

One&Only

Me NU

IN-ROOM DINING

YOUR DINING EXPERIENCE

Welcome to your Personal In-Room Dining Menu.

Savour the flavours and freshness of premium ingredients that go into the creation of our dishes, thoughtfully created by our passionate culinary team.

Please be informed that some dishes with the following symbols contain ingredients which may cause allergies:

Contains (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten
(L) Lupine (MO) Molluscs (M) Mustard (P) Peanut (R) Raw
(SE) Sesame (SF) Seafood (S) Soybeans
(SD) Sulphur Dioxide / Sulfites (TN) Tree Nuts
(V) Vegetarian (VG) Vegan (A) Alcohol
(SUS) Sustainably Sourced

Please note that all our food items are 100% pork and alcohol free.
We are delighted to cater to any specific requirement you may have.

Kindly note that a tray charge of AED 60 for breakfast and AED 85 for lunch and dinner will be added to your room service order

To place your order, please dial "Room Service".

We wish you "bon appétit"!

BREAKFAST

ROYAL MIRAGE BREAKFAST

AED 195

CHOICE OF FRUITS OR VEGETABLE JUICES (VG)

Orange, pineapple, watermelon, grapefruit,
carrot or mango

SLICED FRESH FRUITS (VG)

Selection of melon, papaya, pineapple, grapefruit, kiwi
and mango garnished with wild fresh berries

HOMEMADE BLUEBERRY PANCAKES (D, G, V)

With Canadian maple syrup

OR

TRADITIONAL BIRCHER MUESLI (D, TN, V)

With wild fresh berries

CHOICE OF TWO FARMER'S EGGS (E, SUS)

Scrambled, fried, poached, boiled or omelette, served with grilled
turkey bacon, veal or chicken sausages, potato hash browns and
gratinated tomato

BAKER'S BASKET (D, E, G, N, V)

Freshly baked croissant, brioche, chocolate roll, muffin,
white, brown or whole wheat toast served with French butter,
jams, orange marmalade and honey

BEVERAGES (D)

Freshly brewed coffee, decaffeinated coffee,
hot chocolate or your choice of fine teas
with your choice of milk

ALL DISHES MARKED WITH C-CELERY | D- DAIRY | E-EGG | F-FISH |
G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME |
SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULFITES |
TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL | SUS - SUSTAINABLY SOURCED

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness.

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ARABIAN BREAKFAST

AED 195

CHOICE OF FRESH FRUITS OR VEGETABLE JUICES (V, D)
Orange, pineapple, pomegranate, carrot, lemon mint
or dates smoothie

SLICED FRESH FRUITS (VG)
Selection of melon, papaya, pineapple, grapefruit, kiwi
and mango garnished with wild fresh berries

HOMEMADE HUMMUS (SE, VG) **(O)**

DATES AND DRIED FIGS (VG, SD, SUS)

FRESH LABNEH WITH OLIVE OIL (D, V, SUS)

GRILLED HALLOUMI, FOUL MOUDAMAS OR
SHAKSHOUKA (D, TN, E, SUS)

ARABIC BREAD AND FRESHLY BAKED
ZAATAR CROISSANTS (D, G, SUS)

BEVERAGES (D)
Freshly brewed coffee, decaffeinated coffee, Turkish coffee,
camel milk cappuccino or Moroccan tea
with your choice of milk

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SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULFITES |
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CONTINENTAL BREAKFAST

AED 145

CHOICE OF FRUITS OR VEGETABLE JUICES (VG)

Orange, pineapple, watermelon, grapefruit,
carrot or mango

SLICED FRESH FRUITS (VG)

Selection of melon, papaya, pineapple, grapefruit, kiwi
and mango garnished with wild fresh berries

BAKER'S BASKET (D, E, G, N, V)

Freshly baked croissant, brioche, chocolate roll, muffin,
white, brown or whole wheat toast, served with French
butter, jams, orange marmalade and honey


BEVERAGES (D)

Freshly brewed coffee, decaffeinated coffee,
hot chocolate or your choice of fine teas
with your choice of milk

