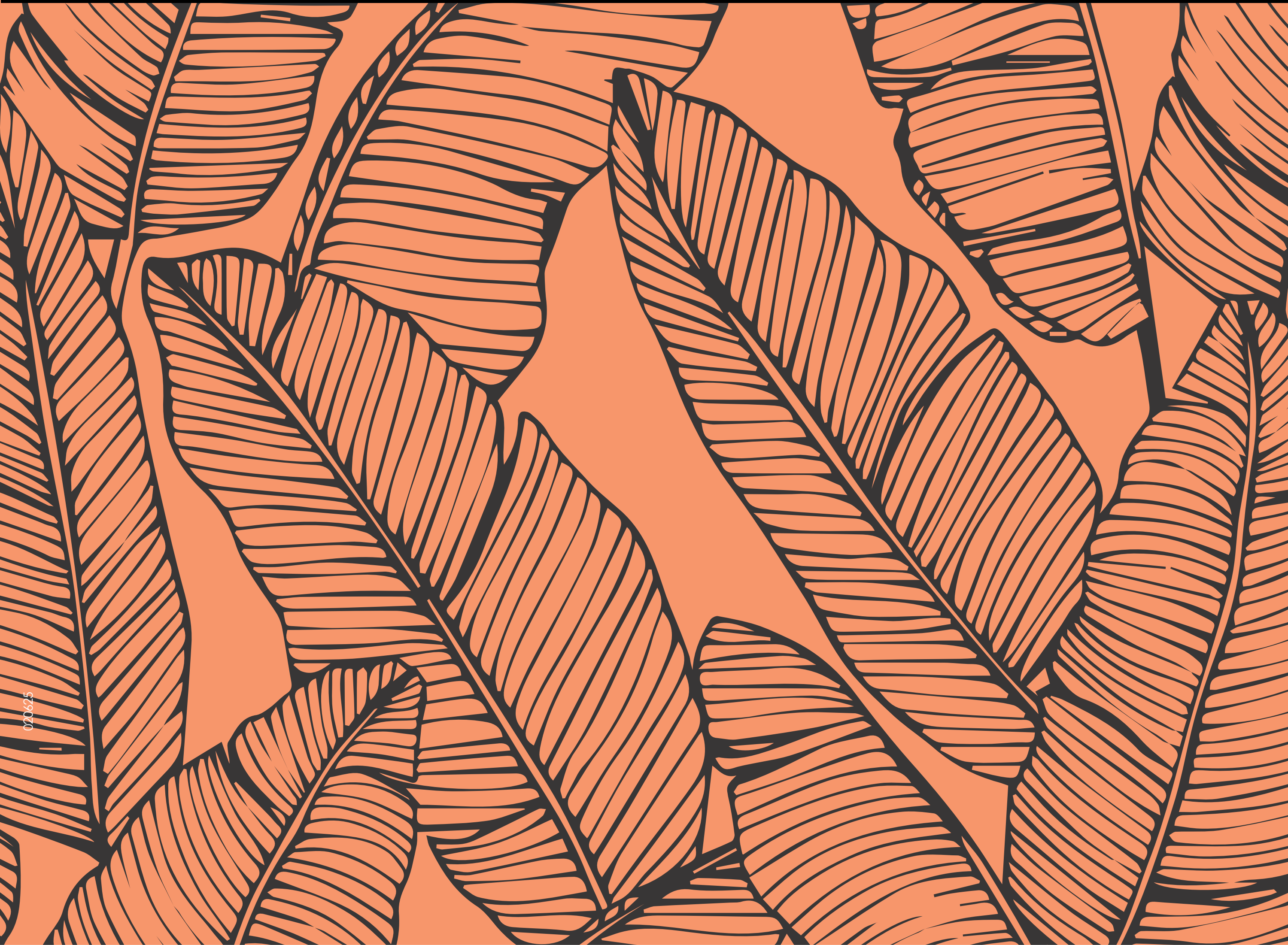


LOUNGE BAR & GRILL



ALL DAY DINING MENU

11AM - 11PM

DRINKS MENU

9AM - 1PM

KAI SUSHI MENU



LOUNGE BAR & GRILL



ALL DAY DINING MENU

11AM - 11PM

All Day Breakfast FROM 10AM

Soup

Salads

Sandwiches

Pizza

Pasta

Burgers

Meat & Poultry

Seafood

Kids

Platters & Dessert

Ice Cream

Allergen List

CLICKABLE
CONTENT





ALL DAY BREAKFAST

OMELETTE

€14

Asparagus, truffle pecorino
Side salad: carrot & lettuce

POACHED EGGS

€14

Avocado, wholegrain bread,
pomegranate, ricotta cheese
Side salad: carrot & lettuce

