BREAKFAST

Signature Breakfast Experiences

Available from 6.00am till 11.00am

English Morning (G, E, M) 160
Two eggs your way, hash brown, turkey or beef bacon, chicken or beef sausages, baked beans, assorted toast, seasonal fruit platter, choice of fresh juice, tea or coffee

Middle Eastern (G, E, F) 130
Labneh, hummus, cucumber, tomato, saj bread, foul medames, poached egg shakshouka, seasonal fruit platter, choice of juice, tea or coffee

Continental (G, D, N, E) 110
Bakery basket, seasonal fruit platter, choice of fresh juice, tea or coffee

Healthy (E, G, D) 150
Egg white spinach and asparagus omelette, fresh fruit salad, granola yogurt parfait, choice of fresh juice, tea or coffee

In Villa Floating Breakfast (D, G, N, E) 180
24 hours advance booking required
Bakery selection, homemade breads, granola yogurt parfait, sweet melon carpaccio, watermelon and feta salad, chia pudding with mixed berries, vegetable and hummus wrap, eggs your way, tropical fruit selection, choice of fresh juice, tea or coffee

Fresh Start

Available from 6.00am until 6.00pm

Yogurt (V, D) 35
Plain or fruit flavoured

Cereals (V, G) 35
Corn Flakes, All Bran, Muesli, Wheat Flakes, Rice Crispies, Special K, Coco Pops
Served with your choice of full or low fat milk
Add: Soya milk, almond milk, oat milk or coconut milk 5

Oat Porridge (V, G) 35
Full or low fat milk, water, soya milk, almond milk, oat milk or coconut milk
Plain | Pistachio and dates (N) | Almond and figs (N)

Seasonal Fresh Fruit Platter (VG) 60

Mixed Berries Bowl (VG) 70

Açaí Bowl (VG, N) 85
Coconut yogurt, chia seeds, orange segments, frozen açaí, mango, berries

Granola Yogurt Parfait (V, N, G, D) 60
Whipped low fat yogurt, toasted granola, fresh berries, orange supreme

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We shall be delighted to assist you with your dietary requirements.
All prices are in AED, inclusive of 5% VAT and 10% service charge

Eggs to Order

Available from 6.00am until 6.00pm

Fresh Farm Eggs (E,LF) 65
Choice of two eggs scrambled (D), sunny side up, fried, poached or boiled

Omelette (E,LF) 70
Two eggs or egg white with your choice of filling:
Plain | Smoked salmon (F) | Mixed vegetables (V) | Cheddar (D) | Turkey bacon (M)

Eggs Florentine (E, G, D) 75
Two poached eggs, sautéed spinach, hollandaise sauce, steamed brioche

Eggs Benedict (E, M, G, D) 80
Two poached eggs, seared turkey ham, hollandaise sauce, steamed brioche

Eggs Royale (E, F, G, D) 85
Two poached eggs, Scottish smoked salmon, hollandaise sauce, steamed brioche

Croissant Royale (E, M, D) 75
Scrambled egg, smoked salmon, hollandaise sauce, chives

Gruyere and Ham Omelette (E, M, D) 75
Turkey ham, Gruyere cheese

Egg White Omelette (E, G, LF) 75
Spinach, asparagus, kraftkorn toast

Poached Egg Shakshouka (E, G) 70
Harra sauce, toasted sour dough

All of our egg preparations are served with your choice of any two side dishes
turkey or beef bacon, chicken or beef sausages, hash brown, baked beans, salad,
sautéed mushroom, sautéed, spinach

Sweet Treats

Available from 6.00am until 6.00pm

Vanilla Waffle (E, G, D) 60
Icing sugar | Chocolate strawberry

Pancakes (E, G, D) 60
Icing sugar | Salted caramel and banana | Pistachio and chocolate

Morning Bakeries (E, G, D) 55
Croissant, pain au chocolat, Danish of the day
Served with fruit preserve, honey and butter

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ALL-DAY DINING

Available from 12:00 pm to 11:00 pm

Salads and Appetizers

Verde (VG, LS) — 70
Organic greens, carrot, Medjool dates, cucumber, avocado, Pommery vinaigrette

Caesar Salad (D, G, M) — 85
Baby gem lettuce, grissini sticks, parmesan, turkey bacon, Caesar dressing
Add Roasted chicken breast (M) — 40
Add Grilled tiger prawns (SF) — 55

