

## All Day Breakfast

### 2 EGGS ANY STYLE USD 13.00

Chicken sausage, streaky beef, mushroom, grilled tomato, hash brown and white or whole wheat toast

### POACHED EGGS, PISTACHIO & PUMPKIN SEED PESTO USD 12.00

Whole wheat sourdough, avocado, basil

### GLUTEN FREE AVOCADO

#### TOAST USD 12.00

Gluten free bread, tomatoes & feta

### WESTIN SMOOTHIE BOWL USD 18.00

Avocado, banana & yoghurt base topped with seasonal berries and house roasted granola

## Appetizers & Salads

### PRAWN & SPINACH USD 26.00

Prawns, baby spinach, white miso, truffle, parmesan dressing

### FETA & MELON SALAD USD 18.00

Assorted melon, rocket, feta, caramelized walnuts and date vinaigrette

### CAPRESE SALAD USD 28.00

Caprese salad, heirloom tomato, Italian Buffalo mozzarella, basil pesto

### AVIATOR SALAD USD 22.00

Cos Lettuce, parmesan, spanish anchovy, croutons, egg textures  
Add Chicken USD 5.00  
Add Prawns USD 8.00

### CRAB CAKE SALAD USD 29.00

Swift footed crab cake, greens, vinaigrette

### QUINOA & POMEGRANATE SALAD USD 22.00

Quinoa, pomegranate seeds, raisins, lettuce and olive pomegranate dressing

### BEEF & PINE NUT DOLMAS USD 26.00

Vine leaf stuffed with sticky rice, minced beef, fresh herbs and pine nut

### ASIAN GARLIC CHILI PRAWNS USD 18.00

Six vannamei prawns, Chinese garlic-chili sauce

### CHINESE SALT & PEPPER CALAMARI USD 24.00

Squid in a salt and pepper crust, sweet soy and ginger dressing

### TUNA CEVICHE USD 22.00

Long line caught Maldivian yellow fin tuna, curried coconut milk, scotch bonnet, cardamom and ginger

### SZECHUAN CHILI CHICKEN USD 19.00

Spicy fried chicken thigh, spring onion, sesame

## Soups

### BAA ATOLL FISH SOUP USD 10.00

Sustainable Maldivian fish soup

### CREAM OF WILD MUSHROOMS USD 14.00

Blend of wild button mushroom and shitake, shimeji and truffle oil

## Burgers & Sandwiches

All served with Fries or Side Salad

### BEEF BURGER USD 38.00

Tender homemade beef patty (220g), caramelized onions, lettuce, tomato, cucumber, cheddar cheese, baby gherkins, mayonnaise royale

### WASABI CHICKEN BURGER USD 34.00

Panko crusted wasabi chicken, lettuce, tomatoes, cucumber, cheddar cheese, wasabi mayonnaise, avocado, charcoal bun

### STEAK SANDWICH USD 28.00

Seared sirloin steak on ciabatta with shallot purée and salsa de ricotto

### BLT USD 25.00

Bacon, lettuce and tomatoes on seed loaf with mayonnaise

### HALLOUMI USD 32.00

Fried halooumi wedge, tomato jam, macerated tomato, onion, cucumber, cilantro dressing, sesame seed bun

### GRILLED PESTO PANINI USD 28.00

Grilled zucchini, plum tomatoes, artichoke, peppers, pesto mayonnaise, emmental cheese

## Pizza & Pasta

### TIGER PRAWN USD 38.00

Prawns, paprika and red pepper purée base, chili, cherry tomatoes, garlic, mozzarella cheese, capers, fresh basil

### THE CLASSIC USD 24.00

Italian herb-infused tomato sauce, tomato fondue, mozzarella cheese

### PEPPERONI USD 28.00

Classic tomato base, smoked pepperoni, mozzarella cheese

### THE BIG "V" USD 26.00

Fresh basil pesto, asparagus, basil, cherry tomatoes, mushrooms, olives, mozzarella cheese, onions, peppers, aioli

### SPAGHETTI BOLOGNAISE USD 22.00

Bolognese sauce, parmesan cheese

### PRAWN AND CHORIZO

#### PASTA USD 28.00

Creamy prawn, Spanish chorizo pasta, chili, parmesan cheese, rocket leaves

### SPAGHETTI CARBONARA USD 26.00


Bacon, mushrooms, parmesan cream, Italian parsley, garlic

## EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

Available in full and half size portions.

