



BREAKFAST

BREAKFAST SET

All breakfast set menus are served with your choice of a juice and a coffee or a tea

Coffee ☕

Turkish
Espresso
Double Espresso
Macchiato
Americano
Cappuccino
Caffè Latte
Mocha
Hot Chocolate

JING Tea 🍵

Blackcurrant & Hibiscus
Chamomile
Darjeeling Second Flush
Earl Grey
English Breakfast
Jade Sword Green Tea
Jasmine Silver Needle
Lemongrass & Ginger
Peppermint

Chilled Juice

Apple
Carrot
Mango
Orange
Pineapple
Tomato

Qatari Breakfast - 150

Yoghurt ^D 📍
Plain, Low-fat or Greek

Fruit Salad ^{V VG}
Selection of Seasonal fruits

Cold Mezze ^{D V}
Hummus, Labneh cheese and mixed marinated olives

Foul Mudammas ^{G N V VG} 📍
Stewed fava beans served with cumin seeds tahini, garlic, spring onions, chopped tomatoes and extra virgin olive oil

Pan-Seared Halloumi Cheese
Served with Zaatar seasoning, garlic and tomato

Shakshuka ^{D G N V} 📍
Poached eggs in a lightly spiced tomato sauce with olive oil, onions, capsicum, cumin seeds fresh coriander and crumbled Labneh cheese

Served with Manakish Zaatar pita bread,
Manakish cheese pita bread and Arabic pita bread

Additional Arabic pita bread - 10

Continental Breakfast - 115

Fruit Salad ^{V VG}
Selection of Seasonal fruits

Bakery Basket ^{G D}
Homemade Danish pastry
croissant, pain au chocolat
and muffin, toasted white or
brown bread
Served with butter, fruit preserve
orange marmelade and honey

Cereals ^{G VG}
Homemade Granola ^N
Corn Flakes
Special K
Weetabix
All Bran
Served with a choice of milk
low-fat milk, soy milk, almond milk
or low-fat yoghurt

or

Bircher Muesli ^{D G N V}
Muesli oats served with vanilla Greek
yoghurt, apple compote, flaked almonds
walnuts, mix of seeds, diced dates, wild
berries and Qatari Malika Honey

☕ Sustainably Sourced 📍 Local Produce 📍 Qatari Delights

D – Dairy G – Gluten N – Nuts V – Vegetarian VG – Vegan

All prices are in Qatari Riyal



American Breakfast - 150

Fruit Salad ^{V VG}

Selection of Seasonal fruits

Cereals ^{G D}

Homemade Granola ^N, Corn Flakes
Special K, Weetabix or All Bran

Served with a choice of milk, low-fat milk
soy milk, almond milk or low-fat yoghurt

or

Bircher Muesli ^{D GNV}

Muesli oats served with vanilla Greek
yoghurt, apple compote, flaked almonds
walnuts, mix of seeds, diced dates, wild
berries and Qatari Malika Honey

Two Eggs Cooked Any Style ^V

Fried, boiled or poached

or

Omelet or Scrambled Eggs ^V

With tomato, onion, capsicum, Cheddar cheese
mushrooms and turkey ham

Eggs are served with grilled plum tomatoes
sautéed potatoes, with a choice of asparagus,
mushrooms, beef bacon or chicken sausage and
toasted white or brown bread



Healthy Breakfast - 150

Fruit Salad ^{V VG}

Selection of Seasonal fruits

Bakery Basket ^{G D}

Homemade Danish pastry
croissant, pain au chocolat
and muffin, toasted white or
brown bread

Served with butter, fruit preserve
orange marmelade and honey

Bircher Muesli ^{D GNV}

Muesli oats served with vanilla Greek
yoghurt, apple compote, flaked almonds
walnuts, mix of seeds, diced dates, wild
berries and Qatari Malika Honey

