

IN-ROOM DINING



In-Room Dining is served daily, 24 hours a day.

Please scan the QR code below to access our In-Room Dining menu on your phone.

If you need any assistance or to place an order, you can also contact Room Service at extension 3827.



BREAKFAST | From 6 am until noon

BREAKFAST SET

Breakfast sets are served with your choice of juice and coffee or tea. All bread baskets are served with fresh butter and a selection of preserves and honey.

THE CONTINENTAL



85

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolate, banana bread, Danish pastries, White toast – whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

Sliced fresh fruits

Plain or fruit yoghurt

THE MANDARIN



115

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolate, banana bread, Danish pastries, White toast – whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

Sliced fresh fruits

Plain or fruit yoghurt

Homemade pancakes or waffles with maple syrup or hazelnut chocolate spread

or

Two eggs cooked to your choice:

Fried, poached, hard- and soft-boiled served with hash brown and Provençal tomato

Please choose 2 of the following:

Cured beef, chicken sausage, beef sausage, sautéed mushroom, baked beans



CHEF
SPECIALTY



CRUSTACEANS



DAIRY



EGGS



FISH



GLUTEN



HEALTHY



NUTS



PEANUTS



SHELLFISH



SOYBEANS



VEGAN



VEGETARIAN

All prices are in Malaysian Ringgit and are inclusive of prevailing taxes.

Please highlight any specific food allergies or intolerances to our colleagues.

We endeavour to source for local and sustainable ingredients whenever possible. Please call Room Service to place your order.

BREAKFAST | From 6 am until noon

THE FIT & HEALTHY



98

Your selection of 4 homemade bakeries:

Whole wheat croissant, whole wheat toast, multigrain, whole-wheat bread

Vegetable crudités tagliatelle with cucumber-garlic yoghurt dip

Sliced fresh fruit

Bircher muesli-oats, milk, low-fat yoghurt, banana, apple, and roasted hazelnuts

or

Vegan muesli-oats, soymilk, lime, coconut, mango and cashew nuts

Egg white omelette

Steamed assorted vegetables and grilled tomato

THE MALAYSIAN



90

Your choice of beef or chicken rendang

Nasi lemak-coconut rice with shrimp sambal

or

Roti canai - Traditional Malaysian flat bread served with yellow dhal

Your choice of vegetable curry or chicken curry

Served with 2 pieces of potato curry puff with sweet chili sauce

Fresh papaya with lime



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BREAKFAST | From 6 am until noon

THE CHINESE

90

Assorted dim sum, sweet sauce

Congee with traditional condiments and dough fritters

Your choice of chicken or fish or plain

THE ARABIC

110

Seasonal sliced fruits

Arabic bread extra virgin olive oil, labneh, cucumber, tomatoes and olives

Hummus - smooth chickpea puree with tahini

Ful medamas - fava bean stew, lemon juice, garlic, cumin, extra virgin olive oil

Shakshuka - baked egg in spicy tomato-bell pepper stew

THE JAPANESE

128

Seasonal sliced fruits

Akadashi miso

Salmon teriyaki, tamago and Japanese pickle

Eggplant Nanban

Steamed Japanese rice



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A LA CARTE BREAKFAST | From 6am until noon

BAKERY BASKET 42

Your selection of 4 homemade bakeries:

Croissant, whole wheat croissant, muffin, pain au chocolate, banana bread, Danish pastries, White toast - whole wheat toast, hard roll, soft roll, dark rye, multigrain, sourdough, whole wheat bread

The bread basket is served with fresh butter and a selection of preserves and honey

CEREALS, DAIRY & FRESH FRUITS

Cereals 28

Homemade granola, cornflakes, all bran, almond or banana cluster, Koko Krunch

Vegan Bircher Muesli 40

Oats, soymilk, lime, coconut, mango and cashew nuts

Bircher Muesli 40

Oats, milk, low fat yoghurt, banana, apple and roasted hazelnuts

Plain or Fruit Yoghurt 25

Fresh Seasonal Fruit Platter 50

Assorted Fresh Berries 56

COLD SELECTION

Vegetable Crudités Tagliatelle 38

Cucumber with garlic yogurt dip

Norwegian Smoked Salmon 98

Sour cream, cucumber and red onion pickles, lemon, brioche

International Cheese Selection 90



Grapes, crackers



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A LA CARTE BREAKFAST | From 6am until noon

