RABARBARO

ONE&ONLY REETHI RAH

RABARBARO & RAH BAR

Housed in island chic architecture and panoramic ocean views, Rah Bar is a vibrant cocktail bar. Our resident mixologists have created innovative beverages inspired by the serene and magical setting of One&Only Reethi Rah. Engage with family and friends while relishing pre-dinner sensational aperitifs and cocktails or a post-dinner digestif to round off the evening. Picture-perfect presentations and unique recipes will surely give you a One&Only experience. Various nightly live entertainment by world-class singers and bands add energy to this venue, where you can either choose to unwind over an acoustic music or dance the night away with lively band performances.

Lunch 12.30pm — 5.00pm · Rah Bar open daily from 9am till late

RABARBARO

SMALL PLATES

BEEF CARPACCIO *(E)(M)(SU)* — 42
Black truffle dressing, quail egg, rocket leaves

YELLOWFIN TUNA TARTARE *(F)* — 36
Smoked olive oil, avocado, lemon

REEF FISH CRUDO *(F)* — 34
Apple & citrus sauce, plum, mint

PARMA HAM *(P)(SU)* — 38
Rock melon, rocket leaves, olive oil

CRISPY CALAMARI *(M)(MO)(SU)* — 39
Tartare sauce, lemon

SAFFRON ARANCINI *(A)(E)(G)(M)(SU)* — 28
Parmesan cream, bresaola

BURRATA *(M)(N)(SU)* — 36
Cherry tomatoes, basil dressing

TOMATO BRUSCHETTA *(G)(V)* — 18
- — with anchovies (F G SU) · 24
- — with preserved sardines (F G SU) · 29
- — with Parma ham (G P SU) · 32

SAN MARZANO GAZPACHO *(G)(SU)(VG)* — 32
Sherry vinegar, crostini

SALADS

OCTOPUS & BABY POTATOES *(E)(MO)(MU)(SU)* — 38
Pickles, parsley, red onion, lemon, herbs

RABARBARO SALAD *(MU)(N)(SU)(V)* — 34
Mixed seasonal leaves, artichokes, semi-dried tomatoes, almonds, Manzanilla olives, grapes, mustard vinaigrette

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RABARBARO

SALADS · CONTINUED

WATERMELON & PECORINO *(M)(N)(SU)(V)* 29
Spinach, strawberries, aged balsamic, pine nuts

GORGONZOLA & PEAR *(M)(N)(SU)(V)* 32
Mesclun leaves, candied walnuts, truffle honey

SICILIAN TUNA SALAD *(F)(SU)* 38
Fennel, orange, olives, tomatoes, verjuice dressing

PASTA & RISOTTO

LOBSTER RISOTTO *(A)(C)(CR)(M)(SU)* 79
Saffron, tomatoes, citrus & shellfish sauce, tarragon, balsamic vinegar

LINGUINE BOLOGNESE *(C)(G)(M)(SU)* 52
Wagyu beef, pomodoro, basil, parmesan

SPAGHETTI WITH BLACK MUSSELS *(G)(MO)(S)(SU)* 42
White wine, garlic, parsley, lemon, chilli

GNOCCHI *(C)(E)(G)(M)(SU)(V)* 38
Pomodoro, basil, sun-dried tomatoes, ricotta

RIGATONI PRIMAVERA *(G)(M)(N)(SU)(V)* 42
Spring vegetables, basil pesto, pine nuts, burrata

BLUE CRAB & ASPARAGUS PAPPARDELLE *(A)(CR)(E)(G)(M)(SU)* 46
Crab meat, white wine, asparagus, lemon, fennel leaves

GOURMET SANDWICHES

MORTADELLA & BURRATA PIADINA *(G)(M)(N)(P)(SU)* 46
Pistachios, basil pesto, parmesan

CAPRESE PANINI *(G)(M)(MU)(N)(P)(SU)* 39
Prosciutto cotto, basil pesto, buffalo mozzarella, semi-dried tomatoes, mesclun leaves

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RABARBARO

GOURMET SANDWICHES · CONTINUED

RABARBARO BURGER *(G)(M)(MU)(N)(SU)* 49
Ciabatta bread, beef patty, basil pesto, rocket leaves, Taleggio cheese, caramelised onion

PIZZA

DON MARCO *(G)(M)(SU)* 44
Four types of cheese, truffle honey, bresaola

TRUFFLE *(G)(M)(SU)* 52
Mascarpone & truffle sauce, parmesan, mushrooms, buffalo mozzarella

PARMA *(G)(M)(P)(SU)* 44
Pomodoro sauce, buffalo mozzarella, artichokes, Parma ham, burrata

MARGHERITA *(G)(M)(SU)(V)* 36
Pomodoro sauce, buffalo mozzarella, basil, oregano. Vegan option available

DIAVOLA *(G)(M)(P)(S)(SU)* 42
Pomodoro sauce, spicy salami, olives, buffalo mozzarella

MAINS

MARKET REEF FISH *(A)(F)(M)(MU)(SU)* 49
Kalamata olives, cherry tomatoes, herbs, garlic, lemon, white wine

FREE-RANGE CHICKEN CACCIATORE *(A)(M)(SU)* 58
Mushrooms, olives, tomatoes, red wine

GRILLED TENDERLOIN STEAK *(M)* 86
Polenta, salsa verde

PARMIGIANA *(N)(SU)(V)* 46
Eggplant, pomodoro sauce, buffalo mozzarella, parmesan, basil. Vegan option available

CHAR-GRILLED TIGER PRAWNS *(CR)(MU)(SU)* 52
Peperonata, rocket leaves, lemon

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RABARBARO

SIDES

GRILLED GREEN ASPARAGUS *(M)(SU)(V)* 18
Lemon, pecorino

BLACK OLIVE & HERB MASHED POTATOES *(M)(SU)(V)* 14

SWEET POTATOES FRIES OR TRUFFLE FRIES *(G)(SU)(V)* 14

PANZANELLA SALAD *(G)(MU)(V)* 14

DESSERTS

TIRAMISU *(E)(G)(M)(SU)* 23
Mascarpone cream, biscuits, espresso, cocoa, chocolate shavings

