

EAT WITH YOUR HANDS

CHICKEN LIVER PÂTÉ

Champagne & Aleppo Pepper Gelée, Smoked Sea Salt with Sunflower Seed & Raisin Toast

HOT BRIE (BEGUM VICTORIA) (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

HOT TRUFFLE BRIE WITH GRATED FRESH BLACK TRUFFLES (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Baguette

FALAFEL & HUMMUS(V)

Lightly spiced, vibrant Edamame Paté & Chickpea Hummus with shaped to order Green Herb Falafel, sweet-pickled Peppers, Chickpea Escabeche, 45 day preserved Sicilian Lemon Oil & a fresh, zesty Parsley Salsa

GREEK MINI PIES (V)

Greek Savoury Mini Pies with Charred Zucchini, Feta, Confit Garlic, Dill & Parsley; served with an Orange-Fennel Salad, Schug & a Tahini-Lemon Dip.

SPICY BEEF TARTARE TARTS

Raw Prime Beef Filet tossed with Cornichon, Shallots, Capers, Parsley, Chives, fresh Horseradish & smoked Chilli oil, served in crisp Tart Shells.

(A5 available on request)

AVOCADO TOSTADA (V) ②

Red Bean Paste, Pickled Peppers, Salsa Taqueria, Roasted Chilli Salsa, Goat Cheese Cream, Brûléed Brie, Green Tomato Chips & Chilli Crisp.

TWICE COOKED FRESH TRUFFLE & PARMESAN FRIES (V)

Served with Garlic Mayo



TACOS

TACOS DE YAKA (V)

Soft, yellow Sweet Potato Tacos smeared with Edamame - Avocado Paté, topped with roasted tender Jackfruit, Black Beans, Lotus Root Chilli Crisp, Pico De Gallo & A Chayote-Green Mango Slaw

PUERTO RICAN CARNE ASADA

Soft Masa Tacos with a Sazón Caliente marinated, cured & hot smoked prime cut of Beef; tossed with Onions, Jalapeño, Beef Jus & Marrow Butter; topped with Guacamole, a spicy Tomatillo Salsa & peppery Pastrami Floss

FRIED FISH

Soft, purple Sweet Potato Tacos with crispy fried Barramundi, topped with a blistered Tomatillo Salsa, Pico de Gallo, Sour Cream & Tobiko

SMOKED & ROASTED DUCK

Deliciously smokey slices of Duck on a warm Masa Taco, with Guacamole, Red Bean Paste, Pineapple Salsa, Cucumber Julienenes, Scallion & a spicy Sesame - Duck Skin crisp

SOUPS

ASPARAGUS & TRUFFLE SOUP (V)

