

VEGAN MENU

BREAD & SPREADS

VEGAN BREAD

Vegan butter, date honey
Sweet potato hummus, paprika, olive oil

65

STARTERS

GRILLED CORN

Vegan cheese, vegan Parmesan cheese, togarashi

70

GEM LETTUCE SALAD (G)

Radicchio, radish, edamame, puffed rice, ginger sesame dressing

95

ROASTED CAULIFLOWER (C)

Garlic, olive oil, preserved lemon, mint, Calabrian chilli

85

GRILLED ASPARAGUS (A)

Lemon oil, sea salt

120

ROASTED BABY CARROTS (A) (S)

Vegan labneh, Madras granola, coriander

98

CHEF'S SUSHI VEGAN SELECTION 18 PIECES

4 nigiris, 8 makis, 4 varieties

220

MAINS

SPINACH RIGATONI (A)

Marinara sauce

170

PISTACHIO HOUSEMADE TAGLIATELLE (G) (N)

Pistachio sauce, Thai basil

225

BLACK TRUFFLE "SUSHI RICE" RISOTTO

Butternut squash, Shimeji mushrooms, coconut cream

285

ROASTED BUTTERNUT SQUASH (G) (N)

Miso cashew glazed, mint and pomegranate pesto

140

IMPOSSIBLE VEGAN BURGER

Tomato compote, crispy shallots

130

SIDES

FRENCH FRIES

Choose one dip: Teriyaki | Ketchup

70

STIR FRIED SEASONAL VEGETABLES

Black pepper sauce, sesame, crispy shallots

75

SAUTÉED WATER SPINACH (C) (N)

Hoisin, Korean chilli flakes, and chopped peanuts

50

VEGETABLE FRIED RICE (G) (M)

Shiitake mushrooms, carrots onions, zucchini, scallion, and tamari soy garlic

65

DESSERTS

VEGAN CHILLI MANGO TART (C) (N)

Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote, coconut sorbet

65

SORBET (Per Scoop)

Mango, lemon yuzu, strawberry, coconut

20

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom
(S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

*All prices are in AED and inclusive of 10% service charge, 7% municipality fees and 5% VAT.
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BRUNCH^{ON}₅₄

BREAD AND SPREADS

WARM HOUSEMADE SEAWEED PARKER ROLLS

European butter, dates honey (VG)
Smoked salmon dip, salmon roe (D)

STARTERS

BURRATA SALAD (D)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts
nectarine shiso vinaigrette

TSUKUNE KUSHIYAKI (A) (G)

Beef and lamb meatballs, kizami wasabi, teriyaki

SALMON AVOCADO VOLCANO MAKI (D) (G)

Avocado, cucumber, aji aioli, volcano and unagi sauce

CRAB CALIFORNIA MAKI (G)

Soft shell crab, avocado, crispy quinoa

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, Shimeji mushrooms, Parmesan mousse

GRILLED STRIPLOIN

Japonaise

GRILLED RED MULLET (A)

Coal kissed tomato vierge with kizami wasabi, and coriander

SIDES

ROASTED CAULIFLOWER (C) (D) (V) (VG)

Katsuobushi bagna cauda, preserved lemon, mint, Calabrian chilli

FRENCH FRIES

Togarashi, garlic and Parmesan

DESSERT

CÉ LA VI DESSERT PLATTER

White peach bellini, Sicilian cannoli, orange blossom crème brûlée,
strawberry sorbet, krapfen à la pistache

SERVED WITH CHAMPAGNE AND ROSÉ CHAMPAGNE BRUNCH

AED 690 AND AED 790

FINE OYSTER, DAVID HERVE FRANCE

Served with 18-year-old persimmon vinegar mignonette

MISO MARINATED COD KUSHIYAKI (A)

Sweet miso, yuzu, chives

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BRUNCH^{ON}₅₄

VEGAN AND VEGETARIAN

BREAD AND SPREADS

WARM HOUSEMADE SEAWEED PARKER ROLLS

Vegan butter, date honey

Sweet potato hummus, Korean chilli oil (C)

STARTERS

TEMPURA HARICOT VERTS

Ponzu sauce

ROASTED BABY CARROTS (A) (S) (D)

Madras granola, sesame seeds, coriander

BETROOT SALAD (N)

Crispy red quinoa, mint, orange, pistachio, red wine vinegar

ROASTED BEETROOT MAKI (A) (V)

Avocado, chilli, Korean pickled daikon

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, black trumpet mushrooms, coconut cream

ROASTED BUTTERNUT SQUASH (N) (G)

Miso cashew glazed, mint and pomegranate pesto

SIDES

ROASTED CAULIFLOWER (C)

Garlic, olive oil, preserved lemon, mint, Calabrian chilli

FRENCH FRIES

Togarashi, garlic and Parmesan

DESSERT

VEGAN CHILLI MANGO TART (C) (N)

Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote

coconut sorbet

قد يؤدي استهلاك اللحوم النيئة أو غير المطهية جيداً أو الفواكه أو التوابل الحارة أو الخبز أو البيض إلى زيادة خطر الإصابة بالأمراض المتعلقة من الغذاء.
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BEVERAGES