TOSCANA CAKE *(E)(G)(L)(N)(SB)(V)* 22
Hazelnut sponge, chocolate chantilly mousse, praline mousse, vanilla & cinnamon panna cotta, caramelised hazelnuts

GIANDUJA SEMIFREDDO *(E)(G)(L)(N)(SB)(V)* 26
Frozen hazelnut chocolate cream, hazelnut streusel biscuits

APPLE TART *(E)(G)(L)(M)(N)(V)* 23
Puff pastry, apple, frangipane nut filling, vanilla sauce, vanilla ice cream

FRAGOLA ZABAGLIONE *(A)(E)(M)(SU)(V)* 24
Mascarpone cream, fresh strawberries

MIGLIACCIO *(E)(G)(M)(V)* 23
Italian ricotta & semolina cake, strawberry compote, fresh cream

AFFOGATO *(M)* 22
Vanilla ice cream, espresso

COCONUT SAGO *(V)* 22
Sago in coconut milk, fresh mango, coconut shavings

FRUIT PLATTER *(VG)* 22
Selection of seasonal tropical fruit

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RABARBARO

ICE CREAM & SORBET

HOMEMADE ICE CREAM *(L)(M)(V)* — 6 per scoop
Caramel, chocolate (SU), coffee, pistachios (G N SB), stracciatella, rum & raisin (A SU), vanilla, yoghurt

HOMEMADE SORBET *(VG)* — 6 per scoop
Coconut, mandarin, mango, passion fruit, raspberry

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

KIDS

SALADS & SOUP

CRUDITÉS *(M)(SE)(SU)* 16
Bell peppers, carrot, cucumber, hummus and labneh dip

CORN & COB SALAD *(E)* 18
Chicken breast, corn, cucumber, cherry tomatoes, romaine lettuce, boiled egg

MINESTRONE *(C)(G)(M)(SU)* 19
Mixed vegetables, macaroni

BURGER & HOT DOG

CHEESEBURGER *(E)(G)(M)* 22
Beef patty, lettuce, tomato, mayonnaise, sliced cheese

HOT DOG *(E)(G)(M)* 18
Chicken or beef sausage, mozzarella, mayonnaise

Burgers and hot dogs are served with a seasonal salad (VG) and French fries (G V)

PASTA, PIZZA & RICE

PENNE OR SPAGHETTI *(G)* 18
With a choice of sauce: tomato (C M SU), bolognese, cream (M), carbonara (E M P), alfredo (M)

RISOTTO *(C)(M)(V)* 22
Vegetable broth, cream, parmesan

MAC & CHEESE *(G)(M)* 18
Marcaroni pasta, cream, parmesan

PIZZA MARGHERITA *(G)(M)(SU)* 22
Tomato sauce, mozzarella. *Vegan option available

THREE CHEESE PIZZA *(G)(M)* 22
Mozzarella, Fior dI latte, parmesan

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

KIDS

PASTA, PIZZA & RICE · CONTINUED

HAWAIIAN PIZZA *(G)(M)(P)(SU)* 22
Honey ham, pineapple, tomato sauce, mozzarella

MEAT

BEEF TENDERLOIN 32

SLICED SIRLOIN BEEF STEAK 32

CHICKEN BREAST 24

CHICKEN NUGGETS *(E)(G)(M)* 18

FISH

CRUMBED FISH *(E)(F)(G)(M)* 22

SALMON STEAK *(F)* 26

GRILLED FISH FILLET *(F)* 24

All meat and fish dishes are served with seasonal salad and your choice of French fries (G V), mashed potatoes (M V) or steamed vegetables (VG)

BLENDS

COMPLIMENTARY FOR KIDS 0-3 YEARS OLD

VEGETABLES *(VG)*
Broccoli, carrot, cauliflower, pumpkin

CARBS *(G)(V)*
Pasta, quinoa, rice, potatoes

PROTEINS *(F)*
Beef, chicken or fish

Please select your favourite items from each section below.

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

KIDS

DESSERTS

CHOCOLATE BEAR & NUTELLA *(E)(G)(M)(N)(SB)* 18

STRAWBERRY SWAN *(E)(G)(M)* 19
Choux bun, strawberry compote, vanilla cheese cream

SEASONAL TROPICAL FRUIT SALAD *(GF)(VG)* 16

ICE CREAM *(M)* 6 per scoop
Choice of: Chocolate (N SU), strawberry or vanilla

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR COCKTAILS

RAH BAR CLASSICS 26

MAI TAI *(A)*
Bacardi white, Captain Morgan dark rum, amaretto shaken with fresh lime, pineapple and orange juice

BLOODY MARY *(A)(C)(CR)(G)(MU)(SB)(SU)*
Pete Petoit's Parisian classic, Russian vodka served with seasoned tomato juice and celery and seasoning

OLD FASHIONED *(A)*
Woodford reserve Bourbon whisky stirred with Demerara sugar, orange oils and gradually diluted ice cube

COSMOPOLITAN *(A)*
Citrus vodka shaken with French orange liqueur, freshly squeezed lime and splash of cranberry juice

LONG ISLAND ICED TEA *(A)*
Barcadi white rum, Bombay Sapphire gin, vodka, tequila and Cointreau shaken with fresh lemon juice and topped with cola or cranberry

MOJITO *(A)*
Bacardi white rum pressed with sugar, fresh lime and mint, finished with Perrier sparkling water

CAIPIRINHA *(A)*
A splash of Cachaça pressed with fresh lime and cane sugar

MARGARITA *(A)*
Jose Cuervo white tequila and Cointreau liqueur served with classic hint of lime

DAIQUIRI *(A)*
Bacardi white rum with fresh lime and sugar

APEROL SPRITZ *(A)*
Aperol stirred with Prosecco and sparkling water

WHISKY SOUR *(A)*
Bourbon or blended whisky shaken with fresh lime and sugar

SIGNATURE COCKTAILS

BERRY SPICE *(A)(SU)* 45
Strawberry infused Aperol, lemon juice, homemade spiced syrup, finished with Champagne

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR COCKTAILS

SIGNATURE COCKTAILS · CONTINUED

INK & T *(A)* — 45
Ink gin, mix berries, rosemary stirred with Fever-Tree elderflower tonic

