**Cold Appetizers**

“Laab Gai” Northern chicken salad (G,S,C)
Minced chicken | roasted shallot | chili | lemongrass coriander | sticky rice

Fresh Vietnamese spring roll (V,G,S)
Fresh rice paper | lettuce | prawn | crab meat | carrot cucumber | mint leaves | vermicelli noodle

“Plah Goong” Prawn salad with lemongrass (G,S,C)
Fresh prawn | lemongrass | kaffir lime leaves | shallot chili | mint leaves

“Yum Pla Krob” Crispy fish salad (N,S,C) Mekong
Seabass | green mango | onion | cashew nut | coriander | chili

“Som Tam Mala Kor” Papaya salad (V,G,N,S,C)
Serve with a choice of crispy soft shell crab or grilled chicken
Peanut | long beans | dried shrimps | cherry tomatoes | chili

**Warm Appetizers**

60 Crispy vegetable spring roll (V) 60
Wheat wrapper | mixed vegetable | sweet chili sauce

“Tod Mun Goong” Prawn cake (S) 70
Minced prawn | tempura flour | sweet plum sauce

“Khao Tung” Thai rice cracker (V,G,S) 70
Serve with chicken and prawn dipping
Chopped prawn | chopped chicken | coconut milk | onion | coriander

Mekong satay (G,N) 80
Chicken | beef | lamb | peanut sauce | Ajard sauce

“Nuea Nam Tok E-Saan” North Eastern beef salad (G,S) 80
Beef ribs | onion | roasted rice | coriander | shallot | chili

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**Sharing Platter 175**

Crispy vegetable spring roll (V)
Fresh Vietnamese spring roll (V,G,S)
BBQ Minced Prawn Skewer (G,S)
“Tod Mun Goong” Prawn cake (S)
“Plah Goong” Prawn salad with lemongrass (G,S,C)
“Khao Tung” Thai rice cracker (V,G,S)
Chicken satay (G,N)

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**Items not inclusive in Half Board package, AED 40/80 additional charge applies**

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Menu Designations: (V) Vegetarian option (G) Gluten free option (P) Contain pork (N) Contain nuts (S) Contain seafood (C) Contain chili (A) Contain alcohol (D) Contain dairy

China | Thailand | Vietnam

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### Homemade Noodle Soup
- **Wonton noodle soup (S)**
  - Fresh egg noodle | fried shrimp wonton | bok choi carrot | shimji mushroom
- **“Dan Dan Mian” Chicken noodle soup (N,C)**
  - Fresh egg noodle | roasted chicken | sesame paste garlic paste | soy sauce | vinegar | bean sprout
- **La Mien wonton noodle soup (S)**
  - Homemade noodle | shrimp wonton | garlic paste | bok choi carrot | shitake mushroom | coriander | spring onion | bean sprout
- **Five spice braised beef noodle soup (Nekong)**
  - Fresh egg noodle | braised beef | spring onion | coriander cucumber | five spice
- **Braised duck noodle soup (Nekong)**
  - Fresh egg noodle | braised duck | bok choi bean sprout | spring onion

### Asian Kettle
- **“Tom Jued Tao Hou” Clear soft tofu soup (V,G)**
  - Tofu | glass noodle | mushroom | coriander
  - 70
- **“Tom Kah Gai” Chicken coconut soup (G,S,C)**
  - Chicken | mushroom | lemongrass | kaffir lime leaves | coconut milk | chili | coriander | cherry tomato
  - 70
- **“Tom Yum Goong” Spicy prawn soup (G,S,C,D)**
  - Fresh prawn | mushroom | lemongrass | chili | coriander galangal | kaffir lime leaves | evaporated milk
  - 70
- **“Hanoi” Beef noodle (G)**
  - Rice noodle | beef | cinnamon | mint leaves | bean sprout | onion
  - 80
- **Homemade Dim Sum (S)**
  - Crystal vegetable dumpling (V)
    - Shitake mushroom | snow peas | oyster mushroom | baby corn
    - 50
  - Chicken and prawn siomai (S)
    - Minced chicken and prawn mixed | wanton
    - 55
  - Prawn hakaw (S)
    - Minced prawn | mushroom | garlic
    - 55
  - Homemade Dim Sum Basket (S) (Nekong)
    - Siomai | prawn hakaw | shrimp and spinach dumpling | vegetable dumpling | shrimp wonton | chicken dumpling | vegetable spring roll
    - 160

