

WINE

Local

W H I T E

Local Wine by Glass

25,000

Musar Jeune

Chardonnay, Vermentino and Viognier

Pears, lime, tropical fruits & pineapple 95,000



Koraï by Château Musar

Viognier and Vermentino

Sensation of oiliness, slightly oaked with a touch of pears & peaches 115,000



Château Musar

Obeidy and Merwah

Pine resin, pears, thyme & lemongrass 270,000



Blanc de Blancs, Château Ksara

Chardonnay, Sauvignon Blanc, Semillon

Floral aroma, soft, fresh and long lasting on the palate 95,000



Chardonnay Cuvée Du Pape, Château Ksara

Chardonnay

Oak give a creamy, vanilla aroma, tasting of hoenyed, peachy fruit 125,000



Blanc de Blancs, Château Kefraya

Viognier, Sauvignon Blanc, Chardonnay, Bourboulenc, Clairette

Floral notes such as lily & acacia, with flavors of honey, apricot & mango 95,000



Cuvée du Patron, Aurora

Chardonnay

Aromas of honeycomb, yellow fruit. Buttery mouth-feel and long fresh nutty finish 225,000



Ixsir Grande Reserve

Viognier, Sauvignon, Chardonnay

Nose is enticed by an explosion of white flowers, peach & citrus fruits 190,000



Beef



Poultry



Fish



Crustaceans



Noodles



Veggies



Cheese

Inspiration, Adyar

Muscat, Chardonnay, Viognier

Aromas of quince and peach which quickly give way to subtle scents of acacia **195,000**



Saint Mikhael, Adyar

Merweh

Sage and fresh grass nose, slightly peppery and a light touch of hazelnuts **205,000**



Obeidy, Clos St Thomas

Obeidy

Citrus, floral, sweet spices & white peach notes **130,000**



Vin du Marje Blanc, Les Vignes De Marje

Sauvignon Blanc, Viognier, Muscatel

Expressive nose, aromatic range of flowery style **85,000**



Château Marsyas

Chardonnay, Sauvignon Blanc

Nose is fresh, floral and expresses white fruits such as peaches & pears **215,000**



Domaine Des Tourelles

Viognier, Chardonnay, Obeidy, Muscat

Exotic fruit and floral aromas on the nose with a juicy and mouth-watering finish **75,000**



Domaine De Baal

Chardonnay, Sauvignon Blanc

Citrus notes, palate is elegantly balanced with fresh acidity and roundness **165,000**



Atibaya

Viognier, Chardonnay

The palate is buttery and persistent with hints of hazelnut and white peach **175,000**



Massaya Blanc

Obeidy, Rolle, Clairette, Sauvignon Blanc, Chardonnay

White flower scents. It combines depth, roundness & crispiness **75,000**



Eva, Le Viognier De Qanafar

Viognier

Pleasant fruitiness married to floral notes, mineral & nutty flavors **240,000**



Cloud Nine, Château Karam

Sauvignon Blanc, Viognier, Semillon

Aromatic bouquet of passion fruit, green apple, pineapple & grapefruit **90,000**



Obeideh, Sept

Obeidy

Elegant & discreet with a Jasmin nose **165,000**



R E D

Local Wine by Glass

25,000

Musar Jeune

Syrah, Cinsault, Cabernet Sauvignon

Blueberries, dark red cherries with Mediterranean herbs, tobacco & spice 95,000



Hochar Père et Fils

Grenache, Cinsault

Red fruits, plums, sloes & cherries 165,000



Château Musar

Cabernet Sauvignon, Cinsault, Carignan

Mulberries, black cherries, black forest-fruits, plums with a hint of mocha 320,000



Cuvée du Troisième Millénaire, Château Ksara

Cabernet Franc, Petit Verdot, Syrah

Fruity and subtle nose of raspberry & black current with a vanilla character 190,000



Le Souverain, Château Ksara

Marselan, Arinarnoa

Bouquet of dark wild berries 290,000



Le Comte De M, Château Kefraya

Cabernet Sauvignon, Syrah

Complex bouquet of black fruits & cedar wood, finely smooth on the palate 270,000



Ixsir Grande Reserve

Syrah, Cabernet Sauvignon

Aromas of mature fruits and spices, rich and mellow yet always-complex palate 225,000



