

SNACKS & SALADS

	SMALL (SIDE DISH)	REGULAR	LARGE
		15	25
to dip in three freshly made sauces: tartar, spicy cocktail and chunky tomato sauce			
		18	28
and fresh tomato mayonnaise and oregano			
		14	22
with dips from around the world			
- Yawarakai kani salada - with white miso vinaigrette		20	
- Uminosachi salada - with seaweed and vegetables, soy dressing		24	

CREATE YOUR OWN FRESH SALAD

		7	10	15
		15	25	35
		10	15	22
		10	15	22
Romaine	Olives			
Iceberg	Anchovies			
Lollo rosso	Croutons			
Arugula	Feta cheese		Vinaigrette	
Capsicum	Mozzarella cheese		Caesar	
Onion	Goat's cheese		Balsamic	
Tomato	Parmesan cheese		Olive oil	
Green beans	Italian basil		Thai dressing	
	Pine nuts		Lemon dressing	

SANDWICHES

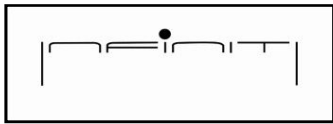
			22	
Chicken breast, tomato, lettuce, egg, pork back bacon, Cheddar cheese, yogurt mayonnaise				
			20	
with fresh tomato, mozzarella cheese, basil pesto and black olive tapenade				
			26	
with avocado, curried tomato-pineapple salsa and jalapeno pickle				
			26	
				36

Plain	Romaine	Butter	Goat's, Roquefort, Mozzarella, Cheddar, Appenzeller,
Rye molded bread	Iceberg	Margarine	Gruyere, Brie, Edam, Provolone, Cream Cheese
Baguette	Tomato	Mayonnaise	
Naan	Cucumber	Mustard	
Pita	Gherkin	Olive Tapenade	Prague Ham, Parma Ham, Salami, Beef Salami,
Chapatti	Grilled Eggplant	Guacamole	Chorizo, Swiss Dried Beef. Chicken Mortadella
Focaccia	Grilled Zucchini	Basil Pesto	
Onion & Garlic bread	Roasted Peppers	Anchovies	
Rustic Multi-Grain	Raw Onion	Tartar Sauce	Chicken (Shredded, Grilled, Tandoori, Tikka)
Bagel	Stir Fried Onions	Spicy Cocktail Sauce	Beef Steak, Bacon
	Avocado	Hummus	Freshly Grilled Tuna, Tuna Chunks, Anchovies,
	Stir Fried Mushrooms	Peanut Butter	Smoked Salmon, Snow Crab Meat, Prawns
	Coleslaw	Sweet Corn Mayonnaise	

SOME CLASSICS

			26
with tomato, gherkin and sautéed onions, Cheddar cheese and served with our special sauce and French fries			
or with traditionally made Swiss Appenzeller cheese			28
'al dente' with lobster and seafood in creamy lobster sauce			36

Prices are quoted in US\$ and subject to 10% service charge



INDO-PACIFIC RIM FUSION HIGHLIGHTS

with avocado mayonnaise and tobiko roe	7 PIECES	30
with sweet soy sauce – Hotate kabayaki	4 PIECES	24
	4 PIECES	20
with sesame honey and light sweet potato purée		
	4 PIECES	24
with grilled pineapple and miso sauce		
with spicy sauce	4 PIECES	24
with asparagus, tonkatsu and tartar sauce	4 PIECES	24
2 yellow fin tataki skewers, 2 Scallops kabayaki & 2 Spicy baby octopus		34
		30
Chilled sea scallops with avocado and tobiko; Reef fish in traditional tiger milk; Tuna faru with sweet and spicy sesame sauce; Prawns in a hot yellow chili cream	REGULAR	LARGE
	24	36
Assortment of Chicken, Beef and Prawn, served with traditional pickled vegetables, rice cake and peanut sauce		

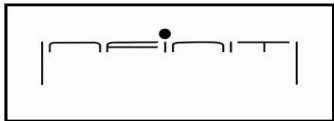
AND SOME TASTY VEGETARIAN AND VEGAN*

with sweet and spicy honey chili sauce	12	20
Wafu Yasai salada - with soy dressing	18	
	20	
served with homemade, grilled sweet potato bread		
salad with arugula and parmesan shavings	25	
Sweet Egg Omelet (Tamago Nigiri)	2 PIECES	8
Fried Sushi* (Inari Sushi)	2 PIECES	8

