Pere & Fils, Pinot Noir <i>Burgundy, France</i>	150	740
Château Église d'Armens <i>Saint-Émilion Grand Cru, France</i>	125	620
Bodegas Navajas, Rioja Crianza <i>Rioja DOC, Spain</i>	95	465
Kenwood Vineyards, Zinfandel <i>Sonoma County, USA</i>	90	450
Santa Julia Reserva, Malbec <i>Uco Valley, Mendoza, Argentina (O)</i>	80	400
Barone Ricasoli, Chianti <i>Toscana, Italy</i>	70	350

➤ VODKA ➤

	SGL	BTL
Ketel One	70	1315
Ciroc	90	1840
Belvedere	90	1840
Grey Goose	90	1840
Beluga Noble	105	1945
Beluga Gold	230	4900
Elite By Stolichnaya	85	1945
Stolichnaya	60	895
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	255	5515
Hennessy VSOP	100	1990
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
Calvados Boulard XO	135
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	95	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
Lagavulin 16Yrs	195	4150
Laphroaig 10Yrs	75	1420
Talisker 10Yrs	90	1790
Auchentoshan 12Yrs	105	1800



⇒ BLENDED WHISKY ⇐

	SGL	BTL
J.W. Blue Label	365	6355
J.W. Platinum Label	195	4360
J.W. Gold Label	125	2200
J.W. Black Label	80	1795
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	60	1395
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	895
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	295	6750
Clase Azul Reposado	365	7950
Clase Azul Anejo	990	22500
Clase Azul Extra Anejo	4250	97500
Don Julio 1942	405	8260
Don Julio Anejo	135	2730
Don Julio Reposado	120	2470
Don Julio Blanco	95	2100
Patron Anejo	125	1995
Patron Reposado	115	1840
Patron Silver	80	1695
Patron Xo Coffee	60	1420
El Jimador Reposado	60	895
El Jimador Blanco	60	895
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	60	895
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

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

➤ APERITIF ➤

➤ DIGESTIF ➤

5GL

Aperol	55	Benedectine	55
Campari	60	Limoncello	60
Cynar	50	Branca Menta	70
Mancino secco	55	Fernet Branca	65
Mancino rosso	55	Amaretto Disaronno	50
Mancino ambrato	55	Frangelico	65
Pimm's N°1	50	Grand Marnier	70
PunteMes	50	Green Chartreuse	90
Carpano Antica Formula	70	Sambuca	65
		Baileys	60
		Drambuie	55

➤ SOFT DRINKS ➤

➤ WATER ➤

Pepsi / Diet Pepsi / 7up / Diet 7up	40	Acqua Panna	35/55
Fever Tree Ginger Beer /	40	San Pellegrino	35/55
Fever Tree Ginger Ale		Al Ain Still / Sparkling	45
Soda Water / Tonic Water			
Redbull	50		



➤ 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>	400	2,000
Terlano, Quarz, Sauvignon Blanc <i>Alto Adige, Italy</i>	310	1,500
Wehlener Sonnenuhr, J.J. Prüm, Riesling <i>Mosel, Germany</i>	275	1,375
Capellania, Viura <i>Rioja, Spain, 2017</i>	250	1,250
Jermann, Pinot Grigio <i>Friuli, Italy (E)</i>	210	960
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	180	890
RED		
Château Meyney <i>Saint Estephe, France, 1999</i>	425	2,100
Caymus Vineyards <i>Napa Valley, USA, 2020</i>	380	1,900
Maison Champy <i>Volnay, Burgundy, France</i>	370	1,800
Tenuta San Guido, Guidalberto <i>Toscana, Italy</i>	250	1,200
Righetti <i>Amarone della Valpolicella, Veneto, Italy</i>	175	850
Le Volte Dell' Ornellaia <i>Toscana, Italy</i>	175	850