Egg White Omelette ^V

With baby spinach, diced avocado
and chives

Little Fan Breakfast - 70

Fruit Juice ^{V VG}

Orange, apple or pineapple

Fruit Salad ^{V VG}

Selection of Seasonal fruits

Cereals ^{G VG}

Frosties
Coco Pops

Served with a choice of milk
low-fat milk, soy milk or almond milk

Two Eggs Cooked Any Style ^V

Fried, boiled or poached

or

Omelet or Scrambled Eggs ^V

With tomato, onion, capsicum, Cheddar
cheese, mushrooms and turkey ham

Eggs are served with grilled plum tomatoes
sautéed potatoes, with a choice of asparagus,
mushrooms, beef bacon or chicken sausage and
toasted white or brown bread

or

Buttermilk Pancakes ^{G D}

Pancakes served with seasonal berries
banana and Canadian Maple syrup

Arabic Breakfast Specialities

Foul Mudammas ^{GNVVG} - 55

Stewed fava beans served with cumin seeds
tahini, garlic, spring onions, chopped
tomatoes and extra virgin olive oil

Shakshuka ^{D GNV} - 85

Poached eggs in a lightly spiced tomato sauce
with olive oil, onions, capsicum, cumin seeds
fresh coriander and crumbled Labneh cheese
Served with Manakish Zaatar pita bread, Manakish
cheese pita bread and Arabic pita bread

Balaleet ^{GV} - 60

A traditional sweet and savoury omelette dish
with vermicelli noodles, sugar, cinamon saffron
cardamon and prunes

Cheese & Zaatar Fatayer ^{GNV} - 60

Traditional saj bread with Zaatar spice
cheese and tomato

International Breakfast Specialities

Fruit Salad ^{V VG} - 65

Selection of Seasonal fruits

Fruit Plate ^{V VG} - 65

Variety of Seasonal fruits

Seasonal Berries ^{V VG} - 80

Assorted mixed berries

Bakery Basket ^{G D} - 55

Homemade Danish pastry
croissant, pain au chocolat
and muffin, toasted white or
brown bread

Served with butter, fruit preserve
orange marmelade and honey

Bread Basket ^{GN} - 50

Freshly baked bread rolls, 9-grain rye bread
toasted white or brown bread
Served with butter, fruit preserve
orange marmelade and honey

 Local Produce  Qatari Delights

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À LA CARTE BREAKFAST

6am - 11am

Coffee ☺

Turkish - 40
Espresso - 40
Double Espresso - 60
Macchiato - 40
Americano - 40
Cappuccino - 45
Caffè Latte - 45
Mocha - 40
Hot Chocolate - 45

JING Tea - 40 ☺

Blackcurrant & Hibiscus
Chamomile
Darjeeling Second Flush
Earl Grey
English Breakfast
Jade Sword Green Tea
Jasmine Silver Needle
Lemongrass & Ginger
Peppermint

Chilled Juice - 40

Apple
Carrot
Mango
Orange
Pineapple
Tomato



International Breakfast

Cereals ^G - 35

Homemade Granola ^N
Corn Flakes
Special K
Weetabix
All Bran

Served with a choice of milk, low-fat milk
soy milk, almond milk or low-fat yoghurt

Organic Oat Porridge ^{D G} - 45

Oats with milk, brown sugar, golden raisins
cinnamon and stewed Qatari dates

Yoghurt ^{D V} - 30 ☺

Plain, Low-fat, Greek or fruit yoghurt

Cottage Cheese 100g ^{D V} - 25

Cream Cheese 100g ^D - 25

Cheese Platter ^{D G N} - 110

Artisanal cheese selection with dried
apricots and walnut baguette

French Toast ^{D G N} - 80

Brioche bread served with caramelized
apples, pecan nuts and vanilla sugar

Pancakes ^{D G} - 75

Choice of buttermilk or chocolate pancakes
served with mixed berries, vanilla
Chantilly and Canadian Maple syrup

