



THE ROYAL TEAROOM

ATLANTIS THE ROYAL

DUBAI

Tea has inspired people of all ages and cultures to come together and enjoy moments of serenity and joy, moments made more profound by preparation and serving rituals that have evolved over thousands of years. The Royal Tearoom invites you to partake in these rituals by offering you the world's finest teas, immaculately prepared and presented in a luxurious environment worthy of this time-honoured beverage. Complementing our curated selection of teas is a tantalizing menu developed in collaboration with world-renowned Pastry Chef Christophe Devoille, in which you will discover an exquisite selection of savoury delights, delicate pastries, mouthwatering cakes and more. Let the Royal Tearoom experience begin.



CHRISTOPHE DEVOILLE

EXECUTIVE PASTRY CHEF, ATLANTIS THE ROYAL

2025 PASTRY CHEF OF THE YEAR AT GAULT&MILLAU

ATLANTIS THE ROYAL • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS THE ROYAL

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

THE LINE BENEATH A DISH

BURRATA DI BUFALA *(D)(G)(N)(MU)(SU)*

Heritage Tomatoes, White Balsamic, Almonds,
Sourdough Bread

Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

(C) Celery

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(L) Lupin

(MU) Mustard

(N) Nuts

(R) Raw

(S) Shellfish

(SE) Sesame

(SO) Soybean

(SU) Sulphites

OF THE KITCHEN

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness

OF THE PRICES

All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT

SIGNATURE AFTERNOON TEA

TO START

NORWEGIAN SALMON *(D)(E)(F)(G)(L)(MU)(SO)(SU)*

Crème Fraîche, Fennel Pollen, Avocado

CANADIAN LOBSTER *(D)(E)(F)(G)(L)(S)(MU)(SO)(SU)*

Pomelo, Espelette Emulsion, Kristal Caviar

WAGYU COPPA & 24-MONTH AGED GRUYÈRE *(D)(E)(G)(MU)(L)(SO)(SU)*

Sunchoke & Brown Butter Cream, Baby Rocket

BLACK TRUFFLE & CONFIT CHICKEN *(D)(E)(G)(L)(MU)(SU)*

Tarragon & Lemon Cream, Manchego Cheese

■ PICKLED PEPPER & GOAT CHEESE *(D)(E)(G)(L)(MU)(SU)*

Grilled Baby Zucchini, Fresh Oregano, Tajin Cream

TO FOLLOW

LOCAL RASPBERRY & CITRUS *(D)(E)(G)(SO)*

HAZELNUT ST. HONORÉ *(D)(E)(G)(N)(SO)*

MARTINIQUE 50% COCOA & ARABICA *(D)(E)(G)(N)(SO)*

100% VANILLA *(D)(E)(G)(N)(SO)*

TO CONTINUE

SELECTION OF SCONES & HOMEMADE PRESERVES *(D)(E)(G)*

TO FINISH

“FONTAINEBLEAU” *(D)(E)*

Tonka & Grapefruit, Crispy Palmier

■ VEGETARIAN

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SIGNATURE AFTERNOON TEA

TEA SELECTION

WHITE TEA

BAMBOO SNOW WHITE

Delicate white tea combined with sweet bamboo leaves and fruity cranberries

SAPPHIRE JASMINE

A stunning, decadent blue infusion with subtle delicate notes of jasmine

PEACH & PEAR

Smooth and velvety Pai Mu Tan white tea mixed with dried peach and pear pieces

GREEN TEA

ORGANIC JAPANESE SENCHA

Sweet and aromatic medium steamed first flush sencha from Kagoshima prefecture

DRAGON WELL LONG JING

Distinctive flat leaf produces a subtle floral aroma, mellow nutty notes and a sweet, lingering finish

MOROCCAN MINT

Traditional blend of green gunpowder and Moroccan nana mint leaves

JASMINE PHOENIX PEARLS

Hand rolled pearls of green tea with white tips scented with jasmine flowers

EIGHT TREASURES

Delightful green tea blended with seven wonderful ingredients and a fruity aftertaste

