

Food for thought.

A little something to keep you going.

BREAKFAST MENU

CROWNE BREAKFAST 115

24H D G V E N

Freshly Squeezed Fruit Juices

Orange | Grapefruit | Watermelon | Pineapple
Carrot | Green Apple | Mango

Fresh From The Baker's Oven

Croissant | Danish Pastry | Muffin
Olive And Rosemary Loaf | White And Brown Toast
Butter | Honey | Preserves

Cereals:

Corn Flakes | All-Bran | Frosties
Rice Krispies | Coco Pops | Special K
Served With: Hot Milk | Cold Milk | Skimmed Milk
Low Fat Milk | Plant Based Milk

Seasonal Sliced Fruits

Freshly Brewed: Regular Coffee | Decaffeinated Coffee
English Breakfast Tea | Hot Chocolate
With The Choice Of: Hot Milk | Cold Milk
Skimmed Milk | Low Fat Milk | Plant Based Milk

MIDDLE EASTERN BREAKFAST 135

24H D E G N Ss V

Freshly Squeezed Fruit Juices

Orange | Grapefruit | Watermelon | Pineapple
Carrot | Green Apple | Mango

Fresh From The Baker's Oven

Plain Croissant | Zatar Croissant
White And Brown Arabic Bread

Seasonal Sliced Fruits

Mezze Platter
Zaatar And Olive Oil | Labneh | Arabic Cheese
Makdous | Hummus | Crudités

Foul Medames

Tahina Sauce | Lemon Juice

Shakshouka

Scrambled Or Fried Egg With Onion | Tomatoes | Parsley

Freshly Brewed:

Regular Coffee | Decaffeinated Coffee
English Breakfast Tea
With The Choice Of: Hot Milk | Cold Milk
Skimmed Milk | Low Fat Milk | Plant Based Milk

AMERICAN BREAKFAST 140

24H D E G N So

Freshly Squeezed Fruit Juices

Orange | Grapefruit | Watermelon | Pineapple
Carrot | Green Apple | Mango

Fresh From The Baker's Oven

Croissant | Danish Pastry | Muffin | Walnut Loaf
White And Brown Toast | Butter | Honey | Preserves
Seasonal Sliced Fruits

Cereals: Corn Flakes | All-Bran | Frosties | Rice Krispies
Coco Pops | Special K | Bircher Muesli

Served With: Hot Milk | Cold Milk | Skimmed Milk
Low Fat Milk | Plant Based Milk

Freshly Brewed:

Regular Coffee | Decaffeinated Coffee
English Breakfast Tea | Hot Chocolate
With The Choice Of: Hot Milk | Cold Milk
Skimmed Milk | Low Fat Milk | Plant Based Milk

Choice of:

Two Eggs Cooked As You Like
Served With: Marinated Tomatoes
Sautéed Mushrooms | Veal Bacon | Chicken Sausage
Baked Beans | Hash Brown or

Butter Milk Pancakes

Caramelized Banana | Cinnamon Chantilly | Maple Syrup

À LA CARTE BREAKFAST

Freshly Squeezed Fruit Juices Hc 33

Orange | Watermelon | Grapefruit | Pineapple
Carrot | Mango | Green Apple

Butter Milk Pancakes D E G So 50

Caramelized Banana | Cinnamon Chantilly
Maple Syrup

Golden Waffles D E G N 50

Belgian Style Waffles | Mandarin Compote | Hazelnut
Fresh Berries | Chantilly Cream | Maple Syrup

Cereal Crusted French Toast D E G N 50

Pecan | Berries | Mango Sauce | Cinnamon Cream

Gluten Free Option: 50

Carrot French Toast DEN

Bakery Basket (Gluten Free Available) D E G N 60

From The Baker's Oven: Plain Croissant
Pain Au Chocolat | Almond Or Cheese Croissant
Baguette Bread | Danish Pastry Muffin | Multi-grain
White Or Brown Toast | Sundried Tomato Loaf
Butter | Honey | Preserves