ENERGY BOOST

€8.5

Low-fat strained yoghurt,
nuts, fruit, granola, cranberries,
raisins, honey



SOUP

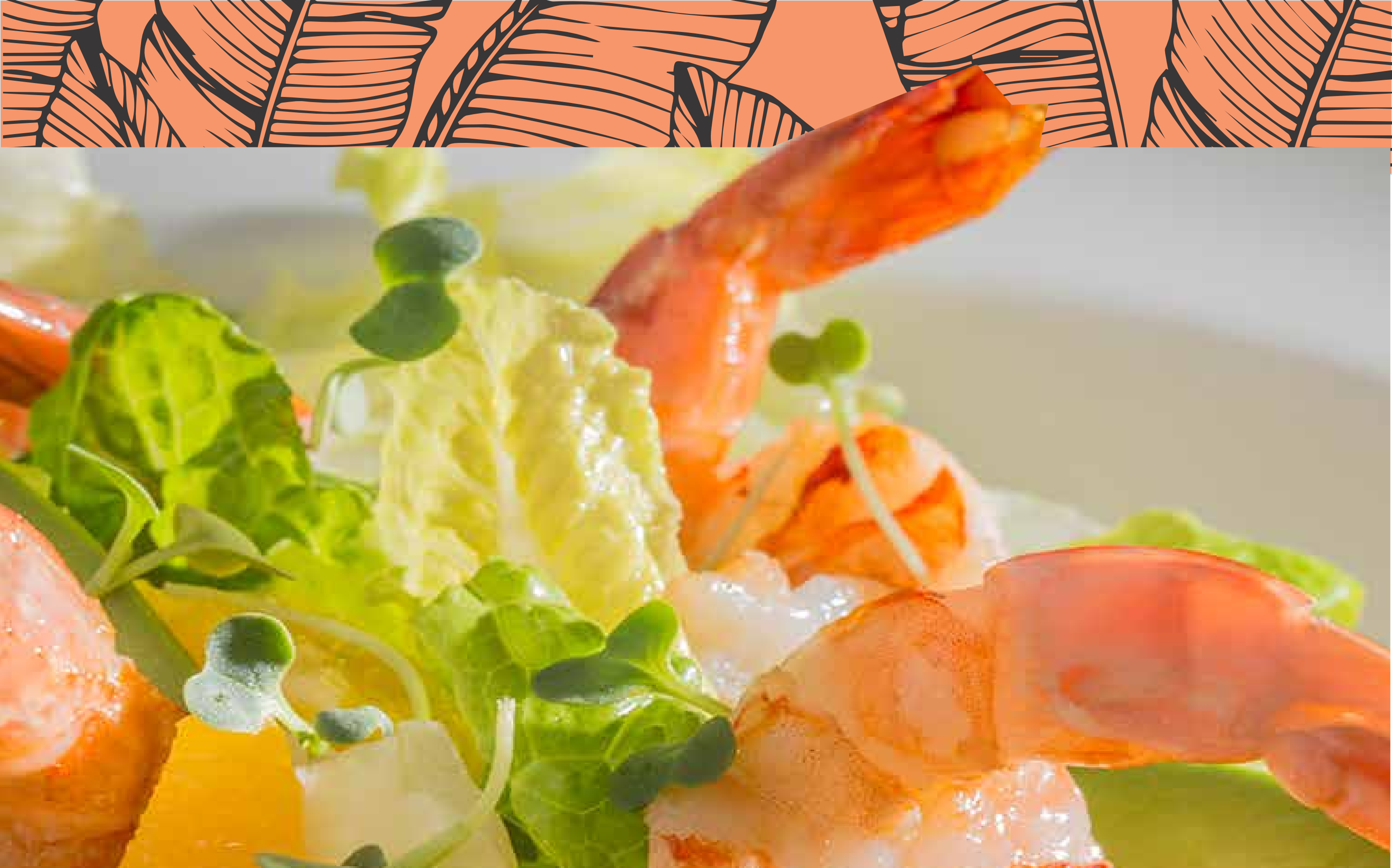
VEGETABLE VEGAN

€8

PUMPKIN & RED BELL PEPPER

€8

Cumin, chili VEGAN



SALADS

ADD TO ANY SALAD:

Tofu VEGAN	€4
Grilled Chicken	€4
Tiger Prawns	€5
Sesame Crusted Red Tuna	€6.5

AVOCADO VEGAN €17

Crunchy salad greens, orange, fennel, maple syrup-citrus dressing

CAESAR €17

Iceberg lettuce, parmesan, bacon, croutons, Caesar dressing

VILLAGE * LOCAL €16

Lettuce, tomato, cucumber, bell pepper, feta cheese, onion, olives, capers, olive oil, vinegar

HALLOUMI & QUINOA LOCAL €17

Tomato, cucumber, aubergine, quinoa, mint leaves, olive oil, vinegar

GOAT’S CHEESE * €19

Baby mixed leaves, dried figs, pomegranate, prunes, caramelised nuts, balsamic



* VEGAN VERSION AVAILABLE



SANDWICHES

CLUB SANDWICH *POPULAR* **€17**
Chicken, bacon, egg, lettuce,
tomato, mayo
Sides: fries, coleslaw

CHICKEN WRAP **€16.5**
Grilled chicken, lettuce,
tomato, cucumber,
cream cheese, tortilla
Sides: crisps, lettuce

STEAK WRAP *POPULAR* **€26**
Marinated beef strips, Lebanese
pitta, caramelised onion, cheese.
Sides: fries, mixed cabbage salad,
paprika hummus

**SMOKED SALMON
BAGUETTE** *NEW* **€20**
Avocado, cream cheese,
lettuce, fennel
Sides: crisps, gherkins

FALAFEL WRAP *VEGAN, NEW* **€16.5**
Grilled vegetables,
Lebanese pita bread
Sides: mixed cabbage salad,
fries, tahini





