



WELCOME TO IN-ROOM DINING

WELCOME TO IN-ROOM DINING AT THE MAY FAIR HOTEL

We are delighted to share our in-room dining menu, featuring an exquisite selection of dishes to enjoy within the comfort of your room.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.

Please note that dishes marked with a 'v' are suitable for vegetarians.

To place an order, please call in-room dining using the personal room service tab on your handset.

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BREAKFAST

WELCOME TO OUR IN-ROOM BREAKFAST MENU

2

Available from 6am - 12pm

This forms part of the inclusive breakfast offering

<p>The May Fair 18 Your choice of eggs, Cumberland sausages, smoked streaky bacon, baked beans, grilled mushrooms, hash browns and roasted vine cherry tomatoes</p>	<p>Eggs Florentine 10 Toasted sourdough bread, sautéed baby spinach, poached eggs and hollandaise sauce v</p>	<p>Organic Scottish Porridge 9 With toasted almonds, blueberries and Mānuka honey v</p>
<p>The Italian 11 Poached eggs, chargrilled ciabatta, crispy pancetta and truffle hollandaise</p>	<p>Masala Omelette 12 With coriander, green chilli, tomato and red onion v</p>	<p>Our Bacon Sandwich 9 Maple-glazed smoked streaky bacon, chilli & tomato ketchup and fried egg in a toasted English muffin</p>
<p>The Spanish 11 Spanish omelette, chorizo and patatas bravas</p>	<p>Egg Selection All served with our homemade hash browns v</p> <ul style="list-style-type: none"> - Fried eggs 8 - Poached eggs 8 - Boiled eggs 8 	<p>Blueberry Buttermilk Pancakes 10 Blueberry-infused buttermilk pancakes with maple syrup and blueberry compote v</p>
<p>The Peruvian 11 Scrambled eggs with coriander, chargrilled sourdough and crushed avocado with yellow anticucho and chillies v</p>	<p>Bespoke Eggs v</p> <ul style="list-style-type: none"> - Slow-cooked scrambled eggs 10 - Three-egg omelette 10 - Egg white omelette 10 	<p>Bubble Waffles 8 Caramelised banana, honeycomb and maple syrup on our bubble waffle v</p>
<p>Taste of Japan 11 Smoked salmon sashimi on toasted muffin with wasabi mayo, shichimi and fresh lemon</p>	<p>Available with the following fillings:</p> <ul style="list-style-type: none"> - Smoked salmon - Honey-roasted ham - San Marzano tomatoes v - Chestnut mushrooms v - Red chilli v - Bird's eye chilli v - Curly kale v - Baby spinach v - 24-month-aged Parmesan 	<p>Our Seasonal Fruit Platter 12 Exotic selection of seasonal fruit v</p>
<p>Cinnamon French Toast 10 Served with pancetta and maple syrup</p>		<p>Freshly Baked Pastry Basket 9 Beurre d'Isigny croissant, pain au chocolat and almond croissant, served warm v</p>
		<p>Bread Selection v 4 Served toasted with salted Lescure butter:</p> <ul style="list-style-type: none"> - White bloomer - Wholemeal bloomer - Ciabatta - Our focaccia

WELCOME TO OUR IN-ROOM BREAKFAST MENU

Available from 6am - 12pm

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Cereal Selection v

4

- Muesli
- Coco Pops
- Bran Flakes
- Special K

Served with your choice of milk: v

- Semi-skimmed milk
- Skimmed milk
- Soya milk
- Almond milk

Yoghurt Selection v

- Strawberry yoghurt 3
- Bircher muesli 4
- Coconut yoghurt 3
- Greek yoghurt 3
- Natural plain yoghurt 3

Sides

- Smoked streaky bacon 4
- Cumberland sausages 4
- Chicken sausages 4
- Grilled mushrooms v 3
- Vine cherry tomatoes v 3
- Hash browns v 3
- Baked beans v 3

Beverage Selection

Juice selection

- Fresh orange 4.5
- Fresh apple 4.5
- Coconut water 4.5

Coffee Selection

- Filter coffee 5.25
- Latte 5.25
- Decaffeinated 5.25
- Macchiato 5.25
- Espresso 5.25
- Mocha 5.25
- Cappuccino 5.25
- Double espresso 5.75
- Rococo chocolate 7
(award-winning organic drinking chocolate
with a creamy finish)

Tea Selection

- English Breakfast 5.25
- Jasmine 5.25
- Earl Grey 5.25
- Fresh mint and lemon 5.25
- Green Sencha 5.25
- Black tea and ginger 5.25
- Masala Chai 5.25

Breakfast On The Move

Should you have an early departure, our breakfast on the move is the perfect option.