Toasted Bread G N D V 40

Multi-grain | White Or Brown Toast
Marmalades | Honey | Butter | Preserves

Bircher Muesli D G N V 30

Oatmeal | Yoghurt | Milk | Apples | Fresh Berries | Sultanas
Porridge Meal D N G 35
Rolled Oats | Fresh Milk | Honey | Golden Raisins Raspberries
Blueberries | Roasted Almond Flakes

Cereals D G N So 30

Choice Of: Corn Flakes | All-Bran | Frosties
Rice Krispies | Coco Pops | Special K
Served With Choice Of: Hot Milk | Cold Milk
Full Cream | Skimmed Milk | Plant Based Milk

24H – Available 24 hours
D – Dairy production
E – Egg
F – Fish
G – Gluten
N – Nuts

S – Shellfish
Ss – Sesame seeds
So – Soya
Hc – Healthy option
V – Vegetarian
Ve – Vegan

Please note that all prices quoted are in AED and inclusive of 7% municipality fee, 10% Service Charge and 5% VAT.

Strawberry Chia Seeds Pudding D V 30

Chia Seeds | Honey | Mix Berries

Fresh Fruits Hc V 40

Seasonal Sliced Fruit | Fresh Berries

Yoghurt D Hc V 30

Natural | Low Fat | Fruit Yoghurt

Two Eggs Prepared To Your Liking D E G So 55

Choice Of: Fried | Poached | Scrambled | Boiled
Shakshouka | Plain Omelette | Egg White Omelette
All Served With: Marinated Tomatoes

Sautéed Mushrooms | Veal Bacon | Chicken Sausage

Baked Beans | Hash Brown

Royal Egg Benedict D G V F 60

English Muffin | Hollandaise Sauce

Choice Of: Salmon Or Turkey Ham Or Spinach
or Avocado

All Served With: Grilled Asparagus And Grilled Tomato

Omelette Your Way E G So 60

Three Eggs

With The Choices Of Fillings: Veal Ham | Cheese

Tomato | Capsicum | Onion | Mushrooms

All Served With: Marinated Tomatoes

Sautéed Mushrooms | Veal Bacon

Chicken Sausage | Baked Beans | Hash Brown

Cheese Platter D G V 80

International Cheese Selection | Fig Jam

Grapes | Crackers

Smoked Salmon F 75

Cherry Wood Smoked Salmon | Black Olives
Asparagus | Crushed Avocado | Cucumber | Lime

Cold Meat Platter N G 65

Beef Pastrami | Smoked Chicken
Veal And Chicken Mortadella | Pickled Gherkins
Dijon Mustard | Crostini

BREAKFAST ACCOMPANIMENTS

Hash Brown **G V** 30

Chicken Sausage **G So** 30

Veal Bacon 30

Grilled Halloumi Cheese **V D** 30

Baked Beans **V** 20

Sautéed Mushrooms **V** 20

Roasted Tomatoes **V** 20

Balila Chickpeas **V** 20

Foul Medames Ss V 35

Tahina Sauce | Olive Oil | Onion | Tomato
Lemon Juice

Baked Feta Cheese Mediterranean Style V D 50

Mixed Olives And Zaatar Leaves | Oregano
Olive Oil | Cherry Tomatoes

Falafel Wrap G Ss V Ve 50

Onion | Tomato | Lettuce | Tahina Sauce
Arabic Pickles | Saj Bread | Spicy Hummus

Cold Mezze Platter G N Ss V 55

Zaatar With Olive Oil | Labneh | Arabic Cheese
Makdous | Hummus | Crudités | Arabic Bread

SALADS & APPETIZERS

Classic Caesar Salad D E G 60

Baby Gem Lettuce | Crispy Veal Bacon | Parmesan
Rustic Croutons | Caesar Dressing

Additional: Grilled Chicken Breast

Grilled Gulf Shrimps **S** 15

Greek Salad D V 65

Greek Feta Cheese | Capsicum | Cucumber
Red Onion | Olives | Oregano | Lemon Vinaigrette