### CHINESE LIANG BAN

TOFU  USD 22.00  
Tofu, walnut, bamboo shoot, five spice

### PARMA HAM, CANTALOUPE & ARUGULA

SALAD USD 19.00  
South Tyrol prosciutto, rocket leaves, sweet melon, balsamic dressing

### HAINAN GREEN PAPAYA

SALAD   USD 15.00  
Papaya salad, Filipino calamansi dressing

### PUMPKIN, BEETROOT & TEMPEH SALAD

USD 18.00  
Beetroot, tempeh salad, young flowers, pumpkin slices

### HOT & SOUR

BROTH USD 10.00  
Local white snapper fish

### STEAMED CATCH OF THE DAY

USD 45.00  
Steamed local catch of the day with charred vegetables

### RIVER SHRIMP

SALAD  USD 22.00  
Grilled river shrimp salad with seasonal vegetables & citrus dressing

### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



## Westin Classics

### REEF FISH TEMPURA USD 34.00

Maldivian reef fish tempura, cheeky lemon sauce, fried baby spinach, crispy vine tomatoes

### FISH OF THE DAY USD 48.00

Pan-seared fish, hot nicoise garnish, herb salad, spicy tomato, parmesan barley

### PAN SEARED SALMON USD 48.00

Pan seared salmon, buttered mash potato, asparagus, sauce vierge

### SNOW FUNGUS RAGOUT USD 30.00

White and black fungus, garlic cheese sauce, parmesan gratin and pesto crostini

### DUCK BREAST USD 64.00

Pan seared duck breast with butternut puree, choucroute, fondant potato, wild mushrooms, jus gras

### PORK BELLY USD 42.00

Roast miso pork belly with caramelized pineapple, BBQ sauce, cheeky lemon, sweet corn & basil

### STICKY PORK RIBS USD 56.00

Sticky pork ribs with egg fried rice, soy dip, cucumber salad

### AUSTRALIAN LAMB

#### BARNESLEY CHOP USD 68.00

Grilled chop, bacon root mash, garlic pok choi, pumpkin pearls, rosemary jus

## Asian Local Classics

### CHICKEN TANDOORI USD 48.00

1/2 Spring chicken in our tandoori oven, mint dressing, red onion, cucumber, raita, naan bread

### TUNA CURRY USD 32.00

A local favorite, long line caught Maldivian yellow fin tuna, sticky rice, turmeric coconut, poppadum, scotch bonnet

### TANDOORI LAMB CHOPS USD 65.00

Organic Australian lamb chops marinated in tikka spices roasted in our tandoori

### GOAN ARABIC SEA PRAWN

#### CURRY USD 42.00

Goan prawn, brown rice, chutneys, poppadum

### KUNG PAO CHICKEN USD 35.00

Wok fried boneless chicken thigh, scallions, toasted peanuts, sesame

### BUTTER CHICKEN USD 34.00

Boneless chicken thigh simmered in rich tomato gravy, naan, raita

### MATTAR PANEER USD 24.00

Low-fat paneer, rice, naan, raita

### VIETNAMESE PHO USD 25.00

Soupy meal of beef, noodle, fresh herbs, vegetables and boiled egg

### DHIVEHI BEEF CURRY USD 25.00

Maldivian home style beef curry cooked with traditional spices and coconut milk, roshi, steam rice