EGGS

Egg White Omelette   48
Steamed assorted vegetables, grilled tomato

Two Eggs cooked to your choice:    55
Fried, poached, hard- and soft-boiled serve with hash brown and Provençal tomato

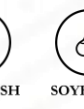
Please choose 2 of the following:
Cured beef, chicken sausage, beef sausage, sautéed mushroom, baked beans

Three Eggs Omelette or Scrambled     62
Served with hashbrown and Provençal tomato

Please choose 2 of the following:
Cured beef, chicken sausage, beef sausage, sautéed mushroom, baked beans

Scrambled Eggs Smoked Salmon     65
Smoked salmon, asparagus, cherry tomatoes, toast bread







































Avocado Toast with Poached Egg     82
Ciabatta bread, guacamole, cherry tomato salad, Hollandaise sauce



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BREAKFAST | From 6 am until noon

BREAKFAST SPECIALTIES

Oatmeal Porridge	 	38
<i>Plain or with cinnamon sugar prepared with milk or water</i>		
Homemade Waffles	    	48
<i>Served with hazelnut chocolate spread or peanut butter or maple syrup</i>		
Chinese Chicken Congee	   	48
<i>Dough fritters, salted egg, braised bean, pickled lettuce, pickled vegetables and fried dace</i>		
Roti Canai, Traditional Malaysian Flat Bread	  	48
<i>Your choice of yellow dhal, vegetable curry or chicken curry</i>		
Brioche French Toast	    	52
<i>With banana pandan-caramel jam and grated coconut</i>		
Homemade Pancakes	    	52
<i>With hazelnut chocolate spread or peanut butter or maple syrup</i>		
Assorted Dim Sum	    	55
<i>Sweet sauce</i>		
Nasi Lemak	    	55
<i>Coconut rice with shrimp sambal and your choice of beef or chicken rendang</i>		
Wonton Noodle Soup	   	66
<i>Egg noodles, honey glazed barbecue chicken, kailan, wonton dumplings</i>		




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A LA CARTE | From noon until 11pm







STARTERS AND SALADS

Blue Swimmer Crab Cake     97
Avocado-mango salsa, coriander, chilli and spring onions

Thai Style Prawn Salad    105
Grilled prawns, cherry tomato, cucumber, green mango, mint, Thai basil, kaffir lime leave, chili jam and lime

Norwegian Smoked Salmon     98
Sour cream, cucumber and red onion pickles, lemon, brioche

The Mandarin 'Niçoise' Salad      85
Homemade tuna confit, free-range egg, baby artichokes, green beans, potatoes, kalamata olives, anchovies, tomatoes, red onion, mustard mayo dressing

Caesar Salad       55
Baby Romaine lettuce, Grana Padano, garlic croutons, crispy beef, Caesar dressing

With your choice of:

Sundried Tomatoes 60

Grilled Chicken Breast 72

Smoked Salmon  88





Grilled King Prawns  105



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A LA CARTE | From noon until 11pm

STARTERS AND SALADS

- The Mandarin Cobb Salad     75
Grilled chicken, blue cheese, egg, crispy cured beef, avocado, tomato, chives, corn, lettuce, ranch dressing
- Vitality Salad   62
Avocado, beetroot, broccoli, asparagus, arugula, red radish, mango, toasted almond flakes, citrus dressing
- Quinoa Poke Bowl with Beetroot Salmon Gravlax   40
Organic quinoa, heirloom tomato, asparagus, edamame, cucumber, roasted bell pepper, beetroot cured salmon honey mustard dressing
- Tomato and Mozzarella Salad   82
Tomato, cow milk mozzarella, avocado, mixed leaves, mixed olives, extra virgin olive oil
- Mezze Platter    60
Hummus, pumpkin moutabal, tabbouleh, olives, Arabic bread

SOUP

- Thai Red Curry Coconut Soup   68
Prawn with lemongrass and pumpkin
- Roasted Wild Mushroom Soup    55
Chive sour cream, bagel chips
- Soup "Ekor Sapi Tradisi"  48
Malaysian oxtail broth, green chili, potato
- Oriental Spiced Lentil Soup   35
Fresh lemon, homemade pita croutons










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A LA CARTE | From noon until 11pm

