

Wine

White Wine	Glass	Bottle
<p>Vina Maipo, Chardonnay, Chile Comes from the Central Valley of Chile, one of the most important wine-producing areas in South America, this is a young and gentle wine. Its aromas of apple, pear, papaya and pineapple are the best introduction to pleasant and refreshing moments. It is ideal for paring with light meals and fish.</p>	2017 40	150
<p>Vina Maipo, Sauvignon Blanc, Chile A brilliant pale wine with green hues, it brightens your palate with herbaceous and citrus flavors. This iconic Maipo Valley wine is well balanced, semy-dry and refreshing. It is best to enjoy with fish, seafood and salads.</p>	2016 45	160
<p>Analivia, Sauvignon Blanc, Rueda, Spain The wine is made in Pagos del Rey winery in Rueda, the first Denominación de Origen to be certified in the Region of Castile and León (1980). The bouquet exudes aromas of juicy peaches, mangoes and papayas, paired with dried herbs and hay. Its palate is fresh, fruity and lively with a light and vivacious finish.</p>	2017	270
<p>The Very Vivacious Viognier, Cloof Estate South Africa A medium bodied, well balanced Viognier with and intense nose of peach, apricot & melon. Lively stone fruit & citrus notes follow on the palate with a fresh, crispy acidity & lengthy finish. A hint of oak comes from a brief time in new French oak barrels.</p>		280
<p>Axel Pauly 'Generations' Feinherb Riesling, Germany Axel Pauly is one of the rising stars of German Wine. His 'Generations' is aromatic on the nose with notes of peach, honey and ripe apple, and a character of stone fruit and minerality. The fresh acidity balances the 'off-dry' finish. The result is a harmonious wine that is firm in structure yet with plenty of flavour too.</p>	2015	300
<p>Domaine Laroche Chablis, Burgundy, France Domaine Laroche epitomises Chablis, with impeccable quality and remarkable ownership. Pale gold colour; a fresh and youthful nose with complex mineral notes. The lifted, harmonious palate shows flavours of white fruit and spring blossom before the long finish. The entire wine went through malolactic fermentation and spent nearly six months on lees to give extra complexity and a smoother mouthfeel.</p>		400

<p>Sancerre Terroirs Domaine Sylvain Bailly, Sancerre</p> <p>This beautiful example of Sancerre is showing the for Sauvignon blanc typical pale-yellow hue with delicate minerality & restrained fruit. A great complexity, where the aromas of white flowers, citrus fruits & menthol mix. The well-integrated acidity, great freshness & an elegant palate makes it an ideal food-friendly white wine.</p>	<p>2016</p>	<p>450</p>
<p>Penfolds Max's Chardonnay, Adelaide Hills, Australia</p> <p>Penfolds Max's Chardonnay is a tribute to former Chief Winemaker Max Schubert, a legend in Penfolds history. At once aromatics such as white stone fruits, peach and nectarine amid a pistachio nougat-like creaminess derived from extended time on yeast lees. A hint of figs and spice aromatics arising from maturation in small French oak barrique.</p>	<p>2015</p>	<p>550</p>
<p>Chateauneuf-du-pape, Clos La Roquette, France</p> <p>Clos La Roquette is a white blend of traditional Rhone varietals, including Clairette, Grenache blanc, and Roussanne. The wine is part matured in vat and part in oak then bottled after 7 months. Expressive aromas of pear, orange, honeysuckle and smoke. Rich and fleshy fruit aromas are balanced by the fruity acidity and smoky and spicy finish.</p>	<p>2015</p>	<p>600</p>
<p>Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand</p> <p>Vineyards located in the Rapaura, Fairhall, Renwick and Brancott sub-regions of the Wairau Valley. A vibrant mix of kaffir lime, lemon zest and nectarine aromatics intermingle with the bright perfume of orange blossom. Brimming with ripe citrus and stone fruit flavours that are framed by sleek and succulent acid architecture.</p>	<p>2016</p>	<p>680</p>
<p>Meursault Gaunoux, Burgundy, France</p> <p>Meursault is a large village in the Cote de Beaune sub-region of Burgundy. Its wines are regarded as highly as those of its southern neighbor Puligny-Montrachet, despite Meursault not having any Grand Cru vineyards to speak of. Rather than any one world-class site, it is Meursault's reliably high-quality Premier Cru and commune-level wines that are responsible for its good reputation. The most famous of these are produced at the southern end of the commune, at the Charmes, Perrieres and Genevrieres sites.</p>	<p>2013</p>	<p>750</p>

