



Lounge menu

ASIAN CUISINE

<i>🔥 🇺🇸 Stir-fried black pepper lobster with vegetables</i>	420
<i>Fenix seafood selection</i>	3900

🍷 SMALL BITES

<i>🍷 Edamame with Maldon salt</i>	120
<i>🍷 Spicy edamame</i>	120
<i>🍷 Smashed cucumbers</i>	90
<i>🍷 Spicy cherry tomatoes with kimchi</i>	220
<i>🍷 Shishito peppers with Maldon salt</i>	190
<i>🍷 Crispy tofu with pepper sauce</i>	185
<i>† Crab and sturgeon caviar doughnuts</i>	520
<i>Crispy brioche with crab, guacamole and black truffle</i>	520
<i>Wagyu tataki on crispy brioche with shiitake in pepper sauce and sturgeon caviar</i>	950
<i>Squid popcorn</i>	320
<i>Shrimp popcorn</i>	320
<i>🔥 Crispy Tom yum with spicy tuna and tobiko</i>	260

SASHIMI

<i>Salmon</i>	220
<i>Yellowfin tuna</i>	390
<i>Yellowtail</i>	480
<i>Premium Yellowtail</i>	650
<i>Scallop</i>	350
<i>Tiger shrimp</i>	280
<i>Smoked eel</i>	350
<i>Octopus</i>	490

🍷 SUSHI

<i>Salmon</i>	55
<i>Yellowfin tuna</i>	95
<i>Yellowtail</i>	198
<i>Scallop</i>	85
<i>Tiger shrimp</i>	55
<i>Smoked eel</i>	85
<i>Red caviar</i>	140
<i>Sturgeon caviar</i>	480

GUNKANS

<i>🔥 Spicy salmon</i>	55
<i>🔥 Spicy tuna</i>	85
<i>Octopus with onions</i>	95
<i>Scallop with tobiko caviar</i>	95
<i>Crab with tobiko caviar</i>	175
<i>Tiger shrimp with avocado</i>	65
<i>Smoked eel roll with cucumber</i>	75
<i>🔥 Yellowtail roll with tobiko caviar and spicy aioli</i>	95

🔥 - hot; *🍷* - small; *🍷* - vegan; *🇺🇸* - weight dish;

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† - new in this season

ROLLS

<i>Seared yellowtail, crab and truffle sauce</i>	950
🔥 <i>Chessboard roll with salmon, tuna, crab meat in tobiko caviar with jalapeno</i>	620
<i>Eel, panko shrimp and Philadelphia cheese</i>	498
† <i>Mamenori roll with salmon, tiger shrimp and Philadelphia cheese</i>	498
<i>Salmon, eel, tobiko caviar and unagi sauce</i>	480
<i>Soft shell crab roll with avocado and spicy aioli</i>	480
<i>Seared salmon, scallop and black truffle</i>	580
<i>Warm salmon and crab roll with aji-amarillo mayonnaise</i>	680
<i>Tonkatsu shrimp and crab roll</i>	680
🍌 <i>Fenix with eel, tuna and sturgeon caviar</i>	920
🍌 <i>Vegan roll with mango, asparagus and avocado with nut sauce</i>	350
<i>Seared California roll with Philadelphia cheese, avocado and salmon tartare</i>	245
<i>Lobster roll with tomatoes and spicy aioli sauce</i>	1500

🍌 SPRING ROLLS

<i>Duck tempura nem with peanut hoisin</i>	270
<i>Eel, salmon and Philadelphia cheese nem</i>	390
<i>Crispy panko shrimp nem with orange sweet chili</i>	260
<i>Duck spring roll</i>	220
<i>Shrimp spring roll</i>	250
🍌 <i>Vegetable spring roll</i>	180

DIM SUM

<i>Shrimp and tobiko dim sum</i>	220
🍌 <i>Mushroom, tofu and black truffle dim sum</i>	250
<i>Crab and sturgeon caviar dim sum</i>	690
<i>Beef dim sum</i>	180
<i>Lobster dim sum</i>	550

DESSERTS

‡ <i>Vanilla cheesecake with raspberries</i>	280
‡ <i>Berry creme brulee</i>	330
‡ <i>Apple tarte with vanilla ice cream</i>	380
<i>Three chocolates with miso-yuzu sauce and caramelized pecans</i>	240
Ⓢ <i>Passion fruit dorayaki marshmallow</i>	160
Ⓢ <i>Mochi icecream</i>	150
<i>matcha-lemongrass / mango-passion fruit / strawberry-lemon</i>	
<i>Homemade ice cream</i>	95
<i>Guayaquil chocolate 64% / cream / vanilla Bourbon / pistachio / yogurt</i>	
<i>Sorbet</i>	95
<i>lemon / mango / passion fruit / seasonal / ginger-berries / mix citrus</i>	
<i>Selection of fruits</i>	850
<i>Selection of berries</i>	850

