

The
NEW YORK BAR

WELCOME TO THE NEW YORK BAR

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or video calls in public areas. Kindly note that the smoking of e-cigarettes is not permitted in any of our public areas.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes. All requests are treated with extra care, nevertheless due to the nature of our offering we cannot guarantee that any item served is 100% allergen or intolerant free.

To login to our complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

Hot and cold dishes are served from 12 noon with last orders at 11:30pm.

Spirits are poured in measures of 50ml and are also available in measures of 25ml upon request.

Wines by the glass are also available in measures of 125ml upon request.

All vintages were correct at the time of printing, but are subject to change depending on availability.

Alcohol By Volume

Champagne	12.0% — 13.0%
White & Red Wine	12.0% — 13.0%
Beers	4.3% — 5.5%
Vermouth	14.7% — 18.0%
Campari	25.0%
Sherry & Port	15.5% — 20.0%
Gin	37.5% — 57%
Vodka	37.5% — 50.0%
Rum	37.5% — 50.5%
Whiskies	40.0% — 70.0%
Brandy	40.0% — 46.5%

Prices are inclusive of VAT at the current standard rate.

A discretionary 12.5% service charge will be added to your final bill.

Sharing Stands

Available 12 noon to 11:30pm

1 Plate		4 Plates		8 Plates		16 Plates
9.75		26.75		50.75		70.75

Smoked Salmon & Caviar	4 Pieces
Croque Monsieur	
Cheese & Bacon Sliders	3 Pieces
Burger Sauce	
Chicken Satay	4 Pieces
Peanut Sauce	
Ham & Cheese Croquettes	4 Pieces
Honey Mustard Mayonnaise	
Mac & Cheese Balls	3 Pieces
Truffle Mayonnaise	

Night Menu

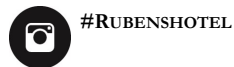
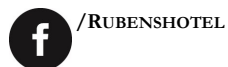
Available from 11.30pm

All Served with French Fries

Rubens' Royal Club	22.75
Free Range Chicken, Crispy Bacon, Boiled Egg, Plum Tomato, Lettuce, Mayonnaise	
<i>Served on a Choice of White, Brown, Granary or Sourdough Bread</i>	
Rubens' Meaty Pizza	24.50
Pepperoni, Chicken, Chorizo, Ham, Red Onion, Cheese	
Mediterranean Vegetarian Pizza	22.15
Roasted Peppers, Courgettes, Basil Pesto, Red Onion	

Desserts

Bea Tollman's Cheesecake	9.50
Baked Vanilla Cheesecake, with Strawberry Coulis	
Ice Cream or Sorbet — Choice of Three	9.50
Vanilla, Chocolate, Strawberry, Raspberry, Mango, Lemon	



Children's Menu

Bespoke for younger guests under the age of 12

Children's Small Plates

Served with French Fries

Grilled Toasted Sandwiches 12.50

Cheese & Tomato

Cheese & Ham

Children's Big Plates

All Big Plates served with a choice of;

French Fries, Mash Potato, Mixed Vegetables, Mixed Salad

Chicken Nuggets 15.75

Sweet Chilli Mayonnaise

Fish Fingers 15.75

Tartare Sauce

Spaghetti 15.75

With Bolognese Sauce

With Cheese & Ham Sauce

Beef Burger 15.75

Lettuce, Ketchup, Mayonnaise

with Cheese

with Bacon

Children's Desserts

Fruit Salad 8.25

Chocolate Brownie Sundae 8.25

Ice Cream and Sorbet — Choice of Three 8.25

Vanilla, Chocolate, Strawberry, Raspberry, Mango, Lemon

Homemade Milkshake & Cookies — Choice of Flavours 8.25

Oreo, Chocolate, Strawberry, Vanilla

Cocktails

Rubens Signature Cocktails

A collection of signature cocktails based on British history, traditions and the hotel

From the beauty of the Queen's mute swans to the dark days of the Industrial Revolution; from inventing the first underground to paying homage to the Palace's guards, it will take you by surprise and tantalize your taste buds. Join us on this unique journey.

