

WINE LIST

	Glass 125ml	Bottle 750ml
Sparkling White		
Champagne Henriot – Annabel’s Private label - 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, 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 – Torres, Catalonia ’16, Spain	23	66	132
Meursault – H. Germain, Burgundy ’16, 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	22	66	260
Magnum			

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

Wine by the glass available in 175ml upon request
All prices include VAT. A discretionary 15% service charge will be added to your bill.



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

Sweet Touch
Ketel Vodka, Peach Liqueur, Poire Williams Infused with Mango, Orange & Mandarin Extract, Clarified Lime - 15.5



Summer Harvest
Bacardi Carta Blanca Rum, Riesling & Grapefruit Reduction, Clarified Citrus Extract - 15.5

Raspberry Fields
Tanqueray 10 Gin, Amores Mezcal, Elderflower, Raspberry & Lemon Shrub, Rekorderlig Peach & Basil Cider - 14

Agave Fields
Don Julio Tequila, Ancho Reyes, Jalapeno Liqueur, Lime Oils, Pomegranate Extract - 15.5

Wicked Apple
Star Of Bombay Gin, Burluesque Bitter, Martini Rosato Infused with Bayleaf, Apple & Vanilla, Topped Up with Soda - 14



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>Jalapeno & 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 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.