### KADHAI SUBZI USD 22.00

Seasonal vegetables, peppers and tomatoes tossed with coarse spices, garlic naan

## From the Grill\*

All served with cherry tomatoes, buttered mashed potatoes, button mushrooms & a sauce of your choice

### WAGYU SIRLOIN

250G USD 95.00

### BLACK ANGUS T-BONE

500G USD 75.00

### BLACK ANGUS FILLET

220G USD 58.00

### BLACK ANGUS SIRLOIN

220G USD 48.00

### SAUCES

BBQ  
Peppercorn  
Mushroom  
Red wine  
Horseradish crème  
Jalapeno mayonnaise  
Peri peri  
Spicy tomato

### SIDE DISHS USD 8.00

Macaroni & cheese  
Broccoli & almonds  
Cauliflower & ham  
Egg fried rice  
Chips  
Parmesan chips  
Mashed potatoes

## Desserts

### TIRAMISU USD 18.00

Mascarpone cream, coffee rum soaked savoiardi, cocoa dust and seasonal berry

### SAFFRON PHIRNI USD 16.00

Rice pudding, pistachio

### GERIKURU BOAKIBAA USD 18.00

Maldivian condense milk cake

### CHOCOLATE PETIT POT USD 22.00

Coffee mascarpone chantilly

### LEMON-TONKA BEAN

#### CRÈME BRÛLÉE USD 18.00

Baked cream, coconut biscuit, summer fruits

### BANANA RED VELVET

#### MILLE-FEUILLE USD 18.00

Layers of red velvet and banana crèmeux, mango basil jelly

## Eat Well Menu for Kids

Lunch or Dinner

### HUMMUS WRAP USD 10.00

Whole wheat wrap, lettuce, red bell pepper, cucumber

### PITA CHIPS & VEGETABLES USD 12.00

Hummus, low-fat yoghurt dip

### CHICKEN NOODLE SOUP USD 8.00

Fresh garden vegetables, thin whole-wheat pasta

### CHICKEN WRAP USD 10.00

Carrots, cucumber, bell-pepper, avocado

### SALMON WITH SOBA

#### NOODLES USD 18.00

Asian style baked salmon, fresh ginger, carrots, red peppers, onion, sesame seeds

### SPAGHETTI & MEATBALLS USD 15.00

Turkey meatballs, tomato sauce, broccoli, carrots

Desserts

### FRUIT SALAD *gf* USD 15.00

Cored apple filled with fresh fruit

### ROASTED PINEAPPLE USD 15.00

Crème fraîche & pistachios



Vegetarian



Gluten Free



Contains Nut



Shellfish

Service charges and government taxes are additional. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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\* From The Grill items are chargeable with 50% off for meal packages

## Booster Corner

**PRE-GAME BOOSTER** USD 10.00  
Strawberry, Raspberry, Banana, Pineapple and orange juice.

*Get a kick start when you need it most. This super energizing, vitamin packed smoothie is part of top athlete, pre-game regimen when they need to perform they best.*

**PROTEIN POWER** USD 10.00  
Plain yoghurt, chia seed, cashew nut and pumpkin and orange juice

*This smoothie is loaded with seeds and nuts for an extra protein fix to keep your body strong and help it to recover after long runs or an intense training day.*

**LEARN GREEN** USD 10.00  
Mint leaf, melon, spinach, cucumber, mango, plain yoghurt and apple juice.

*Super tasty and super healthy, this refreshing green smoothie is great just before a workout because it wakes you up without weighing you down.*

**ALL DAY ENERGIZER** USD 10.00  
Mango, Banana, Blueberry, muesli, yoghurt and apple juice.

*Just the thing when you have a long ahead of you. A slow release energy booster with complex carbs to keep you focused for longer.*

**ALL VEG** USD 10.00  
Carrot, ginger, avocado, cucumber, celery and apple juice.

*This low – fat, sweet and spicy drink is ridiculously tasty and healthy, and a quick way to up your vegetable intake when you are feeling run down.*