Greek (V, D, G) — 80
Cucumber, green capsicum, red onion, Kalamata olives, candied tomatoes, Greek feta, oregano, olive oil, pita bread

Heirloom Tomato and Burrata Salad (V, D, LS) — 90
Pickled beets, heirloom tomato, pink apple, micro greens, herbs essence

Gambas Al Ajillo (SF, G, A, LF) — 100
Shrimps, garlic, smoked paprika, white wine, Sicilian caponata, sour dough toast

Cold Mezzeh (V, G, N, D, LS) — 70
Traditional hummus, muhammara, babaghanouj, vine leaves, oregano pita

Hot Mezzeh (M, G, N, D, LS) — 75
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce

Lamb Seekh Kebab (M, D, SP) — 95
Finely ground lamb skewer cooked in a tandoor with coriander roots and chili, served with mint chutney

Chicken Tikka (M, SP, D) — 85
Boneless chicken thighs marinated with chili, yogurt, spices, cooked in a tandoor and served with mint chutney

Soups

Roasted Tomato Bisque (V, G, D, N, LS) — 65
Served with fougasse toast

Clear Soup (LF, G)
Vegetable (VG) — 60
Chicken (M) — 70
Shrimps (SF) — 80

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Pastas and Risottos

Linguine Gamberi (SF, G, D) 160
Shrimps, garlic, oil, chili, candied tomatoes, fresh parsley

Spaghetti Bolognese (G, D, M, A) 135
Slow braised beef ragout with tomato sauce

Risotto All Norma (V, D) 125
Roasted tomato sauce, fried eggplant, stracciatella di bufala, aubergine caviar, basil

Pasta Classics (G, D) 120
Your choice of spaghetti, linguine or penne
Gluten free pastas are available upon request
Sauce: *Butter and Parmesan (D,G); Tomato sauce (D,G); Arrabiata (SP, D);*
Aglio olio pepperoncino (SP); Alfredo (D)
Add Chicken 30
Add Shrimps 40

Main Courses

Adana Kebab *(M, G, SP, D)* 160
Chili minced lamb and beef skewer, sumac, onion and parsley salad

Baby Chicken (M, G, D) 160
Freekeh, pilaf, cranberry, rocket, tomato, onion salad, honey mustard sauce

Charcoal Miso Salmon (F, G, LF, E) 170
Miso mirin aioli, potato and edamame croquet, teriyaki glazed broccolini

Butter chicken (M, N, D) 155
Chicken tikka braised in a rich tomato gravy, fenugreek, served with your choice of basmati rice or your choice of Indian bread

Awadhi Dum Biryani (G, N, D)
Basmati rice cooked in a ''Dum''dough sealed pot, aromatic herbs and spices, served with cumin raita
Vegetables (V) 130
Chicken tikka (M) 150
Lamb (M) 155
Shrimps (SF) 160

Dal Makhani (V, D) 60
Slow cooked black lentils with tomato and butter

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Wood Grills

Corn Fed Chicken Supreme (M, D)	125
Gulf Tiger Prawns (SF, D)	185
Mediterranean Seabass (F, D)	185
Norwegian Salmon (F, D)	170

Sides (V, D)
Your choice of any two :
Potato skin fries, roasted potato mash, steamed rice, glazed asparagus, baby legumes

Sauces, *your choice of:*
Lemon beurre blanc (V, D); Chimichurri (VG); Bearnaise (D, E); Thyme veal jus (M, G, D)
Mushroom sauce (M, G, D)

Oven Artisans

Artisan Angus Burger (M, G, D, E,N) 115
Brie cheese, smoked beef bacon, onion marmalade, baby gem,
house barbecue sauce, potato bun

Vegan Burger (VG, N, G) 95
Black bean and edamame steak, Asian style tom sauce, baby gem, vegan bun

House Club (M, E, G, D) 95
Toasted white bread, creamy chicken, turkey ham, fried egg, avocado, rocket,
truffle mayonnaise

Chicken Wrap (M, E, G, D) 85
Oregano, mayonnaise, parmesan, grain mustard, avocado

All our sandwiches and burgers are served with your choice of potato skin fries,
sweet potato fries or garden leaves

Side Dishes

Green salad (VG)	25
Steamed rice (V, LF)	25
Grilled asparagus / Broccolini/ Baby legumes (V)	35
Potato skin fries	
Plain / Truffle	30/40
Sweet potato fries	35
Mashed potatoes (D)	
Plain/ Truffle	30/40
Indian breads (V, G, D)	30
Plain naan, Butter naan, Garlic naan, Tandoori roti, Laccha paratha	
Raita	30

