

• COFFEES & CHOCOLATE •

ALL OF OUR COFFEES ARE MADE USING 100% ARABICA USING THAI & BRAZILIAN COFFEE BEANS

ESPRESSO/ DOUBLE 80/105

MACCHIATO ESPRESSO 85

AMERICANO (HOT/ICED) 105/120

CAPPUCCINO (HOT/ICED) 130

CAFFE LATTE (HOT/ICED) 130

MOCHA (HOT/ICED) 130

**WHITE CHOCOLATE MOCHA
(HOT/ICED)** 140

**SALTED CARAMEL LATTE
(HOT/ICED)** 150

HOT/ ICED/ FROZEN CHOCOLATE
120

**KAFFE YEN (THAI STYLE ICED
COFFEE)** 120

• ALCOHOLIC COFFEES •

THE INSOMNIAC 320

A CREAMY- CHOCOLATY ESPRESSO MARTINI WITH ABSOLUT VODKA, BAILEYS & ESPRESSO

THE IRISH COFFEE 300

ESPRESSO WITH JAMESON WHISKEY, CARAMELISED BROWN SUGAR, THICK CREAM
FOAM

TIPSY AFFOGATO 300

FRANGELICO, ESPRESSO & VANILLA BEAN ICE CREAM

• MILKSHAKE •

-ALL 150-

CHOCOLATE

VANILLA

STRAWBERRY

OREO

indulge
DRINKS MENU

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

• WHITE WINE •

BY THE GLASS

CRANSWICK, OUTBACK CREEK CHARDONNAY, SOUTH EASTERN, AUSTRALIA, 2022 - 300/1450
FRESH GREEN APPLE AND LEMON RIND AROMAS. PEACH AND MELON FLAVOURS,
A RICHLY TEXTURED CREAMINESS AND A FRESH, ACID FINISH.
RECOMMENDED WITH: CREAMY PASTA, SALMON, ASIAN CUISINE.

CLEARWATER COVE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2023 - 330/1600
PASSION FRUIT, BLACK CURRENT AND FRESH HERBS - SWEET FRUIT CHARACTERS WITH A
CRISP ACIDITY. **RECOMMENDED WITH:** FRIED FOODS, SNACKS, SPICY FOOD, SALADS, SEAFOOD.
DOUBLE GOLD MEDAL IWC.

• RED WINE •

BY THE GLASS

BERTON VINEYARDS, RESERVE PETIT SIRAH, AUSTRALIA, 2021 - 330/1600
INTENSE AROMAS OF VIOLETS, BLACKBERRY AND CHOCOLATE HERALD,
INKY DARK FRUIT OF BLACKBERRY, ANISE AND SMOKY LIQUORICE. SPICY OAK WITH TIGHT TANNINS
ADDS COMPLEXITY TO A LONG FLAVOURSOME FINISH. **RECOMMENDED WITH:** LAMB, STEAK, OLIVES.

CANTINA TOLLO, GUFO MERLOT, MERLOT, ABRUZZO, ITALY, 2022 - 310/1500
MEDIUM-BODIED, RUBY RED WITH VIOLET HUES AND FLAVORS OF RIPE PLUMS,
MORELLO CHERRIES AND BLACKBERRIES.
RECOMMENDED WITH: SEAFOOD, ROASTED MEAT, SALADS, COMFORT FOOD, SNACKS.

LAPOSTOLLE, GRAND SELECTION CABERNET SAUVIGNON, RAPEL VALLEY, CHILE, 2020 - 350/1700
AROMAS OF RED & BLACK BERRIES FRUIT, WITH NOTES OF TOBACCO & COFFEE.
RECOMMENDED WITH: RED MEAT, VARIETY OF CHEESES.
92 JAMES SUCKLING POINTS.