CHOCO'TINI *(A)(N)* — 26
Coco tea infused tequila, Falernum, pineapple juice, roasted pineapple syrup, finished with a dash of chocolate bitters

SEA THROUGH *(A)(M)(N)* — 26
Tequila, orgeat, fresh apple juice, lime juice, Agave syrup, clarified milk, garnished with toffee apple

SALTED PALOMA *(A)* — 26
Tequila Mezcal, burnt grapefruit juice, lime juice, salted Agave syrup, topped with soda

HONEY DELUX *(A)* — 26
Vodka, Cointreau, lime juice, honeydew and elderflower syrup

BASIL CALODO *(A)* — 26
Coconut infused rum, coconut cream, pineapple juice, lime juice, finished with basil foam

SPICED ELIXIR *(A)* — 26
Spiced rum and spiced syrup, apple juice, topped of with soda

FROM THE VINE *(A)(SU)* — 26
Vodka, Sauvignon Blanc, Cointreau, lime juice, strawberry and thyme syrup, topped with soda

XIMI XIMI *(A)(G)* — 26
Captain Morgan spiced rum, Harvey Bristol crème, cigar smoke, stout syrup, clove studded zest.

COUPETTE *(A)* — 26
White rum, pineapple, strawberry, passionfruit and fresh lime, finished with vape bubble blaster

WHITE NEGRONI *(A)* — 26
Count Rinomato Americano Bianco, Colombo gin, Mancino secco

ZERO COCKTAILS — 16

SANGRIA ZERO *(A)*
Dry London spirit, Mirin sake, strawberries, sparkling water

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR COCKTAILS

ZERO COCKTAILS · CONTINUED

RAH BAR NO-MARY *(C)*
Fresh tomato juice clarified, togarashi, soy sauce

GARDEN GREEN ZERO
Honey, citric acid, coriander, basil, fresh pineapple juice

SIGNATURE MOCKTAILS 16

ZENERGY *(N)*
Banana, blueberries, cacao powder, almond milk, chia seeds, ground cinnamon, protein powder, espresso. Health Benefits: Anti inflammatory, lowers blood sugar & blood pressure, high fiber and potassium

SUPERCHARGED *(N)*
Ripe bananas, orange juice, almond milk, vanilla extract, agave syrup. Health Benefits: Vitamin C/E/D, healthy immune system, enriched bones

DIEHARD
Coconut milk, spinach, pineapple, spirulina, protein powder. Health Benefits: Immune booster, iron, omega 3, powerful antioxidant, reduce blood pressure

POPEYES PUNCH
Spinach, blueberries, fresh apple juice, coriander, protein powder. Health Benefits: Magnesium, asthma prevention, bone health, digestion, healthy skin

STRAWESOME
Strawberries, spinach, chia seeds, sunflower seeds, cacao powder, banana, coconut milk. Health Benefits: Fiber, omega 3, protein, inflammation, diabetes

CLEAN & GREEN
Banana, blackberry, sunflower seed, honey, matcha tea powder. Health Benefits: Vitamin C, fiber, lower blood pressure, improved cholesterol, weight loss

VITAMIN BOOSTERS 16

HIGH C ENERGY
Orange, guava and strawberry. Nutrients: beta-carotene, folic acid, vitamins B3, C, calcium, magnesium

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR COCKTAILS

VITAMIN BOOSTERS · CONTINUED

PINEAPPLE DETOX
Pineapple blended with spirulina. Nutrients: beta carotene, folic acid, vitamins B5 and C, calcium, magnesium, phosphorus, potassium, sodium and fiber

HEALTHY SKIN
Watermelon and raspberry. Nutrients: beta carotene, folic acid, vitamins B3 and C, calcium, magnesium, phosphorus, potassium, sodium and sulfur

PAPAYA BOOST
Papaya, pineapple, watermelon and banana. Nutrients: Beta-carotene, folic acid, vitamin B1, B3, B5, B6 and C, calcium, magnesium, manganese phosphorus, potassium, sodium and sulphur

CARROT CLEANSER
Carrot juice, orange juice, green apple juice and beetroot juice. Nutrients: Beta carotene, folic acid, vitamins B5 and C, calcium, magnesium, phosphorus, potassium, sodium and fiber

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SOFT DRINKS AND CRAFT SPIRITS

SOFT DRINKS

RED BULL, RED BULL SUGAR FREE	12
FEVER TREE GINGER ALE, TONIC, LIGHT TONIC	9
GINGER BEER	9
COCA-COLA, DIET COKE, ZERO COKE	8
SPRITE, DIET SPRITE	8
FANTA, BITTER LEMON	8

STILL WATER

ONE&ONLY 330ml	2
ONE&ONLY 750ml	4
VOSS, NORWAY 800ml	15
EVIAN, FRANCE 750ml	13
AQUA PANNA, ITALY 750ml	12

SPARKLING WATER

ONE&ONLY 330ml	2
ONE&ONLY 750ml	4
VOSS, NORWAY 800ml	15
PERRIER, FRANCE 750ml	11
SAN PELLEGRINO, ITALY 750ml	10

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SOFT DRINKS AND CRAFT SPIRITS

SPARKLING WATER · CONTINUED

PERRIER, FRANCE 330ml 7

MILKSHAKES 10

CHOCOLATE, STRAWBERRY, VANILLA, MANGO, BANANA *(M)*

FRESH FRUIT JUICES 12

ORANGE, PINEAPPLE, WATERMELON, GRAPE FRUIT, GREEN APPLE, MANGO, CARROT

FRESH COCONUT

FRESH COCONUT 17

CRAFT SPIRITS

GIN

ST. GOERGE TRIPPLE PACK 32

LEOPOLDS AMERICAN SMALL BATCH 30

WILLIAMS CHASE SEVILLE ORANGE 32

WILLIAMS CHASE ELEGANT 48 32

THE BOTANIST ISLAY DRY 40

BLOOM LONDON DRY GIN 35

WILLIAMS CHASE GREAT BRITISH 22

VODKA

DEATH'S DOOR 32

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SOFT DRINKS AND CRAFT SPIRITS