ALL DISHES MARKED WITH C-CELERY | D- DAIRY | E-EGG | F-FISH |
G- GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME |
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HEALTHY BREAKFAST

AED 185

CHOICE OF FRESH FRUITS OR VEGETABLE JUICES (VG)

Orange, pineapple, pink grapefruit, carrot
or green apple

OR

DETOX JUICES

Energy Booster: apple, carrot and ginger (VG)

Red Detox: beetroot, carrot, celery and ginger (VG, C)

Green Detox: celery, cucumber, green apple, spinach, kale,
romaine and ginger (VG, C)

Orange Detox: carrot, orange, mango, turmeric and ginger (VG)

LOW FAT YOGHURT (D, V)

Garnished with wild fresh berries and chia seeds

ORGANIC POACHED EGGS (V, E)

On gluten-free toast

OR

ORGANIC EGG WHITE OMELETTE (V, E)

With grilled asparagus

GLUTEN-FREE TOAST AND MUFFIN (V, SUS)

Served with French butter, jams,
orange marmalade and honey

BEVERAGES (D)

Freshly brewed coffee, decaffeinated coffee,
herbal infusions or hot chocolate
with your choice of milk

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À LA CARTE BREAKFAST

HOT BEVERAGES

Freshly brewed coffee, decaffeinated coffee, espresso

AED 40

Cappuccino, café latte (D)

AED 45

Selection of fine teas, iced tea, hot chocolate,
with your choice of milk (D)

AED 40

SELECTION OF FRESH JUICES (VG)

Orange, pineapple, watermelon, grapefruit, mango,
pomegranate, kiwi or green apple

AED 40

DETOX JUICES

Energy Booster: apple, carrot and ginger (VG)

Red Detox: beetroot, carrot, celery and ginger (VG, C)

Green Detox: celery, cucumber, green apple, spinach,
kale, romaine and ginger (VG, C)

Orange Detox: carrot, orange, mango, turmeric and ginger (VG)

AED 45

HOMEMADE SMOOTHIES (D, V)

Banana, mango or dates

AED 40

SLICED FRESH FRUITS (VG)

Selection of melon, papaya, pineapple, grapefruit,
kiwi and mango garnished with wild berries

AED 60

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À LA CARTE BREAKFAST

BAKER'S BASKET (D, E, G, N, V)

Freshly baked croissant, brioche, chocolate roll, muffin, white, brown or whole wheat toast, served with French butter, jams, orange marmalade and honey

AED 75

CEREALS (D, TN)

Cornflakes, Weetabix, All Bran, Swiss muesli, Special K, Rice Krispies or Coco Pops with your choice of full cream, low-fat, skimmed or soya milk

AED 40

TOASTED ENGLISH MUFFINS (G, V)

AED 30

YOGHURT SELECTION (D, V)

Your choice of low-fat or full cream, plain, Greek or fruit yoghurt

AED 35

LOCAL FARMED EGGS PREPARED TO YOUR LIKING (E, D, SUS)

Choice of boiled, poached, scrambled, sunny-side-up or fried eggs, served with chicken sausage, turkey bacon, grilled tomato and potato hash browns

AED 90

SHAKSHUKA (V, E, P, D, SUS)

Arabic styled poached eggs in tomato sauce, chilli peppers, onions, flavoured with cumin

AED 80

EGGS FLORENTINE (E, G, D, SUS)

Farmed poached eggs with baby spinach and hollandaise sauce, served on toasted English muffin

AED 90

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À LA CARTE BREAKFAST

EGGS BENEDICT (D, G, E, SUS)

Farmed poached eggs with grilled sliced turkey ham and hollandaise sauce, served on toasted English muffin

AED 90

HOME-SMOKED ATLANTIC SALMON (D, G, SF)

Smoked salmon served with sour cream, capers and toasted rye bread

AED 100

STACKED BLUEBERRY PANCAKES (D, G, V)

Served with berry compote, Canadian maple syrup and vanilla whipped cream

AED 65

BELGIAN WAFFLES (D, G, V)

Served with berry compote, Canadian maple syrup and vanilla whipped cream

AED 70

FRENCH TOAST (D, G, V)