Using the hanger provided in the room, simply select your chosen items and how many breakfast bags you require.

Place the hanger on your door before 2am and we will deliver to your room within 15 minutes of your requested time.

BREAKFAST SUPPLEMENTS

4

Available from 6am - 12pm

This does not form part of the inclusive breakfast offering

Breakfast Cocktails

Start your day with one of our signature breakfast cocktails.

The May Fair Bloody Mary

Belvedere Vodka, Gin Mare, lemon and tomato juice with our signature May Fair spice mix

13

The May Fair Mimosa

Clementine, Mandarine Napoléon and Moët & Chandon Brut

16

Passion Fruit Bellini

Passion fruit purée, Passoã and Moët & Chandon Brut

16

Breakfast Smoothies

Our selection of energising smoothies are freshly prepared to order.

Avocado & Ginger

Avocado, raspberries, ginger and apple juice

8

Banana Blueberry

Banana, blueberries, natural yoghurt, apple juice, agave and cinnamon

8

Fresh Berry

Strawberries, pineapple juice, coconut milk and vanilla

8

Be Cleansed

Our selection of invigorating juices are freshly prepared to order.

Radiance

Detox. Wellness. Beautifying.

- Aloe vera juice, lime, lemon, coconut water and agave

8

- Pear, kale and apple

7

Detox

Antioxidant. Energising. Alkalizing.

- Activated charcoal, organic honey and lemon

8

- Pineapple, ginger root and lime

7

Purify

Balancing. Antioxidant. Elimination.

- Carrot, turmeric root and orange

7

- Cucumber, celery, spinach, coconut water and matcha

7

Be Radiant

Our bespoke face masks are made in house at The May Fair using a selection of naturally enriching ingredients. After applying, leave for 15 minutes and then rinse off with warm water.

Hydrate & Nourish

- Avocado, honey, and oats

5

Texture & Tone

- Turmeric, gram flour and almond milk

5

Repair & Heal

- Mānuka honey, turmeric and Dead Sea salt

5

WELCOME TO OUR IN-ROOM DINING MENU

6

Available from 12pm - 11pm

Taste of the Mediterranean

To Start

- Burrata Pugliese with baby basil and San Marzano tomatoes v 9
- Orange and avocado salad with cayenne pepper dressing v 7

Our Mains

- Chicken Milanese with rocket and Parmesan salad 16
- Lobster tagliatelle with our signature chilli and tarragon bisque 25
- Penne pasta with chilli and cherry tomato crème v 12

Dessert

- Profiterole Bianco v 8
Soft choux pastry with white chocolate and Amaretto vanilla cream

Taste of India

To Start

- Tandoori chicken tikka 9
- Okra fries served with coriander chutney v 7
- Chilli cheese toast v 7

Our Mains

Our main courses are all served with basmati rice, buttered naan and our pickle tray (kachumber, raita, papad & pickles)

- Butter chicken 20
- Dal makhani v 14

Our Biryani

- Our signature chicken dum biryani, served with raita 16

Dessert

- Malai kulfi v 8
Traditional Indian ice cream with hints of caramel

Taste of South East Asia

To Start

- Ginger & coriander spiced crab cakes with chilli lime sauce 12
- Spicy crispy matchstick chicken with green chilli and Thai basil dip 9

Our Mains

- Balinese grilled sea bream wrapped in banana leaf, served with kaffir lime rice and sambal matah 19
- Thai green curry with baby aubergine, bamboo shoot and tofu, served with kaffir lime rice 18
- Our Signature Claypot 20
Tiger prawns and Japanese mushrooms with ibuki rice, shichimi broth and garlic-roasted kale

Dessert

- Mango with passion fruit coulis, coconut and lime sorbet v 8

WELCOME TO OUR IN-ROOM DINING MENU

7

Available from 12pm - 11pm

Taste of Arabia

To Start

- Lamb keema samosas 9
- Our signature hummus, served with warm pitta v 11
- Spicy chargrilled lamb cutlets 24
- Mezze platter - hummus, keema samosas, tabbouleh and spicy chargrilled lamb cutlets (served individually) 25

