

annex

## ‘MIXOLOGY OR THE ART OF COCKTAIL MAKING

Mixology describes the art of creating or revising cocktail recipes. An art that has become a real trend in recent years. Mixology is therefore the science of mixing. Above all, it is a profession with great challenges that requires specific know-how.

## WINE SELECTION

### WHITE

Rawson Retreat Chardonnay	65/300
False Bay Sauvignon Blanc	70/325
St.Michael Eppan Pinot Grigio	355
Pascal Jolivet Sancerre	500

### RED

Rawson Retreat Shiraz	65/300
19 Crimes Cali Red Snoop Dog	70/325
Torres Gran Coronas Cabernet Sauvignon	315
Castello di Albola Chianti Classico DOCG	500

### ROSÉ

Cote Mas	70 / 350
‘M’ de Minuty Provence	420

### SPARKLING WINE

Atto Primo Spumante	55/265
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### CHAMPAGNE

Perrier Jouët Grand Brut NV	780
Dom Perignon Cuvée 2006	2100
Krug Grand Cuvée NV	2310
Cristal Cuvée Louis Roederer 2004	3630

### SINGLE MALT

The Macallan 18 years	165 / 2540
The Macallan 21 years	315 / 5520
Glenmorangie 18 years	105 / 1690
Ardbeg Uigedail 10 years	105 / 1640
The Glenlivet 18 years	105 / 1450
The Glenlivet 21 years	130 / 2640

### RUM

Diplomatico Reserva Exclusive	75 / 1140
Bacardi 8 anos	75 / 1120

### AGAVE

Patron Silver	65 / 1040
Patron Reposado	70 / 1260
Patron Anejo	90 / 1620
Patron XO	65 / 1040
Gran Patron Piedra	530 / 10000
Don Julio 1942	300 / 8000

## BAR BITES

EDAMAME (S, SE,G) Shichimi Spice	30
PRAWN CRACKERS (SF, N) Peanut Sauce	30
TUNA TARTARE (SE) Ginger Sesame Dressing, Avocado Wasabi Puree, Crispy Nori	75
BEEF SLIDERS (E, SE) Hoisin Ketchup, Miso Caramelized Onion, Siracha Mayo	85
CRISPY CALAMARI (E) Yuzu Koshu Mayo, Lime	75
PERUVIAN FRIES (D) Chili cheese sauce	40
SWEET POTATO FRIES (E) Truffle Mayo	40

## BAO BUNS

CHICKEN BAO BUN (SE) Charsiu Chicken, Pickled Cucumber, Cabbage Slaw	65
MUSHROOM BAO BUN (SE) Shitake, Kimchi Slaw, Tofu, Samjang Sauce	55

## SKEWERS

All skewers served with prawn crackers

CHICKEN YAKITORI (N, SE, E) Yuzu Miso	70
WAGYU BEEF Teriyaki	85
CAULIFLOWER (SE, E) Soy and Chili Sauce	50

## TO SHARE

COLD CUTS & CHEESE (D) Wagyu Chorizo, Veal Truffle Salami, Prosciutto Brie, Parmesan, Manchego, Roast Tomatoes, Olives, Chimichurri	100
PRAWN GYOZA (SF, S, SE) Fried Shallot, Soy Ginger	85
NACHOS (D) Pulled Beef, Corn Chips, Guacomole Sour Cream, Chilli Cheese Sauce	100

## SOMETHING SWEET

BASQUE CHEESECAKE (D,E) Vanilla Tonka Cream, Honey Glaze	45
SELECTION OF MOCHI ICE CREAM (G,D,E)	65

All prices are in UAE dirham and are inclusive of all applicable service charges and local fees.  
Please speak to a member of the team if you have allergies or specific dietary requirements.

Allergy Guide: (D) Dairy; (G) Gluten Free; (E) Egg; (N) Nuts; (SF) Shellfish; (S) Soybeans, (SE) Contains Seeds

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## VODKA

Belvedere Pure	70 / 1200
Grey Goose	65 / 1240

## GIN

Star of Bombay	60 / 1040
The Botanist Islay	65 / 1040
Eden Mill Original	65 / 1040
Monkey 47 Schwarzwald	115 / 1490

## COGNAC

Remy Martin VSOP	70/1220
Hennessy XO	140 / 2270
Hennessy Paradis	500 / 10000
Remy Martin Louis XIII	1290/ 25000

## MALTS & GRAIN

Gentleman Jack	50 / 740
Chivas Regal 18 years	95 / 1690
Chivas Regal Icon	1490/ 30000
Woodford Reserve	65 / 1020
Bulleit Bourbon	60 / 1200

## BEERS

Heineken	55
Corona	55
Birra Moretti	55
Koppaberg Swedish Fruit Cider	55

## INSPIRED COCKTAILS

Embark on a transcendent journey through our "Summer inspired" cocktail menu, where opulence meets artistry. Immerse yourself in an exotic symphony of flavors, crafted with meticulous care, as each libation transports you to far-flung locales. Indulge in the essence of luxury and the effervescent spirit of an unforgettable summer...

**THE ANNEX** 95  
Hendricks Gin, Rose Water, Red Wine

**YELLOW BIRD** 95  
Vodka, Passion Fruit, White Rose Cordial, Redbull Tropicana

**LA HAVANA** 85  
Spiced Rum, Homemade Cherry Liqueur, Fresh Pineapple

**ABSINTH MINDED** 85  
London Dry Gin, Limoncello, La Fee Absinth, Lime Leaf Bitters

**PINK PANTHER** 80  
Pink Gin, Hibiscus Tea, Lime, Tonic

**BARAKO** 75  
Scotch Whisky, Amaretto, Espresso