

NIGIRIS

CHOICE OF ANY 3 PCS

KANI KAMABOKO	4.800
Crab Stick	
EBI	4.800
Prawns	
SHIME SABA	4.800
Mackarel	
SHAKE	4.800
Salmon	
MAGURO	4.800
Tuna	

SUSHI

KANI KAMABOKO	4.500
Crab Stick	
EBI	6.500
Prawns	
SHAKE	6.500
Salmon	
MAGURO	6.500
Tuna	
TOBIKO	7.000
Flying Fish Roe	
IKURA	7.000
Salman Roe	

MAKI ROLLS

EBI TEMPURA MAKI	7.500
Prawns Tempura Roll	
AVOCADO SHAKE MAKI	7.500
Avocado Salmon Roll	
ULTIMATE MAKI	7.500
Tuna, Salmon, Crab Mixed with Spicy Mayo	
SAPPORO MAKI	7.500
Tuna, Avocado, Crab Stick, Cucumber	
DYNAMITE MAKI	7.500
Spicy Salmon, Avocado and Spicy Mayo	
GOLDEN DRAGON MAKI	7.500
California Roll with Tuna, Salmon and Spicy Mayo	
OISHI MAKI	7.500
Prawns, Avocado, Daikon, Tuna and Togarashi	
RAINBOW	9.000
Salmon, Tuna, Prawn, Avocado, Daikon, Tobiko	

TEMAKI

SHAKE TEMAK	12.500
Salmon	
SPICY KANI TEMAKI	9.000
Spicy Crab Stick	
AVOCADO SHAKE TEMAKI	10.000
Avocado and Salmon with Mayo	
CALIFORNIA TEMAKI	11.500
Avocado, Cucumber, Crab Stick, Prawns	
MAGURO TEMAKI	9.000
Tuna	

SALADS

TUNA TAKAKI	8.000
Pistachio Crusted Pan Seared Tuna, Mix Greens, Spicy Mayo, Sesame Seed, Kikkoman Soya	
QUINOA SALAD	6.500
Quinoa, Avocado	
GRAND CAESAR	5.500
Lettuce, Caesar Dressing, Turkey Bacon, Grilled Chicken, Parmesan Shavings & Egg Croutons	
MEZZE DELIGHT	5.000
Hummus, Moutable, Fattoush, Vine Leaves, Kibbeh and Samosa	

NIBBLES

BUFFALO FINGER	4.500
Batter Fried Chicken Gaujons, Sriracha Sauce, Gorgonzola Dip, Fries	
CALAMARI FRITTI	4.500
Calamari, Garlic Aioli Dip	
ARANCHINI ALAFUNGI	5.000
Golden Fried Mushroom Stuffed Risotto Dumpling, Cheese Sauce	
THAI FISH CAKE	7.500
Shallow Fried Fish Patties, Peanut Sauce	
SPICY MAKI TACOS	8.500
Crispy Beef, Sriracha Sauce, Seaweed, Avocado	
CHICKEN TERIYAKI	5.000
Chicken Skewers, Teriyaki Sauce, Sesame Seeds	
DYNAMITE SHRIMPS	7.500
Golden Fried Shrimps with Wasabi Mayo	
TERRACE LOADED NACHOS	4.500
Cajun Chicken Bolognese, Guacamole, Salsa, Sour Cream, Cheese	
SMOKY WINGS	4.500
BBQ Chicken Wings and Fries	

BURGER, WRAP & SANDWICH

SKYLINE CLUB	6.000
Chicken, Turkey Bacon, Egg, Lettuce, Tomato, Cheese and Curly Fries	
TERRACE BEEF BURGER	6.500
Beef Patti, Lettuce, Tomato, Egg, Turkey Bacon, Caramelised Onion, Cheese and Chunky Chips	
24 HOURS QUESADILLAS	5.000
Cajun Chicken, Onion, Bellpepper, Tortillas Bread, Guacamole, Sour Cream, Pico De Gio	
ANGUS CLASSIS STEAK SANDWICH	6.500
Minute Steak, Lettuce, Baguette, Mustard Mayo, Fries	
CHICKEN TIKKA WRAP	5.000
Grilled Chicken Tikka, Tortilla Bread, Chunky Chips	
GRILLED VEGETABLES FOCACCIA	4.500
Grilled Vegetables, Pesto Mayo, Sundried Tomato, Caramelized Onion Focaccia	

