



Sencho Dining Experience is included in the Dining Experience package.
You may replace with Shogun for an extra € 20 per person.

KATANA | € 29

SUSHI & SASHIMI

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

MAHI-MAHI

GARLIC FRIED RICE

CHICKEN | Seasonal Vegetables, Forest Mushrooms

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

SENCHO | € 39

SUSHI & SASHIMI

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

ATLANTIC SALMON | Tiger Prawns

GARLIC FRIED RICE

FILET MIGNON | Seasonal Vegetables, Forest Mushrooms

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

SHOGUN | € 59

SUSHI & SASHIMI

MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes

SEASONAL TEPPAN SALAD | Ponzu Vinaigrette

MISOYAKI BUTTERFISH | Scallops, Lobster

GARLIC FRIED RICE

WAGYU SIRLOIN | Seasonal Vegetables, Forest Mushrooms

CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

15% service charge will be added to your bill.
If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.



Roy Yamaguchi's cuisine is as much a state of mind as it is a way of cooking ...
 it's about his love of freshness and flavors of childhoods spent in Hawai'i and Japan.
 Roy's Teppanyaki table is offering you an authentic Japanese dining experience by tasting set combinations. The word 'teppanyaki' is derived from 'teppan', which means iron plate, and 'yaki', which means grilled. This is the unique culinary art where highly skilled chefs prepare and cook the finest ingredients right before your eyes.
 Enjoy the magic of teppanyaki: a feast for the eyes and the palate!

VEGETARIAN | € 25

AVOCADO POKE | Sushi Rice, Spicy Soy
 VEGETARIAN MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes
 SEASONAL TEPPAN SALAD | Ponzu Vinaigrette
 GARLIC FRIED RICE | Seasonal Vegetables, Forest Mushrooms
 OR
 GARLIC NOODLES | Seasonal Vegetables, Forest Mushrooms
 CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

KEIKI KODOMO MENU | € 12

(for kids up to 12 years old)

SUSHI
 MISO SOUP | Tempura Flakes
 SEASONAL GREENS | Ponzu Vinaigrette
 CHICKEN, SHRIMP OR BEEF
 SEASONAL VEGETABLES
 FRIED RICE
 CONFIT SPICED PINEAPPLE | Matcha Ice Cream, Ginger Nougat

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YAMAGUCHI SUSHI® AND SASHIMI

- SPRING FEVER ROLL | Creamy Snow Crab, Spring Rolls, Grilled Lemons, Sweet Chili € 13
- AHI "10" ROLL | Soft Shell Crab, Thai Style Hamachi Tartar, Garlic Cream Cheese € 13
- CATERPILLAR ROLL | Unagi "Katsu", Cucumber, Bigeye Tuna, Avocado, Kabayaki € 12
- ANGRY FRYING DRAGON FUTOMAKI | Unagi, Avocado, Miso Butterfish, Wasabi Butter € 13
- SURF N' TURF | Kobe Beef, King Crab, Asparagus, Black Sesame Oil € 15
- TRIPLE PLAY | Yamagobo, Kaiware, Shrimp Tempura, Spicy Tuna,
Hamachi, Garlic Aioli, Black Sesame Seeds € 15
- UNAGI ROYALE | Unagi, Ruby Tobiko, Roasted Mushrooms, Sweet Soy € 11

SASHIMI | NIGIRI

- MAGURO | Bigeye Tuna € 10 | 5
- HAMACHI | Yellowtail € 11 | 6
- SHAKE | King Salmon € 11 | 6
- BOTAN EBI | Raw Sweet Shrimp € 11 | 6
- TORO | Fatty Tuna € 39 | 19
- TAKO | Octopus € 14 | 8
- IKURA | Salmon Roe - | € 8
- UNAGI | Fresh Water Eel € 10 | 6
- SABA | Mackerel € 9 | 5
- WAGYU | Imperial Beef € 39 | 19
- SASHIMI PLATTER | Bigeye Tuna, Hamachi, King Salmon, Tako € 29