<p>Domaine Etienne Sauzet, Puligny-Montrachet</p> <p>Domaine Sauzet Referts has a touch of warm vintage character to it, but this is coupled to admirable purity and structural integrity. The bouquet is generous and gregarious, offering up scents of peach, apple, a touch of pineapple, chalky soil tones, orange peel and vanilla oak. On the palate the wine is deep, full-bodied, ripe and bouncy, with a solid core, fine acidity and a long, nascently complex and zesty finish. This is more powerfully styled than the 2014 version, but impeccably balanced.</p>	<p>2015</p>	<p>1150</p>
<p>Chateau Du Nozet Pouilly Fume De Ladoucette Loire, France</p> <p>A village in the French Loire Valley, known for it's top quality Sauvignon Blanc. 'Pouilly' is short for Pouilly-sur-Loire, the village from where the wines originate. 'Fumé' is short for Blanc Fumé , which is the local nickname for Sauvignon Blanc. The word 'Fumé' is also French for 'smoky'. It denotes the intense gunflint aroma that characterizes these wines. It is a key point of differentiation for Pouilly-Fumé's winemakers, and a source of great local pride. This top cuveé shows minerally, smoky notes and hints of elegant soices.</p>	<p>2009</p>	<p>1250</p>
<p>Chateau de La Maltroye, Burgundy, France</p> <p>A pure and notably floral nose enjoys additional breadth in the form of lemon peel, apple, jasmine tea and discreet spice nuances. There is even more intensity present on the wonderfully refined medium weight flavors that exude a fine bead of minerality on the beautifully balanced and impressively persistent finale that already exhibits excellent depth.</p>	<p>2015</p>	<p>1300</p>
<p>Corton-Charlemagne Grand Cru, Domaine Chevalier, France</p> <p>Domaine Chevalier is a 15 hectare family domaine situated in the north of the Côte de Beaune. Established in 1850, it is now run by Claude Chevalier and his daughters, Julie and Chloé. Claude's whites have the mealy and mineral quality that typifies great Burgundy, at a relatively modest price. The style combines structure and minerality of Chablis with the fruit intensity, finesse and hints of riper stone fruit of wines from Côte de Beaune.</p>	<p>2014</p>	<p>1400</p>
<p>Domaine De Chevalier Blanc, Pessac-Leognan, France</p> <p>One of the great classic Bordeaux whites consisting of a blend of 80% Sauvignon Blanc and 20%, Sémillon brings its trademark grassy aromas, while Sémillon adds a touch of complexity and honeyed notes. Pessac-Léognan is a prestigious appellation for wines produced in a particular area of the Bordeaux region of South-Western France. Domaine de Chevalier makes some of the most sought-after white wines from the Bordeaux region.</p>	<p>2009</p>	<p>2350</p>

Red Wine Glass Bottle

<p>Mattienne, Shiraz Tempranillo, Spanish Spanish blend of Shiraz and Tempranillo delivers contrasting flavors of leather and cherries with hints of earthiness and fruity flavor. The finish is typically smooth and lingers with the taste of tannin.</p>	<p>2016 35 140</p>
<p>Vina Maipo Cabernet Sauvignon Mie Pueblo, Chile A wine with a friendly personality & an intense dark ruby colour. The aromas & flavours of red fruits & a medium body balancing the soft tannins body which makes it a great accompaniment for meats.</p>	<p>2013 45 160</p>
<p>Clarendelle Rouge, Domaine Clarence Dillon, Bordeaux, France From the owners of Château Haut-Brion, this is a claret of 5 stars pedigree. Soft bouquet of liquorice and blackcurrant with slightly toasty nuances on the palate, refined balance between high-quality tannin, concentration and freshness. Best paired with beef, lamb, braised meat, and Asian dishes.</p>	<p>2014 290</p>
<p>Plaisir de Merle Shiraz 2015, Paarl, South Africa This wine is an elegant Cuveé of Shiraz and a small percentage of Cabernet Sauvignon. The brilliant bouquet combines ripe berry notes such as cherry, raspberry and black currant with subtle spices and soft tannins. Full-bodied with upfront sweet fruit, elegant texture and mouth filling spicy and smoky aromas that linger in the aftertaste. The wine has been ageing in French and American barrels</p>	<p>300</p>
<p>Antinori Santa Cristina Chianti Superiore, Italy Ruby red in color with purple highlights, the wine offers spicy aromas, sweet tannins along with notes of mature red fruit, vanilla & chocolate are the result of aging in fine wood.</p>	<p>2015 330</p>
<p>Buitenverwachting Cabernet Sauvignon, Constantia, South Africa From a beautiful farm on the east-facing slopes of the magnificent Constantiaberg, this Cabernet Sauvignon wine offers strong berry flavours reminiscent of blackcurrant and ripe cherries. The mineral and cigar-box characters come from being matured for 18 months in oak barrels.</p>	<p>2013 360</p>
<p>Trivento Golden Malbec Reserve, Mendoza, Argentina The Golden Malbec Reserve continues the legacy of traditions passed down from generation to generation. The aromatic profile expresses the liveliness of red fruits such as raspberries and strawberries, complex and intense on the nose. The taste is sweet and profound, with vibrant tannins from 12 months in oak barrels and a further 12-month bottle ageing that lead to a persistent finish. Enjoy with steaks and pasta dishes</p>	<p>2014 380</p>