Caramelised brioche served with mixed berry compote, Canadian maple syrup and cinnamon whipped cream

AED 70

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BREAKFAST SIDE DISHES

HASH BROWNS (D, G, V)

AED 40

TURKEY BACON

AED 40

BEEF BACON


AED 40

VEAL SAUSAGES

AED 40

CHICKEN SAUSAGES

AED 40

SAUTEED MUSHROOMS (V) 

AED 40


BAKED BEANS (V)

AED 40

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SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULFITES |
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GLUTEN-FREE SELECTION

EGGS FLORENTINE (E, V, D, SUS)

Farmed poached eggs with spinach and hollandaise sauce, served on gluten-free toast

AED 90

EGGS BENEDICT (E, V, D, SUS)

Farmed poached eggs with grilled sliced turkey ham and hollandaise sauce, served on gluten-free toast

AED 90

GLUTEN-FREE CEREALS (D)

(Individually packed) corn flakes, or muesli, with your choice of full cream, low-fat, skimmed or soya milk

AED 40

BAKER'S BASKET (TN, D, E, V)

Toast, muffins and individually sealed portion cakes (Marble chocolate, banana or walnut)

AED 75

ALL DISHES MARKED WITH C-CELERY | D- DAIRY | E-EGG | F-FISH |
G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME |
SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULFITES |
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ALL DAY DINING

SOUPS

TOMATO SOUP (VG, G) (O)

Plum tomato, garlic, thyme, basil and olive oil
with toasted herb croutons

AED 70

TRADITIONAL MINESTRONE (D, G, V)

Seasonal vegetables, garlic bread

AED 70

MUSHROOM SOUP (D, V, G) (O)

Creamy blend of mixed mushrooms served with
toasted herb croutons

AED 70

LENTIL SOUP (V, G, C) (O)

Hearty red lentils cooked vegetables and spices,
served with crispy croutons and lemon wedges

AED 70

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G- GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME |
SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULFITES |
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SALADS AND APPETIZERS

TOMATO AND MOZZARELLA SALAD (D, G, V, SUS, TN)
Roma tomato with roquette salad, pesto, basil and grilled focaccia

AED 115

CAESAR SALAD (C, D, E, F, G, M) **(O)**
Heart of baby gem lettuce, shaved parmesan cheese,
cesar dressing, toasted croutons, grilled turkey bacon

AED 105

With rosemary infused grilled chicken breast

AED 125

With garlic and garden herb grilled tiger prawns (SF)

AED 140

GREEK SALAD (D, V, SD) **(O)**
Heirloom tomatoes, cucumber, red onion, kalamata olives, extra virgin
olive oil, greek feta cheese, dried oregano

AED 115

BEETROOT SALAD (D, V, M, TN)
Served with goat cheese, croutons and grain mustard dressing

AED 95

QUINOA SALAD (D, V, G, M, TN)
Green apple, beetroot, orange segments, pinenuts, citrus dressing

AED 100

CAVIAR (SF, G, D, E)
Classic buckwheat blinis, egg white tartar, crème fraiche, chopped red
onions and roasted baby potatoes

30g - AED 1,100

50g - AED 1,600

100g - AED 2,500

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SANDWICHES, BURGERS AND WRAPS

GRILLED BEEF TENDERLOIN SANDWICH (D, G, M, SUS)

Caramelised onions, French baguette, Dijon mustard,
crispy lettuce and locally sourced tomato

AED 150

CLUB SANDWICH (D, E, M, G) Ⓣ

Grilled chicken breast on sour dough bread, mayonaise, tomato,
romain lettuce, boiled egg and crispy beef bacon

AED 135

BEEF BURGER (D, E, G, M, SD, SE) Ⓣ

Chargrilled angus beef patty, soft brioche burger bun, onions, bbq
sauce, romaine lettuce, plum tomato, gherkins and cheddar cheese

AED 165

MIDDLE EASTERN CHICKEN WRAP (D, G, SE, SUS)

Grilled halloumi cheese, roma tomato, crisp lettuce,
red onion, and tahini sauce

AED 140

GRILLED VEGETABLES PANINI (D, G, V, TN)

Herb-marinated zucchini, eggplant, mixed capsicum and
romaine lettuce, and basil pesto dressing

AED 115

SMOKED SALMON TOAST (D, G, F, SD)

Sourdough bread, fresh dill cream, cornichons,
and pickled pearl onions

AED 135

Served with your choice of French fries or mixed green salad.