Prawn Cocktail D E S 75

Palm Heart | Marinated Avocado | Mango

Mix Leaves | Radish | Marie Rose Sauce

Smoked Chicken & Quinoa Salad G 55

Apple | Red Cabbage | Mix Leaves | Croutons

Garlic And Honey Dressing

Arabic Cold Mezze Platter G N Ss V 60

Hummus | Moutabel | Warak Enab | Fattoush

Muhamara | Pickles | Olives | Arabic Bread

Tabouleh G Hc V Ve 45

Finely Chopped Parsley | Tomatoes | Mint | Onion

Olive Oil | Lemon Juice

Fattoush G V Ve 50

Tomatoes | Cucumber | Radish | Lettuce Capsicum

Fried Pita Bread | Lemon Juice | Olive Oil

Hot Mezze D G N Ss 60

Spinach Fatayer | Lamb Kibbeh

Meat And Cheese Sambousek

Tahina Sauce | Yoghurt Sauce

Chinese Spring Roll G S So V 50

Selection Of: Shrimp | Chicken | Vegetable

Served With: Sweet Chili Sauce

UAE Garden Salad V Hc Ve 50

Cherry Tomato | Mix Local Lettuce
Red Rambo Radish | Cucumber | Butternut Squash Pumpkin
Seeds | Date Vinaigrette
All Vegetables Are Sourced Locally

SOUP

Shorbet Addas D G V Ve 40

Lentil Soup | Crispy Arabic Bread | Lemon

Chef's Soup Of The Day 45

Please Ask Your In-Room Dining Attendant
For Today's Offering

Thai Coconut & Shrimps Soup N S 45

Bok Choy | Coriander | Ginger | Lime
Rice Noodles | Straw Mushrooms | Lemon Grass Peanuts

SANDWICHES & WRAPS

All Sandwiches And Wraps Are Served With Fries

InterContinental Club Sandwich D E G 60

Marinated Chicken | Veal Bacon | Fried Egg
Lettuce | Roma Tomatoes

Classic Steak Sandwich D G 85

Crispy Baguette | Beef Strip Loin
Sautéed Mushrooms | Red Cheddar Cheese
Onion Chutney

Flame Grilled Beef Burger D G E 85

Brioche Bun | Beef Patty | Provolone Cheese
Tomato Chutney | Roma Tomatoes | Coleslaw

Kofta Roll D G Ss 60

Saj Bread | Lettuce | Onion | Tomatoes
Pickles | Garlic | Tahina Sauce | Fattoush Salad

Grilled Mozzarella Sandwich D G V N 65

Ciabatta Bread | Marinated Red Capsicum
Rocket Leaves | Basil Pesto

Chicken Tikka Wrap D G 55

Tomatoes | Onion | Cucumber
Mint Chutney | Coriander

STONE BAKED PIZZA

Pepperoni D G 60

Beef Pepperoni | Red Onion
Mozzarella Cheese

Margherita D G V 55

Fresh Tomato | Basil | Mozzarella Cheese
Oregano

Cajun Chicken D G N 60

Cajun Marinated Chicken | Jalapeños
Mozzarella Cheese | Onion | Capsicum

Balsamic Glaze

Seafood D G S 75

Prawns | Calamari | Mussels | Mozzarella Cheese
Tomato And Olive Salsa

Garden Pizza D G V 65

Tomato Sauce | Zucchini Artichoke
Mozzarella Cheese | Mushroom | Rocket Leaves

Additional Toppings: Grilled Vegetables 5 Per Item

Artichokes | Black Olives | Arugula | Spinach

Capsicum | Mushrooms | Jalapeños

Chicken | Tuna | Veal Bacon 8 Per Item

Turkey Ham | Buffalo Mozzarella | Shrimp

PASTA

(Gluten Free Pasta Available)