PIZZA

BLANCHE PIZZA €20
Cream sauce, pancetta, Portobello mushrooms, mozzarella, rocket, truffle oil

MEDITERRANEAN PIZZA €20
Tomato sauce, mozzarella, roasted vegetables, crumbled Feta cheese, oregano

PASTA

PENNE COMMANDARIA  €25
Morel mushrooms, sun-dried tomatoes, light truffle and sweet wine cream sauce, rocket

SPAGHETTI €15
Choice of sauce:
Bolognese
Carbonara
Napoletana *VEGAN*

CHICKEN PENNE *  €19
Bell peppers, pine nuts, broccoli, cherry tomato sauce

SUMMER LINGUINE €23
Egg pasta, grilled Tiger prawns, zucchini, fennel, ouzo-cream sauce

PUMPKIN RAVIOLI *NEW* €19
Gorgonzola cream sauce, roasted pumpkin, pumpkin seeds



* VEGAN VERSION AVAILABLE |  GLUTEN FREE VERSION PLUS €2



BURGERS

PULLED PORK

€17

Brioche bun, BBQ sauce,
sour apple chutney, lettuce
Side: french fries

BEYOND VEGAN

€17

100% plant-based protein
burger, tahini spread, rocket
Side: french fries

BEEF BURGER

€18

Brioche bun, lettuce,
tomato | Side: fries, gherkins

EXTRA TOPPINGS	
Caramelised onion	€1.5
Coleslaw	€1.5
Edam cheese	€2
Back bacon	€2
Grilled bell peppers	€1.5
Halloumi cheese	€2.5
Mushrooms	€1.5
Avocado	€2.5



LOCAL SPECIALS

MEAT & POULTRY

LAMB SHANK POPULAR, LOCAL €32
Sauce: thyme jus
Garnish: semi-dried tomatoes, pea & potato purée

SOUVLAKI POPULAR, LOCAL €20
Chicken skewers marinated in yoghurt and Cyprus spices, pitta bread, tzatziki dip, Village salad, fries

IBERICO PORK
450g 2 chops €42
225g 1 chop €26
Garnish: sweet potato purée, apple chutney

STEAK
RIB-EYE STEAK 250g €40
PRIME FILLET 200g €40
Sauce: Peppercorn or Béarnaise | Garnish: truffle potato purée

CORN FED CHICKEN €24
Sauce: juniper berry
Garnish: pea & potato purée



SURF & TURF €43
Butterfly prawn, 200g prime fillet
Sauce: Béarnaise
Garnish: truffle potato purée

SIDES

Mediterranean quinoa €6.5
Sun dried tomato, goat's cheese, aubergine, hazelnuts
Truffle potato purée €3.5
Pea & potato purée NEW €3

VEGAN

 Sweet potato purée €3
Fries, Wedges €2.5
Basmati rice €2.5
Steamed vegetables €3.5
Grilled vegetables €3.5
Village salad * €6.5

DIPS

«Taramas» LOCAL €3
white fish roe dip
«Tzatziki» LOCAL €3
garlicky yoghurt dip
«Tahini» LOCAL, VEGAN €3
sesame seed dip
«Tyrokafteri» LOCAL €3.5
spicy cheese dip
Paprika hummus VEGAN €3.5

All dips served with Pitta bread

LOCAL SPECIALS

SEAFOOD GRILL

RED SNAPPER NEW, LOCAL €32
Cypriot black-eyed beans, zucchini,
cherry tomatoes, olive oil with
Mediterranean herbs

SALMON €28
Sauce: teriyaki
Garnish: beetroot &
chickpea purée

SEARED TUNA NEW €26
Black and white sesame crust,
beetroot teriyaki, mango confit

FISH & CHIPS NEW €24
Fries, tartar sauce, lemon

WHOLE SEA BASS LOCAL €26
Olive oil and lemon



SIDES

Mediterranean quinoa €6.5
Sun dried tomato, goat's cheese,
aubergine, hazelnuts

Truffle potato purée €3.5

Pea & potato purée NEW €3.5

Sweet potato purée €3

Fries, Wedges €2.5

Basmati rice €2.5

Steamed vegetables €3.5

Grilled vegetables €3.5

Village salad * €6.5

VEGAN

DIPS

«Taramas» LOCAL €3
white fish roe dip

«Tzatziki» LOCAL €3
garlicky yoghurt dip

«Tahini» LOCAL, VEGAN €3
sesame seed dip

«Tyrokafteri» LOCAL €3.5
spicy cheese dip

Paprika hummus VEGAN €3.5

All dips served with pitta bread



KIDS

CHICKEN NUGGETS €12
Sides: fries, tomato, cucumber

TOASTED SANDWICH €12
Virginia ham & Edam cheese
Sides: fries, tomato, cucumber



CYPRUS SPECIAL LOCAL €12
Half Cypriot pitta, Halloumi cheese, pork «lountza», tomato
Sides: fries, tomato, cucumber

SPAGHETTI €12
Bolognese
Napolitana VEGAN
Butter sauce

PIZZA MARGHERITA €16





PLATTERS & DESSERT

CHEESE & FRUIT €22
Truffle pecorino, parmesan, manouri, brie, scarmoza fig chutney, grissini, seasonal fruit