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PASTA

CREATE YOUR OWN PASTA DISH
with your preferred pasta and sauce selection

AED 160

PASTA OF YOUR CHOICE (G)

Gluten-free pasta is available on request

Spinach and ricotta ravioli (D)
Penne Al Pomodoro (VG, G)
Spaghetti (V)
Gnocchi

SAUCE OF YOUR CHOICE

Tomato and basil (V)
Carbonara (E, D)
Pesto (V, TN)
Bolognese

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GRILLED ANGUS BEEF TENDERLOIN

AED 250

RIB EYE POMMES PONT-NEUF BEURRE MAÎTRE D'HÔTEL (D, G) (O)

Grilled rib-eye steak, pomme neuf, vine tomato,
shallots, beurre maitre d'hotel

AED 260

OVEN ROASTED FARMED BABY CHICKEN

AED 220

LAMB CHOPS(G, D) (O)

Grilled lamb chops served with roasted vegetables and tzaziki sauce

AED 240

SEARED SALMON FILLET

AED 200

SEARED SEA BASS

AED 210

Select your choice of one side dish and one sauce to compliment your main course.

SIDE DISHES

Mixed green salad (VG)
Sauteed spinach (VG)
Steamed vegetables (VG)
Steamed rice (V)
French fries (V)
Mashed potatoes (D, V)

SAUCE

Mushroom sauce (D)
Black pepper sauce
Hollandaise sauce (E)
Mint jelly
Chimichurri sauce (V)

Additional sauces and sides will be charged at AED 40 per portion.

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SF-SEAFOOD I S-SOYBEANS I SD-SULPHUR DIOXIDE/SULFITES I
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REGIONAL ARABIC & INDIAN CUISINE

COLD & HOT MEZZEH

LABNEH (D, V, SUS)

Strained yoghurt, garnished with zaatar and virgin olive oil

AED 50

WARAK ENAB (VG, SUS)

Stuffed vine leaves with rice, tomato and parsley

AED 50

FATTOUSH SALAD (VG, G)

Light & fresh traditional middle eastern salad, romaine lettuce, tomato, cucumber, fresh leaves and herb, pomegranate molasses dressing and crispy croutons

AED 50

HUMMUS (VG, SE) (O)

Creamy chickpeas purée with tahina, lemon juice and drizzled with extra virgin olive oil

AED 50

MOUTABAL (SE, VG) (O)

Smoky roasted eggplant blended with tahina & lemon juice, finished with extra virgin olive oil

AED 50

TABOULEH SALAD (VG, G) (O)

Traditional middle eastern salad, chopped parsley, tomato, onion, mint, lemon juice, wheat burghul, lemon dressing and extra virgin olive oil

AED 50

COLD MEZZEH PLATTER (D, G, VG, V, SE, G, SD) (O)

Hummus, moutabel, tabouleh, labneh, pickles and olives

AED 140

HOT MEZZEH PLATTER (D, G, V, TN)

Cheese sambousek, spinach fatayer, falafel, kebbeh

AED 130

ALL DISHES MARKED WITH C-CELERY | D- DAIRY | E-EGG | F-FISH |
G- GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME |
SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULFITES |
TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL | SUS - SUSTAINABLY SOURCED

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MAIN COURSES

LAMB KOFTA (D, G)

Grilled lamb kofta with capsicum, onion,
and tomato, served with steamed rice, Arabic bread

AED 180

ORIENTAL BARBECUE PLATTER (D, G)

Shish tawook kofta, beef kebabs lamb chops,
served with oriental rice, grilled tomato,
harissa sauce, Arabic bread

AED 305

GRILLED GULF SEAFOOD PLATTER (D, G, SF, F, SUS)