POKE & STUFF

- HAMACHI CRUDO | Ruby Grapefruit, Avocado, Jalapeno Ponzu € 11
- BEEF CARPACCIO | Crispy Garlic, Frisée, Peanuts, Yuzu Vinaigrette € 11
- WATERMELON POKE | Thai Style Garlic Chili Vinaigrette, Nalo Herbs, Cucumber, Puffed Rice € 7
- POKE "DON" | Avocado, Masago, Onions, Sriracha Aioli € 9
- OMAKASE | Sushi and Sashimi € 32

If you have purchased the Dining Experience package, you are entitled to 1 dish from each section of the Dining Experience menu, up to a maximum of 3 dishes.

You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price.

You can also order any additional dish at full price.

DINING EXPERIENCE € 28

SASHIMI | NIGIRI

(your choice of three)

MAGURO | Bigeye Tuna

HAMACHI | Yellowtail

SHAKE | King Salmon

BOTAN EBI | Sweet Shrimp

TAKO | Octopus

IKURA | Salmon Roe

UNAGI | Fresh Water Eel

SABA | Mackerel

ENTRÉES

SPRING FEVER ROLL | Creamy Snow Crab, Spring Rolls, Grilled Lemons, Sweet Chili

ANGRY FRYING DRAGON FUTOMAKI | Unagi, Avocado, Miso Butterfish, Wasabi Butter

UNAGI ROYALE | Unagi, Ruby Tobiko, Roasted Mushrooms, Sweet Soy

CATERPILLAR ROLL | Unagi "Katsu", Cucumber, Bigeye Tuna, Avocado, Kabayaki

DESSERTS

CRÈME BRÛLÉE | Matcha Green Tea, Brown Sugar

MALASADAS | Rum Sauce & Honaunau Cinnamon

ICE CREAM & SORBET | Please ask your waiter for the daily selection

FRESH FRUIT | Seasonal Fruit Selection

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COCKTAILS € 8

CITRUS BASIL PUNCH

Absolut Citron vodka, basil leaves, orgeat syrup, pineapple, orange and lemon juice

ROSÉ LYCHEE SANGRIA

Rosé wine, Bacardi mango rum, lychee liqueur, pineapple and cranberry juice, citrus

HAWAIIAN MARTINI

Grey Goose vodka, Malibu coconut rum, Absolut Vanilia vodka, pineapple juice

SILK ROAD

Bombay Sapphire gin, ginger syrup, lime juice, Yuzu citrus liqueur, Licor 43

SPICED MAI TAI

Ron Zacapa 23, Captain Morgan Spiced rum, ginger syrup, pineapple and orange juice, slice of lime

UNCLE RICO

Santa Teresa 1796 rum, fresh lemon juice, passion fruit purée, Angostura bitters, ginger beer

FAR EAST COLLINS

Shochu, Midori melon liqueur, fresh lime juice, lychee purée, simple syrup, club soda

ALOHA FRIDAY

Havana Club 7 Años rum, Disaronno Amaretto, Aperol, lemon and pineapple juice

COCO GT

Hendrick's gin, St-Germain elderflower liqueur, coconut syrup, fresh lime juice, tonic water

PABLO'S PALOMA

Herradura Reposado tequila, fresh lime and grapefruit juice, simple syrup, splash of club soda

MAUI MAGIC COOLER

Belvedere vodka, fresh lemon juice, lavender syrup, mint leaves, coconut water, coconut syrup

THE RICKSHAW

Nikka Japanese whiskey, Cointreau, lemon juice, hibiscus syrup, cucumber

NON-ALCOHOLIC COCKTAILS € 5

ROSEMARY BLUSH

Freshly squeezed red grapefruit juice with a touch of cranberry, lemon and rosemary

HERBED PINEAPPLE LIMEADE

Pineapple juice, fresh lime juice, lime zest, fresh basil and mint leaves, club soda

RASPBERRY BOG

Muddled raspberries, Hawaiian simple syrup, fresh lemon juice, fresh ginger, ginger ale

