

AMICI

BY ENRICO BARTOLINI



TRADIZIONE, CREATIVITÀ, E IDENTITÀ

Tradition, creativity, and identity are what best describe Enrico Bartolini's philosophy to celebrate the Italian kitchen, with a reinterpretation of his own simplicity in modern dishes. The constant search for the best quality ingredients and innovative cooking techniques are symbolic for Enrico Bartolini's style.

Chef Bartolini, as a contemporary artisan, searches for perfection in every dish to provide an unforgettable gastronomic experience of flavours, colours and perfumes to our guests.



ANTIPASTI *Starters*

TONNO, CARCIOFI E STRACCIATELLA - 195 🐟🥗🧀

Raw Sliced Yellowfin Tuna, Grilled Artichoke,
Roasted Hazelnuts and Stracciatella Cheese

VITELLO TONNATO - 165 🐟🥗🍷

Wagyu Tokusen Chuck Tender MB5 Sliced Beef, Tonnata Sauce, Caper Fruit

LA MIA PARMIGIANA - 160 🥗🧀🌿

Deep Fried Aubergines, Tomato Sauce, Grana Padano Cheese, Basil

IL POLPO - 160 🐟🥗🍷

Grilled Octopus, Saffron Potato, Sweet and Sour Bell Pepper, Black Ink Sauce

CRUDO DI DENTICE - 190 🐟🥗🍷

Raw Red Snapper, Passion Fruit and Seaweed Sauce, Salmon Caviar

TARTARE DI MANZO TRADIZIONALE - 195 🥗🐟🧀

Wagyu Tokusen Chuck Tender MB5, Dijon Mustard, Ketchup, Gherkins, Shallots,
Worcestershire Sauce, Cured Egg Yolk, Cognac, Caper, Anchovies

BURRATA CON GUAZZETTO DI DATTERINO - 150 🥗🧀🌿

Burrata Cheese, Marinated Cherry Tomatoes, Basil Oil

UOVO 62° E TARTUFO - 170 🥗🧀🌿

Slow Cooked Egg, Pecorino Cheese Cream,
Green Asparagus, Fresh Black Italian Truffle

CARPACCIO DI MANGO - 105 🥗🐟🧀

Sliced Mango, Sicilian Anchovies, Sun Dried Tomato Cream,
Caper Fruit, Roasted Almond

FRITTI *Fried*

FRITTO VEGETARIANO - 120 🍷🥗🌿🥗

Deep Fried Mix Vegetables

FRITTURA DI PESCE - 190 🍷🥗🐟🌿🥗

Deep Fried Calamari, Prawns, Sardines

FIORI DI ZUCCA - 110 🍷🐟🌿🥗

Deep Fried Zucchini Flowers stuffed with
Mozzarella Cheese and Anchovies



PIZZA

MARGHERITA AMICI - 205 🌿🍷🌿

Tomato Sauce, Fresh Mozzarella Cheese, Basil, Basil Oil

4 FORMAGGI - 210 🌿🍷🌿

Mozzarella Cheese, Gorgonzola Cheese,
Smoked Scamorza Cheese, Ricotta Cheese

TARTARE DI TONNO E STRACCIATELLA - 210 🐟🍷🌿

Tomato Sauce, Stracciatella Cheese, Tuna Tartare,
Lime Zest, Sesame Seeds, Basil Oil

FIORI DI ZUCCA E ALICI - 230 🐟🍷🌿

Mozzarella Cheese, Stracciatella Cheese, Zucchini Flower,
Crunchy Zucchini, Anchovies

TUTTO A NORMA - 205 🌿🍷🌿

Smoked Eggplant Sauce, Roasted Cherry Tomatoes,
Ricotta Cheese, Orange Zest

CRUDO E BURRATA - 260 🐷🍷🌿

Tomato Sauce, Burrata Cheese,
Prosciutto Crudo "Levoni" Aged 20 Months,
Rocket Salad, Oregano, Basil Oil

TARTUFO DELUXE - 330 🐷🍷🌿

Mozzarella Cheese, Fresh Black Italian Truffle,
Champignon Mushrooms and Truffle Sauce,
Italian Style Sausage, Parsley

I RAVIOLI DI AMICI *Amici's Ravioli*

Historical dish from Piemonte, the legend says that "Ravioli al Tovagliolo" born when people would carry napkin-wrapped ravioli to the workers in the field a century ago. Intended to be eaten with hands, sauce-less Ravioli di Amici hold all their magic inside.