Belgian Waffles ^{D G} - 75

Waffles served with mixed berries, vanilla
Chantilly and Canadian Maple syrup

Egg Dishes

Two Eggs Cooked Any Style - 85 ☺

Fried, boiled or poached

Omelet or Scrambled Eggs - 85 ☺

With tomato, onion, capsicum, Cheddar cheese
mushrooms and turkey ham

Eggs are served with grilled plum tomatoes
sautéed potatoes, with a choice of asparagus,
mushrooms, beef bacon or chicken sausage and
toasted white or brown bread

Eggs Benedict ^{D G} - 90

Two poached eggs on a toasted English muffin
with turkey ham and Hollandaise sauce

Eggs Florentine ^{D G V} - 85

Two poached eggs on a toasted English muffin
with wilted spinach and Hollandaise sauce

Eggs Royale ^{D G} - 95

Two poached eggs on a toasted English muffin
with smoked salmon and Hollandaise sauce

Egg White Omelette ^D - 95 ☺

With baby spinach, avocado and chives

Avocado Toast ^{G D} - 85

Avocado on toasted sourdough bread
with confit cherry tomatoes and Feta cheese
With two poached eggs - 10

Choice of Side Dishes

Chicken Sausages - 30
Beef Bacon - 30
Smoked Salmon - 40
Turkey Ham - 30
Pan-Seared Halloumi Cheese - 30
Half Sliced Avocado ^{VG} - 35
Slow-Baked Tomatoes ^{VG} - 25
Sautéed Asparagus ^{VG} - 30
Sautéed New Potatoes ^{VG} - 30
Hash Brown Potatoes ^{VG} - 20
Sautéed Mushrooms ^{VG} - 25
Baked Beans ^{VG} - 25



Sustainably Sourced



Local Produce

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ALL DAY MENU

11am - 11pm

Gourmet

Caviar ^{DG} - 2500

Beluga Caviar (30g)
Egg white and yolk, chives, shallots,
crème fraîche, buckwheat blinis and
Melba toast



Soups

Wild Mushroom Soup with Truffle Foam ^{DV} - 55

Mushroom ragoût with crème fraîche
and chives

Arabic Lentil Soup ^{DGVVG} - 50

Velvet purée lentils with pita bread crisps
served with lemon and parsley

Rustic Tomato Soup ^{DV} - 50

Tomato soup with herb croûtons, basil pesto
and grated Grana Padano cheese

Clear Chicken Soup - 55

Lemongrass flavoured chicken soup with
seasonal vegetables

Won Ton Noodle Soup ^{DG} - 75

Egg noodles, prawn dumplings, barbecue
chicken and choy sum cabbage vegetables

Salads

Burrata Salad ^{DV} - 80

Burrata cheese with marinated cherry tomatoes
pomegranate, extra virgin olive oil and aged
balsamic vinegar

Watermelon and Feta Salad ^{DV} - 60

Cubed watermelon with Feta cheese
and olives

Caesar Salad ^{DG} - 70

Romaine lettuce, Parmesan cheese
anchovy, egg, crispy bresaola, croûtons
with Caesar dressing

With chicken - 80

With prawns - 90

Seasonal Green Salad ^{NVVG} - 70

Assorted mixed greens with avocado
cucumbers, tomatoes, alfalfa sprouts, herbs
roasted seeds with apple vinegar dressing

Kale and Avocado Salad ^{DNV} - 70

Kale with avocado, cherry tomatoes
cucumbers, roasted sunflower seeds
grated Grana Padano cheese with
Greek yoghurt dressing

Sandwiches and Burgers ^G

Served with green salad and French fries

Club Sandwich ^D - 85

Choice of white or brown toasted bread
fried egg, poached chicken breast, beef
bacon, lettuce, tomato and mayonnaise

Wagyu Steak Sandwich ^D - 95

Wagyu steak with melted Gruyère cheese
caramelized onions, peppers, rocket leaves
and whole grain mustard aioli on a toasted
brioche bun

Black Angus Beef Burger ^{DN} - 90

Angus beef burger with tomato, red onion
relish, baby gem lettuce, gherkin slices and
Monterey Jack cheese on a toasted
brioche bun