SOME JAPANESE FAVORITES

SUSHI		SASHIMI	
!	28	!	32
	PER 2 PIECES		PER PORTION
Yellow fin tuna (Hamachi)	6	Yellow fin tuna (Hamachi)	14
Salmon (Shake)	6	Tuna - Back cut (Maguro Akami)	12
Shrimp (Ebi)	10	Salmon (Shake)	12
Sweet Shrimp (Amaebi)	12	Octopus (Tako)	10
Reef fish – Red Snapper (Madai)	6	Ark Shell (Akagai)	12
Northern Clam (Hokkigai)	12	Reef fish – Red Snapper (Madai)	10
Octopus (Tako)	6	Scallop (Hotategai)	12
Grilled Eel (Unagi)	12		
Ikura (Salmon Roe)	14		
	PER ROLL		
California maki with avocado, Crab stick, Cucumber, Lettuce and Tobiko caviar	10		
Soft shell crab maki with avocado and Tobiko caviar	14		
Vegeterian Maki with cucumber, Carrot, Asparagus and Takwan	10		
	PER PIECE		
California	10	Shrimp Tempura – Ebi tempura	32
Scallop	12	Vegetables Tempura– Yasai tempura	24
Lobster	16		
Roasted chicken	8		
Prawn tempura	10		
	REGULAR 27 LARGE 40		
Selection of fresh fish and seafood; another way of enjoying sushi			

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Considered to be the ‘Father of American Mixology’; Jerry Thomas published the first book of cocktails in 1862. 70 years later, the end of Prohibition was marked by Roosevelt’s famous quote: *‘I think this will be a good time for a beer’*, Well, we think this will be a good time for rediscovering the origins of the cocktail.

Tom Collin’s 10

First memorialized in writing by Jerry Thomas in 1876, it is essentially Gin & Sparkling Lemonade
Gordon’s Dry gin, Lime juice & Gum syrup with Soda Water

Manhattan 12

A popular myth suggests that the drink originated at the eponymous club in New York City in the early 1870s, where it was served for a banquet hosted by Lady Randolph Churchill; Winston's mother.
Canadian Club, Martini Rosso & Extra-Dry, Bitters

Bronx (Original) 14

Johnnie Solon – bartender at the Old Waldorf – having been challenged by the Head waiter, who ridiculed his inability to create a cocktail, answered back with the now internationally known ‘Bronx’.

As per its original recipe: 2/3 Gin (we are using Bombay Sapphire), 1/3 Orange juice and dashes of both French & Italian Vermouth

1915 12

Named in honor of a New Year.
Some believe this was the last cocktail invented in the Old Waldorf Bar.
1/3 Gordon’s dry gin, 1/3 Blue Curaçao, 1/3 Cream

Negroni 12

Count Camillo Negroni supposedly invented it in 1919 by asking the bartender to strengthen his favorite cocktail; the Americano.
Equal parts of Tanqueray gin, Martini Rosso & Campari for one highly stimulating aperitif cocktail

French 75 22

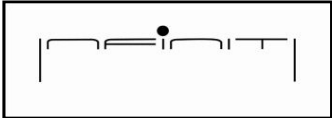
This combination gave Franco-American flying ace Raoul Luftbery such a kick that he felt like he had been shelled by a French 75 howitzer artillery gun.
We make ours with Tanqueray gin, shaken with Lime juice & Gum syrup and topped with champagne

Brandy Daisy 18

Jerry Thomas’ 1876 *‘The Bartender’s Guide: Second Edition’*, included the first known recipe.
The Gin-based daisy is considered to be an early incarnation of the Cosmopolitan.
Base of Remy Martin VSOP shaken with Cointreau, Lemon juice & Gum syrup, with a dash of Captain Morgan

The Martinez 12

Some say that a guy named Martinez combined gin and vermouth and named it after himself. Others say Jerry Thomas created it for a guy who traveled to Martinez, California everyday. Whatever its origin, the legend lives on in this terrific little cocktail.
1 part Gordon’s dry gin for 2 part of sweet vermouth, add some bitters and a good splash of maraschino



MODERN TIMES MARTINI

From the classic Martini, popularized through the mid 20th century, to the more inventive ‘molecular’ Mixology...

