



VINTAGE

CIGARS

COCKTAILS

BEVERAGES

WINES

FOOD

COFFEE & TEA





CIGARS



— JOYA DE NICARAGUA —

Established in 1968, is the oldest brand of cigars made in Nicaragua. The company continues to manufacture its products today from its headquarters in Estelí, today a major manufacturing center of handmade cigars with exports made worldwide.

DIADEMA _____ **Qar 389**

The Joya de Nicaragua Cinco Decadas Diadema is a medium-strength Perfecto. Nicaraguan tobacco as one of the finest tobaccos in the world. This limited edition puro uses prime vintage leaves to create a memorable cigar that strikes a perfect balance between sweet and spicy notes.

Enjoy for 45 '

Intensity: Medium / Country of Origin: Nicaragua
Filler: Nicaragua / Binder: Nicaragua / Wrapper: Nicaragua
Vitola: 6 x 54 Perfecto

Our mixologist suggests to enhance your experience with Manhattan Triple Dimensions for pairing



ANTAÑO GRAN RESERVA _____ **Qar 180**

Joya de Nicaragua Antaño defined the standard for full bodied Nicaragua cigars more than 15 years ago. Joya de Nicaragua Antaño Gran Reserva carries that same character, using extra-aged Select tobaccos only

Enjoy for 1:10 '

Intensity: Medium to Strong
Filler: Nicaragua / Binder: Nicaragua / Wrapper: Nicaragua
Vitola: 5 ½" by 52 ring / Belicoso

Our mixologist suggests to enhance your experience with Signature Cocktail Black Pearl for pairing





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Antaño Dark Corojo La Pesadilla _____ Qar 170

These are toothy stogies with dark, oily wrappers that deliver rich full-bodied flavor while being surprisingly smooth on the palate. Joya de Nicaragua always uses only top-grade Nicaraguan tobaccos, the name means "Jewel of Nicaragua," that are aged for three years to produce perfectly fermented cigar tobacco.

Enjoy for 45 '
Intensity: Medium - Full
Country of Origin: Nicaragua
Filler: Nicaragua / Binder: Dominican Republic
Vitola: 5"56 Double Robusto

*Our mixologist suggests to enhance your experience
with Vintage Mule for pairing*



JOYA RED ROBUSTO _____ Qar 140

The Joya Red Robusto is packed with flavor. A Nicaraguan puro, the Joya Red features a Colorado Habana wrapper, binder, and a blended filler from tobaccos grown in the Jalapa, Condega, and Estelí regions. Medium-bodied, the Joya Red is full of flavor with nutty notes and hints of pepper.

Enjoy for 40 '
Intensity: Medium / Country of Origin: Nicaragua
Filler: Nicaragua / Binder: Nicaragua
Wrapper: Nicaraguan Habano / Vitola: 5"1/4 Robusto

*Our mixologist suggests to enhance your experience
with Espresso Martini for pairing*



— OLIVA —

Melanio Oliva cultivated his first tobacco crop in Pinar Del Rio, Cuba in 1886. His growing operations were suspended while he fought in the Cuban War of Independence. After returning from the war, Melanio resumed his tobacco growing operations in Nicaragua.

Connecticut Reserve _____ Qar 130

Connecticut Reserve shows rich flavors as a smooth, silky smoke. This mellow cigar is not short on flavor with subtle notes of wood. It's the perfect "any time" cigar.

*Country of Origin: Nicaragua - Wrapper: Ecuador
Binder: Nicaragua - Filler: Nicaragua*

Enjoy for 45 '

**Country of Origin: Nicaragua
Filler: Nicaragua / Binder: Nicaragua / Wrapper: Ecuador
Vitola: 6.5 x 44 Robusto**

*Our mixologist suggests to enhance your experience
with Honey Comb*



Serie V Melanio Figurado _____ Qar 340

One look at the sharply pressed corners and carefully curved head and foot of the Oliva Serie V Melanio Figurado tells you this is no ordinary cigar. The Oliva Serie V Melanio Figurado has rich, big notes of leather framed by a range of coffee, caramel and woody intonations.

Enjoy for 1:10 '

Intensity: Medium

**Country of Origin: Nicaragua / Filler: Nicaragua
Binder: Nicaragua / Wrapper: Ecuador
Vitola: 6 1/2 x 52 Box-Pressed Torpedo**

*Our mixologist suggests to enhance your experience
with Signature Cocktail 1919 Caribbean Old Fashioned*



— OLIVA —

Melanio Oliva cultivated his first tobacco crop in Pinar Del Rio, Cuba in 1886. His growing operations were suspended while he fought in the Cuban War of Independence. After returning from the war, Melanio resumed his tobacco growing operations in Nicaragua.