BLACK & PU'ERH TEA

THE ROYAL TEAROOM AFTERNOON BLEND

Blend of Imperial Yunnan Golden Bud tea, adorn with rose petals and creamy vanilla

ASSAM ENGLISH BREAKFAST

Strong and full-bodied blend of the most exclusive tea gardens in Assam

MAJESTIC EARL GREY

A classic tea made with the essence of Sicilian bergamot orange



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SIGNATURE AFTERNOON TEA

TEA SELECTION • CONTINUED

ORGANIC DARJEELING

A second flush tea with notes of spicy-sweet nutmeg and baked fruit

MIDNIGHT CHOCOLATE MINT

An indulgent black tea with natural peppermint, dark chocolate and white chocolate flakes

ORGANIC MASALA SPICE CHAI

Delicious hand blended Indian black teas combined with oriental masala spices

ORIENTAL MOMENTS

Pu'erh, oolong and black tea mixed with aromatic oriental ingredients

OOLONG TEA

MILK OOLONG

High mountain oolong infused with sweet creamy notes of French vanilla

MAGNOLIA OOLONG

Grown in forest-deep organic gardens, scented with whole magnolia flowers

HERBAL INFUSION

LAVENDER TRANQUILITY

Relax and unwind with this aromatic blend of Mediterranean herbs

ORGANIC GINGER BREEZE

Botanical mix of ginger, lemongrass, orange peel, hibiscus and liquorice

TROPICAL ROOIBOS

Sweet South African rooibos enhanced with playful exotic passion fruit

RUSH HOUR BERRY

A combination of flavorful garden and forest berries

PRICKLY CACTUS FIG

Sweet and fruity blend of cactus fig, papaya, pears, apples, and roses



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SIGNATURE AFTERNOON TEA

COFFEE

ESPRESSO

MACCHIATO (D)

AMERICANO

CAPPUCCINO (D)

LATTE (D)

FLAT WHITE (D)

CORTADO (D)

SPANISH LATTE (D)

TURKISH COFFEE

SPECIALTY HOT CHOCOLATE

SIGNATURE ROYAL HOT CHOCOLATE BY CHRISTOPHE DEVOILLE (D)(N)(SO)

Single origin Madagascar chocolate with crème fraîche

VEGAN HOT CHOCOLATE (N)

100% vegan white chocolate with coconut milk and raw coconut sugar



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BREAKFAST

Served daily from 9:00am to 12:00pm

BREAKFAST

	TWO ORGANIC EGGS <i>(D)(E)(G)</i>	85
	Two Organic Eggs Cooked to your liking, Green Asparagus, Roasted Potatoes with Thyme & Sea Salt, Choice of Chicken Sausage, Beef Sausage or Veal Bacon	
	BENEDICT ROYAL <i>(D)(E)(F)(G)(R)(SU)</i>	210
	Smoked Atlantic Salmon, Oscietra Caviar, Poached Organic Eggs, Baby Spinach, Hollandaise Sauce	
■	SHAKSHUKA <i>(E)(G)(SU)</i>	90
	Organic Fried Egg, Cherry Tomato, Sweet Pepper, Smoked Paprika, Pita Bread	
■	EGG & AVOCADO <i>(D)(E)(G)(SO)(SU)</i>	110
	Dark Rye Toast, Organic Poached Egg, Avocado, Candied-Tomatoes, Truffle Labneh, Chervil	
■	BRIOCHE FRENCH TOAST <i>(D)(E)(G)(N)</i>	100
	Served with Canadian Maple Syrup, Caramelized Pecans, Mixed Berries, Cinnamon Cream	
■	BUTTERMILK PANCAKE <i>(D)(E)(G)(L)(N)</i>	100
	Ashta Cream, Mixed Berries, Pistachios, Local Honey, Rose	
■	AÇAÍ & BERRY BOWL <i>(N)(SE)</i>	85
	Banana, Peanut Butter, Mango, Dragon Fruit, Coconut Granola	
■	HOME-BAKED VIENNOISERIE <i>(D)(E)(G)(N)</i>	40
	Handcrafted Pastries by Our Bakery Team	
■	SEASONAL FRUIT PLATTER	95

