

"FOR THE LOVE OF FOOD"

*Lunch & Dinner menu*



*All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.*

# SEASONAL MENU

At Maison Mathis, we are excited to introduce our new 3-month seasonal menu filled with delicious and innovative dishes that celebrate the flavors of the season. From hearty soups and salads bursting with fresh ingredients to mouthwatering entrees that showcase the best of local produce, our menu is designed to delight your taste buds and satisfy your cravings.

<b>SALADE LIEGEOISE</b> <sup>(P)</sup>	<b>82</b>
Warm Ratte potato - green beans - pork bacon - soft boiled egg - endive - mixed leaves - wholegrain mustard dressing - red onion	
<b>GRILLED ASPARAGUS (STARTER)</b> <sup>(M)</sup>	<b>64</b>
Gribiche sauce - poached egg - Grana Padano - lemon zest - sourdough croutons	
<b>WILD GARLIC AGNOLOTTI</b> <sup>(M)</sup>	<b>85</b>
Wild garlic - spinach - ricotta - Grana Padano - green peas - green asparagus	
<b>ROASTED SPRING ROOT VEGETABLES</b> <sup>(M) (N)</sup>	<b>85</b>
Pearl barley risotto - Grana Padano - root vegetables - pistachio - basil pesto - crispy kale	
<b>SALMON POKE BOWL</b>	<b>85</b>
Salmon - sticky rice - avocado - edamame - sesame - radish - wakame - spring onion - carrot	



**TOO MUCH OF  
A GOOD THING CAN  
BE WONDERFUL**



**M/M PORK CHARCUTERIE PLATTER**

## SHARING

- |  |                   |   |              |
|--|-------------------|---|--------------|
| <b>DAVID HERVE #4 OYSTERS</b> <sup>(S) (R)</sup>   | <b>17 / PIECE</b> | <b>ANCHOVY AND ESCALIVADA TOAST</b>   | <b>69</b>    |
| France, Normandy   |                   | Roasted Mediterranean vegetables - "Serrat" anchovy - aioli - sourdough toast                               |              |
| <b>M/M PORK CHARCUTERIE PLATTER</b> <sup>(P)</sup>   | <b>195</b>        | <b>M/M NACHO'S</b>  | <b>75</b>    |
| Coppa, Boudin blanc, pork salami, chorizo, porchetta, mixed olives, dijon mustard, belgian pickles, pickled onions |                   | Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream - jalapeño |              |
| <b>M/M PORK PLATTER</b> <sup>(P)</sup>   | <b>175</b>        | Add chicken / pulled pork or beef   | <b>17/25</b> |
| Pork ribs - pigs in blanket - Kasekainer sausage - salami - pulled pork sliders                                    |                   | <b>TRUFFLE BEEF SLIDERS</b>   | <b>79</b>    |
| <b>M/M CHEESE SELECTION</b> <sup>(M) (N)</sup>   | <b>120</b>        | Angus patties - brioche bun - truffle mayo - gherkins - cheddar - caramelized onion                         |              |
| A selection of 5 Belgian cheeses by Affineur "Van Tricht" - chutney - grapes - crackers - walnut                   |                   | <b>PULLED PORK SLIDERS</b> <sup>(P)</sup>   | <b>69</b>    |
| <b>MELTED CAMEMBERT</b> <sup>(M)</sup>   | <b>95</b>         | BBQ smoked pulled pork - BBQ sauce - coleslaw - brioche bun   |              |
| Sourdough bread - honey - thyme - gherkins   |                   | <b>PADRON PEPPERS</b> <sup>(VG)</sup>   | <b>55</b>    |
| <b>CRISPY CALAMARI</b>   | <b>69</b>         | Deep fried padron peppers - maldon salt   |              |
| Aioli - lemon  |                   | <b>BBQ SMOKED SALMON RILLETTE</b>   | <b>56</b>    |
| <b>BELGIAN CHEESE CROQUETTES</b>   | <b>50</b>         | Olive oil - Pickled cucumber - Toasted sourdough bread  |              |
| Classic recipe - whole grain mustard dip   |                   | <b>GOAT CHEESE CROQUETTE</b> <sup>(P)</sup>   | <b>55</b>    |
| <b>PIGS IN BLANKETS</b> <sup>(P)</sup>   | <b>75</b>         | Parmaham - Creamy goat cheese - Roquette pesto  |              |
| Crispy bacon wrapped cocktail sausages   |                   | <b>COD CROQUETTES</b>   | <b>65</b>    |
| <b>FRITES MAISON</b> <sup>(A)</sup>  | <b>60</b>         | Spicy garlic and saffron dip - crispy cod skin  |              |
| Belgian fries - beef stew - mustard seed - white onion - ketchup - mayo - beef bacon crumble                       |                   | <b>M/M FISH TACO</b> <sup>(A)</sup>   | <b>65</b>    |
| <b>PORK BELLY BITES</b> <sup>(P)</sup>   | <b>69</b>         | Battered cod fillet - Pico-de-Galo - avocado - sriracha - sour cream  |              |
| BBQ smoked - glazed  |                   | <b>M/M PORK TACO</b> <sup>(P)</sup>   | <b>69</b>    |
| <b>BBQ CHICKEN WINGS</b>   | <b>55</b>         | Slow cooked pork belly - caramelized pineapple - cucumber - spicy mayo                                      |              |
| Chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites  |                   |   |              |

