

• 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.

• LIQUOR •

ALL SINGLE / DOUBLE / BOTTLE*

ABSINTHE 440/800/9000	GRAND MARNIER 300/540/5800
JAEGERMEISTER 170/300/3000	CHAMBORD 280/480/5200
SOUTHERN COMFORT 170/300/3100	KAHLUA 180/320/3300
BAILEYS 180/320/3300	SAMBUCA (BLACK/WHITE) 170/300/3000
LEMONCELLO 170/300/3000	DRAMBULE 220/400/4000
FRANGELICO 240/450/4700	COINTREAU 220/400/4000
DISSARANNO 170/300/3100	TIA MARIA 150/250/2500

• WHISKY •

J.W GOLD LABEL 320/580/6700	BALLANTINE'S 12 Y. 230/430/4600
J.W BLACK LABEL 210/380/3800	CANADIAN CLUB 170/300/3100
J.W RED LABEL 150/250/2500	JAMESON 170/300/3100
CHIVAS REGAL 210/380/3800	MONKEY SHOULDER 230/430/4600

• BOURBON •

WOODFORD 280/480/5200	MAKER'S MARK 210/380/3800
JACK DANIELS 210/380/3800	JIM BEAM 150/250/2500
WILD TURKEY 240/450/4700	FIREBALL 170/300/3100

• SINGLE MALT •

GLENLIVET RESERVE 300/540/5800	GLENFIDDICH 320/580/6700 (RESERVE 12 YRS.)
SINGLETON 320/580/6700	

• BRANDY •

HENNESSY V.S.O.P 440/800/9000	COUROUSIER 440/800/9000 V.S.O.P
REMY V.S.O.P 440/800/9000	

*BOTTLES INLCUDE FOUR MIXERS OF CHOICE
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

• ROSE •

BY THE GLASS



LISTEL, GRAIN DE GRIS ROSÉ, SAINTES-MARIES-DE-LA-MER, FRANCE, 2023 - 320/1550
SEDUCTIVE FLORAL AND RED BERRIES SCENT WITH FRESH, FRUITY FLAVORFUL TEXTURE.
RECOMMENDED WITH: FISH & SEAFOOD, POULTRY AND SOFT CHEESES.

• SPARKLING •

BY THE GLASS

PAUL CHAMBLAIN, BRUT BLANC DE BLANCS, BURGUNDY, FRANCE, NV - 300/1450
YELLOW COLOR, FINE BUBBLES, FRESH WITH A BLEND OF FRUITY AND FLORAL AROMAS.
RECOMMENDED WITH: APPETIZERS, ASIAN SPICED DISHES, SEAFOOD, SNACKS.

• WHITE WINE •

BY THE BOTTLE

TENUTA ULISSE PREMIUM, PINOT GRIGIO TERRE DI CHIETI IGP, ABRUZZO, ITALY, 2022 - 2200
INTENSE, FRUITY AND EXOTIC AROMAS WITH MINERAL NOTES.
SOFT WITH A BALANCED ACIDITY, FRESH FINISH.
RECOMMENDED WITH: SEAFOOD, POULTRY AND VEGETARIAN FOODS. **VIVINO 4.3**

STEFAN WINTER, RIESLING, RHEINHESSEN, GERMANY, 2022 - 2300
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 - 2300
CITRUS- AND GRAPEFRUIT FLAVORS, MINERAL ACIDITY. BALANCE, LENGTH AND TEXTURE.
RECOMMENDED WITH: SALADS, APPETIZER COLD MARINATED SEAFOOD.

GARCES SILVA, AMAYNA CHARDONNAY, LEYDA VALLEY, SAN ANTONIO, CHILE, 2020 - 2900
INTENSE, COMPLEX PROFILE WITH AROMAS OF FRESH CITRUS, RIPE PINEAPPLES AND WET STONES.
RECOMMENDED WITH: FATTY FISH, SEAFOOD, & CHEESES. **DESCORCHADOS 92 POINTS.**

• RED WINE •

BY THE BOTTLE

CHIANTI RISERVA, SANGIOVESE, CHIANTI, ITALY, 2020 - 1900

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, 2023 - 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 - 2400

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 - 2100

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 - 2300

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, VELVETY 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 240/450/4700

CIROC 240/450/4700

KETEL ONE 160/280/2800

HENDRICKS 280/480/5200

TANQUERY 170/300/3100

GORDON'S 150/250/2500

HAVANA CLUB 7.YRS 210/380/3800

MALIBU 170/300/3100

BACARDI 150/250/2500

GREY GOOSE 250/460/5000

ABSOLUT 150/250/2500

SMIRNOFF 130/230/2000

JATT LIFE 150/280/3300
ORIGINAL; FOREST FRUITS; OR LIME ZEST.

BOMBAY SAPPHIRE 170/300/3100

BEEFEATER 150/250/2500

HAVANA CLUB 3.YRS 150/250/2500

CAPTAIN MORGAN 150/250/2500

SANGSOM 130/220/1800

• RUM •

• TEQUILA •

PATRON GOLD 440/800/9000

PATRON SILVER 320/580/6700

OMEGA GOLD 160/280/2800

PATRON REPOSADO 400/700/8200

PATRON CAFÉ XO 210/380/3800

JOSE CUERVO 150/250/2500

TEQUILA ROSE 160/280/2800

• APPERTIF •

PERNOD 180/320/3300

MARTINI 180/320/3300
BIANCO; ROSSO; OR EXTRA DRY

CAMPARI 210/380/3800

RICARD 180/320/3300

APEROL 210/380/3800

*BOTTLES INCLUDE FOUR MIXERS OF CHOICE

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

• CIDER & FRUIT BEER •

**ASPALL PREMIUM CRU
CYDER 6.8% (ENGLAND) 330**

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

• LOCAL BEER •

SINGHA / CHANG 130

ASAHI 130

HEINEKEN 140

SAN MIGUEL LIGHT 130

LAO / LAO DARK 160/170

CORONA 210

• DRAUGHT BEER •

HALF PINT / PINT / 1.5 PINT

SINGHA 120 / 170 / 260

HEINEKEN 120 / 170 / 260

HOEGAARDEN 240 / 380

• 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 210
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, 2021 - 3100**
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 - 4500
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 - 2100
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.

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

• CHAMPAGNE •

BY THE BOTTLE

PAUL DANGIN & FILS, PINOT NOIR, CHARDONNAY, PINOT MEUNIER, - 3800
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 2013 BRUT VINTAGE CHAMPAGNE - 18000
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.

• SPARKLING •

BY THE BOTTLE



VAL D'OCA BLUE MILESSIMATO, PROSECCO, VENETO, ITALY, 2022 - 1800

LIGHT & REFRESHING, FINE BUBBLES, YELLOW PEAR, GOLDEN APPLE, CREAMY MOUSSE.

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

• 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 - 350

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

FULLER'S LONDON PRIDE (UNITED KINGDOM) 50 CL - 380

4.7% LONDON PRIDE IS A SMOOTH AND COMPLEX BEER. OUTSTANDING PREMIUM ALE,
BLEND OF BROWN CRYSTAL AND CHOCOLATE MALTS BALANCED BY TRADITIONAL HOPS.
A SMOOTH MELLOW BITTERNESS LINGERS ON THE PALATE TO GIVE A SATISFYING FINISH.

PUNK IPA (SCOTLAND) 33 CL - 320

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 - 290

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.

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

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