

★
FREEDOM
RESTAURANT

CONTINENTAL

LARGE CROISSANT • 12 **VEG**
Freshly baked served with berry jam & butter

PAIN AU CHOCOLAT • 13 **VEG**
Chocolate filled croissant

MORNING GLORY MUFFIN • 10 **VEG**
Baked in house with apple, carrot, coconut and raisins, served with honey and butter

HOMEMADE COCONUT GRANOLA • 15 **VEG**
Served with Greek yogurt and pineapple compote

ARTISAN TOAST • 8 **VEG**
Homemade bread served with berry jam & butter

SEASONAL FRUIT PLATTER • 12 **VEG GF**

SMOOTHIE BOWL

PEANUT BUTTER BLISS • 17 **VEG GF**
Peanut butter, banana, cacao, Greek yogurt, protein powder, blueberry, coconut

VERY BERRY ACAI • 16 **VEG GF**
Rich creamy yogurt, protein powder, acai berry, kiwi, strawberry

OVERNIGHT OATS

TROPICAL • 14 **VEG GF**
Mango, pineapple, coconut milk, chia seeds

APPLE CINNAMON • 15 **VEG GF**
Apple compote, vanilla bean, almond milk, flax seeds

ELEUTHERA FAVORITE

FISH & JOHNNY CAKE • 21
Local grouper fish boiled with potatoes, carrots, celery and chili tomato salsa, served with freshly baked corn meal and Johnny cake

SWEET TREATS

BANANA BREAD FRENCH TOAST • 17 **VEG**
Homemade banana bread, caramelized banana, lemon ricotta, maple syrup, toasted walnuts

BUTTERMILK COCONUT PANCAKES • 16 **VEG**
Blueberry compote, coconut yogurt

EGGS

THE COVE BREAKFAST • 28 **GF**
Hilltop Farm's organic fried eggs, grilled heirloom tomatoes, mushrooms, sausage and homemade fries

GREEN OMELETTE • 24 **VEG GF**
Asparagus, ricotta, basil pesto, chives

SOUTHWEST PROTEIN BOWL • 28 **GF**
Scrambled eggs, avocado, black bean salsa, roasted butternut, smoked bacon

SHAKSHUKA • 27 **VEG**
Baked tomatoes, onions, garlic, feta, eggs
Add bacon • 8

AVOCADO TOAST • 26 **VEG**
Roasted tomatoes, greens, spiced poached eggs on grilled artisan loaf

WHALE POINT SALMON BENEDICT • 31
Poached eggs, wholegrain mustard hollandaise, smoked salmon, red lumpfish caviar, english muffin