## Westin Fresh by The Juicery

### JUICES

Beetroot, carrot, kale, apple, lemon, ginger USD 10.00  
Orange, grapefruit, lemon, lime USD 10.00

### SMOOTHIES

Almond milk, spinach, kale, banana, mango, cinnamon USD 10.00  
Strawberry, banana, goji berry, coconut milk USD 10.00

## Innocent

**SHAKE THE PASSION** USD 10.00  
Passion fruit shaken with kaffir lime leaf, lemongrass, lime, homemade grand jasmine tea syrup and ginger ale

**BREATH IN BREATH OUT** USD 10.00  
Papaya blended with passion fruit, lemongrass, ginger, lemon, apple juice and homemade mango syrup

**TUTTI FRUTTI** USD 10.00  
Watermelon muddled with mango, passion fruit, lime, homemade jasmine tea syrup and soda water

**TIKI TIKI RUNNER** USD 10.00  
Pineapple blended with banana, coconut milk, lime, pineapple juice and honey

**COCO CUMBER** USD 10.00  
Cucumber blended with mint leaf, coconut water, coconut shred, lime and honey.

**PINE HONEY BASIL** USD 10.00  
Pineapple blended with basil, lime, pineapple juice and honey

**MALDIVIAN LASSI** USD 10.00  
Mango blended with coriander leaf, salt, yoghurt, coconut water, lime and honey

## Signature Creations

TAKE A SIP OF HISTORY AND CULTURE....  
"Please be patient with our bartenders as these are handcrafted drinks and take a bit more time to prepare..."

**RAH VEHIN** USD 16.00  
*Islander*  
Bacardi white rum infused roasted coconut, Natural coconut rum, grilled pineapple, fresh coconut cream, pineapple juice and natural pure cane sugar syrup; Dehydrated pineapple, roasted coconut flakes and coconut leaf.

**BOKI BOKI** USD 16.00  
*Bubbly*  
Ketel One vodka infused lemon peel, Nonino Amaro Quintessentia, Campari, Kahlua, lemon and fever tree ginger ale; Orange peel, thyme and coffee bean.

**HITHI FONI** USD 16.00  
*Bitter sweet*  
Maker mark handcrafted bourbon, Crème de banana, Hennessy VSOP cognac, Frangelico hazelnut, house made chocolate mint truffle syrup, cold brew coffee, chocolate paste and aromatic creole bitter; Chocolate curl, ground nutmeg.

**DHIRIMAA** USD 16.00  
*Pepper flower*  
Tanqueray NoTen infused black pepper, St Germain elderflower, pink grapefruit juice, house made lemon tea syrup, lime, Aromatic grapefruit bitter and fever tree aromatic tonic water; Mint sprig, grapefruit and blackberry.

## Freshly Squeeze

**ORANGE** USD 8.00  
**COCONUT** USD 8.00  
**WATERMELON** USD 8.00  
**PINEAPPLE** USD 8.00  
**CARROT** USD 8.00  
**MANGO** USD 8.00  
**APPLE** USD 8.00

# Beverages

## Classic Cocktails

**COSMOPOLITAN** USD 12.00

*Odeon in Manhattan 1987*  
Absolut vodka, Cointreau, cranberry juice, lime.

**NEGRONI** USD 12.00

*Café Casoni in Florence 1919*  
Beefeater gin, Campari, Antica Formula vermouth.

**MAI TAI** USD 12.00

*Trader Vic's 1944*  
Captain Morgan dark rum, Bacardi white rum, orange liqueur, lime, orgeat, angostura bitters.

**CAIPIROSKA** USD 12.00

*South America*  
Absolut vodka, fresh lime, sugar; mango, passion fruit, strawberry or watermelon.

**MOJITO** USD 12.00

*Havana, Cuba*  
Bacardi white rum, lime, mint, sugar, soda water.