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MAIN MENU

Served daily from 11:00am to 10:30pm

TO BEGIN

CAVIAR SELECTION *(D)(E)(F)(G)(R)(SU)*

Golden Spheres with Sour Cream & Chives

- Oscietra Prestige - Kaviari, France 30g - 650 50g - 950
- Beluga Imperial - Kaviari, France 30g - 1950 50g - 2950

APPETIZERS & SALADS

-  **ROASTED TOMATO SOUP** *(D)(E)(G)* 90
Tomato Concassé, Candied-Tomato, Micro Chervil, Tomato Brioche
- WAGYU STEAK TARTARE** *(D)(E)(F)(G)(MU)(R)(SO)* 170
24-Month-Aged Parmesan, Egg Yolk, Black Truffle
- SEARED YELLOWFIN TUNA SALAD** *(E)(F)(G)(MU)(R)(SO)(SU)* 165
Quail Eggs, Baby Potatoes, French Beans, Tonnato Dressing, Kalamata Olives
-  **BURRATA DI BUFALA** *(D)(G)(N)(MU)(SU)* 160
Heritage Tomatoes, White Balsamic, Almonds, Sourdough Bread
- CAESAR ROYAL** *(D)(E)(F)(G)(MU)(S)(SO)* 95
Baby Gem Lettuce, Soft Poached Quail Eggs, Shaved Black Truffle, Veal Bacon, Parmigiano Reggiano, White Anchovies
- Enhance With: Seared Tiger Prawns (D, S) 125
 - Corn-Fed Chicken Fillet (D) 65
 - Balik-Style Salmon (F) 85

BURGERS & SANDWICHES

- DOUBLE CHEESEBURGER** *(D)(E)(F)(G)(MU)(SO)(SU)* 180
Black Angus Patty, American Cheese, Potato Bun, Boston Lettuce, Tomato, Onion, Gherkin
- LOBSTER & CAVIAR ROLL** *(C)(D)(E)(F)(G)(S)(SO)(SU)* 175
Poached Maine Lobster, Avocado, Oscietra Caviar, Espelette Dressing, Toasted Brioche
- NORWEGIAN SALMON FLATBREAD** *(D)(E)(F)(G)(SU)* 150
Dill Cream Cheese, Stracciatella, Trout Roe, Herb Emulsion, Cucamelon

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MAIN MENU

BURGERS & SANDWICHES · CONTINUED

THE CLUB SANDWICH *(D)(E)(G)(MU)(SO)(SU)* 130
Marinated Corn-Fed Chicken Breast, Turkey Ham, Smoked Tomato Marmalade, Egg Mimosa, Emmental, Whole-Grain Mustard Mayonnaise

WAGYU COPPA TOAST *(D)(E)(G)(SU)* 140
Horseradish Cream, Rocket Leaves, Pickled Onion, Gold Leaf

Served with a Choice of French Fries or Mixed Green Salad

PASTA

LOBSTER LINGUINE *(C)(D)(F)(G)(S)* 265
Butter Poached Lobster, Semi-Dried Cherry Tomatoes, Basil-Infused Lobster Bisque

■ LEMON RICOTTA TORTELLI *(D)(E)(G)(SU)* 165
Datterino Tomatoes, Parmesan Spinach Sauce, Crispy Oregano

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DESSERTS

Served daily from 12:00pm to 11:00pm

THE ROYAL TEAROOM VITRINE

CHOOSE FROM OUR DAILY SELECTION

PÂTISSERIE *(D)(E)(G)(N)*

Handcrafted Cakes by Chef Christophe Devoille and Our Pastry Team

95 AED Per Piece

VIENNOISERIE *(D)(E)(G)(N)*

Handcrafted Pastries by Our Bakery Team

40 AED Per Piece

ARABIC SWEETS *(D)(G)(N)*

Handcrafted Delicacies by Our Arabic Pastry Chef

12 AED Per Piece

CHOCOLATE *(D)(G)(N)*

Homemade Bonbons & Pralines by Our Chocolatier

— Small 10 AED Per Piece

— Large 15 AED Per Piece

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THE ROYAL TEAROOM TEA SELECTION