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CURED SALMON "GRAVAD LAX"

## SOUPS & STARTERS

### SOUP OF THE DAY

served with sourdough toast

### WAGYU BEEF CARPACCIO <sup>(R)</sup>

Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce

### BURRATA <sup>(V)</sup>

Heirloom tomatoes - Peach - Basil emulsion - Balsamic vinegar - crispy basil

### TUNA TARTARE <sup>(R)</sup>

Hand cut tuna - Soy dressing - chili - sesame - crispy garlic - avocado - toasted sourdough

### ESCARGOTS DE BOURGOGNE

12 pcs Burgundy snails - garlic and parsley butter - sourdough

39 **WAGYU TARTARE <sup>(R)</sup>** 75

Raw Wagyu beef - classic Belgian dressing - toasted sourdough - crispy potato

92 **GRILLED OCTOPUS** 110

Roasted garlic - cherry tomato - capers - lemon - garlic aioli

99 **GARLIC SHRIMPS <sup>(S)</sup>** 82

Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast

85 **CURED SALMON "GRAVAD LAX"** 80

Green herbs cured salmon - sour cream - horseradish - pickled cucumber and onion vinaigrette - dill - mustard seeds - chives oil - Rye bread

## SALADS

Add grilled chicken OR shrimps

18/25

### CLASSIC CAESAR

Lettuce - Caesar dressing - Grana Padano - croutons - beef bacon

62

### CHEFS SALAD <sup>(P) (N)</sup>

Lettuce - avocado - tomato - cucumber - soft boiled egg - pork bacon - Gorgonzola - roasted potatoes - crispy onion - pine nuts - goat cheese toast - French dressing

92

### SUPERFOOD SALAD <sup>(VG)</sup>

Avocado - quinoa - kale - radish - lettuce - pomegranate - toasted seeds - coriander - cucumber

82

### BETROOT & GOAT CHEESE SALAD <sup>(V) (N)</sup>

Roasted beetroot - dressing - goat cheese - green apple - onion - lettuce - crushed candied walnuts

72

### SALMON SALAD

Hot smoked salmon - mixed lettuce - green beans - fennel - radish - cucumber - pickled onions - dill and sour cream dressing

90

# SANDWICHES AND TOASTS SERVED TILL 5 PM

<b>SOURDOUGH AVOCADO</b> (VG)	<b>65</b>
Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sourdough Add 2 Eggs	17
<b>CHICKEN AVOCADO WRAP</b>	<b>75</b>
Chicken fillet - avocado - Pico-de-Gallo - sour cream - sriracha - iceberg	
<b>SMOKED SALMON BAGEL</b>	<b>89</b>
Whole grain bagel - smoked salmon - cream cheese and herbs - red onion - capers - cucumber - roquette	
<b>TOAST CHAMPIGNON</b> (M)	<b>60</b>
Button and Portobello mushroom - baby spinach - caramelised cream - roquette - sourdough Add 2 Eggs	17
<b>BBQ SMOKED PULLED PORK SANDWICH</b> (P)	<b>89</b>
BBQ sauce - coleslaw - sourdough	
<b>VEGGIE FOCACCIA</b> (M)	<b>60</b>
Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli	
<b>SPICY CHICKEN FOCACCIA</b>	<b>65</b>
Homemade focaccia - Spice marinated chicken - roasted peppers - rocket - Grana Padano - mayonnaise	