The Queen's Swan 17

The Queen has a prerogative over all unclaimed mute swans in England and Wales. The Queen's Swan Keeper also dispatches swans all over the world, sent as gifts in the Queen's name. The swan symbolises grace and beauty and is associated with love, music, and poetry. In Roman mythology swans were sacred to Venus, the goddess of love.

Tanqueray Gin, Dubonnet, Banana Syrup, Tonka Beans, Lemon Juice. Served with Giesler Red Carnation Champagne Shot

Seventh Duchess of Bedford 17

Around 1840 Anna the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir. This is how the British afternoon tea tradition began.

Absolut Vodka, Orange Liqueur, Concentrated Rubens Tea, Lemon Juice, Orange Marmalade

Meridian 0 17

The meridian line in Greenwich represents the Prime Meridian of the world, Longitude Zero (0° 0' 0"). Many people acclaim that "everything starts here". This is our version of the Martinez, the precursor of the Martini.

Herradura Blanco, Bouchard Finlayson home-made Vermouth, Cherry Herring, Mint Bitters accompanied by a Passion Fruit & Mosel Riesling Palate Cleanser.

Subway or Underground 17

American Charles Tyson Yerkes (1837 - 1905) was the man responsible for the construction of the Northern, Piccadilly, and Bakerloo lines. He founded the Underground Electric Railways of London, which was one of the forerunner companies of today's Underground.

Maker's Mark Bourbon, Benedictine, Peychaud's Bitters, Rooibos Tea Syrup

Rubens Signature Cocktails

Wimbledon	17
<i>The most well-known tennis magic in the world with the first tournament on the 9th July 1877. The tradition of sitting on green grass at the Wimbledon Tennis Tournament and sipping Champagne whilst eating strawberries and cream will continue for many years to come.</i>	
Tanqueray 10, Champagne, Matcha Green Tea, Lemon Juice, Angostura Bitters. Served with a Strawberry Basket and Cream	
Industrial Revolution	17
<i>The British Industrial Revolution started in 1760s. Unregulated coal burning darkened the skies in Britain's industrial cities and it was plain for all to see with smoke and ash being a regular daily sight.</i>	
Remy Martin 1738 Cognac, Ardbeg Whisky, Angostura Bitters	
Gin Lane	17
<i>The Spirit Duties Act 1735 (commonly known as the Gin Act of 1736) was an Act of Parliament of Great Britain establishing a retail tax on gin and annual licenses for gin sellers. Designed to curb gin consumption, the law was widely disobeyed and repealed in 1743. Artist William Hogarth represented this in a unique way through his 1751 Gin Lane print with the original copper plates still in the Met Museum in New York.</i>	
Tanqueray Gin, Aperol, Lemon Juice, Plumb Bitters	
1666 Great Fire of London	17
<i>The Great Fire of London was an inferno that swept through the central parts of London from Sunday 2nd September to Thursday 6th September 1666. The fire gutted the medieval City of London inside the old Roman city wall.</i>	
Havana 3-Year Rum, Coconut Syrup, Apple Juice, Tabasco, Beetroot, Vermouth	
The Guard	17
<i>The Queen's Guard and Queen's Life Guard are the names given to contingents of infantry and cavalry soldiers charged with guarding the official royal residences in the United Kingdom. Despite perceptions, the Guards are not purely ceremonial and are fully operational soldiers.</i>	
Four Pillars Gin, Limoncello, Apple, Lemon	

Mains

Available 12 noon to 11.30pm

The Rubens Cheese Burger	25.75
Choose between Applewood Smoked, Blue or Cheddar Cheese <i>Served on a Toasted Brioche Bun with French Fries</i>	
with Fried Egg	26.75
with Streaky Bacon	27.75
with All of the Above	29.75
Traditional Beer Battered Fish & Chips	26.75
Homemade Mushy Peas, Pickles, Tartar Sauce	
Wild Mushroom Tagliatelle	19.75
Rocket, Pine Nuts, Parmesan	

We recommend:

The Rubens Cheese Burger & Meantime London Lager	36
Choose between Applewood Smoked, Blue or Cheddar Cheese <i>Served on a Toasted Brioche Bun with French Fries</i>	