<p>Casa Albali Gran Reserva, Tempranillo and Cabernet Sauvignon, Spain</p> <p>It is a limited edition wine from the Solis family's own vineyards. It experiences extreme weather conditions, with temperatures reaching up to over 40 °C in the summer and dropping to -10 °C in the winter. Intense and complex on the nose with warm aromas of ripe fruit, chocolate and spices. A smooth, persistent and ample palate, with rounded tannins.</p>	2008	400
<p>Terrazas Malbec Reserva, Mendoza, Argentina</p> <p>Bright red colour with purple shades with intense floral & fruity aromas on the nose. Distinguished by its intensity & natural acidity, this Malbec shows hints of spices- a fitting compliment to its black fruit, cherry & plum flavours. Delicate tannins & an elegant finish.</p>	2011	430
<p>Cabernet Sauvignon Gran Reserva Viña Morandé, Maipo Valley, Chile</p> <p>Cabernet Sauvignon requires warm condition to grow and it is widely planted in Chile making up nearly half of all red varieties. Morandé produces intense and fruit forward wines but are able to retain elegance. It is full-bodied bursting with juicy black fruits with a hint of dark chocolate.</p>	2012	500
<p>Comte de M. Chateau Kefraya, Beeka Valley Lebanon</p> <p>A careful selection of Cabernet Sauvignon and Syrah grapes - grown on an area limited to 9 hectares at 1100 meters of altitude - is specially dedicated to Comte de M. Aged up to 24 months in French oak barrels, this dark purple-coloured wine is a complex bouquet of black fruits and cedar wood. It is finely smooth on the palate, with elegant and melted tannins. Subtle balance between fine oak and inherent fruit, it was first noticed by Robert Parker who rated Comte de M 1996 91 points and more recently 93 points on vintage 2012.</p>		500
<p>ALTA Helena Cabernet Sauvignon, Maipo Valley, Chile</p> <p>This Cabernet Sauvignon has a floral nose with hints of, liquorice, fresh plums, cassis, cherries, and dark fruit with a hint of burnt caramel and roasted coffee. In the mouth, compote of blueberry and currants comes forward in front of the chewy and velvet like tannins. The scent of violets comes up over time, and the soft tannins are integrated into a delicious mouth feel.</p>		550
<p>Rupert & Rothchild Classique, Western Cape, South Africa</p> <p>True to the partnership between the Rupert & Rothchild families, this classic Bordeaux-style blend combines the best of ape and French tradition in one of South Africa's most popular red blends of Cabernet Sauvignon, Cabernet Franc and Merlot. The wine has inciting cranberry and raspberry aromas with an earthy, mineral focus supported by well-integrated oak. Smooth ripe tannins and a lingering cinnamon and walnut finish of pleasing length and balance.</p>		620