AED 490
HOUSE SPIRITS

BOMBAY SAPPHIRE GIN
BACARDI RUM
RUSSIAN STANDARD VODKA
DEWAR'S WHISKEY

HOUSE WINES
VIÑA ESMERALDA WHITE BLEND
TORRES SANGRE DE TORRO GRENACHE

AED 590
PREMIUM WINES

LA CAVE DE LUGNY MÂCON-LUGNY 'LES CHARMES' CHARDONNAY
PERRIN CÔTES DU RHÔNE VILLAGES RED BLEND
M DE MINUTY ROSÉ

AED 690
CHAMPAGNE

MIMOSA
VEUVE CLICQUOT BRUT

AED 790
ROSÉ CHAMPAGNE
VEUVE CLICQUOT ROSÉ

CÉ LA VI COCKTAILS

TEQUILA ESPRESSO MARTINI
PALOMA
MARGARITA

MOCKTAILS

GEISHA PARADISE
CARMILLA

SOFTS

WATER
TEA
COFFEE

FOOD MENU

Small / Big

BEEF SHORT RIB CROQUETTES (G) (C) Soy-truffle béchamel, Périgord black truffle, truffle aioli	45 / 150
CRAB CALIFORNIA MAKI (D) (G) (SF) Soft shell crab, avocado, crispy quinoa	40 / 110
SALMON AVOCADO VOLCANO MAKI (D) (G) Avocado, cucumber, aji aioli, volcano and unagi sauce	35 / 90
GRILLED KOREAN SHORT RIBS (G) Marinated in galbi sauce, scallions, sesame seeds	110 / 225
FRENCH FRIES, TOGARASHI, GARLIC, PARMESAN Choose one dip: Teriyaki Chinese honey mustard wasabi aioli	70
ENOKI NIGIRI (G) (M) (VG) Truffle aioli	30
FRIED CALAMARI (G) Chilli, scallion, lime garlic aioli	82

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TEQUILA MENU



PALOMA

Tequila of your choice, fresh grapefruit juice, fresh lime juice, grapefruit soda



MARGARITA

Tequila of your choice, fresh lime juice, triple sec, sugar



NEGRONI

Tequila or Mezcal of your choice, red vermouth, Campari

CHOOSE YOUR FAVOURITE TEQUILA OR MEZCAL

30ml

Choice of sides: large ice, Cajun, lemon, orange, grapefruit, chocolate, pimento

PATRÓN SILVER

75

A blend of fruity and citrus notes, smooth and sweet taste, and a light pepper finish.

DON JULIO BLANCO

95

A vibrant and crisp taste, with the perfect balance of citrus flavours, hints of pepper, and a smooth, clean finish.

MARÍA PASCUALA EXTRA AÑEJO

120

A rich blend of oak and hint of vanilla beans. Notes of oak, light toasted cacao with a soft and velvety oak finish.

KOMOS AÑEJO CRISTALINO

190

Mesmerizing aroma, candied pineapple sweetness, floral notes, earthy mineral undertones.

GRAN PATRÓN PLATINUM

250

A full-bodied tequila with citrus on the palate, a light finish with notes of oak.

CLASE AZUL REPOSADO

250

Agave syrup, vanilla, candied orange peel, American oak. Light cinnamon and banana notes.

VOLCAN X.A

200

Ultra-smooth, aromatic tequila. Cooked agave, spices, vanilla, caramel.

MEZCAL VERDE AMARÁS

75

Soft and sweet jasmine notes with a herbal touch. Intense smoky agave, hints of spice, with a sweet caramel finish.

THE LOST EXPLORER TOBALÁ MEZCAL

140

An earthy expression with hints of tobacco, cocoa, vanilla and leather, perfect balance between wood aromas and umami flavours.

THE LOST EXPLORER SALMIANA MEZCAL

170

A sweet and spicy profile with hints of green chilli, grapefruit, and fresh agave.

DIGESTIVE

CANTARIO

80

Patrón Silver and Grand Marnier infused with mango, pineapple and orange

COFFEE XO

60

Tequila infused with coffee, kokuto

SIGNATURE COCKTAILS

In collaboration with Shingo Gokan

FAIROUZ Bombay star infused with herbs and root fruit, Blue Curaçao, citrus, peach purée, orange juice A mix of stone fruits balanced with bergamot	75
CHAMPAGNE PIÑA COLADA Bacardí Añejo Cuatro, homemade coconut sorbet, pineapple cordial, and Veuve Clicquot Icy, tropical and refreshing	85
WATERMELON SPRITZ Belvedere, watermelon, Aperol, Prosecco Well-balanced and light for all-day fun	90
BLUE EMIRATIS Bacardi, Chardonnay, passion fruit, grapefruit, spirulina Refreshing and easy to drink	75
JAPANESE LEMON SOUR Belvedere infused lemongrass, lemon cordial, Verjus Refreshing, easy to drink, herbal and zesty	75
LYCHEE ROSE Belvedere infused with citrus zest bay leave and rosemary, St-Germain, Cocchi Americano, raspberry Refreshing, aromatic, sweet and sour	85
SHISO MARGARITA Patrón Silver, yuzu, agave nectar, sumac Sweet and sour, zesty and refreshing	85
TOM YUM MULE Belvedere, kaffir lime, galangal, chilli, soda Bubbly, sweet and slightly spicy	85
PASSION FRUIT NEGRONI Star of Bombay, Campari, Cocchi Americano Apéritif, fruity, bold yet refreshing	75
THE ART DECO St-Germain, rosé wine reduction, pamplemousse syrup, Prosecco, yuzu tonic Bubbly, floral with a touch of bergamot	85
CRIMSON SUN Aperol, grapefruit soda, sparkling wine Apéritif, refreshing, easy to drink	65
WHISKY TART X by Glenmorangie, egg white, honey, cinnamon Rich, savoury and sweet	95
MANHATTAN COCKTAIL Hennessy, Grand Marnier, sweet vermouth, rye, bitters Bold, bitter-sweet and smooth	85

CLASSIC

VOLCAN OLD FASHIONED 	120
Volcan X.A, sugar, bitter, mineral water Bold and strong	
VOLCAN MARGARITA 	120
Volcan X.A, Grand Marnier, lemon juice Well-balanced and tangy	
OLD CUBAN	115
Dark Rum, angostura bitters, Champagne, lime juice, mint Refreshing and bubbly	
AMERICANO	75
Red Vermouth, Campari, soda water Refreshing slightly bitter	
DRY MARTINI	85
Gin or Vodka choose your camp Classic, dry	
PALOMA	75
Tequila, lime juice, grapefruit Easy to drink and refreshing	
CHIVAS OLD FASHIONED	85
Chivas 13 Bourbon, bitter, sugar Bold and strong	
PISCO SOUR	65
El Gobernador pisco, lime juice, egg white, sugar Sweet and sour, easy to drink	