Our Mains

- Our Chicken Shawarma 14
Marinated chicken, chilli-spiced chips, salad, garlic mayo and chilli sauce
- Penne pasta with garlic chicken, baby spinach and Scotch-bonnet-infused creamy labneh sauce 18

Dessert

- Seasonal exotic fruit platter with Medjool date ice cream v 9.5

Our Vegan Kitchen

Salads

- Orange and avocado salad with cayenne pepper dressing v 7
- Chickpea and avocado with pepita seeds, cucumber and chilli v 8

Our Mains

- The May Fair Vizza v 12
Margherita pizza with torn basil
- Courgetti pasta with lemon and chilli v 14

Dessert

- Mango with passion fruit coulis, coconut and lime sorbet v 8

Our Stone-Baked Pizzas

- Margherita pizza with torn basil v 13
- Smoked BBQ chicken pizza with coriander and chillies 15
- Four-cheese pizza 14

My May Fair Pizza

16

Please create from the following:

- Shaved 24-month-aged Parmesan
- Burrata v
- Spicy 'nduja salami
- San Marzano tomatoes v
- Chestnut mushrooms v
- Bird's eye chilli v

WELCOME TO OUR IN-ROOM DINING MENU

8

Available from 12pm - 11pm

In-Room Dining Classics

- Black kale Caesar salad with sourdough croutons and Italian hard cheese v 14
- Dijon-marinated steak sandwich in charred sourdough bread with French fries 22
- Baby chicken club sandwich, spicy bacon mayo and duck egg, served on toasted sourdough with French fries 16
- Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon 18
- Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with French fries 18
- 251g rib-eye steak served with baby vine tomatoes, tender stem broccoli and peppercorn sauce 26
- Crispy buttermilk baby chicken with maple butter, waffle and chilli maple syrup 18

Our Sides

- French fries v 4
- Field greens and tomato salad with spicy lemon dressing v 4
- Steamed garlic kale and tender stem broccoli v 4

Classic Desserts

- Sticky toffee pudding, caramelised Williams pear and butterscotch sauce v 8
- Warm Bramley apple crumble, served with Cornish clotted ice cream or vanilla custard v 9
- Baked white chocolate cheesecake with strawberry sorbet v 8
- **Our Cheese Board Selection** 12
Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and biscuit selection

Junior Guests

Our Mains

- Mac & cheese with broccoli v 7
- Penne with tomato crème v 7
- Margherita pizza v 7
- Fish and chips 8
- Grilled chicken with vegetables 8

Our Sides

- French fries v 3
- Sweet potato fries v 3

Dessert

- Selection of ice creams v 7

Beverages

The Mini Shake Selection

- Oreo cookies and cream 6
- Strawberries and cream 6
- Banana, fudge and salted caramel 6

Hot Chocolate Selection

- Warm white fudge cocoa with crushed Oreo cookies 6
- Maltesers 6

OUR SIGNATURE CHARBONNEL ET WALKER AFTERNOON TEA

Available from 12pm - 5pm

In collaboration with master chocolatiers, Charbonnel et Walker, we are delighted to present our signature afternoon tea

Charbonnel et Walker Afternoon Tea £35

With Moët & Chandon Brut Impérial NV £45

- Honey roast ham with wholegrain mustard mayonnaise on brioche bread
- Scottish smoked salmon with lemon butter on dill bread
- Rare roast beef with horseradish mayonnaise on black pepper bread
- Cucumber with mint cream cheese on tomato bread
- Cheese and red onion on caraway seed bread

- Sicilian lemon scone
- Charbonnel et Walker chocolate scone
- Our orange preserve & vanilla mascarpone

- Charbonnel et Walker Pink Marc de Champagne Truffles
- Charbonnel et Walker Dusted Milk Sea Salt Caramel Truffles
- Charbonnel et Walker Dark Chocolate Crowns

- Flourless Charbonnel et Walker chocolate and orange cake
- Sugar-coated doughnuts with Charbonnel et Walker chocolate sauce
- Tiramisu with Charbonnel et Walker chocolate shavings

Coffee Selection

- Filter coffee
- Latte
- Decaffeinated
- Macchiato
- Espresso
- Mocha
- Cappuccino
- Double espresso
- Hot chocolate

Tea Selection

- English Breakfast
- Jasmine
- Earl Grey
- Fresh mint and lemon
- Green Sencha
- Black tea and ginger

Our Drinks Recommendations	150ml	Bottle
Champagne		
Brut		
Moët & Chandon Brut Impérial NV	15	70
Veuve Clicquot Yellow Label Brut NV		90
Ruinart Blanc de Blancs NV		120
Rosé		
Laurent-Perrier Cuvée Rosé Brut NV	21	115
Dom Pérignon Brut Rosé Vintage 2004		475



TREAT YOURSELF

Available 24 hours

Be Indulgent

The Shake Selection

- Oreo cookies and cream 9
- Milk chocolate and peanut butter 9
- Strawberries and cream 9
- Banana, fudge and salted caramel 9

Be Cleansed

Our selection of invigorating juices are freshly prepared to order.