➤ 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>	80	480
WHITE (150ML)		
Chateau Langlois, Sauvignon Blanc <i>Sancerre, Loire Valley, France</i>	155	770
La Chablisienne, Chardonnay <i>La Pierrelée, Chablis, France (V)</i>	130	650
Fantinel, Pinot Grigio <i>Friuli, Italy</i>	105	520
Cossetti, Gavi di Gavi, Cortese <i>Piemonte, Italy</i>	105	520
Baby Doll, Sauvignon Blanc <i>Marlborough, New Zealand</i>	85	425
Dr. Loosen, Riesling <i>Mosel, Germany</i>	80	400
Yalumba Y Series, Chardonnay <i>South Australia</i>	70	350
ROSÉ (150ML)		
Whispering Angel <i>Côtes de Provence, France</i>	125	600
M de Minuty <i>Côtes de Provence, France</i>	95	420
Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75	375
RED (150 ML)		
Bouchard Pere & Fils, Pinot Noir <i>Burgundy, France</i>	150	740
Château Église d'Armens <i>Saint-Émilion Grand Cru, France</i>	125	620
Bodegas Navajas, Rioja Crianza <i>Rioja DOC, Spain</i>	95	465
Kenwood Vineyards, Zinfandel <i>Sonoma County, USA</i>	90	450
Santa Julia Reserva, Malbec <i>Uco Valley, Mendoza, Argentina (O)</i>	80	400
Barone Ricasoli, Chianti <i>Toscana, Italy</i>	70	350

—❖ SWEET WINES BY THE GLASS ❖—

BOTRYTIS

GLS(75ML)

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

1,800

Montes, Late Harvest, Gewürztraminer
Curico Valley, Chile

90

PORT

Warre's Vintage Port 2000

260

Warre's Otimá 20 Year Old Tawny

160

Taylor's 10

110

Graham's Late Bottled Vintage Port

80



➤ MAGNUMS & OTHER FORMATS ➤

B# BUBBLES

1714	Louis Roederer, Cristal, Rosé (1.5L) <i>Reims, France, NV</i>	26,000
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



⇒ CHAMPAGNE ⇨

B#

VINTAGE

103	Louis Roederer, Cristal, Brut Millesime <i>Reims, 2013</i>	7,250
119	Perrier-Jouët, Belle Époque, Brut <i>Epernay, 2013</i>	3,800
104	Dom Pérignon, Brut <i>Epernay, 2012</i>	3,950
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
120	Veuve Clicquot, Rich <i>Reims (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>	2,500
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
183	Nino Franco, Rustico, Prosecco <i>Conegliano-Valdobbiadene, Italy, NV</i>	520
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
216	Domaine Faively <i>Les Referts, Puligny-Montrachet</i>	2,750
224	Domaine Jacques Prieur <i>Clos de la Feguine, Beaune, 2017</i>	2,000
206	Jean-Marc Brocard <i>Beauregard, Chablis</i>	1,095

BURGUNDY - VILLAGE

209	Joseph Drouhin <i>Meursault</i>	1,800
210	Domaine Francois Mikulski <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
221	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
262	Marc Bredif, Chenin Blanc <i>Vouvray</i>	600
263	Pascal Jolivet, 'Attitude', Sauvignon Blanc <i>Val de Loire IGP (V)</i>	450
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 - Lagraviere, Sauvignon Blanc <i>Grand Cru Classé, Pessac Leognan, 2010</i>	2,500
291	Château Mouton Rothschild, Aile de Argent, Sauvignon Blanc & Semillon <i>Bordeaux AOC, 2012</i>	2,500
293	Dourthe N°1, Sauvignon Blanc <i>Bordeaux AOC</i>	450
	 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
404	Terlano, Quarz, Sauvignon Blanc <i>Alto Adige (E)</i>	1,500
405	Jermann, Pinot Grigio <i>Friuli (E)</i>	960
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
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>	1,250
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>	1,375
471	Dr. Loosen, Blue Slate, Riesling Kabinett <i>Mosel</i>	585

⇒ AUSTRIA ⇐

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

B# CALIFORNIA

508	Belle Côte, Peter Michael, Chardonnay <i>Sonoma County</i>	2,700
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
507	Kendall Jackson, Sauvignon Blanc <i>California</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