SIGNATURE BLENDS

THE ROYAL TEAROOM BREAKFAST BLEND	50
Blend of rich black tea, layered with silky salted caramel, vanilla, warming Arabic spices and roasted apple	
THE ROYAL TEAROOM AFTERNOON BLEND	50
Blend of Imperial Yunnan Golden Bud tea, adorned with delicate rose petals and the creamy allure of vanilla	

BLACK & PU'ERH

ASSAM ENGLISH BREAKFAST	45
Strong and full-bodied blend of the most exclusive tea gardens in Assam	
MAJESTIC EARL GREY	45
A classic tea made with the essence of Sicilian bergamot orange	
ORGANIC DARJEELING SECOND FLUSH	50
A second flush tea with notes of spicy-sweet nutmeg and baked fruit	
ORGANIC MASALA SPICE CHAI	50
Delicious hand blended Indian black teas and oriental masala spices	
MIDNIGHT CHOCOLATE MINT	45
An indulgent black tea with natural peppermint, dark chocolate and creamy white chocolate flakes	
ORIENTAL MOMENTS	45
Pu'erh, oolong and black tea mixed with aromatic oriental ingredients	
VANILLA PU'ERH	50
Mouthwatering Bourbon vanilla infused Pu'erh	

OO LONG

MILK OOLONG	45
High mountain oolong infused with sweet creamy notes of French vanilla	
MAGNOLIA OOLONG	50
Grown in forest-deep organic gardens in Guangxi, scented with whole magnolia flowers	

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THE ROYAL TEAROOM TEA SELECTION

GREEN

ORGANIC JAPANESE SENCHA	45
Sweet and aromatic medium steamed first flush sencha from Kagoshima prefecture	
ORGANIC DRAGON WELL LONG JING	45
Subtle flower aromas with mellow nutty notes and a sweet lingering finish	
MOROCCAN MINT	50
Traditional blend of green gunpowder and Moroccan nana mint leaves	
JASMINE PHOENIX PEARLS	50
Hand rolled pearls of green tea with lots of white tips scented with jasmine flowers	
EIGHT TREASURES	60
Delightful green tea blended with seven wonderful ingredients and a fruity aftertaste	
CEREMONIAL GRADE MATCHA	70
Nutty, velvety matcha from Yame, Fukuoka - with delicate notes of white chocolate	

WHITE

BAMBOO SNOW WHITE	50
Delicate white tea combined with sweet bamboo leaves and fruity cranberries	
SAPPHIRE JASMINE	60
A stunning, decadent blue infusion with subtle delicate notes of jasmine	
PEACH & PEAR	50
Smooth and velvety Pai Mu Tan white tea mixed with dried peach and pear pieces	

HERBAL INFUSION

LAVENDER TRANQUILITY	45
Relax and unwind with this aromatic blend of Mediterranean herbs	
ORGANIC GINGER BREEZE	45
Botanical mix of ginger, lemongrass, orange peel, hibiscus and liquorice	

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THE ROYAL TEAROOM TEA SELECTION

HERBAL INFUSION • CONTINUED

TROPICAL ROOIBOS	45
Sweet South African rooibos enhanced with playful exotic passion fruit	
RUSH HOUR BERRY	45
A combination of flavorful garden and forest berries	
PRICKLY CACTUS FIG	50
Sweet and fruity blend of cactus fig, papaya, pears, apples and roses	