Radiance

Detox. Wellness. Beautifying.

- Aloe vera juice, lime, lemon, coconut water and agave 8
- Pear, kale and apple 7

Detox

Antioxidant. Energising. Alkalizing.

- Activated charcoal, organic honey and lemon 8
- Pineapple, ginger root and lime 7

Purify

Balancing. Antioxidant. Elimination.

- Carrot, turmeric root and orange 7
- Cucumber, celery, spinach, coconut water and matcha 7

Be Radiant

Our bespoke face masks are made in house at The May Fair using a selection of naturally enriching ingredients. After applying, leave for 15 minutes and then rinse off with warm water.

Hydrate & Nourish

- Avocado, honey, and oats 5

Texture & Tone

- Turmeric, gram flour and almond milk 5

Repair & Heal

- Mānuka honey, turmeric and Dead Sea salt 5

Be Fun

The Sweet Selection

- White chocolate and raspberry popcorn 5
- Cinnamon mini doughnuts with hot chocolate and caramel dipping sauce v 8
- Häagen-Dazs collection (100ml)
 - Belgium Chocolate 6
 - Strawberry Cheesecake 6
 - Cookies & Cream 6
- The May Fair 'Pick & Mix' Sweet Box 30
In association with Diet Starts Tomorrow, our signature sweet box is perfect for a relaxing night with an in-room movie, or to take home as a keepsake of your stay.
Contains a selection of all your favourite sweets including Flying Saucers, gummy selection, fizzy selection, Bon Bons and Love Hearts.

AFTER HOURS AT THE MAY FAIR

12

Available from 11pm - 6am

In-Room Dining Classics

- Baby chicken club sandwich, spicy bacon mayo and duck egg, served on toasted sourdough with French fries 16
- Black kale Caesar salad with sourdough croutons and Italian hard cheese v 14
- Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon 18
- Our British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with French fries 18
- 251g rib-eye steak served with baby vine tomatoes, tender stem broccoli and peppercorn sauce 26
- Crispy buttermilk baby chicken with maple butter, waffle and chilli maple syrup 18

Taste of the Mediterranean

- Chicken Milanese with rocket and Parmesan salad 16

Taste of India

Our main courses are all served with basmati rice, buttered naan and our pickle tray (kachumber, raita, papad & pickles)

- Butter chicken 20
- Dal makhani v 14

Our Biryani

- Our signature chicken dum biryani, served with raita 16

Taste of Arabia

- Our Chicken Shawarma 14
Marinated chicken, chilli-spiced chips, salad, garlic mayo and chilli sauce
- Penne pasta with garlic chicken, baby spinach and Scotch-bonnet-infused infused creamy labneh sauce 18

Our Stone-Baked Pizzas

- Margherita pizza with torn basil v 13
- Smoked BBQ chicken pizza with coriander and chillies 15

My May Fair Pizza

16

Please create from the following:

- Shaved 24-month-aged Parmesan
- Burrata v
- Spicy 'nduja salami
- San Marzano tomatoes v
- Chestnut mushrooms v
- Bird's eye chilli v

Our Sides

- French fries v 4
- Field greens and tomato salad with spicy lemon dressing v 4
- Steamed garlic kale and tender stem broccoli v 4

Desserts

- Baked white chocolate cheesecake with strawberry sorbet v 8
- Seasonal exotic fruit platter with Medjool date ice cream v 9.5
- Profiterole Bianco v 8
Soft choux pastry with white chocolate and Amaretto vanilla cream
- Our Cheese Board Selection 12
Monte Enebro, Camembert, Colston Bassett Stilton and Barber's Vintage Cheddar, served with pears, pickled walnuts and biscuit selection

OUR BEVERAGE SELECTION

14

Available from 12pm - 11pm

Our Cocktail & Antipasti Trolley

Allow our in-house mixologists to prepare one of our May Fair cocktails in the comfort of your room with our signature cocktail trolley. For those of you wishing to enjoy some small bites, complement your cocktail with our antipasti selection.