<p>Bottega Amarone Della Valpolicella 2012, Veneto,</p> <p>Valpolicella is a land devoted to growing vines since ancient times. Amarone is made from the indigenous vines Corvina Veronese, Corvina, Rondinella and Molinara which are dried on trellises and aging in small oak caskets. Clear, characteristic scents of raisins with notes of sour cherry and marmalade. Intense and full bodied with spicy notes and light tobacco scents. It goes particularly well with roasted and grilled meat or simply perfect with chocolate</p>	750
<p>Brunello Di Montalcino Castello Banfi, Italy</p> <p>All Brunello di Montalcino wine is made exclusively from Sangiovese grapes grown on the slopes around Montalcino - a classic Tuscan hilltop village 20 miles south of Siena. The word Brunello translates roughly as 'little dark one', the large-berried form of Sangiovese which grows in the area.</p>	2012 880
<p>Côte-Rôtie Madinière Cuilleron, 2015, Rhône Valley, France</p> <p>Côte-Rôtie is a prestigious red-wine appellation at the northern tip of France's Rhône Valley wine region. The area is famed for blending small quantities of Viognier with Syrah forming an unlikely partnership between a white & a red-wine grape. Only the best & most expressive grapes are used to make their Côte-Rôtie. The wine shows aromas of dark fruits, violets & a hint of spice.</p>	2015 950
<p>Seghesio 'Old Vines' Zinfandel</p> <p>These ideal grape growing conditions produced wines with a great balance of acidity and sugar, good tannin structure, and excellent fruit flavors. The older vines devigorized root system produces less, yet more intense, fruit highlighting Zinfandel's briary spice characteristic Black fruit and black pepper, this is a ripe, bright and softly layered wine, completely in keeping with its old-vine status in dusty, complex notes. Spicy cinnamon and leathery pepper combine on the lengthy finish.</p>	2013 950
<p>Chambolle Musigny, Roux Père & Fils, Burgundy, France</p> <p>Domaine Roux Pere & Fils was founded in 1885 with a mere 4 hectares in the village of Saint-Aubin in the heart of Burgundy, Chambolle Musigny. It is a tiny village in the Côte de Nuit sub-region with a population of fewer than 400, but enjoys an historic and widespread reputation for its high-quality wines. Gracefully perfumed, this is a charming Chambolle that is as elegant and well-balanced on the palate as it is on the nose.</p>	2014 1000
<p>Sassicaia Tenuta San Guido, Bolgheri, Italy</p> <p>Sassicaia is today one of the most sought after fine wines in the world. As the first 'Super Tuscan', Sassicaia received world recognition. After being the first to plant international grape varieties in Tuscany, Sassicaia is now widely accepted as one of the world's greatest cabernet sauvignon wines and made history recently, being the first single wine to be granted its own DOC.</p>	2007 2500

Rose Wine	GLS	BTL
Antinori Santa Cristina Rosato, Toscana, Italy This rose has a rosy pink colour with a fruity fragrance of red fruit. The palate is balanced, soft & fragrant with a persistent note of strawberries, cherries & peach. The wine is well balanced & harmonious with a fruity finish.	2016	50 180
Comte de Provence La Vidau, Provence, France Attractive, pale salmon colour. On the nose it is elegant, youthful with notes of red fruits. On the palate it is dry, balanced, harmonious with nice creamy texture and pleasant refreshing finish.	2015	380
Domaine d'Ott Couer de Grain, Côtes de Provence, France In 1896, after a tour of France's wine-growing areas, the young agronomist Marcel Ott arrived on the shores of the Mediterranean. He finally found the wine area that most inspired him: Provence. This wine is one of the most highly regarded rose in Provence in the South-Eastern part of France. Made from a blend of classic southern Rhône varieties, the wine displays an attractive pale salmon colour. On the palate you will find perfect balance with a beautiful creamy texture followed by a refreshing, persistent and	2014	700
Sweet Wine		BTL
Gewurztraminer Vendange Tardive Domaine Zind Humbrecht - HALF BOTTLE, Alsace, France These wines are made from grapes that are affected by 'noble rot' that causes grapes to shrivel and concentrate flavours. Deep golden colour and intense flavours of honey, roses, lychees, caramelized yellow fruits. Sweet, rich intense but beautiful balancing acidity.	2010	400

A La Carte

Otsumami - Finger Food

Edamame sea salt (v)	28
Poached soya beans with sea salt	
Edamame spicy (v)	38
Poached soya beans with a spicy chilli garlic and chilli sauce	
Mix Senbei (v)	18
Japanese rice crackers	