PLATINUM TEA COLLECTION

HUOSHAN HUANG YA	170
Rare and smooth yellow tea with honeyed notes and a floral finish.	
— Type: Yellow tea	
— Origin: Anhui, China	
GYOKURO DENTOU HON YAME HOSHINO	190
Shade grown and precise hand plucking resulting in complex, sweet umami.	
— Type: Green tea	
— Origin: Yame, Japan	
PHOENIX DAN CONG	170
Grown from an ancient cultivar on Misty Mountains developing concentrated fruitiness.	
— Type: Oolong tea	
— Origin: Guangdong, China	
JIN JUN MEI	160
An outstanding example of this classic tea grown in the protected Tongmu village.	
— Type: Black tea	
— Origin: Fujian, China	
WILD MOUNTAIN MINT	150
A mellow, musky mint with herbaceous, earthy aromas and soothing alpine taste.	
— Type: Herbal tea	
— Origin: Lori, Armenia	

Our Platinum Collection curates only the finest, limited rare teas from a single garden, crafted by the most skilled masters with incredibly complex, fresh, and aromatic flavour profiles.

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ICED TEA SELECTION

ICED TEA

ROYAL BLOSSOM	65
Chamomile tea, jasmine silver needle tea, honey, lemon	
ROYAL HOJICHA	70
Hojicha, vanilla, coconut milk	
ROYAL MOMENTS	65
Oriental moments tea, rooibos vanilla earl grey tea, lemon	
ROYAL RUSH	65
Rush hour berry tea, lavender tranquility tea, yuzu, strawberry	
ROYAL TREASURE	65
Eight treasures tea, moroccan mint tea, lime	

ICED MATCHA

MATCHA LATTE	70
Matcha, coconut milk	
STRAWBERRY MATCHA LATTE	75
Matcha, strawberry, coconut milk	
MANGO MATCHA LATTE	75
Matcha, mango, milk, vanilla	
MATCHA DETOX	70
Matcha, coconut water	
MATCHA FIZZ	75
Matcha, sapphire jasmine needle tea, yuzu, lemon, soda	

PREMIUM SPARKLING TEA

200 ML / 700 ML

Saicho Darjeeling	80 / 280
Saicho Jasmine	80 / 280

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HOT BEVERAGES

SIGNATURE COFFEE

THE ROYAL TEAROOM CAPPUCCINO <i>(D)(G)</i>	120
24K gold, espresso, rooibos vanilla earl grey, milk	

SPECIALTY COFFEE

TIRAMISU BREW <i>(D)</i>	65
Espresso, mascarpone, gingerbread, cream	
GOLDEN LATTE <i>(D)(N)</i>	65
Espresso, turmeric, cinnamon, honey, almond milk	
COLD BREW / NITROGEN COLD BREW	65
Hints of citrus, milk chocolate, roasted almonds	

COFFEE

Espresso / Double Espresso	45 / 50
Macchiato / Double Macchiato <i>(D)</i>	45 / 50
Cortado <i>(D)</i>	45
Americano	45
Cappuccino <i>(D)</i>	50
Latte <i>(D)</i>	50
Flat White <i>(D)</i>	50
Spanish Latte <i>(D)</i>	50
French Press	45
Turkish Coffee	45



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HOT BEVERAGES

COFFEE • CONTINUED

Arabic Coffee

75

UPGRADE WITH SINGLE ORIGIN COFFEE BEANS — EL SALVADOR – BOURBON, pronounced notes of hazelnut, and chocolate, Additional 40; PANAMA – GEISHA, delicate hints of honey, orange and berries, Additional 40

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NON-ALCOHOLIC

SPECIALTY HOT CHOCOLATE

SIGNATURE ROYAL HOT CHOCOLATE BY CHRISTOPHE DEVOILLE <i>(D)(N)(SO)</i>	55
Single origin Madagascar chocolate with crème fraiche	
VEGAN HOT CHOCOLATE <i>(N)</i>	65
100% vegan white chocolate with coconut milk and raw coconut sugar	

SMOOTHIES

BERRY BLISS	75
Rush hour berry tea, strawberry, banana, chia seeds, coconut milk	
PEANUT POWER <i>(G)(N)(SO)</i>	75
Vanilla excelsior tea, peanut butter, blueberry, banana, honey, oat milk	