EXCLUSIVE CLASSIC

CLASE AZUL PLATA PALOMA	250
Fresh grapefruit juice, grapefruit soda, lime Refreshing and citrusy	
AVIÓN 44 SOUR	400
Lemon juice, sugar and egg white Sweet and sour	
BLUE LABEL OLD FASHIONED	350
Bitters, sugar Bold and strong	
ROYAL SALUTE SOUR	250
Lemon juice, sugar, egg white Sweet and sour	


GIN AND TONIC

PINK GRAPEFRUIT 75
Bombay Bramble, grapefruit soda, lychee

MOCKTAILS

VIRGIN PASSION FRUIT MOJITO 60
Passion fruit, lime juice, sugar syrup, soda water, crushed mint

GEISHA PARADISE 65
Young Thai coconut, grapefruit soda

MARACUJÁ  NEW 60
Orange juice, passion fruit, peach, ginger, soda

SUMMER DELIGHT  NEW 60
Grapefruit juice, peach, orgeat, cranberry juice, cucumber soda



CORAVIN®

A limited number of our premium and vintage wines hand-picked by our in-house sommelier.

CHAMPAGNE

	Country	150ml	Bottle
- NV - RUINART 'R DE RUINART' BRUT	Reims, France		170 / 850
Chardonnay - Pinot Noir - Meunier Vibrant, clear yellow color with golden reflections. Rounded and full-bodied with scented ripe fruits and the finish is long, well-integrated.			

WHITE

- 2022 - FAMILIA TORRES FRANSOLA	DO, Penedes, Catalunya, Spain		180 / 900
Sauvignon Blanc Bright, brilliant, clean pale yellow color. Exquisite floral and fruit aromas with fine spicy and herbaceous notes and mineral undertone.			
- 2021 - CHÂTEAU DE TRACY POUILLY- FUMÉ	Loire Valley France		200 / 1,000
Sauvignon Blanc Vibrant yellow color with a dry focused nose of citrus and mineral. On the the palate, the wine is medium in body, incredibly precise and layered with clean, driving acidity.			
- 2019 - JEAN-CLAUDE BOISSET MARSANNAY BLANC	Cote du Nuits, Burgundy, France		220 / 1,100
Chardonnay This pale yellow wine with golden reflections, offers aromas of white flowers, yellow fruits and some spices on the nose. A full-bodied Chardonnay with a dense palate, lovely purity and a refreshing, tangy finish.			
- 2022 - SIMONNET-FEBVRE 'VAILLONS' CHABLIS PREMIER CRU	Burgundy France		280 / 1,400
Chardonnay Well-rounded and charming, this wine has a final note of minerality on the palate and is a good compromise between the acidity and the fruit. It is generous, with a good length and is very typical of Chablis.			

ROSÉ

- 2021 - CHÂTEAU MINUTY - ROSÉ ET OR	Côtes de Provence France		150 / 750
Grenache - Cinsault - Rolle The aromas of sun-drenched and freshly-picked ripe fruit ranging from vine peach and pear to melon. It's full and crisp on the palate, powerful yet pure like flavoured spring water.			



RED

- | | Country | 150ml | Bottle |
|--|-----------------------------------|------------|----------------|
| - 2019 - WYNNS 'BLACK LABEL'
Cabernet Sauvignon
Deep crimson with a concentrated core, this Cabernet exudes pure fruit aromas—inviting notes of red and black cherries, complemented by dried mint and fresh violets for added floral complexity. | Coonawarra Estate,
Australia | 180 | / 900 |
| - 2019 - FAMILIA TORRES SALMOS
Samsó-Garnacha
Opaque, dark cherry red. Intense, concentrated. Seductively expressive fruit culminating in delicate dried fruit notes. The palate is firm, lively, flavourful, with elegant, velvety tannins. | DOCQ Priorat,
Catalunya, Spain | 180 | / 900 |
| - 2020 - MARQUES DE CASA CONCHA 'HERITAGE' BLEND
Cabernet Sauvignon - Cabernet Franc - Petit Verdot
Deep, dark red in color with lush flavours of cherries, blackcurrants, blackberries, cedar, and a bit of black tar. It shows a tremendous concentration of flavours and a smooth, almost silky texture framed by a firm tannic structure that truly stands out at the beginning of the long finish. | Puente Alto,
Chile | 240 | / 1,200 |
| - 2012 - CASTELLO DI ALBOLA 'IL SOLATIO'
Sangiovese
An elegant bouquet on the nose of cherry jam together with hints of spices, cinnamon, pepper and tobacco. On the palate, elegant and savoury with notes of dark red berry fruit and spices. Long, persistent finish. | Tuscany,
Italy | 260 | / 1,300 |
| - 2018 - FAMILIA TORRES MAS LA PLANA
Cabernet Sauvignon
Deep dense cherry colour with touch of mahogany. Hints of cranberries, cherries and truffles. Full, elegant and pronounced aftertaste. | DO Pendols,
Catalunya, Spain | 320 | / 1,600 |

SWEET

- | | | 60ml | Bottle |
|---|-------------------|------------|--------------|
| - 2009 - CASTELLO DI ALBOLA VIN SANTO 50CL
Trebiano, Malvasia
Golden amber color with luminous reflections. Fragrant with aromas of raisins, apricots, figs, nuts, wood and honey. The palate is full and warm with a velvety texture, delicate notes and an extraordinary finish. | Tuscany,
Italy | 120 | / 990 |
-