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ITALIAN CUISINE

CRUDO MENU

<i>Gillardeau Oysters N°2</i>	1 pc	160
<i>Black Queen Oysters N°2</i>	1 pc	160
<i>Caesar Oysters N°3</i>	1 pc	170
<i>Scampi</i>	100 g	450
<i>Red sicilian shrimps</i>	100 g	650
<i>Carabineros shrimp</i>	100 g	720
<i>Scallops</i>	100 g	410
<i>Black sturgeon caviar</i>	30 g	1200
<i>Pike caviar with croutons</i>	100 g	580
<i>Red humpback salmon caviar</i>	50 g	440

SALADS

<i>Caprese with Buffalo mozzarella and Baku tomatoes</i>	490
<i>Octopus with new potatoes, capers and cherry tomatoes</i>	520
<i>Crab salad with guacamole and cherry tomatoes</i>	990

GOURMET BITES

<i>Cannolo with king crab and avocado guacamole</i>	460
<i>Waffle with foie gras terrine and raspberry gel</i>	130
<i>Homemade brioche bread with sour cream gel and black caviar</i>	320

FOCACCIA

<i>With Greek tzatziki dipping sauce</i>	180
<i>With stracciatella and black truffle</i>	350
<i>With spicy tomato dipping sauce, bell pepper and feta</i>	250

APPERTIZERS

<i>Sun-dried tomatoes in olive oil</i>	50 g	80
<i>Grilled artichokes in olive oil</i>	50 g	80
<i>Sicilian olives from Nocellara del Belice</i>	50 g	80
<i>Kalamata olives</i>	50 g	80
<i>Mini tuna and caper tomatoes on a bed of green salad</i>		310
<i>Salmon and guacamole with lemon-chili dressing</i>		398
<i>European style sea bass ceviche with truffle, sweet potato, cherry tomatoes, cucumber and avocado</i>		490
<i>Veal tartare marinated in a signature dressing with stracciatella, parmesan ice cream</i>		360
<i>Our selection of Italian meats with sun-dried tomatoes, artichokes and olives</i>		540

(Mortadella D.O.P., Coppa D.O.P., Napoli salami D.O.P., Finocchiona D.O.P., Parma ham D.O.P.)

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SOUPS

<i>Chicken broth with homemade bottoni with parmesan and tonka bean flavor</i>	190
<i>Cappuccino with porcini mushrooms, parmesan espuma and fresh truffles</i>	550

PASTA & RISOTTO

<i>Tortellini with lobster and bisque sauce with green herbal oil</i>	690
<i>Linguine lemon and black caviar with stracciatella</i>	660
<i>Linguine Carbonara di mare with white sauce and bottarga</i>	520
<i>Ravioli del plin stuffed with roasted meat with truffle sauce and black truffle</i>	450
<i>Alla Milanese with saffron and meat financier</i>	490

MAIN DISHES

<i>Stewed veal cheeks and risotto with forest herbs</i>	540
<i>🆕 Rack of New Zealand lamb</i>	460
<i>Pike perch with buckwheat bread crust, mashed potatoes and creamy caviar sauce</i>	530

FISH MARKET

<i>Octopus 🍷 ☺</i>	670
<i>Red Sicilian shrimps 🍷 ☺</i>	650
<i>Carabineros shrimp 🍷 ☺</i>	720
<i>Scampi 🍷 ☺</i>	450
<i>Lobster 🍷 ☺</i>	420
<i>Scallop 🍷 ☺</i>	410
<i>Patagonian squid 🍷 ☺</i>	290

SIDE DISHES

<i>Josper-grilled vegetables</i>	160
<i>Mashed potatoes</i>	110
<i>with parmesan</i>	160
<i>with black truffle</i>	190
<i>Green asparagus with butter</i>	270
<i>Baked potatoes with butter and rosemary</i>	110