**DAIQUIRI** USD 12.00

*Santiago de Cuba 1902*  
Bacardi white rum, lime and sugar; mango, strawberry, watermelon or banana.

**PIÑA COLADA** USD 12.00

*Puerto Rico 1954*  
Bacardi White rum, Malibu coconut rum, pineapple juice, coconut milk.

**MARGARITA** USD 12.00

*Acapulco 1948*  
Olmega Blanco Tequila Blanco, Cointreau, fresh lime juice.

**CAIPIRINHA** USD 12.00

*Alentejo in Portugal 1918*  
Capaicaiba cachaca, fresh lime, sugar; mango, passion fruit, strawberry or watermelon.

**OLD FASHIONED** USD 12.00

*Pendennis Club in Louisville, Kentucky 1881*  
Jim Beam Bourbon, a cube of sugar, angostura bitter.

## Bubbly Cocktails

**FRENCH 75** USD 12.00

Tanqueray gin, lemon juice, sparkling wine; Lemon peel.

**APEROL SPRITZ** USD 12.00

Aperol, soda water, sparkling wine; Orange wedge.

## Wheat Beer

**HOEGAARDEN** USD 12.00

Full-bodied, it has a characteristic fruity taste and clear spicy notes of clove and coriander. Slightly citrus and rounded off by a smoky, sweet vanilla quality, its sweet and sour flavour is well balanced.