SEASONAL FRUIT €17

ORANGE PIE LOCAL €10
Fresh orange, orange zest, vanilla ice-cream

CHOCOLATE FUDGE CAKE NEW €10
Velvety chocolate crémeux, walnut crumble, mandarin sorbet

SUMMER NEST NEW, VEGAN €10
Crunchy shredded phyllo «kateifi», coconut almond praline, mango sorbet, chili pepper

PANNA COTTA NEW €10
Strawberry carpaccio, strawberry-basil sauce

CHEESE & ANTIPASTI €20
Prosciutto, bresaola, salami, truffle pecorino, parmesan, brie, fig chutney, grissini, gherkins



CRÈME BRÛLÉE €9
Amaretto, almond florentine, berries

APPLE TART NEW €10
Green apple compote, walnut cinnamon crumble, Vanilla ice-cream





ICE CREAM

Vanilla
Chocolate
Masticha LOCAL
Tiramisu

SORBET

Strawberry
Mango
Lemon
Mandarin

1 SCOOP | €3.5
2 SCOOPS | €6.5
3 SCOOPS | €9



ALLERGENS



	GLUTEN	MILK	SO2	SEASME	CELERY	MUSTARD	SOYA	EGGS	CRUSTACEANS	MOLLUSCS	NUTS	PEANUTS	LUPIN	FISH	VEGAN	VEGETARIAN
SALADS & SOUPS																
GOAT’S CHEESE SALAD		●	●	●							●	●				●
HALLOUMI SALAD	●	●	●		●											●
VILLAGE SALAD		●	●													●
CAESAR SALAD	●	●	●			●		●						●		
AVOCADO SALAD															●	●
VEGETABLE SOUP	●				●										●	●
PUMPKIN & RED BELL PEPPER SOUP	●	●			●											●
SANDWICHES																
CLUB SANDWICH	●	●	●			●	●	●								
CHICKEN WRAP	●	●														
STEAK WRAP	●	●	●													
FALAFEL WRAP	●				●	●									●	●
SALMON BAGUETTE	●	●	●	●		●	●	●						●		●
ALL DAY BREAKFAST																
OMELETTE		●						●								●
POACHED EGGS	●	●						●								●
ENERGY BOOST	●	●	●	●							●					●
PASTA & PIZZA																
PENNE COMMANDARIA	●	●	●		●											●
CHICKEN PENNE	●	●			●											
PUMPKIN RAVIOLI	●	●	●					●								●
SUMMER LINGUINI	●	●	●		●			●	●							●
SPAGHETTI	●															
- BOLONESE	●	●	●		●											
- CARBONARA	●	●	●		●											
- NAPOLETANA	●	●	●		●										●	●
MARGHERITA PIZZA	●	●													●	●
BLANCHE PIZZA	●	●			●											
MEDITERRANEAN PIZZA	●	●	●													●
BURGERS																
BEEF BURGER	●	●	●			●		●								
PULLED PORK BURGER	●	●	●			●		●								
BEYOND BURGER	●			●			●								●	●
- AVOCADO															●	●
- EDAM CHEESE		●														●
- CARAMELISED ONION			●		●										●	●
- COLESLAW			●			●		●								●
- HALLOUMI CHEESE		●														●
- BACK BACON		●														
- GRILLED BELL PEPPERS															●	●
- MUSHROOMS															●	●
KIDS																
TOASTED SANDWICH	●	●	●													
CHICKEN NUGGETS	●	●	●			●	●	●								
CYPRUS SPECIAL	●	●	●													



ALLERGENS

	GLUTEN	MILK	SO2	SEASME	CELERY	MUSTARD	SOYA	EGGS	CRUSTACEANS	MOLLUSCS	NUTS	PEANUTS	LUPIN	FISH	VEGAN	VEGETARIAN
GRILL ITEMS																
LAMB SHANK	o	o	o		o											
CHICKEN SOUVLAKI	o	o	o													
IBERICO PORK			o													
RIB-EYE/ PRIME	o	o	o					o								
CORN FED CHICKEN	o	o	o		o											
SURF & TURF		o	o		o			o	o							
SEARED TUNA	o		o				o							o		
SALMON	o		o				o							o		
FISH & CHIPS	o		o			o		o						o		
SEA BASS														o		
SIDES & DIPS																
FRIES															o	o
WEDGES															o	o
SWEET POTATO PURÉE															o	o
PEA & POTATO PURÉE		o														o
RICE																o
MEDITERRANEAN QUINOA		o	o								o					o
TRUFFLE POTATO PURÉE		o														o
STEAMED VEGETABLES															o	o
GRILLED VEGETABLES															o	o
VILLAGE SALAD		o	o													o
TARAMAS DIP	o	o	o											o		o
TZATZIKI DIP		o	o													o
TAHINI DIP				o											o	o
TYROKAFTERI DIP		o	o													o
OLIVE TAPENADE DIP		o	o								o					o
PAPRIKA HUMMUS DIP				o											o	o
PLATTERS & DESSERT																
CHEESE & FRUIT PLATTER	o	o	o								o					o
CHEESE & ANTIPASTI PLATTER	o	o	o													
FRUIT PLATTER															o	o
ORANGE PIE	o	o						o								o
APPLE TART	o	o									o					o
SUMMER NEST	o														o	o
CRÈME BRÛLÉE	o	o						o			o					o
CHOC FUDGE CAKE								o			o					o
PANA COTTA		o									o					o
MASTICHA ICE CREAM		o														o
VANILLA ICE CREAM		o														o
MANDARIN SORBET	o						o								o	o
MANGO SORBET	o						o								o	o
STRAWBERRY SORBET															o	o
LEMON SORBET															o	o
TIRAMISU ICE CREAM		o					o	o				o				o
CHOCOLATE ICE CREAM		o					o									o