Sautéed Water Chestnut, Garlic Breadcrumbs

ROASTED WILD MUSHROOM SOUP (V) ②

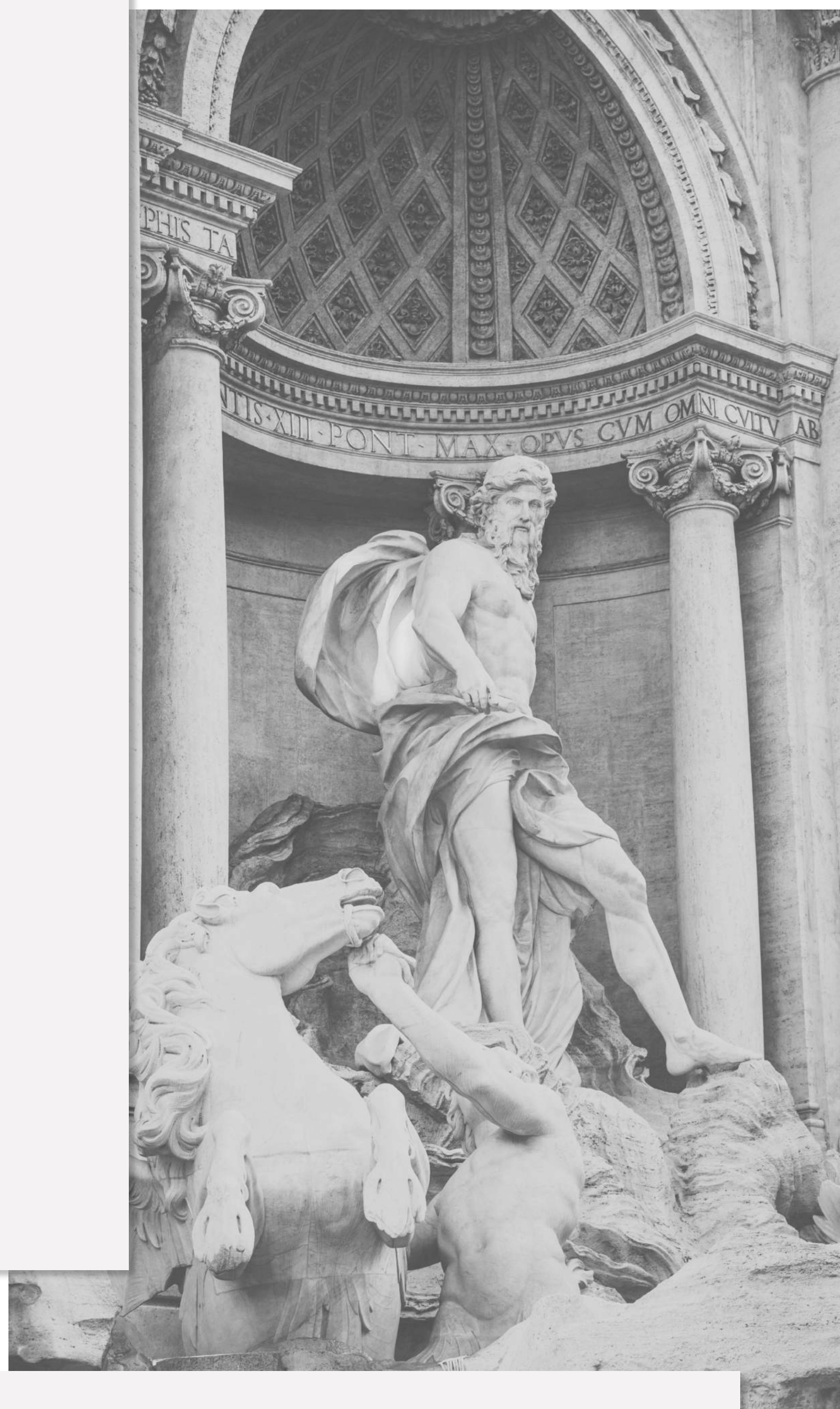
King Oyster, Shiitake, Porcini & Creminis, roasted over wood-fire & cooked with Herbs & Almond Milk, puréed & served with Truffle Croutons

LOBSTER BISQUE

A classic served with a side of Lobster Salad on Shrimp Crackers

SMOKED CHICKEN CHOWDER

In a creamy Velouté, with diced vegetables, Sage & a side of Thyme - Cheddar Biscuits



HOT SMALL PLATES

From The Wood-fired Grill

EXTRAS

Grilled Pita
Saffron Pilaf

BABY CORN ELOTE (V)

Lemon Mayo, Chilli-Peanut Crumbs & Parmesan Snow

EGGPLANT SPEDUCCI (V)

Eggplants when treated well have the ability to be unctuous and hugely satisfying.This Speducci is one such example where tender, fresh Eggplant are given a robust treatment using two flavours from opposite ends of the spectrum, Miso & Chimichurri, griddle cooked; topped with crispy Wheat Bran & Almond crumble.

HARISSA CHICKEN

Roasted Tomato & Rose Harissa marinated Chicken Thigh with a Spicy Dip, Rose Petal-Garlic & Peanut Crumble

ARMENIAN STYLE CHICKEN LULE KEBAB

Marinated hand minced Chicken spiced & skewered with Coriander, Pickled Onion, Roasted Tomatoes, Hummus & Za'atar-Feta Flatbread.

LAMB CHELO

Very subtly flavoured Persian lamb mince kebabs with Onion Juice, Sumac, Urfa Chilis, Pepper & Turmeric; Char Grilled & served alongside a Persian salad of Tomatoes & Onions, Saffron Rice, Labneh & Fermented Chilli Hot Sauce

LAMB CHOP SOUVLAKI

Premium Mulwarra Australian Lamb Chops marinated in a Greek Herb mix & Black Pepper, char-grilled on an open fire & served with Tzatziki, smashed Cucumber-Tomato salad with a Za'atar Flatbread.

PASTAS

FRESH PASTAS

MUSHROOM TORTELLINI (V)

Fresh Tortellini stuffed with Nutmeg flavoured Ricotta, Parmesan & Manchego cheeses, tossed in a creamy & chunky Wild Mushroom Cream Sauce.

