



## WHITE WINE LOCAL

<b>Local Wine by Glass</b>	<b>6.50</b>
<b>Sept, Obeideh</b>	<b>58.50</b>
Obeidy Elegant and discrete, white flowers nose, mineral smooth mouth	
<b>Cuvée du Patron, Aurora</b>	<b>51</b>
Chardonnay Aromas of honeycomb, yellow fruit Buttery mouth-feel and long fresh nutty finish	
<b>Atibaia</b>	<b>88</b>
Viognier, Chardonnay The palate is buttery and persistent with hints of hazelnut and white peach	
<b>Cloud Nine, Château Karam</b>	<b>33.50</b>
Sauvignon Blanc, Viognier, Semillon Aromatic bouquet of passion fruit, green apple, pineapple & grapefruit	
<b>Château Marsyas</b>	<b>44</b>
Chardonnay, Sauvignon Blanc Nose is fresh, floral and expresses white fruits such as peaches & pears	
<b>Château Musar</b>	<b>71.50</b>
Obeidy and Merwah Pine resin, pears, thyme & lemongrass	
<b>Domaine De Baal</b>	<b>58.50</b>
Chardonnay, Sauvignon Blanc Citrus notes, palate is elegantly balanced with fresh acidity and roundness	
<b>Domaine Des Tourelles</b>	<b>23.50</b>
Viognier, Chardonnay, Obeidy, Muscat Exotic fruit and floral aromas on the nose with a juicy and mouth-watering finish	
<b>Sept, Viognier</b>	<b>70.50</b>
Pure freshness, elegant, and complex, an explosion of white exotic fruits	

<b>Ixsir Grande Reserve</b>	<b>42</b>
Viognier, Sauvignon, Chardonnay	
Nose is enticed by an explosion of white flowers, peach & citrus fruits	
<b>Blanc de Blancs, Château Kefraya</b>	<b>30.50</b>
Viognier, Sauvignon Blanc, Chardonnay, Bourboulenc, Clairette	
Floral notes such as lily & acacia, with flavors of honey, apricot & mango	
<b>Koraï by Château Musar</b>	<b>36.50</b>
Viognier and Vermentino	
Sensation of oiliness, slightly oaked with a touch of pears & peaches	
<b>Blanc de Blancs, Château Ksara</b>	<b>26.50</b>
Chardonnay, Sauvignon Blanc, Semillon	
Floral aroma, soft, fresh and long lasting on the palate	
<b>Chardonnay Cuvée Du Pape, Château Ksara</b>	<b>31.50</b>
Chardonnay	
Oak give a creamy, vanilla aroma, tasting of hoenyed, peachy fruit	
<b>Massaya Blanc</b>	<b>23.50</b>
Obeidy, Rolle, Clairette, Sauvignon Blanc, Chardonnay	
White flower scents. It combines depth, roundness & crispiness	
<b>Musar Jeune</b>	<b>26.50</b>
Chardonnay, Vermentino and Viognier	
Pears, lime, tropical fruits & pineapple	
<b>Inspiration, Adyar</b>	<b>58.50</b>
Muscat, Chardonnay, Viognier	
Aromas of quince and peach which quickly give way to subtle scents of acacia	
<b>Obeidy, Clos St Thomas</b>	<b>36.50</b>
Obeidy	
Citrus, floral, sweet spices & white peach notes	
<b>Vin du Marje Blanc, Les Vignes De Marje</b>	<b>23.50</b>
Sauvignon Blanc, Viognier, Muscatel	
Expressive nose, aromatic range of flowery style	
<b>Trois Collines</b>	<b>29</b>
<b>Saint Mikhael, Adyar</b>	<b>44</b>
Merweh	
Sage and fresh grass nose, slightly peppery and a light touch of hazelnuts	
<b>Eva, Le Viognier De Qanafar</b>	<b>80.50</b>
Viognier	
Pleasant fruitiness married to floral notes, mineral & nutty flavors	

