

**ALL DAY**

●

**DINING**



# SALAD AND APPETIZER

- PULLED BEEF BAO** 🌾 🌾 28.00  
SLOW-BRAISED BEEF INFUSED WITH FIVE SPICES SERVED IN A FLUFFY BAO BUN, TOPPED WITH ASIAN SLAW, CUCUMBER PICKLES AND A SPRINKLE OF SCALLIONS
- CRAB CAKE** 🌾 🌊 🥚 🍷 30.00  
A PAIR OF CRABMEAT CAKES BLENDED WITH BELL PEPPERS, ONIONS AND EGGS, ACCOMPANIED BY APPLE AND FENNEL SLAW, SERVED WITH A SIDE OF SPICY MUSTARD MAYO
- BEEF TATAKI** 🌾 🍷 🌾 28.00  
THINLY SLICED BEEF TENDERLOIN ACCOMPANIED BY CRISPY LEEK, GRATED RADISH, ONION CONFIT, GARLIC CHIPS AND SERVED WITH PONZU SAUCE, SESAME SEEDS AND A SIDE OF WASABI MAYONNAISE
- DRAGON MAKI ROLL** 🌾 🌊 34.00  
TANGY AND SWEET SUSHI RICE LAYERED WITH A NORI SHEET, ROLLED TOGETHER WITH AVOCADO, RAW SALMON AND CUCUMBER. TOPPED WITH VIBRANT RED TOBIKO. SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- TEMAKI ROLL** 🌊 🌾 24.00  
HAND-ROLLED SUSHI STUFFED WITH AVOCADO, CARROTS, CUCUMBER AND CHUKKA WAKAME, WRAPPED IN A CONE-SHAPED SEAWEED SHEET. SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- PRAWN TEMPURA MAKI ROLL** 🌾 🌊 🌾 34.00  
SUSHI ROLL WITH CRUNCHY TEMPURA PRAWNS, AVOCADO AND CREAM CHEESE. SERVED WITH A SIDE OF WASABI AND SOY SAUCE
- VIETNAMESE ROLLS** 🌾 🌾 18.00  
RICE PAPER ROLL WITH JULIENNE SWEET MANGO, CUCUMBER, CARROT, MINT, CORIANDER, LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE
- HEALTHY BRUSCHETTA** 🌾 🌾 🌾 20.00  
TOASTED GLUTEN-FREE BREAD RUBBED WITH GARLIC BUTTER AND TOPPED WITH TOMATO AVOCADO SALSA, PESTO AND FETA CHEESE
- CLASSIC CAESAR SALAD** 🌾 🌊 🌾 18.00  
CRISPY ROMAINE LETTUCE WITH CROUTONS, GRATED PARMESAN CHEESE AND BOILED EGG, TOSSED IN CREAMY CAESAR DRESSING WITH ANCHOVIES  
TOPPED WITH GRILLED PRAWNS: 22.00  
TOPPED WITH GRILLED CHICKEN BREAST: 20.00
- ASIAN SALMON SALAD** 🌊 🍷 30.00  
MISO-MARINATED SALMON ON A BED OF MIXED GREENS TOPPED WITH JULIENNE CARROTS, CUCUMBER, RED RADISH, EDAMAME, BABY CORN, AVOCADO, CHERRY TOMATO, CHICKPEAS, SUNFLOWER SEED AND CRISPY NORI SERVED WITH LEMON DRESSING
- MEDITERRANEAN STEAK SALAD** 🍷 🌾 34.00  
HERBS-MARINATED BEEF STEAK ON A BED OF MESCLUN LETTUCE AND TOPPED WITH SPINACH, ARUGULA, CHERRY TOMATO, OLIVES, ONIONS, ROASTED PEPPER, QUINOA, PUMPKIN SEED, ROASTED ZUCCHINI, SERVED WITH FETA CHEESE & HONEY MUSTARD DRESSING
- CHEF RUBEN'S VEGAN BOWL (VG)** 🌾 🌾 20.00  
CRISPY FRIED TOFU PAIRED WITH KALE, SPINACH, QUINOA, AVOCADO, SWEET MANGO, COCONUT FLAKES, CHIA SEEDS AND CHERRY TOMATOES, DRIZZLED WITH A LIGHT RASPBERRY VINAIGRETTE



PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO AN ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES

# SOUP

## LOBSTER BISQUE SOUP



CREAMY CRUSTACEAN-BASED SOUP WITH LOBSTER CHUNKS, SERVED WITH GARLIC BREAD

28.00

## CREAM OF MUSHROOM SOUP



CREAMY MUSHROOM SOUP WITH TRUFFLE ESSENCE SERVED WITH GARLIC CROUTONS

26.00

## TOM KHA GAI

SPICY AND SOUR COCONUT MILK SOUP WITH CHICKEN, LEMONGRASS, KAFFIR LIME AND MUSHROOMS

20.00

# SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE SERVED WITH FRIES OR GARDEN SALAD

## VEGAN QUESADILLAS (VG)



FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE

22.00

## CHICKEN SHAWARMA WRAP



ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

20.00

## STEAK SANDWICH



STRIPS OF TENDER AND JUICY BEEF STEAK SERVED ON FRENCH BAGUETTE WITH LETTUCE, TOMATO, CARAMELIZED ONION, SLICED GHERKINS, GARLIC MAYO SPREAD AND MELTED CHEDDAR CHEESE

32.00

## LOBSTER AND PRAWN SOFT ROLL



CHILLED LOBSTER MEAT AND PRAWNS, DRESSED IN MAYO, CHIVES, TARRAGON, BRUNOISE CARROTS AND STUFFED INTO A TOP-SPLIT TOASTED SOFT ROLL

30.00

## CLUB SANDWICH



THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

24.00

## SESSIONS BURGER



SESAME BUN FILLED WITH A 100% BEEF PATTY, CHEDDAR CHEESE, SLICED GHERKINS, TURKEY BACON, TOMATO AND CARAMELIZED ONIONS

34.00



EGG



SEAFOOD



VEGETARIAN



SEEDS



DAIRY



GLUTEN



PORK














NUTS

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# RISOTTO AND PASTA

- RISOTTO (V)**   22.00  
CREAMY PORCINI MUSHROOM RISOTTO WITH TRUFFLE ESSENCE AND PARMESAN CHEESE
- LOBSTER BISQUE RISOTTO**   32.00  
CREAMY LOBSTER RISOTTO MADE WITH CRUSTACEAN BISQUE BROTH, ARBORIO RICE, CHUNKS OF LOBSTER, RICOTTA CHEESE AND A DRIZZLE OF LEMON OIL
- MACCHERONI TOMATO SAUCE**   18.00  
MACCHERONI PASTA SERVED WITH A FLAVOURFUL RED SAUCE MADE FROM TOMATOES AND FRESH BASIL, TOPPED WITH PARMESAN CHEESE
- SPAGHETTI CARBONARA (P)**    22.00  
SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER
- FUSILLI BOLOGNESE**   26.00  
FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE
- LINGUINI AGLIO OLIO WITH PRAWNS**   22.00  
CLASSIC PASTA TOSSED WITH GARLIC, OLIVE OIL, RED PEPPER FLAKES, PARSLEY AND SUCCULENT PRAWNS
- FARFALLE CHICKEN ALFREDO**   22.00  
CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY
- PENNE SEAFOOD MARINARA**    28.00  
A MIX OF PRAWNS, CALAMARI, REEF FISH AND MUSSELS TOSSED IN A RICH TOMATO-BASED SAUCE WITH OLIVES, CAPERS AND PENNE PASTA TOPPED WITH CHOPPED BASIL

















# PIZZA

- PIZZA MARGHERITA**   22.00  
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL
- PIZZA PEPPERONI**   24.00  
TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI HAM
- QUATTRO FORMAGGI**   24.00  
TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN
- SPICED MALDIVIAN**    24.00  
TOMATO SAUCE, MOZZARELLA, MALDIVIAN TUNA, MALDIVIAN CHILI AND CURRY LEAVES
- BBQ CHICKEN**   28.00  
TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE











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# CURRY

- DAL TADKA**    22.00  
YELLOW LENTILS COOKED WITH A FLAVORFUL TEMPERING OF ONIONS, GARLIC, TOMATO, CUMIN, AND CORIANDER. SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM
- PANEER BUTTER MASALA (V)**    24.00  
CUBED COTTAGE CHEESE TOSSED IN A SPICY GRAVY WITH GREEN PEPPERS, BUTTER, CREAM, AND A BLEND OF INDIAN SPICES. SERVED WITH LACHA PARATHA, STEAMED RICE AND PAPPADAM
- CHANA MASALA**   22.00  
NORTH INDIAN CHICKPEA CURRY COOKED WITH ONION, TOMATO, AROMATIC SPICES AND HERBS. SERVED WITH STEAMED RICE, PARATHA AND PAPPADAM
- MALDIVIAN TUNA CURRY “DHON RIHA”**   26.00  
MALDIVIAN YELLOW CURRY WITH CHUNKS OF FRESH TUNA COOKED IN A CREAMY COCONUT MILK BASE AND SEASONED WITH MALDIVIAN SPICES, GRATED COCONUT AND CURRY LEAVES. SERVED WITH STEAMED RICE AND CHAPATI
- BUTTER CHICKEN**    28.00  
BONELESS TANDOORI CHICKEN COOKED IN A CREAMY MAKHANI GRAVY WITH A TOUCH OF BUTTERCREAM AND DRY FENUGREEK LEAVES. SERVED WITH STEAMED RICE, NAAN AND PAPPADAM
- SRI LANKAN PORK STEW**  24.00  
A FLAVORFUL AND MILDLY SPICY STEW WITH BONELESS PORK AND ASSORTED VEGETABLES IN AN AROMATIC SAUCE. SERVED WITH STEAMED RICE, VEGETABLE PICKLE, AND PAPPADAM
- LAMB ROGAN JOSH**   30.00  
SLOWLY BRAISED TENDER LAMB LEG IN A TOMATO-BASED GRAVY INFUSED WITH AROMATIC INDIAN SPICES, ONIONS, AND GARLIC. SERVED WITH STEAMED RICE, PAPPADAM AND CHUTNEY

# NOODLES AND RICE

- STIR-FRIED NOODLES**    22.00  
STIR-FRIED YELLOW NOODLES WITH CRISPY TOFU, SHREDDED VEGETABLES AND HOMEMADE SAUCE SERVED WITH A FRIED EGG
- NASI GORENG**     28.00  
FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH A FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH PEANUT SAUCE AND CHILI SAMBAL
- THAI BASIL CHICKEN**   28.00  
THINLY SLICED CHICKEN THIGH STIR-FRIED WITH HOT BASIL, PEPPER, AND ONIONS IN SOY SAUCE. SERVED WITH JASMINE RICE AND A FRIED EGG
- CHICKEN BIRYANI**  28.00  
AN AROMATIC MIXTURE OF SLOW-COOKED SAFFRON RICE, SPICY MARINATED CHICKEN AND CARAMELIZED ONIONS, SEASONED WITH SPICES, SERVED WITH RAITA AND PAPPADAM
- TAPSILOG**   30.00  
A CLASSIC FILIPINO DISH WITH SWEET-SALTY TENDER SLICED OF PEPPERY BEEF, SERVED ALONGSIDE GARLIC RICE AND A FRIED EGG, COMPLEMENTED BY A SIDE OF CHILLI VINEGAR



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# FROM THE LAND AND OCEAN

- VEGAN STEAK (VG)**  30.00  
GRILLED 'BEYOND MEAT' MARINATED TO PERFECTION, SERVED WITH TRUFFLE-INFUSED ROASTED POTATOES, SAUTÉED MUSHROOMS AND A TANGY TOMATO SALSA
- BARRAMUNDI FILLET**   36.00  
PAN GRILLED BARRAMUNDI FILLET WITH DASHI-MASHED POTATO, WILTED SPINACH, CHERRY TOMATO CONFIT AND CITRUS MISO BEURRE BLANC
- FISH 'N CHIPS**    34.00  
CRISPY BATTERED SEABASS FILLET SERVED WITH MUSHY PEAS, POTATO WEDGES, COLESLAW AND TARTARE SAUCE FOR DIPPING
- TUNA FILLET**   38.00  
SEARED MALDIVIAN TUNA FILLET WITH CRUSHED BABY POTATOES, KOPEE LEAF SALAD AND CURRY SAUCE
- SALMON FILLET**    50.00  
PAN-FRIED SALMON FILLET ACCOMPANIED BY SAUTÉED ASPARAGUS AND A SNOW PEA SPROUT SALAD, SERVED WITH A SIDE OF CREAMY BÉARNAISE SAUCE
- BABY CHICKEN**   45.00  
CRISPY FRIED CHICKEN SERVED WITH HOMEMADE SWEET POTATO FRIES AND A SIDE OF CHICKEN GRAVY
- STRIPLOIN STEAK**  55.00  
GRILLED BEEF STRIPLOIN WITH SEASONAL VEGETABLES AND MUSHROOM SAUCE
- GRILLED MALDIVIAN LOBSTER**   95.00  
LOBSTER GRILLED TO PERFECTION, THEN BAKED IN HERB BUTTER, SERVED WITH STEAMED RICE, GRILLED SEASONAL VEGETABLES AND A LEMON BUTTER CREAM SAUCE  
\$95.00 (EXCLUDED FROM MEAL PACKAGES)