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DINING EXPERIENCE € 39

APPETIZERS

BRAISED PORK BAO BUN

Green Onion, Sweet & Spicy Go Chu Jang Sauce, Pickled Vegetables

CRAB CAKES

Spicy Sesame Butter Sauce

STEAMED CLAMS

Potato, Curry, Lemongrass, Chorizo, Pork Belly

AVOCADO POKE

Sushi Rice, Spicy Soy

ENTRÉES

BLACKENED AHI

Spicy Chinese Soy Mustard, Crispy Won Ton Chips

“CHINESE STYLE” STEAMED MAHIMAH

Forest Mushrooms, Bok Choy, Cilantro, Lup Cheong Chinese Sausage

FILET MIGNON

Green Beans, Kim Chee Potato Fritter & Natural Sauce

GRILLED VIETNAMESE ESSENCE LAMB CHOPS

Rice Pilaf, Red Wine Curry Sauce

PAN-FRIED VEGETARIAN SPICY NOODLES

Tofu, Forest Mushroom

DESSERTS

PINEAPPLE UPSIDE-DOWN CAKE

Coconut Ice Cream, Fresh Exotic Fruit

ROY'S CHOCOLATE SOUFFLÉ

Raspberry Sauce, Vanilla Ice Cream

ICE CREAM & SORBET

Please ask your waiter for the daily selection

FRESH FRUITS

Seasonal Fruit Selection

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Roy Yamaguchi's cuisine is as much a state of mind as it is a way of cooking...
it's about his love of freshness and flavors of childhoods spent in Hawai'i
and Japan - freely blended with the European cooking techniques in which Roy was trained.

YAMAGUCHI SUSHI® AND SASHIMI

SPRING FEVER ROLL | Creamy Snow Crab, Spring Rolls, Grilled Lemons, Sweet Chili € 13

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Hamachi, Garlic Aioli, Black Sesame Seeds € 15

UNAGI ROYALE | Unagi, Ruby Tobiko, Roasted Mushrooms, Sweet Soy € 11

SASHIMI | NIGIRI

MAGURO | Bigeye Tuna € 10 | 5

HAMACHI | Yellowtail € 11 | 6

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BOTAN EBI | Raw Sweet Shrimp € 11 | 6

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TAKO | Octopus € 14 | 8

IKURA | Salmon Roe € - | 8

UNAGI | Fresh Water Eel € 10 | 6

SABA | Mackerel € 9 | 5

WAGYU | Imperial Beef € 39 | 19

SASHIMI PLATTER | Bigeye Tuna, Hamachi, King Salmon, Tako € 29

POKE & STUFF

HAMACHI CRUDO | Ruby Grapefruit, Avocado, Jalapeno Ponzu € 11

BEEF CARPACCIO | Crispy Garlic, Frisée, Peanuts, Yuzu Vinaigrette € 11

WATERMELON POKE | Thai Style Garlic Chili Vinaigrette, Nalo Herbs, Cucumber, Puffed Rice € 7

POKE "DON" | Avocado, Masago, Onions, Sriracha Aioli € 9

OMAKASE | Sushi and Sashimi € 32



FIRST BITES

TREASURE BOX FOR "2" €19
Szechuan Baby Back Ribs, Steamed Pork,
Shrimp & Crab Dumpling, Crispy Mini Crab Cakes,
Imperial & Spicy Tuna Rolls

CRAB CAKES €15
Spicy Sesame Butter Sauce

**ROY'S ORIGINAL SZECHUAN
BABY BACK PORK RIBS €11**
Mongolian Marinade

CRISPY FRIED CALAMARI €9
Yuzu Kosho Tartar Sauce

CRISPY IMPERIAL ROLLS €9
Shrimp, Pork, Glass Noodles,
Peanuts, Sweet & Sour Sauce

BRAISED PORK BAO BUN €9
Green Onion, Sweet & Spicy Go Chu Jang Sauce,
Pickled Vegetables

