



# OUR MENU

## TENG GARA

**Discover the culinary jewels of Southeast Asia.**

**Take a gastronomical journey with our specialty chefs to savour the authentic flavours from the world-renowned food capitals of Malaysia, Singapore, Indonesia, Thailand, Hong Kong and the region.**

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# FOOD MENU

## APPETIZERS

### **SATAY AYAM (N) | AED30**

Grilled chicken skewers of chicken satay with peanut & chili satay sauce, cucumbers & onions

### **CHICKEN & PRAWN SIEW MAI (S, E, N, G) | AED28**

Steamed chicken & prawn dim sum paired with sweet chili sauce

### **DEEP-FRIED PRAWNS (S, E, G) | AED45**

Aromatic breaded prawns paired with homemade sweet chili sauce

### **XO FRIED RADISH CAKE (S, E, N, G, Soya) | AED28**

Stir-fried radish cake with eggs, beansprouts & spring onions in signature XO sauce

### **SPICY STEAMED WONTONS (S, E, N, G, Soya) | AED28**

Steamed chicken & prawn wontons paired with spicy soya sauce

### **PAN-FRIED RADISH CAKE (S, N, G) | AED28**

Hong Kong style crispy pan-fried radish cake

### **SHRIMP CAKE (S, N, G) | AED30**

Deep-fried breaded shrimp with capsicums

### **CRISPY WONTONS (S, E, N, G) | AED28**

Deep-fried prawn wontons

### **ROTI CANAI (G) | AED28**

Fluffy paratha served with chicken curry

### **PAN-FRIED SHANGHAI DUMPLINGS (N, G, Soya) | AED30**

Pan-fried chicken dumplings served with shredded ginger in red vinegar or sweet chili sauce

### **FU PI JUAN (S, N, Soya) | AED30**

Steamed minced chicken & shrimp in dry bean curd skin in chili oyster sauce



# FOOD MENU

## APPETIZERS

### **VEGETABLE SPRING ROLLS 6 PCS (V, G) | AED30**

Deep-fried rolled pastry filled with diced savoury vegetables

### **YOU TIAO 2 STRIPS (G) | AED15**

Golden-brown deep-fried dough sticks

### **CURRY PUFF 3 PCS (G) | AED25**

Crisp pastry puffs filled with curry chicken & potatoes

### **PRAWN HARGAO 4 PCS (S, G) | AED23**

Cantonese style steamed dim sum with prawns

### **CHAR SIU BAO 3 PCS (G) | AED20**

Cantonese style steamed fluffy bun with Char Siu chicken

### **CUSTARD BAO 3 PCS (E, G) | AED23**

Cantonese style steamed fluffy bun with sweet custard cream

### **TAU SA BAO 3 PCS (G) | AED20**

Cantonese style steamed fluffy bun with sweet red bean paste

### **STEAMED BEEF BALLS 2 PCS (N, Soya) | AED25**

Cantonese style steamed minced beef balls with diced water chestnuts, cilantro, spring onions & tangerine peel on a bed of shredded tofu skin

## SOUPS

### **SZECHUAN HOT & SOUR SOUP (E, Soya) | AED28**

Spicy soup with shredded chicken, whisked egg, tofu, mushrooms, carrots, capsicums & coriander

### **TOM YAM GOONG (S) | AED30**

Signature Thai soup with shrimp, mushrooms, tomatoes, lemongrass, galangal, snowpeas & carrots

### **SWEET CORN SOUP (D, E, G) | AED28**

Chinese style cream of corn soup with shredded chicken & whisked egg



# FOOD MENU

## CONGEE

### PLAIN CONGEE | AED20

Traditional Cantonese rice porridge with spring onions & ginger

### CHICKEN CONGEE | AED30

Traditional Cantonese rice porridge with chicken, spring onions & ginger

### CRISPY BEEF CONGEE | AED35

Traditional Cantonese rice porridge with shredded crispy beef, spring onions & ginger

### DUCK CONGEE | AED32

Traditional Cantonese rice porridge with roast duck, spring onions & ginger

### SEAFOOD CONGEE (S) | AED40

Traditional Cantonese rice porridge with fish, squid, shrimp, spring onions & ginger