## M/M BURGERS SERVED WITH BELGIAN FRIES

Add Pork bacon (P) - AED 10 // Add Pulled Pork (P) or Beef - AED 25 // Add Cheddar cheese - AED 5

<b>SIGNATURE BURGER</b>	<b>115</b>
Angus beef patty - peppercorn sauce - onion jam - camembert cheese - roquette lettuce - mushrooms - M/M Parmesan Bun	
<b>M/M BLACK ANGUS BURGER</b>	<b>95</b>
Prime Angus beef patty - tomato - grilled onion - gherkins - Cheddar - BBQ sauce - M/M bun	
<b>M/M CHICKEN BURGER</b>	<b>79</b>
Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun	
<b>VEGGIE BURGER</b> (M)	<b>70</b>
Quinoa patty - burger sauce - gherkins - iceberg lettuce - M/M Bun	



**VEGGIE FOCACCIA**

# FOR THE LOVE OF PORK <sup>(P)</sup>

<b>BANGERS AND MASH <sup>(P)</sup></b>	<b>95</b>	<b>PRAGER SCHNITZEL <sup>(P)</sup></b>	<b>125</b>
English pork sausages - carrot mash - onion gravy - crispy onion - kale		Seasoned breadcrumbs - Caper butter - lemon - Roquette lettuce - cherry tomato - Grana Padano - Potato salad	
<b>M/M GLAZED PORK RIBS <sup>(P)</sup></b>	<b>140</b>	<b>PORK CHOP BLACKWELL <sup>(P)</sup></b>	<b>129</b>
Pork back ribs - spiced BBQ glaze - coleslaw - roasted potatoes		British "Dingley Dell" pork - Belgian pickle sauce - Buttery mashed potato - carrots and peas	
<b>PORK MEATBALLS <sup>(P)</sup></b>	<b>89</b>		
Tomato sauce - mashed potatoes - kale - green beans			



PORK CHOP BLACKWELL

## MEAT SPECIALS

<b>CLASSIC BELGIAN BEEF STEW AND FRIES <sup>(A)</sup></b>	<b>135</b>
Braised beef in dark Belgian Leffe - Belgian fries - endive salad	
<b>HALF OVEN ROASTED ROOSTER</b>	<b>120</b>
Applesauce - chicken jus - Belgian fries - garden salad	
<b>CHICKEN BROCHETTE</b>	<b>105</b>
Capsicum - onion - zucchini - sour cream - side salad - harissa - fresh herbs	
<b>GRILLED LAMB CHOPS</b>	<b>229</b>
Broad beans - mint - green beans - broccolini - gratin dauphinois - bone jus	
<b>BELGIAN STEAK TARTARE</b>	<b>129</b>
Classic Belgian Steak Tartare (180gr) served with Belgian fries	



**GRILLED WAGYU STRIPLOIN**

## FROM THE FARM

<b>STEAK AND FRIES 200 GR</b>	<b>115</b>
Australian Angus Rump - 250 Days Grain Fed	
<b>BLACK ANGUS GRILLED TENDERLOIN 250 GR</b>	<b>199</b>
Black Angus Prime Tenderloin - grain fed - side of your choice	
<b>GRILLED RIB EYE 300 GR</b>	<b>199</b>
Prime Angus - grainfed - side of your choice	
Add roasted garlic butter	10
<b>GRILLED WAGYU STRIPLOIN 250GR (A)</b>	<b>245</b>
Australian "West Holme" Wagyu MB 4-5 - red wine shallots - Padron pepper - side of your choice	