Soup

Miso soup (v)	22
Traditional Japanese soup with soya bean paste, tofu, wakame and spring onion	
Spicy miso soup (v)	28
soya bean paste, tofu, wakame, chilli garlic sauce and spring onion	
Spicy lobster miso soup	35
Soya bean paste, chilli garlic, spring onion, edamame beans & lobsters	

Salads

Smoked salmon salad	74
Imported smoked salmon, mixed green leaves, fried tofu and leeks	
Prawn salad	85
Grilled prawns, lettuce, avocado, kelp (optional) and cucumber	
Kaiso salad (v)	65
Mix green leaves, mixed seaweed, tomatoes and red onions	
Salmon sashimi salad	75
Salmon sashimi rolled with mix salad & matsuhisa dressing	
Mix sashimi salad	65
Tuna, salmon & white fish sashimi rolled with mix salad & matsuhisa dressing	
Sunomono wakame (v)	46
Pickled cucumber, wakame, black and white sesame seeds	

Tempura

Lobster tempura	115
Fresh tomato shito sauce	
Prawn tempura	125
Creamy wasabi and tempura soya sauce	
Kakiage (v)	45
Mixed vegetable tempura with creamy wasabi and tempura soya sauce	
White fish tempura	75
Creamy kimchee, red onion, sliced chilli and coriander	

*** A discretionary 10% service charge will be added on top of your bill***

Zensai - Special Starters

Tuna tataki	65
Seared tuna with Japanese mustard sauce, nori pesto, masago and crispy sweet potato	
Salmon carpaccio	110
Thin slices of Salmon with ponzu and black tobico	
Tea smoked salmon	95
Imported smoked salmon with coriander pesto sansho pepper and pickled cabbage	
Robata grilled Chicken wings or Tori wings	52
Chicken wings with BBQ sesame sauce or Lemon Chili sauce	
Salmon & Tuna Tatar	78
Chopped salmon with ponzu sauce, negui shoga, tobico & nori crackers	
Amberjack furai	58
Fried Amberjack sashimi with lemon, wasabi, olive oil, nori pesto & sea salt	
Shimeji mushrooms (v)	70
Japanese mushrooms in butter and soya sauce with spring onion, truffle oil & kinoko sauce	
Slow cooked beef fillet with spicy den miso and ponzu	70
Sliced seared rare beef fillet with Japanese lemon, onion and garlic chips	
Crunchy salmon ceviche	85
Salmon with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	
Robatta Grilled Asparagaus (v)	40
Grilled asparagus with bonito flakes	
White fish carpaccio	70
Thin slices of white fish with ponzu and tobico	
Squid karaage	68
Green chilli dip and lime	
Tofu karaage with Diced Plantain (v)	45
Lightly fried cubes of tofu with diced plantain & green chili sauce	
Chicken karaage	60
Lightly fried chicken with creamy kimchee sauce and oroshi ponzu	
Diced grilled beef with Nasubi	50
Beef cubes with aubergine and truffle teriyaki sauce	
Sauteed Squid Leg	75
Stir fried sauteed squid leg with leaks, spring onion, butter & kinoko sauce	
Crunchy tuna ceviche	58
Tuna with lemon, onion, chili, sea salt, coriander pesto on a toasted tortilla	
Pork belly	68
Slow roasted pork belly with sweet chilli sauce, pickled cucumber and red onions	

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Sushi

Classic Sushi Set

2 Nigiri, 1 Sashimi, 1 Maki roll

Tuna	68
Salmon	120
Amberjack	68

Hosomaki - classic thin nori roll (6 pcs)

Kappa (v)	25
Tekka	28
Salmon	40
Amberjack	28
Mix seafood & avocado (5 pcs)	68

Uramaki - inside - out roll (5 pcs)

California roll	62
Salmon and avocado	65
Spicy tuna	45
Prawn tempura roll	75
Unagi tempura and avocado	78
Spicy lobster	68
Unagi mango roll	78
Mix vegetable roll (v)	28
Crispy onion with cucumber (v)	28
Asparagus tempura maki roll (v)	35

BATTERA- square sushi (8 pcs)

Salmon with avocado teriyaki sauce	95
Tuna with spicy sauce	55
Tuna with wasabi furikake	65
Amberjack with green chilli sauce	60
Seared salmon with unagi & avocado teriyaki sauce	110
White fish with lemon and chilli sauce	55

Temaki - Hand roll (each)