LOUNGE BAR & TERRACE


CROWNE PLAZA®
LIMASSOL
AN IHG® HOTEL

DRINKS MENU

9AM - 1AM

Tea & Coffee

Refreshments

Cocktails

Beer & Cider

Spirits

Aperitifs - Digestifs

Wine

Prosecco & Champagne



TEA & COFFEE



HOT COFFEE

Americano	€5
Cappuccino	€6
Cyprus Coffee Double	€5.5
Cyprus Coffee Single	€4
Espresso Double	€6
Espresso Single	€4.5
Filter	€4.5
Instant Coffee	€4.5
Irish Coffee	€10
Latte	€6
Rose Tea Latte	€7
Black tea, milk, rose petals, maple syrup, beetroot powder	

Matcha Latte	€7.5
Matcha, maple syrup, milk	

ICED COFFEE

Frappé	€6
Frappé Bailey's	€8
Freddo	€6.5
Freddo Cappuccino	€6.5
Iced Latte	€6
Iced Coconut Latte	€7
Mocha	€6

CÉRÉMONIE TEA €5

English Breakfast, Earl Grey
Jasmine Green Tea
Moroccan Mint
Chamomile, Wild Berry
Red Rooibos
Lemongrass & Verbena



Local, organic, handpicked teas, made with lots of love. 100% cotton tea bags.

SIGNATURE TEA BLENDS

Only available at Crowne Plaza Limassol, served hot or cold.

Crowne Rose	€6
Chamomile, Geranium, Rose petals, Blueberry, Raspberry, Beetroot	
Crowne Chai	€6
Indian Black “Chai”, Cardamom, Rose petals	

HERB VALLEY TEA BLENDS

Candy & Spice	€6
Pumpkins, spearmint, cocoa, apples, hyssop, stevia, cinnamon	
Love In A Mug	€6
Geranium, Yarrow, Iron Wort, Spearmint, Hyssop	

HERB VALLEY TEA

Chamomile	€5.5
Peppermint	€5.5

MILK

Full Fat
Skimmed
Coconut VEGAN
Oat VEGAN
Almond VEGAN
Soya VEGAN

OTHER DRINKS

Hot Chocolate	€4.5
---------------	------

MILKSHAKES €6

Chocolate | Strawberry | Vanilla



REFRESHMENTS

FRESH JUICE

Orange	€6
Carrot	€7
Apple	€8
Mixed	€7

SMOOTHIES

Mango Breeze Mango, mango purée, cranberry & orange juice	€8
Berrylicious Berries, lime, 7UP	€7
Peach Cooler Banana, strawberry, peach juice, & purée	€7
Coconut Cream Kiss Banana, strawberry, pineapple juice, grenadine, coconut purée	€8

JUICE	€4
Apple	
Orange	
Peach	
Grapefruit	
Pineapple	
Cranberry	

STILL WATER

Mineral Water 100cl	€5
Evian 75cl	€6.5

SPARKLING WATER

S.Pellegrino 75cl	€6.5
Perrier 33cl	€4.5

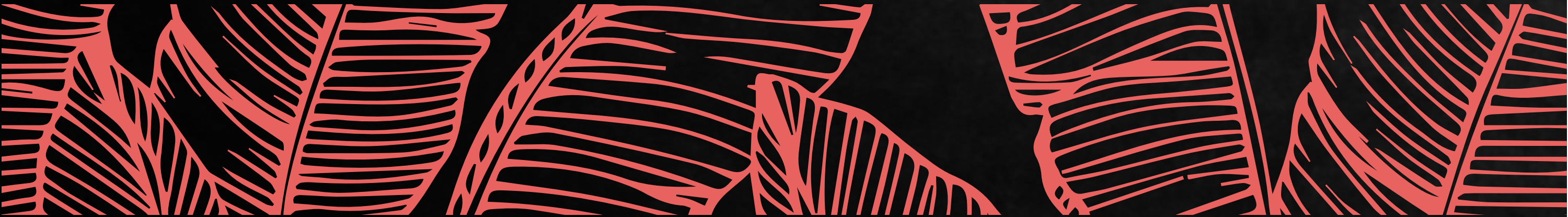
SOFT DRINKS

Bitter Lemon	€4.5
Coke Zero *	€5
Energy Drinks *	€5.5
Ginger Ale	€4.5
Lemon Iced Tea	€4.5
Peach Iced Tea	€4.5
Other Soft Drinks	€4
Lemon Squash	€4

DOUBLE DUTCH PREMIUM * €5.5

Pomegranate & Basil
Cucumber & Watermelon
Skinny Tonic
Pink Grapefruit Soda
Ginger Beer

Regular Mixer	€1.5
Premium Mixer *	€3.5



COCKTAILS!