CREATE YOUR OWN

TWO ORGANIC EGGS - any style • 24
Choose any three

Mushrooms, tomato, spinach, bell peppers, onion

Cheddar, goat cheese, ricotta, tofu

Apple smoked bacon, turkey bacon, pork sausage

Additional items • 6

SIDES

HOMEMADE FRIES • 8 **VEG GF**
Jerk spiced

SMOKED SALMON • 14 **GF**
Cracked pink pepper, lemon, scallions

AVOCADO • 8 **VEG GF**
Black pepper, lemon juice, olive oil

WHOLE GRAIN MUSTARD HOLLANDAISE • 5 **VEG GF**

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VEG - vegetarian

GF - gluten friendly

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RISE & SHINE

JUICE AND HYDRATION

Assorted Juice • 10

Pineapple, Cranberry, Apple, Grapefruit, Calamata, Tomato

Island Immunity Booster • 15

Coco Mint Cooler Refresher • 15

Mystic Lemonade • 15

Island Giant Smoothie • 15

Tropical Oasis Smoothie • 15

Garden Green Refresher • 15

MORNING COCKTAILS

Classic Mimosa • 18

Tropical Mimosa • 18

Bloody Mary • 18

WAKE UP

Bahamas Roaster's Coffee • 8

Espresso • 8

Macchiato • 12

Bahamas Roaster's Coffee Small Pot • 12

Bahamas Roaster's Coffee Large Pot • 20

Cafe Latte • 12

Cappuccino • 12

Matcha Latte • 12

Harney & Sons Assorted Teas • 8

Enlightening Paris Flavored Black Teas

Cleansing White Vanilla Grapefruit White Teas

Revitalizing Organic Assam Black Teas, from India

Black tea Organic English breakfast Chinese Keenum teas, from China

Soothing Organic Green tea with Citrus & Ginkgo, from China

Relaxing Earl Grey Supreme Flavored Black Teas

Calming Chamomile Caffeine Free Herbal, from Egypt

Brilliant Hot Cinnamon Spice Flavored Black Teas

Sodas • 6

Fiji Small • 6

Fiji Large • 12

Pellegrino Small • 6

Pellegrino Large • 12

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Gregory Town Grill



SMALL PLATES

CRACKED CONCH • 20
Crispy fried tenderized conch, creole remoulade

CONCH FRITTERS • 18
True Bahamian Royalty, savory fried bites, calypso sauce

GUACAMOLE • 16 VEG
Served with homemade tortilla chips, tomato salsa

SALT & PEPPER CALAMARI • 20
Lightly dusted in fragrant flour, aioli sauce

GRILLED SHRIMP • 22 GF
Portuguese style with tomato, onion and paprika

FISH TACOS • 20
Chipotle lime coleslaw, avocado, tomatillo-cilantro salsa, flour tortillas

SPINY LOBSTER QUESADILLA • 30
Mozzarella cheese, sour cream, pico de gallo

SALADS

THE COVE • 22 GF
Romaine Lettuce, bacon, avocado, baby tomato, sun-dried tomato, blue cheese, buttermilk dressing

MS. ANGIE'S GARDEN GREENS • 20 VEG, GF
Cucumber ribbons, broccoli, edamame, toasted nuts & seeds, goat cheese, ginger vinaigrette

CHICKEN CAESAR • 22
Baby gem leaves, herb croutons, boiled egg, parmesan, Caesar dressing

ROAST BUTTERNUT • 22 VEG, GF
Garden greens, toasted pumpkin seeds, pomegranate, feta crumble, marinated chickpeas

ICE CREAM SANDWICHES

TRIPLE CHOC CHIP • 15 VEG
70% chocolate ice cream, choc chip cookie, chocolate ganache

COCONUT BERRY • 15 VEG
Coconut ice cream, macadamia cookie, berry compote

LOCAL RUM & RAISIN • 15 VEG
Dark chocolate cookie, salted caramel sauce

HAND CRAFTED PIZZAS

PARMA HAM • 28
Avocado, parmesan

MARGARITA • 26 VEG
Buffalo mozzarella, roasted tomato, basil pesto

JERK SHRIMP • 28
Red onion, sweet peppers, olives

FUNGI • 26 VEG
Mushrooms, truffle oil, caramelized onion

BURGERS

KOBE BEEF • 30
10oz beef, cheese, bacon, lettuce, tomato, jalapeño popper, smoked barbecue sauce

KOREAN CHICKEN • 28
Grilled chicken breast marinated in kimchi sweet chili, grilled pineapple, slaw, lettuce, tomato

KALIK BATTERED FISH • 28
Crispy fried grouper, lettuce, tomato, pickles, jalapeño aioli, onion rings

THE LOBSTER • 34
Pan seared lemon butter lobster, tartar sauce, lettuce, tomato, onion rings, pickles

Gluten free and Vegetarian options available on request

SIDES • 8 VEG, GF

Hand cut fries, tomato ketchup

Jerk Yucca fries, calypso sauce

Garden salad, italian dressing

Sweet Potato fries, jalapeno aioli

HOMEMADE SORBETS • 11 VEG, GF

MANGO

PINEAPPLE

GUAVA

COCONUT

TAMARIND



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APPETIZERS

CARIBBEAN SEA SCALLOPS • 35 GF
Pan roasted, celeriac purée, crispy fried celeriac, herb, caviar & lemon burnt butter

MS. ANGIE'S GARDEN GREENS • 20 VEG, GF
Cucumber ribbons, broccoli, edamame, toasted nuts & seeds, goat cheese, ginger vinaigrette

STICKY BEET SALAD • 20 VEG GF
Roast butternut, grapefruit, spicy pumpkin seeds, French dressing

WEDGE SALAD • 22 GF
Crispy pancetta, buttermilk dressing, parmesan cheese, toasted pine nuts

GREEK SALAD • 20 VEG GF
Heirloom tomato, crispy fried onion rings, marinated olives, black pepper feta cheese, herb vinaigrette