MAIN EVENTS

FISH & CHIPS	9.000
Gold Fried Cod Fish, Green Peas Mash, Malt Vinegar, Tartar Sauce	
SHEPHERD'S PIE	8.000
Thyme Scented Beef Bolognese, Mash Potato	
SALMON	10.000
Salmon, Green Peas Mash Butter Tossed Capers and Olives, Creamy Pepper Sauce	
LAMB CHOPS	12.000
Vegetable, Chunky Chips, Pepper Jus	
STEAK AT THE TOP	10.000
300 Gms Angus Tenderloin Steak, Vegetable, Chunky Chips, Pepper Jus	
SHISH TAWOOK	5.000
Chicken Skewers, Fries, Garlic Sauce	

DESSERTS

Éclair	4.000
Coffee Eclair with Vanilla Chantilly and Pistachio Dust	
Crumble	4.000
Apple Crumble with Vanilla and Cinnamon Sauce	
Rise to the Top	4.000
Salted Caramel Cheesecake with Caramel Sauce	
Crème Brule	4.000
Three Scoop Ice Cream	4.000
Choose from the Selected Flavour	

Please notify our associates before ordering in case of any food allergy.

All prices are in BHD and are inclusive of 10% VAT, 10% Service Charge and 5% Government Levy



السوشي	السوشي
٤,٥٠٠	كاني كامابوكو أصابع السلطعون
٦,٥٠٠	إيبي روبيان
٦,٥٠٠	شيك سمك السلمون
٦,٥٠٠	ماغورو سمك التونة
٧,٠٠٠	توبيكو بيض السمك
٧,٠٠٠	إيكورا سمك سالمون

سابورو ماضي ٧,٥٠٠
سمك التون، الأفوكادو والسلطعون والخيار

داينا ماميت ماضي ٧,٥٠٠
سمك السالمون الحار، الأفوكادو مع المايونيز الحار

ماكي دراغون الذهبي ٧,٥٠٠
رول كاليفورنيا مع التون، السالمون والمايونيز الحار

أويشي ماضي ٧,٥٠٠
الروبيان، الأفوكادو، الدايفون، التون والتوغاراشي

تيماکي	سمک
شیک تيماک ۱۲,۵۰۰	سمک سالمون
کانی تيماکي حار ۹,۰۰۰	أصابع السلطعون المتبلّة
أفوكادو شیک تيماکي ۱,۰۰۰	الأفوكادو مع السالمون والمايونيز
کاليفورنيا تيماکي ۱۱,۵۰۰	أفوكادو، الخيار، اصابع السلطعون والروبيان
ماغورو تيماکي ۹,۰۰۰	سمک التونّا

٥٠٠ **أصابع بافلو**
 أصابع الدجاج المقلية مع فتات الخبز، صلصة سيراتشا،
 صلصة التغميس غورغونزولا والبطاطس

٥٠٠ **كالاماري فريتي**
 الحبار، صلصة الثوم للتغميس

٥٠٠ **أرانشيني بالفطر**
 كرات ريزوتو ذهبي مقلي بحشوة الفطر مع صلصة الجبنة

٧٠٠ **حركات السمك التايلندية**
 شطائر السمك المقلية، مع صلصة الفول السوداني

٥٠٠٠٠ راب وساندويشات

١,٠٠٠ سكاي لاين كلوب دجاج ، ديك رومي مققد ، بيض ، خس ، طماطم ، جبنة و بطاطس كيرلي

١,٥٠٠ تيراس برغر اللحمه شطيرة اللحمه ، خس ، طماطم ، بيض ، ديك رومي مققد ، بصل مكرمل ، جبنة و بطاطس

٥,٠٠٠ كويسادىلا ٢٤ ساعة دجاج بتتبيلة الكاجون ، بصل ، فلفل رومي ، خبز تورتيلا ، غواكامولي ، كريمة حامضة ، صلصة بيكو دي جيو

١,٥٠٠ ساندويش أنغوس ستيك الكلاسيكي ستيك ، خس ، خبز الباغيت ، مايونيز ، خردل ، بطاطس مقليه

٥,٠٠٠ راب تكة الدجاج دجاج تكة مشوي ، خبز التورتىلا ، بطاطس

٤,٥٠٠ فوكاشيا الخضار المشوية خضروات مشوية، مايونيز، بيستو، طماطم، مجففة، بصل مكرمل

