

PLATES TO PAIR & SHARE

Edamame Classic Sea Salt / Spicy Garlic Tajin <i>Pairing Suggestion: Pinot Noir, Pinot Grigio</i>	35	Quinoa Salad (V, S) Quinoa, Orange Sesame, Avocado, Cucumber <i>Pairing Suggestion: Blanc de Pacs, Cava Brut</i>	45
Tomato Bruschetta (D) Olive, Confit Garlic, Parmesan <i>Pairing Suggestion: Sauvignon Blanc, Orange Wine</i>	40	Grain & Seeds (V, G) Buckwheat, Barley, Raspberrry Vinaigrette <i>Pairing Suggestion: White Shiraz</i>	55
Mixed Olives Home-Made Herb Infusion <i>Pairing Suggestion: Merlot, Chardonnay</i>	40	Tuna Carpaccio (F) Yellow fin Tuna, Yuzu Gel, Jicama, Sesame <i>Pairing Suggestion: Rose Pinot Noir</i>	70
Ocean-Fresh Calamari (D, N) Brava's Sauce, House Tartare <i>Pairing Suggestion: Nebbiolo, Malagousia</i>	60	Salmon Tartare (F) Passion Fruit, Cucumber, Jalapeno, Coriander <i>Pairing Suggestion: Sauvignon Blanc, Champagne</i>	75
Truffle Fries (D) Parmesan, Parsley, Truffle Cream <i>Pairing Suggestion: Cabernet Sauvignon</i>	55	Mushroom Ceviche (V) Portobello, Shimeji, Lime <i>Pairing Suggestion: Sauvignon Blanc, Riesling</i>	50
Bao Bun (D) Choice of: Chicken Smoked Brisket Mushroom <i>Pairing Suggestion: Reisling</i>	60	Baked Camembert (D) Honey, Garlic, Thyme <i>Pairing Suggestion: Gavi Cortese, Muscatel</i>	95
Chorizo Croquettes (D) Espelette Pepper Aioli <i>Pairing Suggestion: Shiraz</i>	60	Grapeskin Sliders (D) Wagyu Beef Choice of Cheese, Truffle Aioli <i>Pairing Suggestion: Malbec, Shiraz</i>	85
Padron Peppers (N) Sea Salt, Lemon <i>Pairing Suggestion: Chianti</i>	50	Steak & Chips (D) Angus Beef Striploin 220g, Green Peppercorn Sauce <i>Pairing Suggestion: Shiraz, Malbec</i>	190
Korean Fried Chicken (S) Garlic, Mirin, Youki <i>Pairing Suggestion: Gruner Veltliner, Sauvignon Blanc</i>	60	Mussel Pot (D) Cream, Garlic Bread <i>Pairing Suggestion: Chardonnay, Pinotage</i>	160
Halloumi (D) Pepper Coulis, Pepper Brioche, Piquillo <i>Pairing Suggestion: Albarino</i>	45	Fish & Chips (F, G) Atlantic Cod, Mushy Peas, Tartar <i>Pairing Suggestion: Silk Spice, Mas de Daumas</i>	90
Burrata (D) Olive Oil, Baguette, Cherry Tomato <i>Pairing Suggestion: Vermentino, Tempranillo</i>	90		

CHARCUTERIE & CURED MEATS

Beef Pancetta | Beef Speck | Beef Chorizo | Cecina

Selection of Individual Cold Cut	75
Charcuterie Platter (D, N) Pickled Onion, Tarragon Mustard, Cornichons, Sundried Tomatoes	140
Grapeskin Platter Choice of 2 cheese & 2 cold cuts from the selection. Served with pickles and bread basket	140

CURATED SELECTIONS

Choice of 3 Cheese 5 Cheese Served with Bread basket, Grapes, Chutney, Dry fruits & Nuts	100 160
Selection of Individual Cheese	35