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**Menu Designations:**  
(V) Vegetarian option  
(G) Gluten free option  
(P) Contain pork  
(N) Contain nuts  
(S) Contain seafood  
(C) Contain chili  
(A) Contain alcohol  
(D) Contain dairy

**Countries:**  
China  
Thailand  
Vietnam

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Curry

“Gaeng Kiew Wann” Thai green curry
Authentic Thai green curry paste | sweet basil leaves | coconut milk | eggplant | Thai baby eggplant
“Pak Ruam” Mixed vegetable (C)
“Gai” Chicken thigh (S,C)
“Goong” Fresh prawn (S,C)

“Gaeng Phed” Thai red curry
Authentic Thai red curry paste | sweet basil leaves | coconut milk | eggplant | Thai baby eggplant
“Pak Ruam” Mixed vegetable (C)
“Gai” Chicken thigh (S,C)
“Ped Yang” Roasted duck (S,C)
with lychee | pineapple | red grape | cherry tomato

Massaman chicken curry (N,S)
Chicken thigh | pumpkin | potato | coconut milk | onion | peanuts

Duck

Honey roasted duck (G,C) Mekong
Chinese five spice | cucumber | iceberg lettuce | honey soya sauce | chili mango sauce
“Beijing” half roasted duck (N,S) Mekong
Egg pancake | leek | cucumber | hoisin sauce | sweet plum sauce

Beef

Beef tenderloin in black pepper sauce (D,S) 185
Tenderloin beef | oyster sauce | black pepper | garlic onion | bell pepper | spring onion | butter | crispy lotus root

85
100
115

“Panaeng Angus” (N,C,S) Mekong 185
Grilled Angus with Panaeng sauce
Augus beef | Panaeng paste | cumin | peanut | coconut milk | kaffir lime leaves | chili | asparagus

Beef tenderloin with morning glory in XO sauce 185

75
95
105

Items not inclusive in Half Board package, AED 80 additional charge applies

Menu Designations:  (V) Vegetarian option  (G) Gluten free option  (P) Contain pork  (N) Contain nuts  (S) Contain seafood  (C) Contain chili  (A) Contain alcohol  (D) Contain dairy

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Seafood (S)

“Phad Kaprow Goong” (G,C)
Stir fried prawn with hot basil leaves
Fresh prawn | hot basil leaves | garlic | chili | oyster sauce

Szechuan cod fish with asparagus (C)
Cod fillet | asparagus | garlic | sweet chili paste | chili

Scallop X.O Sauce (N,C) Mekong
Fresh scallop | ginkgo nut | ginger | zucchini | water chestnut celery | X.O sauce

“Pla Rad Prik” Deep fried sea bass (G,C)
Serve with Thai sweet chili sauce
Garlic | chili | pineapple | tamarind | vinegar | fish sauce

Steamed sea bass Mekong
Choice of whole fish or fillet
Shitake mushroom | ginger | leek | soy sauce

“Goong Tod Kratiem” (G,C) Mekong
King prawn with garlic sauce
Fresh prawn | garlic | black pepper | coriander | chili

Black pepper crab (D,S) Mekong
Soft shell crab | onion | coriander | oyster sauce | black pepper | butter

Chicken

“Char Siew” BBQ chicken (N,S,A)
Hoisin sauce | peanut | sesame

“Gai Phad Med Mamuang” (G,N,S,C)
Stir fried chicken with cashew nut
Chicken thigh | cashew nut | capsicum | dried red chili | onion garlic | spring onion | long beans

Sweet and sour chicken
Deep fried chicken | pineapple | bell pepper | onion | cucumber pomegranate seeds

Chicken claypot (G,S)
Chicken thigh | onion | bell pepper | garlic | coriander oyster sauce | spring onion

Items not inclusive in Half Board package, AED 80 additional charge applies

Menu Designations: (V) Vegetarian option (G) Gluten free option (P) Contain pork (N) Contain nuts (S) Contain seafood (C) Contain chili (A) Contain alcohol (D) Contain dairy

China  Thailand  Vietnam

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Noodle / Rice

“Khao Phad Kai” Egg fried rice (V) 55
Fried rice | egg | garlic

“Khao Phad Jay” Vegetable fried rice (V) 55
Fried rice | vegetable | spring onion | soy sauce