الحلويات	٥	٥
إيكلير ع,٣٣	إكلير القهوة مع فانيلا شانتييلي وفستق حلبي مطحون	
كرامبل ع,٣٣	تفاح مقرمش مع صلصة الفانيليا والقرقرة	
رايس تو ذا توب ع,٣٣	كعكة الجبنه مع الكراميل المملح وصلصة الكراميل	
كريم بروليه ع,٣٣		
٣ مغارف آيس كريم ع,٣٣	إختيارك من النكهات	

كل الأسعار بالدينار البحريني وتشمل ، % ضريبة القيمة المضافة ، % ضريبة الخدمة و % ضريبة حكومية

BEVERAGE MENU

H2O

STILL WATER	
Aqua Panna Small	1.500
Aqua Panna Large	3.500
SPARKLING WATER	
San Pellegrino Small	1.500
San Pellegrino Large	3.500

SOFT BEVERAGES

CHILLED JUICES	1.600
Apple, Orange, Pineapple, Mango, Cranberry	
FRESH SQUEEZED FRUIT JUICES	2.600
Orange, Pineapple & Watermelon	
ENERGY DRINKS	2.700
Red Bull	
SOFT DRINKS	1.600
Coke, Diet Coke, Sprite, Soda, Ginger Ale, Tonic Water	

HOT BEVERAGES

CLASSIC SELECTION OF COFFEE	2.600
Cafe Latte, Cappuccino, Espresso, Americano	
CLASSIC SELECTION OF TEA	2.600
English Breakfast, Earl Grey, Green, Peppermint	

MOCKTAILS

YELLOW CLOUD	3.500
Orange, Passionfruit syrup, Sweet and Sour, Basil	
BLUSH OF ROSE	3.500
Lychee Juice, Sweet and Sour, Rose Pomegranate, Ginger Ale, Thyme Smoke	
MIXBERRYS ALE	3.500
Mix Berries, Sweet and Sour, Ginger Ale	
MINT STROM	3.500
Lychee Juice, Sweet and Sour, Mint, Sprite	

DRAUGHT BEERS

BUDVAR	4.500
HEINEKEN	4.900
AMSTEL LIGHT	4.900
STELLA ARTOIS	4.900
HOEGAARDEN	5.500
GUINNESS	6.000

BOTTLE BEERS

HEINEKEN	4.200
AMSTEL LIGHT	4.200
SOL	4.200
BUDVAR	4.200
CORONA	4.500
RTD	4.200

APERITIFS

MARTINI EXTRA DRY	3.700
MARTINI ROSSO	3.700
MARTINI BIANCO	3.700
APEROL	3.700
LA FEE ABSINTHE	4.200

VODKA

SMIRNOFF RED	4.200
SMIRNOFF BLUE	4.800
BELVEDERE	6.900
GREY GOOSE	10.000

WHISKY

JOHNNIE WALKER RED	4.200
JAMESON'S IRISH WHISKY	5.000
JOHNNIE WALKER BLACK LABEL	6.900
CHIVES REGAL (12 YEAR)	7.500
JOHNNIE WALKER GOLD RESERVE	8.900
JOHNNIE WALKER DOUBLE BLACK	8.900
JOHNNIE WALKER BLUE	21.500

BOURBON WHISKY

JIM BEAM	4.500
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AMERICAN SCOTCH

JACK DANIEL'S	5.300
GENTLEMAN JACK	6.300

SINGLE MALT

GLENMORANGIE ORIGINAL	7.000
ARBEG 10Y	8.500
GLENKINCHIE 12Y	9.500
TEQUILA	
SALITOS SILVER	4.200
SALITOS GOLD	4.800
PATRÓN SILVER	6.000
PATRÓN REPOSADO	6.500

RUM

BACARDI WHITE	4.200
BACARDI BLACK	4.200
CAPTAIN MORGAN SPICED RUM	4.200
CACHAÇA LEBLON	4.800

GIN

GORDON'S	4.200
TANQUERAY	5.300

COGNAC

HENNESSY VS	6.300
HENNESSY VSOP	10.500
REMY MARTIN XO	20.000

LIQUEUR

ADVOCAAT	4.200
BAILEYS	4.200
COINTREAU	4.200
CRÈME DE CASSIS	4.200
CRÈME DE CACAO WHITE	4.200
DRAMBUIE	4.200
GRAND MARNIER	4.200
KAHLUA	4.200
LIMONCELLO	4.200
MALIBU	4.200
MIDORI	4.200
SAMBUCA (WHITE & BLACK)	4.200
TIA MARIA	4.200
JÄGERMEISTER	4.500