SAFFRON GNOCCHI (V)

Fresh Potato Gnocchi with Thyme & Saffron, pan seared & served on braised seasonal greens, a Chilli - Pecorino Sauce, crumbled Blue Cheese & crispy Garlic

PAPPARDELLE BEEF RAGÙ

Slow braised Short-Rib Ragù, tossed with fresh Pasta, Parsley, Pecorino & Gremolata

CANNELLONI (V)

Slow cooked Spinach, Bathua, Avarekai & Chayote mixed with Ricotta & Parmesan; rolled & baked in fresh pasta with a Parmesan Mornay. Served on a Hot Basil & Tomato Coulis with Basil Oil & a Fennel Salad.

RISOTTO

WILD MUSHROOM RISONI (V)

A creamy & decadent Orzo Risotto with assorted Wild Mushrooms, Morels, Porcini Dust & fresh Parsley

VERDE RISOTTO ②

Arborio Rice cooked with Edamame, Green Peas, Bathua Purée, Avarekai, Green Beans, Asparagus, Zucchini & Parmesan

CRUMBLED SAUSAGE, SPANISH CHORIZO & BACON RISOTTO

Sage, Kale, Pecorino & Chorizo-Chilli Oil

DRY PASTAS

Spaghetti

AGLIO E OLIO (V)

Tossed with Garlic, Olive Oil, Morning Glory, Peperoncino & Basil.

CACIO E PEPE (V)

A classic from Lazio, Italy; with Pecorino Romano & a Black Pepper emulsion.

PICCANTINA WITH LOBSTER

Fresh Chilli, Sun-Dried Tomatoes, Basil, Fresh Cream & finished with Parmesan Cheese.

SPAGHETTI CHORIZO VERDE

Spaghetti tossed in a house made Chorizo Verde blend from Spare Ribs & Belly, with Smokey Chorizo Oil, Pecorino Cheese & Sicilian Lemon Breadcrumbs

FUSILLI IN VODKA SAUCE ② ②

Fusilli in a creamy Roma Tomato, roasted Red Pepper & Herbs Sauce with Vodka, topped with torn Baby Burrata & Shaved Parmesan.

(Optional add on: Basil Pesto)

CLAM CASINO LINGUINE

Our playful, yet delicious take on this classic. The Linguine is tossed with rendered Bacon, Little Neck Clam Stock & Meat; topped with a zesty, lemony Pangrattata.

TO SHARE

SALUMI PLATTER

Parma Ham | Mortadella | Spanish Chorizo | Salami Milano | Napoli Salami

Served with - Tigelle Buns (Bread from Emilia-Romagna), Gnocchi Fritto, Pickled Gherkins, Olives, Green Peppercorn Mustard & Spicy Green Apple Mostarda

OLIVES (V)

Bowl of Marinated Jumbo Greek Olives & Queen Gordal with Labneh & Grilled Pita (V)

CHEESE BOARD (V)

Cheddar | Manchego | Bel Paese | Smoked Gouda | Brie

Served with - Crackers, Parmesan Grissini, Smoked Honey, Berry Compote & Red Globe Grapes, Fig, Nut & Cranberry Paté

* CRUDO

TUNA TATAKI

Sashimi Grade Line Caught Yellowfin Tuna, Pickled Plum, Confit Garlic, Chilli Oil, Avocado Purée, Gondhoraj Lemon & Sesame Seed Sauce, Chive Oil with Crispy Black Rice

HOUSE CURED & APPLEWOOD SMOKED SALMON

Bergamot glazed Salmon cubes dusted with a crispy Salmon Furikake, & served with a Cucumber, Quinoa & Vegetable Escabeche, Pickled Radish, Horseradish Crema, Edamame Purée & Chive Oil

SCALLOP CARPACCIO

Hokkaido Scallops brushed with Yuzu-Gondhoraj Lemon Oil; with Chives, Bonito Flakes, Ginger Ponzu, Fujiko & Citrus Jelly

OYSTERS ROCKEFELLER

Baked Oysters with Herb, Butter & Parmesan Crumb

(Fresh Raw Oysters available on request)

BEEF CARPACCIO

Thinly sliced Tenderloin, Unami Mayo, Truffle Salsa, Shaved Parmesan, Baby Arugula & Fried Capers