Desserts

Available 12 noon to 11.30pm

Bea Tollman's Cheesecake	9.50
Baked Vanilla Cheesecake, with Strawberry Coulis	
Ice Cream and Sorbet — Choice of Three	9.50
Vanilla, Chocolate, Strawberry, Raspberry, Mango, Lemon	
Vanilla Crème Brûlée	9.50
Fruit Salad	9.50

Soup & Salads

Available 12 noon to 11.30pm

Soup of the Day	9.50
Warm Baguette	
Bea Tollman's Chicken Cobb Salad	20.25
Parma Ham, Avocado, Plum Tomatoes, Boiled Egg, Blue Cheese	
Vegetables, Basil & Yuzu Dressing	20.50

Sandwiches

Available 12 noon to 11.30pm

Sandwiches Served with French Fries

Rubens' Royal Club	22.75
Free Range Chicken, Crispy Bacon, Boiled Egg, Plum Tomato, Lettuce, Mayonnaise <i>Served on a Choice of White, Brown, Granary or Sourdough Bread</i>	
Steak Baguette	24.75
Caramelised Onions, Grain Mustard, Lettuce, Mayonnaise	
Signature Reuben Sandwich	18.75
Pastrami, Sauerkraut, Swiss Cheese, Russian Dressing	

Rubens Signature Cocktails

Rubens Mary	17
<i>This is our variation of the classic Bloody Mary, The Queen's Mother was known for being a fan of spicy tomato juice and Dubbonet. Back in the 1920s. Fernand Petiot, an American bartender at Harry's New York Bar in Paris mixed up equal parts of tomato juice and vodka. He had no idea that after he agreed with a suggestion to call the drink "Bloody Mary" his concoction would become world famous.</i>	
Absolut Vodka, Dubbonet, Ancho Reyes Liquor, Tomato Juice, Horseradish, Worcestershire Sauce, Tabasco, Lemon Juice	
The Hat Shop	17
<i>The rumour is that just before 1700 the hotel previously housed a hat shop which was very popular with the fashionable elite of the day. Just like them you can expect an elegant, refined and unique experience which will happily take you back to this nostalgic era.</i>	
Havana 7-Year Rum, Fonseca Bin27 Port, Vanilla Sugar, Chocolate Porter, Egg White	
Starlight (£1.00 donated to Starlight Children's Foundation)	17
Johnnie Walker Black Whisky, Cointreau, Butterfly Tea Pea, Citrus, Orange Juice	

The Classics

Mojito	17
Havana 3-Year Rum, Fresh Lime, Mint, Sugar	
Negroni	17
Tanqueray Gin, Campari, Sweet Vermouth	
Espresso Martini	17
Absolut Blue Vodka, Kahlua, Espresso	
Long Island Ice Tea	17
The 5 Classic White Spirits, Lemon, Coke, Sugar	
Cosmopolitan	17
Absolut Citron Vodka, Cointreau, Lime, Cranberry Juice	
Old Fashioned	17
Maker's Mark, Angostura Bitters, Brown Sugar	
Pina Colada	17
Havana 3-Year Rum, Fresh Pineapple, Coconut, Cream, Sugar	
Classic Champagne Cocktail	20
Hennessey VS Cognac, Champagne, Angostura Bitters, Sugar	

The Royal Collection

A Goblet Fit For A King

Remy Martin Cognac, Prosecco, Parfait d'Amore, Italian Vermouth,
Orange Marmalade

17

The Kingdom Within Us

Johnnie Walker Red Label, Taylor's Port, home-made Caramel Syrup

17

Immortal Pimms

Pimms No 1, Kombucha, Elderflower Cordial, Lime, Seasonal Fruits,
Elderflower Tonic

17

Non-alcoholic Cocktails

Grapefruit and Cucumber Notini

Caleno Gin, Fresh Cucumber, Grapefruit Juice, Lemon, Star Anise, Sugar

10

D'Tox O'Clock Notini

Cedars Classic Gin, Fresh Apple Juice, Elderflower Extract, Vanilla Essence,
Tabasco, Star Anise