## NOODLE SOUP

### SEAFOOD & VEGETABLES NOODLE SOUP (S, N, G) | AED45

Noodles with mixed seafood & assorted fresh vegetables in chicken broth

### LAKSA LEMAK (S, E, G, Soya) | AED45

Egg noodles with prawns, fish tofu, tofu puffs, beansprouts & cucumbers in laksa gravy

### MALAYSIAN MI KARI (S, E, G, Soya) | AED45

Curry noodles with chicken, fish cake, boiled egg, long beans, beansprouts, Pak Choi & coconut milk

### BEEF NOODLE SOUP (N, G, Soya) | AED48

Braised beef noodles in broth with Pak Choi, shiitake mushrooms, tomatoes, beansprouts, chilies & tofu puffs

### PRAWN HAR MEE (S, E, G) | AED48

Egg noodles in prawn broth with kangkong, beansprouts & boiled egg

### WONTON NOODLE SOUP (S, E, N, G) | AED48

Wonton noodles with chicken & prawn dumplings, Pak Choi & shiitake mushrooms



# FOOD MENU

## STIR FRIED NOODLES

### **MAGGI GORENG (G, S, Soya) | AED43**

Stir-fried wonton noodles tossed with chicken, shrimp, chinese cabbage, bell peppers, onions, and carrots in smoky BBQ sauce

### **MALAYSIAN MI GORENG (S, E, N, G, Soya) | AED48**

Stir-fried noodles with chicken, shrimp, squid, eggs, beansprouts & tofu in spicy sweet soya sauce

### **HOKKIEN CHAR KWAY TEOW (S, E, N, G, Soya) | AED48**

Stir-fried Ho Fun noodles with chicken, squid, shrimp, eggs & beansprouts in spicy sweet soya sauce

### **HONG KONG DRY BEEF HO FUN (S, N, G, Soya) | AED48**

Stir-fried Ho Fun noodles with beef, Kailan & sliced ginger in soya sauce

### **MEE MAMAK (S, E, G, Soya) | AED48**

Stir-fried egg noodles with seafood & vegetables in sambal belacan sauce

### **SINGAPORE FRIED BEE HOON (S, E, N) | AED48**

Stir-fried rice vermicelli noodles with chicken char siew, shrimps, egg, vegetables & curry powder



# FOOD MENU

## BRAISED NOODLES

### **CANTONESE MIX NOODLE (E, G, Soya) | AED48**

Pan-fried egg noodles topped with sauteed seafood, chicken & vegetables in black bean sauce

### **BRAISED BEEF NOODLES (S, E, N, G, Soya) | AED45**

Braised beef with noodles, carrots, mushrooms, cabbage, onions & snow peas

### **BRAISED CHICKEN NOODLES (S, E, N, G, Soya) | AED43**

Braised chicken with noodles, carrots, mushrooms, cabbage, onions & snow peas

### **BRAISED SEAFOOD NOODLES (S, E, N, G, Soya) | AED45**

Braised mixed seafood with noodles, carrots, mushrooms, cabbage, onions & snow peas

### **MALAYSIAN HOKKIEN CHAR MEE (S, N, G, Soya) | AED45**

Stir-fried noodles with squid, chicken, shrimp & Pak Choi in dark sauce

### **SINGAPORE HOKKIEN MEE (S, E, G) | AED48**

Rice & yellow noodles in prawn broth with squid & shrimps, fish tofu, garnished with crispy chicken skin

### **MALAYSIAN BEEF HO FUN (S, E, N, G, Soya) | AED48**

Stir-fried flat rice noodles, beef, spring onions & sliced ginger in egg gravy

### **MALAYSIAN SEAFOOD HO FUN (S, E, N, G, Soya) | AED48**

Stir-Fried flat rice noodles with mixed seafood and Pak Choi in egg gravy

### **MAI FUN & HO FUN WITH SEAFOOD (S, E, N, G, Soya) | AED48**

Crispy-fried rice vermicelli & Ho Fun noodles with Pak Choi & mixed seafood in egg gravy