UPGRADE WITH RITE PLANT PROTEIN POWDER

Vanilla	30
Chocolate	30

SOFT DRINKS

Pepsi, Pepsi Zero, 7UP, Mirinda	32
Indian tonic water, tonic light, ginger ale, ginger beer, soda water	35

ENERGY DRINKS

Red Bull Energy Drink, Red Bull Sugarfree, Red Bull Red Edition (Watermelon)	45
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FRESH JUICES

Green apple, orange, pineapple, pomegranate, watermelon	30
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PREMIUM FRESH JUICES

Cranberry	38
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NON - ALCOHOLIC

WATER · 500ML / 750ML

Acqua Panna

30 / 40

San Pellegrino

30 / 40

 VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

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THE ROYAL TEAROOM SELECTION

SIGNATURE COCKTAILS

ROYAL SPRITZ <i>(N)</i>	90
Aperol, prosecco, peach liqueur, earl grey, pineapple & almond soda	
DYNASTY	85
Tanqueray London Dry gin, tropical green tea, passionfruit, ginger beer	
IMPERIAL DAWN	90
Bulleit Bourbon, Kahlúa, Campari, Dalgona coffee	
VELVET DREAM <i>(D)</i>	85
Hennessy VS, Kahlúa, crème de cacao, mascarpone	

0% ABV SIGNATURE COCKTAILS

LA VIE EN ROSE	75
24k gold, sparkling rose hibiscus tea, coconut water	
GOLDEN MIRAGE	70
Cold brew coffee, mandarin, ginger, grapefruit tonic	

BEER

ASAHI <i>(G)(SU)</i>	60
Japan	
HEINEKEN <i>(G)(SU)</i>	55
Netherlands	
NOAM <i>(G)(SU)</i>	70
Germany	
BIÈRE DES AMIS 0% ABV <i>(G)(SU)</i>	55
Belgium	

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SPIRITS

VODKA

30 ML

ARBIKI VODKA NADAR	110
BELUGA GOLD	250
BELVEDERE	90
GREY GOOSE	95
KETEL ONE	55

GIN

BOMBAY SAPPHIRE	70
HENDRICKS	90
MONKEY 47	150
ROKU	90
TANQUERAY NO. TEN	65

RUM

BACARDI SUPERIOR	55
BACARDI 8 YO	85
DIPLOMATICO RESERVA	90
HAVANA 7 YO	65
MILLONARIO 10 ANIVERSARIO RESERVA	135
MILLONARIO XO RESERVA ESPECIAL	290

 VEGETARIAN

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SPIRITS

RUM • CONTINUED

ZACAPA 23 YO	115
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TEQUILA

818 BLANCO	75
818 REPOSADO	95
818 AÑEJO	160
DON JULIO BLANCO	130
DON JULIO 1942	360
SIETE LEGUAS BLANCO	135
VOLCAN DE MI TIERRA X.A	330

SINGLE MALT / GRAIN

30 ML

GLENFIDDICH 12 YO	115
GLENMORANGIE 18 YO	185
THE MACALLAN 12 YO DOUBLE CASK	155
THE MACALLAN 18 YO SHERRY CASK	600

BLENDED SCOTCH

CHIVAS REGAL 18 YO	165
JOHNNIE WALKER BLACK	95
MONKEY SHOULDER	90



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SPIRITS

BOURBON

BULLEIT	65
FOUR ROSES SINGLE BARREL	90
KNOB	90
MICHTER'S NO. 1	60

RYE

ARBIKIE HIGHLAND 1794	270
MICHTER'S STRAIGHT	60

IRISH

BUSHMILLS BLACK BUSH	65
JAMESON	80
TEELING	130

COGNAC

HENNESSY V.S.O.P	100
HENNESSY X.O	320
HENNESSY PARADIS IMPÉRIAL	1600
RÉMY MARTIN LOUIS XIII	4500

VEGETARIAN

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WINE BY THE GLASS

CHAMPAGNE & SPARKLING

125 ML

2024 SOFFIO, PROSECCO, MILLESIMATO, EXTRA DRY, VENETO, ITALY	90
NV MOËT & CHANDON, BRUT, IMPÉRIAL, ÉPERNAY, FRANCE	155

WHITE

150 ML

2024 GABBIANO, PINOT GRIGIO, VENETO, ITALY	75
2025 CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	155
2024 DOMAINE LAROCHE, CHABLIS, SAINT MARTIN, BURGUNDY, FRANCE	270