Cosmopolitan 18

The cosmopolitan gained popularity in the 1990s. The Cosmo became a favourite amongst young women due to its frequent appearance as the drink of choice on some popular television series.

Grey Goose l’Orange shaken with Cointreau, Lime juice & Cranberry juice

Mangosteen Dirty Martini 14

Blended Mangosteen & Lime juice, shaken with Tanqueray gin & Martini Bianco

Kaffir Lime Martini 12

We crush Kaffir Lime from our garden with White sugar & Lime juice to extract the oils.

The paste is shaken with Bacardi Limòn, Triple Sec and a touch of Pernod.

Saketini 14

Arriving in Queens for the World’s Fair in 1964, Matsuda San unveiled, to an excited crowd, an early version of the saketini.

Even though the original includes gin, we would like to offer you a choice of Bombay Sapphire gin or 42 Below vodka with Honjozo-shu sake and olive.

Pink Grapefruit Bitter Martini 22

Absolut Mandarine, Campari, freshly squeezed Pink Grapefruit and a Champagne top.

Cloves Martini 12

This is for you if you like it sweet with a touch of spice!

Absolut Vanilla, Martini Bianco, Spiced Gum syrup

Rosmarino 12

This Savory cocktail’s unique & spirited taste comes from Rosemary-infused Stolichnaya. It is a perfect aperitif before a hearty meal.

Rosemary-infused Finlandia, Martini Extra-Dry and a dash of Pernod

A mezze of refreshing cocktails which are gaining popularity and created especially for you.

Italian Spritzer with a French twist 18

The most popular Italian apéritif cocktail of the 21st century.

Campari, Champagne & Perrier

Lime-oncello Frappé 18

Limoncello is an Italian liqueur mainly produced in Southern Italy.

We use our own Lime-oncello made with the most aromatic variety of Key Lime.

Lime-oncello, Grey Goose vodka and Lime Zest.

Filled with crushed Ice

So Cal Sunrise 14

Bacardi white rum, Jose Cuervo Silver tequila, homemade Limoncello, fresh Blood Orange juice, Lime juice and Gum syrup

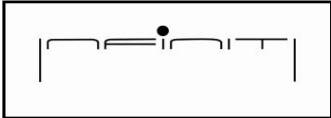
Gin-ger Tonic 10

The perfect summer barbecue cocktail. Not too sweet, not too tart and enhanced with smoky and salty flavors.

Tanqueray gin, Ginger syrup, Lime juice & Tonic water

21ST CENTURY REFRESH

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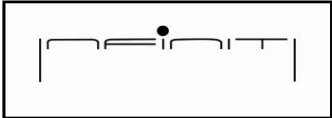


MOCKTAILS

“Amazon” Cooler	9
Fresh mango, pineapple, coconut, lime juice and lemonade	
Apple Mojito	9
Mint, limes, sugar, apple juice and soda	
Araa Iru (Rising Sun)	9
Strawberry purée, cranberry juice, lime juice and ginger ale	
Infusion	9
Blended Maldivian papaya and banana served with orange juice	
Green Ginger	9
Green melon, celery and fresh ginger	
Minty Melon Mix	9
Honeydew, kiwi, green apple and fresh mint	
Shui	9
Ginger, apple and grapefruit	
Tropicana	9
Mango, orange, banana and passion fruit	

SMOOTHIES

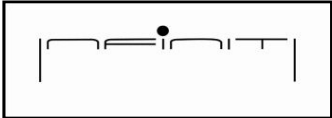
Coconut Ginger	9
Coconut juice, banana, apple juice, fresh ginger and honey	
Infinity	9
Banana, mango, vanilla ice cream and whipped cream	
Mango Fusion	9
Mango juice, fresh pineapple, vanilla yogurt and honey	



TEQUILA

Campari	6
Martini (Rosso, Bianco, Dry)	6
Cinzano (Rosso, Bianco, Extra Dry)	6
Dubonnet	6
Fernet Branca	6
Pimm's No. 1	6
Pernod	6
Smirnoff Red	7
Smirnoff Blue	7
Stolichnaya	6
Finlandia	7
Skyy	6
Svedka	6
Ketel One	9
42 Below	9
Belvedere	14
Ciroc	30
Grey Goose	14
Grey Goose Vodka Orange	16
Absolut Blue	8
Absolut Kurrant	8
Absolut Mandarin	8
Absolut Vanilla	10
Gordon's dry	8
Beefeater	6
Tanqueray	8
Bombay Sapphire	9
Bacardi White	6
Bacardi Gold	7
Bacardi Lemon	8
Captain Morgan Dark	6
Mount Gay Eclipse	10
Cachaca 51	8
Jose Cuervo Special	9
Jose Cuervo Silver	10
Pepe Lopez Gold	9
Patron Silver	17
Patron Resposado	18
Patron Anejo	16
Grand Patron Platinum	50
Remy Martin VSOP	11
Courvoisier VSOP	11
Camus VSOP	14