Hakka Noodle (V,G,C) 70
Vermicelli noodle | bell pepper | red onion | cabbage

Shrimp and egg fried rice in X.O Sauce (S) 70
Fried rice | shrimps | egg | XO Sauce | carrot | green peas | baby corn

Fried egg noodle with chicken and vegetable (S) 70
Egg noodle | chicken breast | soy sauce | oyster sauce | carrot | white cabbage | snow peas | bean sprout | bell pepper | onion

“Phad Thai Goong” Thai style stir fried noodle (N,S,C) 80
Rice noodle | fresh prawn | bean sprout | chives | peanut | egg | chili flakes | tamarind sauce | fried tofu

Vegetable

“Phad Pak Ruam” Mixed Thai vegetable (V) 60
Thai peas | baby corn | carrot | kale | broccoli | garlic

Mixed Chinese greens (V,C) 60
Broccoli | kailan | asparagus | bok choi | Manchurian sauce

“Nor Mai Farang Phad Kratiem” 60
Stir fried asparagus (S)
Asparagus | oyster mushroom | garlic | oyster sauce

“Pak Bung Fai Daeng” Stir fried morning glory (S,C) 60
Morning glory | chili | garlic | oyster sauce

Steamed baby bok choi (V) 60
Bok choi | mushroom | garlic | soy sauce

Items not inclusive in Half Board package, AED 80 additional charge applies

Menu Designations:  (V) Vegetarian option  (G) Gluten free option  (P) Contain pork  (N) Contain nuts  (S) Contain seafood  (C) Contain chili  (A) Contain alcohol  (D) Contain dairy

China  Thailand  Vietnam

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**Pork (P)**

<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Char Siew” Pork (N)</td>
<td>125</td>
</tr>
<tr>
<td>Roasted pork neck</td>
<td>peanut</td>
</tr>
<tr>
<td>Crispy pork belly (N,C) Mekong</td>
<td>145</td>
</tr>
<tr>
<td>Pork belly</td>
<td>hoisin sauce</td>
</tr>
<tr>
<td>BBQ pork spare rib (S) Mekong</td>
<td>145</td>
</tr>
<tr>
<td>Pork spare ribs</td>
<td>oyster sauce</td>
</tr>
<tr>
<td>“Phad Kaprow Moo Krob” Stir fried pork belly with hot basil leaves (S)</td>
<td>145</td>
</tr>
<tr>
<td>Pork belly</td>
<td>hot basil leaves</td>
</tr>
</tbody>
</table>

Items not inclusive in Half Board package, AED 80 additional charge applies
From The Tea Master

“Sichuan Ba Bao Cha”  
A healing tea and anti-aging  
Chrysanthemum | Licorice | Chinese Wolfberry  
Honeysuckle | Red Dates | Rock Sugar | Rose | Dry Grape

“Pu-erh” Black tea  
Great for digestion and heart

“Longjing” Green tea  
Antioxidant and lower blood pressure

“Tie Guan Yin” Oolong tea  
Increase energy and strengthen immune system

“Chrysanthemum”  
Good for eyes and liver

Dilmah Tea and Infusion

English Breakfast | Earl Grey | Jasmine  
Chamomile | Pure Peppermint

Coffee

Espresso | Macchiato | Americano  
Double Espresso | Cappuccino | Café Latte

Sweet Temptation

Artisan Selection of Sorbet (Single/Double)  
Mango | Lime | Passion Fruit | Yoghurt-Cinnamon  
22/35

Artisan Selection of Ice Cream (D) (Single/Double)  
Green Tea | Coconut | Vanilla | Chocolate | Sesame - Coconut

Pandan Crème Brûlée (D)  
Served with Coconut Ice Cream  
45

Tub Tim Krob  
Tapioca coated water chestnut | Syrup | Palm Sugar  
Jackfruit | Coconut Milk  
45

Khao Niew Ma Muang  
Sticky Rice | Sweet Mango | Coconut Cream  
50

Poln Lamai Ruam  
Seasonal Asian Fruit Platter  
55

Choco Banana (N)  
Wheat Flour | Banana | Chocolate | Sesame  
65

Mekong Dessert Platter (D)  
Pandan Crème Brûlée | Tub Tim Krob | Khao Niew Ma Muang  
Poln Lamai Ruam | Brownie | Ice Cream  
140

Mekong  
Items not inclusive in Half Board package, AED20/80 additional charge applies