RED

150 ML

2024 CATENA, ALAMOS, CABERNET SAUVIGNON, MENDOZA, ARGENTINA	95
2022 EDDYSTONE, PINOT NOIR, TASMANIA, AUSTRALIA	150
2022 DOMAINES EDMOND DE ROTHSCHILD, PUISSEGUIN-SAINT-ÉMILION, FRANCE	260

ROSÉ

150 ML

2024 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE	95
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DESSERT

75 ML

2020 CHÂTEAU D'ARMAJAN DES ORMES, SAUTERNES, BORDEAUX, FRANCE	165
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VEGETARIAN

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WINE BY THE BOTTLE

CHAMPAGNE

BRUT

NV MOËT & CHANDON, IMPÉRIAL, ÉPERNAY, FRANCE	790
NV RUINART BRUT, REIMS, FRANCE	960
NV LAURENT-PERRIER, LA CUVEÉ, MARNE, FRANCE	1400
NV PERRIER-JOUËT, GRAND BRUT, ÉPERNAY, FRANCE	1550
2014 PERRIER-JOUËT, BELLE ÉPOQUE, ÉPERNAY, FRANCE	4200
2015 DOM PÉRIGNON, ÉPERNAY, FRANCE	4850
2016 LOUIS ROEDERER, CRISTAL, REIMS, FRANCE	6500

BLANC DE BLANCS

NV HENRIOT, REIMS, FRANCE	1750
NV RUINART, REIMS, FRANCE	2000

DEMI-SEC

NV MOËT & CHANDON, ICE IMPÉRIAL, ÉPERNAY, FRANCE	1450
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BRUT ROSÉ

NV MOËT & CHANDON, ROSÉ IMPÉRIAL, ÉPERNAY, FRANCE	930
NV RUINART ROSÉ, REIMS, FRANCE	1210
NV TAITTINGER, PRESTIGE ROSÉ, REIMS, FRANCE	1600
NV LAURENT-PERRIER, CUVÉE ROSÉ, MARNE, FRANCE	2300
2013 PERRIER-JOUËT, BELLE ÉPOQUE ROSÉ, ÉPERNAY, FRANCE	4600
2014 LOUIS ROEDERER, CRISTAL ROSÉ, REIMS, FRANCE	9350

VEGETARIAN

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WINE BY THE BOTTLE

SPARKLING

BRUT

2024 SOFFIO, PROSECCO, MILLESIMATO, EXTRA DRY, VENETO, ITALY	490
NV FERRARI BRUT, TRENTO, ITALY	1050

ROSÉ

2019 GRAHAM BECK, BRUT ROSÉ, MÉTHODE CAP CLASSIQUE, WESTERN CAPE, SOUTH AFRICA	970
NV DOMAINE CARNEROS, BRUT ROSÉ, CUVÉE DE LA POMPADOUR, CALIFORNIA, UNITED STATES	1850

OLD WORLD WHITE

FRANCE

2024 MARC BRÉDIF, VOUVRAY, CLASSIC, LOIRE VALLEY	710
2024 HENRI BOURGEOIS, SANCERRE, GRANDE RÉSERVE, LOIRE VALLEY	1050
2024 DOMAINE LAROCHE, CHABLIS, SAINT MARTIN, BURGUNDY	1150
2022 DE LADOUCETTE, POUILLY-FUMÉ, LOIRE	1450
2018 M. CHAPOUTIER, CHANTE-ALOUETTE BLANC, HERMITAGE, RHONE	1750