Oliva Serie O Robusto _____ **Qar 140**

Serie O is a Habano Puro. Made in the original Cuban tradition of growing the same Habano seed in diverse regions of the country to produce a distinct blend. This blend was achieved by growing Habano in Esteli, Condega and Jalapa Valley. The Serie O features notes of dark tobacco with spice and rich cedar. It is an excellent smoke for the more developed smoker.

Enjoy for 45 '
Intensity: Medium to Full Body
Country of Origin: Nicaragua
Filler: Nicaragua / Binder: Nicaragua
Wrapper: Ecuador / Vitola: 5 x 50 Robusto

*Our mixologist suggests to enhance your experience
with Boulevardier*



MADURO _____ **Qar 175**

Centered around formidable Nicaraguan Ligeros, which lay beneath a sweet and spicy San Andres wrapper, the Serie V Maduro carries the consistency in quality and flavor all of our cigars are known for. This combination renders layers of richness and complexity, in spite of it's power, making it A Must Smoke!

Enjoy for 45 '
Intensity: Medium to Strong
Country of Origin: Nicaragua - Wrapper: Mexico
Binder: Nicaragua - Filler: Nicaragua
Vitola: Robusto

*Our mixologist suggests to enhance your experience
with Spiced Cold Brew*






SIGNATURE COCKTAILS

90


HONEY COMB

Patron Reposado, HM fenugreek & bee honey reduction, honey comb

 Cigar sommelier pairing suggestion: Oliva Connecticut Reserve


VINTAGE MULE

Vodka, HM ginger treacle, fresh lime juice, ginger beer

 Cigar sommelier pairing suggestion: Oliva


RHUBI BLANC

Rhubarb infused gin, Vermouth Blanco, cherry hiring, Peychaud bitter, hibiscus ice

 Cigar sommelier pairing suggestion: Oliva


BOURBON BRAMBLE

Woodford reserve, HM blackberry & passion shrub, HM crème de mure, fresh lime juice, tonic

 Cigar sommelier pairing suggestion: Oliva


1919 CARIBBEAN OLD FASHIONED

1919 Angostura dark rum, black maple & roasted caffeine reduction, bitters

 Cigar sommelier pairing suggestion: Oliva Maduro, Joya de Nicaragua

BLACK PEARL

Taffle gin, Ramazzotti liquor, black walnut bitters, parmesan crispy

 Cigar sommelier pairing suggestion: Oliva Maduro





BUBBLES & CHAMPAGNES



Vino dei Poeti Prosecco	Italy	440	110
Moët & Chandon Brut Imperial 37,5	France	750	
Louis Roederer Brut Premier	France	1500	
Lanson Le Rosé Brut	France	1590	
Moët & Chandon Brut Imperial	France	1620	
Moët & Chandon Brut Imperial Rose	France	1820	
Champagne Jean Paul Deville Carte Noire	France	1930	
Champagne Ruinart Blanc de Blanc	France	4380	
Champagne Ruinart Rose	France	4380	
Dom Perignon Brut Vintage 1999	France	4300	
Louis Roederer Cristal Brut 2000	France	5250	

WHITE






Domaine du Cléray Chardonnay	France	300	70
Domaine du Cléray Sauvignon Blanc 750ml	France	300	70
Bouchard Aine & Fils Chablis	France	480	
Forchir Pinot Grigio	Italy	430	100
Forchir Chardonnay	Italy	430	
Chablis Premier Cru Vaillons 750ml	France	880	
Chablis 1 Cru Fourneaux Colette Gros 2011	France	1660	








ROSÉ

			
Sauvion & Fils Rosé d'Anjou	France	250	60
Côtes-du-Rhône BelleRuche Rosé	France	350	
Boschendal Blanc de Noir Rosé	South Africa	390	

RED


			
Beaujolais Bouchard Aîné 750ml	France	290	85
Chianti DOCG 750ml	Italy	290	90
Beaujolais Villages Gamay 750ml	France	300	
Casa Silva Reserva Conchagua Sauvignon	Chile	300	95
Antonin Rodet Bourgogne Pinot Noir 750ml	France	500	
Château Haut-Pontet St-Émilion Grand Cru	France	950	
Barolo Ca'Bianca 2002 750ml	Italy	950	
Ruffino Riserva Ducale Gold Label 750ml	Italy	960	
Amarone della Valpolicella 750ml	Italy	990	
Da Vinci Brunello di Montalcino 750ml	Italy	1200	
Finca Los Nobles L. Bosca Malbec Verdot	Argentina	1250	