# FOOD MENU

## RICE

### **GARLIC FRIED RICE | AED30**

Stir-fried rice with crispy fried garlic

### **TOM YAM FRIED RICE (S, E) | AED45**

Stir-fried rice in Tom Yam paste, egg, shrimp, squid & fresh coriander

### **VEGETABLE FRIED RICE (N, Soya) | AED39**

Stir-fried rice with carrots, snow peas, cabbage, mushrooms & Pak Choi

### **SEAFOOD FRIED RICE (S, E, N, Soya) | AED45**

Stir-fried rice with squid, shrimps, egg & mixed vegetables

### **NASI GORENG KAMPUNG (S, E, Soya) | AED45**

Malaysian-style fried rice with kangkong, dried anchovies, long beans & egg

### **NASI GORENG INDONESIA (S, E, N, Soya) | AED45**

Indonesian-style fried rice with beef, shrimps & spring onions topped with fried egg

### **HAINANESE CHICKEN RICE (D, G, Soya) | AED45**

Steamed chicken with aromatic buttered rice & clear chicken broth

### **CHICKEN & SHRIMP FRIED RICE (S, E, N, Soya) | AED45**

Fried rice with chicken, shrimps, egg & mixed vegetables

### **YANG CHOW FRIED RICE (S, E, N, Soya) | AED45**

Fried rice with chicken char siew, egg, shrimps, mushrooms & scallions

### **XO FRIED RICE (S, E, N, Soya) | AED45**

Fried rice with chicken & shrimps in signature XO sauce

### **NASI AYAM GORENG (D, G, Soya) | AED45**

Roasted chicken served with aromatic buttered rice & clear chicken broth

### **NASI LEMAK AYAM RENDANG (S, E, N) | AED45**

Coconut-flavoured steamed rice with chicken rendang & condiments

### **NASI GORENG IKAN ASIN (S, E, Soya) | AED45**

Malaysian-Singaporean style stir fried rice with dry salted fish, eggs & mixed vegetables

### **JASMINE RICE | AED12**

Plain steamed rice

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# FOOD MENU

## CHICKEN

### **MARMITE CHICKEN (G, SOYA) | AED48**

Wok-fried chicken & garlic flakes coated in a special Marmite sauce

### **KAMHEONG CHICKEN (S, G, SOYA) | AED45**

Sauteed chicken with curry leaves, dried shrimps & spicy Thai herbs

### **KUNG PAO CHICKEN (N, Soya) | AED45**

Stir-fried chicken Szechuan style with dried chilies, ginger & cashew nuts

### **BLACK BEAN CHICKEN (S, N, Soya) | AED45**

Stir-fried chicken & mixed vegetables in black bean sauce

### **CRISPY SWEET & SOUR CHICKEN (N, G) | AED45**

Crispy-fried chicken with capsicums, onions & pineapple in sweet & sour sauce

### **MALAYSIAN KARI AYAM (D) | AED45**

Chicken with okra, eggplant & long beans in curry sauce cooked with coconut milk

### **STEAMED CHICKEN WITH CHINESE MUSHROOMS (N, Soya) | AED48**

Steamed chicken with mushrooms, spring onions & soya sauce

### **LA ZHIAO CHI TIEN (N, Soya) | AED48**

Crispy-fried chicken thigh with capsicums, onions & peanuts tossed in spicy bean paste

### **SALTED EGG YOLK CHICKEN (D, E, Soya) | AED48**

Crispy-fried chicken coated with salted egg yolk paste, tossed in chilies & curry leaves

### **SAMBAL AYAM (S, Soya) | AED45**

Sautéed chicken thigh meat with long beans & onions in sambal sauce

### **MAPO DOUFU (S, N, Soya) | AED45**

Braised minced chicken & soft tofu in traditional spicy Szechuan chili and black bean sauce

### **XIAN YU JILI DOUFU (S, N, Soya) | AED45**

Braised minced chicken, tofu & dry salted fish in chili soy sauce in sizzling clay pot

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東南  
TENG GAR A  
TASTE SOUTHEAST ASIA



# FOOD MENU

## DUCK

### **BBQ ROAST DUCK (WHOLE) (G) | AED160**

Cantonese-style roasted duck on the bone, accompanied by Hoisin & Plum sauces

### **BBQ ROAST DUCK (HALF) (G) | AED85**

Cantonese-style roasted duck on the bone, accompanied by Hoisin & Plum sauces

### **PEKING DUCK (WHOLE) (G) | AED180**

World-famous Peking aromatic duck, accompanied by pancake wraps, julienned cucumbers, scallions, with Hoisin & Plum sauces