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Desserts

Available 24 hours

Tiramisu (E, D, G, A) Whipped mascarpone zabaglione, Arabica espresso soaked savoiardi *Your choice of with or without alcohol*	65
Sticky Toffee Pudding (E, G, D) Khudri date cake soaked in warm toffee sauce, vanilla ice cream	70
Caramel and Pecan Cheesecake (E, D, G) Basque style, salted caramel, shortcrust sablé	65
Seasonal Fresh Fruit Platter (VG)	60
Gelato (V, LS, D) Two Scoops : Vanilla | Dark chocolate | Mango | Strawberry	25
Sorbet (VG, LS) Two Scoops : Mango and passion fruit | Watermelon | Lime	25

Celebration Dining Experiences

Transform your special moments into unforgettable memories with our bespoke celebration dining experiences.

Enjoy a specially designed menu served in the comfort of your room, suite or villa complemented by thoughtful touches to match your celebration.

Our celebration experiences can include:

- Customized set menus, starting from AED 375 per person
- Romantic Villa Set ups
- Birthday or anniversary arrangements
- Personalized cakes or desserts
- Floral decorations
- Premium beverages

Please contact our team who will be pleased to assist in creating your perfect celebration.

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In Villa Private Barbeque

Prior booking required to be made, recommended 24 hours in advance

Appetizers

Salade Verte (VG)
Garden greens, cherry tomato, snap peas, croutons, citrus dressing

Beetroot Salad (VG)
Shallot, orange, parsley, Dijon vinaigrette

Baba Ghanouj (VG)
Charcoal eggplant, capsicum, pomegranate, olive oil

Roasted Pepper Hummus (VG)
Chickpeas, tahini, piquillo and roasted capsicum

Za'atar Pita Crisps (VG)
Assortment of Arabic and International Breads

From the Charcoal Grills

Chef Selection **699**

Seabass (F)
Gulf Tiger Prawns (SF)
Lamb Adana Kebab (M)
Black Angus Beef Ternderloin (M)
Chicken Shish Tawook (M)

Signature Selection **999**

Gulf Tiger Prawns (SF)
Seabass (F)
Prime Omaha Beef Tenderloin (M)
Black Angus Beef Rib Eye (M)
Lamb Chops (M)
Corn Fed Chicken Supreme (M)

Sides
Truffle mashed potato (V, D), gratin dauphinois (V, D)

Vegetables
Baby carrot, rosemary pineapple, asparagus, Portobello mushrooms, halloumi (V, D)

Sauces
Chimichurri, barbeque, lemon aioli, chili garlic

Dessert

Assorted miniature pastries (G, N, D)

Seasonal Fresh Fruits (VG)

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Movie Night

Enjoy our selection of gourmet snacks, sharing platters and sweet treats while enjoying your favourite movie.

Snacks to Share

Artisan Popcorn (V, LF) Natural, smoked paprika, salted caramel	60
Fried Chicken Tenders (G, M, LF) BBQ sauce	70
Mozzarella Sticks (V, G, D) Spicy tomato sauce	65
Skin Fries	
Plain (V, G)	35
Truffle (G, M, LF)	40
Sweet potato fries (V, G, E)	35
Dallas Sauce	

Signature Handhelds

Avocado Egg Burrito (E, G, D) Tortilla bread, baby gem, soy-sesame omelette, avocado, cucumber, stracciatella, black peppercorn, skin fries	90
Halloumi Wrap (G, D, V) Lettuce, cucumber, tomato, black olives, mint salsa	75
Crispy Chicken Bao (M, G, D) Crispy fried chicken, purple cabbage sauerkraut, caramelized onion, baby gem, mustard, chili garlic sauce, skin Fries	90
Beef Slider (M, G, D, E) Black Angus beef, cheddar cheese, baby gem, iceberg lettuce, pickles, potato skin fries	60

Sweet Treats

Cinnamon Churros (D, G) Served with dates caramel and cinnamon	65
Candy Jar (G, D, N, M) Selection of colourful candies and sweet treats	40

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KIDS MENU

Available for 24 hours

Soups

Minestrone (V) 45

Sweet Corn and Chicken (M, D) 45

Main Courses

Garden Greens (VG) 35
Steamed or sautéed seasonal vegetables

Crunchy Crudities (V, D) 35
Carrot, cucumber, green apple, tzatziki

Toasted Tomato and Cheddar Sandwich (V, G, D) 55
Potato skin fries or garden leaves