LIQUEUR COFFEE

IRISH COFFEE	5.700
Irish Whisky, Coffee, Sugar, Whipped Cream	
BAILEY'S COFFEE	5.700
Bailey's, Coffee, Sugar, Whipped Cream	
TIA MARIA COFFEE	5.700
Tia Maria, Coffee, Sugar, Whipped Cream	

COCKTAILS

CLASSIC	
OLD FASHIONED	5.700
Bourbon, Sugar, Bitter	
MOJITO	5.700
Bacardi Muddled with Lime Wedges, Brown Sugar and Topped with Soda	
COSMOPOLITAN	5.700
Vodka, Orange Liqueur with Cranberry and a Dash of Lime	
MARGARITA	5.700
Classic Blend of Tequila, Triple Sec and Lime. Original or Frozen	
MARTINI	5.700
Classic Blend of Gin, Vermouth	
ESPRESSO MARTINI	5.700
Shot of Espresso, Vodka, Kahlua	
LONG ISLAND	6.500
Vodka, Gin, Bacardi, Tequila and Triple Sec Topped with Coke	
BULLFROG	6.500
All the White Spirits Shaken with Blue Curacao and Topped with Red Bull	
SIGNATURE	
ROSE ZONE	5.700
Gin, Lime, Rose, Lychee and Pomegranate seeds, Thyme Smoke	
BERRY GOOD	5.700
Berry infused Vodka, Martini Rosso, Aperol, Sweet & Sour	
MIDNIGHT CHEERS	5.700
House infused spice Bourbon and Honey ginger syrup, lime juice, Pomegranate seeds, Thyme Smoke	
SUPER TEQUILA	5.700
Tequila, Lime juice, Ginger Honey, bitters, Ginger Ale, Cucumber Star Anise	
BACARDI ALE	5.700
Bacardi, Sweet and Sour, bitter, Ginger Ale, Rosemary	
TERRASSE 28	5.700
Green tea infused Gin, Lime Juice, Elderflower, Cucumber and Tonic water	

ALL PRICES ARE IN BHD AND INCLUSIVE OF 10% VAT, 10% SERVICE CHARGE & 5% GOVT LEVY.

WINE MENU

HOUSE WINE

MONTMEYRAC WHITE, SAUVIGNON BLANC & SEMILLON, FRANCE



17.500 / 3.700

This white wine with its floral and slightly woody nose, reveals a fresh and balanced palate.

MONTMEYRAC ROSE, CABERNET SAUVIGNON, FRANC

17.500 / 3.700

This rose wine with its discreet and slightly fruity nose, reveals a balanced, supple and lively palate.

MONTMEYRAC RED, CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, FRANCE

17.500 / 3.700

Medium ruby red. clean, medium intensity with raspberry, guava aromas. its discreet and fruity nose, reveals a supple, clear and round palate.

CRUSET BLANC DE BLANC BRUT, AIREN, CHARDONNAY & MUSCAT, FRANCE

22.900 / 4.800

Beautiful golden color, fruity and light with notes of white fruits, floral wine with delicate fruity aromas.

WHITE WINE

BLOSSOM HILL WHITE, CHENIN BLANC & COLOMBARD, UNITED STATES

19.400 / 4.100

Rounded, soft, good length. Fresh clean & fruity. French Colombard & Chenin Blanc. The crisp fruity wine has aromas of citrus, melon, and apples with a round ripe finish.

KWV CHENIN BLANC, SOUTH AFRICA

19.600 / 4.100

Grassy, white peach, pear and lemon aromas. Dry, medium-bodied, with soft green apple and lemon flavors with good acidity through to finish.

SENTITO PINOT GRIGIO DELLE VENEZIE DOC, ITALY

19.900 / 4.200

Fresh, citrus and apple flavors. Light in body with subtle mineral notes. A crisp, refreshing finish.

FORTANT TERROIR LITTORAL SAUVIGNON BLANC, FRANCE

20.800

Aromas of spices, indicating a promising first palate. An impressive array of complex aromas: spices, liquorice, cacao, black fruits, and smoky notes, with very appreciable length.

DE BORTOLI FAMILY SELECTION SEMILLON CHARDONNAY, AUSTRALIA

22.700 / 4.700

Restrained aromatics, fresh stone fruit bouquet, balanced acidity and a creamy oak finish.