SNACKS

- Malaysian Mixed Satay (6 pieces)   **78**
Assorted chicken or beef satay, peanut sauce, rice cakes, cucumber, mixed pickles
- Honey-Ginger Glazed Chicken Wings    **52**
Carrots, celery, cucumber sticks, blue cheese dressing
- Indian Vegetable Samosas   **36**
Potato, green pea, mint yoghurt dip, tamarind chutney
- Nachos   **46**
Olives, jalapeño pepper, red onion, coriander, tomato salsa, guacamole, cheese sauce

STONE OVEN BAKED PIZZA

- Margherita   **68**
Tomatoes, mozzarella, fresh basil
- Frutti Di Mare    **85**
Assorted seafood, anchovies, mozzarella, tomatoes, oregano, chilli
- Taverna  **82**
Spicy smoked beef sausage, button mushroom, chilli flakes, oregano
- Quatro Formaggi  **88**
Blue cheese, goat cheese, mozzarella, red cheddar, oregano



CHEF
SPECIALTY



CRUSTACEANS



DAIRY



EGGS



FISH



GLUTEN



HEALTHY



NUTS



PEANUTS



SHELLFISH



SOYBEANS



VEGAN



VEGETARIAN

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A LA CARTE | From noon until 11pm

PASTA

Al Pomodoro		58
<i>Traditional Italian tomato sauce, basil</i>		
Bolognese	 	69
<i>Ragout of Australian beef, tomato, oregano</i>		
Carbonara	  	60
<i>Cured beef, cream, sous vide egg, Parmesan cheese</i>		
Frutti Di Mare	 	82
<i>Assorted seafood, cream, chive</i>		
Pesto	 	68
<i>Parmesan cheese, garlic, pine nuts, fresh basil</i>		
Beef Lasagna "Al Forno"	 	72
<i>Beef Bolognese, layered pasta, béchamel, tomato sauce served with garden salad</i>		
Your choice of:		
Spaghetti, penne, fettucine, gnocchi	 	
Gluten-free pasta		



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A LA CARTE | From noon until 11pm

SANDWICHES










- MO Club**      **78**
Roasted chicken, cured beef, avocado, grain mustard mayonnaise, egg, tomato, lettuce, garden salad, choice of French fries or wedges
- MO VIP Club**      **118**
Boston lobster, avocado, wasabi mayonnaise, egg, tomato, lettuce, deep fried nori, tobiko egg, garden salad, choice of French fries or wedges
- Classic Fried Chicken Bun**    **82**
Rice crisp breaded chicken breast, charcoal bun, avocado, pickles cabbage, tomato, lettuce, ranch dressing, garden salad, choice of French fries or wedges
- Finger Sandwiches**      **88**
One dozen, with choice of white or brown bread
Egg mayonnaise, tuna cocktail sauce, jerk chicken, cheese mayonnaise, choice of French fries or wedges



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A LA CARTE | From noon until 11pm

ALL TIME FAVOURITES

- The Royal MO Burger**      **138**
Prime beef with sesame bun, gherkin, onion, iceberg lettuce, grilled tomato, chipotle mayonnaise, coleslaw, burger relish, caramelized onion, sauteed mushroom, cured beef and melted cheese served with small green salad, onion rings and potatoes wedges
- MO Chicken Burger**     **88**
Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, garden salad, burger relish served with your choice of French fries or wedges
- Additional toppings on request:**
Cheddar cheese, blue cheese, cured beef, mushrooms, caramelised onion or fried egg **12**
- MO Vegan Burger**      **82**
Vegan soft bun, tofu, sautéed mushrooms, onion, iceberg lettuce, heirloom tomato, hummus, red cabbage, garden salad, burger relish served with your choice of French fries or wedges
- Fish & Chips**     **142**
Battered red snapper fish, tartar sauce, vinegar, small green salad
- Oven-Baked Miso Norwegian Salmon filet**     **162**
Asparagus, eggplant sesame, mashed potato
- King Prawn Skewer**   **225**
Assorted vegetables, seared lemon and chimichurri
- Grilled Zucchini Hummus Wrap**     **82**
Paprika hummus, grilled zucchini, cherry tomato, red onion, avocado, arugula, Kalamata olives, lemon, feta cheese, garden salad served with your choice of French fries or wedges