BEEF TARTARE • 25 GF
Finely diced beef tenderloin, avocado, crispy onion, pickled ginger, scallions, hoisin dressing

VEGETARIAN

CHICKPEA & COCONUT CURRY • 32 VEG ,GF
Fragrant rice, falafel, grilled naan bread, sambal

MUSHROOM PAPPARDELLE • 38 VEG
Creamy mushroom pasta sauce, parmesan cheese, truffle
Gluten free pasta available on request

CHEESE TORTELLINI • 35 VEG
Cheesy filled pasta, Napolitana sauce, roast cherry tomato, extra virgin olive oil

GNOCCHI • 30 VEG
Potato gnocchi, pesto sauce, sun-dried tomato, parmesan cheese

DESSERTS

BAKED CHEESECAKE • 16
Spiced graham cracker crust, summer berry compote, coconut sorbet

CARIBBEAN KEY LIME PIE • 16
Topped with fresh cream, pineapple confit

CHOCOLATE FONDANT • 16 GF
Bahamian roasted coffee ice cream, caramel sauce

HOMEMADE ICE CREAM • 11 GF
Chocolate, pistachio, vanilla funfetti

HOMEMADE SORBETS • 11 GF
Guava, berry, pineapple

MAINS

GROUPER • 50
Dusted in spiced flour, pan fried with lemon & herbs, pineapple and mint salsa

SEAFOOD FETTUCCINE • 45
Creamy seafood pasta with white wine, garlic & parmesan
Gluten free pasta available on request

LOBSTER TAIL • 65 GF
Oven baked, herb crust, tomato & caper butter cream

CARIBBEAN CURRY WHOLE SNAPPER • 45 GF
Cooked in a fragrant local coconut curry sauce

BONE IN RIBEYE • 70 GF
Flame grilled Angus beef, charred asparagus, Chimichurri sauce

STRIPLOIN • 60 GF
Flame grilled beef cauliflower puree, thyme jus

PORK TENDERLOIN • 45 GF
Jerk spiced, sweet roast baby carrots, carrot puree, jerk jus

DUCK BREAST • 45 GF
Honey glazed, braised baby beets, red wine jus

CHICKEN BALLOTINE • 38 GF
Pan seared chicken breast ballotine, sweet corn puree, grilled corn, rosemary jus

SIDES

TRUFFLE FRIES • 12
Skinny French fries tossed in parmesan & truffle oil served with truffle mayonnaise

CRISPY CAULIFLOWER • 10
Half a head of cauliflower fried, fresh scallions, sweet hoisin dressing

BROCCOLI • 12
Sautéed broccoli florets with tomato & onion, toasted almonds, ricotta cheese

LOADED MASH • 12
Creamy mashed potato, pancetta, spring onion, parmesan

YUCCA FRIES • 8
Crispy fried cassava, jerk spice, calypso sauce

CORN ON THE COB • 12
Paprika butter, parmesan cheese & jalapeño aioli

RICE • 6
Fragrant rice with herbs & local spices

MAC N CHEESE • 10
Oven baked macaroni with creamy cheese sauce

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FREEDOM
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PRIX FIXE MENU • 90

SUGGESTED WITH WINE PAIRING • 150

STARTER

MS. ANGIE'S GARDEN GREENS • VEG, GF
Cucumber ribbons, broccoli, edamame,
toasted nuts & seeds, goat cheese,
ginger vinaigrette

RUFFINO LUMINA PROSECCO, VENETO - ITALY

MAIN

Choice of

BLACKENED SPICED MAHI MAHI • GF
lemon butter sauce, tomato salsa

KIM CRAWFORD SAUV BLANC, NEW ZEALAND

OR

FLAME GRILLED BEEF TENDERLOIN • GF
creamy pepper sauce

TRIVENTO CABERNET MALBEC, MENDOZA, ARGENTINA

Both main courses served with roast baby
carrots, creamy mash, herb crumbs

SWEET

COCONUT BERRY ICE CREAM SANDWICH • VEG
Coconut ice cream, macadamia cookie, berry
compote

GRAHAM'S 10 YEAR OLD TAWNY PORT



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APPETIZERS

CARIBBEAN SEA SCALLOPS • 35 GF

Pan roasted, celeriac puree, crispy fried celeriac, herb, caviar & lemon burnt butter