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

• WATER •

SAN PELLEGRINO (100 CL) 190 **SAN PELLEGRINO (50 CL) 120**
INDULGE MINERAL WATER (50 CL) 40 **ACQUA PANNA (50 CL /100 CL) 90/150**

• SOFT DRINK •

RED BULL 70 **COKE REGULAR / LIGHT / ZERO 70**
SPRITE 70 **ORGANIC GINGER BEER 120**
TONIC / SODA 70 **GINGER ALE 70**

• FRESH JUICES & SHAKES •

FRESHLY SQUEEZED 100% 150 **ABC JUICE: APPLE, BEETROOT, 150**
ORANGE JUICE **CARROT**
CARROT, PINEAPPLE, APPLE, 150 **MANGO SHAKE**
PASSION FRUIT **/ LASSI 140**
FRESH COCONUT 150 **WATERMELON SHAKE 140**
LIME SHAKE 140 **LEMON SHAKE 140**
PINEAPPLE SHAKE 140 **PASSION FRUIT LYCHEE SODA 140**
LIME SODA 140 **ROSELLE 'KRAJEAB' JUICE 140**

• TEA •

-ALL 90-

EARL GREY **JASMINE GREEN TEA**
ENGLISH BREAKFAST **THAI LEMON ICED TEA**
CHA-YEN (THAI ICED TEA)

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

• LIQUOR •

ALL SINGLE / DOUBLE / BOTTLE*

ABSINTHE 350/550/5500	GRAND MARNIER 260/460/4600
JAAGERMEISTER 160/280/2800	CHAMBORD 260/460/4600
SOUTHERN COMFORT 150/250/2500	KAHLUA 180/320/3200
BAILEYS 180/320/3200	SAMBUCA (BLACK/WHITE) 150/250/2500
LEMONCELLO 150/250/2500	DRAMBULE 220/400/4000
FRANGELICO 240/440/4400	COINTREAU 220/400/4000
DISSARANNO 170/300/3000	TIA MARIA 150/250/2500

• WHISKY •

J.W GOLD LABEL 260/460/4800	BALLANTINE'S 12 Y. 200/360/3600
J.W BLACK LABEL 170/300/3100	CANADIAN CLUB 150/250/2500
J.W RED LABEL 140/240/2000	JAMESON 160/280/3000
CHIVAS REGAL 170/300/3100	MONKEY SHOULDER 200/360/3600

• BOURBON •

WOODFORD 250/450/4700	MAKER'S MARK 200/360/3600
JACK DANIELS 160/280/3000	JIM BEAM 140/240/2000
WILD TURKEY 220/400/4000	FIREBALL 150/250/2500

• SINGLE MALT •

GLENLIVET RESERVE 220/400/4000	GLENFIDDICH 320/520/5300 (RESERVE 12 YRS.)
SINGLETON 260/460/4600	

• BRANDY •

HENNESSY V.S.O.P 350/550/5500	COUROUSIER 380/580/5800 V.S.O.P
REMY V.S.O.P 350/550/5500	

*BOTTLES INCLUDE FOUR MIXERS OF CHOICE
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• ROSE •

BY THE GLASS



LISTEL, GRAIN DE GRIS ROSÉ, SAINTES-MARIES-DE-LA-MER, FRANCE, 2022 - 300/1450
SEDUCTIVE FLORAL AND RED BERRIES SCENT WITH FRESH, FRUITY FLAVORFUL TEXTURE.
RECOMMENDED WITH: FISH & SEAFOOD, POULTRY AND SOFT CHEESES.

• SPARKLING •

BY THE BOTTLE



VAL D'OCA BLUE MILESSIMATO, PROSECCO, VENETO, ITALY, 2022 - 1600
LIGHT & REFRESHING, FINE BUBBLES, YELLOW PEAR, GOLDEN APPLE, CREAMY MOUSSE.
RECOMMENDED WITH: APPETIZERS, ASIAN SPICED DISHES, FISH & SEAFOOD, SNACKS.