## Beers

**ASAHI (JAPAN)** USD 10.00

**CARLSBERG (DENMARK)** USD 8.00

**HEINEKEN (NETHERLANDS)** USD 8.00

**CORONA (MEXICO)** USD 10.00

**SAPPORO (JAPAN)** USD 14.00

## Coffees

**ESPRESSO** USD 6.00

**DOUBLE ESPRESSO** USD 8.00

**AMERICANO** USD 6.00

**MACCHIATO** USD 6.00

**CAPPUCCINO** USD 6.00

**FLAT WHITE** USD 6.00

**LATTE** USD 6.00

**ICED COFFEE** USD 6.00

**HOT CHOCOLATE** USD 6.00

**ICED CHOCOLATE** USD 6.00

## Fine Selection of Tea

**ENGLISH BREAKFAST** USD 6.00

**EARL GREY** USD 6.00

**CEYLON UVA** USD 6.00

**MARRAKECH MINT** USD 6.00

**JASMINE GREEN** USD 6.00

**EMERALD SENCHA** USD 6.00

**JADE GREEN** USD 6.00

**ROSE OOLONG** USD 6.00

**PEPPERMINT** USD 6.00

**LEMONGRASS & GINGER TWIST** USD 6.00

**CAMOMILE FRESH** USD 6.00

**CAPE ROOIBOS** USD 6.00

## Soft Drinks

**COCA-COLA** USD 6.00

**COCA-COLA LIGHT** USD 6.00

**COCA-COLA ZERO** USD 6.00

**SPRITE** USD 6.00

**SCHWEPPE'S GINGER ALE** USD 6.00

**SCHWEPPE'S TONIC WATER** USD 6.00

**SCHWEPPE'S SODA WATER** USD 6.00

**FEVER TREE INDIAN TONIC WATER** USD 9.00

**FEVER TREE AROMATIC TONIC WATER** USD 9.00

**FEVER TREE GINGER ALE** USD 9.00

**FEVER TREE MEDITERRANEAN TONIC WATER** USD 9.00

**FEVER TREE ELDERFLOWER TONIC WATER** USD 9.00

## Water

**WESTIN (STILL) 500ML** USD 3.00

**WESTIN (STILL) 1000ML** USD 6.00

**WESTIN (SPARKLING) 500ML** USD 3.00

**WESTIN (SPARKLING) 1000ML** USD 6.00

**EVIAN (STILL) 330ML** USD 6.00

**EVIAN (STILL) 750ML** USD 12.00

**BADOIT (SPARKLING) 330ML** USD 6.00

**BADOIT (SPARKLING) 750ML** USD 8.00

## Spirits

### Apéritifs

**APEROL** (ITALY) USD 6.00  
**PERNOD** (FRANCE) USD 6.00  
**RICARD** (FRANCE) USD 6.00  
**MARTINI BIANCO, ROSSO, DRY** (ITALY) USD 6.00  
**FERNET-BRANCA** (ITALY) USD 12.00  
**BRANCA MENTA** (ITALY) USD 8.00  
**CAMPARI** (ITALY) USD 6.00  
**JÄGERMEISTER** (GERMANY) USD 6.00  
**ABSINTHE** (FRANCE) USD 12.00  
**NONINO AMARO**  
**QUINTESENTIA** (ITALY) USD 14.00  
**LILLET BLANC** (FRANCE) USD 10.00  
**LILLET ROSE** (FRANCE) USD 10.00  
**MOLINARI SAMBUCA** (ITALY) USD 12.00  
**CARPANO ANTICA**  
**FORMULA** (ITALY) USD 12.00

### Gin

**TANQUERAY** (SCOTLAND) USD 8.00  
**GORDON'S** (SCOTLAND) USD 6.00  
**BOMBAY SAPPHIRE** (ENGLAND) USD 8.00  
**THE BOTANIST** (SCOTLAND) USD 18.00  
**HENDRICK'S** (HANDCRAFTED FROM SCOTLAND) USD 12.00  
**MONKEY 47** (GERMANY) USD 22.00  
**MONKEY 47 SLOE** (GERMANY) USD 22.00  
**BEEFEATER** (ENGLAND) USD 6.00  
**BEEFEATER 24** (ENGLAND) USD 10.00  
**MARTIN MILLER'S** (ENGLAND) USD 14.00  
**NOLET'S SILVER** (NETHERLANDS) USD 24.00  
**LONDON NO.1** (ENGLAND) USD 14.00  
**PLYMOUTH** (ENGLAND) USD 12.00  
**ROKU** (HANDCRAFTED JAPAN) USD 18.00  
**THE BITTER TRUTH PINK GIN** (GERMANY) USD 14.00  
**CITADELLE RESERVE** (FRANCE) USD 18.00  
**CITADELLE NO MISTAKE** (FRANCE) USD 18.00  
**TANQUERAY NO.10** (SCOTLAND) USD 12.00

### Vodka

**KETEL ONE** (NETHERLANDS) USD 10.00  
**CÎROC** (FRANCE) USD 12.00  
**BELVEDERE** (POLAND) USD 12.00  
**GREY GOOSE** (FRANCE) USD 14.00  
**ABSOLUT** (SWEDEN) USD 8.00  
**ABSOLUT ELYX** (SWEDEN) USD 14.00  
**ABSOLUT CITRON** (SWEDEN) USD 8.00  
**ABSOLUT PEPPER** (SWEDEN) USD 8.00  
**ABSOLUT PEACH** (SWEDEN) USD 8.00  
**SMIRNOFF** (RUSSIA) USD 8.00  
**RUSSIAN STANDARD**  
**IMPERIA** (RUSSIA) USD 16.00  
**RUSSIAN STANDARD ORIGINAL** (RUSSIA) USD 10.00  
**U'LUVKA PREMIUM LUXURY** (POLAND) USD 20.00  
**CRYSTAL HEAD** (CANADA) USD 16.00  
**TONINO LAMBORGHINI** (ITALY) USD 20.00  
**ROBERTO CAVALLI** (ITALY) USD 28.00  
**KAUFFMAN HARD** (RUSSIA) USD 30.00