10

Exotic Booster

Cranberry Juice, Raspberries, Passion Fruit Syrup, Lime Juice, Pineapple Juice

10

Hot Drinks

Served with our pastry team's famous biscuit of the day

PMD's Tea Selection

Black

Planter's English Breakfast

7

Planter's Earl Grey

7

Darjeeling

7

Infusions

Peppermint Leaves

7

Camomile

7

Rooibos

7

The Rubens Blend

7

Green

Planter's Green Tea

7

Matcha Green Tea

10

Coffee by Illy

Espresso

5

Double Espresso

6

Decaffeinated Coffee

7

Americano

7

Cappuccino

7

Caffè Latte

7

Caffè Mocha

7

Macchiato

7

Rubens Signature Hot Chocolate

Served with Rubens Homemade Marshmallow & Chocolate Truffle

8

Soft Drinks

Lemonade	200ml	4
Fever Tree Soda	200ml	4
Fever Tree Ginger Ale	200ml	4
Fever Tree Ginger Beer	200ml	4
Tonic & Fever Tree Light Tonic	200ml	4
Fever Tree Elderflower	200ml	4
Fever Tree Mediterranean	200ml	4
Coca Cola/Diet Coke/Coke Zero	330ml	6
Belu Mineral Water; Still or Sparkling	330ml/750ml	5/7

Juices

Orange	6
Cranberry	6
Pineapple	6
Tomato	6
Grapefruit	6
Apple	6
Mango	6

The Curry Room Inspired

Yellow Submarine 17

Sri Lankan Ceylon Arrack, Pandan Water, Coconut Syrup, Lime, Turmeric Powder, Tonic Water, Sugar

Chilli Tamarind Sour 17

Woodford Reserve, Tamarind, Egg White, Kashmiri Red Chilli Pepper, Lemon, Sugar

Serene Valley of Flowers 17

Tanqueray Gin, Chartreuse, Ginger syrup, Lime, Mint, Ginger Ale

Exotic Swizzle 17

Pink Pigeon Vanilla Rum, Passion Fruit Syrup, Lime, Angostura Bitter, Mango, Mediterranean Tonic

Non-alcoholic Curry Room Inspired Cocktails

Lemongrass and Saffron 10

Ginger, Lemongrass, Saffron, Lemon, Vanilla syrup, Ginger Ale

Rose and Pistachio Calpis 10

Rose Water, Yoghurt, Pineapple, Lemon, Pistachio

Champagne & Sparkling Wine

Brut Non Vintage	ABV	750ml
Lanson Père et Fils	12.5%	90
Lanson Black Label	12.5%	90
Giesler Red Carnation	12.5%	90
Lanson White Label	12.5%	95
Moët & Chandon	12%	105
Lanson Extra Age Brut	12.5%	155

Brut Non Vintage Magnum		1500ml
Lanson Black Label Magnum	12.5%	180

Brut Vintage		750ml
Bollinger Grand Anne 2007	12%	210
Dom Pérignon 2006	12.5%	360
Louis Roederer Cristal 2009	12%	480

Rosé Non Vintage		750ml
Lanson Rosé	12.5%	95
Lanson Extra Age Rosé	12.5%	170
Louis Roederer Rosé	12%	170

Sparkling Wine		750ml
Peramo Anniversario Bianco or Rosé	11%	40

Prosecco		750ml
Bolla Prosecco Superiore	11.5%	48

By The Glass		125ml
Peramo Anniversario Bianco or Rosé	11%	10
Bolla Prosecco Superiore	11.5%	12
Lanson Black Label	12.5%	18
Lanson Père et Fils	12.5%	18
Giesler Red Carnation	12.5%	18
Lanson Rosé	12.5%	20
Lanson White Label	12.5%	20

Bottled Beers

Lagers

	ABV		
Coors Light	4%	330ml	8
Peroni	5.1%	330ml	8
Corona	4.5%	330ml	8
Meantime London Lager	4.5%	330ml	8
Meantime Chocolate Porter	6.5%	330ml	8
Daura Damm (Gluten Free)	5.4%	330ml	8
Heineken (Alcohol Free)		330ml	8

