

# IN-ROOM DINING



In-room Dining is served daily, 24 hours a day.  
Kindly scan to QR code below to view our In-Room Dining menu  
on your phone, or contact Room Service at extension 3827  
to place an if you require any assistance.



## 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

Two eggs cooked to your choice:

*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  
or

Homemade pancakes or waffles with maple syrup or hazelnut chocolate spread

## THE FIT & HEALTHY

98

Your selection of 4 homemade bakeries:

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

Vegetable crudité tagliatelle with Cucumber-garlic yoghurt dip

Sliced fresh fruit

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

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

Egg white omelet

*Steamed assorted vegetables and grilled tomato*

## THE MALAYSIAN

90

Your choice of beef or chicken rendang

Nasi Lemak-Coconut rice with shrimp sambal

2 pc Potato curry puff with sweet chili sauce  
or

*Roti Canai - Traditional Malaysian flat bread served with yellow dhal.  
Your choice of vegetable curry or chicken curry*

Fresh papaya with lime

## THE CHINESE

90

Sliced seasonal fruits

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

Full Medamas - fava bean stew, lemon juice, garlic, cumin, extra virgin olive oil

Shakshouka - baked egg in spicy tomato-bell pepper stew

## 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 nut*

#### 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

# A LA CARTE BREAKFAST | From 6am until noon

## COLD SELECTION

Vegetable crudités tagliatelle  38  
*Cucumber with garlic yoghurt dip*

Norwegian smoked salmon  98  
*Sour cream, cucumber & red onion pickles, lemon, brioche*

International cheese selection  90  
*Grapes, crackers*

## EGGS

Egg white omelet  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 omelet or scramble 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*

Poached egg – avocado toast  82  
*Ciabatta bread, guacamole, cherry tomato salad, hollandaise sauce*









# 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>Traditional condiments</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 &amp; grated coconut</i>	
Homemade pancakes with hazelnut chocolate spread or peanut butter or maple syrup	52
Assorted dim sum	55
<i>Sweet sauce</i>	
Nasi lemak, coconut rice with shrimp sambal  	55
<i>Your choice of beef or chicken rendang</i>	
Wonton noodle soup	65
<i>Egg noodles, honey glazed barbecue chicken, kailan, wonton dumplings</i>	

# A LA CARTE | From noon until 11pm





## STARTERS AND SALADS

Baked blue swimmer crab cake  <i>Avocado-mango salsa, coriander, chili and spring onions</i>	110
Thai style prawn salad  <i>Grilled prawns, cherry tomato, cucumber, green mango, mint, Thai basil, kaffir lime leave, chili jam &amp; lime</i>	105
Norwegian smoked salmon <i>Sour cream, cucumber &amp; red onion pickles, lemon, brioche</i>	98
The Mandarin 'Niçoise' salad  <i>Homemade tuna confit, egg, green beans, potatoes, kalamata olives, baby artichokes, anchovies, tomatoes, capsicum, celery, cucumber. red onion, red radish lemon dressing</i>	85
Classic Caesar salad <i>Garlic croutons, crispy cured beef, parmesan shavings, Caesar dressing</i>	55
With your choice of:	
<i>Sundried tomatoes</i>	60
<i>Grilled chicken breast</i>	72
<i>Smoked salmon</i> 	88
<i>Grilled prawns</i> 	105
The Mandarin cobb salad <i>Roast chicken, blue cheese, egg, crispy cured beef, avocado, tomato, chives, corn, lettuce, ranch dressing</i>	75
Vitality salad  <i>Avocado, beetroot, broccoli, asparagus, arugula, red radish, mango, toasted almond flakes, citrus dressing</i>	62
Quinoa poke bowl with beetroot salmon gravlax  <i>Organic quinoa, heirloom tomato, asparagus, edamame, cucumber, roasted bell pepper, beetroot cured salmon honey mustard dressing</i>	75
Heirloom tomato and buffalo mozzarella salad <i>Extra virgin olive oil, sea salt flakes, pesto, arugula salad</i>	82
Mezze platter  <i>Hummus, pumpkin moutable, tabbouleh, olives, Arabic bread</i>	60