RUFFINO ORVIETO CLASSICO, CANAILOLO BIANCO, GRECHETTO, PROCANICO, VERDEJO, ITALY

29.200

Fresh, citrus and apple flavors. Light in body with subtle mineral notes. A crisp, refreshing finish.

SANGRE DE TORO BLANCO, PARELLADA, SPAIN

32.100

Fragrant and exquisite, with very fresh floral (orange blossom honey) and fruit (pineapple, peach jam) aromas. Intense on the palate with delicate acidity reminiscent of reinette apples.

CALITERRA SAUVIGNON BLANC, CHILE

32.500

Brilliant, light greenish yellow in color. Pronounced notes of citrus fruit and minerals stand out on the nose, accompanied by interesting notes of chili pepper and tomato leaves.

MAISON TRENEL MACON VILLAGES, GAMAY NOIR, FRANCE

33.800

Golden color. Its nose is fresh and floral with citrus notes. In the mouth, the wine is soft and round with a great length. The final is crisp and very pleasant with a citrusy touch.

MOUTON CADET BORDEAUX BLANC, SAUVIGNON BLANC, SÉMILLON, MUSCADELLE, FRANCE

40.500

Medium yellow, grassy, herbal, lime and apricot nose, dry, big acid, but waxy texture with lemon, lime zest, and ripe honeydew melon notes. Nice flavors

PENFOLDS KOONUNGA HILL CHARDONNAY, AUSTRALIA

43.400

Lifted citrus notes and floral aromatics rise above layers of freshly cut white peach and light, spicy marzipan oak. Light to medium bodied with rock melon and grapefruit at the fore.

DOMAINE LAROCHE SAINT MARTIN CHABLIS, CHARDONNAY, FRANCE

56.600

Limestone and the singularity of the terroirs of Chablis. The nose opens on notes of chalks, flowers white and fresh fruits like the apple. Oak fermentation brings subtle and complex notes of fresh undergrowth and of cedar. Minerality with a long and saline finish.

CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND

73.500

It has fresh acidity and displays a lovely spectrum of Sauvignon Blanc flavors and aromas. Zingy lime / grapefruit citrus, ripe tropical characters and delicate floral / herbal notes meld on the nose and palate.

ROSE WINE

SENTITO PINOT GRIGIO DELLE VENEZIE DOC ROSE, ITALY



19.900 / 4.200

Aromatic notes of freshly crushed cranberries and mineral elements. Dry and light to taste. Delicious balance of citrus fruits, cherry, and fruity red berry aromas.

DE BORTOLI FAMILY SELECTION ROSE, CABERNET SAUVIGNON & SHIRAZ, AUSTRALIA

22.700 / 4.700

Lifted berries and cream with a nuance of spice, this Rosé is soft and generous yet restrained with a fine acid and lovely textural finish.

LOSTAL CAZES ROSE, GARNACHA, SYRAH, FRANCE

27.100

The highly complex and delicate nose offers a subtle combination of rose petals and pomegranate, light and fresh. The finish is a pleasant touch of sweetness and lingering aromas of fresh pomegranate.

MATEUS ROSE, BAGA, REFUTE, TINTA BARROCA, TOURIGA FRANCA, PORTUGAL

27.900 / 5.800

Mateus Rosé is a rosé with a very appealing and bright hue. On the whole, it is a fresh and seductive wine with a fine and intense bouquet and all the joviality of young wines.

VINA ESMERALDA ROSÉ, GARNACHA TINTA, SPAIN

32.100

Delicate, seductive pale pink in color. Subtle aroma (lemon marmalade) with a note reminiscent of rose liqueur. Exquisite, elegant, dry palate.

RED WINE

DE BORTOLI FAMILY SELECTION SHIRAZ, AUSTRALIA

20.000 / 4.200

An abundance of ripe red summer berries and hints of spice and white pepper. The palate shows generosity of fruit and delicate supporting tannins.

ROBERTSON WINERY MERLOT, SOUTH AFRICA

20.400 / 4.300

Rich, dark red color with ripe, punchy, plum flavors, sweet black cherry and a velvet finish. Delicate wood does not mask the ripe fruit.

LINDEMANS CAWARRA SHIRAZ CABERNET, AUSTRALIA

22.500 / 4.700

Red berry aromas flow from the nose, developing into note of blood plum, blackcurrant, and sweet cherry. Soft spiced oak and natural acidity support a long finish.