### **PEKING DUCK (HALF) (G) | AED95**

World-famous Peking aromatic duck, accompanied by pancake wraps, julienned cucumbers, scallions, with Hoisin & Plum sauces

### **EXTRA PANCAKE 6 PCS (G) | AED15**

## BEEF

### **SZECHUAN CRISPY BEEF (N, Soya) | AED45**

Crispy-fried beef with carrots, spring onions, celery & peanuts

### **BLACK PEPPER BEEF (S, N, Soya) | AED45**

Stir-fried beef with mushrooms, onions & capsicums in Chinese black pepper sauce

### **BEEF WITH GINGER & SPRING ONIONS (S, N, Soya) | AED45**

Stir-fried beef with ginger & spring onions in oyster sauce

### **CRISPY CHILI BEEF (S, N, Soya) | AED45**

Crispy-fried beef with dried chili & spring onions in spicy sweet sauce

### **BLACK BEAN BEEF (S, N, Soya) | AED45**

Stir-fried beef with capsicum, mushroom, onion in black bean sauce

### **BEEF WITH BROCCOLI (S, Soya) | AED45**

Stir-fried beef with broccoli, carrot, mushroom, onion, garlic & ginger in oyster sauce

### **DAGING RENDANG (D) | AED45**

Tender pieces of beef cooked in rendang sauce & coconut milk

### **BEEF WITH BITTER GOURD (S, N, Soya) | AED45**

Stir-fried beef with bitter melon, capsicum & onion in black bean sauce

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# FOOD MENU

## SEAFOOD

### **SWEET & SOUR FISH (S, G) | AED48**

Crispy fried fish fillet with capsicums, onions & pineapple in sweet & sour sauce

### **FISH WITH GINGER & SPRING ONIONS (S, N, Soya) | AED48**

Stir-fried fish fillet with ginger & spring onions in oyster sauce

### **FISH IN XO SAUCE (S, N, Soya) | AED48**

Stir-fried fish fillet with black fungus, onions & snowpeas in signature XO sauce

### **STEAMED FISH (S, N, Soya) | AED48**

Steamed fish fillet in soya sauce garnished with spring onions & shredded ginger

### **LA ZHIAO YEE PIAN (S, N, Soya) | AED45**

Crispy-fried fish fillet with capsicums, onions & peanuts, tossed in spicy bean paste

### **SOTONG SAMBAL (S, Soya) | AED45**

Stir-fried squid with onions & long beans in sambal sauce

### **SWEET & SOUR PRAWNS (S, G) | AED65**

Stir-fried prawns with mushrooms, onions & capsicums in Chinese black pepper sauce

### **BLACK PEPPER PRAWNS (S, E, N, Soya) | AED65**

Stir-fried prawns with mushrooms, onions & capsicums in Chinese black pepper sauce

### **SHRIMP WITH EGG (S, E, N) | AED45**

Stir-fried shrimps with egg, garlic & scallions

### **SAMBAL UDANG (S, Soya) | AED65**

Stir-fried prawns in sambal sauce with onions & string beans

### **SEAFOOD TOFU CLAYPOT (S, N, Soya) | AED50**

Braised seafood with tofu & vegetables in oyster sauce

### **SALTED EGG YOLK PRAWNS (D, S, E, Soya) | AED65**

Crispy-fried prawns coated with salted egg yolk paste, tossed in chili & curry leaves

### **SALT & PEPPER SOTONG (S, E, N) | AED49**

Crispy-fried squid with capsicums

### **SALTED EGG YOLK SOTONG (D, S, E, Soya) | AED49**

Crispy-fried squid coated with salted egg yolk paste, tossed in chili & curry leaves