Menu Designations:  
(D) Contain dairy product  
(N) Contain nuts

China  
Thailand  
Vietnam

If you have any concerns regarding food allergies, please alert your server prior to ordering

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Mixology Guide

Mekong Mary
Mixed vegetable juice, fresh chili, sweet & sour sauce, lemon and sweet basil, world-class vodka

Alcoholic 85
Non Alcoholic 45

Mekong Daiquiri
Authentic Thai green tea with lychee, fresh lime juice, sugar cane, egg white and house-made infused white rum

Alcoholic 75
Non Alcoholic 45

Mekong Sour
Our own Mekong twist of Whisky Sour with fresh pomegranate, lemon juice and egg white

Alcoholic 75

Thai Russian
A blend of Thai and Russian flavors with young coconut water, cacao, silky coconut milk, house-made coconut infused vodka, coffee liqueur

Alcoholic 85
Non Alcoholic 45

Bangkok Fizz
Feel the fizziness of Bangkok with fresh lemongrass, kaffir lime leaves, lemon juice, sugar cane, soda water and gin

Alcoholic 75
Non Alcoholic 45

All prices are in UAE Dirhams, inclusive of 10% municipality fees and 10% service charge
Mixology Guide

Botanical Garden
Oprah-rich chocolate ice cream, orange marmalade, peppermint, dark rum and peppermint liqueur

<table>
<thead>
<tr>
<th></th>
<th>Alcoholic</th>
<th>Non Alcoholic</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>75</td>
<td>45</td>
</tr>
</tbody>
</table>

Angry Bird
Don’t upset the bird, set it free! Passionfruit, fresh lemon, mandarin, house-made mandarin infused vodka and turmeric

<table>
<thead>
<tr>
<th></th>
<th>Alcoholic</th>
<th>Non Alcoholic</th>
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<tbody>
<tr>
<td></td>
<td>75</td>
<td>45</td>
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</table>

Downshifting
A true gentleman’s drink! Italian bitter campari infused with Chinese Lapsang Suochong smoked tea, amaretto and tawny port

<table>
<thead>
<tr>
<th></th>
<th>Alcoholic</th>
<th>Non Alcoholic</th>
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<tbody>
<tr>
<td></td>
<td>75</td>
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</tbody>
</table>

Eye of Dragon
Served in a special iced eye of dragon. A concoction of rum, coconut peach schnapps and top up with refreshing bubbly

<table>
<thead>
<tr>
<th></th>
<th>Alcoholic</th>
<th>Non Alcoholic</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>95</td>
<td>55</td>
</tr>
</tbody>
</table>

Flaming Rickshaw
Rickshaw on fire and perfect for sharing! Pure guava, fresh pineapple, two different rums, orange liqueur and passionfruit