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A LA CARTE | From noon until 11pm

FROM OUR LAVA STONE GRILL

Every dish includes a complimentary choice of one sauce and one side dish

Australian Angus Rib Eye		255
Australian Angus Tenderloin	 	268
New Zealand Lamb Chop		249
Grilled Chicken Breast with Provençal Crust	 	148
Norwegian Salmon filet		176

Choice of sauce:

Peppercorn	 
Mushroom	 
Chipotle BBQ	
Bearnaise	 
Chimichurri	

Choice of side dish:

Baked sweet potato	
French fries	
Potato wedges	
Mashed potato	
Steamed rice	
Mixed mushrooms	
Sautéed vegetable	
Buttered asparagus	
Steamed broccoli	

Additional side dish

20



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A LA CARTE | From noon until 11pm

ASIAN NOODLES

- MO Curry Laksa**      **68**
Fragrant coconut broth, yellow noodles, chicken, shrimp, tofu
- Char Kuey Teow**      **68**
Fried rice noodles, shrimps, squid, bean sprouts, chives
- Mee Goreng Mamak**       **66**
Stir fried yellow mee, seafood, tomato, peanut gravy
- Wonton Noodle Soup**      **66**
Egg noodle, honey glazed barbecue chicken, kailan, wonton dumplings

ASIAN CLASSICS

- Rendang Daging Temasik**    **78**
Malaysian spiced braised beef, grated coconut, palm sugar, ghee rice, picked vegetable
- Hainanese Chicken Rice**      **80**
Poached chicken, chicken rice with ginger, kailan, herbal broth
- Nasi Goreng**       **88**
Traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg, your choice of beef or chicken satay
- Yellow Curry Soft Shell Crab**    **180**
Soft shell crab, yellow coconut turmeric gravy, white rice
- Cantonese Fried Rice**     **58**
Asian vegetables, mushroom, shredded lettuce, egg



CHEF
SPECIALTY



CRUSTACEANS



DAIRY



EGGS



FISH



GLUTEN



HEALTHY



NUTS



PEANUTS



SHELLFISH



SOYBEANS



VEGAN



VEGETARIAN

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ALA CARTE | From noon until 11pm

INDIAN CUISINE

All dishes are served with garlic pickles, cucumber acar, papadum, basmati rice and naan bread

Hyderabad Lamb Biryani	   	88
<i>Boneless lamb leg cubes stewed in spice gravy, layered basmati rice, raita</i>		
Murgh Makhani	    	75
<i>Butter chicken, spicy tomato gravy</i>		
Dhal Tadka	   	55
<i>Spiced yellow lentil stew</i>		
Palak Paneer	   	65
<i>Indian cottage cheese, spicy spinach gravy</i>		
Aloo Gobi	    	58
<i>Potato-cauliflower curry, cumin, ginger</i>		



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A LA CARTE | From noon until 11pm

DESSERT AND CHEESE

Selection of European Cheeses <i>Fig jam, lavosh, nuts, grapes</i>	    	90
Artisanal Chocolate Cake <i>Malaysian chocolate, light ganache, dacquoise, crèmeux, sponge cake, streusel</i>	    	45
Chocolate Flan <i>Gluten free chocolate cake with chocolate ganache</i>	    	48
Mango Sticky Rice <i>Mango coulis, pandan coconut milk</i>		45
Vanilla Crème Brulée	  	45
Basque Cheesecake <i>Vanilla whip cream</i>	  	45
Fresh Seasonal Fruit Platter		48
Assorted Fresh Berries		56



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A LA CARTE | From noon until 11pm

ICE CREAM

- Classic Banana Split     **45**
Three scoops of ice cream, whipped cream, chocolate fudge, caramelised almond
- Like An Apple Crumble      **45**
Caramelized apple, vanilla ice cream, milk jam, whip cream, crumble
- Chocolate Salted Cookie Delight      **45**
Dulce de leche ice cream, chocolate ice cream, chocolate sauce, caramel cream, whip cream, chocolate salted cookies
- Homemade Ice Cream  **15-22 per scoop**
Vanilla, chocolate, strawberry yoghurt, dulce de leche, durian ice cream
- Sorbet  **15 per scoop**
Raspberry, mango



