

# GROUND FLOOR

## NIBBLES

<b>Edamame</b> Steamed with salt	\$8
<b>Greek Tarama</b> Crab caviar served with crispy bread	\$9
<b>Spicy Smokey Potatoes</b> Skinned fried potato with paprika served with herbs mayo	\$7
<b>Pizzette de Poutargue</b> Yuzu Chimichurri Dressing	\$21
<b>Cheese Burger Sliders</b> Angus beef, cheddar, caramelized onions and our homemade sauce	\$24

## APPETIZERS

<b>Shrimps Miso</b> Sautéed shrimps glazed with miso	\$17
<b>Taco Shrimp</b> On an avocado bed, with our special sriracha sauce	\$20
<b>Fried Squid</b> Baby squid and courgette, served with kimchi dip	\$17
<b>Bresaola Artichoke</b> Bresaola, and artichoke ala Romana	\$22
<b>Burrata <i>from Italy</i></b> Served with cherry tomato, pesto and caramelized pecan	\$24

## SALADS

<b>Massaged Kale and Farro</b> With raspberry vinaigrette dressing \$14	<b>Feta Beetroot Salad</b> With sunflower seeds and honey mustard dressing \$17	<b>Chicken Thai Salad</b> With peanut dressing \$15	<b>Sucrine Salad</b> With avocado, edamame and honey mustard dressing \$20
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## RAW BAR

<b>Seabream Carpaccio</b> With lime zest and crispy capers \$21	<b>Seabream Ceviche</b> Marinated with lime zest and yuzu \$22	<b>Salmon Tartar</b> Served with avocado \$24	<b>Veal Tenderloin Tartar</b> (Chef's suggestion) Served with XO cognac, truffle and quail egg yolk \$36
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## MAINS

<b>Trofie Genovese</b> Trofie pasta with homemade pesto and roasted pine	\$19
<b>Penne con Mozzarella e Pomodoro</b> With zucchini and melanzane	\$20
<b>Linguini al nero</b> (Chef's suggestion) With shrimps, squid and lime zest	\$26
<b>Risotto Porcini</b> Rice Arborio with wild cepe mushroom with truffle oil	\$24
<b>Beef Tenderloin</b> Australian grass fed tenderloin served with truffle mashed potato	\$46
<b>Lemon Chicken Piccata</b> Served with fries	\$24
<b>Grilled Sea Bream Sauce Vierge</b> Served with purée	\$28

## DESSERTS

<b>Lemon Sorbet</b> \$5
<b>Mini Baba au Rhum</b> \$14
<b>Mousse au Chocolat au Grand Marnier</b> \$12
<b>Dessert du Jour</b> \$12

# BEVERAGES

## VIRGINS

Pinacolada	\$8
Mary	\$8
Mojito	\$8

## SOFTS

Perrier 20cl	\$5
St Pellegrino 75cl	\$8
Still Water (Glass bottles)	\$4 / 6
Red Bull	\$6
Sodas	\$4
Juice pitcher	\$5

## SIGNATURE COCKTAILS

Bonjour (Gin, Prosecco, Passion Fruit)	\$14
Lift Me Up (Mezcal, Bourbon, Blackcurrant)	\$14
Mamastika (Gin, Apple Sour, Elder Flower)	\$14
Au Nom De La Rose (Gin, Mastika, Rose)	\$14
Refresh (Tequila, Aperol, Peach)	\$14
L'amour d'une Femme (Gin, Orange, Prosecco)	\$14

## COCKTAILS

Dry Martini	\$13
Espresso Martini	\$15
Old Fashioned	\$15
Manhattan	\$16
Negroni	\$15
Moscow Mule	\$12
Gin Basil	\$12
Marguerita	\$14
Mojito	\$14

## GIN

	Glass	Bottle
Gordons	\$9	
Tanqueray	\$11	\$110
Tanqueray 10	\$16	\$160
Sipsmith	\$15	\$155
Bulldog	\$15	\$145
Roku	\$15	\$150
Aviation	\$16	\$165
Hendricks	\$16	\$165
Gin Mare	\$23	\$230
Monkey 47	\$30	\$270

## VODKA

	Glass	Bottle
Stolishnaya Red	\$9	
Russian Standard	\$9	
Stolishnaya gold	\$11	\$120
Kettle one	\$13	\$140
Titos 80 Proof	\$13	\$135
Grey Goose	\$20	\$200
Belvedere	\$23	\$235
Beluga	\$24	\$245
Beluga Gold		\$440
Ciroc	\$23	\$235



## TEQUILA

	Shot	Glass	Bottle
Jose Cuervo White	\$5	\$9	-
Jose Cuervo Gold	\$6	\$10	-
Reserva De La Familia	-	-	\$680
1800 Silver	\$9	\$17	\$170
1800 Reposado	\$9	\$20	\$190
1800 Anejo	\$10	\$22	\$210
Mijenta Blanco	-	\$18	\$190
Mijenta Reposado	-	\$24	\$250
Kah Blanco	-	-	\$240
Kah Reposado	-	-	\$280
Cenote Blanco	-	\$20	\$250
Cenote Reposado	-	\$27	\$285
Cenote Anejo	-	\$29	\$310
Don Julio Reposado	-	\$32	\$320
Don Julio Anejo	-	\$35	\$360
Don Julio 1942	-	-	\$1,150
Clas Azul Plata	-	-	\$550
Cas Azul Reposado	-	-	\$980
Patron XO Café	\$13	-	\$265