<table>
<thead>
<tr>
<th></th>
<th>Alcoholic</th>
<th>Non Alcoholic</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>95</td>
<td>55</td>
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All prices are in UAE Dirhams, inclusive of 10% municipality fees and 10% service charge
<table>
<thead>
<tr>
<th>APERITIF</th>
<th>30ML</th>
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<tbody>
<tr>
<td>Campari</td>
<td>35</td>
</tr>
<tr>
<td>Pimms No.1</td>
<td>35</td>
</tr>
<tr>
<td>Martini Rosado</td>
<td>35</td>
</tr>
<tr>
<td>Fernet-Branca</td>
<td>35</td>
</tr>
<tr>
<td>Noilly Prat</td>
<td>35</td>
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<table>
<thead>
<tr>
<th>BEER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chang</td>
</tr>
<tr>
<td>Singha</td>
</tr>
<tr>
<td>Tsingtao</td>
</tr>
<tr>
<td>Asahi</td>
</tr>
<tr>
<td>Heineken</td>
</tr>
<tr>
<td>Corona</td>
</tr>
<tr>
<td>Moussy beer (non-alcoholic)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPIRIT</th>
<th>30ML</th>
</tr>
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<tbody>
<tr>
<td>WHISKEY/WHISKY</td>
<td></td>
</tr>
<tr>
<td>Scotch Whisky</td>
<td></td>
</tr>
<tr>
<td>Johnie Walker Red Label</td>
<td>40</td>
</tr>
<tr>
<td>Johnnie Walker Black Label 12 year old</td>
<td>45</td>
</tr>
<tr>
<td>Chivas Regal 12 year old</td>
<td>45</td>
</tr>
<tr>
<td>Chivas Regal 18 year old</td>
<td>105</td>
</tr>
<tr>
<td>Single Malt Whisky</td>
<td></td>
</tr>
<tr>
<td>Glenmorangie</td>
<td>50</td>
</tr>
<tr>
<td>The Macallan 12 year old</td>
<td>70</td>
</tr>
<tr>
<td>Glenfiddich 18 year old</td>
<td>70</td>
</tr>
<tr>
<td>Canadian</td>
<td>Bourbon</td>
</tr>
<tr>
<td>Canadian Club</td>
<td>40</td>
</tr>
<tr>
<td>Jim Beam Black Label</td>
<td>45</td>
</tr>
<tr>
<td>Jack Daniel's</td>
<td>50</td>
</tr>
<tr>
<td>Gentleman Jack</td>
<td>60</td>
</tr>
<tr>
<td>Jack Daniel's Single Barrel</td>
<td>65</td>
</tr>
<tr>
<td>Irish Whiskey</td>
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</tr>
<tr>
<td>John Jameson</td>
<td>45</td>
</tr>
<tr>
<td>Thai Whiskey</td>
<td></td>
</tr>
<tr>
<td>Mekhong</td>
<td>45</td>
</tr>
<tr>
<td>VODKA</td>
<td></td>
</tr>
<tr>
<td>Absolut Blue</td>
<td>40</td>
</tr>
<tr>
<td>Smirnoff Black</td>
<td>50</td>
</tr>
<tr>
<td>Ketel One</td>
<td>65</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>65</td>
</tr>
<tr>
<td>GIN</td>
<td></td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>40</td>
</tr>
<tr>
<td>Hendrick's</td>
<td>55</td>
</tr>
<tr>
<td>Tanqueray No.10</td>
<td>60</td>
</tr>
<tr>
<td>Diplome</td>
<td>60</td>
</tr>
</tbody>
</table>

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### TEQUILA
- Jose Cuervo Silver: 40
- Patron Silver: 60
- Patron Reposado: 65

### RUM
- Bacardi Superior: 40
- Havana Club 3 Años: 40
- Captain Morgan’s Black Label: 40
- Havana Club Especial: 50

### LIQUEUR
<table>
<thead>
<tr>
<th>30ML</th>
<th></th>
</tr>
</thead>
</table>
- Sambuca Isolabella: 35
- Malibu: 35
- Jagermeister: 35
- Limoncello del Sole: 40
- Baileys Irish Cream: 40
- Cointreau: 40
- Disaronno Amaretto: 40
- Kahlua: 40
- Grand Marnier, Cordon Rouge: 40
- Tia Maria: 40

### COGNAC
<table>
<thead>
<tr>
<th>30ML</th>
<th></th>
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</thead>
</table>
- Hennessy VSOP: 60
- Hennessy XO: 170

### CALVADOS
<table>
<thead>
<tr>
<th>30ML</th>
<th></th>
</tr>
</thead>
</table>
- Le Compte 12 year old Pays D'Auge: 80

### GRAPPA
<table>
<thead>
<tr>
<th>30ML</th>
<th></th>
</tr>
</thead>
</table>
- Nonino: 55
- Ornellaia: 75

### PORT
<table>
<thead>
<tr>
<th>60 ML</th>
<th></th>
</tr>
</thead>
</table>
- Taylor’s 10 years old Tawny: 70

### CLASSIC COCKTAIL
- 65

(Ask for your favourite classic cocktail)

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WELLNESS BY ANANTARA

Green harmony - Cardiovascular system
Kiwi | avocado | honey melon | honey | apple juice

Sahia - Brain & digestive tract
Cerely | dates | apple juice

Get Red - Antidepressant & promote eye health
Banana | strawberry | pineapple juice

MEKONG SPICE GARDEN MOCKTAIL

Thai Coconut Cooler
Coconut | passion fruit | kaffir lime leaves | lemongrass

Thai Smile
Ginger | guava Juice | lemongrass | passion fruit
kaffir lime leaves | grenadine | lime juice

ICED TEA | ICED COFFEE

“Cà phê đá” Vietnamese iced coffee
Espresso | condensed milk

“Cha-yan” Traditional Thai iced tea
Thai black tea | star anise | crushed tamarind | condensed milk

