

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

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 ’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
Piligny-Montrachet – 1er Cru Clavoillon, Leflaive, Burgundy’13, France	82	246	490

Rosé Wine

Miraval – Côtes de Provence ’18, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence’18, France	22	65	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 – Roserock – Drouhin, Oregon ’15, U.S.A.	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’15, 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, Acongua valley’15, Chile	75	225	450
Saint-Emilion Grand cru classe – Chateau Cheval Blanc, Bdx’96, France	250	750	1750



ROOFTOP & SMOKING TERRACE  
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. Its 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 Fashion  
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters  
15.5

NON-ALCOHOLIC

Jax Coco Ginger & Lemon Water  
Natural Ginger & Lemon Juice, Gently Carbonated

Summer Blossom  
Apple Juice, Cinnamon Syrup, MEDACalm (15mgCBD,Lavander,Chamomile,Ashwagandha)

Tropical  
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera  
all 7.5

MIND+BODY HEALTH

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

CBD MEDA Calm  
Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow  
Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover  
Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Focus  
Espresso & Vanilla Flavour + Panax Ginseng + Rosemary all 9.5

COLD PRESS JUICE

Kale, Spinach & Cucumber Apple, Ginger & Lemon  
All 9

ROOFTOP CIGARS SELECTION

COHIBA  
Panetelas 18  
Siglo II 27  
Robusto 40

H. UPMANN  
Half Corona 14

HOYO DE MONTERREY  
Epicure No.2 26  
Petit Robusto 22

MONTECRISTO  
Montecristo 80 Aniversario 80  
Linfa 1935 Maltes 40

PARTAGAS  
Serie D No.4 28  
Serie E No.2 40

ROMEO Y JULIETA  
Wide Churchill 30

TRINIDAD  
Topes 38

SNACKS

Trio  
Olives, Parmesan, Pickles  
7.50

Arancini  
Wild Mushrooms & Mozzarella, Truffle Mayo  
9/pce

Grissini  
Prosciutto “di maiale nero 36 mesi” Basil Pesto  
24

Bruschetta  
with Datterino Tomatoes, Stracciatella, Garlic & Basil  
15

Deep Fried Courgette Flowers  
Stuffed with Ricotta & Honey  
23

Pizzetta  
“allo scarpariello”  
23

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.