## SIDE DISHES

FRIES	7.00	ROASTED VEGETABLES	7.00
MASHED POTATO	7.00	ROASTED POTATO	7.00
STEAMED RICE	7.00	MIXED GREEN SALAD	7.00



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# CHEF SPECIAL'S

## BEEF RIB-EYE 🍖

68.00

FULL POUND OF PERFECTLY GRILLED RIB-EYE STEAK, TENDER WITH EVERY BITE, ACCOMPANIED BY SAUTÉED GREEN BEANS, MASHED POTATOES AND CORN ON THE COB. SERVED WITH PEPPERCORN SAUCE AND GARLIC HERB BUTTER

## LAMB CHOP 🍖

60.00

GRILLED LAMB CHOP WITH SAUTÉED GREEN BEANS AND TRUFFLE MASHED POTATO SERVED WITH CHIMICHURRI SAUCE AND ONION JUS'

## CHEF RUBEN'S SIGNATURE PIZZA 🍕 🌾

32.00

WHITE-BASED PIZZA WITH A CREAMY CHEESE SAUCE MADE OF RICOTTA AND BOURSIN CHEESE, TURKEY BACON TOPPED WITH ROCKET LEAVES AND TRUFFLE OIL

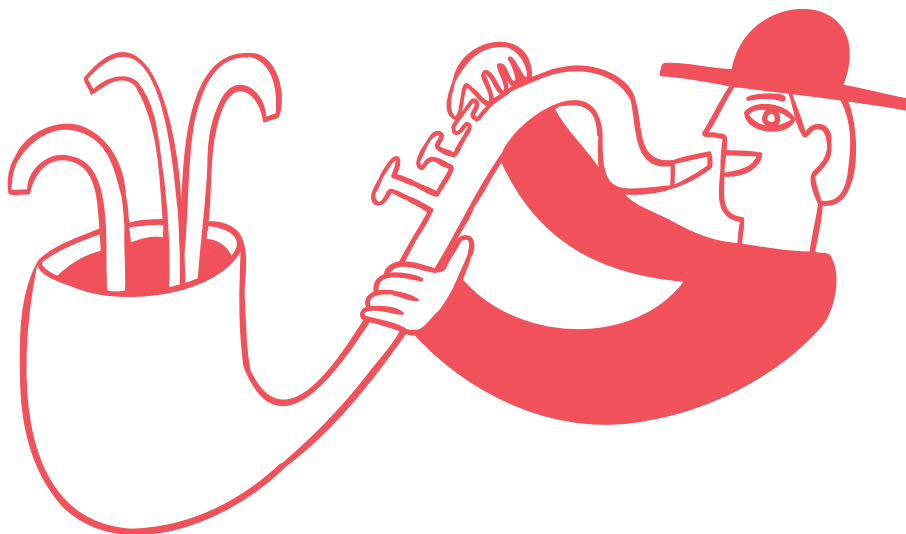
## HAVE YOU TRIED OUR KING OF STEAK?

### TOMAHAWK STEAK 🍖

A WHOPPING 1.2KG OF BONE-IN RIBEYE, SERVED WITH BUTTERED SEASONAL VEGETABLES, GREEN SALAD, BÉARNAISE AND PEPPERCORN SAUCE

US\$ 160.00 (excluded from meal plan packages)

\*\*\*It is cooked to order so expect to wait 40-50 minutes between ordering and your steak being served to the table. So it's best to enjoy some appetizers first. Pre-ordering can help with the wait time.



EGG



SEAFOOD



VEGETARIAN



SEEDS



DAIRY



GLUTEN



PORK



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# DESSERT

<b>APPLE TARTE TATIN</b> 🥚 🥛 🌾 🌿	20.00
CARAMELIZED BAKED APPLE PIE TOPPED WITH VANILLA ICE CREAM	
<b>CLASSIC CRÈME BRULÉE</b> 🥚 🥛 🌿	24.00
CARAMELIZED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI	
<b>MANGO PUDDING</b> 🥚 🌿 🥛	24.00
MANGO LAYER CAKE WITH CARAMELIZED MANGO WITH CREAM, MANGO PUREE AND MINT LEAVES	
<b>ROSE PANNACOTTA</b> 🥛 🌿	26.00
CREAMY ROSE PANNACOTTA CREAM WITH COMPOTE	
<b>DATE PUDDING</b> 🥛 🥚 🌿	24.00
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE	
<b>ES TELER</b> 🥛 🌿	22.00
HOMEMADE ICED FRUIT COCKTAIL WITH AVOCADO, MANGO, JACKFRUIT AND CONDENSED MILK	
<b>FRUIT PLATTER</b> 🌿	22.00
A SELECTION OF SEASONAL FRUITS	
<b>ICE CREAM</b> 🥚 🥛 🌾 🌿 🌿	6.00
VANILLA, STRAWBERRY, GREEN TEA, COCONUT, MANGO, SUGAR-FREE CHOCOLATE, SUGAR-FREE VEGAN PISTACHIO, SUGAR-FREE HAZELNUT	PER SCOOP
<b>SORBET</b> 🌾	6.00
LEMON, PAPAYA, PINK GUAVA, WATERMELON AND MIXED BERRIES SORBET	PER SCOOP