SOFT & SEMI - SOFT CHEESE

Brie Cow's Milk, FR, (P)	Camembert Cow's Milk, FR, (P)	SEMI - SOFT
Chaource Cow's Milk, FR, (P)	Stilton Cow's Milk, Blue, EN, (P)	Brillat Savarin Cow's Milk, FR, (P)
Coulommiers Cow's Milk, FR, (NP)	Melusine Goat's Milk, FR, (P)	Bonde Du Poitou Goat's Milk, FR, (P)
St. Felicien Cow's Milk, FR, (NP)	St. Maure De Dragonniere Goat's Milk, FR, (NP)	Couffy Goat's Milk, FR, (NP)

SEMI-HARD CHEESE

Young Farmdal Cow's Milk, BE, (P)	Farmhouse Mature Cheddar Cow's Milk, IR, (P)	Bergkäse Cow's Milk, CH, (T)
Gouda Cow's Milk, NL, (P)	Cheddar Cow's Milk, EN, (P)	Sheep Rustler Sheep's Milk, EN, (NP)
Cornish Yarg Cow's Milk, EN, (P)	Smoked Cheddar Cow's Milk, EN, (P)	Manchego Sheep's Milk, ES, (NP)
Carrigaline Smoked Cow's Milk, IR, (P)	Landana with Truffles Cow's Milk, NL, (P)	1924 Sheep's & Cow's Milk, Blue, FR, (P)

HARD CHEESE

Wensleydale Hawes Cow's Milk, EN, (P)	Gruyere Cow's Milk, Hard, CH, (P)	Comte Cow's Milk, Hard, FR, (NP)
Old Farmdal Cow's Milk, BE, (P)	Shorrocks Lancashire Bomb Cow's Milk, Hard, EN, (P)	Grana Padano Cow's Milk, Hard, IT, (P)
Cantal Entre-Deux Cow's Milk, Hard, FR, (P)	Grunberger Cow's Milk, Hard, CH, (P)	Pyrenees Brebis Sheep's Milk, Hard, FR, (P)

FR - France, IR - Ireland, NL - Holland, IT - Italy, CH - Switzerland, ES - Spain, BE - Belgium, EN - England

(P) Pasteurized (NP) Non-Pasteurized (T) Thermised (D) Dairy (F) Fish (N) Nuts (V) Vegetarian

All prices are in UAE Dirhams (AED) and include 10% Service Charge, 7% Municipality Fee and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering as dishes may contain traces of allergens. Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Further information is available upon request.

DESSERTS

Crème Brule (D) Tonka, Poached Apricot	35	Profiterole Caramel, Pastry Cream Chocolate Sauce	35
Tiramisu (D) Lady Fingers, Mascarpone	35	Ice Cream Vanilla, Chocolate, Strawberry	35
Basque Cheesecake Torched Creamy Custard	35	Fruit Platter Seasonal Fruits	35

STORY FROM THE ANCIENT TIMES

The Clear Temptation <i>Rum Passion Fruit Vanilla Citrus bubbles</i>	75	The Ruby Oath <i>Whiskey Amaretto Vanilla Spiced Wine</i>	85
Emerald of Pharaon <i>Tequila Fresh Parsley Lime Agave Yuzu</i>	70	Negrini of The Old World <i>Spiced Wine Gin Campari Vermouth</i>	85
First Light of Apollo <i>Gin Orange Jam Lime Tonic</i>	70		

SPIRITS

VODKA	30 ml	WHISK(E)Y	30 ml	TEQUILA	30 ml
Absolut	50	Macallan 12Yo	90	Don Julio Blanco	90
Grey Goose	80	Macallan 18Yo	215	Don Julio Reposado	100
Belvedere	80	Chivas 18Yo	170	Don Julio Anejo	115
Absolut Elyx	50	Jameson	70	El Jimador Blanco	50
GIN		JW Blue Label	265	Casamigos Mezcal	95
Tanqueray	50	RUM		COGNAC & GRAPPA	
Hendricks	65	Bacardi	50	Hennessy V.S	85
Tanqueray 10	65	Captain Morgan Dark	55	Hennessy V.S.O.P	95
Monkey 47	85	Captain Morgan Spiced	60	Nonino	55

BEER

DRAUGHTS		BOTTLES	
Stella Artois	60 35	Heineken	50
Singha	60 35	Peroni	50
		Corona	50
		Brooklyn IPA	60
		Magners Original	55