### **KARI IKAN (S) | AED65**

Malaysian fish curry with ladyfingers, eggplants & long beans

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# FOOD MENU

## VEGETABLES

### **LO HON ZHAI (N, Soya) | AED45**

Vegetables, tofu, black fungus, mushrooms & glass noodles in fermented bean curd

### **KANGKONG WITH GARLIC (N) | AED40**

Stir-fried Morning Glory greens with chopped garlic

### **PAK CHOI WITH GARLIC (N) | AED45**

Stir-fried baby Pak Choi with sliced garlic

### **STIR-FRIED MIXED VEGETABLES (N, Soya) | AED39**

Stir-fried mixed vegetables, mushrooms, black fungus & tofu in light soya sauce

### **PAK CHOI WITH BLACK FUNGUS & TOFU (N, Soya) | AED40**

Stir-fried baby Pak Choi with black fungus, sliced garlic & fried tofu

### **KAILAN WITH GARLIC (N) | AED45**

Chinese Kailan greens stir-fried with sliced garlic

### **KANGKONG BELACAN (S, Soya) | AED40**

Stir-fried Morning Glory in sambal belacan sauce

### **BITTER GOURD WITH SALTED EGG YOLK (D, S, E, Soya) | AED40**

Stir-fried bitter melon tossed in salted egg yolk



# FOOD MENU

## SWEETS

### **RED BEAN SOUP | AED25**

Adzuki beans in sweetened soup with coconut milk

### **MANGO SAGO (D) | AED25**

Mango, fresh milk, sugar & tapioca pearls

### **PISANG GORENG (D, N, G) | AED25**

Deep-fried banana in filo pastry & cashew nuts served with vanilla ice cream

### **AIS KACANG (D, N) | AED28**

Shaved ice with syrup, grass jelly, red beans, fruits & nuts

### **BUBUR CHA CHA (D) | AED20**

Pearl sago, sweet potato & yam with coconut milk & pandan extract

### **FRIED SESAME BALLS (N, G) | AED20**

Deep-fried glutinous rice balls with red bean filling



# BEVERAGE MENU



## LOCAL FAVOURITES

SOYA MILK WITH GRASS JELLY  
ROSE WATER WITH GRASS JELLY

AED25  
AED28

## REFRESHING

FRESH ICE LEMON TEA  
FRESH LIME SODA  
FRESH PEACHED ICED TEA  
TRULY PASSION MOCKTAIL

Glass	Pitcher
AED20	AED43
AED20	AED48
AED23	AED45
AED25	

## MILKSHAKES

VANILLA / BANANA / STRAWBERRY / CHOCOLATE

AED28

## JUICES & SOFT DRINKS

ORANGE / PINEAPPLE / WATERMELON / CARROT / LEMON  
PEPSI / DIET PEPSI / 7UP / MIRINDA  
CHINESE HERBAL TEA (WANG LAO JI)  
RED BULL  
RED BULL SUGAR FREE  
TEPTIP COCONUT JUICE

AED28  
AED18  
AED23  
AED28  
AED30  
AED18

## WATER

STILL WATER  
SPARKLING WATER  
HOUSE STILL WATER  
HOUSE STILL WATER

500ml	1.5L
AED18	
AED18	
AED12	
	AED24

# BEVERAGE MENU



## SMOOTHIES

### BERRYLICIOUS

Blueberry, Raspberry & Banana Smoothie

AED28

### CARIBBEAN CRUSH

Mango, Passion Fruit & Pineapple Smoothie

AED28

### PURPLE SUNRISE

Acai, Blueberry, Mango & Banana Smoothie

AED28

### BANANARAMA

Milkshake with Banana with Sweet Caramel

AED28

### COFFEE CARAMEL

Coffee-flavoured Frappé with Sweet Caramel

AED28

## COFFEE & TEA

### CAPPUCCINO

AED25

### ESPRESSO

AED25

### ICE COFFEE

AED28

### MILO

AED28

AED28

### TEA TARIK

AED25

AED25

### LOONG CHING GREEN TEA

AED25

### FERMENTED OLOONG TEA

AED25

### JASMINE TEA

AED25

# BEVERAGE MENU



## SIGNATURE COCKTAILS

### **BASIL BREEZE**

**AED55**

A refreshing blend of gin, fresh cucumber, basil, elderflower syrup, and a touch of sour syrup

### **JACKS AND CHILL**

**AED55**

A bold and vibrant mix of whiskey and ripe jackfruit purée, balanced with golden honey and a splash of zesty sour syrup

### **SAKURA KISS**

**AED55**

A dazzling fusion of silky cream, crisp white wine, and bold vodka, kissed with sweet vanilla and a splash of vibrant grenadine