RAVIOLO RAGÙ BOLOGNESE - 160 (5 PCS) 🐷🌿🍷

Hand-made Ravioli stuffed with Bolognese Ragù

RAVIOLO PESTO GENOVESE - 160 (5 PCS) 🌿🍷🌿

Hand-made Ravioli stuffed with Home-made Basil Pesto Genovese Style

RAVIOLO POLPO ALLA LUCIANA - 160 (5 PCS) 🐟🌿🍷

Hand-made Ravioli stuffed with Octopus "Luciana" Style

Prices are subject to 10% tax and 7.5% service charge



PRIMI *Pasta, Risotto & Zuppe*

TAGLIOLINO AL PESTO DI RUCOLA - 170 🌿🍷🍅🌿🍷
Hand-made Tagliolini Pasta, Rocket Pesto, Cherry Tomato and Almond

RAVIOLI D' ANATRA - 230 🌿🍷🍅
Hand-made Duck Ravioli, Saffron Sauce, Mustard Pear

RAVIOLI AL TARTUFO - 330 🌿🍷🍅🌿
Hand-made Potatoes & Herbs Ravioli,
Grana Padano Cheese, sliced Fresh Italian Truffle

RAVIOLI ALLA VACCINARA - 230 🌿🍷🍅
Soffritto*, Wagyu Tokusen Oxtail Ragu Ravioli,
Taleggio Cheese Cream, Kale Foam

SPAGHETTONE IN SALSA DI GAMBERI - 220 🍷🌿🍷🐟
Garofalo Spaghetti, Prawns, Prawns Sauce, Stewed Leek

RIGATONI AL POMODORO - 180 🌿🍷🌿
Rigatoni, Fresh Cherry Tomatoes Sauce,
Grana Padano Cheese

MEZZE MANICHE BOTTARGA E CACIUCCO - 210 🍷🐟🌿🍷
Mezze Maniche Pasta with Butter, Dill and Octopus
Bottarga, served with Traditional Caciucco**

RISOTTO ALLE ERBE E MIDOLLO - 210 🍷🌿
Acquerello Rice, Marrowbone Sauce, Asiago Cheese and Wild Herbs

RISOTTO PESCATORA ALL' OLIO D' OLIVA - 220 🍷🐟🌿🍷
Acquerello Rice, Mix Seafood, Tomato Sauce,
"Mantecato" with Extra Virgin Olive Oil

ZUPPA DI PESCE - 190 🍷🐟🌿
Mix Local Seafood Soup, Clam, Prawn, Octopus

CREMA DI ZUCCA - 150 🐟🌿🍷
Pumpkin Cream, Sour Cream, Oscietra Caviar

**Soffrito is THE base preparation of true Italian tradition,
made with onion, celery, carrot and EVO oil.*

***Caciucco is a typical delicacy of Tuscany made of a very rich fish stew.*

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CARVING STATION

Indonesian Wagyu Selection, Minimum Order 250gr

TOKUSEN CUBEROLL MB3+ /100gr.....	190
TOKUSEN STRIPLOIN MB3+ /100gr.....	170
TOKUSEN CHUCKROLL MB5+ /100gr.....	160

ALLA GRIGLIA *From the grill*

AUS ANGUS O'CONNOR TENDERLOIN 300gr.....	750
AUS ANGUS TOMAHAWK 1kg.....	1300
USDA ANGUS GRADE CHOICE 350gr.....	500
YELLOWFIN TUNA STEAK 300gr.....	350
RED SNAPPER 500gr.....	350
SEA BASS 500gr.....	350
SEA BREAM 500gr.....	350
ROCK LOBSTER 500gr.....	690
RED PRAWN CARABINEROS /1 pc.....	200
ARGENTINIAN PRAWNS /5 pc.....	350