ITALY

2024 GABBIANO, PINOT GRIGIO, VENETO, ITALY	310
2024 CONTINI, VERMENTINO DI SARDEGNA, TYRSOS, SARDINIA	540
2023 PRÁ, SOAVE CLASSICO, OTTO, VENETO	730
2024 TENUTA DELLE TERRE NERE, ETNA BIANCO, SICILY	820

VEGETARIAN

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WINE BY THE BOTTLE

OLD WORLD WHITE · CONTINUED

2024 LA SCOLCA, GAVI DEI GAVI, PIEDMONT	1500
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2021 TERLANO, SAUVIGNON BLANC, QUARZ, ALTO ADIGE	1700
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SPAIN

2024 PAZO SENORANS, ALBARINO, RIAS BAIXAS	990
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GERMANY

2023 DR. LOOSEN, RIESLING KABINETT, BLUE SLATE, MOSEL	780
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NEW WORLD WHITE

ARGENTINA

2020 CATENA ZAPATA, CHARDONNAY, ADRIANNA VINEYARD, WHITE BONES, MENDOZA	2450
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NEW ZEALAND

2024 KUMEU RIVER, ESTATE CHARDONNAY, KUMEU, AUCKLAND	710
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2025 CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH	750
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2023 CLOUDY BAY, CHARDONNAY, MARLBOROUGH	1150
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SOUTH AFRICA

2020 KLEIN CONSTANTIA, METIS, SAUVIGNON BLANC, CONSTANTIA, WESTERN CAPE	820
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2024 HAMILTON RUSSELL, CHARDONNAY, HEMEL-EN-AARDE VALLEY	1400
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UNITED STATES

2020 PETER MICHAEL, L'APÉR-MIDI, SAUVIGNON BLANC, SONOMA	2000
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2014 PETER MICHAEL, MA BELLE-FILLE, ESTATE CHARDONNAY, SONOMA	3250
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VEGETARIAN

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WINE BY THE BOTTLE

OLD WORLD RED

FRANCE

2024 OGIER, CÔTES DU RHÔNE, ARTESIS, RHONE VALLEY	560
2022 DOMAINES EDMOND DE ROTHSCHILD, PUISSEGUIN-SAINT-ÉMILION, FRANCE	1100
2021 CHÂTEAU MONT-REDON, CHÂTEAUNEUF-DU-PAPE, RHONE	1450
2020 LIONS DE BATAILLEY, CHÂTEAU BATAILLEY, PAUILLAC, MEDOC, BORDEAUX	1550

ITALY

2022 COSSETTI, BARBERA D'ASTI SUPERIORE, PIEDMONT	480
2023 TENUTA DELLE TERRE NERE, ETNA ROSSO, SICILY	830
2021 GAJA DAGROMIS, BAROLO, PIEDMONT	2400

SPAIN

2018 CUNE, GRAN RESERVA, RIOJA	1100
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NEW WORLD RED

ARGENTINA

2024 CATENA, ALAMOS, CABERNET SAUVIGNON, MENDOZA	400
2023 CATENA, MALBEC, MENDOZA	640

AUSTRALIA

2022 EDDYSTONE, PINOT NOIR, TASMANIA	640
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NEW ZEALAND

2022 CLOUDY BAY, PINOT NOIR, MARLBOROUGH	850
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VEGETARIAN

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WINE BY THE BOTTLE

UNITED STATES

2019 CHALKBOARD, MERLOT, CALIFORNIA	350
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ROSÉ

2024 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE	450
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2023 CHÂTEAU MINUTY 281, CÔTES DE PROVENCE, FRANCE	1300
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2021 CHÂTEAU D'ESCLANS, GARRUS, CÔTES DE PROVENCE, FRANCE	2250
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DESSERT

2020 CHÂTEAU D'ARMAJAN DES ORMES, SAUTERNES, BORDEAUX, FRANCE, 375 ML	710
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VEGETARIAN

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