Ales

Meantime Yakima Red	4.1%	330ml	8
Meantime London Pale Ale	4.3%	330ml	8

Cider

Savana Dry	5%	330ml	8
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Beer flight

Please ask your waiter for details			25
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Draughts

		Half Pint	Pint
Heineken (Lager)	5%	5	9
Birra Moretti (Lager)	4.6%	5	9
Coast to Coast (Pale Ale)	4.5%	5	9
Guinness (Stout)	4.1%	5	9

Liqueurs & Digestifs

	ABV	50ml
Amarula	17%	12
Cointreau	40%	12
Bénédictine Dom	40%	12
Drambuie	40%	12
Grand Marnier	40%	12
Kahlúa	20%	12
Frangelico	20%	12
Southern Comfort	35%	12
Tia Maria	20%	12
Baileys	17%	12
Amaretto Disaronno	28%	12
Patron XO Café	35%	12
Sambuca	38%	12



BOUCHARD FINLAYSON

A BOUTIQUE VINEYARD

In the hidden Hemel-en-Aarde Valley at the Southern tip of Africa lies Bouchard Finlayson, a winery that combines the best of the old ways and classic French winemaking techniques, with the creativity and innovation of the new world. A family-owned boutique vineyard where Heaven meets Earth, inspired by genuine passion. Founded by the pioneer of Pinot Noir, who was the first winemaker in the Valley. Shaped by a global family, nurtured by a dedicated team that handcrafts wines to perfection, constantly in pursuit of excellence, an estate synonymous with world-class premium international wines.

SOUTH AFRICAN WINE INDEX (SAWI) AWARDED:

Top Pinot Noir — Galpin Peak 2018

Top Red blend (other) — Hannibal 2018

Peter Finlayson crowned Viticulturist of the Year 2009 & 2010

Peter Finlayson crowned Wine Legend of the Year 2013

2016 GALPIN PEAK PINOT NOIR:

Gold Medal — International Wine Challenge 2018

Trophy, SA Best Pinot Noir — International Wine Challenge 2018

94 pts — James Suckling 2018

2015 HANNIBAL:

92 pts — James Suckling 2017

92 pts — Tim Atkin MW, South Africa Special Report 2017

90 pts — Gilbert & Gaillard International Challenge 2018

2015 MISSIONVALE CHARDONNAY:

90 pts — Neal Martin, The Wine Advocate 2017

93 pts — James Suckling, Hong Kong 2017

Gold Award — International Wine and Spirits Competition 2017

Bouchard Finlayson White Wines

	ABV	175ml	250ml	750ml
Blanc de Mer	13%	10	13	36
Walker Bay, South Africa, 2017				
Sauvignon Blanc	13%	12	15	43
Walker Bay, South Africa, 2018				
Sans Barrique Chardonnay	13.5%	12	15	43
Walker Bay, South Africa, 2017				
Sauvignon Blanc Reserve	13%	14	18	51
Walker Bay, South Africa, 2017				
Crocodile's Lair Chardonnay	13.5%	14	18	51
Walker Bay, South Africa, 2017				
Crocodile's Lair Chardonnay Limited Edition	12.5%			64
Walker Bay, South Africa, 2014				
Missionvale Chardonnay	13.5%	17	22	64
Bouchard Finlayson, South Africa 2016				

Bouchard Finlayson Red Wines

	ABV	175ml	250ml	750ml
Walker Bay Pinot Noir	14%	16	20	55
Walker Bay, South Africa, 2014				
Hannibal	13.5%	17	23	65
Walker Bay, South Africa, 2017				
Galpin Peak Pinot Noir	14%	20	25	72
Walker Bay, South Africa, 2017				
Galpin Peak Pinot Noir Tête de Cuvée	14.5%			230
Walker Bay, South Africa, 2014				

Aperitifs & Vermouth

	ABV	50ml
Martini Bianco	15%	11
Martini Rosso	15%	11
Martini Extra Dry	15%	11
Dubonnet	14.8%	11
Pernod	40%	11
Lillet Blanc	17%	11
Fernet Branca	39%	11
Carpano Antica	16.5%	11
Carpano Punt E Mes Formula	16%	11
Campari	25%	11
Kamms & Sons	33%	11
Aperol	11%	11
Pimm's No. 1	25%	11