AL CARTOCCIO *Fish Baked in a Packet*

Showcasing the art of cooking fish in foil. With its origin rooted in Mediterranean cuisine, this cooking technique has been practiced for centuries, allowing the fish to retain its moisture and absorb the flavors of the accompanying ingredients (cherry tomatoes, olives, herbs, spices, and a drizzle of olive oil)

CATCH OF THE DAY (ASK YOUR SERVER) 1kg.....	800
RED SNAPPER / SEA BASS / SEA BREAM 500gr.....	550

CONTORNI *Sides*

65 each

PUREA DI PATATE AL BURRO 🍷🌿🌱
Mashed Potatoes, Salted Butter,
Grana Padano Cheese, Nutmeg

RADICCHIO E MISTICANZA 🌿🌱
Radicchio, Mix Salad, Vinegrette

WILD MUSHROOM 🌿🌱
Sautèed Wild Mushroom,
Garlic, Parsley

FAGIOLINI AL VAPORE 🌿🌱
Steamed Green Beans, Citronette

BROCCOLETTI ALL AGLIO 🐟🌱
Steamed Broccoli, Garlic,
Anchovies, Chili

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DOLCI *Desserts*

PANNA COTTA - 95 🍷🌿🌿

Vanilla Panna Cotta, Cherry, Callebaut Dark Chocolate 54%

TORTA TENERINA - 110 🍷🍷

Callebaut Dark Chocolate 54% and Almond Cake

TIRAMISU - 90 🍷🌿

Hand-made Lady Finger Biscuits, Mascarpone Cream, Caffe Espresso Illy

AFFOGATO DI CAFFE - 80 🍷🌿

Home-Made Vanilla Gelato, Single Espresso Illy

RICOTTA E PERE - 110 🍷🌿

Ricotta Cheese Mousse, Caramelized Pear, White Chocolate, Cinnamon, Pear & Dark Rum Gelato

SPUMA AL CIOCCOLATO - 90 🍷🌿

Salted Caramel Gelato, Callebaut Dark Chocolate 54% Foam

GELATI E SORBETTI

Home-Made Gelato & Sorbets

65 each

SORBETTO DI MANGO 🌿🌿

SORBETTO DI LIMONE 🌿🌿

SALTED CARAMEL 🌿🌿🍷🍷

CALLEBAUT DARK CHOCOLATE 54% 🌿🌿🍷🍷

VANILLA 🌿🌿🍷🍷

🌿 GLUTEN

🌿 VEGETARIAN

🌿 GLUTEN FREE

🍷 NUTS

🍷 DAIRY

🍷 DAIRY FREE

🍷 EGG

🐟 FISH

🐚 MOLLUSC / SHELLFISH

🐷 PORK

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BEVERAGES

SIGNATURE COCKTAILS

DAMA BIANCA - 150

Vodka Sous Vide Lemongrass, Ginger Cordial,
Vermouth Bianco, Katsubutshi Air

TRAMONTO ROSSO - 150

Thyme Infused Gin, Lemon Juice,
Home-made Watermelon Tonic

TERRA DI NASCITA - 150

Kaffir Lime Leaves Infused Vodka, Amaretto Liqueur,
Beetroot Cordial, Lemon Juice, Honey, Foam

BALI SOUL - 150

Pandan Leaves Sous Vide Spiced Rum,
Fermented Pineapple, Spiced Syrup,
Lemon Juice, Soda

CHEEZY FRAGOLE - 155

Strawberry Infused Tequila,
Italian Bitter and Sweet Vermouth

MAN IN BLACK - 155

Apple Sous Vide Whiskey,
Apricot Brandy, Lemon,
Coconut & Charcoal Syrup,
Orange Bitter

ITALIAN CLASSIC COCKTAILS

NEGRONI London Dry Gin, Campari, Sweet Vermouth	165
NEGRONI SBAGLIATO Prosecco, Campari, Sweet Vermouth	165
APEROL SPRITZ Prosecco, Aperol, Soda Water	165
HUGO SPRITZ Home-made Elderflower Liqueur, Vermouth Bianco, Soda Water	165