CRAFT SPIRITS · CONTINUED

KONIK'S TAIL	28
SIPSMITH SIPPING	22

RUM

THE REAL MCCOY 12 YO, BARBADOS	72
MT UNCLE IRIDIUM GOLD, AUSTRALIA	28

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

WINES BY THE GLASS

WHITE (175ml)

SANCERRE, TERRE DE SILEX, DOMAINE HUBERT BROCHARD, LOIRE VALLEY, FRANCE	36
PINOT GRIGIO, MARCO FELLUGA MONGRIS COLLIO, FRIULI, ITALY	37
SAUVIGNON BLANC, BARON EDMOND, 'RIMAPERE', MARLBOROUGH, NEW ZEALAND	34

RED (175ml)

CHIANTI CLASSICO, VALIANO DOCG TOSCANA, ITALY	32
THE CHOCOLATE BLOCK, BOEKENHOUTSKLOOF, SOUTH AFRICA	50
PINOT NOIR, BABICH, BLACK LABEL, MARLBOROUGH, NEW ZEALAND	24

ROSÉ (175ml)

DOMAINES OTT, CLOS MIREILLE CÔTES DE PROVENCE,FRANCE	50
WHISPERING ANGEL, CÔTES DE PROVENCE, FRANCE	40

CHAMPAGNE (150ml)

LOUIS ROEDERER, BRUT COLLECTION REIMS, FRANCE	45
BILLECART-SALMON, BRUT, MAREUIL-SUR-AŸ, ROSÉ	65

SWEET (100ml)

CHENIN BLANC, SULA LATE HARVEST, INDIA	22

CHAMPAGNE (750ml)

LOUIS ROEDERER, BRUT COLLECTION, REIMS *(c. NV)*	225

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

WINES BY THE GLASS

CHAMPAGNE (750ml) · CONTINUED

KRUG GRANDE CUVÉE BRUT, REIMS *(c. NV)*	1,050
RUINART, BLANC DE BLANCS BRUT *(c. NV)*	565
CRISTAL, LOUIS ROEDERER, REIMS *(c. 2016)*	1,240
DOM PÉRIGNON, BRUT *(c. 2015)*	1,285
BOLLINGER, LA GRANDE ANNÉE, MAREUIL-SUR-AŸ *(c. 2015)*	850
BILLECART-SALMON, BRUT, MAREUIL-SUR-AŸ, ROSÉ *(c. NV)*	365
VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME BRUT, REIMS *(c. 2008)*	785
MOËT & CHANDON, ICE IMPERIAL ROSÉ, ÉPERNAY *(c. NV)*	350
BOLLINGER, SPÉCIAL CUVÉE, BRUT, ROSÉ AŸ *(c. NV)*	405
CRISTAL, LOUIS ROEDERER, REIMS, ROSÉ *(c. 2012)*	2,520
DOM PERIGNON, PLÉNITUDE, P2, HAUTVILLERS, BRUT ROSÉ *(c. 1996)*	8,500
RUINART BRUT, REIMS, ROSÉ *(c. NV)*	495
LAURENT PERRIER, BRUT LA CUVÉE ROSÉ, TOURS-SUR-MARNE *(c. NV)*	595

SWEET

CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES, FRANCE (375ml) *(c. 2015)*	1,250
CHÂTEAU D'YQUEM, 1ER CRU CLASSÉ, SAUTERNES, FRANCE (750ml) *(c. 1904)*	41,950
EISWEIN, RIESLING, BALTHASAR RESS, RHEINGAU, GERMANY (375ml) *(c. 2004)*	950

All wines are subject to availability.

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

COFFEE AND TEA

COFFEE SELECTION

THE CLASSICS

ESPRESSO 8

RISTRETTO 8

MACCHIATO *(M)* 8
CALDO - espresso with small amount of foamed milk. LUNGO - served to the top of a demitasse cup with steamed milk. FREDDO - served with a small jug of cold milk

ALL'AMERICANA 9

CAPPUCCINO *(M)* 10

LATTE *(M)* 10

MATCHA LATTE *(M)* 10

MOCHA *(M)* 10

HOT CHOCOLATE *(M)* 10

SPECIALTY COFFEE

IRISH COFFEE *(A)(M)* 26
Jameson whisky, black coffee, brown sugar topped with whipped cream

CALYPSO COFFEE *(A)(M)* 26
Tia Maria, black coffee topped with whipped cream

JAMAICAN COFFEE *(A)(M)* 26
Dark rum, Kahlúa, black coffee topped with whipped cream

COFFEE COCKTAILS

CREAMY ESPRESSO *(A)* 26
Amarula, peach schnapps, espresso coffee and Kahlúa

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

COFFEE AND TEA

COFFEE SELECTION · CONTINUED

ESPRESSO MARTINI *(A)* 26
Espresso, vodka, Kahlúa

CAFÉ VENEZIA *(A)(M)* 26
Espresso, amaretto topped with cream

We provide the finest coffee from illy, offering the most exquisite products throughout the world's best destinations. Over the past thirty years illy have taken a series of fundamental steps to ensure the entire supply chain is economically, environmentally and socially sustainable. Let our barista flavour your coffee with the special twist with vanilla, hazelnut, pistachio, canellor or honey. All coffees can be served 'Doppio' with an extra shot of espresso, 'Decafeinato' with illy decaffeinated coffee or iced.