FORTIFICATED

			
Taylors Fine White Port 750ml	Portugal	450	150
Taylors Late Bottled Vintage 750ml	Portugal	650	230
Taylors 10 Y.O. Tawny 750ml	Portugal	1100	299
Taylors 20 Y.O. Tawny 750ml	Portugal	2100	550
Taylor's Vintage 1985	Portugal	9000	

Triple Taylors Experience - Vintage, 10 years, 20 years 1079

Wine Port selection to pair with your Cigar

 Cigar sommelier pairing suggestion:

Gurkha Hedonism Gran Reserva, Joya de Nicaragua 5 decadas





SIGNATURE BLEND COFFEE

SPECIALTY GRADE BEANS

Origin: 100% Brazil / Farm: Brazil 7 Senhoras

Intensity: Medium

Notes: Cocoa, Walnuts and Caramel



Espresso 25

Double Espresso 35

CLASSICS 45

Espresso – it's always a perfect way to finish your cigar experience

Macchiato, Americano, Double, Cappuccino, Latte

SPECIAL 55

Cappuccino | Latte | Americano

CHEMEX 75

Peppermint | Cardamom & Cinnamon | Dry Rose & Cardamom

Served 2 ½ cups – hot or cold

The Chemex Coffeemaker is a manual pour-over style glass coffeemaker, invented by Peter Schlumbohm in 1941, manufactured by the Chemex Corporation in Chicopee, Massachusetts. In 1958, designers at the Illinois Institute of Technology said that the Chemex Coffeemaker is "one of the best-designed products of modern times" and it is included in the collection of the Museum of Modern Art in New York City.





TEA TIME WITH CIGARS

45

GEISHA BLOSSOM

Elegant and highly refined, this TWG Tea blend of green tea and refreshing, ripe southern fruits infuses into a fragrant cup that will calm and appease after a day's disruptions.



Cigar sommelier pairing suggestion: "Oliva Serie O Robusto"

ORIENT EXPRESS

This blend is a sparkling melange of black tea with rare wild berries and notes of delicate TWG Tea bergamot, and is low in theine.

A tea to experience during a journey.



Cigar sommelier pairing suggestion: "Oliva Serie O Robusto"

MOROCCAN MINT

A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.



Cigar sommelier pairing suggestion: "Oliva Serie O Robusto"

COMPTOIR DES INDES

An eulogy to the renowned East India Company, this rich and elegant infusion, warm in the mouth, is a TWG Tea chai blend of black tea and spices.

Delicious alone or with a dash of milk.



Cigar sommelier pairing suggestion: "Oliva Serie O Robusto"

ENGLISH BREAKFAST

English breakfast tea is a traditional blend of black teas originating from Assam, Ceylon and Kenya. It is one of the most popular blended teas, common in British and Irish tea culture.



Cigar sommelier pairing suggestion: "Oliva Serie O Robusto" or "Joya de Nicaragua Grand Reserva"

MOCKTAILS

MOJITO

50

Classic Virgin - red berry and hibiscus - kumquat and passion fruit

BRAMBLE

50

Blackberry, passion fruit, lime and tonic





COLD STARTERS & SALADS

Oysters Gillardeau	135
<i>Lime, shallots and vinegars, citrus and soy jelly, tabasco</i>	
Sommelier pairing suggestion: Domaine du Cl��ray Sauvignon Blanc	
Salmon Tartar	75
<i>Fresh salmon, mango, lime, shallots, sweet potato chips</i>	
Sommelier pairing suggestion: Bouchard Bourgogne Chardonnay	
Beef Bresaola	85
<i>Bresaola stuffed with ricotta cheese, roasted peanuts, and chives</i>	
Sommelier pairing suggestion: Old Fashioned Cocktail	
Seabass Ceviche	80
<i>Sweet potato, crispy corn, cilantro, lime and chili</i>	
Sommelier pairing suggestion: Forchir Friuli Pinot Grigio	
Caesar Salad	75
<i>Baby gem lettuce, croutons, white anchovies, Caesar dressing</i>	
Sommelier pairing suggestion: Forchir Friuli Pinot Grigio	
Crab Meat Salad	80
<i>Mixed greens, cherry tomatoes, asparagus and chives, jalapeno grape seeds oil dressing</i>	
Sommelier pairing suggestion: Vino dei Poeti Prosecco	
Citrus Quinoa	75
<i>White and black quinoa, citrus dressing, mix bell peppers</i>	
Sommelier pairing suggestion: Sauvion & Fils Ros�� d'Anjou	
Akami Tiradito	85
<i>Tuna, Fresh Jalapeno and Jalapeno sauce</i>	
Sommelier pairing suggestion: Domaine du Cl��ray Sauvignon Blanc	
Hawaiian Salmon Lomi	95
<i>Cured Hawaiian Style Salmon with Lime and Coconut Sauce and Fried Taro Chips</i>	
Sommelier pairing suggestion: Vino dei Poeti Prosecco	
Red Snapper with Ponzu Yuzu Sauce	75
<i>Truffle essence, mango pineapple salsa</i>	
Sommelier pairing suggestion: Forchir Friuli Pinot Grigio	