### Rum & Cachaça

**CAPTAIN MORGAN** (JAMAICA) USD 8.00  
**PYRAT XO RESERVE** (GUYANA) USD 14.00  
**FLOR DE CANA 12 YEAR OLD** (NICARAGUA) USD 16.00  
**FLOR DE CANA 18 YEAR OLD** (NICARAGUA) USD 22.00  
**BACARDI SUPERIOR** (CUBA) USD 8.00  
**HAVANA CLUB ANEJO 3 YEAR** (CUBA) USD 8.00  
**EL DORADO SPECIAL PREMIUM 12 YEAR** (GUYANA) USD 16.00  
**EL DORADO SPECIAL PREMIUM 15 YEAR** (GUYANA) USD 20.00  
**EL DORADO SPECIAL PREMIUM 21 YEAR** (GUYANA) USD 40.00  
**DIPLOMATICO RESERVA EXCLUSIVA** (VENEZUELA) USD 14.00  
**COPACAIBA** (BRAZIL) USD 8.00  
**RON ZACAPA 23** (GUATEMALA) USD 22.00  
**RON ZACAPA XO** (GUATEMALA) USD 40.00  
**PLANTATION 3 STARS WHITE** USD 8.00  
**CLÉMENT SPECIAL CUVÉE HOMÈRE** (AGRICOLE RHUM FROM MARTINIQUE) USD 45.00  
**MOUNT GAY ECLIPSE GOLD** (BARBADOS) USD 8.00

### Tequila & Mezcal

**DON JULIO REPOSADO** USD 20.00  
**DON JULIO ANEJO** USD 22.00  
**EL JIMADOR BLANCO** USD 8.00  
**EL JIMADOR REPOSADO** USD 10.00  
**OLMECA BLANCO** USD 8.00  
**OLMEGA GOLD** USD 10.00  
**BENEVA MEZCAL** USD 12.00

### Bourbon & Rye

**JACK SINGLE BARREL** (USA) USD 14.00  
**GENTLEMAN JACK** (USA) USD 12.00  
**JACK DANIEL'S** (USA) USD 8.00  
**JIM BEAM** (USA) USD 6.00  
**MAKER'S MARK** (USA) USD 8.00  
**CANADIAN CLUB** (CANADA) USD 6.00  
**WOODFORD RESERVE** (USA) USD 12.00

### Port & Cherry

**FERREIRA RUBY PORT** (PORTUGAL) USD 15.00  
**TIO PEPE** (SPAIN) USD 8.00

### Cognac & Armagnac

**COURVOISIER VSOP** USD 14.00  
**HENNESSY VSOP** USD 18.00  
**HENNESSY XO** USD 65.00  
**REMY MARTIN VSOP** USD 16.00  
**REMY MARTIN XO** USD 60.00  
**MARTELL CORDON BLEU** USD 65.00  
**MARTELL VSOP** USD 25.00  
**MARTELL XO** USD 60.00  
**ARMAGNAC CASTAREDE HOR'S D'AGE XO 20 YRS OLD** USD 25.00

### Calvados

**SAINT VITAL CALVADOS 20 YRS.** USD 16.00

## Liqueur

**GALLIANO** (ITALY) USD 10.00  
**MIDORI** (JAPAN) USD 8.00  
**DISARONNO AMARETTO** (ITALY) USD 8.00  
**BAILEY'S IRISH CREAM** (IRELAND) USD 8.00  
**GRAND MARNIER** (FRANCE) USD 12.00  
**COINTREAU** (FRANCE) USD 8.00  
**SOUTHERN COMFORT** (USA) USD 8.00  
**BENEDICTINE DOM** (FRANCE) USD 8.00  
**DRAMBUIE** (SCOTLAND) USD 10.00  
**LUXARDO MARASCHINO** (ITALY) USD 12.00  
**KAHLUA** (MEXICO) USD 8.00  
**MALIBU** (BARBADOS) USD 8.00  
**FRANGELICO** (ITALY) USD 10.00  
**CHERRY HEERING** (NETHERLAND) USD 8.00  
**CHAMBORD** (FRANCE) USD 12.00  
**ST GERMAIN ELDERFLOWER**  
(FRANCE) USD 18.00