## RED WINE LOCAL

<b>Local Wine by Glass</b>	<b>6.50</b>
<b>Sept, Cuve De Soleil</b>	<b>58.50</b>
Cabernet Sauvignon, Tempranillo	
Nose of Mediterranean wild herbs and a mouth of red fruits	
<b>Atibaya</b>	<b>121</b>
Syrah, Cabernet Sauvignon, Petit Verdot	
Aromas of spices, black fruits & peony, pleasant and sweet in the mouth	
<b>Cabernet Franc, Aurora</b>	<b>40</b>
Cabernet Franc	
Soft notes of cherry & red fruit dominance	
<b>B-QA de Marsyas</b>	<b>36.50</b>
Cabernet Sauvignon, Mourvèdre, Syrah	
Gourmand nose on red fruits and hints of spices	
<b>Thouraya, Château Karam</b>	<b>33.50</b>
Cabernet Sauvignon	
Peppery rich bouquet of ripe fruits & chocolate aromas	
<b>Château Musar</b>	<b>108.50</b>
Cabernet Sauvignon, Cinsault, Carignan	
Mulberries, black cherries, black forest-fruits, plums with a hint of mocha	
<b>Château Qanafar</b>	<b>88</b>
Syrah, Merlot, Cabernet Sauvignon	
Notes of cassis & ripe black fruits married to velvety oak tanins	
<b>Château St Thomas</b>	<b>67.50</b>
Cabernet Sauvignon, Merlot, Syrah	
Well-melted round tannins with rich remarkable persistence	
<b>Domaine de Baal</b>	<b>58.50</b>
Cabernet Sauvignon, Merlot, Syrah	
Complex nose dominated by black fruits	
<b>Ixsir Grande Reserve</b>	<b>44</b>
Syrah, Cabernet Sauvignon	
Aromas of mature fruits and spices, rich and mellow yet always-complex palate	
<b>Le Comte De M, Château Kefraya</b>	<b>130</b>
Cabernet Sauvignon, Syrah	
Complex bouquet of black fruits & cedar wood, finely smooth on the palate	
<b>Cuvée du Troisième Millénaire, Château Ksara</b>	<b>60</b>
Cabernet Franc, Petit Verdot, Syrah	
Fruity and subtle nose of raspberry & black current with a vanilla character	
<b>Le Souverain, Château Ksara</b>	<b>82.50</b>
Marselan, Arinarnoa	
Bouquet of dark wild berries	

<b>Le Rouge Du Marje, Les Vignes De Marje</b>	<b>38.50</b>
Syrah, Cabernet Sauvignon, Merlot Fruity and elegant aromas, fresh flavour and a rounded tannin structure	
<b>Marquis De Beys, Domaine Des Tourelles</b>	<b>58.50</b>
Syrah, Cabernet Sauvignon Dark purple color and cedar aromas	
<b>Massaya Cap Est</b>	<b>28.50</b>
Grenache noir, Mourvèdre Nose that subtly blends violets and ripe red berry fruits	
<b>Hochar Père et Fils</b>	<b>66</b>
Grenache, Cinsault Red fruits, plums, sloes & cherries	
<b>Musar Jeune</b>	<b>30.50</b>
Syrah, Cinsault, Cabernet Sauvignon Blueberries, dark red cherries with Mediterranean herbs, tobacco & spice	
<b>Monastère de Mar Moussa, Adyar</b>	<b>116</b>
Cabernet Sauvignon, Syrah, Petit Verdot Frank and sane aromas of ripe fruits, its supple and round tannins	
<b>Trois Collines</b>	<b>40.50</b>
<b>Monastère de Rechmaya, Adyar</b>	<b>44</b>
Cabernet Sauvignon, Cabernet Franc, Syrah, Merlot Fruity and vanilla aromas	
<b>ROSE WINE LOCAL</b>	
<b>Local Wine by Glass</b>	<b>6.50</b>
<b>Mystique Rosé, Adyar</b>	<b>39</b>
Mourvèdre Nose shows a remarkable red fruit based aromas	
<b>Aurora Rosé</b>	<b>36.50</b>
Cabernet Franc Soft red berry nose, taste crispy and tingly with a slightly floral long dry finish	
<b>Arc-en-Ciel, Château Karam</b>	<b>29</b>
Syrah, Cinsault, Pinot Noir Red exotic aromas, body and rich taste with plenty notes of zest	
<b>Domaine Des Tourelles</b>	<b>23.50</b>
Cinsault, Syrah, Tempranillo Red fruit aromas, fresh palate	