VODKA

	Country	30ml / 60ml / Bottle
BELVEDERE	Poland	80 / 160 / 1,800
GREY GOOSE	France	85 / 165 / 2,100
BELUGA GOLD	Russia	175 / 345 / 4,300
GREY GOOSE (1.5 Litres)	France	3,900
BELVEDERE (1.75 Litres)	Poland	3,800
BELVEDERE (3 Litres)	Poland	6,300
GREY GOOSE (3 Litres)	France	6,500
BELVEDERE (6 Litres)	Poland	12,000
GREY GOOSE (6 Litres)	France	15,000

GIN

	Country	30ml / 60ml / Bottle
STAR OF BOMBAY Juniper, angelica and coriander.	England	65 / 130 / 1,600
GIN MARE Very herbal, coriander, and citrus zest.	Spain	65 / 130 / 1,600
HENDRICKS GIN Cucumber, citrus and pepper.	Scotland	70 / 140 / 1,600
CAORUNN Orange oil, rosemary and a subtle sweetness of heather honey.	Scotland	65 / 130 / 1,600
ROKU GIN Earthy, vegetal and peppery notes.	Japan	70 / 140 / 1,700
TANQUERAY Tanqueray London Dry is a juniper-forward gin with distinctive flavours of piney juniper and feint lemon zest.	England	50 / 100 / 1,100
MONKEY 47 Woody, grassy citrus, and pine forest.	Germany	70 / 140 / 1,100

GIN

Country 30ml / 60ml / Bottle

RUTTE DRY GIN

A classic Dutch gin, with a pronounced juniper character and a rich base of grain spirit.

Netherlands **50 / 100 / 1,200**

THREE BROTHERS BATHTUB GIN

Lebanese Juniper berries are macerated then infused along with 21 botanicals in a premium neutral grain spirit. Each of the botanicals has been carefully picked to bring the Lebanese aroma to life with every sip.

Lebanon **50 / 100 / 1,200**

CANNONBALL EDINBURGH GIN

Presents a refreshing flavour that blends seamlessly with juniper and Szechuan pepper. The traditional gin essence is enhanced by extra juniper oil, creating smoother navy strength gin. This addition adds warm, spicy notes to the aftertaste and a gently warming aroma on the nose.

Scotland **60 / 120 / 1,400**

JAISALMER INDIAN CRAFT GIN

A triple-distilled neutral grain spirit, re-distilled in a traditional copper pot still retaining the classic gin flavour of juniper berries, a refreshing twist has been added with hand-picked Indian botanicals.

India **60 / 120 / 1,400**

BLOOM GIN

A well-crafted and distilled in a traditional copper pot still with a secret blend of seven botanicals like chamomile, honeysuckle, and citrus pomelo. These rest and macerate to rehydrate the botanicals.

England **60 / 120 / 1,400**

WILLIAMS ELEGANT 48 GIN

Created from premium Herefordshire apples and wild botanicals, using pure orchard water. It undergoes a unique distillation process: cider to vodka to gin.

England **60 / 120 / 1,400**

COTSWOLDS DRY GIN

A harmonious blend of nine meticulously selected botanicals, highlighted by Cotswolds lavender, along with freshly peeled pink grapefruit and lime zest.

England **60 / 120 / 1,400**

MALFY ORIGINALE GIN

Created with Italian juniper, coriander, and five more botanicals, including citrus and cassia. The result is a crisp, delicious gin with notes of spice, juniper, and citrus.

Italy **60 / 120 / 1,400**

STEP 5 GIN

Meticulously distilled in a small-batch copper still, showcasing skillful craftsmanship. It combines Italian juniper berries, delicate Malaysian lemongrass, Seville orange, Indian coriander, and Belgian Angelica for a harmonious blend.

South Africa **60 / 120 / 1,400**

STRANGER AND SONS GIN

A brilliantly conceived and executed gin that heroes its predominately Indian botanicals, spices and, origin without masking traditional juniper and angelica gin botanicals.

India **60 / 120 / 1,400**

THE BOTANIST GIN

Offers a satin smooth body that effortlessly glides across the palate, showcasing exceptional liquid viscosity. Upon nosing, a delightful bouquet of herbal freshness, juniper, and sweet citrus promptly takes center stage.

Scotland **80 / 160 / 1,800**

ARBKIE NADAR GIN

Employs a base spirit distilled from peas, which require no nitrogen fertilizers unlike traditional crops used for spirit production. Its botanical profile includes juniper, citrus leaf, and lemongrass.

Scotland **80 / 180 / 1,800**

KINOBI JAPANESE GIN

Small-batch, artisanal gin with a Japanese heart with the use of a high-quality rice spirit and local botanicals such as yuzu, lemon, sanshō pepper, ginger and gyokuro tea, all sourced at the peak of the season.