Monastère de Rechmaya, Adyar

Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot

Fruity and vanilla aromas 220,000



Monastère de Mar Moussa, Adyar

Cabernet Sauvignon, Syrah, Petit Verdot

Frank and sane aromas of ripe fruits, its supple and round tannins 215,000



Beef



Poultry



Fish



Crustaceans




























Noodles



Veggies



Cheese

<p>Red Blend, Sept <i>Cabernet Sauvignon, Tempranillo</i> Nose of Mediterranean wild herbs and a mouth of red fruits 140,000</p>	 
<p>Le Rouge Du Marje, Les Vignes De Marje <i>Syrah, Cabernet Sauvignon, Merlot</i> Fruity and elegant aromas, fresh flavour and a rounded tannin structure 225,000</p>	  
<p>B-QA de Marsyas <i>Cabernet Sauvignon, Mourvèdre, Syrah</i> Gourmand nose on red fruits and hints of spices 150,000</p>	 
<p>Marquis De Beys, Domaine Des Tourelles <i>Syrah, Cabernet Sauvignon</i> Dark purple color and cedar aromas 95,000</p>	 
<p>Domaine de Baal <i>Cabernet Sauvignon, Merlot, Syrah</i> Complex nose dominated by black fruits 235,000</p>	 
<p>Cabernet Franc, Aurora <i>Cabernet Franc</i> Soft notes of cherry & red fruit dominance 150,000</p>	  
<p>Atibaya <i>Syrah, Cabernet Sauvignon, Petit Verdot</i> Aromas of spices, black fruits & peony, pleasant and sweet in the mouth 235,000</p>	
<p>Château Qanafar <i>Syrah, Merlot, Cabernet Sauvignon</i> Notes of cassis & ripe black fruits married to velvety oak tanins 165,000</p>	   
<p>Thouraya, Château Karam <i>Cabernet Sauvignon</i> Peppery rich bouquet of ripe fruits & chocolate aromas 95,000</p>	 
<p>Château St Thomas <i>Cabernet Sauvignon, Merlot, Syrah</i> Well-melted round tannins with rich remarkable persistence 170,000</p>	 
<p>Massaya Cap Est <i>Grenache noir, Mourvèdre</i> Nose that subtly blends violets and ripe red berry fruits 160,000</p>	 

R O S É

Local Wine by Glass

25,000

Musar Jeune

Cinsault, Mourvèdre

Strawberries, tangerines with a hint of spice and salinity **95,000**



Koraï by Château Musar

Cinsault, Mourvèdre

Red fruits, cranberry and presence of passion fruit with a touch of herbal essence **115,000**



Sunset, Château Ksara

Cabernet Franc, Syrah

Red berries aroma and a hint of spiciness, fresh and vivid taste **95,000**



Myst, Château Kefraya

Tempranillo, Syrah, Grenache, Mourvèdre, Sangiovese

Notes of forest berries, litchi, strawberry and a final hint of blackcurrant **95,000**



Ixsir Grande Reserve

Cinsault, Syrah, Caladoc

Its fragrant and floral bouquet is a prelude to a bold yet subtle mouthfeel **165,000**



Mystique Rosé, Adyar

Mourvèdre

Nose shows a remarkable red fruit based aromas **220,000**



Vin du Marje Rosé, Les Vignes De Marje

Tempranillo, Syrah

Fruity and fresh taste, crispy and delicate palate **80,000**



Domaine Des Tourelles

Cinsault, Syrah, Tempranillo

Red fruit aromas, fresh palate **80,000**



Aurora Rosé

Cabernet Franc

Soft red berry nose, taste crispy and tingly with a slightly floral long dry finish **90,000**



Massaya Rosé

Cinsault

Aromas of red berry fruits and subtle spice **80,000**



Paradis Rosé De Qanafar

Grenache, Syrah, Zinfandel

Fruity aromas of guava, raspberry, watermelon & citrus **95,000**



Arc-en-Ciel, Château Karam

Syrah, Cinsault, Pinot Noir

Red exotic aromas, body and rich taste with plenty notes of zest **105,000**



Beef



Poultry



Fish



Crustaceans



Noodles



Veggies


























Cheese

Imported

W H I T E

Imported Wine by Glass

40,000

Riesling, Réserve Willm, Alsace	380,000	
Mâcon Villages, Joseph Drouhin, France	430,000	   
Chablis, Domaine Chatelain, Bourgogne, France	550,000	
Puligny Montrachet, Jaffelin, Bourgogne, France	1,100,000	
Les Caprices d'Antoine, Côtes du Rhône, France	390,000	 
M de Minuty, Côtes de Provence, France	470,000	
Sancerre, Les Romains, Vallée de La Loire, France	530,000	
Pinot Grigio, Astoria, Italy	290,000	   
Albizzia Chardonnay, Frescobaldi, Toscany, Italy	390,000	   
Gavi Di Gavi, Marchesi Di Barolo, Piedmont, Italy	430,000	   