## A LA CARTE | From noon until 11pm




### SOUP

Thai red curry coconut soup  <i>Prawn &amp; lemongrass</i>	68
Roasted wild mushroom soup  <i>Chive sour cream, bagel chips</i>	55
Soup “ekor sapi tradisi”   <i>Malaysian oxtail broth, green chili, potato</i>	48
Oriental spiced lentil soup <i>Fresh lemon, crispy pita bread</i>	35

### SNACKS

Malaysian mixed satay (6 pieces)   <i>peanut sauce, rice cake, onion, cucumber, pineapple</i>	78
Honey-ginger glazed chicken wings <i>Spring onions, cucumber, Hoisin dip</i>	52
Indian vegetable samosas  <i>Potato, green pea, mint yoghurt dip, tamarind chutney</i>	46
Nachos  <i>Olives, jalapeño pepper, red onion, coriander, tomato salsa, guacamole, cheese sauce</i>	46

### STONE OVEN BAKED PIZZA

Margherita  <i>Tomatoes, mozzarella, fresh basil</i>	68
Frutti di Mare  <i>Assorted seafood, anchovies, mozzarella, tomatoes, oregano, chili</i>	85
Taverna <i>Spicy smoked beef sausage, button mushroom, chili flakes, oregano</i>	82
Quatro Formaggi  <i>Blue cheese, goat cheese, mozzarella, red cheddar, oregano</i>	88

 Local Food  Chef's Specialty  Vegetarian  Sustainability  Sustainably Sourced  VEGAN Vegan

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## A LA CARTE | From noon until 11pm

### PASTA

Your choice of:

*Spaghetti, penne, fettucine, gnocchi or gluten-free pasta*

*Al Pomodoro, traditional Italian tomato sauce, basil* **58**

*Bolognese, ragout of Australian beef, tomato, oregano* **69**

*Carbonara, cured beef, cream, sous vide egg, parmesan* **60**

*Frutti di mare, assorted seafood, cream, chive* **82**

*Pesto fresh basil, parmesan cheese, garlic, pine nuts* **68**

*Beef lasagna "Al Forno" * **72**

*Beef Bolognese, layered pasta, béchamel, tomato sauce served with garden salad*

### SANDWICHES

Served with your choice of garden salad, French fries or wedges

*MO Club * **78**

*Roasted chicken, cured beef, avocado, grain mustard mayonnaise, egg, heirloom tomato, lettuce*

*MO VIP Club * **118**

*Boston lobster, avocado, wasabi mayonnaise, egg, heirloom tomato, lettuce, deep fried nori, tobiko egg*

*Classic Fried chicken bun* **82**

*Rice crisp breaded chicken breast, charcoal bun, avocado, pickles cabbage, heirloom tomato, lettuce, ranch dressing*








Finger sandwich

1 dozen choose from white or brown bread

*Egg mayonnaise, tuna cocktail sauce, chicken jerk, cheese mayonnaise* **88**

## A LA CARTE | From noon until 11pm




### ALL TIME FAVOURITES

The Royal MO Burger 	138
<i>Prime beef with sesame bun, gherkin, onion, iceberg lettuce, grilled tomato, chipotle mayonnaise, coleslaw, burger relish, caramelized onion, sauteed mushroom, cured beef &amp; melted cheese served with small green salad, onion rings &amp; potatoes wedges</i>	
MO chicken burger	88
<i>Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, burger relish served with your choice of garden salad, French fries, wedges or crisps</i>	
Additional toppings on request:	
<i>Cheddar cheese, blue cheese, cured beef, mushrooms, caramelized onion or fried egg</i>	12
MO vegan burger 	82
<i>Vegan soft bun, Tofu, sautéed mushrooms, onion, iceberg lettuce, heirloom tomato, hummus, red cabbage, burger relish served with your choice of garden salad or French fries or wedges</i>	
Fish & chips 	142
<i>Battered red snapper fish, tartar sauce, vinegar, small green salad</i>	
Braised beef rib Mexican style 	182
<i>Red beans stew, smoked capsicum, garlic bread</i>	
Oven-baked miso Norwegian salmon filet 	162
<i>Asparagus, eggplant sesame, mashed potato</i>	
King prawn skewer 	225
<i>Assorted vegetables, seared lemon and chimichurri</i>	
Grilled zucchini hummus wrap 	82
<i>Paprika hummus, grilled zucchini, cherry tomato, red onion, avocado, arugula, Kalamata olives, lemon, feta cheese served with your choice of garden salad, French fries, wedges</i>	