Lasagna D E G 85

Beef Ragout | Béchamel | Parmesan

Select Your Pasta D E G V 80

Pasta: Penne | Fettuccine | Spaghetti
Sauce: Bolognese | Arrabiata | Alfredo | Napoli

MAIN COURSE

LOCAL AND SUSTAINABLE G D 95

Grilled Baby Chicken Local Farm

Confit Tomato | Dehydrated Sage
Oyster Mushroom Jus
All Ingredients Are Sourced Locally

WESTERN FAVOURITES

Mediterranean Chicken D N G 115

Corn-Fed Chicken | Saffron Fresh Labneh
Almond Flakes | Broccoli | Creamy Mashed
Potato | Herbs And Mushroom Jus

Fish & Chips D E F G 95

Crispy Fried Atlantic Cod | Fries | Mushy Peas
Tartar Sauce

Teriyaki Salmon Fillet D F G N S 95

Salmon With Teriyaki Sauce | Black Rice
Edamame Beans | Broccoli | Cherry Tomato
Ginger Pickles

AROUND THE WORLD

Arabic Mixed Grill D G N Ss 140

Labneh And Garlic Marinated Chicken
Beef Kebab | Lamb Kofta | Lamb Cutlet

Oriental Rice | Arabic Pickle | Garlic Sauce

Fried Rice E G N S V So 65

Green Peas | Carrot | Fried Egg | Spring Onion
Rice Crackers

Choice Of: Vegetable | Chicken | Shrimps

Paneer Makhani V G D 70

Grilled Indian Cottage Cheese | Tomato Gravy
Fresh Cream | Coriander | Steamed Rice

Mango Pickles | Raita | Papadums

Pan Seared Seabass D Ss F 115

Creamy Cauliflower | Purple Potato | Fresh Dill

Butter Chicken D G N 80

Tender Chicken Tikka | Rich Tomato Gravy
Steamed Rice | Raita | Papadums | Mango Pickle

Kibbeh With Yoghurt D N G 85

Lebanese Meat Dumplings | Yoghurt Sauce
Pine Nuts | Vermicelli Rice | Mint Coriander

Biryani D G N 95

Mango Pickle | Papadums | Raita

Shrimp Biryani **S** 80

Chicken Biryani 90

Lamb Biryani 90

Vegetarian Biryani **V** 75

Thai Green Curry V Ss S 90

Thai Green Curry | Bok Choy | Mushroom
Galangal | Lemon Grass | Fresh Thai Basil

Carrot | Pandan Leaves

Choice Of: Vegetable | Chicken | Shrimps

Dal Makhani D V G 50

Slow Cooked Black Lentil | Simmered With
Tomato Gravy | Butter & Fresh Cream | Steamed
Rice | Mango Pickles | Papadums | Raita

Wok Fried Noodles V G Ss E So 65

Egg Noodles | Chinese Cabbage | Capsicum
Sesame Oil | Fried Shallots | Spring Onion

VEGAN	
Beyond Burger G V Ve	75
100% Plant Based Patty Vegan Cheddar Cheese Lettuce Salad	
Vegan chili Con Carne With Nachos G V Ve	60
Flavoured Red Kidney Beans Fresh Coriander Smoked Sweet Paprika Chili Jalapeños Tortilla Chips Nachos	

FROM OUR CHARCOAL GRILL	
U.S. T-Bone Steak D 450gm	245
Grain Fed 150 Days	
Australian Beef Tenderloin D 250gm	215
U.S. Angus Beef Rib Eye D 350gm	160
Jumbo Gulf Prawns D S	
Garlic Parsley And Lemon <i>5pcs</i>	140
Mustard And Herb Marinated Baby Chicken D	120

All Grills Items Are Served With Your Choice Of Two Accompaniments And One Sauce:

ACCOMPANIMENTS	30
Garden Salad Vinaigrette Dressing V Ve	
Creamed Sautéed Spinach D V	
Steamed Broccoli Sea Salt V Ve	
Steamed Vegetables V Ve	
Green Beans Toasted Almond Butter D V N	
Onion Rings Cajun Spiced D G V N	
Butter Mashed Potato Cream Chives D V	
Baked Potato Sour Cream Spring Onion D V	
Roasted Potatoes Smoked Cheddar Cheese D V	
Steamed Rice V	