ICED COFFEE 14

CITRUS ELIXIR *(M)*
Double espresso, orange juice, elder flower, vanilla ice cream

GINGERBREAD ICED LATTE *(M)*
Double espresso, milk, vanilla syrup, gingerbread syrup, cinnamon syrup

MINT FIZZ AMERICANO *(M)*
Americano coffee, mint, vanilla ice cream

CARAMEL CRUSH *(M)*
Double espresso, milk, banana caramel syrup, caramel foam

DOUBLE ZING
Double espresso, grapefruit juice, agave syrup, tonic water

TEA SELECTION

BLACK TEA

BRITISH BREAKFAST 12
Full-bodied blend with a delicate light malty undertone

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

COFFEE AND TEA

TEA SELECTION · CONTINUED

BOMBAY CHAI 12
A bold Assam blend with traditional Indian spices, rich on its own and even better simmered in milk

SMOKY MOUNTAIN TEA 12
Rose, apple & lemon with subtle smoke and citrus freshness

BRITISH GROWN JERSEY 28
Vibrant & malty with delicate caramel notes

GREEN TEA

CEREMONILA MATCHA 20
Creamy, rich and full bodied with savoury notes and a long umami finish

WHITE TEA

CRISTALLO - WHITE TEA AND PEACH BLEND 18
Sweet, elegant opening notes of white tea and juicy peach with a long sharp pomegranate and sweet apricot finish

INFUSIONS

FOREST FRUIT 12
Rich and juicy fruit with citrus notes

CHAMOMILE 12
A light & herbal flavour with a soothing and creamy finish

PEPPERMINT 12
Refreshing & elegant with a sweet fresh finish and cooling sensation

MUGICHA 12
A roasted Barley Tea with notes of coffee and caramelised walnuts

BLUE AURORA 18
Blended with sweet apples with creamy, floral and juicy notes

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

COFFEE AND TEA

RARE CHINESE TEA

DRAGON ZEN 20
Subtly roasted, nutty flavour with a delicate vegetal aroma and a finish mildly astringent, creating a balance between sweetness and strength

We invite you to enjoy our delicious wild crafted tea. These infusions are hand picked to compliment the exquisite savoury and sweet gastronomy at One&Only Reethi Rah. We present you with a beautiful curation of sustainable, rare teas for a remarkably unique teatime experience. Whether you are looking for a juicy tea and meat pairing, a sharp and fresh tea and seafood duo or an adventurous indulgent tea and the chocolate dessert pairing, explore a unity of flavours and stimulate your senses.

ICED TEA 12

PEACH AND ORANGE
Peach tea, elder flower, orange

GREEN TEA CURLS
Matcha tea, mint leaves, lemon juice, sencha tea

STRAWBERRY CARAMEL
Strawberry tea, elderflower, lime juice, caramel syrup

ALMOND DELIGHT *(N)*
Earl gray tea, apple juice, orange juice, almond syrup

MINT SPLASH
Peppermint tea, passion fruit, cinnamon syrup

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

CIGARS AND SHISHA

CIGARS

MONTECRISTO NO.5 (30-45 MIS) 85
Wonderful bouquet releases a textured and honest smoke exploration of floral and woody notes supported by a mild Cuban tobacco.

COHIBA SIGLO I (UNDER 30 MINS) 99
There are substantial, yet balanced flavours of wood and spice climaxing with hints of caramel.

MONTECRISTO NO.4 (30-45 MINS) 115
It has smooth balance between strength and aroma perfectly combined with creamy cacao and spicy notes.

HOYO DE MONTERREY EPICURE NO. 1 (30-45 MINS) 109
It has a woody flavour which tastes blending within a background of very delicate and complex herbal tones.

MONTECRISTO NO.3 (30-45 MINS) 109
It is earthy, complex and rich, with some red pepper spices on the palate.

HOYO DE MONTERREY EPICURE NO. 2 (UNDER 30 MINS) 119
This cigar has gained fame through its subtle floral nuances and intriguing twinges of sweet ginger and cinnamon, it is crisp, fruity and airy.

HOYO DE MONTERREY PETIT ROBUSTOS 119
It totally fits my current needs - a short smoke with a reliable construction and enough punch to be suitable as an after-dinner cigar.

BOLIVAR BELICOSO 119
An excellent cigar for those enjoy a puff of Cuban magic. Well-balanced with a medium flavour. 3 1/4" - 21 ring gauge. Made with 100% Cuban tobacco, machine-rolled in Cuba.

ROMEO Y JULIETA CHURCHILL (60-90 MINS) 129
It redefines the concept of a 'creamy smoke'. Powerful and yet disarmingly smooth with its multitude of flavours which include vanilla, coffee, tropical fruit, wood, cocoa, nuts, herbs and flowers.

MONTECRISTO NO. 2 (30-45 MINS) 135
A classic smoke. mellow yet rich with a full body and a velvety texture draws extremely well. long chocolate, coffee flavours and a spicy finish.

COHIBA ROBUSTUS (30-45 MINS) 139
A very smooth with a fantastic rich chocolate draw, creamy chocolate cocoa .

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

CIGARS AND SHISHA

CIGARS · CONTINUED

COHIBA SIGLO VI (30-45 MINS) 155
It has sweet tobacco aroma towards red frutis, rhubarb, dark cherries light to medium bodied.

ROMEO JULIETA PETIT CORONAS 99
It is a very special smoke if properly aged, presents the classic Romeo flavours, sweetness and cedar among others perfectly balanced with medium toasted tobacco taste. Probably too mild, but efficiently compensated with its aroma and smoothness.

ROMEO Y JULIETA SHORT CHURCHILL (30-45 MINS) 119
It exhibits a unique profile in that it is both aromatic and packed with flavour. Decadent flavours of sweet spices, nutmeg and cedar, it has a creamy smoke

PARTAGAS SERIE D NO.4 129
Immediately recognizable by its deep and earthy flavour. The character of its blend springs from a selection of filler and binder tobaccos grown in the Vuelta Abajo zone and chosen for their unmistakable richness of flavour and aroma.

PARTAGAS SERIE P NO. 2 129
Was added to the range, which has fast become a cigar of choice amongst lovers of full-flavoured Habanos. In 2011 heavy ring gauge Serie E No. 2 extended the alphabet series once again.

CIGARETTE 49
MARLBORO LIGHTS, MARLBORO RED, MARLBORO MENTHOL, CAMEL LIGHT

CIGARS MINI CIGARILLO 25
SWISHER SWEET MINI CIGARILLO, KING EDWARDS TIPS MINI CIGARILLO, CAFÉ CRÈME BLUE MINI

SHISHA COLLECTION

ALCOHOL SHISHA 150
BULLFROG, PIMS CUP, LONG ISLAND

FRUIT INFUSION WITH SPIRITS 150
PASSION FRUIT, PLUM, STRAWBERRY

ISLAND SHISHA - SOMMELIER'S BLEND 120

FRUIT SHISHA 125

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

CIGARS AND SHISHA

SHISHA COLLECTION · CONTINUED

REGULAR SHISHA	99
SHISHA HEAD CHANGE	65

TOBACCO FLAVOURS

BLUEBERRIES, DOUBLE APPLE, GRAPES, LEMON, MANGO, MELON, MINT, STRAWBERRY, ORANGE, WATERMELON

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR FOOD, 5PM TO 7PM

Available in Rah Bar from 5PM to 7PM.