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PIZZA

<i>Parma</i>	420
<i>Tomato sauce, mozzarella, Parma ham, parmesan flakes</i>	
<i>Pizza strudel</i>	470
<i>Mozzarella, prosciutto cotto, parmesan, arugula, cherry tomatoes, Taggiasche olives</i>	
<i>Boscaiola with porcini mushrooms</i>	660
<i>Mozzarella, Taleggio cheese, porcini mushrooms, truffle puree</i>	

DESSERTS

<i>Classic tiramisu by the Antonioli family's recipe</i>	230
<i>Collection of traditional Italian biscuits</i>	280
<i>(cantuccini, lady's kisses, Sicilian, chocolate brownie, ovis molis served with vanilla sauce)</i>	

SELECTION OF ITALIAN CHEESES

<i>Traditional Italian cheeses with signature fruit mostarda</i>	560
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HOMEMADE ICE CREAM

<i>Guayaquil chocolate 64%</i>	95
<i>Cream</i>	95
<i>Vanilla Bourbon</i>	95
<i>Yogurt</i>	95

SORBET

∅ <i>Lemon</i>	95
∅ <i>Strawberry</i>	95
∅ <i>Mango</i>	95
∅ <i>Passion fruit</i>	95
∅ <i>Ginger-berries</i>	95
∅ <i>Mix citrus</i>	95



Hookah

CLASSIC FRUIT BOWL HOOKAH

<i>Grapefruit</i>	630
<i>Pineapple</i>	790
<i>Watermelon</i>	840
<i>Cactus</i>	910
<i>Pomegranate</i>	760
<i>Melon</i>	860
<i>Pitahaya</i>	1120
<i>Classic hookah</i>	490

COCKTAIL HOOKAH

<i>Cucumber</i> <i>(Recommended mix of tobacco: guava, pomegranate, kiwi)</i>	680
<i>Ginger-lime</i> <i>(Recommended mix of tobacco: strawberry, honeydew melon, blueberry)</i>	680
<i>Carrot and apple</i> <i>(Recommended mix of tobacco: green apple, barberry, peach)</i>	680
<i>* The choice of tobacco is always at the discretion of the guest</i>	
<i>Mulled wine</i>	680
<i>Grappa</i>	680
<i>Masala</i>	680

SIGNATURE HOOKAH

<i>Hookah in a whole watermelon</i> <i>(Fruit bowl of your choice: pineapple, grapefruit, pomegranate)</i>	2100
<i>Hookah in a whole watermelon</i> <i>(Fruit bowl of your choice: cactus, melon, coconut)</i>	2300
<i>Hookah in a whole watermelon</i> <i>(Pitahaya fruit bowl with the addition of a signature cocktail)</i>	2520
<i>FENIX Signature hookah</i>	3000



Bar & Cocktails

COCKTAIL

<i>Passion Spritz</i>	300
Select aperitif, passionfruit and Sicilian orange juice, Martini Prosecco sparkling wine	
<i>Bellini</i>	250
Homemade peach puree, peach schnapps and bitter, Martini Prosecco sparkling wine, strawberry-rosemary foam	
<i>Geisha Star</i>	350
Bacardi Carta Blanca rum infused with kaffir, tangerine liqueur, lychee puree, yuzu juice, plum bitter, Martini Rose sparkling wine, egg white	
<i>Mango Lambo</i>	220
Absolut Mango vodka, mango puree, rhubarb liqueur, lime, egg white, sparkling wine Martini Prosecco	
<i>Hanami</i>	250
Mango puree, La Yuzu liqueur, Martini Prosecco sparkling wine	
<i>Italian Sour</i>	250
Bombay Sapphire gin, Select aperitif, Galliano liqueur, homemade raspberry-citrus cordial, citrus, egg white	
<i>White Colada</i>	220
Two kinds of rum (white and overproof), yuzu and coconut puree, pineapple, lime, milk-clarified	
<i>Red Fresh Spice</i>	250
Bacardi rum infused with kaffir, Indian spice liqueur, chili liqueur, red bell pepper, strawberry, lemon	
<i>Strawberry Beauty</i>	250
Strawberry, basil, French gin Le Gin, aperitif Aperol, citrus	
<i>Midori Lollipop</i>	250
Absolut lime vodka, green melon liqueur, yuzu puree, Doline white sweet vermouth, lime, mint	
<i>Lichi Asia sour</i>	220
Bombay Sapphire gin infused with soursop tea, lychee liqueur, lychee puree, hot sauce, lime, egg white	
<i>Del Corso</i>	220
Bulleit Bourbon infused with hibiscus, rum Diplomatico Reserva Exclusiva, liqueur Amaro Montenegro, bitter Campari infused with strawberries, lemon	
<i>Spiced sour</i>	220
Plantation Pineapple rum, homemade coconut-lemongrass puree, lemon, sugar syrup, egg white	
<i>El Mao</i>	220
Olmea Altos Plata tequila, Chartreuse Yellow liqueur, Benedictine herbal liqueur, basil, lemon marmalade	
<i>Yamabushi</i>	250
Two kinds of gin (Bombay Sapphire and Hayman's Sloe), Ararat Apricot brandy, Campari bitter, Galiano liqueur	
<i>Helena</i>	220
Amaro Montenegro bitter, Bacardi Anejo Cuatro rum, Aperol Italian aperitif, Fernet Branka Menta infusion	
<i>Emerald</i>	285
Rutte Celery gin, Chartreuse Yellow liqueur, Cucielo white sweet vermouth, Martini Prosecco sparkling wine	