## SAUCES

**FORESTAL MUSHROOM**  
Creamy sauce with mushrooms

**GREEN PEPPERCORN**  
Typical Belgian green peppercorn sauce

**BEARNAISE**  
Eggs - tarragon - vinegar infusion - butter

**BLUE CHEESE**  
Blue cheese cream sauce

10

## SIDES

<b>BELGIAN FRIES</b>	<b>35</b>	<b>GARDEN SALAD</b>	<b>32</b>
<b>SKINNY FRIES</b>	<b>35</b>	<b>GRATINATED CAULIFLOWER</b>	<b>32</b>
<b>CRISPY TRUFFLE FRIES</b>	<b>40</b>	<b>FRENCH BEANS</b>	<b>32</b>
<b>OVEN ROASTED POTATOES</b>	<b>32</b>	<b>BRUSSEL'S SPROUTS</b>	<b>32</b>
<b>MAISON MASH</b>	<b>32</b>	<b>CITRUS AND FENNEL SALAD</b>	<b>32</b>
<b>SAUTEED SEASONAL VEGETABLES</b>	<b>32</b>	<b>ENDIVE SALAD</b>	<b>32</b>
<b>SWEET POTATO FRIES</b>	<b>32</b>		

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# FROM THE SEA (S)

## FISH AND CHIPS (A)

Beer battered flaky cod - mushy peas - tartare - fries

115

## CRISPY SKIN ON SALMON

Eggplant caponata - olives - tomato - zucchini - roasted potatoes - chermoula

120

## SEA BASS FILLET

Roasted vegetables - couscous - asparagus - mint - capers - roasted tomato

169

## PANFRIED COD FILLET

Mashed potato - Green peas - Pak choy - broccolini - pea and mint velouté

135



**MUSSELS & FRIES  
OUR TRADITION!**

# MUSSELS (S) (A) NO DISCOUNTS APPLICABLE

1/2 KG OR A 1 KG OF MUSSELS SERVED WITH BELGIAN FRIES AND DIP

## CLASSIC

Fisherman's style - mirepoix - white wine - parsley

90 / 165

## GARLIC AND CREAM

Cream - garlic - white wine - mirepoix

99 / 175

## MEDITERRANEAN

Tomato sauce - mediterranean herbs - cherry tomatoes - onion - garlic - basil - capsicum - mirepoix

99 / 175

## ROQUEFORT

Roquefort cheese - cream - white wine - mirepoix

99 / 175

## THAI CURRY

Thai curry - lemon grass - lime leaf - coconut milk - white wine - mirepoix

99 / 175



# PASTA

CHANGE TO GLUTEN-FREE PASTA - IF YOU ASK NICELY, IT'S FOR FREE 😊

## SEAFOOD LINGUINI <sup>(S)</sup> <sup>(A)</sup>

Fresh calamari - shrimp - clams - mussels - bisque

## SPAGHETTI CARBONARA <sup>(P)</sup>

Italian Guanciale - organic egg - Pecorino - grana Padano - black pepper

## RIGATONI BOLOGNESE

Angus beef ragu - cherry tomato - Grana Padano

## PENNE ARABIATTA <sup>(V)</sup>

Spicy tomato sauce - basil - Grana Padano

## 110 TUSCAN CHICKEN PASTA

Farfalle pasta - grilled chicken - sundried tomato - cream - garlic - spinach - Bell peppers - Grana Padano

80

## SALMON LASAGNA

Hot smoked salmon - lasagna sheets - spinach - cream - bechamel - grana padano

89

70

65



TUSCAN CHICKEN PASTA

# VEGETARIAN <sup>(V)</sup>

## VEGETARIAN LASAGNA

Mushrooms - zucchini - eggplant - capsicum - spinach - mozzarella - tomato sauce

80

## EGGPLANT RISOTTO

Carnaroli rice - grilled eggplant - confit cherry tomato - basil - mascarpone - Grana Padano

90

## LION'S MANE MUSHROOM STEAK <sup>(VG)</sup>

Chimichurri - Vegan creamy mushroom sauce - Belgian fries

99

## THAI CURRY <sup>(V)</sup> <sup>(VG)</sup>

Vegan vegetable curry - steamed rice

75

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**STONE-BAKED WITH  
SOURDOUGH BASE**

**CRISPY CARPACCIO**

# M/M STONE BAKED PIZZAS

Pizzas will be served as ready to ensure the quality of all the dishes.  
Available daily from 12pm onwards

