

# HAPPY HOUR

DAILY FROM 8:00 PM - 1:00 AM



ECLIPSE

# HAPPY HOUR SELECTION

## WINE

## GLASS

Prosecco	39
White Wine	36
Rosè Wine	36
Red Wine	36

## BOTTLED BEER

Budweiser	36
Peroni	36

## SPIRITS

## 30ML

Stolichnaya	34
Bombay Sapphire	34
Tanqueray	34
Bacardi	34
Johnnie Walker Red	34
Josè Cuervo Silver	34
Josè Cuervo Gold	34
El Jimador Silver	34
El Jimador Reposado	34



*It was love at first sight for the Sun and the Moon  
Together they roamed across the vast canvas of the  
heavens, enchanted and in love. Yet, with their inseparable  
union came the absence of a proper night and day.*

*“To keep the order, the Sun must travel by day and the  
Moon by night,” said God.*

*And with heavy hearts, so they did. With each day and  
night, God saw the Sun and the Moon sinking deeper and  
deeper into the abyss of despair. And when God realised  
their undying love, he decided to create Eclipse.*

*Eclipse, the moment the Sun and the Moon reunite in  
their tender and sweet love. The one split second they look  
forward to every minute of their existence.*

# LINES TO IMPRESS

## Eclipse Signature Cocktails @ AED 69

### Love Potion No.26

White Rum | Gin | Strawberry | Pineapple Ginger Cordial

*Are you a love potion? Because I can't resist your charm*

### Enchanting Espresso Martini

Spiced Rum | Mexican Coffee Liqueur | Coconut | Coffee

*Is your smile made of magic? Because it's absolutely enchanting*

### Alluring Bon Sour

Bourbon | Amaretto | Passion Fruit | Bitters

*Is your name Bon? Because you've got me intoxicated with your allure*

### Heart Robber Highball

Jägermeister | Chocolate Bitters | Ginger Ale

*Are you a heart robber? Because I'm pretty sure you just stole a piece of mine*

### Brewing @ 26

Corona | Tequila | Salted Caramel

*I can feel that something is brewing between the two of us*

### Spicy Fine Apple Negroni

Spiced Gin | Campari | Sweet Vermouth | Herbs | Bitters

*If you were a fruit, you would be a fine apple*

### Hold Me & Sip Me

Almond Butter Washed Bourbon | Dates | Bitters

*Hold me and get thrilled with each sip you take*

# SOMMELIER'S SELECTION

## CHAMPAGNE

	<b>Glass</b>	<b>Bottle</b>
Louis Roederer Brut NV	140	695
Louis Roederer Vintage Rosè 2016		925
Ruinart Blanc de Blancs		1395

## SPARKLING WINE

Prosecco, Amore di Amanti, Italy	74	324
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## WHITE WINE

Montes Chardonnay, Chile	67	293
Cossetti Gavi di Gavi DOCG Cortese, Italy	59	324
Alois Lageder Riff Pinot Grigio, Italy	78	356
Craggy Range Sauvignon Blanc, New Zealand	89	450
Petit Chablis, France		618
Tommasi Soave Classico DOC Garganega, Italy		334

## ROSÉ WINE

Kumala Rosé, South Africa	54	259
The Pale by Sacha Lichine Rosé, France		324

## RED WINE

Vieux Monde Syrah-Grenache, France	62	259
Baron de Lestac Rouge Bordeaux Blend, France	59	259
Argento Malbec, Argentina	69	269
Les Coches Pinot Noir, France	83	407
Chateau Ste. Michelle Merlot, USA	79	429
Marchese Antinori Chianti DOCG Sangiovese, Italy		933
Jean Pierre Moueix Bordeaux Blend, France		334
Dezzani Barolo DOCG Nebbiolo, Italy		834

# BEERS

## DRAUGHTS

Pint

Peroni	63
Corona	63

## BOTTLED

Bottle

Corona	57
Peroni	57
Heineken	57
Stella Artois	57
Asahi	57
Amstel Light	57
Heineken 0.0 Non Alcoholic	35

# SPIRIT MENU

## GIN

30ml

### UNITED KINGDOM

Tanqueray No. 10 - Angelica root	79
Opihr Spiced - Earth, spicy	91

### SCOTLAND

Hendrick's - Rose, cucumber	79
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### SPAIN

Gin Mare - Spicy, smooth, thyme, rosemary, basil	94
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### ITALY

Malfy - Citrus	59
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### GERMANY

Monkey 47 - Citrus, spicy, herbal	99
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### INDIA

Stranger & Sons - Citrus, spicy	79
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### JAPAN

Roku - Citrus, floral	79
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**VODKA** **30ml**

Ciroc, France	74
Grey Goose, France	89
Ketel One, Netherlands	59
Belvedere, Poland	94
Beluga Noble, Russia	79

**TEQUILA** **30ml**

Patrón Silver	84
Patrón Reposado	99
Patrón Añejo	114
Patron El Cielo	239
Don Julio 1942	394
Mijenta Blanco	89
Mijenta Reposado	99
Clase Azul Plata	149
Clase Azul Reposado	69

