BEACH CLUB

THE BEACH CLUB AT CLUB ONE

MENU

Lunch 12.30pm — 5.00pm

ONE&ONLY REETHI RAH · NORTH MALÉ ATOLL · MALDIVES

A KISMET MENU · ONE&ONLY REETHI RAH

BEACH CLUB

STARTERS

CHILLED TOMATO GAZPACHO *(C)(N)(V)(SU)* 29
Walnuts, avocado

CRISPY ZUCCHINI *(G)(V)* 26
Greek yoghurt and mint dipping sauce

HALLOUMI STICKS *(E)(G)(L)(V)* 32
Spicy labneh

CRISPY ROCK SHRIMPS *(CR)(E)(G)(M)(SE)(SU)* 46
Green mango and jicama salad, sweet chilli mayonnaise

CRISPY CALAMARI *(E)(G)(MO)(MU)(SU)* 39
Lemon zest, dried herbs, garlic aioli

SALADS

CAESAR *(E)(F)(G)(M)(MU)(P)(SU)* 36
Romaine lettuce, crispy bacon, egg, white anchovies, croutons, shaved parmesan
- — Grilled chicken breast · 14
- — Grilled tiger prawns (CR) · 22

BURRATA & ROASTED TOMATOES *(G)(M)(V)* 42
Heirloom tomatoes, basil leaves, basil oil, toasted sourdough

KALE *(MU)(N)(SU)(VG)* 32
Quinoa, avocado, pecans, strawberries, pomegranate, cucumber, cumin dressing

GREEK *(M)(V)* 36
Heirloom tomatoes, barrel-aged feta cheese, olives, cucumber, capsicum, dried oregano, extra virgin olive oil

GRILLED HALLOUMI & WATERMELON *(M)(MU)(N)(SU)(V)* 38
Smoked almonds, charred zucchini, semi-dried tomatoes, rocket leaves, pine nuts, extra virgin olive oil and lemon dressing

QUINOA & PLUM *(MU)(N)(SU)(V)* 32
Mesclun leaves, candied pecans, strawberries, berry dressing

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

BEACH CLUB

SALADS · CONTINUED

BEETROOT *(M)(MU)(N)(S)(SU)* 34
Roasted beetroot, spinach, goat cheese, grapefruit, pistachios, chilli and citrus honey dressing

FROM THE GRILL

WAGYU RIB EYE (300GR) 92
Hand-cut chips, salsa verde

BABY BACK PORK RIBS *(MU)(P)(SU)* 62
Homemade barbecue sauce, roasted baby potatoes

FREE-RANGE CHICKEN & BELL PEPPER KEBAB *(M)* 56
Char-grilled Greek-style chicken skewers, tzatziki dipping sauce

TUNA STEAK *(F)(N)* 58
Kalamata olives, grilled capsicum, salmoriglio sauce

GRILLED FISH FILLET *(F)(M)(S)* 49
Reef fish, baby potatoes, garlic, chilli, lemon wedge

WHOLE MALDIVIAN LOBSTER *(CR)(M)* 142
Grilled lobster, saffron and citrus butter, mesclun leaves

TIGER PRAWNS *(CR)* 56
Coriander and ginger marinade, charred lemon, garden herb salad

GRILLED STUFFED ZUCCHINI *(VG)* 44
Caponata, basil leaves, vegan pecorino

SAUCES

AU POIVRE *(M)(S)(SU)*

LEMON BUTTER *(M)*

CHIMICHURI *(VG)*

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

BEACH CLUB

SAUCES · CONTINUED

HOMEMADE BARBECUE SAUCE *(MU)(SU)*

SIDES

POTATO FRIES *(E)(G)(V)* 14
with sea salt and garlic aioli

ROASTED BABY POTATOES *(V)* 14
with rosemary

GRILLED VEGETABLES *(N)(VG)* 18
with pine nuts and extra virgin olive oil

FIRE-ROASTED ASPARAGUS *(VG)* 18
with lemon zest and basil oil

MIXED GREEN SALAD *(MU)(SU)(VG)* 16
with balsamic dressing

SLICED AVOCADO *(VG)* 14

RAW BAR

½ DOZEN OYSTERS *(MO)* 60
Lemon wedges, passion fruit mignonette

SALMON TARTARE *(F)(SB)* 38
Avocado, capers, shallots, spring onion, lime, soy sauce, extra virgin olive oil