Grilled red snapper, salmon fillet, Omani lobster tail and tiger prawns,
served with saffron rice, Arabic bread

AED 290

CHICKEN BIRYANI (D)

Stewed chicken, basmati rice and oriental spices

AED 165

VEGETARIAN BIRYANI (V)

Steamed basmati rice, cucumber and oriental spices

AED 135

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DESSERTS

APPLE PIE (D, E, G) **(O)**

Baked Tarte, Filled with Caramelized Apple Topped with Polenta Crumble and Icing Sugar

AED 75

CRÈME BRÛLÉE (E, D)

Caramelized with brown sugar mixed forest berries

AED 75

TRADITIONAL TIRAMISU (E, G, D) **(O)**

Layers of espresso soaked ladyfinger biscuits, creamy mascarpone cheese, whipped eggs and cream

AED 75

BURNED CHEESECAKE (E, G, D) **(O)**

A lovely cake made from cream cheese, eggs, sugar, flour, corn flour, cream, lemon juice & vanilla

AED 75

RICH CHOCOLATE BROWNIE (D, G, TN, E)

Served with vanilla ice cream

AED 75

UMM ALI (G, D, TN, E)

Traditional baked puff pastry, golden raisins, milk and cream, topped with toasted mixed nuts

AED 75

SEASONAL SLICED FRUITS (VG)

Selection of sliced seasonal and exotic fruits

AED 80

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DESSERTS

YOUR CHOICE OF ARTISAN ICE CREAM OR SORBET (D) (3 SCOOPS)

Ice cream: Vanilla, Chocolate, Pistacchio (TN)

Sorbet: Strawberry, Lemon

AED 75

CONTINENTAL CHEESE (D, G, TN, V)

Selection of international cheeses served with fruit chutney, crackers
and grapes

AED 145

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OUR LITTLE DINER'S MENU

RECOMMENDED FOR 3 YEARS OLD AND ABOVE*

**Kids menu is served only at The Palace and Arabian Court*

SALADS, SOUPS & PASTA

CRUNCHY VEGETABLES STICKS (V, D) Served with herb cream cheese

AED 45

CHICKEN AND NOODLE SOUP Market vegetables

AED 45

TOMATO SOUP (V, G, D) Served with toasted brioche fingers

AED 50


PENNE AL POMODORO (VG,G) Choice of Bolognaise or Tomato sauce with basil

AED 85

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SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULFITES |
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MAIN COURSES

CHICKEN NUGGETS (G)

Served with French fries and steam vegetables

AED 100

PAN FRIED SALMON (F)

Steamed rice and vegetables

AED 115

MINI BEEF HAMBURGER (D, E, G)

Lettuce, tomato, mayonnaise and French fries

AED 105

CHICKEN HOT DOG (D, E, G)

Served with French fries

AED 100

SELECTION OF VEGETABLE MOUSSELINE PURÉE (V, D)

Potato, broccoli, carrot and green beans

AED 55

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DESSERTS

SEASONAL SLICED FRUITS (VG)
Selection of sliced seasonal and exotic fruits

AED 45

YOUR CHOICE OF ARTISAN ICE CREAM OR SORBET (D)
(3 SCOOPS)

Ice cream: Vanilla, Chocolate, Pistacchio (TN)

Sorbet: Strawberry, Lemon

AED 75

ALL DISHES MARKED WITH C-CELERY | D- DAIRY | E-EGG | F-FISH |
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BEVERAGE LIST

COLD & HOT BEVERAGES

FRUIT AND VEGETABLE JUICES (VG)		STILL AND SPARKLING MINERAL WATER	Small	Large
Orange	40	Local Water	20	35
Pineapple	40	Perrier	30	40
Watermelon	40	San Pellegrino	30	40
Grapefruit	40	Evian Still	30	40
Mango	40	Evian Sparkling	30	40
Kiwi	40	ENERGY DRINKS		
Pomegranate	40			
Lemon mint	40	Red Bull		40
Carrot	40	Red Bull sugar free		40
Apple	40			
Cranberry	40			
		SOFT DRINKS		
DETOX JUICES (VG)	45	Coca Cola		35
		Diet Coca Cola		35
Energy Booster: apple, carrot and ginger		Coca-Cola Zero		35
		Sprite		35
Red Detox: beetroot, carrot, celery and ginger		Diet Sprite		35
		Fanta		35
Green Detox: celery, cucumber, green apple, spinach, kale, romaine and ginger		Ginger Ale		35
		Bitter Lemon		35
		Tonic Water		40
		Soda Water		40
Orange Detox: carrot, orange, mango, turmeric and ginger				
HOMEMADE SMOOTHIES (D, N, V)	40			
Banana, mango or dates				
MILKSHAKES (D)	45			
Banana, chocolate, strawberry or vanilla				