**RUM** **30ml**

Bacardi 8 years old	64
Havana Club 7	69
Ron Zacappa 23 years old	109
Cachaça 51	54

**COGNAC** **30ml**

Hennessy VS	74
Hennessy VSOP	104
Hennessy XO	229

## WHISKEY

### **BLENDED SCOTCH** **30ml**

Chivas Regal 12 years old	79
Chivas Regal 18 years old	149
Johnnie Walker Black	79
Johnnie Walker Blue	359

### **SINGLE MALTS SPEYSIDE** **30ml**

Macallan 12 years old	84
Macallan 15 years old	120
Macallan 18 years old	250
Glenfiddich 12 years old	79
Glenfiddich 15 years old	89
Glenfiddich 18 years old	99

### **HIGHLANDS** **30ml**

Highland Park 18 years old	159
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### **ISLAY** **30ml**

Laphroaig 10 years old	94
Jura Prophecy	114
Jura 12 years old	94

### **AMERICAN** **30ml**

Woodford Reserve	69
Maker's Mark	74
Jack Daniel's	69

### **CANADIAN** **30ml**

Crown Royal	59
Canadian Club	79

### **JAPANESE** **30ml**

Hibiki	99
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### **IRISH** **30ml**

Bushmills	94
John Jameson	64



# NON-ALCOHOLIC

## FRUIT JUICE

Orange | Pineapple | Apple | Cranberry 35

## BOTTLED WATER

Acqua Panna 500ml 30

Acqua Panna 750ml 40

San Pellegrino 500ml 30

San Pellegrino 750ml 40

Nordaq 300ml - Sustainably sourced 25

Nordaq 750ml - Sustainably sourced 35

## SOFT DRINKS

Coca Cola | Coca Cola Diet | Coca Cola Zero 35

Sprite | Fanta Orange | Tonic Water

Soda Water | Ginger Ale

Red Bull | Sugar Free | Watermelon 45

# CIGARETTES

Marlboro Light | Red 49

# BITES & SNACKS MENU

**MEXICAN GUACAMOLE** (G, D, V) 50  
Tortilla Chips | Sour Cream

**TIGER PRAWN COCONUT TEMPURA** (G, E, S) 85  
Coconut | Panko | Wasabi Mayonnaise

**CRISPY CALAMARI** (G, E, S) 75  
Chimichurri Mayonnaise

**ONION RINGS** (G, E, V) 40  
Cocktail Sauce

**HOMEMADE FRENCH FRIES** (G) 40  
Agria Potatoes

**CHICKEN WINGS** (G, E)  
BBQ Sauce  
*6 pieces* 45  
*12 pieces* 60

**ANGUS BEEF SLIDER** (G, E, D, Ss)  
Angus Beef Patty | Smoked Cheddar | Onion Confit | Lettuce  
Mayonnaise | Brioche Bun | Homemade French Fries  
*2 sliders* 60  
*3 sliders* 75

**CLASSIC FAJITAS** (G, D)  
Vegetables | Guacamole | Sour Cream | Tomato Salsa  
Mini Tortilla Bread  
*Shrimp* (S) 75  
*Beef* 75  
*Chicken* 75

**CHEESE PLATTER** (G, D) 75  
Selection of Cheese | Condiments | Crackers

(D) Dairy product (E) Egg (G) Gluten (N) Nuts (F) Fish (S) Shellfish (So) Soy  
(V) Vegetarian (Ve) Vegan (Ho) Healthy option (Ss) Sesame seeds

Prices are in AED inclusive of 10% service charge 7% municipality fees and 5% VAT

# SALADS

<b>VISTA BURRATA</b> (D, N, V)	85
Grilled Peach   Candy Tomato   Rocket Leaves   Pesto Pine Nuts   Balsamic Glaze	
<b>ECLIPSE CAESAR SALAD</b> (F, E, G, D)	60
Romaine Lettuce   Croutons   Veal Bacon   Anchovy Parmesan Shavings   Egg's Mollet   Caesar Dressing	
<i>Add:</i>	
<i>Chicken</i>	75
<i>Shrimp (S)</i>	80
<b>GARDEN SALAD</b> (N, Ve)	60
Mixed Lettuce   Green Apple   Dry Goji Berries Pecan Nuts   Maple Syrup Dressing	

# DESSERTS

<b>CRÈME BRÛLÉE</b> (D, N, E)	45
Milk Chocolate   Fresh Vanilla Pod	
<b>FRUIT PLATTER</b> (Ho, Ve)	60
Selection of Seasonal Fruits	
<b>LEMON TART</b> (G, D, E, N)	45
Short Crust   Lemon Cream   Meringue   Raspberry Coulis	
<b>PROFITEROLES</b> (G, D, E, N)	45
Crusted Choux Pastry   Vanilla Ice Cream Mascarpone Whipped Cream Almond Flakes   Warm Chocolate Sauce	
<b>MANGO CHEESECAKE</b> (G, D, N, E)	45
Crunchy Base   Mango salsa   Vanilla Chantilly   Hazelnut	



ECLIPSE