Beef Slider (M, G, D, E) 60
Black Angus beef, cheddar cheese, baby gem iceberg lettuce, pickles, potato skin fries

Mac Casserole (M, G, D) 70
Macaroni, creamy chicken, cheddar melt, fine herbs

Petits Grills (D) 85
Creamy potato, green peas, honey glazed carrot
Choice of :
Chicken breast, mushroom sauce (M, D)
Seabass, beurre blanc (F, D)
Salmon, beurre blanc (F, D)

Little Bites (M, G, D) 70
Fried chicken tenders, mozzarella sticks, potato skin fries

Pastas (M, G, D) 65

Choice of : Penne or Spaghetti
Sauce : Pomodoro, Beef Bolognese, Creamy pesto

Gluten free pasta is available upon request

Desserts

Fragola (V, N, D) 40
Chocolate strawberry, whipped Greek yogurt, strawberry ice cream

Choco Burger (E, G, D) 40
Chocolate cookies, vanilla ice cream, strawberry, chocolate sauce

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LATE NIGHT DINING

Available from 11:00 pm to 6:00 am

Salads and Appetizers

Greek (V, D, G) — 80
Cucumber, green capsicum, red onion, Kalamata olives, candied tomato, Greek feta, oregano, olive oil, pita bread

Caesar Salad (D, G, M) — 85
Baby gem lettuce, grissini sticks, parmesan, turkey bacon, Caesar dressing
Add Roasted chicken breast (M) — 40
Add Grilled tiger prawns (SF) — 50

Cold Mezzeh (V, G, N, D, LS) — 70
Traditional hummus, muhammara, babaghanouj, vine leaves, oregano pita

Hot Mezzeh (M, G, N, D) — 75
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce

Soups

Roasted Tomato Bisque (V, G, D, N, LS) — 65
Served with fougasse toast

Clear Soup (LF, G)
Vegetable (VG) — 60
Chicken (M) — 70
Shrimps (SF) — 80

Pastas and Oven Artisans

Pasta Classics (G, D) — 120
Your choice of spaghetti, linguine or penne
Gluten free pastas are available upon request
Sauce: *Butter and Parmesan (D,G); Tomato sauce (D,G); Arrabiata (SP, D); Aglio olio pepperoncino (SP); Alfredo (D)*
Add Chicken — 30
Add Shrimps — 40

Artisan Angus Burger (M, G, D, E,N) — 115
Brie cheese, smoked beef bacon, onion marmalade, baby gem,

Vegan Burger (VG, N, G) — 95
Black bean and edamame steak, Asian style tom sauce, baby gem, vegan bun

House Club (M, E, G, D) — 95
Toasted white bread, creamy chicken, turkey ham, fried egg, avocado, rocket,

Chicken Wrap (M, E, G, D) — 85
Oregano, mayonnaise, parmesan, grain mustard, avocado

All our sandwiches and burgers are served with your choice of potato skin fries, sweet potato fries or garden leaves

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Wood Grills

Corn Fed Chicken Supreme (M, D)	125
Gulf Tiger Prawns (SF, D)	185
Mediterranean Seabass (F, D)	185
Norwegian Salmon (F, D)	170

Sides (V, D)

Your choice of any two :
Potato skin fries, roasted potato mash, steamed rice, glazed asparagus, baby legumes

Sauces, *your choice of:*

Lemon beurre blanc (V, D); Chimichurri (VG); Bearnaise (D, E); Thyme veal jus (M, G, D)
Mushroom sauce (M, G, D)

Side Dishes

Green salad (VG)	25
Steamed rice (V, LF)	25
Grilled asparagus / Broccolini/ Baby legumes (V)	35
Potato skin fries	
Plain / Truffle	30/40
Sweet potato fries	35
Mashed Potatoes (D)	
Plain/ Truffle	30/40
Indian Breads (V, G, D)	30
Plain naan, Butter naan, Garlic naan, Tandoori roti, Laccha paratha	
Raita	30

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Wines by the glass

Sparkling and Champagne

N/V	*Zonin, Prosecco, Brut, Veneto DOC, Italy* *Crisp, dry, with green apple, pear and citrus notes*	70
N/V	Veuve Clicquot, Yellow Lable Brut, France *Rich, toasty character, bright apple and citrus notes*	170