The Stratton Street G&T 14
Sipsmith gin, Aperol, Peychaud's bitters and Fever-Tree tonic water

May Fair Negroni 14
Great King Street whisky, Martini Rosato, Aperol infused with Earl Grey, Pimm's and tea pot bitters

Classic Martini 14
Belvedere vodka or Sipsmith gin with Noilly Prat

Our Rosé Sangria 14
Baigorri Rioja Rosado, RinQuinQuin, lychee, elderflower and lemon

Passion Fruit Bellini 16
Passion fruit purée, Passoã and Moët & Chandon Brut

Our Antipasti Selection 12
Italian meats, pesto artichokes, Parmesan, olives and sun-blushed tomatoes

Champagne & Sparkling Wine by the Glass

	Glass 150ml
Fantinel Prosecco Brut	9.5
Moët & Chandon Brut Impérial NV	15
Laurent-Perrier Cuvée Rosé NV	21

Wine by the Glass

Also available in 125ml measures

White

	Glass 175ml	Carafe 500ml
Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2015/16	9	25
La Marimorena (Albariño) Casa Rojo, Rías Baixas, Spain 2016	11	30
Torres Fransola (Sauvignon Blanc) Penedès, Spain 2016	15	42
Sanford (Chardonnay) Santa Barbara County, California, USA 2015	16	44
Sancerre 'La Grande Châtelaïne' (Sauvignon Blanc) Joseph Mellot, Loire Valley, France 2014	19	52

Glass

150ml

Red

	Glass 175ml	Carafe 500ml
Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2015/16	9	25
Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2015	12	32
Chianti Classico Reserva (Sangiovese) astello Vicchiomaggio, Tuscany, Italy 2014	14	37
Te Kairanga 'Runholder' (Pinot Noir) Martinborough, New Zealand 2014/15	16	44
Châteauneuf-du-Pape 'Les Bartavelles' (Grenache, Syrah, Mourvèdre) Jean-Luc Colombo, Rhone, France 2015	19	52

Rosé

Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2016	11	30
Sancerre Rosé 'Le Rabault' Joseph Mellot (Pinot Noir) Loire Valley, France 2016	13	34

OUR BEVERAGE SELECTION

15

Champagne & Sparkling Wine by the Bottle

Brut

Moët & Chandon Brut Impérial NV	70
Bollinger Special Cuvée Brut NV	88
Veuve Clicquot Yellow Label Brut NV	90
Ruinart Blanc de Blancs NV	120

Rosé

Moët & Chandon Rosé Impérial NV	95
Laurent-Perrier Cuvée Rosé Brut NV	115
Dom Pérignon Brut Rosé Vintage 2004	475

Magnums

Moët & Chandon Brut Impérial NV	150
Moët & Chandon Rosé Impérial NV	180
Laurent-Perrier Cuvée Rosé NV	240
Dom Pérignon Brut Vintage	550
Dom Pérignon Brut Rosé Vintage 1998	990

Sparkling Wine

Fantinel Prosecco Brut Veneto, Italy NV	44
Rocco Prosecco Superiore Brut Conegliano e Valdobbiadene, Italy NV	52

Wine by the Bottle

White

Fantinel 'Borgo Tesis' (Pinot Grigio) Grave del Friuli, Italy 2015/16	34
Te Awa Left Field (Sauvignon Blanc) Nelson, New Zealand 2016/17	38
La Marimorena (Albariño) Casa Rojo, Rías Baixas, Spain 2016	44
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2016	56
Torres Fransola (Sauvignon Blanc) Penedès, Spain 2016	60
Sanford (Chardonnay) Santa Barbara County, California, USA 2015	62
Sancerre 'La Grande Châtelaine' (Sauvignon Blanc) Joseph Mellot, Loire Valley, France 2014	80
Pouilly-Fumé 'de Ladoucette' (Sauvignon Blanc) Château du Nozet, Loire Valley, France 2015	86
Chablis Grand Cru 'Les Clos' (Chardonnay) J Moreau et Fils, Burgundy, France 2015	115

Rosé

Baigorri Rioja Rosado (Tempranillo, Garnacha) Rioja, Spain 2016	40
Sancerre Rosé, Le Rabault, Joseph Mellot (Pinot Noir) Loire Valley, France 2017	48

