

LOBBY BAR

BAR BITES

NACHOS (D,V) Guacamole, sour cream Can be made vegan	1900
BURRATA CROSTINI (D,E,G,V) Cherry tomato confit, balsamic	2200
TEMPURA PRAWNS (E,G,S,SF) Lemon, skyr chili mayo	2700
MINI LANGOUSTINE ROLLS (D,E,G,SF) Mango salsa, fermented slaw, snow crab	2800
MINI BEEF SLIDERS (D,E,G) Black Angus beef, brioche bun, pickled cucumber, tomato, crispy onion ring, homemade honey BBQ sauce, umami mayo	3200
TRUFFLE PARMESAN FRIES (D,G)	2100

(D) Contains Dairy (E) Contains Eggs (G) Contains Gluten
(N) Contains Nuts (S) Contains Soya (SF) Contains Seafood
(V) Vegetarian (VG) Vegan

Dishes may contain allergens.
We are happy to provide alternatives to meet your dietary requirements.
Prices are inclusive of all taxes and service.
We accept credit cards, debit cards, and contactless payments.

COCKTAILS

EDITION INSPIRED COCKTAILS

Each cocktail on the menu reimagines a classic recipe, drawing inspiration from our EDITION hotels. Named after each destination, these drinks offer a delightful taste of the distinct character and charm of every location.

BIRCH MANHATTAN - REYKJAVÍK	3450
Barrel aged gin, birch liqueur, Fernet Branca, saline solution	
STRAWBERRY FIELDS COSMO - TIMES SQUARE	3550
Lemongrass vodka, strawberry cordial, triple sec, vanilla syrup, citric acid	
HOP GARDEN GIMLET - LONDON	3150
London dry gin, IPA syrup, elderflower, citric acid	
PIÑA MONTADA - RIVIERA MAYA	3550
Mezcal, pineapple, lime, sugar, coconut foam	
ZEN ISLAND ICED TEA - GINZA	3350
Sake, yuzu, lemon, matcha	
AMERICANO NO. 9 - ROME	3250
Coffee Campari, sweet vermouth, tonic water	

FEATHERWEIGHT COCKTAILS

VANISHING LEAF	1950
Clarified basil, cucumber cordial	
SLOW MULE	v1500
Rosemary, ginger, lime, ginger beer	

BEERS

DRAFT

PERONI	1600
Lager	
SLIPPUR	2100
Session IPA	
AFTER HOURS	2400
Amber Ale	

BOTTLED

CARLSBERG	2200
Lager	
EGILS LITE	1900
Lager	
BRÍÓ 0%	1500
N/A Wheat	

WINE BY THE GLASS

SPARKLING & CHAMPAGNE 125 ML

LAURENT-PERRIER BRUT LA CUVÉE Chardonnay, Pinot Meunier, Pinot Noir, Champagne, France	5600
LE COLTURE SYLVOZ PROSECCO BRUT Glera, Veneto, Italy	2300
LE COLTURE ROSÉ BRUT Glera, Pinot Noir, Veneto, Italy	2100
SPARKLING TEA 0% 750ml Copenhagen, Denmark	1500

RED 150 ML

SAMARTZIS M Merlot, Mouhtaro, Greece	2400
ARESTI TRISQUEL GRAN RESERVA Merlot, Chile	3450
LEYDA Syrah, Chile	2400
ALBERT BICHOT HORIZON DE BICHOT Pinot Noir, France	3150
TORRE MORA ETNA ROSSO Nerello Mascalese, Italy	3150
CHÂTEAU HAUT-CHAIGNEAU Merlot, Cabernet Franc, France	3900

WHITE 150 ML

AMARTZIS TWO RIVERS Kontoura, Greece	2400
INYCON Pinot Grigio, Italy	2700
ARESTI TRISQUEL GRAN RESERVA Sauvignon Blanc, Chile	3150
PETIT CHABLIS LA CHABLISIENNE Chardonnay, France	3450
TORRE MORA ETNA BIANCO Scalunera, Italy	3150

ROSÉ 150 ML

TORRE MORA SCALUNERA ETNA ROSATO Nerello Mascalese, Italy	3050
SAMARTZIS TWO RIVERS Grenache, Greece	2650

WINE BY THE BOTTLE

SPARKLING & CHAMPAGNE

LAURENT-PERRIER BRUT LA CUVÉE Chardonnay, Pinot Meunier, Pinot Noir, Champagne, France	26500
LE COLTURE SYLVOZ PROSECCO BRUT Glera, Veneto, Italy	11550
LE COLTURE ROSÉ BRUT Glera, Pinot Noir, Veneto, Italy	8950
SPARKLING TEA 0% 750ml Copenhagen, Denmark	6500

RED

SAMARTZIS M Merlot, Mouhtaro, Greece	11550
ARESTI TRISQUEL GRAN RESERVA Merlot, Chile	15500
LEYDA Syrah, Chile	10600
ALBERT BICHOT HORIZON DE BICHOT Pinot Noir, France	14700
TORRE MORA ETNA ROSSO Nerello Mascalese, Italy	14700
CHÂTEAU HAUT-CHAIGNEAU Merlot, Cabernet Franc, France	18100

WHITE

SAMARTZIS TWO RIVERS Kontoura, Greece	11550
INYCON Pinot Grigio, Italy	12000
ARESTI TRISQUEL GRAN RESERVA Sauvignon Blanc, Chile	14700
PETIT CHABLIS LA CHABLISIENNE Chardonnay, France	15200
TORRE MORA ETNA BIANCO Scalunera, Italy	15000