Rosé Wine

2022	Viña Esmerelda, Torres, Spain *Light, floral, strawberry tones*	70
2022	Chateau Minuty, Cotes de Provence, France *Dry, elegant, notes of peach and rose petals*	85

White Wine

2020	Viña Esmerelda, Moscatel-Gewürztraminer, Torres, Catalunya, Spain *Floral, aromatic, touch of sweetness*	70
2021	Schieferkopf, Riesling Trocken, M. Chapoutier, Baden, Germany *Bone-dry, lime, mineral, crisp finish*	70
2023	Alios Lageder, Riff, Pinot Grigio, Italy *Light-bodied, fresh citrus & pear*	80
2022	Penfolds, Chardonnay, Koonunga Hill , Australia *Medium-bodied, vanilla, ripe melon*	90
2022	Attitude, Sauvignon Blanc, Pascal Jolivet, France *Passionfruit, gooseberry, vibrant acidity*	105

Red Wine

2021	Les Vignes de Bila - Haut, M. Chapoutier, Roussillon, France *Rich, dark fruit with earthy finish*	65
2021	D'Arenberg, The Footbolt, Shiraz, McLaren Vale, Australia *Intense plum, pepper and oak*	80
2020	Altos Ibericos, Tempranillo, Torres, Rioja, Spain *Cherry, vanilla, balanced tannins*	85
2020	Gran Coronas Reserva, Cabernet Sauvignon, Torres, Penedès, Spain *Full-bodied, blackcurrant & spice*	90
2020	Erath, Pinot Noir, Oregon, USA *Silky texture, raspberry, and floral notes*	125

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A Curated Collections of Signature Cocktails and Artisanal Mocktails
Unwind in the comfort of your room with our handcrafted selection of beverages designed to elevate your stay

Signature Cocktails

Expertly mixed. Served chilled

Lemongrass Collins 75
Gin, lemongrass syrup, lime, soda water
"Zesty, bubbly, and refreshingly bright"

Lavender Gin Fizz 75
Gin, lemon,lavender, soda water
"Light, floral, and effortlessly refreshing"

Tropical Old Fashioned 80
Aged rum, coconut syrup, bitters
"A Caribbean twist on the classic"

Espresso Martini 80
Vodka, shot of espresso, kahlua
"Great post-dinner room treat"

Rosewater Pisco Bloom 80
Pisco, rosewater, grapefruit juice, hibiscus syrup
"Delicate, romantic"

Citrus Basil Margarita 80
Tequila, Cointreau, lime, basil
"A zesty and herbaceous twist on the classic margarita"

Alcohol—Free Artisans

Crafted for clarity. Zero alcohol. Maximum charm

Al Zorah sunrise 45
orange juice, rosehip cordial, lemon juice
"our resort signature"

Cucumber and mint cooler 45
Cucumber juice, lime juice, mint, soda water
"Refreshing and spa inspired"

Green apple spritzer 45
Green apple juice, lemon juice, ginger, soda
"Crisp and lightly spicy"

Watermelon basil bliss 45
Fresh watermelon juice, basil, lime juice
"Naturally sweet and summery"

Berry lemonade 45
Mixed berries, lemon, sugar
"Sweet, tart and antioxidant –rich"