Port & Fortified Wine

		100ml
Fonseca Ruby Port "Bin 27"	20%	10
Adriano White Port Ramos Pinto	19.50%	10
Tio Pepe Sherry	15%	12
Taylor's Late Bottled Vintage 2011	20%	13
Taylor's Ten Year Old Tawny Port	20%	15

Cognac				
	ABV	10ml	25ml	50ml
Martell VS	40%			12
Courvoisier VS	40%			13
Hennessy VS	40%			13
Chateau du Breuil	40%			13
Martell VSOP	40%			14
Courvoisier VSOP	40%			14
Rémy Martin VSOP	40%			14
Hennessy Fine de Cognac	40%			14
Remy Martin 1738	40%			17
Hennessy XO	40%	11	19	37
Rémy Martin XO	40%	11	19	37
Hennessy Paradis	40%	40	90	170

Armagnac			
Janneau VSOP	40%		15
Janneau XO	40%		28

Absinth			
La Fee	68%		12

White Wines				
	ABV	175ml	250ml	750ml
La Campagne Viognier	12.5%	10	13	35
Vin de Pays D'Oc, France, 2019				
Vidal Riesling	12%	10	13	37
Marlborough, NZ, 2018				
L'Aristocratico	12.5%	12	15	39
Pinot Grigio, Doc Trentino, Italy, 2018				
Gloire de Chablis, J. Moreau & Fils	12.5%	16	22	60
AOC Chablis, France, 2018				

Red Wines				
	ABV	175ml	250ml	750ml
Vinuva Organic	13%	10	13	35
Nero D'Avola, Italy, 2018				
Son Excellence Merlot	13.5%	10	13	37
Vin de Pays D'Oc, France, 2018				
Don Jacobo Rioja	12.5%	12	15	40
Organic, Spain, 2018				
Zuccardi Serie A	13.5%	13	17	48
Malbec Mendoza, Argentina, 2016				
The Federalist Cabernet Sauvignon	14.9%	15	20	53
Lodi, USA, 2016				

Rosé Wines				
	ABV	175ml	250ml	750ml
Wicked Lady Zinfandel	10.5%	13	17	45
Chateau du Seuil Organic, 2018				
Château du Seuil Organic	10.5%			48
Bordeau, France, 2018				
Lanson Coeur De Rosé Prestige	12.5%	20	25	72
Cotes De Provence, France, 2018				

Whiskies			
Scottish Single Malts			
		ABV	50ml
Campbeltown			
Springbank	10 Years	46%	12
Highlands			
Glenmorangie	10 Years	40%	12
Oban	14 Years	43%	15
Speyside			
Glenfiddich	12 Years	40%	13
Glenlivet	12 Years	40%	13
MacCallan Double Cask	12 Years	40%	15
Balvenie Double Wood	12 Years	40%	15
Islay			
Bowmore	12 Years	40%	12
Ardbeg	10 Years	46%	14
Laphroaig	10 Years	40%	15
Lagavulin	16 Years	43%	15
Lowlands			
Auchentoshan	12 Years	40%	13
Orkney			
Highland Park	12 Years	40%	14
Highland Park	18 Years	43%	30

Rum			
		ABV	50ml
Gold			
Havana	3 Years	40%	12
Havana Añejo Especial		40%	13
Dark			
Gosling		40%	13
Havana	7 Years	40%	15
El Dorado	8 Years	40%	15
Diplomatico Reserva Exclusiva		40%	15
El Dorado	12 Years	40%	17
Ron Zacapa Centenario	23 Years	40%	23
Spiced			
Pink Pigeon Vanilla Spiced		40%	13
The Kraken Black		40%	13
Coconut			
Malibu		21%	12
Tequila			
			50ml
Herradura Blanco		40%	12
Jose Cuervo Silver		38%	12
Jose Cuervo Gold		38%	13
Don Julio Blanco		38%	13
Patron Silver		40%	14
Don Julio Añejo		38%	17
Don Julio Reposado		38%	18
Casa Dragones Blanco		40%	40
Mezcal			
			50ml
Monte Alban Mezcal		40%	15