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KIDS MENU

BREAKFAST A LA CARTE | 6am until noon

Your selection of 2 homemade bakeries:	   	22
<i>Croissant, muffin, pain au chocolate, banana bread, Danish pastries</i>		
Two Fried Eggs	 	27
<i>Served with hashbrown, chicken sausage, baked beans</i>		
One Fried Egg	  	22
<i>Served with hashbrown, cured beef, baked beans</i>		
Oatmeal Porridge	 	38
<i>With cinnamon sugar prepared with milk</i>		
Chinese Chicken Congee		25
Homemade Bear Pancakes	    	26
<i>Served with hazelnut chocolate spread or peanut butter or maple syrup</i>		
Homemade Waffles	    	28
<i>Served with hazelnut chocolate spread or peanut butter or maple syrup</i>		
Fruit Yoghurt	 	15
Fresh Seasonal Fruit Platter		25
Cereals	  	15
<i>Cornflakes, Koko Krunch served with milk</i>		



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KIDS MENU

LUNCH AND DINNER A LA CARTE | From noon until 11pm







Chicken Noodle Soup		20
Spaghetti Meat Balls	  	36
Mac & Cheese	  	32
Popeye's Fried Rice <i>Mushroom, vegetables and egg</i>	  	28
Pizza Margherita <i>Tomatoes, mozzarella, fresh basil</i>	  	45
Captain's Fish & Chips <i>Tempura fish, French fries</i>	   	45
Breaded Chicken Stripes <i>Mashed potato</i>	  	38
Mini Beef or Chicken Burger <i>French Fries</i>	    	45
Chocolate Salted Cookie Delight <i>Dulce de leche ice cream, chocolate ice cream, chocolate sauce, caramel cream, whip cream, chocolate salted cookies</i>	   	45



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OVERNIGHT A LA CARTE MENU | 11pm until 6am

STARTERS

Caesar Salad       55
Garlic crouton, crispy cured beef, parmesan shavings, Caesar dressing

Caesar Chicken salad 72
Grilled chicken breast

SOUP

Roasted Wild Mushroom Soup    55
Chive sour cream, bagel chips



Soup “Ekor Sapi Tradisi”  48
Malaysian oxtail broth, green chili, potato

SNACKS



Malaysian Mixed Satay (6 pieces)   78
Assorted chicken or beef satay, peanut sauce, rice cakes, cucumber, mixed pickles

PASTA

Al Pomodoro  58
Traditional Italian tomato sauce, basil

Carbonara    60
Cured beef, cream, sous vide egg, parmesan

Beef Lasagna “Al Forno”   72
Beef Bolognese, layered pasta, béchamel, tomato sauce served with garden salad

Your choice of:
Spaghetti or penne  
Gluten-free pasta




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OVERNIGHT A LA CARTE MENU | 11pm until 6am

ALL TIME FAVOURITES

The Royal MO Burger      **138**

Prime beef with sesame bun, gherkin, onion, iceberg lettuce, grilled tomato, chipotle mayonnaise, coleslaw, burger relish, caramelized onion, sauteed mushroom, cured beef and melted cheese served with small green salad, onion rings and potatoes wedges

MO Chicken Burger     **88**

Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, garden salad, burger relish served with your choice of French fries or wedges

Additional toppings on request:



Cheddar cheese, blue cheese, cured beef, mushrooms, caramelised onion or fried egg **12**









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OVERNIGHT A LA CARTE MENU | 11pm until 6am

ASIAN CLASSICS


Char Kuey Teow      68
Fried rice noodles with seafood, egg, bean sprouts, chives

Mee Goreng Mamak       66
Stir fried yellow mee, seafood, tomato, peanut gravy

Nasi Goreng       88
*Traditional spiced fried rice, chicken, shrimp, crispy anchovies, fried egg
your choice of beef or chicken satay*

DESSERT & CHEESE

Selection of European cheeses      90
Fig jam, lavosh, nuts, grapes

Artisanal Chocolate Cake      45
Malaysian chocolate, light ganache, dacquoise, crèmeux, sponge cake, streusel

Fresh Seasonal Fruit Platter  48

Homemade Ice Cream  15-22 per scoop
Vanilla, chocolate, strawberry yoghurt, Dulce de leche, durian ice cream