**STEAMED PORK,
SHRIMP & CRAB DUMPLING €9**
Leek Salad, Spicy Soy Chili Sauce

STEAMED CLAMS €10
Potato, Curry, Lemongrass, Chorizo, Pork Belly

FRIED CHICKEN WINGS €9
Chipotle Calamansi Ranch Dressing

SOUPS & SEASONAL SALADS

SPICY LEMONGRASS SEAFOOD SOUP | Dumplings, Onions, Black Mushrooms, Bamboo €7

MISO SOUP | Tofu, Wakame, Green Onion, Tempura Flakes €6

GREEN PAPAYA SALAD | Spicy Pork, Shrimp, Peanuts, Tofu, Mint, Crispy Garlic & Shallots €10

CRISPY PRAWN & MANGO SALAD | Fried Shallots, Frisée, Shiso, Radish, Radicchio €11

OCEAN

**"CHINESE STYLE" STEAMED WHITEFISH | Forest Mushrooms, Bok Choy,
Cilantro, Lup Cheong Chinese Sausage €29**

BLACKENED AHI | Spicy Chinese Soy Mustard, Crispy Won Ton Chips €27

MISOYAKI BUTTERFISH | Wasabi Beurre Blanc, Forbidden Rice, Tomatoes €29

FRIED WHOLE SNAPPER | Thai Coconut Curry Sauce €37

LOBSTER | Butter, Garlic, Ginger, Chinese Peas, Seasonal Mushrooms, Baby Corn, Oyster Sauce €39

LAND

GRILLED VIETNAMESE ESSENCE LAMB CHOPS | Rice Pilaf, Red Wine Curry Sauce €39

FILET MIGNON | Green Beans, Kim Chee Potato Fritter & Natural Sauce €33

RICE & NOODLES

**EATING HOUSE 1849 ORIGINAL SPICY TAN TAN RAMEN | Roast Pork,
Shrimp Dumpling, Won Bok, Sprouts €18**

LOBSTER FRIED RICE | Lup Cheong Chinese Sausage, Egg, Forest Mushrooms, Peas, Asparagus €17

CRAB NOODLES | Green Onions, Cilantro, Fried Garlic €14

PAN-FRIED CHOW FUN NOODLES | Shrimp, Chicken, Char Siu Pork €12

VEGETARIAN MENU

AVOCADO POKE | Sushi Rice, Spicy Soy €7

VEGETARIAN MISO SOUP | Tofu, Wakame, Green Onions, Tempura Flakes €5

SEASONAL SALAD | Ponzu Vinaigrette €5

GARLIC FRIED RICE | Seasonal Vegetables, Forest Mushrooms €8

PAN-FRIED VEGETARIAN SPICY NOODLES | Tofu, Forest Mushrooms €8

DESSERTS

ROY'S CHOCOLATE SOUFFLÉ € 8
Raspberry Sauce, Vanilla Ice Cream

CRÈME BRÛLÉE € 7
Matcha Green Tea, Brown Sugar

PINEAPPLE UPSIDE-DOWN CAKE € 6
Coconut Ice Cream, Fresh Fruit

MALASADAS € 6
Rum Sauce & Honaunau Cinnamon

FRESH FRUIT € 5
Seasonal Fruits Selection

ICE CREAM & SORBET € 5
Please ask your waiter for the daily selection

15% service charge will be added to your bill.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

YOUNG SAILORS € 12

(kids up to 12 years old)

Choose any 3 courses.