STARTERS

JAMÓN SERRANO *(G)(N)(P)(SU)* — 75
Figs, pickled walnuts, extra virgin olive oil

BEETROOT CARPACCIO *(M)(MU)(N)(SU)(V)* — 42
Ricotta, pomegranate, candied walnuts, lemon-honey and grain mustard dressing

CAESAR *(E)(F)(G)(M)(SU)(P)* — 36
Romaine lettuce, parmesan, croutons, white anchovies, bacon lardons, quail eggs, Caesar dressing
- — Choice of: Classic · 36
- — Grilled chicken · 49
- — Grilled tiger prawn (CR) · 58
- — Seared salmon · 62

MALDIVIAN KOPEE FAI *(F)(S)* — 39
Maldivian tuna, grated fresh coconut, chilli, onion, lime

SOUPS

BORSCHT *(M)(SU)* — 52
Beetroot, beef, mixed vegetables, dill, sour cream

HONEY ROASTED PUMPKIN *(G)(M)(V)* — 39
Double cream, curry oil, chives, croutons

TOM KHA PRAWN *(CR)(F)(S)(SU)* — 58
Hot and sour Thai soup, prawns, galangal, lime leaf, onion, lemongrass

BURGERS & FRIENDS

REETHI BURGER *(A)(E)(G)(M)(P)(SU)* — 55
Wagyu patty, chipotle mayonnaise, beer-battered onion rings, Comté cheese, beetroot relish, bacon marmalade, soft bun, bread and butter pickles, French fries

VEGAN BURGER *(C)(G)(SU)(V)(VG)* — 32
Impossible meat, beetroot, red kidney beans, pickled cucumber, chickpeas, celery slaw, avocado, tomato jam, sweet potato fries

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR FOOD, 5PM TO 7PM

BURGERS & FRIENDS · CONTINUED

TANDOORI WRAP *(E)(G)(M)(S)(SU)* 48
Chicken tandoori, mint mayonnaise, romaine lettuce, red onion, chutney, paprika fries

CLUB SANDWICH *(E)(G)(M)(P)(SU)* 42
Chicken breast, white toast, boiled egg, cheddar cheese, mayonnaise, tomatoes, romaine lettuce, crispy bacon, French fries

TUNA SANDWICH *(E)(F)(G)(M)(SU)* 38
Onion, romaine lettuce, tomatoes, mayonnaise, French fries, mixed green salad

FISH AND CHIPS *(E)(F)(G)(M)(SU)* 58
Crispy battered market fish, French fries, tartare sauce, lemon

PIZZA

TANDOORI CHICKEN *(G)(M)(S)(SU)* 46
Pomodoro sauce, sundried tomatoes, buffalo mozzarella

PESTO *(G)(M)(N)(SU)(V)* 44
Rocket and basil leaves, button mushrooms, olives, buffalo mozzarella

MARGHERITA *(G)(M)(SU)(V)* 36
Pomodoro sauce, basil leaves, buffalo mozzarella

**Vegan option available*

PASTA & RISOTTO

MEATBALL FETTUCCINE *(C)(E)(G)(M)(SU)* 55
Pomodoro sauce, basil leaves

SEAFOOD SPAGHETTI *(C)(CR)(E)(F)(G)(M)(SU)* 62
Mixed seafood, lobster bisque, pomodoro sauce, basil leaves, oregano, parsley

PENNE ARRABBIATA *(C)(G)(M)(S)(SU)(V)* 45
Arrabbiata sauce, basil leaves

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR FOOD, 5PM TO 7PM

PASTA & RISOTTO · CONTINUED

LOBSTER RISOTTO *(A)(C)(CR)(M)(SU)* 79
Saffron, tomatoes, citrus and shellfish sauce, tarragon, balsamic vinegar

**Gluten-free and vegan options available*

FROM THE CHARCOAL GRILL

AUSTRALIAN 9+ WAGYU TENDERLOIN 200gr *(M)* 155

AUSTRALIAN 9+ WAGYU SIRLOIN 200gr *(M)* 145

GRASS-FED LAMB CUTLETS *(M)* 89

ROASTED HALF CHICKEN *(M)* 66

SAUCES

BARBECUE *(G)(S)(SB)(SU)*

BÉARNAISE *(A)(E)(M)(SU)*

BORDELAISE *(A)(C)(M)(SU)*

CHIMICHURRI *(VG)*

PEPPERCORN *(A)(C)(M)(S)*

Served with roasted garlic confit

FROM THE CHARCOAL GRILL, FISH

GRILLED REEF FISH FILLET *(F)(M)(SU)* 58

GRILLED TUNA FILLET *(F)(M)(SU)* 58

GRILLED ATLANTIC SALMON *(F)(M)* 68

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR FOOD, 5PM TO 7PM

FROM THE CHARCOAL GRILL, FISH · CONTINUED

WHOLE MALDIVIAN LOBSTER *(CR)(M)(SU)* 142

JUMBO PRAWNS *(CR)(M)(SU)* 64

Served with lemon butter sauce (M SU)

SIDES

MASHED POTATOES & CHIVES *(M)(V)* 14

TRUFFLE MASHED POTATOES *(M)(SU)(V)* 18

ROASTED BABY POTATOES WITH THYME & SEA SALT *(M)(V)* 14

FRENCH FRIES *(G)(SU)(V)* 14

TRUFFLE FRIES & AIOLI *(E)(G)(SU)(V)* 18

STEAMED WHITE OR BROWN RICE *(VG)* 14

SAUTÉED SPINACH *(SU)(V)* 14

MIXED ROASTED VEGETABLES *(M)(V)* 14

SEASONAL MIXED GREEN SALAD & SHERRY VINAIGRETTE DRESSING *(MU)(SU)(VG)* 14

DESSERTS

CHEESECAKE *(E)(G)(L)(M)(SU)* 24
Baked vanilla cheesecake, crumble with mango and passion fruit compote, vanilla ice cream