SAUCES	20
Green Peppercorn D G Mushroom D G Béarnaise D E	
Rosemary Jus D G Lemon Butter D Mustard D	

DESSERT & CHEESE	
Moelleux Au Chocolat D E G	50
Chocolate Manjari 64% Cocoa Vanilla Ice cream Vanilla Crunchy	
Strawberry Cheese Cake D E G N	40
Hazelnut Crunchy Base Fresh Strawberry Salsa Vanilla Chantilly	
Sticky toffee Pudding D E G	40
Butterscotch Sauce Vanilla Ice Cream	
Tiramisu D E G	40
Biscuit Mascarpone Coffee Cocoa	

Ice Cream D E N	40
Chocolate Vanilla Strawberry Fresh Berries And Nuts	
Traditional Umm Ali E G N	40
Sweet Cream Puff Pastry Almonds Pine Nuts	
Cheese Platter D G N	80
International Cheese Selection Fig Jam Grapes Crackers	
Fresh Fruits Hc	40
Seasonal Sliced Fruit Fresh Berries	

LATE NIGHT MENU	
Midnight To 5:30 am	

Shorbet Addas D G V Ve	40
Lentil Soup Crispy Arabic bread Lemon	
Classic Caesar Salad D E G	60
Baby Gem Lettuce Crispy Veal Bacon Parmesan Rustic Croutons Caesar Dressing	
<i>Additional:</i> Grilled Chicken Breast	10
Grilled Gulf Shrimps S	15
Two Eggs Prepared to Your Liking D E G So	55
<i>Choice Of:</i> Fried Poached Scrambled Boiled Shakshouka Plain Omelette Egg White Omelette	
<i>All Served with:</i> Marinated Tomato Sautéed Mushroom Veal Bacon Chicken Sausage Baked Beans Hash Brown	
Smoked Chicken And Quinoa G	55
Apple Red Cabbage Mixed Leaves Croutons Garlic And Honey Dressing	
Hot Mezze D G N Ss	60
Spinach Fatayer Lamb Kibbeh Meat And Cheese Sambousek Tahina Sauce Yoghurt Sauce	
Crowne Plaza Club Sandwich D E G	60
Marinated Chicken Veal Bacon Lettuce Roma Tomatoes Fried Egg	
<i>Served With Fries</i>	
Flamed Grilled Beef Burger D G E	85
Brioche Bun Beef Patty Provolone Cheese Tomato Chutney Roma Tomatoes Coleslaw	
Chicken Tikka Wrap D G	55
Tomatoes Onion Cucumber Mint Chutney Coriander	
Chinese Spring Rolls G S So V 6 pcs.	50
Selection Of: Shrimp Chicken Vegetable Served With: Sweet Chilli Sauce	
Lasagna D E G	80
Beef Ragout Béchamel Parmesan	

24H – Available 24 hours	S – Shellfish
D – Dairy production	Ss – Sesame seeds
E – Egg	So – Soya
F – Fish	Hc – Healthy option
G – Gluten	V – Vegetarian
N – Nuts	Ve – Vegan
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Fish & Chips D E F G	95
Crispy Fried Atlantic Cod Fries Mushy Peas Tartar Sauce	
Arabic Mixed Grill D G N Ss	140
Labneh and Garlic Marinated Chicken Beef Kebab Lamb Kofta Lamb Cutlet Oriental Rice Arabic Pickles Garlic Sauce	

Biryani D G N	
Mango Pickle Papadums Raita	
Shrimp Biryani S	95
Chicken Biryani	80
Lamb Biryani	90
Vegetarian Biryani V	75

Moelleux Au Chocolat D E G	50
Chocolate Manjari 64% Cocoa Vanilla Ice Cream Vanilla Crunchy	
Fresh Fruits Hc V	40
Seasonal Sliced Fruits Fresh Berries	