With optional Fresh Black Truffles (3g) as per availability

SEABASS TIRADITO

Strips of tender, flash cured Seabass Crudo, with pickled Raw Papaya & Green Onions; finished with Cilantro Oil & served with a spicy Passionfruit, Raw Mango, Jalapeño & Ginger Broth

HAMACHI TARTARE (TABLE-SIDE)

Sashimi Grade Japanese Yellowtail, Pickled Gondhoraj & Yuzu Purée, Chilli Coriander Oil, Bonito Mayo, Fresh Nati Coriander, Fried Shallots, Chives & Fujiko

**Crudo means raw*

HOT SMALL PLATES

HALLOUMI FRIES (V)

Crumb fried Halloumi with a Green Chilli & Celery Salt dust; served with a spicy Beet-Truffle Ketchup & Honey-Chilli Dip

OYSTER MUSHROOM KARAAGE ②

Pink Oyster mushrooms, coated and fried to a crisp, with a porcini chilli dust. Served with a horseradish lemongrass and chilli ponzu and a gochujang sesame dip

LEVANTINE STYLE ROASTED VEGETABLES & HUMMUS (V)

Charred Cabbage, spice-roasted Chayote, Carrot, Parsnip, Chickpea Escabeche, Black Lime Dust & Toasted Pine Nuts

SLOW SMOKED ROMA TOMATO GALETTE (V)

With a house-made Five Cheese Boursin, on thinly rolled Puff Pastry; served hot with Chive Crème Fraiche & Basil Dust

CHILI CRAB MELT

Jumbo Lump Crab & Claw Meat baked with a spicy Garlic Chilli Cream Cheese & Hot Sauce base Gratinéed; served with Mini Pull Apart Bread

CALAMARI

Rings of large Tuticorin Calamari, tempura fried & dusted with house-made Green Chilli Dust; served with a Hot Garlic Dip & Yuzu Koshu Mayo.

SMOKED CHORIZO & GAMBAS AL AJILLO

Small, sweet Andhra Coast Shrimp, steeped in generous amounts of Extra Virgin Olive Oil, with Garlic, smoked fresh Chorizo & Red Jalapeño; finished with Lime, Parsley, Cilantro & Prawn Butter. Served Hot with a char-grilled & sliced Sour Dough

FIERY SICILIAN JUMBO PRAWNS

Crispy coated Jumbo Prawns bathed in a sweet-spicy-sour Sicilian Glaze & a Chive-Scallion Hot Oil

BUTTER ROASTED SCALLOPS

Sweet Atlantic U10/15 Scallops, pan roasted in butter & served on a Smoked Corn Purée, Pearl Couscous, Snow Peas & a Black Garlic sauce

FRIED CHICKEN

Marinated in Lemongrass & Red chillies; Twice crumbed & Fried Chicken Thighs sprinkled with a Kaffir Lime dust & served with a Tamarind-Jaggery dipping sauce

CRISPY LAMB & HUMMUS

Braised Lamb & Lentils stuffed in Caramel Spiced Onion Petals, topped with Spicy Lamb Floss & served with Pine Nuts on a bed of Creamy Hummus & a side of Israeli Pretzels

STICKY PORK RIBS

Slow-roasted premium Pork Ribs in a Fermented Chilli, Pomegranate & Bourbon Sticky Sauce with a side of German Potato Salad

PORK BELLY

Belgian Pork Belly-Fire roasted with Chipotle, Mustard & Honey; topped with an Almond-Garlic Crumble & Apple-Celery Slaw

STEAK SKEWERS WITH AU-POIVRE DIP

Black Pepper crusted Beef Tenderloin Skewers, seared on Plancha with Pepper, Cognac & Cream Sauce

CHICKEN A LA PLANCHA

Spiced Chickpea Miso marinated Chicken Breast Skewers, cast-iron cooked with a smokey glaze, served with Paprika Aioli & Cilantro Salsa

ROASTED BONE MARROW

Citrus Pepper Paste, smoked housemade Pastrami Crumble, Sourdough Toast & Herb Salad

BAKED JUMBO ASPARAGUS WITH TRUFFLE MORNAY (V)

With a sweet & sour Pepita, a Macha Chilli, Raisin & Almond Vinaigrette & mini Sage Croutons

PIZZA

Option of thin crust or neapolitan style

CAPRESE (V)

Buffalo Mozzarella, Pecorino, Basil, Shaved Parmesan & Olive Oil

VERDURE (V)