“Cha-Takrai” Thai lemongrass iced tea
Lemongrass tea | sugar cane

“Affogato” 35
Espresso | ice cream
(with a shot of liqueur) 50

FRESH JUICES

Apple
Orange
Watermelon
Pineapple
Mango
Thai Young Coconut

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<table>
<thead>
<tr>
<th>SOFT DRINK</th>
<th>22</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke</td>
<td></td>
</tr>
<tr>
<td>Diet Coke</td>
<td></td>
</tr>
<tr>
<td>Sprite</td>
<td></td>
</tr>
<tr>
<td>Diet Sprite</td>
<td></td>
</tr>
<tr>
<td>Fanta</td>
<td></td>
</tr>
<tr>
<td>Ginger Ale</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FEVER TREE</th>
<th>22</th>
</tr>
</thead>
<tbody>
<tr>
<td>All natural soda water</td>
<td></td>
</tr>
<tr>
<td>Dry tonic water</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ENERGY DRINK</th>
<th>30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Bull</td>
<td></td>
</tr>
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<table>
<thead>
<tr>
<th>STILL WATER</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Acqua Panna 50 CL</td>
<td>22</td>
</tr>
<tr>
<td>Acqua Panna 75 CL</td>
<td>34</td>
</tr>
<tr>
<td>Mekong infused water</td>
<td>25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SPARKLING WATER</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>San Pellegrino 33 CL</td>
<td>22</td>
</tr>
<tr>
<td>San Pellegrino 75 CL</td>
<td>34</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>COFFEE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>American</td>
<td>25</td>
</tr>
<tr>
<td>Macchiato</td>
<td>25</td>
</tr>
<tr>
<td>Single espresso</td>
<td>25</td>
</tr>
<tr>
<td>Double espresso</td>
<td>30</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>30</td>
</tr>
<tr>
<td>Café latte</td>
<td>30</td>
</tr>
<tr>
<td>Flat white</td>
<td>30</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>TEA</th>
<th></th>
</tr>
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<tbody>
<tr>
<td>“Sichuan Ba Bao Cha”</td>
<td>40</td>
</tr>
<tr>
<td>A healing tea and anti-aging</td>
<td></td>
</tr>
<tr>
<td>“Pu-Erh” Black tea</td>
<td>35</td>
</tr>
<tr>
<td>Great for digestion and heart</td>
<td></td>
</tr>
<tr>
<td>“Longjing” Green tea</td>
<td>35</td>
</tr>
<tr>
<td>Antioxidant and lower blood pressure</td>
<td></td>
</tr>
<tr>
<td>“Tie Guan Yin” Oolong tea</td>
<td>35</td>
</tr>
<tr>
<td>Increase energy and strengthen immune system</td>
<td></td>
</tr>
<tr>
<td>“Chrysanthemum”</td>
<td>35</td>
</tr>
<tr>
<td>Good for eyes and liver</td>
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</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DILMAH TEA AND INFUSION</th>
<th>25</th>
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<tbody>
<tr>
<td>English Breakfast</td>
<td>Earl Grey</td>
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</table>
**WINE BY GLASS**

**Champagne**
Taittinger, Réserve, Brut, NV, Reims, France 180

**Sparkling Wine**
Prosecco Valdo Millesimato, Brut, Italy 80

**White Wine**
- Monsoon Valley Classic Blend, Hua Hin Hills, Thailand 60
- Pinot Grigio, Corte Giara, Allegrini, Veneto, Italy 60
- Chenin Blanc, Simonsig, Stellenbosch, South Africa 60
- Riesling, Hardys Nottage Hill, Australia 70
- Sauvignon Blanc, Matua Valley, Marlborough, New Zealand 80

**Red Wine**
- Shiraz Blend, Monsoon Valley, Hua Hin Hills, Thailand 60
- L’Avenir Pinotage, Western Cape, South Africa 80
- Cabernet Sauvignon, Reserva, Gran Coronas, Miguel Torres, Spain 80
- Pinot Noir, Matua Valley, Marlborough, New Zealand 80
- Shiraz/Cabernet Sauvignon, Koonunga Hill, Penfolds, Australia 85

**Rosé Wine**
- Rosé d’Anjou, Sauvion & Fils, Anjou-Saumur, Loire Valley, France 60
- Pink Elephant, Alentejo, Lisboa, Portugal 65

