

WINE LIST

Sparkling White

Champagne Henriot – Annabel’s Private Label – Brut Souverain, France n.v.	Glass 125ml	Bottle 750ml
Ruinart – Blanc de Blancs, France n.v.	19	90
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.	23	136
Champagne Dom Pérignon, France ’10.	26	156
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	42	295
	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
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White Wine

Chablis – Annabel’s Cuvée – G. Tremblay, Burgundy ’18 France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet, Loire ’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 – H. Germain, Burgundy ’16, France	30	90	180
Sauvignon blanc – Te Koko – Cloudy bay, Marlborough ’16, 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	22	66	115

Red Wine

Saint–Emilion – Annabel’s Claret – S. Derenoncourt, Bordeaux ’18, France	13	39	78
Rioja – Viña Tondonia – Lopez de Heredia ’06 , Spain	20	60	120
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
Saint-Julien -Château Lagrange– Bordeaux ’16, France	35	100	390
Gevrey– Chambertin 1er Cru La Gibryotte – C. Dugat Burgundy ’17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Acongua Valley ’15, Chile	75	225	450
Bordeaux blend – Overture – Opus One, Napa Valley n.v., USA	100	300	590

	Glass 100ml	Bottle 750ml
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Sweet Wine

Sauternes – Annabel’s – Clos le Comte, Bordeaux ’16, France	Magnum 13	196
Port – Fonseca ’85, Portugal	34	185
Port – Tawny Colheita – Single Harvest – Graham’s ’82, Portugal	Jeroboam 45	2000
Madeira – MCDXIX – Blandy’s, Portugal	Magnum 400	6000

Please see your server for the full wine list. Wine by the glass available in 175 ml upon request.



NIGHTCLUB MENU

Thursday - Saturday
5.30pm - 8pm

CLASSIC COCKTAILS 15.5

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

Margarita

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

Moscow Mule

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

Negroni

Tanqueray 10 Gin, Campari, Cocchi Vermouth
di Torino

Old Fashioned

Woodford Reserve Whiskey, Annabel’s Syrup
& Angostura Bitters

MIND+BODY HEALTH 6.5

CBD Drinks

Targeted wellness to help balance the mind and body -
All contain 15mg Liposomal

MEDA Calm

Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow

Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover

Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Boost

Cranberry & Lime + Zinc + Echinacea + Aronia Berry
+ Vitamin C

SIGNATURE COCKTAILS

Beauty Pearl

Stoli Elit Vodka, Aperol, Spiced Pineapple Cordial,
Lillet Blanc 15.5

Ume

Cenote Blanco Tequila, Plum Cordial,
Mancino Blossom Vermouth
Topped with Champagne 16.5

Arata Sting

Tanqueray 10 Gin, Campari, Pina, Terragon Cordial,
Amalfi Lemon Extract 15.5

Bright Aki

Don Julio Blanco Tequila, Isake Plum Umeshu,
Raspberry & Lemon Verbena Cordial, Lime Oils 15.5

Beauty of Dawn



Star of Bombay Gin, Italicus, Mango & Terragon
Cordial, Mancino Sakura Vermouth 16.5

COLD PRESS JUICES

Kale, Spinach , Cucumber 9

Apple & Ginger & Lemon 9


For The Table

Caviar Kristal Classic Garnish	50g / 125	175g / 450
Vegetables Crudites & Dips 24	
Crispy Salt & Pepper Squid17	
Popcorn Shrimp18	
Balsamic Padron Pepper 10	
Oysters <i>Gillardeau “Nature or Rockefeller”</i>	½ Dozen 24	/ Dozen 48

Starters

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

Main Courses

Wagyu Cheeseburger Aged Cheddar, <i>BBQ Mayonnaise</i>	28
Corn Baby Chicken <i>Rosemary & 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>Jalapeño & Coriander</i>	42
Veggie Burger <i>Beetroot & Lentils</i> 	27

Our Steaks

All our steak are seasoned with Cajun signature blend.

USDA Dry Aged Sirloin 300gr.....	41
USDA Dry Aged Beef Ribeye 350gr.....	52
USDA Beef Tenderloin 250gr.....	53
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.