TUNA CRUDO *(F)(N)(S)(SE)* 36
Lemon zest, chilli, cucumber, macadamias, extra virgin olive oil

PERUVIAN-STYLE FISH CEVICHE *(F)(S)* 32
Reef fish, red onion, coriander, aji limo chilli pepper, cancha corn, lime, sweet potatoes

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

BEACH CLUB

POKE BOWLS

CLASSIC SALMON *(F)(SE)(SB)(SU)* — 48
Soy-infused salmon, cucumber, edamame, wakame, spring onion, sushi rice, ponzu and sesame dressing

TROPICAL ISLAND TUNA *(F)(MU)(SU)* — 44
Lime and passion fruit-marinated tuna, pineapple, papaya, toasted coconut, garden herbs, sushi rice, coconut and lime dressing

HEALTHY GRAIN *(SE)* — 52
Grilled corn-fed chicken, white and black quinoa, avocado, baby spinach, purple cabbage, corn, sweet potatoes, carrot and ginger dressing

THE BEACH CLUB FAVORITES

WAGYU BEEF BURGER *(E)(G)(M)(MU)(SU)* — 49
Beef patty, smoked beef bacon, pickles, cheddar cheese, caramelised onions, homemade ketchup, soft bun

WAGYU SIRLOIN SANDWICH *(E)(G)(M)(MU)(SU)* — 62
Caramelised onion, butter lettuce, pickles, tomato, barbecue sauce, beef bacon aioli, sourdough

CHICKEN CAJUN WRAP *(G)(M)* — 46
Cajun-marinated chicken, cucumber, tomato, avocado, garlic yoghurt, tortilla wrap

CRISPY FISH BURGER *(E)(F)(G)(MU)* — 42
Crumbed reef fish, pickled ginger, butter lettuce, tomato, wasabi and lemon mayonnaise, soft bun

LOBSTER ROLL *(C)(CR)(E)(G)(M)(MU)(SU)* — 92
Lemon butter sauce, mayonnaise, celery, chives

PRAWN LINGUINE *(CR)(G)(M)(S)* — 59
Tiger prawns, cherry tomatoes, onion, garlic, smoked paprika, basil leaves, extra virgin olive oil

HALLOUMI BURGER *(E)(G)(M)(SU)(V)* — 46
Fried halloumi, butter lettuce, tomato, avocado, pickled jalapeños, truffle aioli, soft bun

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

BEACH CLUB

DESSERTS

BROWNIE SUNDAE *(E)(G)(L)(M)(N)(V)* 24
Chocolate brownie, ice cream trio, whipped cream, chocolate sauce

FRUIT SUNDAE *(E)(G)(L)(M)(V)* 26
Mixed seasonal fruit, vanilla sponge, raspberry coulis, whipped cream, vanilla ice cream

PASSION FRUIT & MILK CHOCOLATE PARFAIT *(E)(G)(M)(N)(SU)(V)* 24
Milk chocolate mousse, passion fruit curd, crunchy hazelnut biscuit

BERRY CRUNCHY CAKE *(E)(G)(L)(M)(SU)(V)* 23
Chocolate biscuit, mixed berries, vanilla crumble, vanilla ice cream

SELECTION OF SEASONAL TROPICAL FRUIT *(VG)* 23

ICE CREAM *(L)(M)(V)* 6 per scoop
Chocolate (SU), pistachio (G N SU), strawberry, vanilla

SORBET *(VG)* 6 per scoop
Coconut, lemon, orange, watermelon

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

KIDS

SALADS & SOUPS

CRUDITÉS *(M)(SE)(V)* 16
Carrot, cucumber, hummus (SE) and labneh dip (M)

CHICKEN & NOODLE SOUP *(E)(G)* 19
Chicken breast, noodles, chicken stock, carrot, broccoli

PASTA, PIZZA & RICE

PENNE OR SPAGHETTI *(G)* 18
With a choice of sauce: Tomato (C V), cream (M), bolognese (C) or carbonara (M P)