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### CHAMPAGNE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Score</th>
<th>Price</th>
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<tbody>
<tr>
<td>Taittinger, Réserve, Brut, NV, Reims</td>
<td>90</td>
<td>920</td>
</tr>
<tr>
<td>Moët &amp;Chandon, Impérial, Brut, NV, Épernay</td>
<td>87</td>
<td>995</td>
</tr>
<tr>
<td>Moët &amp;Chandon, Impérial, Nectar, NV, Épernay</td>
<td>91</td>
<td>1,055</td>
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<tr>
<td>Veuve Clicquot, Yellow Label, Rosé, Brut, NV, Reims</td>
<td>90</td>
<td>1,240</td>
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<tr>
<td>Dom Pérignon, Épernay, France</td>
<td>90</td>
<td>3,040</td>
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### SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Score</th>
<th>Price</th>
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<tbody>
<tr>
<td>Prosecco di Valdobbiadene, Valdo, Rosé, Brut, NV, Veneto, Italy</td>
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<td>375</td>
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<tr>
<td>Prosecco Valdo Millesimato, Brut, Italy</td>
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<td>400</td>
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<tr>
<td>Asti Spumante, Cinzano, DOCG, NV, Italy</td>
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<td>425</td>
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### ROSÉ WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosé d’Anjou, Chemin des Sables, Sauvion &amp; Fils, Anjou-Saumur, Loire Valley, France</td>
<td>86</td>
<td>255</td>
</tr>
<tr>
<td>Pink Elephant, Alentejo, Lisboa, Portugal</td>
<td>88</td>
<td>265</td>
</tr>
<tr>
<td>Sogrape Vinho, Mateus The Original Rose, NV, Portugal</td>
<td>88</td>
<td>275</td>
</tr>
<tr>
<td>Syrah, Cherub, Montes, Colchagua Valley, Chile</td>
<td>88</td>
<td>375</td>
</tr>
<tr>
<td>Grenache/ Shiraz/ Cabernet Sauvignon, Turkey Flat, Rosé, Barossa, Australia</td>
<td>88</td>
<td>410</td>
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</tbody>
</table>

### DESSERT WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Score</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Late Harvest Sauvignon Blanc, Santa Carolina, Rapel Valley, Chile</td>
<td></td>
<td>265</td>
</tr>
<tr>
<td>Moscato Passito, Palazzina, Araldica, DOC, Piedmont, Italy</td>
<td></td>
<td>395</td>
</tr>
<tr>
<td>Orange Muscat &amp; Flora, Brown Brothers, Victoria, Australia</td>
<td></td>
<td>440</td>
</tr>
<tr>
<td>Noble Sauvage, Isabel Estate, Marlborough, New Zealand</td>
<td></td>
<td>660</td>
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</tbody>
</table>

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### WHITE WINE

#### Argentina
Sauvignon Blanc, Argento, Mendoza 215

#### Australia
Sémillon/ Chardonnay, Rawson's Retreat, Penfolds, South Eastern 305
Riesling Peter Lehmann, Barossa Valley, Australia 360
Viognier, Y Series, Yalumba, Southern 89 points WS 405
Riesling, Henschke, Eden Valley 635

#### Chile
Chardonnay, Montes, Curico Valley, Chile 250
Sauvignon Blanc, Montes, Curico Valley, Central valley 270
Sauvignon Blanc, Casa Lapostolle, Rapel Valley, Central valley 280

#### France
Petit Chablis, La Chablisienne, Chablis, Burgundy 435
Viognier/ Roussane/ Marsanne, Côte du Rhône Blanc, E.Guigal, Rhône 455
Riesling, Hugel & Fils, Alsace 88 points WS 510
Chablis, J. Moreau & Fils, Chablis, Burgundy, France 530
Pouilly-Fumé, Les Ombelles, Sauvion & Fils, Loire Valley, France 565

#### Germany
Riesling, Dr. Loosen, QbA, Mosel Saar Ruwer 735

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**Italy**
- Orvieto Classico, Campogrande, Antinori, DOC, Umbria
- Pinot Grigio, Corte Giara, Allegrini, Veneto
- Gavi, Beni di Batasiolo, DOCG, Piedmont
- Gavi, Pio Cesare, DOCG, Piedmont

**New Zealand**
- Sauvignon Blanc, The Infamous Goose, Wild Rock, Marlborough
- Sauvignon Blanc, Matua Valley, Marlborough
- Riesling, Brightwater, Neudorf, Nelson