## 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
Please choose 1 sauce:	
<i>Peppercorn</i>	
<i>Mushroom</i>	
<i>Chipotle BBQ</i>	
<i>Chimichurri Bearnaise</i>	
Please choose 1 side dish: 	
<i>Baked sweet potato</i>	
<i>French fries</i>	
<i>Wedges</i>	
<i>Mashed potato</i>	
<i>Steamed rice</i>	
<i>Mixed mushrooms</i>	
<i>Sautéed vegetables</i>	
<i>Buttered asparagus</i>	
<i>Steamed broccoli</i>	
Additional side dish	20

## 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 with seafood, egg, 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, pickled 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 lamb, 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*

## 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>	

## A LA CARTE | From noon until 11pm

### DESSERT AND CHEESE




Selection of European cheeses  	90
<i>Fig jam, lavosh, nuts, grapes</i>	
Artisanal chocolate cake   	45
<i>Malaysian chocolate, light ganache, dacquoise, crèmeux, sponge cake, streusel</i>	
Chocolate Flan   	48
<i>Gluten free chocolate cake with chocolate ganache</i>	
Mango sticky rice 	45
<i>Mango coulis, pandan coconut milk</i>	
Vanilla Crème Brulée   	45
Burn cheesecake  	45
<i>Vanilla whip cream</i>	
Fresh seasonal fruit platter 	48
Assorted fresh berries 	56

### ICE CREAM

Classic banana split 	45
<i>Three scoops of ice cream, whipped cream, chocolate fudge, caramelized almond</i>	
Like an apple crumble   	45
<i>Caramelized apple, vanilla ice cream, milk jam, whip cream, crumble</i>	
Chocolate salted cookie delight   	45
<i>Dulcey de leche ice cream, chocolate ice cream, chocolate sauce, caramel cream, whip cream, chocolate salted cookies</i>	
Homemade ice cream 	<b>per scoop 15/ 22</b>
<i>Vanilla, chocolate, strawberry yoghurt, Dulcey de leche, durian ice cream</i>	
Sorbet 	<b>per scoop 15</b>
<i>Coconut, raspberry, mango</i>	

# 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	28
<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>	



# KIDS MENU

## 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>Tomato sauce &amp; mozzarella cheese</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
Milkshakes  <i>Strawberry, chocolate, banana, vanilla</i>	22
Chocolate Salted Cookie Delight    <i>Dulcey de leche ice cream, chocolate ice cream, chocolate sauce, caramel cream, whip cream, chocolate salted cookies</i>	45

# OVERNIGHT A LA CARTE MENU

## STARTERS | 11pm until 6am

Classic Caesar salad 55  
*Garlic crouton, crispy cured beef, parmesan shavings, Caesar dressing*

Classic 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*

Malaysian mixed satay (6 pieces)   78  
*Peanut sauce, rice cake, onion, cucumber, pineapple*

## PASTA

Your choice of:


*spaghetti, penne or gluten-free pasta*

Al Pomodoro traditional Italian tomato sauce, basil  58

Carbonara, cured beef, cream, egg, parmesan 60

Beef lasagna “Al Forno” 72

## 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, beef cured & melted cheese served with small green salad, onion rings & potatoes wedges*

MO chicken burger 88  
*Sesame bun, gherkin, onion, iceberg lettuce, tomato, mayonnaise, coleslaw, burger relish served with your choice of garden salad, French fries, wedges or crisps*







Additional toppings on request:

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

## 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 lamb, 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 **per scoop 15/ 22**  
*Vanilla, chocolate, strawberry yoghurt, Dulcey de leche, durian ice cream*
- Sorbet  **per scoop 15**  
*Coconut, raspberry, mango*

# 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, zero coke, soda water, sprite, ginger beer, ginger ale, tonic water **22**