Sorbet  15 per scoop
Raspberry, mango



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NON-ALCOHOLIC BEVERAGES

FRESHLY SQUEEZED JUICES

Orange, apple, carrot, celery, honeydew, orange, pineapple, watermelon 30

CHILLED FRUIT JUICES

Orange, grapefruit, apple, guava, mango, pineapple, tomato 22

CARBONATED DRINKS

Coca-cola, coke zero, soda water, sprite, ginger ale, tonic water 22

MINERAL WATER

STILL

Acqua Panna (500ml) 25

SPARKLING

San Pellegrino (500ml) 25

TAPPING TAPIR WATER

Pineapple calamansi, grapefruit chamomile, hibiscus lime 25

HOT BEVERAGES

COFFEE SPECIALTIES

Single espresso, Americano 25

Coffee crema, cappuccino, latte, double espresso, espresso macchiato 28

MILK

Hot or cold milk 20

Chocolate milk hot or cold 22

Teh tarik, traditional Malaysian milk tea 22

JING TEA & INFUSION

Earl grey, English breakfast, Darjeeling, chamomile, peppermint, jasmine, green 25

MILKSHAKES

Chocolate, vanilla, strawberry, banana 32

SMOOTHIES

Prepared with yoghurt, milk, fresh fruits and honey
banana, strawberry, papaya, pineapple, mango 32

ALCOHOLIC BEVERAGES

WINE

CHAMPAGNE

	Glass	Bottle
N.V Bollinger Special Cuvee Brut, Ay, France	138	668

SPARKLING WINE

San Feletto, Prosecco Brut D.O.C.G, Veneto Italy	58	278
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WHITE WINE

Chateau St. Michelle, Riesling, Columbia Valley, U.S.A	55	265
Les Légendes R by Lafite Rothschild, Sauvignon Blanc. Entre-deux-Mers, France	43	209
Paso Del Sol by Terramater, Chardonnay, Central Valley, Chile	43	209
Vietti, Arnies, Roero Arnies, Alba, Piemonte, Italy	60	288

RED WINE

Scott Base, Pinot Noir, Central Otago, New Zealand	50	245
Los Haroldos, Malbec, Reserva, Mendoza, Argentina	47	228
Shiraz Dandelion "Lionheart of The Barossa" Barossa Valley, Australia	47	228
Les Légendes R by Lafite Rothschild, Cabernet Sauvignon, Bordeaux, France	43	209

ROSE WINE

Whispering Angel, Cinsault and Grenache Cote de Provence, France	60	293
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SWEET WINE

Michel Lynch, Prestige, Semillon and Sauvignon Blanc, Sauternes, France	65	318
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ALCOHOLIC BEVERAGES

BEER AND SPIRITS

		Bottle	
BOTTLED BEER			
Carlsberg			45
Heineken			45
Tiger			45
Hoegaarden			48
		Glass	Bottle
VODKA (3cl)			
78 Degree Australian		36	500
Grey Goose		62	798
Belvedere		58	745
GIN (3cl)			
Hendrick's		78	905
Roku		55	859
78 Degree Better		36	500
RUM (3cl)			
Matusalem Grand Reserva		55	765
Duppy Share XO		38	600
Duppy Share		35	500
TEQUILA (3cl)			
Patron Anejo		72	828
Herradura Reposado		30	500
Herradura Plata		26	450

All prices are in Malaysian Ringgit and are inclusive of prevailing taxes.
Please highlight any specific food allergies or intolerances to our colleagues.
We endeavour to source for local and sustainable ingredients whenever possible. Please call Room Service to place your order.

ALCOHOLIC BEVERAGES

WHISKEY (3cl)

Glass Bottle

BOURBON

Jim Beam Black	48	655
Jack Daniel's	45	648
Maker's Mark	40	598

BLENDED

Johnnie Walker Black Label	58	885
Chivas Regal 18 Years	50	1,068
Koshi-no Shinobu Blended	40	500

SINGLE MALT

Macallan Sherry Oak 12 Year	72	1,550
Glenfiddich 12 Years	58	805
Koshi-no Shinobu 100% Single Malt	50	900
Auchentoshan 12 Years	46	688

COGNAC (3cl)

Hennessey XO	98	2,150
Remy Martin VSOP	62	858
Hennessey VSOP	48	900

LIQUEUR (3cl)

Jägermeister	42	
Bailey's	42	
Amaretto	42	
Frangelico	42	