• WHITE WINE •

BY THE BOTTLE

STEFAN WINTER, RIESLING, RHEINHESSEN, GERMANY, 2021 - 2000
LIGHT BODIED EXPRESSING FLAVORS REMINISCENT OF RIPE APRICOTS,
PEACHES, ORANGE ZEST AND TROPICAL FRUIT ON THE NOSE.
RECOMMENDED WITH: SPICY FLAVORS, SHELLFISH, POULTRY. **JAMES SUCKLING 93 POINTS.**

SOHO WINE CO, SAUVIGNON BLANC, MARLBOROUGH, 2023 - 1900
CITRUS- AND GRAPEFRUIT FLAVORS, MINERAL ACIDITY. BALANCE, LENGTH AND TEXTURE.
RECOMMENDED WITH: SALADS, APPETIZER COLD MARINATED SEAFOOD.

GARCÉS SILVA, AMAYNA CHARDONNAY, LEYDA VALLEY, SAN ANTONIO, CHILE, 2020 - 2500
INTENSE, COMPLEX PROFILE WITH AROMAS OF FRESH CITRUS, RIPE PINEAPPLES AND WET STONES.
RECOMMENDED WITH: FATTY FISH, SEAFOOD, & CHEESES. **DESCORCHADOS 92 POINTS.**

KELLEREI BOZEN, PINOT GRIGIO, ALTO ADIGE, 2022 - 1900
MEDIUM BODIED, SMOKY AROMA, GOOD ACIDITY, MELLOW PEAR, APPLE, FLORAL.
RECOMMENDED WITH: RAW SEAFOOD, VEGETABLE, GOAT CHEESE. **WINE ENTHUSIAST 88 POINTS.**

• RED WINE •

BY THE BOTTLE

CHIANTI RISERVA, SANGIOVESE, CHIANTI, ITALY, 2020 - 1800

MEDIUM TO FULL BODIED, RED CHERRY & RED BERRY, OLIVE, ITALIAN HERBS, OAK SPICES.

RECOMMENDED WITH: SAVOURY DISHES, STEAK, CHEESE, COMFORT FOOD, SNACKS, ASIAN SPICE.

CUVÉE DISSENAY, PINOT NOIR, PAYS D'OC, SOUTHERN FRANCE, FRANCE, 2022 - 1800

LIGHT RUBY RED. ROUND & FRUITY ON THE NOSE WITH CHERRY AND RED BERRY AROMAS AND SMOKY, BUT ELEGANT FINISH.

RECOMMENDED WITH: BEEF, DUCK, LAMB, PASTA & LIGHT CHEESES.

CANTINA ZACCAGNINI, MONTEPUCIANO, BOLOGNANO, ABRUZZO, ITALY, 2021 - 2000

MEDIUM TO FULL BODIED, SOUR CHERRIES, BLACK BERRY, OLIVE, ITALIAN HERBS.

RECOMMENDED WITH: SAVOURY DISHES, STEAK, CHEESE, COMFORT FOOD, SNACKS, ASIAN SPICE.

CASAS DEL BOSQUE, RESERVA CABERNET SAUVIGNON, MAIPO VALLEY, CHILE, 2020 - 1900

FULL-BODIED, DENSE AND CONCENTRATED WINE WITH AROMAS OF DRIED FIGS, MINT AND RASPBERRIES. BARREL AGEING ADDS ELEGANT NOTES OF VANILLA & SPICES.

RECOMMENDED WITH: ROASTED MEATS, LAMB & CHEESES. **LA CAV 92 POINTS.**

SCHILD ESTATE, BAROSSA MERLOT, MERLOT, BAROSSA VALLEY, AUSTRALIA, 2021 - 2000

DARK BRIGHT RUBY WITH A GLIMPSE OF A CREAMY TEXTURE COMPLEMENTED WITH A FINE TANNIN FOCUS. DARK PLUM FRUIT AND CHOCOLATE FRAGRANCES.

RECOMMENDED WITH: BEEF, ROASTED & GRILLED MEATS.

 **THE HEDONIST, SHIRAZ, MCLAREN VALE, SOUTH AUSTRALIA, AUSTRALIA, 2021** - 2300

DEEP RED WITH PURPLE HUES WITH AROMAS OF RED BERRIES, BLUEBERRIES, LIQUORICE & NUTMEG. EXCEPTIONAL BALANCE WITH A SMOOTH, VELVET MOUTHFEEL.

RECOMMENDED WITH: RED MEAT, BUT EQUALLY ENJOYABLE AS A ROBUST RED ON ITS OWN.