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

PIZZA MARGHERITA *(C)(G)(M)(V)* 22
Tomato sauce, mozzarella cheese

FRIED RICE *(SB)(SU)* 18
With a choice of: Vegetable (SU VG) or egg (E SU)

BURGERS & SANDWICHES

CHEESEBURGER *(E)(G)(M)(MU)(SE)(SU)* 22
Mini beef patty, lettuce, tomato, mayonnaise, cheddar cheese

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

MINI SANDWICH *(G)(M)(P)* 18
Honey ham, cheddar cheese

All sandwiches & burgers are served with a seasonal salad (VG) and French fries (V)

MEAT

BEEF TENDERLOIN *(M)* 32

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

KIDS

MEAT · CONTINUED

CUTLET *(G)(M)* 26
Beef or chicken

CHICKEN BREAST *(M)* 24

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

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

FISH

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

SALMON STEAK *(F)* 26

GRILLED FISH FILLET *(F)* 24

BLENDS

COMPLIMENTARY FOR KIDS 0-3 YEARS OLD

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

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

PROTEINS *(CR)*
Beef, chicken or fish

Please select your favourite items from each section below.

DESSERTS

BUBBLEGUM ICE LOLLY *(M)(SU)(V)* 19

HOMEMADE OREO COOKIE *(E)(G)(M)(SU)(V)* 22

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

KIDS

DESSERTS · CONTINUED

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

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

SEASONAL TROPICAL FRUIT SALAD *(VG)* 16

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

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

DRINKS

REFRESHMENTS

SNOW IN THE SUMMER 18
Pineapple, orange or watermelon juice slushy

FRESH COCONUT 17

GOLDEN REFRESHER 16
Freshly pressed orange & passion fruit, splash of Perrier

TROPICAL REFRESHER 16
Freshly pressed pineapple and watermelon, splash of tonic water

MANGO REFRESHER 16
Fresh orange, pineapple, mango, ginger ale

ZERO COCKTAILS

SANGRIA ZERO 16
Dry London spirit, Mirin sake, strawberries, sparkling water

BEACH CLUB NO-MARY *(SB)* 16
Fresh tomato juice clarified, togarashi, soy sauce

GARDEN GREEN ZERO 16
Fresh pineapple juice, honey, citric acid, coriander, basil

SIGNATURE COCKTAILS

BEACH BLUSH SPRITZ *(A)(SU)* 26
Rosé wine, watermelon juice, strawberry purée, soda water

CRIMSON PALOMA *(A)* 26
Hibiscus-infused mezcal, calamansi, grapefruit juice, mixed berry syrup, cinnamon syrup, soda water

GUAVA PASSION TIDE *(A)* 26
Spiced rum, guava purée, passion fruit purée, ginger juice, lime juice

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

DRINKS

SIGNATURE COCKTAILS · CONTINUED

HONEY CARAMEL WAVE *(A)(SU)* 26
Vodka, honey caramel cordial, passion fruit purée, salt, prosecco

LAGER BEER GAZPACHO *(A)(G)* 26
Lager beer, tequila blanco, tomato cordial, Japanese spice

PEAR LYCHEE SPRITZ *(A)(SU)* 26
White wine, pear syrup, vanilla syrup, lychee purée, lime juice, soda water

POMME LOVE BELLINI *(A)(SU)* 26
Sparkling wine, lemon & pomelo syrup, mango purée, salt water

RED VELVET FLIP *(A)(M)* 26
Pimm's No. 1, Mancino Chinato, citric acid, vanilla syrup, mixed berry syrup, whipped cream

FROZÉS

WHITE *(A)(SU)* 29
White wine, Mancino rosso, elderflower, lime juice

RED *(A)(SU)* 29
Red wine, Rinomato Bitter Scuro, grenadine, mix berries

ROSÉ *(A)(SU)* 29
Rosé wine, Rinomato Aperitovo, agave syrup, grapefruit

GREEN *(A)(SU)* 29
White wine, Midori melon, Mancino secco, apple juice

SPARKLING *(A)(SU)* 29
Prosecco, Cointreau, Rinomato Bianco, orgeat syrup, lime juice

BEER

NON-ALCOHOLIC BEER 8

HEINEKEN, TIGER, CORONA 14

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

DRINKS

BEER · CONTINUED

ASAHI 17

COFFEE

ESPRESSO 8

DOUBLE ESPRESSO 9

AMERICANO, CAPPUCCINO, LATTE 10

Our coffee beans are sourced from sustainably certified suppliers.