КОКТЕЙЛІ

<i>Asia Negroni</i>	300
Japanese gin Etsu Handcrafted, Martini Riserva bitter, Campari infused with strawberries, Yuzu liqueur, Dolin Blanc vermouth	
<i>Kurayoshi</i>	300
Rye whiskey Bulleit Rye, dark beer syrup, lime, sugar cane, yuzu foam	
<i>Lychee Martini</i>	300
Gene Martin Miller's, lychee liqueur, lychee syrup, Kizan sake	

CLASSIC

<i>Old Fashioned</i>	180
Bulleit Bourbon bourbon, angostura bitter, cane sugar, soda water	
<i>Vieux Carré</i>	295
Bulleit Bourbon bourbon, Pierre Ferrand 1840 Cognac, Dolin Rouge sweet red vermouth, Benedictin liqueur, Peychaud's and Angostura bitters	
<i>Martini</i>	180
Bombay Sapphire Gin, Dolin dry vermouth, basil oil	
<i>Manhattan</i>	210
Four Roses Small Batch bourbon, Dolin Rouge vermouth, Pedro Ximenez sherry, Angostura bitter	
<i>Boulevardier</i>	180
Martini Rubino sweet red vermouth, Campari Bitter aperitif, Bulleit Bourbon bourbon	
<i>Margarita</i>	295
Patron silver tequila, Cointreau liqueur, freshly squeezed lime juice, sugar syrup	
<i>Whiskey Sour</i>	180
Bulleit Bourbon whiskey, freshly squeezed lemon juice, sugar syrup, egg white	
<i>Continental Sour</i>	225
Bulleit Bourbon whiskey, fresh lemon, sugar syrup, Taylor's port wine, egg white	
<i>Gin&Tonic Cucumber</i>	295
Hendrick's gin, cucumber tonic, cucumber	
<i>Lebowski</i>	180
Vanilla-infused vodka, coffee liqueur, cream	
<i>Espresso Martini</i>	185
Grey Goose vodka, coffee liqueur, espresso, sugar syrup	
<i>Dewar's Penicillin</i>	220
Dewar's 12 YO whiskey, homemade honey syrup, freshly squeezed lemon juice, ginger, Ardbeg whiskey	
<i>Dewar's Coconut Highball</i>	205
Dewar's 8 YO whiskey, coconut puree, freshly squeezed lime juice, mint	
<i>Martini Riserva Negroni</i>	180
Bombay Sapphire gin, two kinds of vermouth (Martini Riserva rubino and Martini Riserva bitter)	
<i>Martini Fiero&Tonic</i>	150
Martini Fiero vermouth, Schweppes tonic	
<i>Grey Goose Fizz</i>	180
Grey Goose vodka, elderflower syrup, freshly squeezed lime juice, soda water	

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КЛАСИКА

<i>Grey Goose Fizz</i>	200
Grey Goose vodka, elderflower syrup, freshly squeezed lime juice, soda water	
<i>Bloody Mary</i>	225
Gray Goose Vodka, pelati tomatoes, bell pepper, orange, celery, lime, kimchi sauce, tabasco sauce, Sichuan and black pepper, Worcestershire sauce	