Spinach, Kale, Leeks, roasted Garlic, Sun-dried Tomatoes, Jalapeño, caramelised Onions, Whipped Goat's Cheese & Sweet Potato Chips

THE DESI (V)

Probably a gateway flavour blend for many of us, sacrilegious or comforting? You decide. Tomato sauce, Mozzarella & Cheddar cheeses, Bell Peppers, Charred Sweet Corn, Black Olives, Mushrooms, Jalapeño & Cherry Tomatoes

BLACK TRUFFLE PIZZA (V)

Black Truffle Bechamel, Mozzarella, Cheddar & Provolone topped with freshly shaved Black Truffle

(as per availability)

SICILIAN

Grilled Chicken, Fermented Chilli Paste, caramelised Onions & Ricotta Crumble

PEPPERONI

Pork Pepperoni with Sharp Cheddar & Goat's Cheese

DESSERTS

Top up (15 ml) With a Shot of Baileys

TIRAMISU

Served Tableside
Add a Shot of Espresso & Biscotti

DARK CHOCOLATE & BURNT ORANGE MOUSSE

Malted Barley Cream & Pistachio Gelato, Microwave Sponge, Basil Gel, Sea Salt & Chocolate Crumble

DARK CHOCOLATE COULANT

A Valrhona Hot Chocolate cake served in a cast iron pot with Burnt Vanilla Ice Cream

STRAWBERRY TRES LECHES

Enriched Vanilla cake soaked in Strawberry flavoured three milk syrup with a Caramelised White Chocolate, Coconut & Vanilla Mousse layered with a juicy & fresh Strawberry Jelly & a Cacao Nib Feuilletine Crisp

GELATO

All Gelato are Eggless; Made with A2 Cow's Milk & Buffalo Milk using our Unique Vintage Cattabriga Gelato Machine

CHECK WITH YOUR SERVER FOR THE REGULAR & FLAVOUR DU JOUR

PB & J ② ②

Banana Tahini Cake, Peanut Cream, Dark Chocolate Mousse & Strawberry Compote

BAILEYS TRUFFLE

Baileys soaked Chocolate Sponge, Baileys Cream, Nutella Crumbs & Baileys Ice Cream

CHEESECAKE ②

A double cream Cheesecake with a Buckwheat Biscuit base; served with a Burnt Butter Caramel Gelato, Fresh Berries & mini Meringues

SUNDAES

ROCKY ROAD

Choco Chip Cookie, Fudge, Brownie, Marshmallow, Almond Brittle & Cacao-Nib

BANOFFEE

Banana Chocolate Chip Cookies, Banana Gelato, Dulce de Leche, toasted Cashew & Sea Sal

Mains From The KITCHEN

ROASTED VEGETABLE BISTEEYA (V)

Flaky pastry encases roasted vegetables flavoured with Harissa & Feta; served along with Herbed Couscous, Labneh & a Sweet Fennel Marmalade.

WOOD FIRE ROASTED CHERMOULA CAULIFLOWER (V)

Twice cooked Harissa & Chermoula marinated Cauliflower cooked on a searing grill, with Garlic & Parsley Labneh, Roasted Bell Pepper Pickle, Algerian Schug & a Tahini-Almond-Fine Nut Crumble; served with freshly baked Halloumi & Za'atar Bread

PRESSED HALF BRICK CHICKEN

Air-dried Crispy Spatchcock of Chicken on creamed Mushrooms & Leeks, Smoked Sea Salt crispy Tuscan Potatoes & a side of Truffle Chicken Jus

TWICE COOKED CRACKLING PORK BELLY

Braised Red Cabbage, Confit Baby Potatoes in a Mustard, Mulberry & Vermouth sauce with Bacon roasted Brussel sprouts & Bacon Rashers

GRILLED MEDALLIONS OF TENDERLOIN

Olive Oil, Confit Garlic & Herb marinated centre-cut Medallions of Beef Tenderloin, grilled over wood-fire, with grilled Baby Carrots, Pepper Purée, roasted King Oyster Mushrooms, demi-braised White Onions, Pepper Sauce & mixed Herb Labneh

SALMON PICCATI

Fresh Norwegian Salmon, Creamy Dill Hollandaise, Asparagus, Sautéed Snow Peas & Caramelised Cremini Mushrooms

TIGER PRAWNS

Garlic & Coriander marinated Tiger Prawns with a kick; Lemon Butter Sauce & Chimichurri Salad

