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## WHISKY

### BLENDÉD SCOTCH

JW BLACK LABEL - 8.75  
MONKEY SHOULDER - 11  
JW GOLD LABEL - 17  
JW PLATINUM LABEL - 25  
JW BLUE LABEL - 40

### SCOTCH

GLENFIDDICH 12 YR - 10  
LAGAVULIN 16 YR - 12  
BALVENIE 14 YR - 17.5  
GLENFIDDICH 18 YR - 21.5  
GLENFIDDICH 21 YR - 30

### IMPORTÉD WHISKY

EAGLE RARE 10 YR - 10.75  
JACK DANIEL'S SINGLE BARREL - 13  
YAMAZAKI 12 YR - 16  
HAKUSU 12 YR - 19  
HIBIKI 17 YR - 27

## TO SIP

### SWEÉT WINE

CHATEAU DU LEVANT, SAUTERNES 11  
11.5 GL, 46 BOTTLE

VIN SANTO DOC, BARBI 08 TUSCANY  
60 BOTTLE

FERRARI-CARANO, ELDORADO GOLD 09  
64 BOTTLE

PATRICIUS TOKAJI, 6 PUTTONYOS 06  
75 BOTTLE

PASSITO DI PANTELLERIA, BEN RYE 14  
85 BOTTLE

CHATEAU D'YQUEM, SAUTERNES 96  
450 BOTTLE

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## DESSERT COCKTAILS

ESPRESSO MARTINI - 14 AMARO MARTINI - 14 CHOCOLATE MISTRESS - 14

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## PORTS

QUINTA DO CRASTRO, LBV PORT 08 - 6.5 GL, 48 BOTTLE  
QUINTA DOS MURCAS, 10 YR TAWNY - 8 GL, 75 BOTTLE  
FERREIRA, VINTAGE PORT 07 - 110 BOTTLE

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## COGNAC & ARMAGNAC

COURVOISIER VSOP - 12.5 HENNESSY FINE - 12.5 REMY MARTIN XO - 35.5 REMY MARTIN LOUIS XIII - 200

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## DIGESTIFS - 8.75

FERNET BRANCA GRAND MARNIER SAMBUCA

Head Chef - Stefano Lorenzini / Executive Chef - Roberto Mercandino

Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages. Allergen information is available on request from your server.  
A discretionary service charge of 12.5% will be added to your bill.