CLASSICS

Aperol Spritz	€11.5
Mojito	€11.5
Bellini	€11.5
Bloody Mary	€11.5
Caipirinha	€11.5
Cosmopolitan	€11.5
Long Island Iced Tea	€11.5
Mai Tai	€11.5
Martini	€11.5
Negroni	€11.5
Old Fashioned	€11.5
Pimm's	€11.5
Pina Colada	€12.5

SPECIALS

Summer Fling Vodka, lychee liqueur, passion fruit, lime	€12.5
Blackberry Long Island Vodka, gin, rum, lime, lemon raspberry liqueur, simple syrup, blackberries	€12.5
Brandy Sour <i>LOCAL</i> Brandy, Angostura bitters, lemon juice, soda	€9
Gordon's Cooler Gin, tonic, mint, sugar, cucumber	€11.5
Espresso Martini Vodka, Kahlua, Baileys, espresso shot, milk, cream	€12.5
Hugo Prosecco, elderflower syrup, mint, lime, soda	€11.5

FROZEN

Frozen Daiquiri Rum, fruit purée	€12.5
Frozen Margarita Tequila, triple sec, fruit purée	€12.5

FLAVOURS

Watermelon | Peach
Passion Fruit | Strawberry

GIN

Gordon's Cooler Gordon's gin, tonic, mint, cucumber, lime, simple syrup	€11.5
Gordon's Pink Lady Gordon's Pink gin, Double Dutch pink grapefruit soda, lime, lychee liqueur, simple syrup	€13.5
Hendrick's G&T Hendrick's gin, Double Dutch skinny tonic, cucumber	€15
Bombay Summer Bombay Sapphire gin, Double Dutch pomegranate and basil, elderflower syrup, lime, fresh pomegranate	€13



MOCKTAILS

Virgin Mojito Virgin Mary Virgin Pina Colada Virgin Daiquiri Virgin Margarita	€8.5
Cucumber Cooler Tanqueray Gin Alcohol free tonic, mint, cucumber, lime, simple syrup	€11.5
Sugar & Spice Double Dutch ginger beer Alcohol free, passion fruit purée, lime, elderflower syrup	€9.5



BEER & CIDER

BOTTLE

Asahi	€7
Blue Moon	€8.5
Carlsberg	€5.5
Carlsberg Non-Alcoholic	€5.5
Coors	€7
Corona	€6.5
Erdinger	€12
Heineken	€6
Keo <i>LOCAL</i>	€5
Peroni	€7
Somersby Apple Cider	€8

DRAUGHT	
Keo <i>Pint</i> <i>LOCAL</i> 500ml	€7.5
Keo <i>Half Pint</i> <i>LOCAL</i> 250ml	€4.5





BEFORE, AFTER & IN BETWEEN

APERITIFS	4cl	PORT & SHERRY	4cl
Campari	€8	Harveys Bristol Cream	€6
Martini Bianco	€7	Sandeman Port	€5.5
Martini Dry	€7		
Martini Rosso	€7		
Pernod	€8		
COGNACS	4cl	LIQUEURS	4cl
Janneau Armagnac	€12	Amaretto	€8
Camus V.S.O.P	€12	Baileys	€8
Maxime Trijol X.O	€20	Bénédictine	€10
Martell***	€14	Cointreau	€10
		Filfar	€8
		Grand Marnier	€10
		Limoncello	€6
		Masticha	€6
		Romana Sambuca	€8
		Tia Maria	€8
BRANDIES	4cl	DIGESTIVES	4cl
Calvados	€10	Fernet Branca	€9
Five Kings X.O 12Y	€8	Grappa	€7
Keo V.S.O.P	€5	Jägermeister	€7
Metaxa*****	€7	Kirsch	€12
		Underberg 2cl	€7
LOCAL	4cl		
Commandaria	€7		
Ouzo Plomari	€6		
Zivania 20cl	€15		



THE HARD STUFF

GIN	4CL	100CL
Bombay Sapphire	€10	
Gordon's	€8	€70
Gordon's Pink	€9	
Hendrick's ELITE	€14	€170
Monkey 47 ELITE	€16	
Tanqueray alcohol free	€9	

Double Dutch Premium

- Pomegranate & Basil
- Cucumber & Watermelon
- Skinny Tonic
- Pink Grapefruit Soda
- Ginger Beer

Mixer €3.5

TEQUILA	4CL	100CL
Olmeca	€10	€100
Jose Cuervo Silver	€7	
Jose Cuervo Gold	€9	

VODKA	4CL	100CL
Grey Goose PREMIUM	€12	€140
Smirnoff	€8	
Stolichnaya	€8	€70
Belvedere ELITE	€15	
Roberto Cavalli ELITE	€15	

WHISKY	4CL	100CL
The Famous Grouse	€8	
Canadian Club	€9	
J&B Rare	€9	
Jameson	€9	
Jim Beam	€9	
JW Red Label	€10	€100

PREMIUM	4CL	100CL
Chivas Regal 12Y	€12	€110
Jack Daniel's	€12	€110
JW Black Label 12Y	€13	€130
Dimple 15Y	€13	
Glenfiddich 12Y	€15	€190
Glenmorangie 10Y	€13	