14 HOUR BRAISED SHORT-RIB

Fall of the bone slow cooked Beef Short-Ribs, in Sangiovese & Tomatoes with crispy Leeks, roasted Carrots, Mushroom Fondue & Pommes Purée

SLOW BRAISED LAMB SHANK TAGINE

With Baharat spices, Preserved Lemon Oil, turned Carrots, Chickpeas & fresh Harissa; served with Saffron Couscous or Rice & an Apricot Chutney

LAMB SHOULDER BARBACOA

Spice rubbed & Banana Leaf wrapped whole Kid Lamb Shoulder, very slow roasted in Smoked Chilli Broth, with a North African Chermoula Salsa, Persian Spinach Yogurt, a Fennel & Radish Salad, Birria Sauce & Saffron Bread

Finished Table-side

STEAK FRITES

Pan-Seared premium filet of Beef, French Fries, Herb roasted Parsnip & Mushrooms, Garlic & Marrow Butter with Rosemary Beef Jus

FIFTEEN LAYER LAMB LASAGNA

With slow cooked Lamb, Bay Leaf & San Marzano Tomato sauce & plenty of Parmesan; baked & served with a Lamb, Tomato & Herb Coulis

SEABASS MEUNIÈRE

Butterfied & pan-fried Dory (SEABASS), bathed in a delicious Brown Butter, Lemon, Capers, Garlic & Parsley Sauce. Served with a side of Saffron & Pine Nut Pilaf; served with a side of Almond crumble topped Haricot Verts & crispy Tuscan Potatoes

② • Vegan

② • Gluten Free

LUPA ORIGINALS

THE MACARIO

51% Agave Tequila, Roasted and Charred Jalapeno Infused Cordial, Salted grapefruit Juice, Fresh Lime, Simple syrup

Don Julio Blanco
Don Julio Reposado
Código Añejo
Clase Azul Reposado
Tears Of Llorona Extra Añejo

THE HOUSE

White Rum, Clarified Oat Milk, Totapuri Mango, Coriander and cardamom cordial and fresh lime

ZERO DEGREE MARTINI

Tanqueray London Dry, Martini Bianco, Gordal Olive Brine

RENAISSANCE CLASSIC

THE ST. GERMAIN

Elderflower Liqueur, Gordon's London Dry, Lillet Blanc, Fresh Grapefruit Juice

Tanqueray Ten
Edinburgh
Roku
Hendrick's
Sipsmith

1990'S TOMMY'S MARGARITA

51% Agave Tequila, Freshly Squeezed Lime, Agave Syrup.

Don Julio Blanco
Don Julio Reposado
Código Añejo
Clase Azul Reposado
Tears Of Llorona Extra Añejo

CONTEMPORARY BLENDS

MARKET GIMLET

Gordon's London Dry Gin, Oleo Saccharum* Assorted Citrus Peel And Leaves, Fresh Lime

Tanqueray Ten
Edinburgh
Roku
Hendrick's
Sipsmith

GINA'S SHAKERATO

Ketel One Vodka, homemade Coffee-Liqueur & Freshly brewed Espresso

Ciroc
Grey Goose
D'yavol

PALOMA

51% Agave Tequila, Grapefruit Juice, fresh lime juice, Jalapeno-infused agave topped, sea-salt cloud.

Don Julio Blanco
Don Julio Reposado
Código Añejo
Clase Azul Reposado
Tears Of Llorona Extra Añejo

THE TEMPEST

Ketel One Vodka, Bird's Eye Chili, Fresh Lime

Ciroc
Grey Goose
D'yavol

RED LOUBIES

51% Agave Tequila, Fresh Jalapeno, Freshly Squeezed Lime juice

Don Julio Blanco
Don Julio Reposado
Código Añejo
Clase Azul Reposado
Tears Of Llorona Extra Añejo

SIENA SOUR

Budweiser Magnum Whiskey (American), Fresh Pineapple, Freshly Squeezed Lime, Honey Syrup & Vegan Foam

Jack Daniel's No. 7
Gentleman Jack

SWITCH COCKTAILS

GODAWAN OLD FASHIONED 02

Godawan 02 Fruit & Spice, Nagpur Orange Peel, Gomme Syrup & Bitters

GODAWAN NEW YORK SOUR

Milk-washed Godawan 02 Fruit & Spice Sour with Pinot Noir Foam

PENICILLIN 02

Godawan 02 Fruit & Spice, Homemade Ginger Liqueur, Honey Syrup& Fresh Lime Juice

MANHATTAN

Godawan 01 Rich & Rounded, Homemade Vermouth, Luxardo Maraschino Cherry, Bitters & Saline