Japan **90 / 180 / 2,000**

PISCO TEQUILA MEZCAL

Country 30ml / 60ml / Bottle

EL GOBERNADOR PISCO Aromatic floral notes, as well as notes of citrus, this has a creamy texture and a long finish.	Chile	55 / 105 / 1,300
DEL MAGUEY CREMA DE MEZCAL Roasted agave with vanilla and pear, creamy almond, apple and coffee.	Mexico	55 / 115 / 1,300
ALTOS REPOSADO An award winning tequila that complements the sweet and refreshing citrus and vanilla notes with woody aromas. Its robust but pleasant taste gives it a long and harmonious finish.	Mexico	1,400
MEZCAL AMARÁS CUPREATA Mild floral notes, incredibly light almost watery.	Mexico	60 / 120 / 1,400
PATRÓN SILVER Smooth and sultry, transforming into a warm caramel with soft butter and light spice. It finishes with a stronger spice and a long, warm sweetness.	Mexico	75 / 150 / 1,700
DON JULIO BLANCO A vibrant and crisp taste, with the perfect balance of citrus flavours, hints of pepper, and a smooth, clean finish.	Mexico	95 / 190 / 2,200
DON JULIO REPOSADO Very soft on the palate with vanilla and cinnamon. Sweet ending.	Mexico	100 / 200 / 2,500
MARIA PASCUALA TEQUILA EXTRA AÑEJO Complex with lively aromas of agave, oak, cocoa and almond.	Mexico	120 / 240 / 2,800
THE LOST EXPLORER TOBALÁ MEZCAL An earthy expression with hints of tobacco, cocoa, vanilla and leather, perfect balance between wood aromas and umami flavours.	Mexico	140 / 280 / 3,300
THE LOST EXPLORER SALMIANA MEZCAL A sweet and spicy profile with hints of green chili, grapefruit, and fresh agave.	Mexico	170 / 340 / 4,000
CLASE AZUL REPOSADO Notes of Agave syrup, vanilla, candied orange peel, and American oak. Light notes of cinnamon and banana.	Mexico	230 / 460 / 5,200
GRAN PATRÓN PLATINUM A full-bodied tequila with citrus on the palate, a light finish with notes of oak.	Mexico	220 / 430 / 5,500
AVIÓN 44 RESERVA Sweet, with a light spice and a vanilla cake like profile without the usual pepper notes.	Mexico	325 / 650 / 6,000
DON JULIO 1942 Sweet agave flavour, a lingering whisper of smoke and mellow notes of tropical fruit, sauternes and butterscotch.	Mexico	430 / 860 / 8,500
CLASE AZUL REPOSADO MAGNUM Notes of Agave syrup, vanilla, candied orange peel, and American oak. Light notes of cinnamon and banana.	Mexico	14,500
AVIÓN RESERVA MAGNUM Sweet, with a light spice and a vanilla cake like profile without the usual pepper notes.	Mexico	15,000

PISCO TEQUILA MEZCAL

Country 30ml / 60ml / Bottle

DON JULIO AÑEJO

Rich, distinctive and wonderfully complex. The perfect balance between agave, wood and hints of vanilla.

Mexico **165 / 330 / 3,800**

KOMOS REPOSADO

The taste is distinctive, with a rounded sensation on the palate, featuring fresh agave flavours along with subtle notes of cinnamon, all in perfect balance with the inviting aromas of vanilla and butterscotch.

Mexico **3,700**

KOMOS AÑEJO CRISTALINO

Mesmerized by its stunning aroma, this spirit boasts the perfect balance of candied pineapple sweetness, smooth floral notes, and earthy mineral undertones.

Mexico **180 / 360 / 4,000**

VOLCAN X.A

An ultra-smooth and aromatic tequila expression with a perfect balance of cooked agave, spices, and sweet notes of vanilla and caramel.

Mexico **200 / 400 / 4,600**

KOMOS EXTRA AÑEJO

Pure ageing through its ageing period in a French oak white wine barrels and American whiskey barrels too giving a compact rich flavour profile with hints of toasted nuts, candied fruits zest orange peels.

Mexico **20,000**

CLASE AZUL ULTRA AÑEJO

Deep Amber in colour, the aromas are intense on the nose with soft oak and dark spice. The palate is a mix of caramel sweetness and spice with a long and lingering finish.

Mexico **60,000**

RUM RON RHUM

Country 30ml / 60ml / Bottle

PLANTATION O.F.T.D

Rich and warming with notes of spice, coffee, orange and clove, this is excellent in cocktails.

Caribbean **65 / 130 / 1,400**

BACARDI 8

A refined and crafted sipping rum for the mature palate, this has a rich and complex flavour to be savoured.

Puerto Rico **80 / 160 / 1,800**

BACARDI 10 YEAR OLD

Fruity rum with notes of peaches, plums, overripe banana, pear and caramelised vanilla.

Puerto Rico **90 / 180 / 1,600**

RON ZACAPA 23 YEAR OLD

Wonderfully intricate with honeyed butterscotch, spiced oak and raisined fruit.

Guatemala **115 / 220 / 2,800**

SINGLE MALT WHISKY

	Country	30ml / 60ml / Bottle
GLENFIDDICH 12 YO Glenfiddich 12 is a smooth, mellow whisky with a hint of fruitiness and a long, lingering finish.	Scotland	70 / 140 / 1,600
GLENFIDDICH 15 YO Glenfiddich 15 is silky smooth, revealing layers of sherry oak, marzipan, cinnamon and ginger. Full-bodied and bursting with flavour.	Scotland	80 / 160 / 1,900
GLENFIDDICH 18 YO A very mellow and inviting mélange of forest flavours: dried, almost bitter fruits, oak, tannins, perhaps the slightest touch of smoke, and spices such as nutmeg.	Scotland	90 / 180 / 2,100
GLENMORANGIE NECTAR D'OR Notes of cereal and barley. A touch of malty spice and berry fruits with good oaky.	Highland	80 / 155 / 2,100
THE GLENLIVET 15 YEAR FRENCH OAK RESERVE The palate is full and rich with winter spice; cinnamon and cloves, thick oak with developing acidity.	Speyside	85 / 165 / 2,300
GLENLIVET 18 Full and rich with notes of chewy, tannic oak. Manuka honey and walnut with Cox's apples and orange peels. Cut herbs-fennel and spearmint.	Speyside	105 / 210 / 2,400
THE MACALLAN 15 YEAR TRIPLE CASK Notes of citrus blossom, hot chocolate, cardamom seed, treacle.	Speyside	130 / 255 / 3,200
THE MACALLAN 18 The sherried sweetness and some spice carry over from the nose. The whisky is big and creamy. A delicate, charred smokiness permeates the dram.	Speyside	190 / 380 / 4,800
MACALLAN SHERRY CASK 25 YO Full and rich with dried fruits and a hint of wood smoke.	Speyside	2,000 / 4,000 / 45,000
MACALLAN "M" DECANTER The Macallan's M is a burst of flavour and spice, it's rich with some of the vanilla and deep dried fruit from the nose but it quickly adds spice notes to the mix with deep oak, allspice, ginger and clove.	Speyside	3,500 / 7,000 / 80,000

JAPANESE WHISKY

Bottle

HIBIKI JAPANESE HARMONY

1,900

Luminous and delicate blend of mature sandalwood, rich honey and red berries on the nose. A tender, long finish is supplemented with a hint of citrus peels and white grape.