CLASSIC COCKTAILS

MOSCOW MULE Vodka, Lime, Ginger Beer	125
MOJITO Light Rum, Lime, Mint, Simple Syrup, Soda Water	125
COSMOPOLITAN Vodka, Cranberry Juice, Cointreau, Lime, Simple Syrup	125
LYCHEE MARTINI Vodka, Lychee, Simple Syrup, Vermouth Bianco	125
CAIPIROSKA Vodka, Lime, Brown Sugar	125
ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur, Simple Syrup	160
MARGARITA Tequila, Cointreau, Lime Juice, Simple Syrup	165
WHISKEY SOUR Whiskey, Lemon Juices, Foam, Simple Syrup, Bitter	165
OLD FASHIONED Whiskey, Sugar, Aromatic Bitter	165
AMARETTO SOUR Amaretto Liqueur, Whiskey, Lemon Juice, Foam	165

BEERS AND CIDER

HEINEKEN ON TAP	95
CORONA	115
ISLAND BREWING PILSNER	95
ISLAND BREWING SMALL HAZY	125
BLACK SAND KOLSCH	125
ALBENS CIDER ORIGINAL	90

WINE BY THE GLASS

SPARKLING

NV	BACIO DELLA LUNA PROSECCO EXTRA DRY Veneto, Italy	165
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WHITE WINE

2020	LEONARDO DA VINCI Vermentino / Toscana, Italy	145
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2021	ALLEGRI "CORTE GIARA" Pinot Grigio / Veneto, Italy	155
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2021	IL PUMO SAN MARZANO Chardonnay / Puglia, Italy	165
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2020	MOUTON CADET CLASSIC BLANC Sauvignon Blanc-Semillon / Bordeaux, France	175
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ROSE WINE

2020	MOUTON CADET ROSE Cab. Sauv-Merlot-Cabernet Franc / Bordeaux, France	175
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RED WINE

2019	VENTISQUERO RESERVA Pinot Noir / Central Valley, Chile	145
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2021	CALDORA MONTEPULCIANO D' ABRUZZO Montepulciano / Abruzzo, Italy	155
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2020	SENSI COLLEZIONE CHIANTI Sangiovese / Toscana, Italy	175
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2019	PASQUA PASSIONE SENTIMENTO Corvina-Croatina-Merlot / Veneto, Italy	185
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SPARKLING

NV	BACIO DELLA LUNA PROSECCO EXTRA DRY Veneto, Italy	800
NV	ACCADEMIA PROSECCO BRUT Veneto, Italy	950
NV	FREIXENET "CORDON NEGRO" BRUT Penedes, Spain	1.000
NV	BELLAVISTA ALMA Grande Cuvée Franciacorta Brut / Lombardia, Italy	2.400

CHAMPAGNE

NV	NICOLAS FEUILLATTE BRUT RÉSERVE Chouilly, France	2.600
NV	MOËT & CHANDON IMPÉRIAL BRUT Reims, France	3.400
NV	VEUVE CLICQUOT PONSARDIN BRUT Reims, France	4.500
2009	POL ROGER "SIR WINSTON CHURCILL" BRUT Reims, France	9.000
2012	DOM PÉRIGNON BRUT Reims, France	10.000
NV	KRUG GRANDE CUVÉE BRUT EDITION 170TH Reims, France	10.000

ROSE CHAMPAGNE

NV	MOËT & CHANDON IMPÉRIAL ROSÉ BRUT Reims, France	4.200
NV	BILLECART-SALMON BRUT ROSÉ Reims, France	4.400

CHAMPAGNE MAGNUM

NV	MOËT & CHANDON IMPÉRIAL BRUT Reims, France	6.800
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WHITE *Italy*