<b>MARGARITA (V)</b> Mozzarella - tomato sauce - basil	<b>69</b>	<b>MEAT LOVER (P)</b> Chicken Breast - Turkey ham - beef meatball - pork prosciutto - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	<b>99</b>
<b>NAPOLETANA</b> Mozzarella - tomato sauce - anchovies - capers	<b>85</b>	<b>CLASSIC CALZONE</b> Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	<b>82</b>
<b>QUATRO STAGIONE</b> Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	<b>85</b>	<b>PESCATORE (S)</b> Mozzarella - tomato sauce - fresh seafood - garlic	<b>89</b>
<b>QUATRO FORMAGGI</b> Mozzarella - Taleggio - Gorgonzola - Provolone	<b>85</b>	<b>MEDITERRANEAN VEGETABLES (VG)</b> Tomato base - spinach - Roasted capsicum - zucchini - mushrooms - cherry tomato - artichokes - red onion - basil - herbs	<b>72</b>
<b>ALLA POLLO</b> Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	<b>79</b>	<b>SPICY CHILI AND GARLIC SHRIMPS</b> Tomato base - chili - marinated garlic shrimps - Mozzarella	<b>82</b>
<b>DIAVOLA</b> Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	<b>75</b>	<b>MELANZANE E STRACCIATELLA (V)(N)</b> Roasted eggplant - tomato sauce - Fior di latte - Stracciatella - basil pesto	<b>82</b>
<b>PEPPERONI</b> Mozzarella - olives - beef salami	<b>82</b>		

## SOURDOUGH AND CRISPY PIZZAS

<b>FIGS AND BACON</b> Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon	<b>99</b>	<b>CRISPY CARPACCIO - FRESH TOPPINGS</b> Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil	<b>99</b>
<b>TARTUFFO (V)</b> Mozzarella - caramelized onions - mushrooms - rocket - mascarpone - truffle cream	<b>105</b>	<b>BURRATA (V) - FRESH TOPPINGS</b> Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce	<b>99</b>



PROFITEROLES

[A] alcohol, [V] Vegetarian, [P] Pork, [S] Shellfish, [N] Nuts, [R] Raw, [VG] Vegan

# DESSERTS

## SAN SEBASTIAN CHEESE CAKE

With Valrhona chocolate sauce

## TROPICAL FRUIT MOUSSE

Feuilletine - mango - passionfruit - coconut

## PROFITEROLES

Good for sharing ...

Filled with pastry cream - salted caramel ice cream - Valrhona chocolate sauce

## TARTE TATIN

Good for sharing ...

But we doubt you will want to

Royal gala - puff pastry - vanilla ice cream

**45 LE MOELLEUX AU CHOCOLAT 44**  
Hot soft centered chocolate cake - vanilla ice cream

**42 CREME BRULEE (GF) 40**  
Caramelized custard - vanilla

**69 CHEF'S TIRAMISU 40**  
Coffee espresso - sponge cake - mascarpone mousse

**TRIO OF SORBET 30**  
Raspberry - lemon - mango

**78 STICKY TOFFEE PUDDING 40**  
Date pudding - Toffee sauce - vanilla ice cream

# SUNDAES 3 SCOOPS

## DAME BLANCHE

Vanilla ice cream - Belgian chocolate sauce - chocolate crumble - whipped cream

42

## BELGIAN SPECULOOS

Cookies ice cream - lotus speculoos - caramel sauce - whipped cream

40

## STRAWBERRY SUMMER

Strawberry and vanilla ice cream - fresh strawberries - strawberry coulis - meringue - whipped cream