<b>Ixsir Grande Reserve</b>	<b>42</b>
Cinsault, Syrah, Caladoc	
Its fragrant and floral bouquet is a prelude to a bold yet subtle mouthfeel	
<b>Myst, Château Kefraya</b>	<b>26.50</b>
Tempranillo, Syrah, Grenache, Mourvèdre, Sangiovese	
Notes of forest berries, litchi, strawberry and a final hint of blackcurrant	
<b>Koraï by Château Musar</b>	<b>36.50</b>
Cinsault, Mourvèdre	
Red fruits, cranberry and presence of passion fruit with a touch of herbal essence	
<b>Sunset, Château Ksara</b>	<b>24</b>
Cabernet Franc, Syrah	
Red berries aroma and a hint of spiciness, fresh and vivid taste	
<b>Massaya Rosé</b>	<b>23.50</b>
Cinsault	
Aromas of red berry fruits and subtle spice	
<b>Musar Jeune</b>	<b>24</b>
Cinsault, Mourvèdre	
Strawberries, tangerines with a hint of spice and salinity	
<b>Paradis Rosé De Qanafar</b>	<b>23.50</b>
Grenache, Syrah, Zinfandel	
Fruity aromas of guava, raspberry, watermelon & citrus	
<b>Vin du Marje Rosé, Les Vignes De Marje</b>	<b>23.50</b>
Tempranillo, Syrah	
Fruity and fresh taste, crispy and delicate palate	
<b>Trois Collines</b>	<b>29</b>

## WHITE WINE IMPORTED

<b>Imported Wine by Glass</b>	<b>9.50</b>
<b>Albizzia Chardonnay, Frescobaldi</b>	<b>87.50</b>
Toscany, Italy	
<b>Pinot Grigio, Astoria</b>	<b>55</b>
Italy	
<b>Chablis, Joseph Drouhin</b>	<b>125</b>
Bourgogne, France	
<b>Les Caprices d'Antoine, Côtes du Rhône</b>	<b>60</b>
France	

<b>Gavi Di Gavi, Marchesi Di Barolo</b>	<b>125</b>
Italy	
<b>M de Minuty, Côtes de Provence</b>	<b>81.50</b>
France	
<b>Mâcon Villages, Joseph Drouhin</b>	<b>81.50</b>
France	
<b>Puligny Montrachet, J Drouhin</b>	<b>353.50</b>
Bourgogne, France	
<b>Riesling, Réserve Willm, Alsace</b>	<b>76</b>
<b>Sancerre, Les Romains, Vallée de La Loire</b>	<b>115</b>
France	
<b>Chablis, Grand Cru Les Clos Domaine Chatelain</b>	<b>265</b>
France	
Bourgogne	

## RED WINE IMPORTED

<b>Imported Wine by Glass</b>	<b>9.50</b>
<b>Brouilly, Joseph Drouhin</b>	<b>68</b>
France	
<b>Châteauneuf du Pape 2015, Pasquier Desvignes</b>	<b>232.50</b>
Côtes du Rhône, France	
<b>Château de Terrefort Quancard 2015, Bordeaux</b>	<b>97</b>
France	
<b>Château Tour de Pez 2016</b>	<b>169.50</b>
Saint Estèphe, France	
<b>Cheval Noir 2016</b>	<b>88</b>
Bordeaux, France	
<b>Parallèle 45, Côtes du Rhône 2015</b>	<b>63.50</b>
Paul Jaboulet Aîné, France	
<b>Coteaux Bourguignon 2014, Domaine Pierre Ponn</b>	<b>76</b>
France	
<b>Haut Médoc de Giscours 2014</b>	<b>92.50</b>
Haut Médoc, France	
<b>Les Fiefs de Lagrange 2013</b>	<b>206.50</b>
Saint Julien, France	