2018	BENI DI BATASIOLO “GAVI DEL COMUNE GAVI” Cortese / Piemonte	1.000
2021	ALLEGRIANI “CORTE GIARA” Pinot Grigio / Veneto	750
2017	VILLA GIRARDI SOAVE CLASSICO Garganega-Trebbiano-Veronese / Veneto	950
2020	FANTINEL “SUN GODDESS” Sauvignon Blanc / Friuli-Venezia Giulia	1.200
2013	CESARI MOMA BIANCO Trebbiano-Sauvignon Blanc-Chardonnay / Emilia-Romagna	800
2020	LEONARDO DA VINCI Vermentino / Toscana	700
2019	ANTINORI BIANCO TOSCANA Trebbiano-Malvasia / Toscana	1.100
2020	FANTINI “FARNESE” Trebbiano / Abruzzo	700
2017	VESEVO Falanghina / Campania	950
2012	BARBERANI VALLESANTA “ORVIETO CLASSICO” Grechetto-Procanico / Umbria	1.000
2021	IL PUMO SAN MARZANO Chardonnay / Puglia	800
2019	ARGIOLAS “ISELIS BIANCO” Nasco / Sardegna	1.100
2020	MAZZEI ZISOLA “AZISA” Grillo-Catarratto / Sicilia	1.000
2020	GAJA “IDDA” Carricante / Sicilia	2.800

WHITE *France*

2019	PATRIARCHE PÈRE & FILS “CHABLIS” Chardonnay / Burgundy	1.600
2008	DOMAINE LAROCHE “RESERVE DE L’OBEDIENCE CHABLIS GRAND CRU” Chardonnay / Burgundy	5.950
2021	GUSTAVE LORENTZ RESERVE Gewürztraminer / Alsace	1.300
2020	BARTON & GUESTIER “LES PETITES PARCELLES VOURAY” Chenin Blanc / Loire	800
2018	PASCAL JOLIVET “ATTITUDE” Sauvignon Blanc / Loire	1.200
2020	MOUTON CADET CLASSIC BLANC Sauvignon Blanc-Semillon / Bordeaux	850
2017	BARTON & GUESTIER “THOMAS BARTON RÉSERVE” Semillon-Sauvignon Blanc / Bordeaux	1.500
2020	LA VERNE FERME LUBERON BLANC Bourblanc-Grenache Blanc-Vermentino / Rhône	850

WHITE *Australia / New Zealand*

2018	ŌHAU GRAVEL Sauvignon Blanc / Kapiti Coast, New Zealand	750
2018	PENFOLDS “MAX’S” Chardonnay / South Australia, Australia	1.200
2018	LEEWIN ESTATE “SIBLING” Sauvignon Blanc / Margaret River, Australia	1.300

WHITE *Other Country*

2019	DEETLEFS “STONECROSS” Chenin Blanc / Western Cape, South Africa	700
2019	RAMON BILBAO Verdejo / Rueda, Spain	750
2021	SEPP MOSER Grüner Veltliner / Weinland, Austria	800
2018	SELBACH OSTER KABINETT Riesling / Mosel, Germany	1.100
2020	STAG’S LEAP Chardonnay / California, USA	2.100

ROSE

2020	BLACK COTTAGE ROSE Pinot Noir / Marlborough, New Zealand	800
2020	MOUTON CADET CLASSIC ROSE Merlot-Cabernet & Sauvignon-Cabernet Franc / Bordeaux, France	850
2021	POGGIO AL TESORO “CASSIOPEA” Cabernet Franc-Merlot / Toscana, Italy	950
2021	WHISPERING ANGEL Syrah-Grenache-Cinsault / Provence, France	1.450

RED *Italy*

2018	ANTINORI “MOMPERTONE” MONFERRATO ROSSO Barbera-Syrah / Piemonte	1.100
2019	SANDRONE BARBERA D’ALBA Barbera / Piemonte	1.700
2017	GAJA “SITO MORESCO” Nebbiolo-Cabernet & Sauvignon-Merlot / Piemonte	2.950
2016	ENRICO SERAFINO “MON CLIVIO” Nebbiolo / Piemonte	2.700
2008	MARCHESI ANTINORI “ALFREDO PRUNOTTO” BAROLO Nebbiolo / Piemonte	3.200
2017	GAJA “BARBARESCO” Nebbiolo / Piemonte	8.800
2018	FRANZ HAAS Pinot Nero / Trentino-Alto Adige	1.950
2019	PASQUA PASSIONE Merlot-Corvina-Croatina / Veneto	900
2018	PASQUA “RIPASSO” DELLA VALPOLICELLA SUPERIORE Corvina-Rondinella-Corvinone / Veneto	1.100
2017	TOMMASI “AMARONE” DELLA VALPOLICELLA Corvina-Rondinella-Corvinone / Veneto	2.800
2020	ANTINORI SANTA CRISTINA Sangiovese / Toscana	800
2020	SENSI COLLEZIONE CHIANTI Sangiovese / Toscana	850
2018	TENUTA SAN GUIDO “LE DIFESE” Cabernet Sauvignon-Sangiovese / Toscana	2.300
2020	TENUTA SAN GUIDO “GUIDALBERTO” Cabernet Sauvignon-Sangiovese / Toscana	4.000
2016	GAJA “RENNINA” BRUNELLO DI MONTALCINO Toscana	7.400
2019	TENUTA SAN GUIDO “SASSICAIA” Cabernet Sauvignon-Cabernet Franc / Toscana	13.200
2019	IL PUMO SAN MARZANO NEGROAMARO Negroamaro / Puglia	850
2018	IL PUMO SAN MARZANO PRIMITIVO Primitivo / Puglia	850
2020	CALDORA MONTEPULCIANO D’ABRUZZO Montepulciano / Abruzzo	750