45

## CHOCOLATE CRUSH

Vanilla and chocolate ice cream - brownie - chocolate sauce - meringue - almond

45

# SORBETS AND ICE CREAMS

## SORBETS

Lemon - Mango - Raspberry

10 / SCOOP

## ICE CREAMS

Natural vanilla - chocolate - strawberry - cookies & cream - speculoos

10 / SCOOP



*Wines at the  
Maison*

## **SPARKLING & CHAMPAGNE**

130 / 750 ML

**POP IT NOW! GLERA SPUMANTE**  
Italy

41 / 195

**LAURENT-PERRIER LA CUVÉE NV**  
France

795

**PROSECCO, DA LUCA**  
Italy

56 / 265

**MOËT & CHANDON IMPERIAL**  
France

755

**DA LUCA SPARKLING ROSE**  
Italy

52 / 245

# WHITE

150 ML / 750 ML

<b>PINOT GRIGIO, ORGANIC, VINUVA</b> Italy	43 / 195
<b>CHENIN BLANC, FISH HOEK</b> South Africa	45 / 199
<b>BENI DI BATASIOLO, GAVI DOCG</b> Italy	52 / 245
<b>ROCCA DI MONTEMASSI VERMENTINO CALASOLE, IGT</b> Italy	52 / 245
<b>ALAMOS CATENA, CHARDONNAY</b> Italy	52 / 245
<b>YALUMBA</b> Australia	255
<b>CHARDONNAY, GNARLY HEAD</b> USA	260
<b>SAUVIGNON BLANC, MATUA VALLEY</b> New Zealand	58 / 265
<b>DOMAINE TRIENNES</b> France	325
<b>VILLA MARIA, PRIVATE BIN</b> New Zealand	325
<b>CHABLIS, 'LES ALLEES DU DOMAINE'</b> France	355
<b>SANCERRE GRAND RESERVE, HENRI BOURGEOIS</b> France	425

# ROSE

150 / 750 ML

<b>COLOMBELLE ROSE</b> France	43 / 195
<b>LE FOU</b> France	48 / 225
<b>BY OTT. ROSE DOMAINES</b> France	375

# RED

150 ML / 750 ML

<b>MERLOT IGT, BIO BIO</b> Italy	43 / 195
<b>MALBEC, LA LINDA BODEGA LUIGI BOSCA</b> 48 / 220 Argentina	
<b>CHATEAU JANNOY-BELLEVUE</b> France	47 / 225
<b>KADETTE CAPE BLEND, KANONKOP</b> South Africa	50 / 240
<b>LAS PISADAS, DOC RIOJA</b> Spain	52/245
<b>MALBEC IQUE</b> Argentina	55 / 265
<b>CENTRAL OTAGO, MUD HOUSE</b> New Zealand	58 / 280
<b>CHIANTI SUPERIORE, BANFI</b> Italy	60 / 290
<b>RUFFINO, AZIANO CLASSICO DOCG</b> Italy	300
<b>AMARONE VALPOLICELLA CLASSICO</b> Italy	345
<b>TWO HANDS, GNARLY DUDES</b> New Zealand	370
<b>PINOT NOIR, LA CREMA</b> USA	399
<b>BIN 28 PENFOLDS</b> Australia	425

# PORT

60 ML / 750 ML

<b>TAYLOR'S FINE TAWNY</b> Portugal	42 / 215
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# DESSERT

60 ML / 500 ML

<b>MOSCATO, PASSITO, ARALDICA</b> Chile	35 / 110
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# G&T SPECIALITY, PREMIUM

<b>TANQUERAY DRY BERRIES</b> Tanqueray London Dry, Mixed Berries, Lemon Wedge	<b>52</b>	<b>GIN MARE, STRAWBERRY &amp; PEPPER</b> Gin Mare, Basil, Black Pepper Whole, Strawberries	<b>64</b>
<b>TANQUERAY DRY LIME</b> Tanqueray London Dry Gin, Lime Wedge	<b>52</b>	<b>HENDRICK'S</b> Hendrick's, Cucumber	<b>64</b>
<b>BOTANIST ISLAY DRY, THYME &amp; CITRUS</b> The Botanist, Thyme, Grapefruit Slice, Lemon Peel	<b>64</b>	<b>GORDON'S PINK</b> Gordon's Pink, Strawberry, Lemon Peels	<b>55</b>
<b>TANQUERAY 10 CITRUS</b> Tanqueray No 10, Lemon Peel, Orange Peel, Grapefruit Peel, Berries	<b>64</b>		

## SHARING PITCHERS

<b>WHITE SANGRIA</b> White Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Red Apple Juice, Soda	<b>120</b>	<b>RED SANGRIA</b> Red Wine, Rum, Orange Liqueur, Grenadine, Mixed Fruits, Orange Juice, Cranberry Juice, Soda	<b>120</b>
<b>ROSE SANGRIA</b> Rose Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Cranberry Juice, Soda	<b>120</b>		