Beef



Poultry



Fish



Crustaceans



Noodles



Veggies

























Cheese

R E D

Imported Wine by Glass

40,000

Coteaux Bourguignon 2014, Domaine Pierre Ponnelle, France	390,000	  
Brouilly 2015, Jaffelin, Beaujolais, France	390,000	 
La Forêt Pinot Noir 2016, Joseph Drouhin, France	450,000	  
Parallèle 45, Côtes du Rhône 2015, Paul Jaboulet Aîné, France	300,000	  
Châteauneuf du Pape 2015, Pasquier Desvignes, Côtes du Rhône, France	750,000	
Château de Terrefort Quancard 2015, Bordeaux Supérieur, France	420,000	
Cheval Noir 2016, Bordeaux, France	340,000	  
Haut Médoc de Giscours 2014, Haut Médoc, France	480,000	  
Château Tour de Pez 2016, Saint Estèphe, France	580,000	
Les Fiefs de Lagrange 2013, Saint Julien, France	900,000	
Château Angélys 2003, 1er Grand Cru Classé, Saint Emilion, France	3,100,000	

R O S É

Imported Wine by Glass

40,000

Domaine de La Rouillère, Côtes de Provence, France	430,000	 
Château de Selle Coeur de Grain, Domaine Ott, Côtes de Provence, France	750,000	 

SAKE

House Sake by Jar

50,000

Sake Mio 300 ml

105,000

Sake Shochiku Bai Josen 300 ml

110,000



Sake Takara Omiki 180 ml

95,000



Sake Shirakabegura Daiginjo 640 ml

450,000



Sake Junmai Nigori Sayuri 720 ml

380,000



Sake Hakutsuru Junmai Ginjo Superior 720 ml

450,000



Sake Hakutsuru Nigori Junmai 720 ml

390,000



Sake Muromachi Maboroshi Junmai Ginjo 720 ml

650,000



Sake Takara Gold Leaf 720 ml

700,000



BUBBLY

CHAMPAGNE

—

Moët et Chandon Brut

975,000

Moët et Chandon Rosé

1,400,000

Laurent Perrier Brut

975,000

Laurent Perrier Rosé

1,400,000

Champagne by Glass - Moët Brut, LP Brut

250,000

PROSECCO

—

Prosecco by Glass

38,000

APERITIF & DIGESTIF

APERITIF

DIGESTIF

—
Campari

40,000

Martini

40,000

Aperol Spritz

45,000

—
Grappa

40,000

Limoncello

45,000

Grand Marnier

40,000

BEER

—
Local

15,000

Imported

19,000

Japanese

35,000

SPIRITS

TEQUILA

—	
Jose Cuervo White	35,000
Jose Cuervo Gold	40,000
Café Patron	50,000
Añejo Tequila Reserva 1800	55,000
Don Julio Blanco	55,000

RHUM

—	
Bacardi White	35,000
Bacardi Black	40,000
Ron Zacapa Solera	50,000

GIN

—	
Gordons	35,000
Bombay Sapphire	45,000
Hendricks	60,000
Martin Millers	50,000

COGNAC

—	
Remy Martin V.S.O.P	75,000
Remy Martin X.O	95,000
Courvoisier X.O	95,000

VODKA

—	
Stolichnaya Elite	60,000
Belvedere	65,000
Grey Goose	60,000

—	
Absolut	35,000
Stolichnaya Gold	45,000
Russian Standard	35,000
Russian Gold	50,000

WHISKY

Japanese

BLEND

Hibiki Suntory Japanese Harmony
90,000

PURE MALT

Nikka Taketsuru
95,000

SINGLE MALT

The Hakushu Distiller's Reserve
95,000

Scotch

BLEND

SINGLE MALT

J&b Reserve 15 Years	55,000
The Famous Grouse 12 Years	50,000
Dewars 12 Years	50,000
Dimple 15 Years	55,000
Old Parr 12 Years	55,000
Chivas 12 Years	55,000
Chivas 18 Years	65,000
Chivas Revolve	65,000
Johnnie Walker Black	50,000
Johnnie Walker Double Black	55,000
Johnnie Walker Gold Reserve	65,000
Johnnie Walker Blue Label	145,000

Glendfiddich 12 Years	55,000
Macallan 12 Years	65,000
Glenmorangie 10 Years	60,000
Laphroaig 10 Years	65,000

Others

BOURBON

IRISH BLENDED

Jim Beam	40,000
Jack Daniels	55,000

Jameson	45,000
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BEVERAGES

C O L D

H O T

Sohat Small	7,000
Sohat Large	12,000
Aqua Panna	14,000
San Pellegrino	17,000
Perrier	13,000
Tonic, Soda	13,000
Energy Drink	23,000
Soft Drink	12,000
Ice Tea Peach, Lemon	14,000
Ginger Ale	16,000
Juice	15,000

Tea	10,000
Japanese Tea	12,000
White Coffee	8,000
Espresso	10,000
Doppio	13,000
Nescafé	12,000
Hot Chocolate	18,000
Cappucino	13,000
Macchiato	13,000