МОСКТАЙЛ

<i>Mango Star</i>	100
Mango puree, lemon marmalade, soda water	
<i>Lemon oranchats</i>	100
Homemade lemon marmalade, soda water	
<i>Sicilian orange</i>	115
Homemade citrus marmalade, Sicilian orange juice, soda water	
<i>Currant-cocoa</i>	130
Homemade puree currant-cocoa, pineapple juice, yuzu juice	
<i>Coco-Lemongras</i>	100
Coconut-lemongrass puree, apple, lime, ginger ale	
<i>Virgin Yuzu</i>	100
Yuzu puree, apple, lemon marmalade, mint, soda water	
<i>Virgin Mary</i>	150
Pelati tomatoes, bell pepper, freshly squeezed celery orange and lemon juice, kimchi sauce, tabasco sauce, black and Sichuan pepper	
<i>Milk Shake Vanilla</i>	150
Vanilla ice cream, milk, cream, almond cream, savoiardi cookies	
<i>Milk Shake Chocolate Banana</i>	150
Chocolate ice cream, banana, milk, cream, almond cream, savoiardi cookies	

VERMOUTH

50 ml

<i>Martini Fiero</i>	58
<i>Martini Riserva Rubino</i>	75
<i>Martini Riserva Ambrato</i>	75
<i>Dolin Dry / Blanc / Rouge</i>	86
<i>Del Professore Bianco / Rosso</i>	185
<i>Punt e Mes</i>	75
<i>Cinzano Rosso 1757</i>	90
<i>Carpano Antica Formula</i>	125
<i>Carpano Dry</i>	75
<i>Cucielo Vermouth di Torino Bianco</i>	105
<i>Cucielo Vermouth di Torino Rosso</i>	105
<i>Cocchi Storico Vermouth di Torino</i>	135
<i>Cocchi Dopo Teatro Vermouth Amaro</i>	155
<i>Emilio Lustau Vermut Red</i>	98
<i>Emilio Lustau Vermut White</i>	98
<i>Montanaro Vermouth Di Torino Bianco / Rosso / Extra Dry</i>	130

APERITIF

50 ml

<i>Lillet Blanc</i>	65
<i>Aperol</i>	65
<i>Campari</i>	80

LIMONCELLO

50 ml

<i>Costa d'Amalfi Crema di Limoncello</i>	105
<i>Costa d'Amalfi Crema di Melone</i>	140
<i>Limoncello di Capri</i>	130
<i>Strega Alberti Limoncello di Sorrento</i>	155
<i>Limoncello della Scogliera blu</i>	78
<i>Bottega Limoncino</i>	95
<i>Luxardo Limoncello</i>	92

DIGESTIF

50 ml

<i>Amaro Averna</i>	78
<i>Amaro di Angostura</i>	88
<i>Amaro Montenegro</i>	98
<i>Amaro Ramazzotti</i>	78
<i>Becherovka</i>	78
<i>Becherovka Unfiltered</i>	78
<i>Martini Riserva Bitter</i>	78
<i>Nonino Amaro Quintessentia</i>	160
<i>Amaro Braulio</i>	115
<i>Cynar</i>	78
<i>Jägermeister</i>	95
<i>Fernet-Branca</i>	115
<i>Branca Menta</i>	115
<i>Killepitsch</i>	108
<i>Bigallet Genepi Grand Tetras</i>	140
<i>Caffo Vecchio Amaro del Capo</i>	95
<i>Caffo Vecchio Amaro del Capo Reserva</i>	375
<i>Riga Black Balsam Currant</i>	78
<i>ARARAT Apricot</i>	110

VODKA | BAIJIU

50 ml

<i>ABSOLUT</i>	55
<i>ABSOLUT Elyx</i>	125
<i>ABSOLUT Lime</i>	58
<i>ABSOLUT Raspberry</i>	58
<i>Kweichow Moutai Prince Chiew</i>	398
<i>Kweichow Moutai Yingbin Chiew</i>	315
<i>Eiko Handcrafted Vodka</i>	255
<i>Nikka Coffey Vodka</i>	265
<i>Grey Goose</i>	115
<i>Staritsky & Levitsky Reserve</i>	90
<i>Staritsky & Levitsky Private Cellar</i>	275
<i>Ciroc</i>	140
<i>Ketel One</i>	125
<i>Belvedere</i>	140

GIN

	50 ml
<i>Tanqueray No. Ten</i>	155
<i>Tanqueray London Dry Gin</i>	90
<i>Tanqueray Flor de Sevilla Gin</i>	150
<i>Gordon's Premium Pink</i>	95
<i>Christian Drouin Le Gin</i>	205
<i>Gin del Professore Monsieur</i>	265
<i>Gin del Professore A La Madame</i>	265
<i>Nikka Coffey Gin</i>	285
<i>Rutte Celery Dry Gin</i>	298
<i>Etsu Handcrafted Gin</i>	263
<i>Whitley Neill Quince</i>	120
<i>Whitley Neill Lemongrass&Ginger</i>	120
<i>Oxley</i>	187
<i>Monkey 47</i>	245
<i>Beefeater</i>	75
<i>Beefeater Blood Orange</i>	97
<i>Plymouth Gin</i>	170
<i>Bombay Sapphire</i>	98
<i>Hendrick's</i>	225
<i>The Botanist</i>	200