AMERICAN WHISKEY 30ml / 60ml / Bottle

JACK DANIEL'S OLD NO.7

50 / 100 / 1,200

Smooth and soft with notes of banana milkshake mixed nut note, a touch of caramel with crème anglaise.

WOODFORD RESERVE

65 / 130 / 1,600

Thick and full. Notes of espresso beans, winter spice, cereal sweetness, plenty of rye, ground ginger, almond oil, toasty oak and a little rum.



NIKKA WHISKY

ニッカウキスキー

Single / Double / Bottle



YOICHI 12YR

880 / 1,660 / 20,500

Firm, it begins with liquorice. Then come notes of charred wood and toffee, highlighting the softness and elegance of this whisky.



YOICHI 15YR

1,400 / 2,700 / 32,000

Unctuous with an oily texture, evokes both sweet and salty notes. Suave, it develops aromas of flowers, anise and spices.



YOICHI 20YR

3,860 / 7,620 / 90,000

Ample, round. A note of liquorice and frangipane. It has a smoky character, but remains delicate and nuanced. The fruitiness is strong (quince, apple, black cherry). It moves from peat to ripe fruit and back through the aromas in reverse order.

SCOTCH & BLEND

30ml / 60ml / Bottle

J.W. BLACK LABEL

Smooth and beautifully balanced whisky with a distinctive smoky flavour.

Scotland

50 / 100 / 1,200

JAMESON IRISH WHISKEY

Thick and of rich body with notes of fresh cooked orchard fruits, both fresh and cooked with a little vanilla cream.

Irish

60 / 115 / 1,600

ABERFEDLY 12

Sweet, malty, a gentle peat but nonetheless the mouth feel is very clean. Vanilla, peaches in cream and subtle oak.

Scotland

65 / 130 / 1,600

CHIVAS REGAL 12 YEAR

Banana chips, creamy hit of barley malt, pepped up with a little allspice. Notes of ground walnut and caramel.

Speyside

70 / 140 / 1,700

CHIVAS XV X BALMAIN

An exclusive limited-edition Balmain X Chivas XV collection. The collaboration takes the form of two unique limited-edition bottle designs that infuse the Parisian savoir-faire with Chivas Regal's 15 year old blended Scotch.

Speyside

85 / 170 / 2,800

CHIVAS 18 YEAR

Medium-bodied, marmalade, dark chocolate, touch of wood.

Speyside

120 / 230 / 3,200

ABERFEDLY 21

Honey, fruity. Thick malt, enlivened by a fresh, zesty quality.

Scotland

180 / 360 / 4,500

ROYAL SALUTE 21

Amber, soft, approachable, ripe fruit, and old oak with a dash of ginger and honey, with sweet malt, a gentle grainy oak, and a distant smoked honey.

Speyside

190 / 380 / 3,900

CHIVAS ULTIS

Smooth vanilla texture, brimming with clementine and apricots. Full-bodied flavours give way to a background of soft caramel, spicy cloves and ginger.

Speyside

265 / 530 / 6,000

CHIVAS REGAL 25 YEAR

Hints of rich chocolate orange with a fondant creaminess.

Speyside

350 / 700 / 8,000

J.W. BLUE LABEL

The first sip reveals a velvety mouthfeel, then an explosion of flavour – hazelnuts, honey, rose petals, sherry and oranges. Subsequent sips reward you with more hidden secrets like kumquats, wispy aromatic smoke, sandalwood, tobacco, and dark chocolate.

Scotland

300 / 600 / 6,900

ROYAL SALUTE 38 YO STONE DESTINY

A mature, sophisticated nose and a remarkable depth of flavour. Aromas of rich dried fruits and bold spices yield to a deep floral fragrance. On the palate, cedar wood and almonds stand shoulder to shoulder with rich, sherried oak leading to an enduringly smooth finish.

1,000 / 2,000 / 22,000

COGNAC

30ml / 60ml / Bottle

HENNESSY VS

85 / 170 / 1,950

Woody and nutty, with a little sweetness. Rounded floral notes, with elements of berries, vanilla spice and oak finish.

HENNESSY V.S.O.P

95 / 190 / 2,200

Notes of fruit, supple and rounded, floral.

HENNESSY X.O

185 / 370 / 4,200

Strong flavour of dark chocolate and over-ripe plums. A little sultana character, cocoa butter and spice.

HENNESSY PARADIS

675 / 1,350 / 24,000

Rich with rancio, juicy plum, honeysuckle and wood.

LOUIS XIII

2,600 / 5,200 / 60,000

Cinnamon, almonds, peach, orange and orange blossom, and woody spice. Assemblage of "eau de vie" from 40 to 100 years old.

BEER

Country

Bottle

KIRIN

Japan

55

Crafted solely from the first press of the grains with a refined and smooth finish on the palate.

HEINEKEN SILVER

Netherland

55

Expertly crafted with a well-balanced, low ABV profile and a light, tangy, and refreshing flavour.

CORONA

Mexico

60

Balanced and crisp, this brew offers a refreshing flavour profile with hints of fruity honey and a touch of malt in the aroma.