### **SAPPHIRE DRAGON**

**AED55**

A dazzling tropical mix of smooth white rum, vibrant blue curaçao, fresh dragon fruit, zesty lemon juice, and a fizzy splash of soda

### **TEA THIME**

**AED55**

A smooth and fragrant blend of gin and cinnamon-spiced Earl Grey tea, brightened with zesty lemon and a hint of sweetness

# BEVERAGE MENU



## DRAUGHT BEER

Heineken  
Stella Artois  
Hoegaarden  
Asahi  
Tiger

Half Pint

AED32  
AED32  
AED35  
AED30  
AED32

Full Pint

AED52  
AED52  
AED57  
AED52  
AED49

## BOTTLED BEER/STOUT

Tiger  
Corona  
Asahi  
Guinness

Bottle

AED45  
AED45  
AED42  
AED58

## OTHER (RTD)

Bacardi Breezer Lemon  
Bacardi Breezer Watermelon

Bottle

AED40  
AED40

## APERITIF

Aperol  
Campari  
Pimm's  
Martini Bianco  
Martini Rosso

30 ml

AED35  
AED35  
AED35  
AED35  
AED35

## BLENDED

Johnnie Walker Red Label  
Johnnie Walker Black Label  
Chivas Regal 12  
Johnnie Walker Double Black  
Monkey Shoulder  
Chivas Regal 18

30 ml

AED42  
AED47  
AED47  
AED59  
AED52  
AED105

## SAKE & SHOJU

Gekkeikan, Josen Dry Sake  
Good Day Shoju

120ml

AED50

360ml

AED80

# BEVERAGE MENU



## SINGLE MALT

### Lowland

**Auchentoshan American Oak**

**30 ml**

**AED55**

### Highland

**Glenmorangie Original**

**Aberfeldy**

**AED52**

**AED75**

### Speyside

**Glenfiddich 12**

**Glenfiddich 21**

**Macallan 12**

**Macallan 18**

**AED54**

**AED145**

**AED75**

**AED250**

## AMERICAN WHISKY

**Jim Beam**

**Jack Daniel's**

**Gentleman Jack**

**Jack Daniel's Single Barrel**

**AED42**

**AED45**

**AED60**

**AED65**

## IRISH WHISKY

**John Jameson**

**AED47**

## CANADIAN WHISKY

**Canadian Club**

**AED45**

## JAPANESE WHISKY

**Hibiki**

**Chita**

**Toki**

**Yamazaki**

**Nikka Coffey Malt**

**AED105**

**AED80**

**AED55**

**AED255**

**AED65**

## COGNAC

**Courvoisier VS**

**Hennessy VS**

**Hennessy VSOP**

**Remy Martin VSOP**

**Remy Martin XO**

**AED58**

**AED58**

**AED62**

**AED65**

**AED125**

# BEVERAGE MENU



## VODKA

<b>Smirnoff Red</b>	<b>30 ml</b> <b>AED42</b>
<b>Absolut</b>	<b>AED43</b>
<b>Grey Goose</b>	<b>AED55</b>
<b>Belvedere</b>	<b>AED58</b>
<b>Roberto Cavalli</b>	<b>AED55</b>
<b>Haku</b>	<b>AED55</b>
<b>Ketel One</b>	<b>AED45</b>
<b>Skyy</b>	<b>AED45</b>

## GIN

<b>Roku</b>	<b>AED55</b>
<b>Bombay Sapphire</b>	<b>AED42</b>
<b>Tanqueray</b>	<b>AED47</b>
<b>Tanqueray No. 10</b>	<b>AED55</b>
<b>Hendrick's</b>	<b>AED55</b>

## RUM

<b>Bacardi Carta Blanca</b>	<b>AED42</b>
<b>Bacardi Black</b>	<b>AED45</b>
<b>Bacardi 8</b>	<b>AED48</b>
<b>Bacardi Gold</b>	<b>AED45</b>
<b>Captain Morgan Spiced</b>	<b>AED58</b>
<b>Havana Club 3</b>	<b>AED45</b>