TEQUILA | MEZCAL

	50 ml
<i>Olmecca Altos Plata 100% Agave</i>	125
<i>Olmecca Altos Reposado 100% Agave</i>	135
<i>Don Julio Blanco Reserve 100% Agave</i>	250
<i>Don Julio Reposado Reserve 100% Agave</i>	260
<i>Don Julio Anejo 100% Agave</i>	355
<i>Don Julio 1942 Anejo 100% Agave</i>	900
<i>Patrón Silver 100% Agave</i>	215
<i>Patrón Reposado 100% Agave</i>	250
<i>Patrón Platinum 100% Agave</i>	950
<i>Padre Azul Blanco 100% Agave</i>	550
<i>Padre Azul Anejo 100% Agave</i>	815
<i>Sierra Milenario Fumado 100% De Agave</i>	278
<i>Sierra Milenario Anejo 100% De Agave</i>	288
<i>Del Maguey Vida</i>	270
<i>Del Maguey Minero</i>	515
<i>Meteoro 100% Agave Espadin</i>	245
<i>Mezcal Marca Negra San Martin 100% Agave</i>	500

RUM

	50 ml
<i>Bacardi Carta Blanca</i>	83
<i>Bacardi Carta Negra</i>	83
<i>Bacardi Spiced</i>	78
<i>Bacardi Anejo Cuatro</i>	115
<i>Bacardi Reserva Ocho 8 YO</i>	135
<i>Bacardi Gran Reserva 10 YO</i>	198
<i>Pyrat XO Reserve</i>	185
<i>Santa Teresa 1796 Solera Rum</i>	350
<i>Zacapa Centenario 23</i>	325
<i>Zacapa Centenario XO</i>	675
<i>Diplomatico Reserva Exclusiva</i>	317
<i>Mount Gay Black Barrel</i>	155
<i>Abuelo 12 YO</i>	298
<i>Abuelo 30 YO Centuria</i>	975
<i>Havana Club Anejo 7 Anos</i>	120
<i>Havana Club Seleccion de Maestros</i>	255
<i>Sailor Jerry</i>	100

COGNAC | CALVADOS

	50 ml
<i>Hennessy Very Special</i>	215
<i>Hennessy VSOP Privilège</i>	320
<i>Hennessy XO</i>	850
<i>Hennessy Paradis</i>	5700
<i>Remy Martin VSOP</i>	365
<i>Remy Martin XO</i>	1175
<i>Remy Martin Louis XIII</i>	12000
<i>Martell Cordon Bleu</i>	765
<i>Martell XO</i>	985
<i>Martell Cohiba</i>	1615
<i>Christian Drouin Calvados Coeur de Lion Pays d'Auge XO</i>	510

BRANDY | ARMAGNAC

	50 ml
<i>Vecchia Romagna Etichetta Nera</i>	105
<i>Emilio Lustau Solera Gran Reserva</i>	168
<i>Armagnac Castarede VSOP</i>	355
<i>Pisco Barsol Supremo Mosto Verde</i>	195
<i>Metaxa 12*</i>	215
<i>St-Rémy VSOP</i>	78
<i>ARARAT Vaspurakan 15 YO</i>	295
<i>ARARAT Nairi 20 YO</i>	395

LIQUEUR

	50 ml
<i>Solerno Blood Orange</i>	198
<i>Cointreau</i>	98
<i>Frangelico</i>	85
<i>Ancho Reyes Verde</i>	128
<i>Drambuie</i>	160
<i>Kahlua</i>	105
<i>Baileys Original</i>	105
<i>Disaronno</i>	135
<i>Sambuca Molinari Extra</i>	78
<i>Sambuca Antica Classic</i>	78
<i>Sambuca Ramazzotti</i>	120
<i>Tatratea Citrus</i>	130
<i>Tatratea Original</i>	130
<i>Bigallet China-China</i>	138
<i>Benedictine</i>	125
<i>St-Germain</i>	210
<i>Chartreuse Yellow</i>	170
<i>Chartreuse Green</i>	170