SOFT DRINKS

COCA-COLA / COCA-COLA ZERO / COCA-COLA DIET	35
SPRITE	25
GINGER ALE	25
QCUMBER SODA WATER	25
FEVER-TREE TONIC WATER / SODA WATER	30
BIG TOM TOMATO JUICE	25
RED BULL ENERGY DRINK	45
RED BULL ENERGY DRINK SUGAR FREE	45

JUICE

RED APPLE / CRANBERRY / ORANGE / PINEAPPLE	25
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FRESH JUICE

SELECTION OF THE DAY	35
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WATER

25cl / 75cl

STILL	20 / 35
SPARKLING	20 / 35

TEA

TEA AND MINI SWEETS	55
Assortment of four mini cakes, canelé, coconut macaron, fruit tartlet and chocolate truffle served with tea of your choice	
JING ASSAM BREAKFAST	25
The ultimate breakfast tea, expertly blended from Assam's finest tea gardens – rich dried fruit aroma with malty and caramel taste.	
JING EARL GREY	25
Black tea base flavoured with oil from the rind of bergamot. A citrus fruit with the flavours of orange, lemon, grapefruit and lime.	
JING VANILLA BLACK	25
Rich black tea scented with soft, sumptuously sweet vanilla.	
JING ORGANIC & FAIR TRADE DRAGON WELL	25
China's most famous green tea from Hangzhou with distinct character - refreshingly complex with chestnut richness.	
JING JASMINE SILVER NEEDLE	25
Fragrant jasmine over a soft, sweet vanilla white tea base with summer fruitiness with white tea flavours of cucumber and melon.	
JING WHOLE CHAMOMILE FLOWERS	25
Composed of only natural, whole flowers for a clean and fresh infusion with clear chamomile taste.	

COFFEE

COFFEE AND MINI SWEETS	55
Assortment of four mini cakes, canelé, coconut macaron, fruit tartlet and chocolate truffle served with coffee of your choice	
ESPRESSO	25
DOUBLE ESPRESSO	25
AMERICANO	25
MACCHIATO	25
DOUBLE MACCHIATO	30
LATTE	20
FLAT WHITE	20
CAPPUCCINO	30
ICED COFFEE	25

FOOD MENU

Small / Big

BEEF SHORT RIB CROQUETTES (G) (C) Soy-truffle béchamel, Périgord black truffle, truffle aioli	45 / 150
CRAB CALIFORNIA MAKI (D) (G) (SF) Soft shell crab, avocado, crispy quinoa	40 / 110
SALMON AVOCADO VOLCANO MAKI (D) (G) Avocado, cucumber, aji aioli, volcano and unagi sauce	35 / 90
GRILLED KOREAN SHORT RIBS (G) Marinated in galbi sauce, scallions, sesame seeds	110 / 225
FRENCH FRIES, TOGARASHI, GARLIC, PARMESAN Choose one dip: Teriyaki Chinese honey mustard wasabi aioli	70
ENOKI NIGIRI (G) (M) (VG) Truffle aioli	30
FRIED CALAMARI (G) Chilli, scallion, lime garlic aioli	82

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

TOBACCO

HOYO DE MONTERREY LE HOYO DE RÍO SECO ARAMÓS 430

A meticulously balanced cigar, with cedar and earth at its base in equal measure, and a vaguely sweet note to its wrapper. The smoke gently transitions into a spicy, leathery finish and maintains a spot-on coolness throughout.

56" x 140mm Light 45 minutes

ROMEO Y JULIETA WIDE CHURCHILL MONTESCO 390

A combination of cedar, nuts, spices, and dark fruit aromas, accompanied by notes of orange peel, wood-roasted hazelnuts, and hints of leather. A very smooth smoke that is never overpowering.

55" x 130mm Medium 50 minutes

MONTECRISTO EDMUNDO EDMUNDO 450

Warm aromas of cedar and cocoa are offered pre light, once lit a full bodied smoke comes billowing out, serving medium-full strength flavours that we found to be a harmonious blend of almond, cocoa and a dash of baking spice.

52" x 135mm Medium-Full 50 minutes

PARTAGAS SERIE E NO.2 ROBUSTO EXTRA 420

The cigar offers up earth, pepper, leather, toffee, cocoa powder, and spice. Hints of citrus and chestnut flavours emerge during the beautifully complex and balanced smoke.

54" x 140mm Medium-Full 40 minutes

COHIBA SIGLO NO. 4 CORONAS GORDAS 990

With unique earthy flavours this cigar has an elegant presence and it unfolds slowly. It offers creamy, thick smoke with additional flavours of honey and buttery biscuits that delight the taste buds and leave a light sweetness on the lips.

46" x 143mm Medium 45 minutes

COHIBA ROBUSTOS ROBUSTO 890

A rich, complex flavour with notes of wood, leather, and spice, along with some coffee and chocolate undertones, accompanied by a smooth and creamy smoke.

50" x 124mm Medium 45 minutes

COHIBA MADURO 5 SECRETOS 550

With complex flavours of coffee, leather, almonds and caramel. Hints of spice grace the palate throughout the medium to full-bodied smoke. The finish is boldly textured, with increasing body and taste.

40" x 111mm Medium-Full 20 minutes

COHIBA MADURO 5 GENIOS 850

Offers a rich and full-bodied flavour profile featuring notes of cocoa, coffee, and subtle sweet undertones like caramel or toffee. Its finish is long and satisfying, leaving lingering flavours on the palate.

52" x 140mm Medium-Full 60 minutes

COHIBA MEDIO SIGLO PETIT ROBUSTO 790

Intense tobacco, woody, somewhat toasted, with earthy, spicy, and sweet notes in the background. A creamy, full-bodied sensation accompanied by leather, cedar, vanilla, nutmeg, cacao, and molasses.