<b>La Forêt Pinot Noir 2016</b>	<b>72.50</b>
Joseph Drouhin, France	
<b>Chateau Barade</b>	<b>43</b>
France	
Bordeaux	

## ROSE WINE IMPORTED

<b>Imported Wine by Glass</b>	<b>9.50</b>
<b>Château de Selle Coeur de Grain, Domaine Ott</b>	<b>208.50</b>
Côtes de Provence, France	
<b>Domaine de La Rouillère</b>	<b>63.50</b>
Côtes de Provence, France	
<b>Astoria Rose Mina</b>	<b>60.50</b>

## CHAMPAGNE & PROSECCO

<b>Laurent Perrier Small</b>	<b>77</b>
<b>Laurent Perrier Brut</b>	<b>244</b>
<b>Laurent Perrier Rosé</b>	<b>399.50</b>
<b>Moët et Chandon Brut</b>	<b>264</b>
<b>Moët et Chandon Rosé</b>	<b>450</b>
<b>Prosecco Glass</b>	<b>7.50</b>

## SAKE

<b>House Sake by Jar</b>	<b>12.50</b>
<b>Sake Hakutsuru Nigori Junmai 720 ml</b>	<b>95.50</b>
<b>Sake Hakutsuru Junmai Ginjo Superior 720 ml</b>	<b>96.50</b>
<b>Sake Junmai Nigori Sayuri 720 ml</b>	<b>95.50</b>
<b>Sake Mio 300 ml</b>	<b>28.50</b>
<b>Sake Muromachi Maboroshi Junmai Ginjo 720 ml</b>	<b>150</b>
<b>Sake Shirakabegura Daiginjo 640 ml</b>	<b>102</b>
<b>Sake Shochiku Bai Josen 300 ml</b>	<b>26.50</b>

<b>Sake Takara Gold Leaf 720 ml</b>	<b>131</b>
<b>Sake Takara Omiki 180 ml</b>	<b>26.50</b>

## **DIGESTIF**

<b>Grand Marnier</b>	<b>6.50</b>
<b>Grappa</b>	<b>6.50</b>
<b>Limoncello</b>	<b>7.50</b>

## **APERITIF**

<b>Campari</b>	<b>7.50</b>
<b>Aperol Spritz</b>	<b>10</b>
<b>Martini</b>	<b>7</b>

## **COGNAC**

<b>Courvoisier X.O</b>	<b>36.50</b>
<b>Remy Martin V.S.O.P</b>	<b>26.50</b>
<b>Remy Martin X.O</b>	<b>43.50</b>

## **VODKA**

<b>Absolut</b>	<b>6.50</b>
Regular Vodka	
<b>Belvedere</b>	<b>13</b>
<b>Grey Goose</b>	<b>13</b>
<b>Russian Gold</b>	<b>12</b>
<b>Russian Standard</b>	<b>6.50</b>
<b>Stolichnaya Gold</b>	<b>9</b>
Premium Vodka	
<b>Stolichnaya Elite</b>	<b>12</b>

## **GIN**

<b>Bombay Sapphire</b>	<b>9</b>
Premium Gin	



<b>Gordons</b>	<b>6.50</b>
Regular Gin	
<b>Hendricks</b>	<b>13</b>
<b>Martin Millers</b>	<b>12</b>

## TEQUILA

<b>Don Julio Blanco</b>	<b>28.50</b>
<b>Anejo Tequila Reserva 1800</b>	<b>32</b>
<b>Jose Cuervo Gold</b>	<b>9</b>
<b>Jose Cuervo White</b>	<b>7</b>
<b>Café Patron xo</b>	<b>22</b>