## MOCKTAILS

<b>SIMPLE MARY</b> Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive	<b>37</b>	<b>ICE TEA'S</b> Simple / Peach / Strawberry / Passion Fruit	<b>37</b>
<b>DRIVERS HUGO</b> Elderflower, Mint, Lemon Juice, Soda	<b>37</b>	<b>VIRGIN MOJITO'S</b> Simple / Peach / Strawberry / Passion Fruit	<b>37</b>
<b>CHERRY COLADA</b> Pineapple Juice, Almond, Coconut, Amarena Cherry Syrup	<b>37</b>	<b>APPLE GRANITA</b> Red Apple, Raspberry, Vanilla, Lime Cordial, Soda	<b>37</b>
<b>MINT LEMONADE</b> Mint, Lemon Juice, Simple Syrup, Sprite	<b>37</b>	<b>HAWAII FIVE-0</b> Passion Fruit, Ginger, Simple Syrup, Lemon Juice, Soda	<b>37</b>
<b>BERRY MOJO</b> Blackberry, Mixed Berries, Lemon Juice, Simple Syrup, Sprite	<b>37</b>	<b>VIRGIN STRAWBERRY DAIQURI</b> Strawberry, Lemon Juice, Simple Syrup	<b>37</b>



# SIGNATURE COCKTAILS

<b>MAISON HOME-MADE MULE</b> 60	<b>BLACK FOREST</b> 60
Stolichnaya, Raspberries, Fresh Lemon Juice, Sugar Syrup Coriander Sprigs, Raspberry puree, Home-made Ginger N/A beer	Tanqueray London Dry, Blackberry puree, Blackberries, Basil leaves, Honey, Fresh Lemon juice
<b>SPICY JOSE</b> 60	<b>EL CHAPO</b> 60
Jose Cuervo Especial gold, Passion Fruits Puree, Honey, Fresh Lemon juice, Chillies, Mint sprig, Passion fruit puree	Gold Tequila, Pinot Grigio, Passion Fruit, Lemon Juice, Simple Syrup
<b>M/M QUEEN</b> 60	<b>DILL OR NOT DEAL</b> 60
Tanqueray London Dry, Grapefruit bitters, Grapefruit juice, Monin Orgeat syrup, Pasteurised Liquid Egg whites, Nutmeg	Gin, Elderflower, Cucumber, Dill Leaf, Lemon Juice, Simple Syrup, Egg Whites
<b>M/M J. WALKER</b> 60	<b>PASSION IN RUM</b> 60
J. Walker Red label, The bitter truth aroma, Fabri Amarena Cherries Syrup, Fresh Lemon juice, Pasteurised Liquid Egg whites, Tate Lyle Dark Brown Soft Sugar	Matusalem Classico, Passion Fruit puree, Coconut Syrup, and Pineapple Juice

# COCKTAILS

<b>BRAMBLE</b> 52	<b>MOJITO'S</b> 55
Gin, Blackberry Liqueur, Berries, Simple Syrup, Lemon Juice	Rum, Mint Leaves, Simple Syrup, Lime, Soda
<b>NEGRONI</b> 55	<b>MOSCOW MULE</b> 55
Gin, Campari, Sweet Vermouth	Vodka, Lime Juice, Ginger Beer
<b>DAIQUIRI</b> 52	<b>ESPRESSO MARTINI</b> 60
Rum, Simple Syrup, Lime Juice	Vodka, Espresso, Coffee Liqueur, Vanilla Syrup
<b>MARGARITA</b> 55	<b>COSMOPOLITAN</b> 55
Tequila, Orange Liqueur, Lime Juice, Simple Syrup	Vodka, Orange Liqueur, Lime Dash, Cranberry Juice
<b>OLD FASHIONED</b> 55	<b>MAI TAI</b> 55
Bourbon, Brown Sugar, Orange Bitters, Old Time Bitters	White rum, Dark Rum, Orange Liqueur, Orgeat syrup, Lemon, and Pineapple juice
<b>APEROL SPRITZ</b> 64	<b>MIMOSA</b> 55
Aperol, Sparkling Wine, Soda	Prosecco, Orange Juice
<b>LIMONCELLO SPRITZ</b> 60	<b>BLOODY MARY</b> 55
Fior Di Limoncello, Lemon Juice, Simple Syrup, Soda Water, Sparkling Wine	Vodka, Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive

# SPIRITS & OTHERS

## VODKA

Stolichnaya Premium	42
Ketel One	54
Beluga Noble	66
Ciroc	52
Grey Goose	68

## GIN

Tanqueray London Dry Gin	42
The Botanist	52
Tanqueray 10	48
Gin Mare	52
Hendricks	52
Gordons Pink	42