Vodka

	ABV			50ml
Absolut Blue	40%	Wheat	Sweden	12
Tito's	40%	Corn	USA	13
Chopin	40%	Potato	Poland	13
Belvedere	40%	Rye	Poland	13
Chase Marmalade	40%	Potato	British	13
Grey Goose	40%	Wheat	France	13
Grey Goose L'Orange	40%	Wheat	France	13
Ketel One	40%	Wheat	Holland	14
Black Cow	40%	Milk	British	14
Mamont Siberian	40%	Wheat	Russia	14
Cîroc	40%	Grapes	France	17

Whiskies

Scottish Blended Whisky

	ABV	50ml
Johnnie Walker Red Label	40%	12
Johnnie Walker Black Label	40%	14
Johnnie Walker Blue Label	40%	41

American Bourbon

Maker's Mark	45%	12
American Eagle 4 Years	40%	14
Woodford Reserve	43.2%	14

Tennessee Whiskey

Jack Daniel's Single Barrel	45%	13
Uncle Nearest 1856	50%	22
<i>(Served with Salted Caramel Chocolate Truffle)</i>		

Rye Whiskey

Rittenhouse	50%	13
Sazerac	45%	14

Canadian Whiskey

Crown Royal	40%	14
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Irish Blended Whiskey

Jameson	40%	12
Bushmills Black Bush	40%	12
Bushmills	40%	12

Gin
Dry and Citrus

Crisp/ Zesty/ Juniper heavy

	ABV	50ml
Tanqueray	43.1%	12
Hawthorns	41%	12
King of Soho	42%	13
No. 1 Original Blue	47%	13
Martin Miller's	40%	13
Bols Genever	42%	13
Sipsmith	41.6%	14
Tanqueray 10	47.3%	14
Portobello Road No 171	42%	14
Death's Door	47%	15
Bobby's Schiedam Dry	42%	16
Few Spirits American	40%	16
No. 3 London Dry	46%	18

Down to Earth

Woody/ Herbaceous/ Rooty/ Aromatic

		50ml
Dà Mhile Botanical	42%	12
Anno Dry	43%	12
Eden Mill Hop	46%	13
Twisted Nose Winchester Dry	40%	13
Plymouth Navy Strength	57%	13
Sacred	40%	13
Aviation	42%	14
Gin del Professore Monsieur	43.7%	14
Gin Mare	42.7%	14
Monkey 47	47%	18

Spice & Fiery

Warm/ Medicinal/ Smooth/ Powerful

		50ml
Four Pillars Rare Dry	41.8%	14
St. George Terroir	45%	14
Elephant	45%	14
<i>15% of Profit is donated to SA Elephant Foundations</i>		
Indian Summer	46%	15
<i>Infused with Saffron, World's Most Expensive Spice</i>		

Gin
Fragrant

Fruity/ Floral/ Sweet

	ABV	50ml
Whitley Neill	43%	13
Darnley's View	40%	13
Gin Lane Old Tom	40%	13
Brockmans	40%	14
City London Authentic	41.3%	14
City of London Old Tom	43.3%	14
Jinzu	41.3%	14
Warner's Rhubarb	40%	14
Tanqueray Flor De Sevilla	41.3%	14
Hayman's Old Tom	40%	14
Pinkster	37.5%	14
Hendrick's	44%	14
Gin Del Professore Madame	42.9%	14
Bloom London	40%	15

Non-Alcoholic

Cedars Classic	10
Caleno Juniper & Inca Berry	10

House Gin Infusions

Rooibos & Honey Infused	43.1%	Sweet	13
Rosemary Infused	43.1%	Herbal	13
Red Carnation Infused	43.1%	Floral	13
Ginger Infused	43.1%	Spiced	13
Grapefruit & Pomegranate Infused	43.1%	Citrus	13
Orange Infused	43.1%	Citrus	13

The Gin Experience

A Gin Master Class Journey with Snacks	70
<i>Please ask your waiter for details</i>	