Prices are subject to 10% tax and 7.5% service charge

NV	EDIZIONE CINQUE AUTOCTONI Primitivo-Negroamaro-Montepulciano-Malvasia / Abruzzo	2.000
2018	VIGNETI DEL VULTURE PIPOLI Aglianico / Campania	950
2017	ARGIOLAS “ISELIS ROSSO” Monica / Sardegna	1.250
2019	ZISOLA NOTO ROSSO Nero d’Avola / Sicilia	1.400
2018	ALTA MORA ETNA ROSSO Nerello Mascalese / Sicilia	1.400

RED *France*

2021	JEAN-CLAUDE BOISSET “LES URSULLINES” Pinot Noir / Burgundy	1.000
2016	JEAN PIERRE MOUEIX Cabernet Franc-Merlot / Bordeaux	1.250
2015	CHÂTEAU TALBOT GRAND CRU CLASSÉ Cabernet Sauvignon-Merlot-Petit Verdot / Bordeaux	3.800
2011	CHÂTEAU LYNCH BAGES GRAND CRU CLASSÉ Cabernet Sauvignon-Merlot-Cabernet Franc / Bordeaux	6.900
2011	CHÂTEAU CHEVAL BLANC 1ER GRAND CRU CLASSÉ A Cab. Sauv-Merlot-Cab. Franc / Bordeaux	29.000
2013	VIDAL FLEURY “CHÂTEAUNEUF DU PAPE” Grenache-Syrah-Mourvèdre / Rhône	2.500

RED *Australia / New Zealand*

2017	TYRELL'S "OLD WINERY" Cabernet-Sauvignon / New South Wales, Australia	850
2021	HUNTER'S Pinot Noir / Marlborough, New Zealand	1.300

RED *Other Country*

2019	VIÑA VENTISQUERO Pinot Noir / Colchagua, Chile	700
2017	DEETLEFS "STONECROSS" Merlot-Pinotage / Western Cape, South Africa	700
2017	CASA SANTOS LIMA "COLOSSAL RESERVA" Syrah-Touriga Nacional / Lisbon, Portugal	800
2019	ANTIGAL "UNO MALBEC" Mendoza, Argentina	1.000
2019	SEPP MOSSER RESERVE Zweigelt / Burgenland, Austria	1.500
2018	VIÑA ALBERDI RESERVA Tempranillo / Rioja, Spain	1.800
2018	STAG'S LEAP Petite Syrah / California, USA	2.200

SEMI SWEET AND FORTIFIED WINE

2020	VIGNETI DEL VULTURE "SENSUALE" MOSCATO Moscato / Basilicata, Italy	850
2020	BATASIOLO "BOSC DE LA REI" MOSCATO D'ASTI Moscato / Piemonte, Italy	1.000
NV	DOW'S FINE TAWNY PORT Douro Valley, Portugal	1.200
2016	DOW'S "LATE BOTTLED VINTAGE" PORT Douro Valley, Portugal	1.400