Chicken Burger ^{DN} - 85

Grilled chicken with tomato, baby spinach
Gruyère cheese and crème fraîche on
a toasted brioche bun

Homemade Pasta ^G

Spaghetti, penne or gluten free with
the sauce of your choice

Arrabiata ^{VVG} - 60

Tomato sauce with chili flakes, parsley
and garlic

Bolognese - 65

Minced beef with tomato ragoût, basil
and grated Grana Padano cheese

Carbonara ^D - 65

Turkey ham, cream and grated
Grana Padano cheese

Tomato Napoli ^{VVG} - 60

Slow-cooked tomato sauce with basil
and extra virgin olive oil



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ALL DAY MENU

Main

Traditional Fish and Chips ^{D G} - 95
Breaded fried Cod fish with mushy peas and French fries served with rémoulade sauce and lemon

Chicken Schnitzel ^{D G} - 85
Breaded fried chicken breast and mixed green salad with Italian dressing

Barley Risotto with Mushrooms and Asparagus ^{D V} - 70
Risotto with asparagus purée, wild mushrooms, thyme and Parmesan cheese

Pizza Margherita ^{G D V} - 60
Roma tomatoes, Mozzarella cheese oregano, fresh basil leaves and extra virgin olive oil

Additional Pizza Toppings:
Pepperoni beef sausage - 15
Turkey ham - 15
Mushrooms - 15



From the Grill

Served with one sauce and one side dish

Australian Angus Beef
Ribeye (250g) 190
Tenderloin (220g) 190

Australian Lamb Rack 180
Corn Fed Chicken Breast 120
Scottish Salmon 130
Tiger Prawns 170
Grilled Seabass 130

Sauces 15
Madagascar Pepper Sauce
Wild Mushroom Truffle Jus
Tartare Sauce
Hollandaise
Lemon Butter Sauce

Side Dishes ^{V G} 25
Roasted Potatoes with Rosemary and Sea Salt
Seasonal Green Vegetables
Wilted Spinach with Garlic and Shallots
Wild Mushroom Ragoût
Steamed Rice
French Fries

Asian Favourites

Nasi Goreng Kampung ^{G N} - 80
Malaysian fried rice with beef, chicken satay prawn sambal, fried chicken drumstick and prawn crackers

Thai Green Curry ^{G N} - 70
Lemongrass, lime, coconut milk and coriander served with fragrant Jasmine Thai rice

With Chicken - 80
With Tiger Prawns -100

Singaporean Fried Noodles ^G - 90
Stir-fried vermicelli noodles with barbecue chicken, prawns, squid, egg, fish cake, chili and vegetables

Murgh Makhana ^{D G N} - 80
Butter chicken cooked in a spicy tomato gravy served with naan bread, steamed rice mango, pickles and poppadoms

Jhinga Kadai ^G - 110
Tiger prawns cooked with rich Indian gravy served with naan bread, steamed rice mango, pickles and poppadoms

Hyderabadi Biryani ^{D G N} - 85 
Aromatic basmati rice cooked with Indian spices, served with mango sweet pickles kachumbari salad, raita and poppadoms

With Chicken - 100
With Lamb - 110

ALL DAY MENU

Arabic Specialities

Soups

Arabic Lentil Soup ^{D G V V G} - 50
Velvety purée lentils with pita bread crisps, served with lemon and parsley

Cold Mezze

Served with warm Arabic pita bread

Hummus ^{V V G} - 30
Velvety purée of chickpeas, tahini lemon juice and extra virgin olive oil



Baba Ghanoush ^{V V G} - 30
Roasted eggplant purée with diced vegetables, pomegranate and extra virgin olive oil

Muhammara ^{N V V G} - 30
Spicy red peppers and walnut dip with pomegranate, mint and extra virgin olive oil

Mezze Platter ^{G N V V G} - 75
Hummus, baba ghanoush, tabbouleh fattoush, stuffed vine leaves and mixed Arabic pickles