ENG

CRISPY FRIED CALAMARI

Yuzu Kosho Tartar Sauce

FRIED CHICKEN WINGS

Ranch Dressing

MISO SOUP

Tofu, Wakame, Green Onions, Tempura Flakes

BLACKENED AHI

Spicy Chinese Soy Mustard, Crispy Won Ton Chips

PAN-FRIED VEGETARIAN NOODLES

Tofu, Forest Mushrooms

FRIED RICE

Seasonal Vegetables, Forest Mushrooms

OCEAN SIDE

Mashed Potatoes | Forest Mushrooms | Bok Choy | Lomi Tomato

SWEET TOOTH

PINEAPPLE UPSIDE-DOWN CAKE

Coconut Ice Cream, Fresh Exotic Fruit

MALASADAS

Honaunau Cinnamon

FRESH FRUIT

Seasonal Fruit Selection

ICE CREAM & SORBET

Please ask your waiter for the daily selection

Includes a drink. Ask the waiter.

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BEERS

- CHIMAY BLEUE | € 5.9
Belgium
- BLUE MOON | € 5.5
USA
- AFFLIGEM BLONDE | € 5.5
Belgium
- ASAHI | € 5.9
Japan
- FRANZISKANER WEISSBIER | € 5.5
Germany
- LAGUNITAS IPA | € 5.5
USA
- KIRIN ICHIBAN | € 5.9
Japan
- FULLER'S LONDON PRIDE | € 5.9
England
- STELLA ARTOIS | € 4.9
Belgium

JAPANESE WHISKY

- HAKUSHU | € 13
- SUNTORY TOKI | € 9.9
- NIKKA | € 6.9

RUM

- SANTA TERESA 1796 | Venezuela | € 8.9
- J.M. RÉSERVE RHUM AGRICOLE | Martinique | € 8.5
- ZACAPA 23 | Guatemala | € 8.5
- BACARDI 8 AÑOS | Puerto Rico | € 6.25
- HAVANA CLUB 7 AÑOS | Cuba | € 6.25

SAKE

- JUNMAI DAIGINJO EXTRA | € 6
- ZENMAI GINJO | € 5.5
- JUNMAI SHU | € 5
- HONJOZO NO KARAKUCHI | € 5
- HOT SAKE | small carafe € 5.5 | large carafe € 7.5

WINES BY THE GLASS

- PROSECCO DI VALDOBBIADENE, ANERI | € 6.5
- CÔTE DES ROSES, GÉRARD BERTRAND | € 7
- PINOT GRIGIO, LIVIO FELLUGA | € 9
- CHABLIS PREMIER CRU, PASCAL BOUCHARD | € 8
- MOSEL RIESLING, MARKUS MOLITOR | € 7.5
- RIBOLLA GIALLA, LE VIGNE DI ZAMÒ | € 7
- SAUVIGNON BLANC INDRA, GIRLAN | € 6.5
- PINOT NERO RISERVA TRATTMANN, GIRLAN | € 10.5
- BARBARESCO, FATTORIA SAN GIULIANO | € 8
- CHÂTEAU LA PEIRRIÈRE CASTILLON
CÔTE DE BORDEAUX | € 7
- LE SUGHERE DI FRASINELLO,
ROCCA DI FRASINELLO | € 6.5
- CABERNET CICOGNA, CAVAZZA | € 6.5

CHAMPAGNE & SPARKLING WINES

- LOUIS ROEDERER, CRISTAL BRUT | € 200
Reims-France
- MOËT & CHANDON, ROSÉ IMPÉRIAL | € 73
Épernay-France
- VEUVE CLICQUOT, YELLOW LABEL | € 63
Reims-France
- DOMAINE CHANDON, BRUT | € 33
Mendoza-Argentina
- PROSECCO DI VALDOBBIADENE, ANERI | € 29
Veneto-Italy

PLUM WINE

- TAKARA | Japan
bottle € 25 | glass € 5.5

SHOCHU

- KICCHO HOZAN IMO | Japan | € 9

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WHITE WINES

VINTAGE TUNINA JERMANN | € 72
Friuli Venezia Giulia-Italy (2016)

TERRE ALTE, LIVIO FELLUGA | € 70
Friuli Venezia Giulia-Italy (2016)

CHARDONNAY ARTHUR, DOMAINE DROUHIN | € 70
Willamette Valley-Oregon (2014/2015)

RIESLING D'ALSACE, SCHLUMBERGER | € 59
Alsace-France (2014)