## RHUM

<b>Bacardi Black</b>	<b>7.50</b>
<b>Bacardi White</b>	<b>7</b>
<b>Ron Zacapa Solera</b>	<b>11.50</b>

## WHISKY

<b>Nikka Taketsuru</b>	<b>16</b>
Pure Malt Japanese	
<b>The Hakushu Distiller's Reserve</b>	<b>16</b>
Single Malt Japanese	
<b>Hibiki Suntory Japanese Harmony</b>	<b>16.50</b>
Blended Japanese	
<b>Chivas 18 Years</b>	<b>28.50</b>
Blended Scotch	
<b>Chivas 12 Years</b>	<b>12</b>
Blended Scotch	
<b>Old Parr 12 years</b>	<b>12</b>
Blended Scotch	
<b>Chivas Revolve</b>	<b>17</b>
Blended Scotch	
<b>Dewars 12 Years</b>	<b>9</b>
Blended Scotch	

<b>Dimple 15 Years</b>	<b>12.50</b>
Blended Scotch	
<b>The Famous Grouse 12 Years</b>	<b>9</b>
Blended Scotch	
<b>J&amp;b Reserve 15 Years</b>	<b>9</b>
Blended Scotch	
<b>Johnnie Walker Black</b>	<b>9</b>
Blended Scotch	
<b>Johnnie Walker Blue Label</b>	<b>77</b>
Blended Scotch	
<b>Johnnie Walker Double Black</b>	<b>9.50</b>
Blended Scotch	
<b>Johnnie Walker Gold Reserve</b>	<b>17.50</b>
Blended Scotch	
<b>Laphroaig 10 Years</b>	<b>16</b>
Single Malt Scotch	
<b>Macallan 12 Years</b>	<b>16</b>
Single Malt Scotch	
<b>Glendfiddich 12 Years</b>	<b>13</b>
Single Malt Scotch	
<b>Glenmorangie 10 Years</b>	<b>16</b>
Single Malt Scotch	
<b>Jack Daniels</b>	<b>9.50</b>
Bourbon	
<b>Jim Beam</b>	<b>7</b>
Bourbon	
<b>Jameson</b>	<b>9</b>
Premium Whiskey	
Irish Blended	
<b>Glenbey</b>	<b>4</b>
Lebanese Whisky	
<b>COLD</b>	
<b>Aqua Panna Big</b>	<b>3.50</b>
<b>Perrier</b>	<b>3.50</b>
<b>San Pellegrino</b>	<b>5</b>

Menu prices are in fresh USD and are inclusive of VAT  
 Invoice prices are in LBP and are converted based on the  
 daily rate and are rounded to the nearest 1,000 LBP per item unit price

<b>Sohat Large</b>	<b>3.25</b>
<b>Sohat Small</b>	<b>2</b>
<b>Local Sparkling Water</b>	<b>1.50</b>
<b>Ginger Ale</b>	<b>4.50</b>
<b>Ice Tea Lemon</b>	<b>3</b>
<b>Ice Tea Peach</b>	<b>3</b>
<b>Soft Drink</b>	<b>3</b>
<b>Energy Drink</b>	<b>7</b>
<b>Soda</b>	<b>3.50</b>
<b>Tonic</b>	<b>3.50</b>
<b>Juice</b>	<b>3.50</b>

## **BEER**

<b>Almaza</b>	<b>4</b>
Local	
<b>Heineken</b>	<b>5</b>
Imported	
<b>Japanese</b>	<b>9.50</b>

## **HOT**

<b>Hot Chocolate</b>	<b>4</b>
<b>Japanese Tea</b>	<b>3</b>
<b>Cappucino</b>	<b>3.50</b>
<b>Doppio</b>	<b>4</b>
<b>Espresso</b>	<b>2.25</b>
<b>Macchiato</b>	<b>3</b>
<b>Nescafé</b>	<b>3.50</b>
<b>Tea</b>	<b>2</b>
<b>White Coffee</b>	<b>2</b>