Salads


Tabbouleh ^{G V V G} - 35
Finely chopped parsley, mint, onion tomato, bulgur seasoned with olive oil lemon juice, salt and sweet pepper

Fattoush ^{G V V G} - 35  
Mixed greens with tomato, cucumber, radish and crispy Arabic pita bread seasoned with pomegranate molasses and lemon juice

Hot Mezze

Served with mixed Arabic pickles

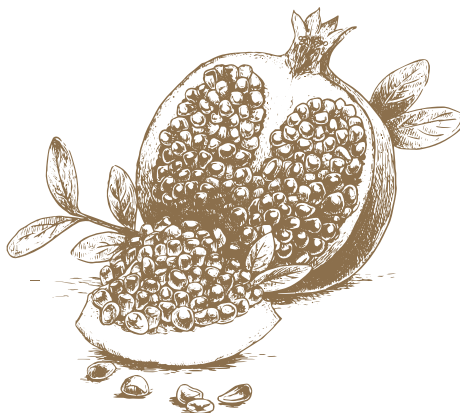
Lamb Kibbeh ^{G N} - 65
Spiced minced lamb croquette with bulgur wheat, onions, pine nuts and tahini

Cheese and Zaatar Fatayer ^{D G V} - 55 
Baked filo pastry filled with Akkawi cheese

Spinach Fatayer ^{G N V V G} - 50
Warm savoury pies with sautéed spinach sumac, olive oil, pine nuts and tahini


Falafel ^{N V V G} - 60
Deep-fried croquette with chickpeas coriander, cumin, parsley and tahini


Hot Mezze Platter ^{G N} - 75
Lamb kibbeh, Rekakat cheese roll, spinach fatayer and falafel



Main

Arabic Grill ^{G N} - 160
Traditional Arabic style grilled meat including Shish Taouk, Shish Kebab Lamb Kofta, Lamb Cutlet served with Oriental rice and rocket salad

Chicken Machboos ^N - 120 
Roasted chicken leg with Kabsa spiced saffron rice, served with homemade tomato Harrah sauce

Lamb Kabsah ^N - 130 
Lamb leg cooked in a tomato sauce with ginger infused rice, onions and coriander

Fish Harra ^N - 130
Seabass cooked in a spicy tomato and bell pepper sauce served with saffron rice



Local Produce



Qatari Delights

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ALL DAY MENU

LITTLE FAN menu

Vegetable Crudités ^{VG} - 28
Carrots, cucumbers, celery sticks, cherry tomatoes, served with hummus dip

Mini Cheese Sliders ^{DGN} - 45
Angus beef burgers with Cheddar cheese on a toasted brioche bun served with French fries

Chicken Strips ^G - 38
Breaded fried chicken fingers served with broccolini and potato purée

Grilled Chicken Breast ^D - 38
Served with green beans and mashed potato

Fish Fingers ^{DG} - 38
Breaded fried Cod fish fingers served with French fries and tartar sauce


Cantonese Fried Rice - 40
Fried rice with chicken, carrots green beans, egg, and spring onions



DESSERTS

Arabic Specialities

Jareesh and Date Pudding ^G - 55 
Cracked wheat cooked in date syrup

Umm Ali ^{DGN} - 55 
Traditional flaky puff pastry flavoured with orange blossom water, milk, cashew nuts pine nuts, white raisans, pistachio and topped with whipped cream

International Specialities

Ice Cream ^{DV} - 35
3 scoops of vanilla, dark chocolate or pistachio

Sorbet ^{VG} - 35
3 scoops of mango, raspberry or passion fruit

Seasonal Fruit Plate ^{VG} - 40
Selection of Seasonal fruits

Vanilla Cheesecake ^{DGN} - 60
Cheesecake with pistachio crumble, mixed berries and raspberry coulis

Chocolate Mousse Cake ^{DGN} - 80
66% Valrhona chocolate sponge cake with hazelnut crunch

Hazelnut Choux ^{DGN} - 45
Hazelnut curd with salted praline and milk chocolate ganache