CHOCOLATE FONDANT *(E)(G)(L)(M)(SB)(SU)* 24
Dark chocolate fondant, vanilla sauce, vanilla ice cream

COCONUT SAGO *(VG)* 22
Sago in coconut milk, fresh mango, coconut shavings

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

RAH BAR FOOD, 5PM TO 7PM

DESSERTS · CONTINUED

APPLE TART *(E)(G)(L)(M)(N)(SU)* 23
Apple, puff pastry, frangipane nut filling, vanilla sauce, vanilla ice cream

TIRAMISU *(E)(G)(M)(SU)* 22
Mascarpone cream, biscuit, cacao, espresso

FRUIT PLATTER *(VG)* 22
Selection of seasonal tropical fruit

ICE CREAM & SORBET

HOMEMADE ICE CREAM *(L)(M)(SU)(V)* 6 per scoop
Caramel, chocolate, coffee, Oreo cookies (E G SB), pistachio (N SB), rum & raisin (A), strawberry, vanilla, yoghurt

HOMEMADE SORBET *(VG)* 6 per scoop
Banana, coconut, lemon, mango, passion fruit or raspberry

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

DISTILLED NON-ALCOHOLIC SPIRIT

LYRE'S NON-ALCOHOLIC GIN	16
LYRE'S AMERICAN MALT	16
LYRE'S ITALIAN SPRITZ	16
LYRE'S AMARETTI	16
LYRE'S SPICED CANE	16

SINGLE MALT WHISKY – ISLAY

40ML PER SHOT

BRUICHLADDICH 21 YO	52
BRUICHLADDICH 18 YO	37
BRUICHLADDICH 16 YO	34
LAGAVULIN 16 YO	35
LAPHROAIG 18 YO	119
ARDBEG 10 YO	25
LAPHROAIG 10 YO	25

THE MACALLAN SPECIAL SELECTION

40ML PER SHOT

THE MACALLAN LIMITED EDITION	950
THE MACALLAN OSCURO	549
THE MACALLAN ESTATE RESERVE	72
THE MACALLAN MAKER'S EDITION	345

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

SINGLE MALT WHISKY – SPEYSIDE	40ML PER SHOT
GLENFIDDICH 30 YO	125
MACALLAN 18 YO	145
MACALLAN 12 YO	29
GLENFIDDICH 12 YO	22
GLENLIVET 12 YO	25

SINGLE MALT WHISKY – HIGHLAND	40ML PER SHOT
HAIG CLUB SINGLE GRAIN	55
HIGHLAND PARK 18 YO	40
OBAN 14 YO	28
DALWHINNIE 15 YO	29
GLENMORANGIE 10 YO	25

SINGLE MALT WHISKY – ISLE OF SKYE	40ML PER SHOT
TALISKER 10 YO	28

BLENDED SCOTCH & WHISKY	40ML PER SHOT
JOHNNIE WALKER AND SONS “ODYSSEY”	750
JOHNNIE WALKER BLUE LABEL “KING GEORGE V”	199
WHITE AND MACKAY 30 YO RARE RESERVE	98
JOHNNIE WALKER BLUE LABEL	75

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

BLENDED SCOTCH & WHISKY · CONTINUED

CHIVAS REGAL ROYAL SALUTE 21 YO	42
JOHNNIE WALKER PLATINUM LABEL	45
JOHNNIE WALKER GOLD LABEL 18 YO	32
JOHNNIE WALKER GREEN LABEL 15 YO	28
CHIVAS REGAL 12 YO	22
JOHNNIE WALKER BLACK LABEL	24

BOURBON & AMERICAN WHISKY — 40ML PER SHOT

BLANTON'S GOLD	29
BLANTON'S ORIGINAL	29
WOODFORD RESERVE	22
JACK DANIEL'S	21
MAKER'S MARK	19

IRISH WHISKY — 40ML PER SHOT

BUSHMILLS	18
JAMESON	18

JAPANESE SINGLE MALT WHISKY — 40ML PER SHOT

NIKKA 21 YO	39
THE HAKUSU	52

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

JAPANESE SINGLE MALT WHISKY · CONTINUED

TAKETSURU 17 YO	45
SUNTORY HIBIKI JAPANESE HARMONY	55
NIKKA FROM THE BARREL	35
AKASHI WHITE OAK	45
NIKKA ALT MALT	24

GIN

40ML PER SHOT

LIMAO DO SUL 2020	150
FIFTY POUNDS CASK BACK	26
INK GIN	45
MONKEY 47, BLACK FOREST DISTILLERS	32
MARTIN MILLER	22
TANQUERAY NO. 10	22
HENDRICK'S	22

VODKA

40ML PER SHOT

BLUE HARBOUR BLACK TRUFFLE	135
KAUFMANN SPECIAL 2006	48
BELUGA GOLD	65
GREY GOOSE VX	39

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

VODKA · CONTINUED

GREY GOOSE	22
GREY GOOSE ORANGE	24
ROBERTO CAVALLI VOL 40%	26
BELVEDERE	22
BELUGA NOBLE	25
ABSOLUT MANDARIN/MANGO/VANILLA/PEAR/ORIENTAL APPLE	18

RUM

40ML PER SHOT

APPLETON ESTATE 21 YO	85
AP HOMERE CLEMENT	69
ZACAPA XO	49
MOUNT GAY XO	24
ZACAPA 23 YO	25
PYRAT XO	22
HAVANA CLUB 7 YO	19

TEQUILA & MEZCAL

40ML PER SHOT

CLASE AZUL ANEJO CLEAR	330
CLASE AZUL GOLD ULTRA PREMIUM	220
DON JULIO 1942	79

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

TEQUILA & MEZCAL · CONTINUED

GRAN PATRON PLATINUM	79
DON JULIO AÑEJO	39
DON JULIO REPOSADO	35
HERRADURA RESPOSADO	22
PATRON SILVER	25
PATRON ANEJO	29
PATRON REPOSADO	29
PATRON XO CAFÉ	19
DON JULIO BLANCO	29
AZUL PLATA	45
AZUL REPOSADO	79