TINY TEN

Tanqueray No. Ten, Grapefruit Juice, Lime Juice, Sugar Syrup & a Splash of Soda

LUPAGATO

Burnt Caramel Gelato, Ketel One Vodka, Baileys & Homemade Coffee Liqueur

LUPA SIGNATURES

TRESTAVERE

Truffle Infused Gin, Parmesan Vermouth, Campari

THE PHIRAN

Toki Whiskey, Kahwa Tea, Honey Syrup, Coconut Water, Fresh Lemon, CO2

Hibiki Harmony

OKINAWA SUMMER

51% Agave Tequila, White Miso, Fresh Lime, Yuzu-Kosho Salt

Don Julio Blanco
Don Julio Reposado
Código Añejo
Clase Azul Reposado
Tears Of Llorona Extra Añejo

CURRY & SMOKE

Gordon's London Dry, Dry Vermouth, Pepper Tincture, Fresh Lemon, Roasted Curry Leaf Soda

Tanqueray Ten
Edinburgh
Roku
Hendrick's
Sipsmith

S'MORES

Seven River Spiced Rum, Graham Cracker & Cacao Infused Vodka, Toasted Marshmallow Syrup, Coffee Bitters

Diplomatico Reserva
Kraken Spiced Black Rum
Dictador 12 Years Old
Dictador 20 Years Old

GOLDEN HOUR

Ketel One Vodka, Fresh Canteloupe, Fresh Lemon, Pink Peppercorn Brine, Mint, Vegan Foamer

Ciroc
Grey Goose
D'yavol

House Special
Shrub-Infused Sangria

FIRENZE WHITE

Clementine-infused Shrub, Fresh Fruits, Brandy & House Chardonnay

SUMMER SUN

Grapefruit, Brandy & House Cabernet Sauvignon, Mixed Fruits & Rose-infused Shrub

CLARIFIED & FAT WASHED
COCKTAILS

BACON OLD FASHIONED

Bacon Fat-washed Budweiser Magnum Whiskey (American), Bitters & Mellow orange notes

TRINIDADIAN

Coconut Washed Rum Old Fashioned, Orange Peel & Gum Syrup

INDIAN SUMMER

Coconut Milk & Fat-washed Hoegaarden Belgian Original Gin, homemade Curry Leaf & Triple Sec Cordial

G&T

House Pour - Hoegaarden Belgian Original Gin

BASIL & ORANGE

Gin, Home-made Basil & Orange Shrub & Tonic Water

BERRY MANILOW

Gin, Home-made Blue Berry, Sage, and Grapefruit Shrub & Tonic Water

CHITTAGONG ZEST

Gin, Home-made Gondhoraj & Elderflower Shrub and Tonic Wate

PLEASE CHOOSE YOUR FAVOURITE GIN FROM BELOW -

TANQUERAY TEN

EDINBURGH

ROKU

HENDRICK'S

SIPSMITH

KI NO BI

SABATINI

MONKEY 47

FIFTY POUNDS

MIRABEAU

WHISKEY

BOURBON

JIM BEAM

JIM BEAM BLACK - EXTRA AGED

MAKER'S MARK

IRISH

JAMESON IRISH WHISKEY

BUSHMILLS 12 Y.O.

AMERICAN

BUDWEISER MAGNUM DOUBLE BARREL

JACK DANIEL'S NO. 7

JACK DANIEL'S TENNESSEE HONEY

GENTLEMAN JACK

JAPANESE

ENSO

SUNTORY TOKI

HIBIKI HARMONY

RYE WHISKEY

TEMPLETON RYE 4 Y.O.

SCOTCH

JOHNNIE WALKER RED LABEL

JOHNNIE WALKER BLONDS

JOHNNIE WALKER BLACK LABEL

JOHNNIE WALKER DOUBLE BLACK

CHIVAS REGAL 12 Y.O.

MONKEY SHOULDER

JOHNNIE WALKER GOLD LABEL RESERVE

CHIVAS REGAL 18 Y.O.