STICKY BEET SALAD • 20 VEG GF

Roast butternut, grapefruit, spicy pumpkin seeds, French dressing

SUSHI

THE COVE ROLL • 25 GF

Coconut panko uramaki, kani crab, avocado, cream cheese

VEGAN ROLL • 22 VEG ,GF

Yamagobo, seaweed salad, cucumber, avocado, mango & toasted coconut and scallion flakes

WICKED TUNA • 25 GF

Spicy tuna, cucumber, ahi tuna, toasted coconut, tempura flakes, green onion

MAINS

GROUPER • 50

Dusted in spiced flour, pan fried with lemon & herbs, pineapple and mint salsa

MUSHROOM PAPPARDELLE • 38 VEG

Creamy mushroom pasta sauce, parmesan cheese, truffle
Gluten free pasta available on request

STRIPLION • 60 GF

Flame grilled beef cauliflower puree, thyme jus

SIDES

TRUFFLE FRIES • 12

Skinny French fries tossed in parmesan & truffle oil served with truffle mayonnaise

CRISPY CAULIFLOWER • 10

Half a head of cauliflower fried, fresh scallions, sweet hoisin dressing

LOADED MASH • 12

Creamy mash potato, pancetta, spring onion, parmesan

DESSERTS

BAKED CHEESECAKE • 16

Spiced graham cracker crust, summer berry compote, coconut sorbet

CARIBBEAN KEY LIME PIE • 16

Topped with fresh cream, pineapple confit

HOMEMADE ICE CREAMS • 11 GF

Chocolate, Pistachio

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ISLAND LIBATIONS

SIGNATURE DRINKS 18

PURE LOVE NEGRONI

Karoo gin, Vermouth de Chambery
Salers Centiane and Fever-tree tonic

SETTLERS SMASH

Coconut, Pineapple and Smoked rum
organic Agave, orange and pineapple juice

COCONUT SKYFALL

Coconut rum, island coconut water
Coconut syrup, coconut flakes

SHOGUN REVOLVER

Japanese whiskey, fresh squeezed citrus juice
Homemade syrup, sake, smoked/cherry-wood

JUNGLE BIRD

John Watling's Rum, Amaro Nonino, Aperol
Fresh squeezed lime juice

QUEEN BATH

Empress Indigo gin, Blue Curaçao
Fever-tree tonic

PINK SANDS

Lychee and peach infusion handcrafted martini

PURPLE RAIN

Vodka, peach liqueur, Blue Curacao
Fresh squeezed lime juice, strawberry puree

PICANTE DEL COVE RESPOSADO TEQUILA

Agave, fresh squeezed lime juice, watermelon
Red chili flakes, Himalayan pink salt

AQUATIC SUNRISE

Vodka, peach liqueur, Blue Curacao
Organic agave, fresh squeezed lime juice

SUMMER NIGHTS

Barrel aged Jack Daniels Tennessee Honey
Triple sec, fresh squeezed lime juice, simple syrup

SLUSHY COCKTAILS 18

SWEET ISLAND SPICE

Chile vodka, firewater
passion fruit, mango

ISLAND ICED COFFEE

Bahamian rum, coffee, milk

COVE DAIQUIRI

Rum, fresh squeezed lime juice
Preferred flavor of pure

STRAWBERRY MINT LEMONADE

Homemade lemonade, strawberry



REFRESHER 15

TROPICAL OASIS SMOOTHIE

Blueberries, strawberry pure, starfruit
Banana, yogurt

MYSTIC LEMONADE

Fever grass tee, home made lemonade,
Strawberry pure, mint, ginger

WHITE SANDS

Coconut water, Lyres gin, coconut flakes

FREE AND CLEAR

Lyres gin, fever-tree tonic

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Drinking Distilled Spirits, Beer, Coolers, Wine and Other Alcoholic Beverages May Increase Cancer Risk, and,
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F R E E D O M