MERSAULT, DOMAINE SAINT MARC | € 56
Burgundy-France (2015)

CURTEFRANCA,
CONVENTO SANTISSIMA ANNUNCIATA
BELLAVISTA | € 54
Lombardy-Italy (2013)

POUILLY FUISSÉ, LOUIS JADOT | € 54
Burgundy-France (2015)

BARON DE LADOUCETTE,
GRAND CUVÉE SANCERRE | € 52
Loire Valley-France (2015)

POUILLY FUMÉ LE TRONCSEC,
JOSEPH MELLOTT | € 51
Loire Valley-France (2017)

DIRECTOR'S CHARDONNAY,
FRANCIS COPPOLA | € 47
California-USA (2015)

PINOT GRIGIO, LIVIO FELLUGA | € 40
Friuli Venezia Giulia-Italy (2017)

RONCO DELLE ACACIE, LE VIGNE DI ZAMÒ | € 37
Friuli Venezia Giulia-Italy (2013/2014)

CHABLIS PREMIER CRU, PASCAL BOUCHARD | € 37
Burgundy-France (2015/2016)

MOSEL RIESLING, MARKUS MOLITOR | € 35
Mosel-Germany (2015/2016)

POUILLY FUMÉ, FRANCOIS LE SAINT | € 33
Loire Valley-France (2015)

RIBOLLA GIALLA, LE VIGNE DI ZAMÒ | € 31
Friuli Venezia Giulia-Italy (2016/2017)

SAUVIGNON BLANC INDRA, GIRLAN | € 30
Trentino Alto Adige-Italy (2016/2017)

GRECO DI TUFO, MASTROBERARDINO | € 29
Campania-Italy (2017)

PINOT GRIGIO,
CANTINA ABBAZIA NOVACELLA | € 29
Trentino Aldo Adige-Italy (2017)

SAUVIGNON BLANC, BRANCOTT ESTATE | € 28
Marlborough-New Zealand (2016/2017)

ARNEIS PRADALUPO, FONTANAFREDDA | € 27
Piedmont-Italy (2016)

MÜLLER THURGAU, POJER E SANDRI | € 27
Trentino Alto Adige-Italy (2016)

VERDICCHIO, FULVIA TOMBOLINI | € 26
Marche-Italy (2016)

ROSÉ WINES

CÔTE DES ROSES,
GÉRARD BERTRAND | € 31
Languedoc-France (2016)

VÉRITÉ DU TERROIR,
CHÂTEAU LA GORDONNE | € 30
Côtes de Provence-France (2017)

RED WINES

50&50, AVIGNONESI-CAPANNELLE | € 99
Tuscany-Italy (2013/2014)

BRUNELLO DI MONTALCINO
PIEVE SANTA RESTITUTA, GAJA | € 70
Tuscany-Italy (2013)

HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE
DELAS FRÈRES | € 66
Rhône Valley-France (2015)

PINOT NOIR, J.CHRISTOPHER | € 57
Willamette Valley-Oregon (2014)

BAROLO CLASSICO, BRANDINI | € 56
Piedmont-Italy (2013)

LE SERRE NUOVE DELL'ORNELLAIA,
BOLGHERI ROSSO | € 55
Tuscany-Italy (2014-2015)

PINOT NERO RISERVA TRATTMANN,
GIRLAN | € 48
Trentino Alto Adige-Italy (2015)

AMARONE CLASSICO, POGGI GIORGIO | € 46
Veneto-Italy (2013)

BARBARESCO, FATTORIA SAN GIULIANO | € 36
Piedmont-Italy (2014)

CHÂTEAU LA PIERRIÈRE
CASTILLON CÔTE DE BORDEAUX | € 33
Bordeaux-France (2014)

LE SUGHERE DI FRASINELLO,
ROCCA DI FRASINELLO | € 30
Tuscany-Italy (2014)

CABERNET CICOGNA, CAVAZZA | € 29
Veneto-Italy (2015/2016)

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