## TEQUILA

<b>José Cuervo Gold</b>	<b>AED42</b>
<b>Patrón Silver</b>	<b>AED55</b>
<b>Patrón Añejo</b>	<b>AED80</b>
<b>Patrón Reposado</b>	<b>AED70</b>
<b>Don Julio Reposado</b>	<b>AED90</b>

## LIQUEUR

<b>Absinthe 69</b>	<b>AED45</b>
<b>Amaretto</b>	<b>AED45</b>
<b>Fernet-Branca</b>	<b>AED45</b>
<b>Frangelico</b>	<b>AED45</b>
<b>Baileys</b>	<b>AED45</b>
<b>Cointreau</b>	<b>AED45</b>
<b>Grand Marnier</b>	<b>AED45</b>
<b>Jägermeister</b>	<b>AED45</b>
<b>Sambuca Isolabella</b>	<b>AED45</b>

# BEVERAGE MENU



## WINE

### RED

Sabourin Cabernet Sauvignon  
Santa Julia Malbec

Glass

AED45

AED45

### WHITE

Emotivo Pinot Grigio  
Sabourin Sauvignon Blanc

AED45

AED45

### ROSÉ

Rosé d' Anjou

AED50

### SPARKLING

Gran Ventino Brut  
Gran Ventino Rosé Brut

AED45

AED50

### PORT

Taylor's Fine Tawny  
Taylor's Fine Ruby

AED50

AED50

# BEVERAGE MENU



## WINE

### CHAMPAGNE

**Laurent Perrier Brut NV**

**Taittinger Brut Réserve NV**

**Moët & Chandon Brut**

**Moët & Chandon Rosé**

**Dom Perignon**

**Bottle**

**AED1250**

**AED1300**

**AED1300**

**AED1500**

**AED2100**

### SPARKLING/PROSECCO

**Gran Ventino Brut**

**Gran Ventino Rosé Brut**

**Amore Di Amanti Prosecco**

**Bottega Gold Prosecco DOC**

**AED210**

**AED225**

**AED250**

**AED450**

## WHITE

### AUSTRALIA

**Hardys, The Riddle, Chardonnay**

**Peter Lehmann, Eden Valley Riesling, Barossa Valley**

**Upside Down Sauvignon Blanc**

**AED230**

**AED355**

**AED300**

### AUSTRIA

**Laurenz V, Singing, Gruner Vetliner**

**AED359**

### ARGENTINA

**Bodega Norton, Torrontes, Mendoza**

**AED259**

### FRANCE

**Sabourin Sauvignon Blanc**

**Pascal Jolivet, Sancerre, Loire**

**AED200**

**AED525**

### ITALY

**Emotivo Pinot Grigio**

**AED200**

### NEW ZEALAND

**Villa Maria, Private Bin, Gewurtztraminer, Marlborough**

**AED422**

### SOUTH AFRICA

**Simonsig Chenin Blanc, Stellenbosch**

**AED225**

### SPAIN

**Vina Palomeras Blanco, Navarra**

**AED210**

### USA

**Founder Estate Beringer, Sauvignon Blanc, California**

**AED399**

# BEVERAGE MENU



## RED

### AUSTRALIA

Hardys, The Riddle, Cabernet, Merlot	AED210
The Stump Jump D'Arenberg, Mc Laren Vale	AED229
Wolfblass Cabernet Sauvignon, Yellow Label	AED399
Tyrrell's, Old Winery Pinot Noir	AED399
Leeuwin Estate, Art Series Shiraz, Margaret River	AED759

### CHILE

Castillero del Diablo Reserva Merlot, Rapel Valley	AED219
Montes Alpha, Cabernet Sauvignon, Colchagua	AED499

### FRANCE

Sabourin Cabernet Sauvignon	AED200
Georges Duboeuf, Beaujolais	AED315
Chateau Timberlay Rouge, Bordeaux Superieur	AED285
Mouton Cadet 'Réserve', St. Emilion, Baron Philippe de Rothschild	AED588

### NEW ZEALAND

Matua Valley, Pinot Noir, Marlborough	AED235
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### SPAIN

Navajas, Rioja Tinto, Rioja	AED269
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### USA

Kendall Jackson, Vintners Reserve Zinfandel, Mendocino County, California	AED450
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## ROSÉ

Chateau Carrè, Rosé d'Anjou, Domaine Des Nouilles, Loire, France	AED215
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