R E S T A U R A N T

M A L T S

BOURBON WHISKEY

1792 Small Batch 16

Basil Hayden's 20

Angels Envy 22

Blanton's Straight From Barrel 120

Buffalo Trace 16

Bulleit 18

Colonel E.H Taylor Small Batch BIB 26

Eagle Rare Single Barrel 10 Years 18

Elijah Craig 20

High West Bourbon American Prairie 30

Jack Daniel's NO.7 14

Jefferson's Reserve 34

Jim Beam 14

Knob Creek 14

Knob Creek 12 Years 18

Larceny Small Batch 20

Maker's Mark 16

Michter's Sour Mash 16

Redwood Empire Pipe Dream 30

Weller Full Proof 23

Wild Turkey 101 16

Woodford Reserve 16

RYE WHISKEY

Bulleit Rye 17

High West Double Rye 30

Widow Jane American Oak 16

Widow Jane Oak & Apple Wood 16

Whistle Pig 10 Years 40

OTHER WHISKEY

Jameson Irish whiskey 15

Legacy Canadian Whiskey 12

Nikka G&G Samurai Japanese whiskey 120

Seagram 7 Blended Amerikan Whiskey 12

SINGLE MALT

Bruichladdich Octomore 09.1 75

Balvenie 12 Year 38

Balvenie 14 Year 45

Dalmore 12 Year 34

Glenfiddich 12 Year 26

Glenfiddich 18 Year 70

Glenlivet 12 Year 26

Laphroig 10 Year 28

Macallan 12 Year 30

Macallan Rare Cask 18 Year 125

Smokehead 18

St George Baller Single Malt 30



BLENDED SCOTCH

Chivas Regal 12 Years 20

Compass Box The Peat Monster 30

Dewars White Label 12 Years 28

Johnnie Walker Black Label 18

Johnnie Walker Blue Label 75

Johnnie Walker Red Label 14

Monkey Shoulder Batch 27 15

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R E S T A U R A N T

S P I R I T S

V O D K A S

Absolut 12

Belvedere 22

Chopin 16

Grey Goose, Le Poire, L'Orange 16

Ketel One 16

Pink sand Island Citrus 14

ST George Green Chile 15

Stolichnaya 14

Tito's 14

G I N S

Beefeater 12

Bombay Sapphire 14, Bramble, Dry 12

Empress 1908 Indigo 16

Gin Mare Mediterranean 18

Hendrick's 18

Lyres Dry London Gin NA 14

Monkey 47 Schwarzwald Dry 30

Pink Sand Hibiscus 14

Six Dogs Blue, Honey Lime, Karoo 20

Tanqueray Dry 12

The Botanist Islay Dry 20

B I T T E R S & A P E R A T I F S

Absinthe Absente 55 12

Amaro Averna 18

Quintessa Amaro Nonino 20

Amaro Montenegro 12

Aperol 12

Campari 12

Jägermeister 15

Romana Sambuca 12

St George Bruto Americano 12

Salers Labounoux 12

T E Q U I L A S

Casa Amigos Anejo 26, Reposado 28, Blanco 26

Clase Azul Reposado 75

Don Julio 1942 75, Blanco 26, Reposado 30

El Jimador Blanco 12, Reposado 12

Illegal Mezcal Anejo 32, Blanco 18, Reposado 22

Illegal Mezcal Joven 22

Lyres Agave Blanco NA 15

Patron Anejo 19, Reposado 19, Silver 20

Tromba Anejo 20, Blanco 15, Reposado 20

R U M S

Afrohead 15 Years Dark Rum 30

Bacardi Anejo 12, Superior Light 12

Bacardi Reserva 8 14

Bacardi Grand Reserva 10 Years 16

Captain Morgan's Spiced 12

Coconut Cartel Dark 16

Diplomatico Seleccion 20

Gosling's Black 12

J.W Amber 12, Pale 12, Buena Vista 12

John Watling Paradise 20

Pink Sand White, Pineapple 12

Plantation Coconut 14, 3 Star 13

Plantation Original 12, Pineapple 14

Ricardo Coconut Rum 12

Ron Zacapa XO 50

SelvaRey Coconut 14, Chocolate 16 , White 14

Wray & Nephew White Rum 12

C O G N A C & B R A N D Y

Courvoisier VSOP 25, XO 65

Hennessey VS 30, XO 75, Pure White 45

Pierre Fernard 1er Cru Reserve 35