ELITE	4CL	100CL
Chivas Regal 18Y	€18	
JW Gold Label 18Y	€17	€180 70cl

RUM	4CL	100CL
Bacardi Superior	€8	€70
Captain Morgan	€8	
Havana Club	€8	€80



WINE BY GLASS

WHITE

XYNISTERI, EZOUSA, €8.5
CYPRUS

PINOT GRIGIO IGT DELLE €9.5
VENEZIE, ZENATO, ITALY

SAUVIGNON BLANC, €10
LAPOSTOLLE, CHILE

CHARDONNAY €8
LIFILI BIANCO SALENTO IGP

ROSÉ

EROS ROSÉ, EZOUSA €9.5
CYPRUS

PIXIE, KTIMA MARKOU, €9.5
GREECE

RED

MERLOT VENETO IGT, €7.5
BOTTER, ITALY

CABERNET SAUVIGNON, €8
LES DEUX PINS, FRANCE

RED, EZOUSA, €8.5
CYPRUS

MONTEPULCIANO €9
D’ABRUZZO DOC,
VELENOSI , ITALY

ROSE WINE



EROS ROSÉ, EZOUSA, €38
CYPRUS

Refreshing and crisp,
100% Maratheftiko.

PIXIE, KTIMA MARKOU, €38
GREECE

Semi-dry, rich blend of
Agiorgitiko & Muscat.

ROSÉ SICILIA DOC, €44
PLANETA, ITALY

Smooth, blend of Shiraz
and Nero d’Avola, notes
of pomegranate.

CÔTES DU RHÔNE ROSÉ, €48
E.GUIGAL, FRANCE

Fresh, notes of raspberry
and redcurrant.

WHITE WINE

CYPRUS

XYNISTERI, EZOUSA €8.5 | €34
Rich and fruity, green apple and peach aroma.

GRIFOS 2, VLASSIDES €35
Dry & velvety, citrus notes.

PETRITIS, KYPEROUNDA €39
A dry, fresh and aromatic Xinisteri.

CHARDONNAY, TSIAKKAS €40
Dry, citrus notes, velvety finish.

SAUVIGNON BLANC, TSIAKKAS €45
Dry & crisp, notes of tropical fruit.

MOROKANELLA, GEROLEMO WINERY €50
An awarded wine, citrus & green fruit aroma, marmalade notes.

SPOURTIKO, GEROLEMO WINERY €50
Rare local grape variety, smoky tones, white pepper and fleshy peach aroma.

GREECE

MANTINEIA KTIMA KALOGEROPOULOS €42
100% Moschofilero, rich and fruity, notes of lemon.

VIVLIA CHORA, VIVLIA CHORA ESTATE €59
Aromatic & crisp blend of Assyrtiko and Sauvignon Blanc.

KTIMA ALPHA, ALPHA ESTATE €68
Sauvignon Blanc, strong and lively notes of gooseberry and honeysuckle.

AUSTRIA

RIESLING GAISBERG, MAGLOCK NAGEL €62
Dry, medium to full-bodied, hints of herbs, apple and tobacco.

FRANCE

SANCERRE (½) €50 | €80
LES BARONNES, H. BOURGEOIS
Sauvignon Blanc, subtle & powerful, aroma of citrus and exotic fruit.

POUILLY-FUISSÉ, LOUIS JADOT €95
Chardonnay, intricate and fresh, palate of almonds and citrus fruit.

CHABLIS 1ER CRU “LES LYS”, DOMAINE LONG-DEPAQUIT €115
Chardonnay, elegant with lasting finish, notes of white flowers and citrus fruit.

ITALY

VERDICCHIO DEI CASTELLI DI JESI CLASSICO DOC, VELENOSI €40
Dry, floral notes, hints of bitter almond.

PINOT GRIGIO, IGT DELLE VENEZIE, ZENATO €9.5 | €38
Refreshing and smooth, aroma of lime, white peach and apple.

PECORINO VILLA ANGELA DOC, VELENOSI €44
Intense, hints of exotic fruit, acacia and jasmine.

PINOT GRIGIO, PALADIN €55
Elegant and dry, aroma of pear and acacia blossom.

CHARDONNAY LIFILI BIANCO SALENTO IGP €8 | €32
Golden & intense, with a bouquet of white flowers, peaches and apricots

NEW WORLD

SAUVIGNON BLANC, LAPOSTOLLE, CHILE €40
Fresh & vibrant, tropical fruit aromas.

SAUVIGNON BLANC, MUD HOUSE, NEW ZEALAND €50
Citrus aroma, notes of lime and blackcurrant.

RED WINE

CYPRUS

RED, EZOUSA €8.5 | €34
Rich & dry blend, rose aromas.

PORFYROS, TSIAKKAS €35
Smooth wine blend, cassis
aroma, roasted coffee finish.

SHIRAZ, VLASSIDES €47
Smoky, full-bodied, forest fruit
and vanilla aroma.

KTIMA KEO, KEO €44
Dry, full-bodied, fruity blend
of Cabernet Sauvignon & Lefkada.

EPICUREAN, ZAMBARTAS €46
Mourvèdre and Yiannoudi
blend, bouquet of red fruit.