Tropical Delight ^{DG} - 45
Mango and passion fruit crèmeux with Madagascan vanilla mousse and coconut sponge cake

Cheese Platter ^{DGN} - 110
Artisanal cheese with quince paste, dried apricots and walnut baguette

OVERNIGHT MENU

11pm - 6am

Soups

Wild Mushroom Soup with Truffle Foam ^{D V} - 55

Mushroom ragoût with crème fraîche and chives

Arabic Lentil Soup ^{D G V VG} - 50

Velvety purée lentils with pita bread crisps served with lemon and parsley

Rustic Tomato Soup ^{D V} - 50

Tomato soup with herb croutons, basil pesto and grated Grana Padano cheese

Clear Chicken Soup - 55

Lemongrass flavoured chicken soup with seasonal vegetables

Appetisers and Salads

Hummus ^{V VG} - 30

Velvety purée of chickpeas, tahini lemon juice and extra virgin olive oil

Cold Mezze Platter ^{G N V VG} - 75

Hummus, baba ghanoush, tabbouleh, fattoush stuffed vine leaves and mixed Arabic pickles
Served with warm Arabic pita bread

Burrata Salad ^{D V} - 65

Burrata cheese with marinated cherry tomatoes pomegranate, extra virgin olive oil and aged balsamic vinegar

Seasonal Green Salad ^{N V VG} - 70

Assorted mixed greens with avocado cucumbers, tomatoes, alfalfa sprouts, herbs roasted seeds with apple vinegar dressing

Caesar Salad ^{D G} - 70

Romaine lettuce, Parmesan cheese anchovy, egg, crispy bresaola, croûtons with Caesar dressing

With chicken - 80

With prawns - 90

Sandwiches and Burgers ^G

Served with a side green salad and French fries

Club Sandwich ^D - 85

Choice of white or brown toasted bread fried egg, poached chicken breast, beef bacon, lettuce, tomato and mayonnaise

Black Angus Beef Burger ^{D N} - 90

Angus beef burger with tomato and red onion relish, baby gem lettuce, gherkin slices and Monterey Jack cheese on a toasted brioche bun

Chicken Burger ^{D N} - 85

Grilled chicken with tomato, baby spinach Gruyère cheese and crème fraîche on a toasted brioche bun

Pizza Margherita ^{D G V} - 60

Roma tomatoes, Mozzarella cheese oregano, fresh basil leaves and extra virgin olive oil

Additional Pizza Toppings:

Pepperoni beef sausage - 15

Turkey ham - 15

Mushrooms - 15

Main

Arabic Grill ^{G N} - 160

Traditional Arabic style grilled meat including Shish Taouk, Shish Kebab Lamb Kofta, Lamb Cutlet served with Oriental rice and rocket salad

Murgh Makhana ^{D G N} - 80

Butter chicken cooked in a spicy tomato gravy served with naan bread, steamed rice mango sweet pickles and poppadoms

Hyderabadi Biryani ^{D G N} - 70

Aromatic basmati rice cooked with Indian spices, served with mango sweet pickles kachumbari salad, raita and poppadoms

With Chicken - 80

With Lamb - 100

Homemade Pasta ^G

Spaghetti, penne or gluten free with the sauce of your choice

Arrabiata ^{V VG} - 60

Tomato sauce with chili flakes, parsley and garlic

Bolognese - 65

Minced beef with tomato ragoût, basil and grated Grana Padano cheese

Carbonara ^D - 65

Turkey ham, cream and grated Grana Padano cheese

Tomato Napoli ^{V VG} - 60

Slow-cooked tomato sauce with basil and extra virgin olive oil

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OVERNIGHT MENU

From the Grill

Served with one sauce and one side dish

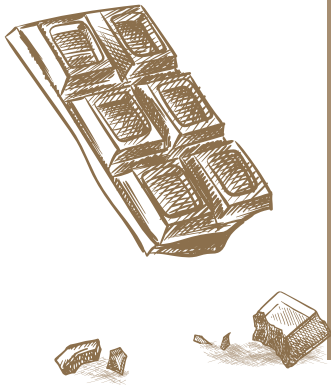
Australian Angus Beef Tenderloin (220g)	190
Corn Fed Chicken Breast	120
Scottish Salmon	130
Tiger Prawns	170
Grilled Seabass	130