COGNAC

40ML PER SHOT

CHABASSE DE PETITE 1971 CHAMPAGNE	950
CHABASSE DE PETITE 1975 CHAMPAGNE	900
HENNESSY RICHARD	950
REMY MARTIN LOUIS XIII	990
HENNESSY PARADIS	330
DES MOISANS DEAU XO	84
FRAPIN XO	105

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

COGNAC · CONTINUED

HENNESSY XO	65
REMY MARTIN XO	65
TESSERON LOT NO. 76	42
HENNESSY VSOP	29
REMY MARTIN VSOP	29
HENNESSY VS	26

ARMAGNAC — 40ML PER SHOT

CASTAREDE 1949	375
CASTAREDE 1951	325
CASTAREDE 1956	205
CASTAREDE 20 ANS HORS D' AGE	32
CASTAREDE 15 ANS NAPOLEON	29
CASTAREDE 10 ANS VSOP	24

ABSENTE — 40ML PER SHOT

VERT & VIF	16

PISCO — 40ML PER SHOT

PISCO PORTON	24

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

CALVADOS

	40ML PER SHOT
LE COMPTE 5 ANS D' AGE	45

GRAPPA

	40ML PER SHOT
SASSICAIA, TENUTA SAN GUIDO AND JAOPO POLI	75
NONINO CHARDONNAY BIANCA	22
NONINO MERLOT	22
ALEXANDER CABERNET	16
BRUNELLO	29
NEBBIOLO DA BAROLO	22
PIEVE SANTA RESTITUTA	26

BEER

HEINEKEN	14
LION BEER	12
BUDWEISER	12
ERDINGER	17
CORONA	14
PERONI BEER	14
ASAHI	17
SAPPORO PREMIUM	17

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

BEER · CONTINUED

KIRIN	17
FREE DAMM - Non-alcoholic	8

DRAUGHT BEER

CARLSBERG 330ml/500ml	12/16

LIQUEUR

40ML PER SHOT

AMARULA	14
MIDORI MELON	16
CHERRY HEERING	14
ARCHERS PEACH SCHNAPPS	14
MOZART BLACK	16
BAILEYS *(M)*	14
TIA MARIA	14
SOUTHERN COMFORT	14
KAHLUA	14
GRAND MARNIER	16
CHAMBORD BLACK RASPBERRY	18
DOM BENEDICTINE	18
COINTREAU	14

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

LIQUEUR · CONTINUED

DRAMBUIE	14
GALLIANO	18
MARACHINO LUXAARDO	16
LIMONCELLO	16
FRANGELICO	22
SAMBUCA	16
AMARETTO DI SARONO	14

APERITIF & DIGESTIF

40ML PER SHOT

PASTI'S 51	39
PIMM'S NO.1	16
PERNOD/RICARD	16
ANTICA FORMULA	16
CAMPARI	16
APEROL	16
MARTINI ROSSO	14
MARTINI BIANCO/DRY	14
JAGERMEISTER	14
FERNET-BRANCA/FERNET-BRANCA MENTA	16
AMARO RAMAZOTTI	16

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

SPIRITS AND BEER

APERITIF & DIGESTIF · CONTINUED

AMARO AVERNA	16
AMARO MONTENEGRO	16

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

BY THE BOTTLE

VODKA

BLUE HARBOUR BLACK TRUFFLE	2150
ROBERTO CAVALLI VOL 40%	458
BELUGA GOLD LINE	790
BELUGA NOBEL	320
KAUFFMANN SPECIAL 2006	990
BELVEDERE	320
CIROC	290
GREY GOOSE ORANGE FRANCE	350
GREY GOOSE ORIGINAL FRANCE	320
KETEL ONE	320

GIN

LIMAO DO SUL 2020	1850
FIFTY POUNDS CASK AT THE BACK	420
MONKEY 47	290
TANQUERAY NO.TEN	330
MARTIN MILLER	265
SIPSMITH	250
HENDRICKS	320
BOMBAY SAPPHIRE	220

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

BY THE BOTTLE

RUM

APPLETON JAMAICA 21 YO	1190
CLEMENT CUVEE HOMERE	950
RON ZACAPA XO	650
RON ZACAPA 23 YO	360
PYRAT XO RESERVE	290
MOUNT GAY EXTRA OLD BARBADOS	340

SINGLE MALT WHISKY

THE MACALLAN LIMITED EDITION 1824	12,500
THE MACALLAN OSCURO	7900
GLENFIDDICH 30 YO	1650
THE MACALLAN ESTATE RESERVE	950
THE MACALLAN 1986 18 YO	2,250
THE MACALLAN MAKERS EDITION	5200

BLENDED SCOTCH WHISKY

BLUE LABEL KING GEORGE J/W	2,700
BLUE LABEL J/W	1,150
ROYAL SALUTE 21 YO	520
PLATINUM J/W	590

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.

BY THE BOTTLE

JAPANESE WHISKY

SUNTORY HIBIKI JAPANESE HARMONY	820
TAKETSURU PURE 21 YO	590
NIKKA COFFEY GRAIN MALT	920
MARS MALTAGE COSMO	750
AKASHI WHITE OAK	490

TEQUILA

DON JULIO 1942	1,250
PATRON GRAN PLATINUM	1490
CLASE AZUL PLATA	690
CLASE AZUL REPOSADO	1190
CLASE AZUL ANEJO CLEAR	5350
CLASE AZUL GOLD ULTRA PREMIUM	3490
PATRON REPOSADO	390
PATRON SILVER	330
DON JULIO REPOSADO	390
DON JULIO SILVER	350
PATRON ANEJO	350
PATRON XO	250

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (GF) Gluten free
(L) Lupin · (M) Milk · (MO) Molluscs · (MU) Mustard · (N) Nuts · (P) Pork · (PN) Peanut
(S) Spicy · (SB) Soybean · (SE) Sesame · (SU) Sulphur dioxide · (V) Vegetarian · (VG) Vegan

All prices are in US Dollars and are subject to 10% service charge and applicable GST.
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.
All wines are subject to availability.