52" x 110mm Full 30 minutes

BUSINESS LUNCH - AED 140

SELECT A STARTER, A MAIN AND A DESSERT

BURRATA SALAD (D)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

CHICKEN KUSHIYAKI (G)

Korean miso, green plum, and ginger

SALMON AVOCADO VOLCANO MAKI (D) (G)

Avocado, cucumber, aji aioli, volcano and unagi sauce

ROASTED SALMON (A) (G) (SF)

Squid, mussel and shrimp ragout, roasted fingerling potato, fennel, rouille, ginger bouillabaisse

GRILLED OCTOPUS (A)

Smoked potato, charred scallion oil, tomato raisins

SATAY MARINATED CHICKEN BREAST (N)

Coconut rice, bok choy, peanut satay sauce, coriander, mint

VEGAN CHILLI MANGO TART (C) (N)

Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote

TRIO OF SORBETS (VG)

Assortment of seasonal sorbets

THE GRAND BUSINESS LUNCH - AED 180

BETROOT SALAD (D) (G) (N) (VG)

Goat cheese mousse, crispy red quinoa, mint, orange, pistachio, red wine vinegar

LOBSTER MAKI (SF)

Soft shell crab tempura, torched lobster, unagi sauce

ROASTED DIVER SCALLOPS (C) (D) (SF)

Cauliflower mousseline, beef 'nduja beurre blanc, kochukaru oil

MISO MARINATED COD KUSHIYAKI (A)

Sweet miso, yuzu, chives

HOUSEMADE SPINACH RIGATONI WITH LAMB RAGU (D) (N)

Whole lamb braised, tomato, pine nuts, mint, Parmesan cheese

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, Shimeji mushrooms, Parmesan mousse

GRILLED RED MULLET (A)

Coal kissed tomato verge with kizami wasabi, and coriander

GALBI MARINATED FLANK STEAK - EXTRA AED 125

Sauce Japonaise and fries with lime garlic aioli

VEGAN CHILLI MANGO TART (C) (N)

Mango mousse tart, lime Chantilly, mango and Korean chilly flakes compote

CHOCOLATE SALTED CARAMEL TART (D) (G) (N)

Chocolate, vanilla ice cream

COFFEE OR TEA SERVED WITH MINI SWEETS - EXTRA AED 55

Assortment of four mini cakes served with coffee or tea of your choice

SIDE DISHES

HOUSEMADE SEAWEED PARKER ROLLS - AED 10

Two pieces served warm

FRENCH FRIES - AED 40

Garlic, togarashi, tomato purée

ROASTED BABY CARROTS (A) (D) (S) - AED 40

Spiced labneh, Madras granola, sesame seeds, coriander

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BEVERAGES

COCKTAILS

SGROPPINO - AED 55

Prosecco mixed with homemade limoncello and homemade lemon sorbet
Lemony, bubbly and refreshing

ROYAL CLOVER CLUB - AED 65

Gin, Lillet Blanc, raspberry syrup, topped up with Prosecco
Raspberry sweetness mingled with floral juniper

PINK GRAPEFRUIT - AED 50

Bombay Bramble, grapefruit soda, lychee
Zesty, refreshing and citrusy

PALOMA - AED 50

El Jimador tequila, fresh grapefruit juice, fresh lime juice, grapefruit soda
Refreshing, citrusy and vibrant

EXCLUSIVE WINE FOR LUNCH

WHITE

VIÑA ESMERALDA - AED 50 / 250

CATENA ALAMOS VIOGNIER - AED 60 / 300

D'ARENBERG CHARDONNAY - AED 70 / 350

RED

SANGRE TORO - AED 50 / 250

CATENA ALAMOS MALBEC - AED 60 / 300

ESCUDO ROJO CABERNET SAUVIGNON - AED 70 / 350

ROSÉ

M DE MINUTY ROSÉ - AED 70 / 350

BEER

KIRIN ICHIBAN - AED 45

DIGESTIF

HOMEMADE LIMONCELLO - AED 50

TEA

SUMMER'S FINEST ICED TEA - AED 25

Green tea, orange juice, lemon juice, basil leaves and edible flower

@54 ICED TEA - AED 25

Earl grey tea, lemon juice, vanilla syrup, strawberry purée and mint leaf

COFFEE

ICED COFFEE - AED 25

Coffee, milk

@54 ICED COFFEE - AED 25

Coffee, milk, tonka, hazelnut syrup

WATER

STILL - AED 35

SPARKLING - AED 35

VEGETARIAN BUSINESS LUNCH - AED 140

SELECT A STARTER, A MAIN AND A DESSERT

BURRATA SALAD (D)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts,
nectarine shiso vinaigrette

ROASTED MUSHROOM SOUP (A) (D) (G)

Porcini macaron, mushroom and asparagus duxelle

GRILLED CORN RIBS (A) (D)

Japanese mayo, Pecorino, togarashi

ROASTED CAULIFLOWER (C) (D) (V) (VG)

Katsuobushi bagna cauda, preserved lemon, mint, Calabrian chilli

TAGLIATELLE MARINARA (A) (C)

Housemade tagliatelle pasta, tomato marinara sauce, blistered cherry tomatoes,
Parmesan cheese, Thai basil

ROASTED BUTTERNUT SQUASH (N) (G)

Miso cashew glazed, mint and pomegranate pesto

CHOCOLATE SALTED CARAMEL TART (N) (D) (G)

Chocolate, vanilla ice cream

TRIO OF SORBETS (VG)

Assortment of seasonal sorbets

SIDE DISHES

HOUSEMADE SEAWEED PARKER ROLLS - AED 10

Two pieces served warm

FRENCH FRIES - AED 40

Garlic, togarashi, tomato purée

ROASTED BABY CARROTS (A) (D) (S) - AED 40

Spiced labneh, Madras granola, sesame seeds, coriander

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