Salmon	45
Tuna	28
Amberjack	28
Prawn tempura	45

Nigiri (2 pieces) and Sashimi (3 slices)

Nigiri Sashimi

Salmon (Norway)	40	45
Tuna	25	28
Scallops (USA)	58	62
Prawn (Japan)	28	30
Unagi (USA)	70	75
Ikura (USA)	130	135
Octopus (USA)	30	35
Red Snapper	23	26
Amberjack	23	26
Saba (Japan)	30	34
Squid (Japan)	30	34
Tobiko (Japan)	48	55

Assorted Sashimi selection (12 pcs)

140

Assorted Nigiri selection (9 pcs)

140

Jyo Sushi - special sushi (2 pcs)

Salmon and Unagi	75
Tuna and quails egg with truffle oil	38
Tuna and Foie Gras with caramelized fruit	75
Salmon toro with truffle oil	60

Temarizushi (6 pcs)

Salmon with negui shoga and tobico	78
Tuna with tempura flakes and spicy sauce	60
Amberjack with tobico	60
Scallop with lemon and masago	98

Atsui - Mains

Tenderloin Steak with pirakare sauce 260gr of tenderloin with pirakare sauce	140
Black Cod 48 hour marinated black cod in sweet den miso	320
Lamb Chops Grilled lamb chops with edamame beans, onions, sweet corn, fresh tomato & lemon chilly sauce	240
Beef Short Ribs Choice Higher Angus USDA beef with egg plant, spring onion, leeks sake & kinoko sauce	160
Chicken Teriyaki Grilled marinated boneless chicken leg with sautéed vegetables	75
Red Snapper Grilled Red Snapper with choice of red chilli sauce or daikon sauce, fresh carrot and leeks	85
Grilled Salmon 200gr Grilled salmon with Japanese lemon mustard sauce	160
Pork belly Grilled pork belly, red cabbage with teriyaki shito sauce and plaintain tempura flakes	110
Rice noodles with choice of Beef or Chicken Flat rice noodles with spring onions, sesame oil, chopped chili, french beans, carrots & soya karee sauce	75
Grilled Tofu (v) 150gr Grilled tofu with ponzu & shiracha sauce	55
Spicy prawns Spicy prawns with sauted seasonal vegetables with lemon chilli sauce	140
Stir fried Noddles (v) Seasonal vegetables with lemon chilli sauce	60
Nasu yaki (v) Grilled aubergine with den miso sauce	45
Sides	
Black Fried Rice Gochujang sauce, spring onion, mushroom, bell paper, garlic & fried egg	48
Robata Grilled Asparagus (v)	40
Steamed rice (v)	22
Kimchee fried rice (v)	32
Egg and vegetables fried rice	28

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Tasting Menus

Santoku Tasting Menu 395

Chef's selection of sushi, sashimi and hot dishes
(14 courses)

Atsui Ryori - Hot Menu 350

Edamame and Nori Senbei
Sautéed Shimeji mushrooms with truffle oil
Slow cooked beef fillet with spicy den miso and ponzu
Grilled Red Snapper with daikon sauce
Black lobster tempura with shito sauce
Black cod with sautéed vegetables
Grilled Salmon
Tenderloin Steak with pirakare sauce
Chef's choice of dessert

Vegetarian Menu 160

Edamame and Senbei
Sautéed Shimeji mushrooms with truffle oil
Fried Tofu with green chilli sauce & diced plantain
Kaiso salad
Crispy onion with cucumber maki roll
Stir fried veg noddles
Kakiage Tempura
Nasu yaki with den miso
Chef's choice of dessert

Cocktails

Babura	140
Tiki cocktail with blueberries, raspberries, floating apple and Veuve Brut Champagne	
Shokubutsu	55
Combination of Tanquery with freshly muddled botanicals such as cilantro, mint, cucumber, & fresh lime	
Oriental Express	55
Frozen Ketel One vodka & elder flower mixed berries with passion fruit	
Zuppai Sake	55
Traditional Japanese sake with a touch of blackcurrant and sour mix	
English Garden	55
Mint, cucumber & elderflower base with Hendricks gin	
Santoku Spicy	55
Ketel One vodka, fresh muddled chilli, Tabasco & ginger beer	
Wasabiato	55
Award winning cocktail in Ghana. Japanese horse radish, fresh yuzu, homemade sweetened syrup with a touch of Cognac	
Hangtang Mule	55
Twisted Moscow mule with botanicals and Ketel One vodka	
Smoky Old Fashioned	55
Classic Old fashioned twist, Black label infused with Hinoki wood smoke	
Mojito	55
Bacardi rum, lime and mint (classic, passion fruit or mixed berries)	
Mai Gati	55
Bacardi rum with pineapple, lime, almond and coconut puree	
Sours	50
Classic sour cocktails with the choice of Amaretto, Johnnie Walker Black label or Tanquery gin	