## MINERAL WATER

### STILL

Acqua Panna (500ml) **25**

Acqua Panna (750ml) **30**

Evian (330ml) **22**

### SPARKLING

San Pellegrino (500ml) **25**

San Pellegrino (750ml) **30**

Perrier (330ml) **22**

## TAPPING TAPIR WATER

Pineapple calamansi, grapefruit chamomile, hibiscus lime **25**

## HOT BEVERAGES

### COFFEE SPECIALTIES

Single espresso, Americano **25**

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

### MILK

Hot or milk chocolate **22**

Hot or cold milk **20**

Teh tarik, traditional Malaysian milk tea **22**

### TEA & INFUSION

Earl grey, English breakfast, Darjeeling, chamomile, mint, jasmine, green **25**

**MILKSHAKES** prepared with milk & homemade ice cream **32**  
chocolate, vanilla, strawberry, banana

**SMOOTHIES** prepared with yoghurt, milk, fresh fruits and honey **32**  
banana, strawberry, papaya, pineapple, mango

# ALCOHOLIC BEVERAGES

## CHAMPAGNE

Taittinger, Brut Reserve, Reims France  
Laurent-Perrier, Tours-sur-Marne, France

Glass / Bottle  
**105/ 530**  
**860**

## SPARKLING WINE

San Feletto, Prosecco Brut D.O.C.G, Veneto Italy

**75/ 368**

## WHITE WINE

Villa Sparina Gavi Del Comune Di Gavi, D.O.C.G Piemonte, Italy  
Pinot Grigio, Allegrini 'Corte Giara' D.O.C.G Delle Venezie, Italy  
Chardonnay, Louis Latour Ardeche I.G.P.A Coteaux de L'Ardeche, France  
Sauvignon Blanc, Domaine Serge Dagueneau, Pouilly-Fume Loire, France

**62/ 288**  
**65/ 300**  
**65/ 300**  
**68/ 328**

## SWEET WINE

Muscat, Paola Saracco Moscato D'Asti, D.O.C.G, Piedmont, Italy

**62/ 288**

## RED WINE

Cabernet Sauvignon, Errazuriz Max Reserva, Aconcagua Valley, Chile  
Pinot Noir, Saint Clair Family Estate, Marlborough, New Zealand  
Malbec, Los Haroldos Reserva, Mendoza, Argentina  
Shiraz Dandelion "Lionheart of The Barossa" Barossa Valley, Australia  
L'enclos Des Domaines Edmond De Rothschild, Puisseguin-Saint-Emilion, France  
Lucente Della Vite, Toscana I.G.T, Tuscany, Italy

**62/ 288**  
**65/ 338**  
**72/ 338**  
**72/ 338**  
**80/ 388**  
**82/ 408**

## ROSE WINE

Poggio Al Tesoro Cassiopea Rosato, Bolgheri, Italy

**65/ 300**

# BEER AND SPIRITS

## BOTTLED BEER

Carlsberg  
Heineken  
Asahi  
Hoegaarden  
Tiger

**40**  
**45**  
**45**  
**45**  
**48**

## VODKA (3cl)

Absolut  
Belvedere  
Grey Goose

**42/ 478**  
**58/ 828**  
**58/ 775**

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## SPIRITS & LIQUEURS

### GIN (3cl)

Beefeater

Roku

Hendrick's

Glass/ Bottle

42/ 502

52/ 859

62/ 905

### RUM (3cl)

Havana Club 3 years

Bacardi superior

Matusalem Grand Reserva

42/ 552

45/ 488

52/ 765

### TEQUILA (3cl)

Olmecca Reposado

Patrón Reposado

Patron XO

42/ 430

58/ 828

45/ 522

### WHISKEY (3cl)

#### BOURBON

Jim Beam

Jack Daniel's

Maker's Mark

40/ 462

45/ 648

48/ 745

#### BLENDED

Chivas Regal 12 Years

Monkey Shoulder

Johnny Walker Black Label

42/ 585

52/ 770

70/ 885

#### SINGLE MALT

Glenliver 12 Years

Lagavulin 16 YO

Glenfiddich 12 Years

Macallan Sherry Oak 12 Year

48/ 710

62/ 998

58/ 805

72/ 1,044

### COGNAC (3cl)

Martell Noblige

Martell Martin VSOP

Hennessey VSOP

48/ 725

62/ 858

68/ 1,120

### LIQUEUR (3cl)

Jägermeister

Bailey's

Amareto

Frangelico

38/ 388

42/ 488

42

42