**South Africa**
- Chenin Blanc, Simonsig, Stellenbosch
- Chardonnay, Thelema Mountain, Stellenbosch

**Spain**
- Parellada/ Garnacha Blanca, Viña Sol, Miguel Torres, Catalunya
- Albariño, Martín Códax, Rías Baixas

**Thailand**
- Classic white, Monsoon Valley, Hua Hin Hills, Thailand

**USA**
- Chardonnay, Vintner's Reserve, Kendall Jackson, California

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## RED WINE

### Argentina
- Cabernet Sauvignon, Catena Alamos, Mendoza
  - Price: 315
- Malbec, Kaiken Ultra, Montes, Mendoza
  - Price: 470

### Australia
- Shiraz/Cabernet Sauvignon, Rawson's Retreat, Penfolds, South Eastern
  - Price: 305
- Shiraz, Diamond Label, Rosemount, South Eastern, Australia
  - Price: 405
- Shiraz/Cabernet Sauvignon, Koonunga Hill, Penfolds, South Eastern
  - Price: 410
- Pinot Noir, Old Winery, Tyrrell's, Hunter Valley
  - Price: 420
- Cabernet Sauvignon, Sandalford, Margaret River
  - Price: 595
- Grenache/Shiraz/Mourvedre, Juveniles Cuvée, Torbreck, Barossa
  - Price: 695
- Henry's Seven, Henschke, Eden Valley, Barossa
  - Price: 940

### Chile
- Cabernet Sauvignon, Casa Lapostolle, Rapel Valley, Central Valley, Chile
  - Price: 280
- Merlot, Alpha, Montes, Apalta, Central valley
  - Price: 495

### France
- Brouilly, Georges Duboeuf, Beaujolais, Burgundy
  - Price: 355
- Bourgogne Pinot Noir, La Vignée, Bouchard Père & Fils, Côte de Beaune, Burgundy
  - Price: 525
- Schroder & Schyler Margaux Private Reserve, Margaux, Bordeaux
  - Price: 755
- Château Teyssier, Saint-Émilion Grand Cru, Saint-Émilion, Bordeaux
  - Price: 900
- Pommard, Bouchard Père & Fils, Côte de Beaune, Burgundy
  - Price: 1,105
- Gevrey-Chambertin, Louis Jadot, Côte de Nuits, Burgundy
  - Price: 1,320

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<table>
<thead>
<tr>
<th>Country</th>
<th>Region</th>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italy</td>
<td>Montepulciano d'Abruzzo, Moncaro, Abruzzo, Italy</td>
<td>240</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chianti Classico, Castello di Gabbiano, Chianti, DOCG, Tuscany</td>
<td>435</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Masi Valpolicella Classico, Bonacosta, DOC, Veneto</td>
<td>440</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Vino Nobile di Montepulciano, Poliziano, Tuscany</td>
<td>680</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ca’Marcanda Promis, Gaja, Toscana, IGT, Tuscany</td>
<td>855</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Merlot/ Sangiovese/ Cabernet Sauvignon, Le Volte, Tenuta dell’ Ornellaia, Tuscany</td>
<td>89 points WS 1,295</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Amarone della Valpolicella Classico, Allegrini, DOCG, Veneto</td>
<td>92 points WS 1,860</td>
<td></td>
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<tr>
<td>New Zealand</td>
<td>Pinot Noir, Matua Valley, Marlborough</td>
<td>390</td>
<td></td>
</tr>
<tr>
<td>South Africa</td>
<td>Shiraz, Fairview, Paarl</td>
<td>345</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cabernet Sauvignon/ Merlot, Vergelegen, Stellenbosch</td>
<td>380</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Syrah/ Cabernet Sauvignon, The Chocolate Block, Boekenhoutskloof, Coastal</td>
<td>895</td>
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<tr>
<td>Spain</td>
<td>Cabernet Sauvignon, Reserva, Gran Coronas, Miguel Torres, Penedès</td>
<td>380</td>
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<tr>
<td></td>
<td>Reserva, Marqués de Cáceres, Rioja</td>
<td>740</td>
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<tr>
<td>Thailand</td>
<td>Shiraz Blend, Monsoon Valley, Hua Hin Hills, Thailand</td>
<td>280</td>
<td></td>
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<tr>
<td>USA</td>
<td>Zinfandel, Old Vine Zinfandel, Beringer Founder's Estate, California</td>
<td>455</td>
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</tr>
<tr>
<td></td>
<td>Merlot, Vintner's Reserve, Kendall-Jackson, California</td>
<td>715</td>
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</table>

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