## WHISKEY - (BLENDED)

	Glass	Bottle
J&B	\$9	-
Dewars 12y	\$13	\$140
JW Red Label	\$10	-
JW Black Label	\$15	\$160
JW Double Black	\$18	\$180
JW Gold Reserve	\$22	\$220
JW Blue Label	-	\$800
Jameson	\$10	\$110
Chivas 12y	\$14	\$150
Chivas Royal Salute	\$40	\$440
Dimple 15y	\$17	\$170
Old Parr	\$19	\$190
Bulleit Bourbon	\$16	-
Bulleit Rye	\$16	-
Bushmills White	\$15	-
Knob Creek Bourbon	\$18	-
Makers Mark Bourbon	\$18	-
Nikka Days	\$40	\$400

## RUM

Bacardi White	\$10
Bacardi Gold	\$10
Sailor Jerry	\$9
Captain Morgan White	\$8
Captain Morgan Dark	\$9
Captain Morgan Spiced Gold	\$10



## WHISKEY - (SINGLE MALT)

	Glass	Bottle
Glenfiddish 12y	\$18	\$185
Glenfiddish 15y	\$24	\$240
Glenfiddish 18y	\$40	\$400
Jura 12y	\$30	\$300
Macallan 12y	\$30	\$310
Lagavulin 16y	\$30	\$310
Glenlivet 12y	\$22	\$210
Laphroaig 10y	\$23	\$230
Glenmorangie 12y	\$20	\$190

## VERMOUTH

Martini Bianco	\$8
Martini Rosso	\$8
Martini Extra Dry	\$8
Campari	-

## BEER

Beirut Beer	\$14.5
Almaza Light	\$3.5
Almaza	\$3.5
Corona	\$4.5
Heineken	\$4.5

## LIQUEUR

	Shot	Glass	Bottle
Jagermeister	\$6.5	-	\$120
Skinos Mastika	\$6	-	-
Fernet Branca	\$6.5	-	-
Absinth	\$6.5	-	-
Limoncello	\$6.5	-	\$150
Goldshlager	\$6.5	-	\$130
Amaretto	-	-	\$8
Pernod Absinth	\$6.5	-	\$12
Arak Brun	\$5	-	-
Cognac Camus VSOP	\$24	-	-

## WINE - BY THE GLASS

<u>LOCAL</u>		<u>FOREIGN</u>	
Blanc de Blanc Chateau Kefraya	\$6	Pinot Grigio	\$7
Myst Chateau Kefraya	\$7	Cote de Provence	\$7
Coteaux Chateau Kefraya	\$7	Cabernet Sauvignon	\$7

## WINE - BY THE BOTTLE

<u>LOCAL RED</u>		<u>LOCAL WHITE</u>	
Latourba Litag	\$45	Latourba Chardonnay	\$35
Kefraya Adeenne Special Edition	\$40	Kefraya Adeenne	\$40
Ixsir Grande Reserve	\$45	Ixsir Grande Reserve	\$40
Chateau Kefraya 2018	\$42	Chateau Kefraya Adeene	\$40
Chateau Kefraya Comte de M 2017	\$52		
<u>LOCAL ROSE</u>		<u>FOREIGN ROSE</u>	
Ixsir Grande Reserve	\$40	Ixsir Grande Reserve	\$40
Kefraya Myst	\$25	Kefraya Myst	\$25
<u>FOREIGN RED</u>		<u>FOREIGN WHITE</u>	
Chateau Talbot 2015 St. Julien	\$320	Chateau Martinon Entre deux Mers	\$45
Chateau Giscours 2015 Margaux	\$285	Chateau Roquefort Bordeaux 2020	\$55
Les Fiefs de La Grange 2018 St. Julien	\$120	Hates Chablis 2021	\$80
Chapelle de Potensac 2014 Medoc	\$80	Gavi di Gavi Marchesi di Barolo 2021	\$70
Chateau Picard 2018 St. Estephe	\$90		
Chateau Pont de Pierre 2020 St. Emilion	\$70		
Hautes Cotes De Beaune Bourgogne	\$80		
Chateau Thibault 2019	\$35		



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# CHAMPAIGN



	Glass	Bottle		Glass	Bottle
Prosecco Piccini Extra Dry	\$7.5	\$40	Laurent-Perrier Brut	-	\$230
Tattinger Brut	\$30	\$170	Laurent-Perrier Rose	-	\$280
Moet et Chandon Brut	-	\$230	Ruinart Blanc de Blanc	-	\$350
Moet et Chandon Rose	-	\$260			