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BLENDED
 WHISKIES

Johnnie Walker Red Label	8
Johnnie Walker Black Label	14
Johnnie Walker Green Label	16
Johnnie Walker Swing	20
Johnnie Walker Blue Label	40
Cutty Sark	6
J&B Rare	7
Ballantine's Finest	8
Dewards White Label	8
Famous Grouse	8
Chivas Regal 12 years	12
Chivas Regal 18 years	21

USA, IRISH
 & RYE

Jim Beam White Label	7
Jack Daniel's Tennessee	9
Old Grand Dad	6
John Jameson	8
Old Bushmill's	9
Canadian Club	7
Crown Royal	8

SINGLE
 MALT

Bushmill's Single Malt 10 years	8
Glenkinchie 10 years	8
Glenfiddich Solero Reserve 15 years	12
Talisker 10 years	14
Macallan 18 years	38

LIQUEUR

Amaretto	7
Baileys Irish cream	7
Blue Curacao	7
Drambuie	8
Grand Marnier	9
Kahlua	7
Malibu	8
Midori	7
Sambuca	9
Southern Comfort	6

GRAPPA

Grappa Alexander Bianca	15
Grappa Alexander Platinum	15

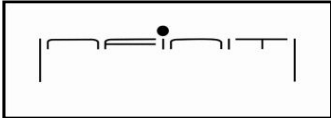
SHERRY

Harvey's Bristol Cream	8
Sandeman Fino	8
Tio Pepe Palomino Fino	8

BEER

Lion	7
Tiger	7
San Miguel	7
Becks	7
Corona	7
Heineken	7
Carlsberg	7

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SOFT	Coke, Diet Coke, Fanta Sprite, Ginger Ale, Soda Water, Tonic Water, Bitter Lemon and Red Bull		4
WATER	Aquarius	1500 ml	4.5
	Evian	500 ml	4.5
	Evian	1000 ml	7
	Perrier	330ml	3.5
	Perrier	750ml	7
	San Pellegrino	500ml	4.5
	San Pellegrino	750ml	7
FRESH JUICE	Apple		8
	Carrot		8
	Grapefruit		8
	Lime		8
	Mango		8
	Orange		8
	Pineapple		8
	Watermelon		8
CHILLED JUICE	Apple		5
	Cranberry		5
	Grapefruit		5
	Pineapple		5
	Tomato		5
HOT BEVERAGES	Espresso		5
	Coffee		5
	Cappuccino		5
	Latte		5
	Mocha		5
	Decaffeinated		5
	Hot chocolate		5
DILMAH TEAS	Black Teas		5
	The original Earl grey		
	English Breakfast		
	Keemun special		
	Prince of Kandy		
	Single estate Assam		
	Single estate Darjeeling		
	Herbal Teas		5
	Jasmine Pear Dragon white tea		
	Natural Green		
	Organic Ceylon flowery Pekoe		
	Pure Chamomile		
	Pure Peppermint		
	Fruit and Flavored Teas		5
	Ceylon Cinnamon spiced		
	Natural Ceylon Ginger		

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To Refresh

TROPICAL SUMMER PUDDING with fresh mango and berries coulis

15

ASIAN FRUIT PLATTER local fruit & fruits from all over Asia- freshly cut fruit platter with Asian dips, chili salt and organic natural yogurt

15

ICE CREAM BY THE SCOOP

5

TO CHOSE BETWEEN Vanilla, Strawberry, Chocolate, Chocolate Chips, Pistachio, Rum raisin, Caramel, Chocolate peanut butter

AND SORBETS green apple and basil, fennel and Tabasco, tomato and lemon grass, lychee and star anis, cucumber and mascarpone

And toppings: chocolate sauce, mango sauce, raspberry sauce, whipped cream