GIN

	30ML	BTL.
EAST INDIES POMELO GIN	110	2.000
BOMBAY SAPPHIRE	130	2.500
HENDRICK'S GIN	185	3.300
ROKU GIN	175	3.000
MONKEY 47	230	2.700
TANQUERAY	125	3.000
GORDON GIN	100	1.500
GIN MARE	160	2.500
GREENALL'S	120	1.950

VODKA

	30ML	BTL.
SMIRNOFF	100	1.500
SKYY	100	1.500
ABSOLUT BLUE	115	2.500
GREY GOOSE	160	3.000
BELVEDERE	200	3.550

RUM

	30ML	BTL.
BACARDI LIGHT	100	1.500
DIPLOMATICO PLANAS	155	3.000
MALIBU COCONUT	110	2.000
BLACK TEARS SPICED RUM	120	2.000
BACARDI 8	150	2.650

TEQUILA

	30ML	BTL.
EL JIMADOR REPOSADO	120	2.300
DON JULIO REPOSADO	190	3.500
ESPOLON BLANCO	130	2.700
CODIGO ROSA	200	3.800
MACHETAZO ESPADIN	155	3.000
CLASE AZUL REPOSADO	650	9.800
DON JULIO 1942	650	9.800

BRANDY & COGNAC

	30ML	BTL.
HENNESSY VSOP	270	4.300
HENNESSY XO	650	11.500
MARTELL VSOP	230	3.200

SCOTCH SINGLE MALT

	30ML	BTL.
GLENFIDDICH 15 Y.O	230	4.000
MACALLAN 12 Y.O	350	5.000
SINGLETON 12	200	3.000
GLENMORANGIE ORIGINAL	195	3.500

BOURBON WHISKEY

	30ML	BTL.
JIM BEAM	120	1.800
JACK DANIEL'S NO.7	130	2.200
JACK DANIEL'S APPLE	120	2.000
WILD TURKEY 81	160	2.500

IRISH WHISKEY

	30ML	BTL.
JAMESON	130	2.200

BLENDED SCOTCH WHISKY

	30ML	BTL.
MONKEY SHOULDER	175	3.000

JAPANESE WHISKY

	30ML	BTL.
SUNTORY KAKUBIN	140	2.500

APERITIFS, DIGESTIFS & LIQUEUR

	30ML	BTL.
JÄGERMEISTER	150	2.300
BAILEYS	150	2.000
BORGHETTI SAMBUCA	150	2.000
KAHLUA	150	2.000
NUSANTARA COLD BREW	150	1.700
CYNAR	150	2.300
APEROL	150	2.000
CAMPARI	150	2.300
COINTREAU	160	2.000
FRANGELICO	150	2.200
COCCHI GRAPPA BIANCA	170	2.700
DOM BENEDICTINE	170	2.700
AVERNA	200	2.700
RINOMATO	150	2.700
BRAULIO	200	2.700

CHILLED JUICES

ORANGE JUICE	65
PINEAPPLE JUICE	65
GUAVA JUICE	65
MANGO JUICE	65
APPLE JUICE	65

TEA & INFUSION

DARJEELINGS	35
JASMINE GREEN	35
PURE PEPPERMINT	35
EARL GREY	35
PEACH	35
HOME-MADE GINGER TEA	35
HOME-MADE LEMON TEA	35

COFFEE

ESPRESSO	35
DOUBLE ESPRESSO	40
MACCHIATTO	35
CAFFE LATTE	40
CAPPUCCINO	40
AMERICANO	40
LONG BLACK	40
DECAF	40
FLAT WHITE	40

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SOFTS AND WATER

ACQUA PANNA	95
SAN PELLEGRINO	95
SOFT DRINKS (<i>Cola, Coke Zero, Sprite, Tonic, Soda</i>)	35
REDBULL	55
FEVER TREE GINGER ALE	95
FEVER TREE TONIC	95

HEALTHY MOCKTAILS

BUBBLES LOVERS Lychee, Mint, Simple Syrup, Soda Water, Lime Juice	85
OCEAN BREEZE Pineapple Juice, Blue Curaçao Syrup, Lemon Juice, Polaris Soda Water	85
LIVER DETOX Betroot juice, Apple, Lemon, Carrot	85
BOOSTING UP Carrot, Ginger, Orange, Lemon	85