J. MOREAU & FILS PINOT NOIR, FRANCE

23.300 / 4.900

This is a wine which bursts with sunshine! Aromas and flavors of ripe red berries and hints of violets. Soft and smooth on the palate.

FORTANT TERROIR DE ALTITUDE MALBEC, FRANCE

24.200

This wine features a generous, complex nose with notes of plum, violet and tame peppery spice. Lively yet full-bodied on the palate with lovely flavors of black fruit and spices. Full on the finish.

ZONIN MONTEPULCIANO D'ABRUZZO D.O.C., MONTEPULCIANO, SANGIOVESE, ITALY

24.600

Ample and remarkably complex, with vinous and characteristic tones. Dry on the palate and gracious, with delicate and soft veining and a fine and harmonious balance.

BILA-HAUT COTES DU ROUSSILON VILLAGES RED, CARIGNAN, GRENACHE, SYRAH, FRANCE

27.900

A muscular red, with concentrated flavors of dark cherry, plum, raspberry tart, and grilled fig. The dense finish of dark chocolate is firm and focused, with smoky notes.

RUFFINO CHIANTI DOCG ROSSO, SANGIOVESE, ITALY

35.400

Ruby red. As always, this Chianti features a deliciously vinous bouquet, where the floral and fruity notes lead towards a finish of slightly spicy scents of wild cherry and hazelnuts.

KANONKOP KADETTE CAPE BLEND, CABERNET FRANC, CABERNET SAUVIGNON, MERLOT, PETIT VERDOT, PINOTAGE, SOUTH AFRICA

34.300

This wine on the nose by attractive aromas of red currants, cherries, spice, and a touch of mocha. The palate is lively and fresh, with succulent raspberry flavors, Savory notes persist on the lengthy finish.

SOLIGO PINOT NERO IGT LEVIGATO, PINOT NEGRA, ITALY

35.900

Fruity hints of blackberries, red currants and Marasca cherries against a spicy background of black pepper and liquorice, closing with hints of violet. Fresh to the taste with an elegant and light tannin.



CUSUMANO NERO DAVOLA DOC SICILIA, NERO D'AVOLA, ITALY

36.700

Deep ruby red, with violet reflections. Fresh aromas of red and black berries. Fruit-forward with firm tannins and plummy spice flavors.

CHATEAU LA POINTE SAINT EMILION, CABERNET SAUVIGNON, MERLOT, FRANCE

41.300

Smooth in the mouth, complex and rich with notes of blackcurrant and blueberry. The wine is nicely dark and has purple hues. In the nose, the wine is rich with aromas of ripe fruit and wood tones.

ESCUDO ROJO BPR CABERNET FRANC, CABERNET SAUVIGNON, CARMENÈRE, SYRAH, CHILE

49.700

The wine has a lovely color, dense and deep with a slight ruby tint, and a full, generous nose that reveals attractive blackcurrant, liquorice, and cherry brandy aromas with spicier touches of nutmeg.

CALVET CHATEAUNEUF DU PAPE, CINSULT, GRENACHE, SYRAH, FRANCE

69.400

Deep ruby/purple color and classic Provencal aromatics of garrigue, ground pepper, kirsch, and loamy soil notes. Medium to full-bodied, richly fruity, it has soft, silky tannins and decent acidity.

SPARKLING WINE & CHAMPAGNE

LAMBRUSCO EMILIA I.G. T, LAMBRUSCO, ITALY

15.200

Light, fresh, fruity, and simply enjoyable. Lambrusco shows all those classic flavors of super ripe cherry, raspberry, and strawberry with lovely palate density.

MOET & CHANDON BRUT IMPERIAL, CHARDONNAY, PINOT MEUNIER, PINOT NOIR, FRANCE

114.600

Medium straw. Excellent, long-lasting mousse. A deep nose with plenty of fruit. Exceptionally long-lasting bubbles, great depth of flavor, very fine and clean.

VEUVE CLICQUOT, CHARDONNAY, PINOT MEUNIER, PINOT NOIR, FRANCE

119.000

Rich and well-balanced champagne with a long powerful finish. The palate is awash with fruity characters and a firm but crisp finish.



WINE BY BOTTLE



WINE BY GLASS

ALL PRICES ARE INCLUSIVE OF 10% VAT, 10% SERVICE CHARGE & 5% GOVT LEVY.