D'YAVOL BLENDED MALT SCOTCH

JOHNNIE WALKER 18 Y.O

D'YAVOL VORTEX BLENDED SCOTCH WHISKY

ROYAL SALUTE 21 Y.O.

JOHNNIE WALKER BLUE LABEL

SINGLE MALT

GODAWAN 01 RICH & ROUNDED

GODAWAN 02 FRUIT & SPICE

TALISKER 10 Y.O.

SINGLETON 12 Y.O.

GLENKINCHIE 12 Y.O.

GLENLIVET 12 Y.O.

ABERFELDY 12 Y.O

LAPHROAIG 10

ABERLOUR 16 Y.O.

LAGAVULIN 16 Y.O.

SINGLETON 18 Y.O

GLENLIVET 18 Y.O

GLENFIDDICH 18 Y.O.

ABERLOUR 18 Y.O.

THE YAMAZAKI -DISTILLER'S RESERVE

ABERFELDY 21 Y.O

BEER

BUDWEISER

BUDWEISER MAGNUM

CORONA

HOEGAARDEN WIT

HOEGAARDEN ROSÉE

HOEGAARDEN NECTARINE

VODKA

KETEL ONE

STOLICHNAYA

CÎROC

GREY GOOSE

D'YAVOL

TITTO'S (HANDMADE VODKA)

TEQUILA

DON ANGEL BLANCO

JOSE CUERVO SILVER

JOSE CUERVO GOLD

DON ANGEL ORO

DON JULIO BLANCO

DON JULIO REPOSADO

1800 AÑEJO

PATRON REPOSADO

CÓDIGO AÑEJO

CLASE AZUL SILVER

CLASE AZUL REPOSADO

EARS OF LLORONA EXTRA AÑEJO

100% DE AGAVE AZUL

PISCO

BARSOL PISCO

RUM

SEVEN RIVERS SPICED RUM

OLD MONK

BACARDI CARTA BLANCA

BACARDI OCHO

KRAKEN SPICED BLACK RUM

DIPLOMATICO RESERVA

DICTADOR 12 Y.O.

DICTADOR 20 Y.O.

GIN

HOEGAARDEN BELGIAN ORIGINAL

HOEGAARDEN PARISIAN ROMANCE

HOEGAARDEN MEDITERRANEAN SUMMER

JAISALMER

TANQUERAY LONDON DRY

MALFY

TANQUERAY NO. TEN

EDINBURGH

ROKU

HENDRICK'S

SIPSMITH LONDON DRY

COBALTO 17

KI NO BI

SABATINI

MONKEY 47

FIFTY POUNDS

MIRABEAU

MEZCAL

CREYENTE JOVEN

MEXCALIA MEZCAL

COGNAC

MARTELL V.S.

MARTELL V.S.O.P

MARTELL X.O.

LIQUEUR & APERITIF

MARTINI FIERO

MARTINI ROSSO

MARTINI BIANCO

MARTINI EXTRA DRY

CABO COCONUT

KAHLUA

APEROL

SAMBUCA

BAILEYS IRISH CREAM

COINTREAU

CAMPARI

JAGERMEISTER (ICE COLD)

ABSINTHE ABSENTE 49%

NON ALCOHOLIC

MOCKTAILS

SORBET SPRITZ

house special sorbet, lime, gomme syrup, house-made soda, flowers

HOUSE-MADE SHRUB MOCKTAIL

Gondharaj Lime & Elderflower | Grapefruit, Blueberry & Sage | Orange & Basil

SOFT BEVERAGES

AERATED DRINKS

DIET COKE

GINGER ALE

SCHWEPPES TONIC WATER

CANNED JUICES

HIMALAYAN WATER SERVICE

RED BULL

BUDWEISER BEATS

HIMALAYAN SPARKLING SERVICE

PERRIER SERVICE (330 ML)

COFFEE

CLASSICS

RISTRETTO | ESPRESSO DOPPIO | LUNGO

ESPRESSO CON PANNA

AMERICANO

ESPRESSO + MILK

CORTADO

CAPPUCCINO

MACCHIATO

LATTE

FLAT WHITE

VALRHONA HOT CHOCOLATE

COLD BREW (18 HOURS)

COLD BREW & ICE

COLD BREW FLOAT

house-made vanilla bean gelato

COLD BEVERAGES + ICED LATTE

ALMOND MILK LUNGO

SHAKERATO

option of vietnamese with smoked cinnamon

AFFOGATO

house-made vanilla bean gelato & mini stroopwafels