SUSHI SELECTION

Sake Aburi	95
<i>Salmon, cucumber, avocado with Unagi Sauce</i>	
Sommelier pairing suggestion: Delirium Tremens Strong Blend Beer	
Spicy Maguro	110
<i>Tuna tartar with signature spicy mayo and chives</i>	
Sommelier pairing suggestion: Chimay Red Cap Beer	
Crispy Kani Roll	115
<i>Crabstick, Japanese mayo, Unagi sauce topped with fried ginger and garlic</i>	
Sommelier pairing suggestion: Delirium Tremens Strong Blend Beer	
Tempura Roll	90
<i>Shrimp tempura with asparagus topped with Yuzu sesame and spicy mayo</i>	
Sommelier pairing suggestion: Corona Beer	
Chuka Wakame Roll	85
<i>Cucumber, carrots, asparagus, avocado topped with seaweed</i>	
Sommelier pairing suggestion: Heineken Beer	

Please make us aware of any special dietary requirements or allergies you may have







HOT BITES & SANDWICHES

Pulled Beef Sliders (2 sliders)	85
<i>24H braised beef served in black bun with caramelized onion</i>	
 Sommelier pairing suggestion: Domaine du Cl��ray Sauvignon Blanc	
Wagyu Croque Sando	245
<i>Wagyu tenderloin in Shokupan served with Tonkatsu sauce</i>	
 Sommelier pairing suggestion: Beaujolais Bouchard A��n��	
Dynamite Shrimps	75
<i>Scallions, dynamite sauce, tempura shrimps</i>	
 Sommelier pairing suggestion: Delirium Tremens Strong Blend Beer	
Crispy Calamari	65
<i>Parsley, aioli and lemon</i>	
 Sommelier pairing suggestion: Chimay Red Cap Beer	
Garlic Shrimps	75
<i>Garlic, shrimps, smoked paprika, olive oil, parsley</i>	
 Sommelier pairing suggestion: Black Pearl	
Chicken Yakitori	65
<i>Dark soya and fresh ginger marinated chicken skewers with scallions</i>	
 Sommelier pairing suggestion: Dry Fruit Boulevardier	
Chicken Wings	75
<i>Spicy BBQ sauce, spring onions</i>	
 Sommelier pairing suggestion: Vintage Mule	
Edamame	50
<i>Beans with sea salt and lemon</i>	
 Sommelier pairing suggestion: Delirium Tremens Strong Blend Beer	
Vegetable Spring Roll	50
<i>Served with sweet chili sauce</i>	
 Sommelier pairing suggestion: Honey Comb	
Cheese Platter	85
<i>Cheddar, Brie, Emmental, Pepper Jack, Blue Cheese served with crackers, grapes, walnuts and dry fruits</i>	
 Sommelier pairing suggestion: Single malt Whisky	

DESSERTS

Eton Mess	50
<i>Vanilla mascarpone, Chantilly cream, berry compote, dehydrated strawberry, coconut meringue and strawberry gel</i>	
 Sommelier pairing suggestion: Taylor's Port 10 years	
Est��e Lauder Panna Cotta	55
<i>Aromatic pudding with salted crunch, frozen berries and forest berry sauce</i>	
 Sommelier pairing suggestion: Bourbon Brumble	
Seasonal Fruit Platter	55
<i>A selection of seasonal sliced fruits</i>	
Sorbet	50
<i>Lemon vanilla mint, chocolate, melon ginger, mix berry</i>	
Ice Cream	50
<i>Spiced Chocolate, Vanilla bean, Pistachio, strawberry</i>	