➤ NEW ZEALAND ➤

650	Cloudy Bay, Sauvignon Blanc <i>Marlborough</i>	890
651	Seresin, Sauvignon Blanc <i>Marlborough</i>	745
652	Dog Point, Sauvignon Blanc <i>Marlborough (O)</i>	675
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#

690	Domaines Ott Château Romassan	1,280
691	Domaines Ott By.Ott	650
692	Whispering Angel	600
699	Miraval Rosé	550
694	M de Minuty	420
695	Henri Fabre	375

➤ LEBANON ➤

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

B# BURGUNDY - GRAND CRU

768	Domaine Trapet <i>Chambertin, 2012</i>	18,000
763	Louis Jadot <i>Chapelle Chambertin, 2004</i>	5,100

BURGUNDY - PREMIER CRU

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>	1,800
756	Bouchard Père et Fils <i>Nuit-St.-Georges, Côte de Nuits</i>	1,500

BURGUNDY - ROUGE

757	Louis Latour <i>Bourgogne Rouge</i>	650
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BEAUJOLAIS CRU

758	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
821	Château Latour <i>Premiere Grand Cru Classe, Pauillac, 2005</i>	29,500
822	Château Mouton Rothschild <i>Premiere Grand Cru Classe, Pauillac, 2010</i>	27,500
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, 2010</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>	2,100
831	Château Boyd Cantenac, Jacques Boyd <i>Margaux, 2016</i>	1,700
834	Château de Pez <i>Saint Estephe, 2017</i>	1,700
840	Larrivet Haut Brion <i>Pessac-Leognan, 2012</i>	1,700

→ FRANCE ←

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

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

➤ FRANCE ➤

B# RHÔNE VALLEY

986	M. Chapoutier "L'Ermite" <i>Hermitage, 2012</i>	7,500
987	M. Chapoutier <i>Mordorée, Côte Rôtie, 2016</i>	3,200
981	M&S Ogier <i>Côte Rôtie</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	
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
	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, Casteno Fonterutoli, Gran Selezione <i>Chianti Classico</i>	1,500
1077	Mazzei Fonterutoli <i>Chianti Classico</i>	790
1075	Villa Antinori <i>Rosso</i>	550
1076	Castello Banfi <i>Chianti Superiore</i>	450
	ALTO ADIGE	
1130	Cantina Terlano, Pinot Nero <i>DOC</i>	650

B#	SUPER TUSCANS	
1160	Masseto <i>2014</i>	21,000
1168	Marchesi Antinori, Solaia <i>2016</i>	7,290
1161	Tenuta San Guido, Sassicaia <i>2016</i>	5,750
1162	Tignanello <i>2010</i>	4,900
1163	Tenuta dell'Ornellaia <i>2016</i>	4,800
1164	Le Pergole Torte, Montevertine <i>2016</i>	3,400
1165	Tenuta San Guido, Guidalberto	1,200
1166	Gaja Ca'Marcanda, Promis	1,100
1606	Le Volte Dell' Ornellaia	850
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
1221	Pintia, Tempos Vega Sicilia <i>Toro, 2016</i>	1,750
1219	Álvaro Palacios, Les Terrasses <i>Priorat</i>	1,200
1212	Macan Clasico <i>Rioja, 2016</i>	1,100
1214	R. Lopez de Heredia, Vina Tondonia <i>Rioja Reserva, 2008</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

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 ⇐

1380	Château Musar, Bordeaux Blend <i>Bekaa Valley, 1998</i>	2,100
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
1414	Caymus Vineyards, Cabernet Sauvignon <i>2020</i>	1,900
1434	The Prisoner <i>2018</i>	1,750
	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
1424	Kenwood Vineyards, Zinfandel <i>Sonoma County</i>	450
	MENDOCINO	
1425	Littorai Savoy, Pinot Noir <i>Anderson Valley, 2013</i>	1,800

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
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