IRISH WHISKEY

50 ml

<i>Jameson</i>	115
<i>Jameson Black Barrel</i>	175
<i>Jameson 18 YO</i>	525
<i>Redbreast 12 YO</i>	258
<i>West Cork Glengarriff Peat Charred Cask</i>	195
<i>Roe & Co</i>	195
<i>The Pogues Honey</i>	110
<i>Tullamore D.E.W 12 YO</i>	227

BLENDED SCOTCH WHISKY

50 ml

<i>Dewar's Caribbean Smooth 8 YO</i>	120
<i>Dewar's 12 YO</i>	135
<i>Dewar's 15 YO</i>	195
<i>Chivas Regal 12 YO</i>	195
<i>Chivas Regal XV</i>	315
<i>Chivas Regal 18 YO</i>	385
<i>Chivas Regal Ultis</i>	1335
<i>Ballantine's 12 YO</i>	198
<i>Ballantine's 17 YO</i>	390
<i>Johnnie Walker Black Label 12 YO</i>	195
<i>Johnnie Walker Green Label</i>	288
<i>Copper Dog</i>	150
<i>Monkey Shoulder</i>	190
<i>Gauldrons Campbeltown Blended Malt DL</i>	345
<i>Rock Oyster Islands Blended Malt</i>	255
<i>Big Peat Islay Blended Malt</i>	280

SINGLE MALT SCOTCH WHISKY

50 ml

<i>Glenmorangie The Original 10 YO</i>	288
<i>Glenmorangie Nectar d'Or 12 YO</i>	395
<i>Glenmorangie Lasanta 12 YO</i>	395
<i>Glenmorangie Quinta Ruban 14 YO</i>	395
<i>Glenmorangie Signet</i>	510
<i>Glenmorangie Vintage 1991</i>	4100
<i>Glenmorangie 18 YO</i>	675
<i>Kilchoman Machir Bay</i>	310
<i>Laphroaig Select</i>	315
<i>Macallan Triple Cask Matured 12 YO</i>	410
<i>Macallan Fine Oak 18 YO</i>	1175
<i>Highland Park 12 YO</i>	288
<i>Aultmore 12 YO</i>	298
<i>Aberfeldy 12 YO</i>	255
<i>Aberfeldy 16 YO</i>	325
<i>Glenfiddich 12 YO</i>	265
<i>Glenfiddich 15 YO</i>	295
<i>Glenfiddich 18 YO</i>	465
<i>The Balvenie 12 YO</i>	505
<i>Bowmore 12 YO</i>	345
<i>Dalmore Port Wood</i>	558
<i>Dalmore 12 YO</i>	620
<i>Auchentoshan 12 YO</i>	268
<i>Glenfarclas 12 YO</i>	275
<i>Singleton of Dufftown Malt Master's Selection</i>	250
<i>Singleton of Dufftown 12 YO</i>	256
<i>Cardhu 12 YO</i>	305
<i>Talisker 10 YO</i>	320
<i>Talisker Port Ruighe</i>	386
<i>Ardbeg 10 YO</i>	415
<i>The Glenlivet Excellence 12 YO</i>	255
<i>The Glenlivet 18 YO</i>	510
<i>The Glenlivet 25 YO</i>	1650

JAPANESE WHISKY

	50 ml
<i>Nikka Days</i>	260
<i>Nikka From The Barrel</i>	410
<i>Nikka Coffey Malt</i>	378
<i>Suntory Chita Whisky</i>	515
<i>Hibiki Japanese Harmony</i>	950
<i>Kurayoshi Sherry Cask Pure Malt</i>	650
<i>Kurayoshi 12 YO Pure Malt Whisky</i>	790

INDIAN WHISKY

	50 ml
<i>Amrut Raj Igala 40</i>	255
<i>Amrut Indian 46</i>	305

TAIWAN WHISKY

	50 ml
<i>Kavalan Ex-Sherry Oak 46</i>	525
<i>Kavalan Single Malt 40</i>	687

US WHISKEY | CANADA

	50 ml
<i>Bulleit Bourbon</i>	125
<i>Bulleit Rye</i>	145
<i>Bulleit 10 YO</i>	268
<i>Crown Royal</i>	155
<i>Rittenhouse Straight Rye</i>	175
<i>Gentleman Jack</i>	195
<i>Jack Daniel's Single Barrel</i>	285
<i>Four Roses Small Batch</i>	290
<i>Wild Turkey Longbranch</i>	147
<i>Maker's Mark</i>	175