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Drinks

Scottish Whisky	25ml
Johnnie Walker Black Label	15
Johnnie Walker Gold Label	35
Johnnie Walker Platinum 18 yr	50
Johnnie Walker Blue Label	130
Chivas 18yr	50
Chivas 12yr	25
Singleton 12yr	30
Glenmorangie Original	45
Glenmorangie Quinta Ruban	40
Glenlivet 15yr	38
Highland Park 18yr	80
Haig Club	50
Amrut Fusion	30
Japanese Whiskey	
Akashi Malt	30
IWAI Mars	30
The Chita Suntory	35
Togouchi	40
Mars IWAI Tradition	40
Nikka Pure Malt	60
Mars Maltage Cosmo	65
American Whiskey	
Jack Daniels Old No 7 Brand	20
Four Roses Bourbon – Small Batch	15
Old Forester	30
Irish Whisky	
Jameson	20
Bushmills	13
Vodka	
Ketel One	15
Snow Queen	15
Wishnovka	15
Finlandia	15
Ciroc	25
Black cow	30
Belvedere	30
Absolut Elyx	40
Grey Goose	20

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Gin

Tanqueray	15
Tanqueray No. 10	20
Beefeater	15
Bombay Sapphire	20
Hendricks Gin	30
Monkey 47	45

Rum

Bacardi Carta Blanca	12
Bacardi Oro	12
Captain Morgan	15
Foursquare Spiced	12
Sagatiba Cachaca	35
Green Island Spiced	20
Ron Zacapa 23	45
Element 8 Spiced	140

Tequila

Don Julio Blanco	25
Don Julio Anejo	35
Patrón Silver	50
Patron Reposado	50
Patron Anejo	60
Patron Café XO	30
Ocho Blanco	20
Herradura Plata	30
Herradura Reposado	30
Siete Leguas Blanco	30
Excellia Anejo	35

Mezcal

La Penca	20
Illegal Joven	35
Papadiablo	55

Cognac	25ml
Hennessy VS	30
Bisquit VS	25
Bisquit VSOP	30
Remy Martin VSOP	30
Hennessy VSOP	50
Bisquit XO	45
Louis Royer XO	85
Hennessy XO	180
Remy Martin Louis XIII	950
Pisco	
Kappa Pisco	20
Pisco Porton	45
Aba Pisco	60
Vermouth	
Martini Rosso, Extra Dry & Bianco	15
Liqueur	
Amarula	12
Malibu	15
Baileys	15
Kahlua	15
Sambuca White	15
Amaretto	12
Kirsch	25
Campari	15
Cointreau liqueur	15
Pernod Absinthe	22
Jagermeister	15
Miclo Poire Williams	25
Beer/Cider	Bottle
Becks	20
Star	15
Savanna	20
Hunters Gold	20
Hunters Dry	20
Guinnes	15
Heineken	20
Corona	30

* A discretionary 10% service charge will be added on top of your bill*

Non Alcoholic Cocktails

Appletini	30
Apple juice, fresh apples and mint leaves with a hint of ginger	
Japanese lemonade	30
Fresh lemon and lime, mint leaves, sugar syrup with sparkling water	
Jasmine Hime	30
Apple, citrus, basil & Cranberry Juice.	

Soft drinks

Coke, Sprit, Fanta, Alvaro	20
Diet coke	20
Ginger Ale/Beer	20
Tonic water, Soda water	20
Mango juice, Orange juice	15
Apple juice, Cranberry juice	15
Energy Drink	30
Fresh Pineapple juice	22

Water

Small Bel Aqua Sparkling Water	15
Small Bel Aqua Water	15
Large Bel Aqua Sparkling Water	20
Large Bel Aqua Water	20
Small San Pellegrino Sparkling Water	20
Small Acqua Panna Water	20
Large San Pellegrino Sparkling Water	30
Large Acqua Panna Mineral Water	30