Sauces 15

- Madagascar Pepper Sauce
- Wild Mushroom Truffle Jus
- Tartar Sauce
- Hollandaise Sauce
- Lemon Butter Sauce

Side Dishes VVG 25

- Roasted Potatoes with Rosemary and Sea Salt
- Seasonal Green Vegetables
- Wilted Spinach with Garlic and Shallots
- Wild Mushroom Ragoût
- Steamed Rice
- French Fries



DESSERTS

Ice Cream DV - 35
3 scoops of vanilla, dark chocolate or pistachio

Sorbet VVG - 35
3 scoops of mango, raspberry or passion fruit

Seasonal Fruit Plate VVG - 40
Selection of Seasonal fruits

Vanilla Cheesecake DGN - 60
Cheesecake with pistachio crumble, mixed berries and raspberry coulis

Chocolate Mousse Cake DGN - 60
66% Valrhona chocolate sponge cake with hazelnut crunch

Cheese Platter DGN - 110
Artisanal cheese with quince paste, dried apricots and walnut baguette

BEVERAGE MENU

Coffee ☕

- Turkish - 40
- Espresso - 40
- Double Espresso - 60
- Macchiato - 40
- Americano - 40
- Cappuccino - 45
- Caffè Latte - 45
- Mocha - 40
- Hot Chocolate - 45

JING Tea - 40 ☕

- Blackcurrant & Hibiscus
- Chamomile
- Darjeeling Second Flush
- Earl Grey
- English Breakfast
- Jade Sword Green Tea
- Jasmine Silver Needle
- Lemongrass & Ginger
- Peppermint

Chilled Juice - 40

- Apple
- Carrot
- Mango
- Orange
- Pineapple
- Tomato

Mineral Water

Still		
Evian	25 330ml	45 750ml
Al Rayyan	12 250ml	20 750ml

Sparkling		
Ferrarelle	25 330ml	45 750ml

Soft Drinks

Coca-Cola	35
Coca-Cola Light	35
Fanta Orange	35
Sprite	35
Tonic Water	35
Ginger Ale	35

Red Bull	40
Red Bull Sugar Free	40



BEVERAGE MENU

Spirits

Portion, 30ml | Bottle

Vodka		
Absolut Blue	40	800
Belvedere	65	1300
Grey Goose	65	1300

Gin		
Tanqueray	45	900
Bombay Sapphire	50	1000
Hendricks	60	1200

Rum		
Bacardi	35	700
Bacardi Black	40	800
Ron Zacapa 23	80	1600

Tequila		
Patrón Silver	60	1200
Patrón Reposado	70	1400
Patrón Añejo	80	1600

Whisky		
Laphroig 10 years old	70	1400
Glenfiddich 12 years old	60	1200
Glenfiddich 18 years old	100	2000
Maker's Mark	50	1000
Jack Daniels	50	1000
Johnnie Walker Black Label	50	1000
Chivas Regal 12 years old	50	1000
Chivas Regal 25 years old	320	6400

Cognac		
Courvoisier VS	70	14000
Remy Martin VSOP	90	1800
Remy Martin XO	250	5000

White Wine

Glass 150ml | Bottle

Sauvignon Blanc Oyster Bay New Zealand	70	320
Pinot Grigio Danzante Italy	60	260

Rose Wine		
Rose, Rose d'Anjou France	50	170

Red Wine		
Malbec, Kaiken Chile	50	210
Bordeaux, Chateau Lamarsalle St Emilion France	70	350

Beer		
Heineken, Holland	40	
Peroni, Italy	40	
Corona, Mexico	40	
Savanna Dry, South Africa	40	