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COLD & HOT BEVERAGES

POT OF TEA 40

Your choice of preferred traditional
blend of fine teas, herbal infusions
or Moroccan tea

COFFEE

Freshly brewed Americano	40
Decaffeinated	40
Espresso	40
Cappuccino	45
Café Latte	45
Turkish coffee	45

CHOCOLATE 50

Hot or cold chocolate (D)

*All our coffee and tea products are sourced
following a strict set of rules and are
produced with sustainable practices.*

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BEERS & SPIRITS

BEERS

Heineken	60
Peroni	60
Carlsberg	60
Corona	60
Asahi Dry	60
Heineken 0.0	60

VODKA

Ketel One	1,870
Grey Goose	2,590
Belvedere	2,450
Beluga	2,510
Beluga Gold	5,545

RUM

Bacardi Carta Blanca	1,870
Bacardi Gold	1,945
Havana Club 7 YO	2,015

WHISKY

Johnnie Walker Black Label	1,870
Woodford Reserve	2,015
Chivas 18 Years Old	3,170
Chivas Regal Salute	5,810
Glenfiddich 18	5,150
Macallan 18 Years Old	5,545

GIN

Tanqueray	1,715
Tanqueray 10	1,850
Hendrick's	1,980
Monkey 47	2,210

TEQUILA

Don Julio Blanco	2,160
Don Julio Anejo	3,170
Patrón Resposado	2,590
Patrón Anejo	2,880

EAUX DE VIE

Hennessy VSOP	3,035
Hennessy XO	4,490
Hennessy Paradise	36,430

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WINE LIST

WINE LIST

CHAMPAGNE

Louis Roederer, Brut	1,020
Louis Roederer, Brut Rosé Millesime	1,045
Moët and Chandon, Brut Impérial	1,140
Veuve Clicquot, Yellow Label, Brut	1,140
Billecart Salmon, Brut Rosé	1,945
Ruinart Blanc de Blanc	2,645
Laurent Perrier, Cuvée Rosé	2,850
Ruinart Rosé	3,160
Dom Pérignon, Brut	4,380
Dom Pérignon, Brut Rosé	9,290

WHITE WINE

Ernie Els Big Easy Chenin Blanc Stellenbosch, South Africa	340
Sauvignon Blanc, Oyster Bay, New Zealand	470
La Cave de Lugny Macon-Villages Les Florieres, France	535
Chardonnay, La Crema, Napa Valley, USA	930
Pouilly-Fuissé, Louis Latour, Burgundy, France	1,000
Sauvignon Blanc, Cloudy Bay, New Zealand	1,010
Chardonnay, Hamilton Russell Vineyards, Walker Bay South Africa	1,190

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WINE LIST

ROSÉ WINE

Côtes De Provence, Château Minuty, M De Minuty	410
Côtes De Provence Château D'esclan, Whispering Angel	595
Domaine Ott, Côtes de Provence	1,410

RED WINE

Villa Antinori, Toscana, Italy	540
Zuccardi Q Cabernet Sauvignon, Mendoza, Argentina	660
Pinot Noir, "La Forêt", Joseph Drouhin, Burgundy, France	685
Marques de Riscal Reserva, Rioja DOCA, Spain	720
GD Vajra Langhe Nebbiolo, Piemonte, Italy	720
Pinot Noir, Hamilton Russell Vineyards, Walker Bay, South Africa	1,610
Château Haut-Batailley 5ème Cru Classé, Pauillac	1,795

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