

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	19	90
Ruinart – Blanc de Blancs, France n.v.	23	136
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.	26	156
Champagne Dom Pérignon, France ’08.	42	295
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	55	330

Sparkling Rosé

English Sparkling – Nyetimber, England n.v.	22	130
Champagne Pommery – Apanage, France n.v.	37	220

	Glass 125ml	Carafe 375ml	Bottle 750ml
White Wine			
Chablis – Annabel’s Cuvée – G. Tremblay ’18 France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet ’18 France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau ’12, Austria	19	57	114
Chardonnay – Milmanda – Catalonia – Torres ’16, Spain	23	66	132
Meursault – Les Criots – Ballot-Millot, Burgundy ’17, France	30	90	180
Sauvignon blanc – Te Koko – Cloudy bay, Marlborough ’15, New Zealand	30	90	180
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	48	144	288
Puligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy ’13, France	82	246	490

Rosé Wine

Miraval – Côtes de Provence ’19, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence ’18, France	Magnum 22	66	260

Red Wine

Saint–Emilion – Annabel’s Claret – S. Derenoncourt, Bordeaux ’18, France	13	39	78
Crozes – Hermitage – Alain Graillot, Rhone ’17, France	17	51	102
Pinot noir – Clos Henri, Marlborough ’16, New Zealand	21	63	126
Margaux – Ségla – Château Rauzan Ségla, Bordeaux ’11, France	23	69	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia ’15, Spain	28	84	168
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy ’16, France	32	96	192
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany ’14, Italy	38	114	228
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy ’17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Aconcua Valley ’15, Chile	75	225	450
Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bdx ’96, France	250	750	1750

Please see your server for the full wine list.



NIGHTCLUB  
MENU

CLASSIC COCKTAILS

Medatini

The CBD and Nootropics laced Medatini  
pays homage to the Espresso Martini with Grey Goose  
Vodka, but with half the sugar and calories of the classic.  
It's time to drink smarter - 15.5

Margarita

Patron Silver Tequila infused with Lemongrass & Vanilla,  
Orange Liqueur, Lime - 15.5

Moscow Mule

Ketel One Vodka, Homemade Ginger Beer,  
Lime & Angostura Bitters 15.5

Negroni

Star Of Bombay Gin, Campari, Cocchi Vermouth  
di Torino - 15.5

Old Fashioned

Woodford Reserve Whiskey, Whistle Pig Rye Whiskey,  
Vanilla, Cinnamon and Cloves Syrup  
& Angostura Bitters - 15.5

SIGNATURE COCKTAILS

Pera Para Tea

Casamigos Tequila, Vermouth infused with Kaffir  
Lime, Erva Mate and Lemon - 16.5

Kiss Me Honey

Ketel One Vodka, Aperol, Tropical Falernum,  
Fresh Apple Juice & Bitters - 16.5

Guava Sour

Tanqueray 10 Gin, Guava and Lemon Juice,  
Egg White & Sugar - 15.5



Watermelon Caipirinha

Zacapa 23 Rum, Watermelon & Basil Syrup,  
Lime & Sugar - 16.5

Iguazu Fall

1942 Tequila, Tropical Falernum & Bitters - 25



## For The Table

Caviar Kristal Classic Garnish	50g / 125	175g / 450
Vegetables Crudites & Dips 	.....24	
Crispy Salt & Pepper Squid	.....17	
Popcorn Shrimp	.....18	
Balsamic Padron Pepper 	.....10	
Oysters <i>Gillardeau “Nature or Rockefeller”</i>	½ Dozen 24	/ Dozen 48

## Starters

Beef Carpaccio <i>Datterino Tomato, Basil &amp; Aged Parmesan Cheese</i> .....	29
Crab Cake <i>Avocado Mayo &amp; Fennel</i> .....	28
Yellowfin Tuna Tartare & <i>Cured Quail Egg</i> .....	25
Crispy Pork Belly Skewers <i>Apple &amp; Miso Glaze</i> .....	24

## Main Courses

Wagyu Cheeseburger Aged Cheddar, <i>BBQ Mayonnaise</i> .....	28
Corn Baby Chicken <i>Rosemary &amp; Lemon</i> .....	36
Harissa Lamb Chops & Mint Yogurt.....	40
Roasted Vegetables & Halloumi <i>Poke Style</i> 	22
Whole Lobster <i>Lemon Butter</i> .....	62
Cajun Sea Bass <i>Sesame Coleslaw</i> .....	41
Caesar Salad  <i>option available</i> .....	18
Blue Cheese Iceberg Salad  <i>option available</i> .....	19
Dover Sole 600gr <i>Grilled</i> .....	54
Teriyaki Black Cod <i>Jalapeno &amp; Coriander</i> .....	42
Veggie Burger <i>Beetroot &amp; Lentils</i> 	27

## Our Steaks

*All our steak are seasoned with Cajun signature blend.*

USDA Dry Aged Sirloin 250gr.....	36
USDA Dry Aged Beef Ribeye 300gr.....	49
USDA Beef Tenderloin 200gr.....	48
Japanese Wagyu Sirloin A5 for 100gr(minimum size 200gr).....	58
*Surf & Turf Option / ½ Lobster & Hollandaise <i>add to your steak</i> .....	35

## Sauces

Stilton Cream    Black Peppercorn    BBQ    Chimichurri    Béarnaise

## Side Dishes 8.5

Charred Broccoli    Sautéed Spinach    Hand Cut Chips    Mash Potatoes

Signature Onion Rings    Tomatoes Salad With Roasted Aubergine Purée

## Desserts

Sundae Pecan & Salted Caramel.....	11
Cheesecake Berries.....	12
Chocolate Brownie Vanilla Ice Cream.....	12
Profiteroles Vanilla Ice Cream & Chocolate Sauce.....	12
Ice cream & Sorbet.....	11
Fruit Platter.....	24

 Vegetarian     Vegan     Gluten

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.  
A discretionary 15% service charge will be added to your bill. All prices include VAT.*