## Grappa

**NONINO GRAPPA CHADONNAY**  
**BIANCO** USD 14.00  
**NONINO GRAPPA CHADONNAY**  
**BARRIQUE** USD 14.00

## Blended Whisky

**BALLANTINES 17 YEAR** (HIGHLAND) USD 24.00  
**BALLANTINES 21 YEAR** (HIGHLAND) USD 50.00  
**JOHNNIE WALKER RED LABEL**  
(HIGHLAND) USD 4.00  
**JOHNNIE WALKER BLACK LABEL**  
(HIGHLAND) USD 8.00  
**JOHNNIE WALKER GOLD LABEL** (HIGHLAND)  
USD 16.00  
**JOHNNIE WALKER PLATINUM LABEL**  
(HIGHLAND) USD 32.00  
**JOHNNIE WALKER BLUE LABEL**  
(HIGHLAND) USD 50.00  
**CHIVAS REGAL 12 YEAR OLD**  
(SPEYSIDE) USD 10.00  
**CHIVAS REGAL 18 YEAR OLD**  
(SPEYSIDE) USD 22.00  
**CHIVAS REGAL 25 YEAR OLD**  
(SPEYSIDE) USD 55.00  
**ROYAL SALUTE 21 YEAR OLD**  
(SPEYSIDE) USD 35.00  
**JOHN JAMESON** (IRELAND) USD 6.00  
**HIBIKI HARMONY** (JAPAN) USD 40.00

## Single Malt

**CRAGGANMORE 12 YEAR OLD**  
(SPEYSIDE) USD 18.00  
**DALWHINNIE 15 YEAR OLD**  
(HIGHLAND) USD 18.00  
**GLENKINCHIE 10 YEAR OLD**  
(LOWLAND) USD 18.00  
**BALVENIE DOUBLEWOOD 12 YEAR OLD**  
(SPEYSIDE) USD 24.00  
**GLENMORANGIE ORIGINAL 10 YEAR OLD**  
(HIGHLAND) USD 14.00  
**GLENMORANGIE LASANTA12 YEAR OLD**  
(HIGHLAND) USD 18.00  
**GLENFIDDICH 12 YEAR OLD**  
(SPEYSIDE) USD 10.00  
**GLENLIVET 12 YEAR OLD**  
(SPEYSIDE) USD 12.00  
**GLENLIVET 15 YEAR OLD**  
(SPEYSIDE) USD 20.00  
**GLENLIVET 18 YEAR OLD**  
(SPEYSIDE) USD 24.00  
**GLENLIVET 21 YEAR OLD**  
(SPEYSIDE) USD 50.00  
**GLENLIVET 25 YEAR OLD**  
(SPEYSIDE) USD 95.00  
**GLENFARCLAS 12 YEAR OLD**  
(SPEYSIDE) USD 10.00  
**LAGAVULIN 16 YEAR OLD**  
(ISLE OF ISLAY) USD 24.00  
**LAPHROAIG 10 YEAR OLD**  
(ISLE OF ISLAY) USD 12.00  
**OBAN 14 YEAR OLD** (HIGHLAND) USD 24.00  
**SINGLETON 12 YEAR OLD**  
(HIGHLAND) USD 16.00  
**SINGLETON 15 YEAR OLD**  
(HIGHLAND) USD 20.00  
**SINGLETON 18 YEAR OLD**  
(HIGHLAND) USD 30.00  
**MACALLAN 12 YEAR OLD**  
(SPEYSIDE) USD 18.00  
**MACALLAN OLD FINE OAK 18 YEAR OLD**  
(SPEYSIDE) USD 60.00  
**ARBEG 10 YEAR** (ISLE OF ISLAY) USD 22.00  
**TALISKER 18 YEAR OLD**  
(ISLE OF SKYE) USD 54.00  
**NIKKA FROM THE BARREL**  
(JAPAN) USD 18.00