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

• VODKA •

ALL SINGLE / DOUBLE / BOTTLE*

ABSOLUTE ELYX 240/440/4500

CIROC 230/420/4500

KETEL ONE 160/260/2800

GREY GOOSE 250/450/4700

ABSOLUT 150/250/2500

SMIRNOFF 130/230/1800

JATT LIFE 150/280/3300
ORIGINAL; FOREST FRUITS; LIME ZEST;
OR ORANGE & PINEAPPLE

• GIN •

HENDRICKS 260/460/4800

TANQUERY 150/270/2800

GORDON'S 130/230/2000

BOMBAY SAPPHIRE 150/270/2800

BEEFEATER 130/230/2000

• RUM •

HAVANA CLUB 7.YRS 160/280/3000

MALIBU 160/280/3000

BACARDI 140/240/2000

HAVANA CLUB 3.YRS 140/240/2000

CAPTAIN MORGAN 130/230/1800

SANGSOM 120/220/1400

• TEQUILA •

PATRON GOLD 400/650/6000

PATRON SILVER 280/480/4800

OMEGA GOLD 150/250/2500

PATRON REPOSADO 320/520/5300

PATRON CAFÉ XO 180/320/3200

JOSE CUERVO 140/240/2200

TEQUILA ROSE 160/260/2500

• APPERTIF •

PERNOD 150/260/2500

MARTINI 150/250/2500
BIANCO; ROSSO; OR EXTRA DRY

CAMPARI 200/300/3000

RICARD 150/260/2500

APEROL 200/300/3000

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• CIDER & FRUIT BEER •

**ASPALL PREMIUM CRU
CYDER 6.8% (ENGLAND) 320**

BROTHERS (ENGLAND) 310
TOFFEE APPLE (4%); WILD FRUIT (4%)

• LOCAL BEER •

SINGHA / CHANG 120

ASAHI 120

HEINEKEN 120

SAN MIGUEL LIGHT 120

LAO / LAO DARK 150/160

CORONA 210

• DRAUGHT BEER •

HALF PINT / PINT / 1.5 PINT

SINGHA 120 / 160 / 220

HEINEKEN 120 / 160 / 220

HOEGAARDEN 240 / 350

• SAKE & PLUM LIQUOR •

SAKE SHOT HOT/COLD 90/160

CHOYA UMESHU PLUM WINE 150/250
WITH SODA, ON THE ROCKS, OR ON ITS OWN

SAKE BOMB 160
SAKE & LARGER BEER

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

• RED WINE •

BY THE BOTTLE

 **SUSANA BALBO, MALBEC, MENDOZA, ARGENTINA, 2019 - 2900**
FULL BODIED, PRUNE, BLACK CHERRIES & BERRIES, CHOCOLATE, VANILLA, SWEET SPICES, SMOOTH TANNINS.
RECOMMENDED WITH: SAVOURY DISHES, STEAK, CHEESE, COMFORT FOOD, SNACKS, ASIAN SPICE.
JAMES SUCKLING 94 POINTS.

 **CHATEAU DU BARRY, SAINT-EMILION GRAND CRU AOC, BORDEAUX, FRANCE, 2019 - 3000**
A BALANCED BORDEAUX BLENDED RED FULL OF SWEET AND VELVETY, FRUITY FLAVOURS.
RECOMMENDED WITH: SPICY FLAVORS, BEEF, LAMB AND MATURE CHEESES.

VIVALDI, AMARONE DELLA VALPOLICELLA, CLASSICO DOCG, VENETO, ITALY, 2019 - 4300
INTENSE AND PERSISTENT COMPACT GARNET RED. FRUITY, ETHEREAL SCENTS OF
BLACK CHERRIES IN ALCOHOL DRIED PLUM, DRIED FLOWERS AND SPICES.
RECOMMENDED WITH: GRILLED RED MEATS AND MATURE CHEESES.