Remy Martin VS 30, VSOP 32, XO 75

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F R E E D O M

R E S T A U R A N T

WHITE

RED

SPARKLING & CHAMPAGNE

BTG - BTL

PINOT NOIR

BTG - BTL

Ruffino Lumina Prosecco, Veneto- IT	20	80
Louis Picamelot Blanc de Blancs , FR		80
Graham Beck Brut , Western Cape-SA		80
Henriot Brut Souverain, Champagne-FR NV	210	
Veuve Clicquot Brut Rose, Champagne-FR NV	370	
Veuve Clicquot Brut Champagne-FR NV	300	
Moet & Chandon Brut, Champagne-FR NV	320	
Moet & Chandon Ice Imperial, Champagne-FR NV	560	
Moet & Chandon Brut Rose, Champagne-FR NV	400	
Dom Perignon Brut, Champagne-FR 2004	1000	

ROSÉ

BTG - BTL

Mulderbosch Rosé, Stellenbosch-SA 2022	19	80
Domaine de L'ile Rosé Cotes De Provence-FR	130	
Whispering Angel Rosé, Cotes De Provence -FR	80	
Chateau Miraval Rosé, Cotes De Provence -FR	100	

WHITE

BTG - BTL

Frontera Moscato, Central Valley-Chile 2022		50
Bava Moscato d'Asti Bass Tuba,IT 2022		50
Chateau ST. Michelle Riesling Columbia Valley 2017		60
Dr. Loosen Riesling, Mosel-DE 2021		60
Anterra Pinot Grigio, Sicilly-Italy 2022	18	75
Pazo de San Mauro Albarino, Rias Baixis-SP 2021		80
Kim Crawford Sauv Blanc, NZ 2022	20	80
Hamilton Russell Chardonnay, SA 2021		190
Mulderbosch Sauv Blanc, Stellenbosch-SA 2022		90
13 Celsius Sauv Blanc, Marlborough-NZ 2022		80
Baron Herzog Chenin Blanc, CA 2020		80
Bouchard Pere & Fils Res. Burgundy-FR 2020		130
Sterling Vintners Chardonnay, CA 2021	19	80
Groth Chardonnay, Napa Valley-CA 2017		200
Bouchard Pere & Fils Pouilly Fuisse, FR 2020		120
Hartford Court Chardonnay, Russian River-CA 2021	200	
Georges Dubeouf Chardonnay, Pays d'OC -FR 2021	160	
Mer Soleil Chardonnay, Central Coast- CA 2020	130	

Southern Right Pinotage, SA 2021		120
Josh Cellar Pinot Noir, CA 2020		90
Sterling Vintners Pinot Noir,CA 2021	20	75
Hamilton Russell Pinot Noir, SA 2021		150

MERLOT

BTG - BTL

Oyster Bay Merlot , Marlborough-NZ 2020		60
Staggs Leap Merlot, Napa Valley-CA 2018		200

SHIRAZ

BTG - BTL

Spier Seaward Shiraz, Western Cape-SA 2019		60
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MALBEC

BTG - BTL

Santa Julia Malbec, Mendoza-Argentina 2022		60
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BLEND

BTG - BTL

Mulderbosch F.H, Red Blend, SA 2021	20	80
Opus One Red Blend, Oakville-CA 2017		1300
Orin Swift Abstract, Napa Valley-CA 2021		170
CVNE Imperial Tempranillo, Rioja-Spain 2021		160
Trivento Cabernet Malbec, Mendoza-AR 2019		60
Chateau Branaire-Ducru Grand Cru Classe,FR 2016		200

CABERNET SAUVIGNON

BTG - BTL

Sterling Vintners Cabernet Sauv. CA 2021	19	90
Santa Julia Organic Cabernet Mendoza, AR 2022		80
Foxglove Cabernet Sauv. Paso Robles-CA 2021		80
Duckhorn Cabernet Sauv. Sonoma County-CA 2019		300
Freemark Abbey Cabernet Sauv. Napa-CA 2018		270
Silver Oak Cabernet Sauv. Alexander Valley-CA		390
Caymus Cabernet Sauv. Napa Valley-CA 2020		360

SAKE

BTG - BTL

Gekkikan Junmai, Fushimi, Kyoto		60
Hakutsuri Nada, Kobe		75
Kikusui Perfect Snow Nigori, Niigata		70
Heavensake Junmai, Hyogo	25	120
Ama No to Heaven's Door Junmai		80
Dassai 45 Junmai Daiginjo, Asahishuzo		125

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