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Classic cocktails

French 75 85
Champagne, gin, lime

Champagne cocktail 85
Champagne, Cognac, bitters

Gimlet 70
Gin, lime, orange tincture

Negroni 80
Gin, sweet vermouth, Campari

Classic daiquiri 75
Rum, lime, sugar

Mai tai 80
White rum, dark rum, curacao, orgeat, lime

Bloody Mary 70
Vodka, tomato juice, Worcestershire sauce, ground spices

Moscow mule 75
Vodka, ginger beer, lime

Old fashioned 75
Bourbon, sugar, bitters

Manhattan 75
Rye whisky, sweet vermouth

Mint julep 75
Bourbon, sugar, mint leaves

Brandy Alexander 75
Brandy, crème de cacao, fresh cream, nutmeg

French connection 75
Cognac, almonds

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Beverage List

APERITIFS	**60ml**
Noilly Prat	55
Martini Rosso	55
Martini Bianco	55
Martini Dry	55
Aperol	55
Campari	75
GIN	**30 ml**
Bombay Sapphire	55
Malfy	65
Hendricks	65
Jodhpur London Dry	65
Tanqueray No. 10 London Dry	70
Ginraw	70
The Botanist Islay Dry	70
Gin Mare	70
Roku	75
Blind Tiger Orange	75
Nikka Coffey Gin	85
VODKA	**30ml**
Russian Standard Original	40
Finlandia	45
Absolut Blue	50
42 Below	55
Smirnoff Black	55
Chisti Rosi Organic	65
Belvedere	65
Spelta Organic	70
Haku	70
Grey Goose	70
Ciroc Vodka	80
Beluga Nobel	85
Beluga Gold	180
BEER	**By Bottle**
Corona	45
Stella Artois	45
Peroni	45
Amstel	45
Hoegaarden	45
Heineken	45
Asahi	45

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SINGLE MALT WHISKY	30 ml
Highlands	
Glenmorangie Original	65
Oban 14 Year Old	130
Speyside	
Singleton 12 Year Old	70
Glenfiddich 12 Year Old	70
Glenfiddich 15 Year Old	85
Glenfiddich 18 Year Old	100
Macallan Double Cask 12 Year Old	75
The Glenlivet 12 Year Old	60
The Glenlivet 21 Year Old	190
The Glenlivet 25 Year Old	190
Glenfarclas 25 Year Old	140
Campbeltown	
Springbank 10 Year Old	65
Springbank 15 Year Old	80
Islay	
Bunnahabhain 12 Year Old	70
Lagavulin 16 Year Old	85
Laphroaig 10 Year Old	85
Kilchoman Machir Bay	90
Isle of Skye	
Talisker Storm	70
Isle of Arran	
The Arran Malt 12 Year Old	90
Deluxe Whisky	
Johnny Walker Double Black	70
Johnny Walker Black Label	65
Johnny Walker Platinum Label	125
Johnny Walker Blue Label	250
Chivas Regal 12 Year Old	55
Chivas Regal 18 Year Old	120
Chivas Regal 25 Year Old	180
Ballantine's 12 Year Old	50

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IRISH WHISKY	**30 ml**
John Jameson	55
AMERICAN WHISKEY	
Woodford Reserve	55
Jack Daniel's	55
Jim Beam	55
Buffalo Trace	55
Bulleit Rye	60
Gentleman Jack	60
JAPANESE WHISKEY	
Nikka from the barrel	60
BRANDY AND COGNAC	**30 ml**
Baron Otard VS	50
Remy Martin VSOP	95
Hennessy V.S	55
Hennessy V.S.O.P	90
Hennessy X.O	180
RUM	**30 ml**
Malibu	50
Cachaça 51	50
Bacardi Carta Blanca (Superior)	50
Bacardi Carta de Oro (Gold)	50
Bacardi Carta Negra (Black)	50
Bacardi Gran Resrva 8 Anos	60
Ron Zacapa 23 Years Old	95
Appleton 21 Years Old	95
Dictator 2 Masters 1980	110
TEQUILA	
Patrón XO Café	55
Patrón Silver	60
Patrón Anejo	75
Patrón Reposado	75
Don Julio Blanco	75
Don Julio Reposado	80
Don Julio 1942	250

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Digestifs	**60 ml**
Amaretto *Sweet almond-flavored liqueur*	45
Fernet Branca *Bitter Italian herbal liqueur*	50
Cointreau *Crisp orange-flavored liqueur*	50
Limoncello *Sweet lemon liqueur from Southern Italy*	65
Kahlua *Coffee liqueur with rum and vanilla*	65
Benedictine *French herbal liqueur with 27 ingredients*	65
Bailey's Irish Cream *Creamy liqueur with Irish whiskey*	65
Sambuca Molinari *Anise-flavored Italian liqueur*	65
Jägermeister *German herbal liqueur with 56 ingredients*	65

Still Water

Evian	330 ml / 750 ml	30	40

Sparkling Water

Evian	330 ml / 750 ml	30	40

Aerated beverages

Red bull	35
Coke, sprite, diet coke, coke zero, fanta, soda, ginger ale, ginger beer, tonic water	30

STIMULATING BEVERAGES

Classic coffee's	
Espresso | Americano | French Press Brew	30
Double Espresso | Cappuccino (D) | Café Latte (D) | Flat White (D)	35
Hot Chocolate	40
Classic tea selection (LS) English Breakfast | Earl Grey | Chamomile | Morrocan mint | Jasmine	35
***Plant based milk** : Soya | Almond | Oat | Coconut*	5

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