BEER

	ml
<i>Estrella Damm</i>	400 105
<i>Cornelissen Limburgse Witte</i>	400 115

BOTTLED BEER

	ml
<i>Hitachino Nest Yuzu Lager</i>	350 275
<i>Hitachino Nest Red Rice Ale</i>	330 275
<i>Kyoto Flavor of Sake Brewery</i>	330 350
<i>Estrella Damm (Non-Alcoholic)</i>	250 90
<i>Erdinger Weissbier (Non-Alcoholic)</i>	330 90

SOFT DRINKS

	ml
<i>Coca-Cola</i>	250 55
<i>Coca-Cola Zero</i>	250 55
<i>Fanta</i>	250 55
<i>Sprite</i>	250 55
<i>Schweppes Premium Tonic</i>	250 60
<i>Schweppes Gentle Ginger</i>	250 60
<i>"Franklin & Sons" 1886 Cola</i>	275 168
<i>"Franklin & Sons" Natural Indian Tonic Water</i>	200 125
<i>Rich assorted juice</i>	250 35

WATER

	ml
<i>San Benedetto still / sparkling</i>	250 87
<i>Perrier Sparkling</i>	330 125
<i>Perrier Sparkling</i>	750 215
<i>Icelandic Glacial Still</i>	330 175
<i>Icelandic Glacial Still</i>	750 295
<i>Acqua Panna Still</i>	750 175
<i>San Pellegrino Sparkling</i>	750 175
<i>Solan de Cabras</i>	1000 350
<i>Evian</i>	750 235
<i>Bonaqua still / sparkling</i>	330 45

FRESHLY SQUEEZED JUICES

	ml
<i>Orange</i>	250 98
<i>Grapefruit</i>	250 120
<i>Lemon</i>	250 98
<i>Apple</i>	250 90
<i>Pineapple</i>	250 270
<i>Carrot</i>	250 90
<i>Celery</i>	250 120

COFFEE

	ml
<i>Ristretto / Espresso / Americano / Decaffeinated</i>	20 63
<i>Doppio</i>	40 96
<i>Cappuccino / Latte</i>	150 96
<i>Flat White</i>	150 115
<i>Filter coffee</i>	250 85
<i>Coffee Bombardino</i>	60 96
<i>Irish coffee (Irish whiskey, cream, coffee)</i>	200 150
<i>Iced coffee (coffee, ice cream, chocolate liqueur)</i>	250 175

HOMEMADE TEA

	ml
<i>Black currant-cocoa</i> (Puree black currant, cocoa, mint)	900 140
<i>Sea buckthorn-lemon</i> (Puree sea buckthorn, homemade lemon marmalade)	900 180
<i>Wild berries-thyme</i> (Red currant, raspberry, strawberry, ginger, thyme)	900 150

TEA

	ml
<i>Milk Oolong tea</i> China	750 145
<i>Lapsang Souchong black tea</i> China	750 165
<i>Dian Hong black tea</i> China	750 145
<i>Sencha Mainichi green tea</i> organic (Japan)	750 145
<i>Genmaicha green tea</i> organic (Japan)	750 180
<i>Jasmine Spring Tips green tea</i> China	750 145
<i>Black tea "Earl Grey"</i> (Indian black tea, bergamot essential oil), Kusmi Tea	750 145
<i>Black tea "Prince Vladimir"</i> (Indian black tea, lemon zest, bergamot essential oil, vanilla), Kusmi Tea	750 145
<i>Green tea "Mint"</i> (Chinese green tea, mint leaves), Kusmi Tea	750 145
<i>Herbal tea "Be Cool"</i> (Apple, rosehip, verbena, mint, aniseed, liquorice root), Kusmi Tea	750 145
<i>Detox Tea</i> (Mate, green tea, rooibos, pineapple, guarana seeds), Kusmi Tea	750 145
<i>Fruit tea "Aqua Rosa"</i> (Hibiscus, apple, red berries, blackberry, elderberry), Kusmi Tea	750 145
<i>Green tea Kukicha</i> Aiya	750 310
<i>White tea</i> (Ha Giang, Vietnam)	750 165
<i>Black tea "Puehr Yunnan In Ki 2015"</i>	750 165
<i>Green roasted tea "Hojicha" organic</i> Clearspring	750 165
<i>Oolong tea "Darjeeling" first harvest</i> Darjeeling Tea Lovers	750 165
<i>Matcha tea Fuku</i> Aiya	30 90
<i>Matcha tea Izumi</i> Aiya	30 180