LITTLE GUESTS	
Aged 12 And Under	

Smiley Tomato Soup D V	18
A Bowlful Of Hot Hearty Tomato Soup Cooked With The Reddest Plum Tomatoes Topped Off With A Dollop Of Fresh Cream	
Crunchy Vegetables & Hummus Dip D N V	22
Hummus Is A Popular And Traditional Middle Eastern Dish Made With Chickpeas	
<i>Served With Cherry Tomatoes, Mozzarella And Veggie Sticks For Dipping</i>	
Broccoli & Sweet Corn Fritters D E G	22
A Crispy Fluffy Fritter Filled With Broccoli, Sweet Corn And Sprinkled With Melted Cheese	

SIDES	
Scrummy Potato & Pumpkin Mash D V	12
Potato And Pumpkin Mashed Together For You To Shape Any Way You Like	
<i>Did You Know The Largest Pumpkin On Record Is Bigger Than A Baby Elephant?</i>	
A-maiz-ing Corn On The Cob D V	12
Interestingly There Is Always An Even Number Of Ears On A Cob Of Corn	
<i>Corn Is Also Grown On Every Continent In The World Except Antarctica</i>	
Homemade Fries V	12
The Golden Homemade Fries Are Parboiled Before Frying To Make Them A Healthier Side Serving	
<i>The French And The Belgians Both Claim To Have Invented The Pommes Frites</i>	

BIG PLATES	
Wok & Roll Thai Noodle G N S So E	32
Stir Fried Rice Noodles, Eggs, Vegetables And Prawns Twisted And Turned In A Hot Wok.	
Served With Peanuts For Sprinkling And Lime For Squeezing	
Happy Tomato Risotto D V	32
Say Ciao To This Italian Risotto Made With Fresh Basil And Parmesan Cheese	
<i>Did You Know In Venice Risotto Is Often Served As A Traditional Festive Meal?</i>	
Chinese Fried Rice With Chicken E So G	32
A Tender Chicken Breast Cooked With Honey, Soy Sauce And Garlic. The Dish Comes With Soft, Fragrant Rice Stir Fried With Eggs, Peas And Sweet Corn	
Penne Pasta With Red Sauce D G V	32
This Classic Pasta Dish Includes Three Of The Foods. Italy Is Most Famous For Pasta, Tomatoes And Parmesan Cheese	
Crispy Fish Fingers D E F G	32
Golden Fish Fingers Coated With Crushed Rice Served With Healthy Cherry Tomatoes, Fresh Cucumber And Carrot Sticks	
Yummy Mini Beef Burgers D E G N Ss	32
Two Perfectly Grilled Homemade Mini Beef Burgers Served With Fries	
<i>Legend Has It That The Birth Place Of The Burger Is Athens, Texas In The USA</i>	

HERBAL INFUSION	30
Dammann Chamomile	
Hot Chocolate	30
SOFT BEVERAGES	
Coca-Cola Diet Coke	30
Sprite Diet Sprite	30
Fanta	30
Schweppes Tonic Water	30
Schweppes Ginger Ale	30
Schweppes Soda Water	30
Schweppes Bitter Lemon	30
NON-ALCOHOLIC BEVERAGE	
Heineken 0.0.	25

DESSERTS	
Very Berry Yoghurt Ice Cream D V	30
Say This Five Times As Fast As You Can, I Would Like A Very Berry Dairy Dessert	

Iced Watermelon Popsicles V Ve	12
Stay Cool & Fresh With This Slurpable Sweet Dessert	
<i>Did You Know That You Can Find Square-Shaped Watermelon In Japan?</i>	

Chocolate Brownie Ice Cream Sundae D E G N	22
Chocolate Brownie Topped With Classic Vanilla Ice Cream Served With Fresh Fruit And Sprinkle	

COFFEE SELECTION	
American Coffee	30
Cappuccino	30
Latte	30
Single Espresso	30
Double Espresso	30
Turkish Coffee	30
Arabic Coffee Flask	95