## RUM

Bacardi White	42
Salior Jerry	42
Malibu	42
Captain Morgan Black	42
Ron Zacapa 23 YO	85
Ron Zacapa XO	160
Takamaka Coco Rum	42

## TEQUILA

Jose Silver	42
Jose Gold	42
Don Julio Blanco	60
Don Julio Reposado	70
Don Julio Anejo	75

## SINGLE MALTS

Talisker	10 YO	64
Dalwhinnie	15 YO	80
Glenfiddich	15 YO	80
Balvenie	14 YO	80

## BLENDED WHISKEY

Monkey Shoulder	52
Johnnie Walker Red Label	42
Johnnie Walker Black Label	56
Johnnie Walker Double Black	62
Johnnie Walker Gold Reserve	64
Johnnie Walker Blue Label	200

## 30 ML

## BOURBON, IRISH

Jim Beam	45
Jameson	47
Jack Daniels No. 7	52
Maker's Mark	55
Tullamore Dew	42

## COGNAC

Courvoisier VS	50
Remy martin VSOP	84
Remy martin XO	190

## DIGESTIFS

Bailey's	50
Kahlua	50
Lazzaroni Amaretto	45
Jägermeister	50
Drambuie	45
Sambuca Bianca	40
Campari	40
Cinzano Rosso	40
Pimms No. 1	40
Limoncello	40
Grand Marnier	45
Aperol	40

## SOFT'S

24

## PREMIUM SOFT'S

35

## ENERGY DRINK

35

## IMPORTED WATER

Aqua Panna 1L	32
San Pellegrino 1L	32

## FILTERED WATER

Still / Sparkling - UNLIMITED Refills	18
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# DRAUGHT BEER

<b>PERONI NASTRO AZZURRO (ITALY 5.1 %)</b> Italian in style. Light & refreshing. Citrus, spices, aromatic herbs	<b>52</b>	<b>LEFFE BLONDE (BELGIUM 6.6%)</b> Typical Belgian blonde ale. Perfectly balanced. Raisin, banana, aromatic herbs	<b>52</b>
<b>HEINEKEN (NETHERLANDS 5%)</b> The iconic green bottle with the lone red star. Stronger, bitterer taste than most lagers.	<b>45</b>	<b>BREWDOG (SCOTLAND 5.4%)</b> Very refreshing, full bodied taste that's very crispy. Firmly dry, punchy bitterness which lingers.	<b>55</b>
<b>STELLA ARTOIS (BELGIUM 5%)</b> Crisp, dry & well balanced premium lager. Malt, herbs, lemon zest	<b>47</b>	<b>GUINNESS (IRELAND 4.2%)</b> The world's best loved Irish stout. Bitter chocolate, coffee, burnt caramel	<b>52</b>
<b>HOEGAARDEN (BELGIUM 4.9%)</b> Pleasant & popular. A light bodied wheat beer. Orange zest, spices & coriander	<b>52</b>	<b>MAGNERS (IRELAND 4.5%)</b> Semi sweet tart apple with a note of bitters. The mouthfeel is medium and mostly created by the carbonation.	<b>48</b>

# BOTTLED BEER

<b>DUVEL (BELGIUM 8.5 %)</b> Belgian beer royalty. Devilishly strong. Malt, fruit, spices	<b>52</b>	<b>LEFFE BRUNE (BELGIUM 6.5%)</b> Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale	<b>45</b>
<b>CORONA EXTRA (MEXICO 4.6%)</b> A Mexican Institution. Crisp, light, made for sunshine. Citrus, yeast, straw	<b>42</b>	<b>FRULI STRAWBERRY (BELGIUM 4.1%)</b> A delicious and refreshing taste that has been compared by Time Out magazine to a smoothie with bite	<b>54</b>
<b>PERONI NASTRO AZZURRO (ITALY 5.1%)</b> Italian in style. Light & refreshing. Citrus, spice, aromatic herbs	<b>42</b>	<b>STELLA ARTOIS 0.0%</b> <b>CORONA CERO 0.0%</b>	<b>39</b> <b>39</b>
<b>SOMERSBY (DENMARK 4.5%)</b> Naturally flavoured, crisp and dry. Highly sessionable. Ripe apple, citrus, walnuts	<b>42</b>		



**GOOD FOOD** MAKES  
**OUR HOUSE** A HOME