ICED COFFEE

CITRUS ELIXIR *(M)* 14
Double espresso, orange juice, elderflower, vanilla ice cream

MINT FIZZ AMERICANO *(M)* 14
Americano coffee, mint leaves, vanilla ice cream

Our coffee beans are sourced from sustainably certified suppliers.

TEA SELECTION

BLACK TEA 12
British breakfast, Darjeeling

GREEN TEA 12
Chun mee green tea, sakura tea, green tea & pineapple

INFUSIONS 12
Chamomile & peppermint

Our tea selection is sourced from sustainably certified suppliers.

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

DRINKS

BOBA TEA

BUTTERFLY PEA BOBA 16
Lychee boba, rooibos tea, coconut milk, butterfly pea syrup, vanilla syrup

COFFEE BOBA *(M)* 16
Cherry boba, chocolate velvet tea, coffee ice cream, coconut milk

MATCHA TEA BOBA 16
Mango boba, matcha tea, oat milk, caramel syrup

Our tea selection is sourced from sustainably certified suppliers.

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

WINE SELECTION

SPARKLING & CHAMPAGNE

MOËT & CHANDON Ice Impérial, Epernay, France	70 / 350
DOM PÉRIGNON Hautvillers, Brut, France 2015	1285
CRISTAL Louis Roederer, Reims, France 2015	1240
LOUIS ROEDERER Brut Collection, Reims, France	45 / 225
RUINART Brut Rosé, Reims, France	495
BILLECART-SALMON Brut Rosé, Mareuil-sur-Aÿ, France	65 / 365
RUINART, BLANC DE BLANCS BRUT Reims, France	565
VEUVE CLICQUOT Ponsardin, Rosé, Reims, France	365
NV FRANCIACORTA Montenisa, Cuvée Royale, Marchese Antinori Lombardy, Italy	115
NV CAVA Parés Baltà, Catalunya, Spain	95
PROSECCO PICCINI Orange Label, Venezia, Italy	85
DOMAINE STE. MICHELLE Brut Rosé, Columbia Valley, USA	20 / 75

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

WINE SELECTION

WHITE

SANCERRE Pascal Jolivet, Loire Valley, France	210
CHABLIS J. Moreau & Fils Burgundy France	225
CHABLIS LOUIS JADOT Burgundy, France	42 / 165
BOURGOGNE Michel Prunier et Fille. Burgundy, France 2021	199
MEURSAULT Clos du Cromin, Bitouzet-Prieur, Burgundy, France 2023	525
PULIGNY-MONTRACHET Louis Jadot, Burgundy, France 2022	650
CHASSAGNE-MONTRACHET Roux Pere et Fils, Burgundy, France 2020	490
WEHLENER SONNENUHR Markus Molitor, Kabinett, Mosel, Germany	240
ALBARIÑO Vionta Rías Baixas, Spain	85
LA SCOLCA Black Label, Gavi, Piedmont, Italy	330
CHARDONNAY Gaia & Rey, Gaja, Langhe Piedmont	1,565
PLANETA Cometa, Sicily, Italy	225
PINOT GRIGIO Marco Felluga Mongris Collio, Friuli, Italy	37 / 150

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

WINE SELECTION

WHITE · CONTINUED

SAUVIGNON BLANC Quartz, Cantina Terlan, Alto Adige, Italy	320
MELACCE MONTECUCCO Castello ColleMassari, Italy	90
SAUVIGNON BLANC Cloudy Bay, Marlborough, New Zealand	48 / 185
SAUVIGNON BLANC 'Rimapere' Single Vineyard, New Zealand	34 / 135
CHARDONNAY Escarpment, Martinborough, New Zealand	165
CAKEBREAD CELLARS Napa Valley, USA	250
KISTLER 'Les Noisetiers', Sonoma Coast, USA	850
BERGSTROM 'Old Stones, Willamette Valley, USA	199
HAMILTON RUSSELL Walker Bay, South Africa	425