TEA SELECTION	
VINTAGE	
Dammann Breakfast Tea	30
Dammann Gunpowder Green Tea	30
BLENDS	
Dammann Earl Grey Yin Zhen (Flavored Black Tea)	30
Dammann Touareg (Green Tea & Mint)	30
Dammann Jasmine (Scented Green Tea)	30

HERBAL INFUSION	30
Dammann Chamomile	

Hot Chocolate	30
SOFT BEVERAGES	
Coca-Cola Diet Coke	30
Sprite Diet Sprite	30
Fanta	30
Schweppes Tonic Water	30
Schweppes Ginger Ale	30
Schweppes Soda Water	30
Schweppes Bitter Lemon	30

NON-ALCOHOLIC BEVERAGE	
Heineken 0.0.	25
ENERGY DRINK	
Red Bull	35
MINERAL WATER	
Imported Still Water - Small Large	30 / 40
Imported Sparkling Water - Small Large	30 / 40
FRESHLY SQUEEZED JUICES	35
Orange Grapefruit Carrot Watermelon Green Apple Mango Pineapple Pomegranate	

CHILLED BEVERAGES	
Iced Coffee	30
Chocolate Milk	25
Milkshake	35
Vanilla Strawberry Chocolate Banana Lassie	
25	
Fruit Smoothie	35
Strawberry Banana Blueberry	
Milk	20
Full Cream Low Fat Skimmed Plant Based Milk	
25	

DRINKS	
BOTTLED BEER	
Heineken (Holland)	50
Stella Artois (Belgium) Ve	50
Amstel Light (Holland) Ve	50
Budweiser (USA) Ve	50
Corona (Mexico) Ve	50
Asahi (Japan) Ve	50
Leffe Blond (Belgium) Ve	50

HOUSE SPIRITS	3cl	37.5cl	75cl
Tanqueray	45		890
Stolichnaya Ve	45		890
Bacardi Superior Ve	45		890
Johnnie Walker Red Label	45		890
José Cuervo Gold	45		890

GIN	
Hendrick's	70
1,400	
VODKA	
Absolut Blue	45
490	890
Ciroc	
1,260	

RUM			
Bacardi 8 Year Old	60		
1,200			
WHISKY	3cl	37.5cl	75cl
Jack Daniels	50		1,230
Glenfiddich 12 Years	60		1,450
Johnnie Walker Black Label	60	760	1,450
Chivas Regal 12 Years	60	790	1,450
Johnnie Walker Double Black Label	65		1,630

TEQUILA	
Patrón Silver	60
1,260	
Patrón Reposado	70
1,550	

SPARKLING & CHAMPAGNES		
	120 ml Per Glass	Bottle
Prosecco Amore		
Di Amanti, Italy	60	295
NV Taittinger Brut Réserve	125	690
Bollinger Special Cuvée		990
Ruinart Ve		990
NV Louis Roederer Brut Premier		890
Dom Pérignon Ve		2,950

ROSÉ CHAMPAGNES		
NV Taittinger Prestige Rosé Brut		
Billecart - Salmon Brut Rosé	1,290	
WHITE WINES	150 ml	Bottle
Marius Vermentino		
France Ve	50	240
Ken Forrester Petit Chenin Blanc, South Africa	60	275
Alois Lageder Riff Pinot Grigio, Italy	70	325
Oyster Bay Sauvignon Blanc New Zealand	80	355
Chablis Moreau et Fils France Ve		470
Dr. Loosen Riesling Germany		310
RED WINES		
Moulin De Gassac Classic Rouge, France	50	245
Santa Julia Malbec Argentina Ve	60	255
Fleur Du Cap Cabernet Sauvignon		
South Africa Ve	70	305
Ruffino Chianti Italy Ve	80	355
Torres Atrium Merlot Spain		375
Wild Rock Pinot Noir New Zealand		450
ROSÉ WINE		
Rosé Kumala, South Africa	50	240