Red

Luis Felipe Edwards Gran Reserva (Merlot) Colchagua Valley, Chile 2015/16	34
Zweigold, Goldenits (Zweigelt) Burgenland, Austria 2015	38
Barbera d'Alba, Enrico Serafino (Barbera) Piemonte, Italy 2015	46
Chianti Classico Reserva (Sangiovese) Castello Vicchiomaggio, Tuscany, Italy 2014	56
Te Kairanga 'Runholder' (Pinot Noir) Martinborough, New Zealand 2014/15	62
Châteauneuf-du-Pape 'Les Bartavelles' (Grenache, Syrah, Mourvèdre) Jean-Luc Colombo, Rhône, France 2015	80
Baigorri 'Garage' Rioja Crianza (Tempranillo) Rioja, Spain 2011	88
Barolo Cru 'Ravera' Lo Zoccolaio (Nebbiolo) Domini Villa Lanata, Piemonte, Italy 2011	94
Chimney Rock (Cabernet Sauvignon) Stags Leap, Napa Valley, California, USA 2014	98
Torres 'Mas La Plana' (Cabernet Sauvignon) Penedès, Spain 2012	100
Amarone della Valpolicella, Classico Riserva 'Le Origini' Bolla (Corvina, Molinara, Rondinella) Veneto, Italy 2012	110
Clos Vougeot Grand Cru, Domaine Louis Jadot (Pinot Noir) Burgundy, France 2008	225

OUR BEVERAGE SELECTION

Dessert Wine

Garonnelles, Lucien Lurton et Fils (Sémillon) 37.5cl	30
Sauternes, Bordeaux, France 2013	
Vin Santo del Chianti, Serelle, Ruffino 37.5cl	42
Tuscany, Italy 2012	

Port

Graham's LBV	48
Graham's 10 Year Old Tawny	58

Our Spirit Selection

Also available in 25ml measures

50ml Bottle

Vodka

Belvedere	9.5	150
Ketel One	10	160
Ciroc	12	185
Grey Goose	12	185

Gin

Bombay Sapphire	9.5
Hendrick's	12
Gin Mare	12
Tanqueray	14

Rum

Havana 3 year	9.5
Havana 7 year	10
Diplomático Exclusiva	10
El Dorado 15 year	16

Japanese Whisky

Hakushu Distiller's Reserve	14
Yamazaki Distiller's Reserve	16
Hibiki Harmony	18
Yamazaki 18 year	40

Scotch Whisky

Single Malt	
Glenlivet Founder's Reserve	10
Dalwhinnie 15 year	12
Lagavulin 16 year	16
Glenfiddich Ancient Reserve 18 year	18

Blended

Chivas Regal 12 year	9.5
Johnnie Walker Black label	10
Johnnie Walker Gold label	14
Johnnie Walker Blue label	40

Irish

Jameson	10
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American

Maker's Mark	9.5
Jack Daniel's Single Barrel	12

Tequila

Olmecca Altos Reposado	10
Patrón XO Cafe	10
Don Julio 1942 Anejo	24

Cognac

Hennessy Fine de Cognac	10
Rémy Martin XO	22
Hennessy XO	24

Liqueurs/ Digestifs

Disaronno Amaretto	8
Frangelico	8
Kahlúa	8
Tia Maria	8
Sambuca	8

Beer

Peroni	6.75
Estrella	6.75

OUR BEVERAGE SELECTION

Soft

Acqua Panna still water	5.25
S.Pellegrino sparkling water	5.25
Fresh orange juice	4.50
Fresh apple juice	4.50
Fresh grapefruit juice	4.50
Cranberry juice	4.50
Tomato juice	4.50
Coke	4.50
Diet Coke	4.50
Fever-Tree lemonade	4.50
Fever-Tree tonic	4.50
Fever-Tree naturally light tonic	4.50
Fever-Tree aromatic tonic	4.50
Fever-Tree ginger ale	4.50

Hot Beverage Selection

Coffee Selection

Filter coffee	5.25
Latte	5.25
Decaffeinated	5.25
Macchiato	5.25
Espresso	5.25
Mocha	5.25
Cappuccino	5.25
Double espresso	5.75
Rococo chocolate (award-winning organic drinking chocolate with a creamy finish)	7

Tea Selection

English Breakfast	5.25
Jasmine	5.25
Earl Grey	5.25
Fresh mint and lemon	5.25
Green Sencha	5.25
Black tea and ginger	5.25