YIANNOUDI, VOUNI PANAGIA €75
Medium bodied, notes of
nutmeg, cherries & cocoa.

GREECE

THE BLACK SHEEP, €55
NICO LAZARIDI,
MACKEDON WINERY
Blend of Syrah and Merlot,
mature red fruit aroma, hints of
pepper, fruity aftertaste.

VIVLIA CHORA, VC ESTATE €75
Merlot - Cabernet Sauvignon blend,
complex bouquet of ripe red fruit.

KTIMA ALPHA, ALPHA ESTATE €82
Full-bodied, Xinomavro, Shiraz &
Merlot blend, sweet cherry aroma.

FRANCE

CABERNET SAUVIGNON, €32
LES DEUX PINS
Powerful, cocoa flavours, earthy palate.

CÔTES DU RHÔNE ROUGE, €47
E.GUIGAL
Fruity, blend of Shiraz, Grenache
and Mourvèdre, spicy nuance,
tannic finish.

CHÂTEAU DU TERTRE €170
2015-2017, GRAND CRU
CLASSÉ, MARGAUX
Sleek and intense, notes of
chocolate and dried fruit.

AUSTRIA

ZWEIGELT, ZULL, €46
WEINVIERTEL
Dry, medium-bodied, hints
of cherry & chocolate.

ITALY

MERLOT VENETO IGT, €26
BOTTLER
Smooth and warm, notes of
currants and violets.

BARDOLINO DOC, ZENATO €30
Light and fruity, blend of Corvina,
Rondinella & Sangiovese grape varieties.

MONTEPULCIANO €36
D’ABRUZZO DOC, VELENOSI
Fresh and fruity, spicy finish.

CHIANTI COLLI SENESI €49
DOCG, FATTORIA DEL
CERRO, TUSCANY
Full-bodied, blend of Sangiovese
and Canaiolo Nero, herbal finish.

VALPOLICELLA CLASSICO €52
SUPERIORE DOC, ZENATO
Full-bodied, dry wine blend,
almond aroma.

AMARONE DELLA €165
VALPOLICELLA
CLASSICO DOCG, MASI
Dry, full-bodied, plum aroma,
exceptional depth, lingering finish.

BAROLO DAGROMIS DOCG €230
2017-2018, ANGELO GAJA,
PIEMONTE
Bold, 100% Nebbiolo, fruity aroma,
velvety tannins, lingering finish.

SPAIN & NEW WORLD

MALBEC, ANAKENA ENCO €40
RESERVA, CHILE
Full-bodied, black fruit flavours,
notes of pepper.

MERLOT, LAPOSTOLLE, CHILE €38
Elegant, medium-bodied,
cherry and plum aroma.

HONORABLE 2016, €80
GOMEZ CRUZADO, SPAIN
Intense & fresh, Rioja blend.
93 points from Tim Atkin, Master of Wine



BREAK OUT THE BUBBLY

PROSECCO & SPARKLING 75cl

PROSECCO ZONIN HOUSE	€50
PROSECCO ZONIN 20cl	€16
PROSECCO ZARDETTO HOUSE	€50
J.P. CHENET ICE ROSÉ	€50
PROSECCO PALADIN	€70
MOSCATO D’ASTI DOCG PRUNOTTO	€60

CHAMPAGNE 75cl

MANDOIS HOUSE	€130
VEUVE CLIQUOT BRUT	€210
VEUVE CLIQUOT BRUT 37.5cl	€130
RUINART BRUT HOUSE	€220
VEUVE CLICQUOT ROSÉ BRUT	€255
RUINART BLANC DE BLANCS	€280
DOM PÉRIGNON	€550

海 | KAI
~~~~~  
SUSHI BAR

TUE-SUN | 5PM-11PM

THE LOUNGE BAR & TERRACE  
LA BREZZA | ROOM SERVICE

Edamame | €8  
Sea Salt or Plain

## MAKI

8 pieces

Pink Dragon | €15

Dragon fruit, papaya, mango, avocado, shiso leaf

California | €15

Crab, tobiko, mayo, cucumber, avocado

Spicy Tuna | €18

Kimchi, spicy mayo, wakame, cucumber, avocado

Salmon | €18

Cucumber, avocado, cream cheese, red tobiko

Ebi Tempura | €18

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

Triple Mushroom Tempura | €20

Shitaki, oyster and enoki mushrooms, zucchini, avocado

Teriyaki sauce VEGAN

Rainbow | €18

Tuna, salmon, sea bass, crab,  
avocado, spicy mayo, black tobiko

Garden | €15

Carrot, avocado, cucumber, daikon radish

## NIGIRI

2 pieces

Sake Salmon | €8.5

Maguro Tuna | €8.5

Suzuki Sea Bass | €9

Ebi Prawn | €9

## SASHIMI

3 pieces

Sake Salmon | €11

Maguro Tuna | €11

Suzuki Sea Bass | €12

Ebi Prawn | €12

## PLATTER 22

€55

Nigiri 2 pieces each:  
salmon, sea bass, prawn

Maki 16 pieces: any 2 maki



## PLATTER 34

€70

Nigiri 2 pieces each:  
Tuna, sea bass, prawn

Sashimi 2 pieces each: salmon, tuna  
Maki 24 pieces: any 3 maki