ROSÉ

TORRE MORA SCALUNERA ETNA ROSATO Nerello Mascalese, Italy	14000
SAMARTZIS TWO RIVERS Grenache, Greece	12600

GIN

ICELANDIC

HIMBRIMI LONDON DRY	2100
HIMBRIMI OLD TOM	2550
STUÐLABERG GIN	2000
STUÐLABERG BLUE	2000
STUÐLABERG PINK	1950
64° ANGELICA GIN	2850
MARBERG, BARREL AGED GIN	2000
MARBERG DRY GIN	2000
ÓLAFSSON GIN	2100

INTERNATIONAL

THE REYKJAVIK EDITION SKIN GIN	2550
HENDRICK'S	2550
MONKEY 47	3650
ELEPHANT SLOE GIN	2850
ELEPHANT LONDON DRY	3000
TANQUERAY	2000
TANQUERAY NO. TEN	2550
BOMBAY SAPPHIRE	1900
WHITLEY NEILL, RHUBARB & GINGER	2000
GIN MARE CAPRI	2500

VODKA

ICELANDIC

LOKI	2100
KATLA	2000
REYKA	1900

INTERNATIONAL

GREY GOOSE	2300
KETEL ONE	2000
TITO'S	1900
BELVEDERE	2200

RUM

WHITE

BACARDI, CARTA BLANCA	1500
ANGOSTURA, RESERVA	1500
DIPLOMATICO, PLANAS	2400
HVÍTSEKUR WHITE RUM	2000
PLANTATION, 3 STARS	2100

DARK

ANGOSTURA, 1919	2200
ANGOSTURA, 1787	3000
DIPLOMATICO, MANTUANO	2200
DIPLOMATICO, RESERVA EXCLUSIVA	2500
DIPLOMATICO, SINGLE VINTAGE	5800
RON ZACAPA, CENTENARIO 23	3000

SPICED

HVÍTSEKUR SPICED RUM	1900
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TEQUILA

BLANCO

CORRALEJO, BLANCO	2300
DON JULIO, BLANCO	2950
CLASE AZUL PLATA	4800

REPOSADO

CORRALEJO, REPOSADO	2550
DON JULIO, REPOSADO	3150
CLASE AZUL, REPOSADO	7000

AÑEJO

CORRALEJO, AÑEJO	2750
DON JULIO, AÑEJO	3450

MEZCAL

LOST EXPLORER ESPADÍN	2750
LOST EXPLORER TOBALÁ	4100
TOPANITO ESPADÍN	2550

COGNAC

HENNESSY V.S.	2300
HENNESSY V.S.O.P.	2550
HENNESSY X.O.	5500
RÉMY MARTIN X.O.	6000

SINGLE MALT WHISKIES

SPEYSIDE

GLENFIDDICH, 12YRS	2550
GLENFIDDICH, 18YRS	4400
MACALLAN TRIPLE CASK, 12YRS	5150
MACALLAN RARE CASK	11550

HIGHLANDS

GLENMORANGIE, 10YRS	2300
THE DALMORE, 12YRS	3150
THE DALMORE, 15YRS	4000

ISLANDS

TALISKER, 10YRS	2750
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ISLAY

ARDBEG, 10YRS	3000
LAGAVULIN, 16YRS	3700

ICELAND

FLÓKI SINGLE MALT	2850
FLÓKI SHERRY CASK FINISH	3000
FLÓKI SMOKED SHEEP DUNG	2950

BLENDED WHISKIES

JOHNNIE WALKER BLACK LABEL	2000
JOHNNIE WALKER BLUE LABEL, KING GEORGE	7900
FAMOUS GROUSE, 12YRS	2250
CHIVAS REGAL, 12YRS	2100
CHIVAS REGAL, 18YRS	2600
MONKEY SHOULDER	2550

WHISK(E)Y AROUND THE WORLD

BOURBON

WOODFORD RESERVE	2250
BULLEIT BOURBON	2400
FOUR ROSES BOURBON	1900
FOUR ROSES SINGLE BARREL	2650
BUFFALO TRACE	2250
EVAN WILLIAMS SINGLE BARREL	2400

TENNESSEE

JACK DANIEL'S	2000
JACK DANIEL'S, GENTLEMAN'S JACK	2300
JACK DANIEL'S, SINGLE BARREL	2300

RYE

BULLEIT, RYE	2400
MICHTER'S SINGLE BARREL STRAIGHT	3400

IRISH

JAMESON	1900
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JAPANESE

NIKKA FROM THE BARREL	3000
THE NIKKA TAILORED	3400
NIKKA COFFEY GRAIN	2600
YOICHI DISCOVERY NON-PEATED	6000

TEA 780

BLACK

ENGLISH BREAKFAST LUXURY
EARL GREY

GREEN

CHINESE SENCHA

HERBAL & CAFFEINE FREE

CHAMOMILE
PEPPERMINT
GINGER & LEMONGRASS,
ORGANIC LUXURY ROOIBOS

HOT BEVERAGES

ESPRESSO	720
DOUBLE ESPRESSO	760
AMERICANO	870
CAPPUCCINO	860
MACCHIATO	850
LATTE	900
ICED COFFEE	1020
HOT CHOCOLATE	920

SOCIAL HOUR

FROM 4:00 PM TO 6:00 PM

DRAFT BEER	1200
SPARKLING WINE	1500
RED WINE	1500
WHITE WINE	1500
COCKTAIL OF THE MONTH	2100