• ROSE •

BY THE BOTTLE

CHIARLI, IL MIO ROSATO AMABILE ROSÉ LAMBRUSCO DELL'EMILIA IGT, ITALY - 1500
PLEASANTLY FRESH AND AROMATIC NOSE, SAVOURY WITH A FRUITY TASTE.
SOFT PRESSING OF THE GRAPES RESULT IN A SEMI-SWEET ROSÉ SPARKLING WINE.
PERFECT AS AN APERITIF, **RECOMMENDED WITH:** SNACKS, SPAGHETTI AND SALADS.

FIGUIÈRE, ROSÉ MÉDITERRANÉE IGP, PROVENCE, FRANCE, 2022 - 1900
OFFERS NOTES OF WHITE FLOWERS THAT METAMORPHOSES INTO WHITE PEACH SKIN. WITH A VELVETY
CITRUS PEEL AND SPICINESS OF AN ESSENTIAL OIL, PROVIDING LOTS OF FRESHNESS AND DELICACY.
RECOMMENDED WITH: MEDITERRANEAN CUISINE AND SEAFOOD.

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• CHAMPAGNE •

BY THE BOTTLE

PAUL DANGIN & FILS, PINOT NOIR, CHARDONNAY, PINOT MEUNIER, - 2500

COTE DES BER CHAMPANE, FRANCE

DELICATE MOUSSE & ULTRA FINE BUBBLES. AROMAS OF PEAR, APPLE, TOAST,
BRIOCHE, MUSHROOM, FINE TEXTURED.

RECOMMENDED WITH: APPETIZERS, STEAK, ASIAN SPICED DISHES, FISH & SEAFOOD,
COMFORT FOOD, SNACKS.

DOM PERIGNON 2012 BRUT VINTAGE CHAMPAGNE - 15000

SAINT PIERRE D'HAUTVILLERS, NORTHERN FRANCE

WONDERFUL ELEGANCE AND BALANCE TO THIS DOM PÉRIGNON WITH COOKED APPLE,
LEMON AND HINTS OF WHITE PEPPER AND SALT. IT'S MEDIUM-BODIED,
SO WONDERFULLY FRESH, LINEAR AND LONG. RACY AND ELEGANT.

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• CRAFT & IMPORT BEER •

BUDWEISER (AMERICA) 33 CL - 170

5% AMERICAN STYLE LAGER, MEDIUM BODIED, FLAVORFUL & CRISP.
CRAFT BREWED WITH AMERICAN AND EUROPEAN HOP VARIETIES.

PERONI (ITALY) 33 CL - 210

5% CRYSTAL CLEAR GOLDEN COLOR AROMAS OF CRACKERY MALT,
HAYGRASS, AND TART APPLE

STELLA ARTOIS (BELGIUM) 33 CL - 250

5% CRISP, CLEAN AND FULL FLAVORED. SPECIALLY CRAFTED CHALICE,
SHE'S A THING OF BEAUTY.

LEFFE BLOND (BELGIUM) 33 CL - 280

6.6% DRY FRUITY AND LIGHTLY SPICED BELGIAN ALE, WITH A DELICATE BITTERNESS.

PAULANER (GERMANY) 50 CL - 330

5.5% WEISSBIER- YEAST, WHEAT BEER, UNIQUELY CRISP, REFRESHING FRUITY FLAVOR

PUNK IPA (SCOTLAND) 33 CL - 310

5.4% FULL FLAVOUR NATURAL BEER IS OUR TRIBUTE TO THE CLASSIC IPAS
OF YESTER-YEAR. AN EXPLOSION OF TROPICAL FRUIT FLAVORS WITH A SHARP BITTER FINISH.

ERDINGER DUNKEL (GERMANY) 50 CL - 280

5.3% DARK WHEAT FULL-BODIED BEER WITH REFINED ROASTING AROMAS & REFRESHING FINISH.

HOEGAARDEN ROSÉE (BELGIUM) 25 CL - 260

3.0% NATURALLY-SWEET TASTING BEER WITH A RICH FRUITY AROMA & SUBTLE
HINTS OF SPICE AND CORIANDER. CLOUDY APPEARANCE WITH DELICATE PINK TO LIGHT ORANGE HUE.

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