RED

CHÂTEAU MALMAISON Moulis-en-Medoc, 2013	250
CHÂTEAU LE BON PASTEUR Pomerol, France 2018	815
CHÂTEAU LATOUR 1er Cru Classé, Pauillac, France 2006	4,250

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

WINE SELECTION

RED · CONTINUED

LATRICIÈRES-CHAMBERTIN Grand Cru, Domaine Trapet, Burgundy, France 2020	4,050
MOREY ST. DENIS Georges Lignier & Fils Burgundy	485
CHARMES-CHAMBERTIN Grand Cru, Chanson Pere & Fils, Burgundy 2011	999
VOSNE-ROMANÉE Les Suchots, Louis Jadot, Burgundy, France 2013	1,375
BAROLO Le Vigne, Luciano Sandrone, Piedmont, Italy 2020	725
MERLOT Botter, Veneto, Italy	18 / 70
MASSETO Tenuta dell'Ornellaia, Toscana, Italy 2019	6,545
PINOT NOIR Krafuss, Alois Lageder, Alto Adige, Italy 2020	285
BRUNELLO DI MONTALCINO Poggio di Sotto, Toscana, Italy 2013	1,550
PINTIA Pintia, Bodegas Vega Sicilia, Toro, Spain 2019	450
ÚNICO Bodegas Vega-Sicilia, Ribera del Duero, Spain 2012	495 / 1,950
MUGA RIOJA Bodega Muga, Rioja, Spain 2020	195
MERLOT Cakebread Cellars, Napa Valley, USA 2019	495

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

WINE SELECTION

RED · CONTINUED

OPUS ONE Napa Valley, USA 2018	2,850
MONTE BELLO Ridge Vineyards, Santa Cruz Mountains, USA 2017	1,150
PINOT NOIR COUP DE FOUDRE Ygnacia, Sonoma Coast	550
"SENA" Mondavi and Chadwick, Aconcagua Valley, Chile 2016	750
THE CHOCOLATE BLOCK Boekenhoutskloof, Franschhoek Valley, South Africa, 2022	50 / 195
SYRAH Boekenhoutskloof, Swartland, South Africa 2018	350
PINOT NOIR Babich, Black Label, Marlborough, New Zealand 2022	24 / 95

MAGNUM (1.5LT & 3LT)

DOMAINES OTT Clos Mireille Provence, France, 3L (Rosé)	1,350
CHÂTEAU MIRAVAL Côtes de Provence, France 2023	299

ROSÉ

WHISPERING ANGEL Provence, France	40 / 160
DOMAINES OTT Clos Mireille, Côtes de Provence 2023	50 / 195

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

WINE SELECTION

ROSÉ · CONTINUED

CHÂTEAU MINUTY 281 — 275
Côtes de Provence, France

CHÂTEAU LES VALENTINES — 110
Côtes de Provence, France

MIRABEAU PURE — 30 / 120
Rosé, Côtes de Provence, France

PINOTAGE — 135
Kanonkop Kadette Stellenbosch, South Africa

THE PALE — 50
by Sacha Lichine, Côtes de Provence, France

SHIRAZ — 70
Lutzville, South Africa

HALF BOTTLE

LOUIS ROEDERER — 225
Brut Rosé Reims, France

GRUET SELECTION BRUT — 75
The Côte des Bar, France

BRUNO PAILLARD — 135
Premiere Cuvée, Extra Brut, France

MERLOT — 48
Indomita Central Valley, Chile

PINOT GRIGIO — 55
Zenato, Delle Venezie, Italy

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.

WINE SELECTION

SWEET AND PORT

TOKAJI — 29 / 105
Oremus, Late Harvest (500ml)

WARRE'S — 30 / 99
Heritage Ruby Port Portugal (750ml)

Two prices are the glass and the bottle, in that order; a single price is the bottle.

(A) Alcohol · (C) Celery · (CR) Crustaceans · (E) Egg · (F) Fish · (G) Gluten · (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.