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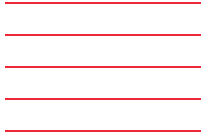


# KID'S MENU

<b>HAM AND CHEESE WITH FRIES</b>	 	10.00
<b>CHEESEBURGER WITH FRIES</b>	 	10.00
<b>HOTDOG WITH FRIES</b>		10.00
<b>CHICKEN NUGGETS WITH FRIES</b>	 	10.00
<b>FISH FINGERS WITH FRIES</b>		10.00
<b>STEAK WITH FRIES</b>		14.00
<b>PIZZA MARGARITA</b>	 	12.00
<b>PIZZA PEPPERONI</b>	 	14.00
<b>PIZZA NUTELLA WITH BANANA</b>	  	14.00
<b>PASTA TOMATO SAUCE</b>	  	10.00
<b>PASTA BOLOGNAISE</b>	 	10.00
<b>PASTA CARBONARA</b>	 	10.00
<b>PASTA WITH CHEESE SAUCE</b>	  	10.00
<b>CREAMY CHICKEN SOUP</b>		7.00
<b>STEAMED VEGETABLES</b>		7.00
<b>MASHED POTATO</b>	 	7.00
<b>VEGETABLE FRIED RICE</b>	 	7.00
<b>BROWNIES</b>	   	7.00
<b>CHEESECAKE</b>	  	7.00



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# SESSIONS

RESTAURANT  
BY  
HARD ROCK  
HOTEL



## SIGNATURE COCKTAILS

*\$12 each*

### VAMPIRO MARTINI

TEQUILA, MEZCAL BENEVÁ, SANGRITA, GRAPEFRUIT JUICE, LIME, SMOKED SEA SALT

### ISLAND LIMA CAIPIRINHA

CACHAÇA, FRESH LIME JUICE, LEMONGRASS, FRESH COCONUT WATER, AGAVE SYRUP

### NEW YORK SOUR

WHISKEY, LIME JUICE, AGAVE SYRUP, RED WINE FLOAT

### EL SOL Y LA VIDA

TEQUILA, PASSION FRUIT, GINGER SYRUP, ORANGE JUICE, ROCK SALT

### EL SUEÑO

MEZCAL BENEVÁ, MINT, LIME, PINEAPPLE, JALAPEÑO SYRUP

## PREMIUM COCKTAILS

*\$12 each*

### CACHAÇA

#### BRAZILIAN CHERRY

CACHAÇA, MALIBU, CHERRY BRANDY, PINEAPPLE JUICE, GRENADINE

#### QUEEN OF “FUNK CARIOCA”

CACHAÇA, STRAWBERRY LIQUEUR, STRAWBERRIES, FRESH LIME

#### CAIPIRINHA

CACHAÇA, LIME JUICE, SUGAR

### TEQUILA

#### PALOMA

TEQUILA, LIME JUICE, GRAPE FRUIT JUICE, SODA

#### BEERGARITA

TEQUILA, PINEAPPLE JUICE, LIME JUICE, CORONA BEER

#### ROSITA

TEQUILA, APEROL, MARTINI ROSSO, LIME, BITTERS

# PREMIUM COCKTAILS

\$12 each

## VODKA

### BUTTERFLY DESIRE

VODKA, BLUE CURACAO, SWEET & SOUR, CRANBERRY JUICE

### FLIRTY FIZZ

VODKA, CRANBERRY JUICE, GINGER ALE, MIXED BERRIES

### BLUE LAGOON

VODKA, BLUE CURACAO, MALIBU, PINEAPPLE JUICE

### COSMOPOLITAN

VODKA, TRIPLE SEC, CRANBERRY JUICE, LIME JUICE

### BLOODY MARY

VODKA, TOMATO JUICE, LEMON JUICE, WORCESTERSHIRE SAUCE, TABASCO, SALT, PEPPER

## WHISKEY

### WHISKEY SOUR

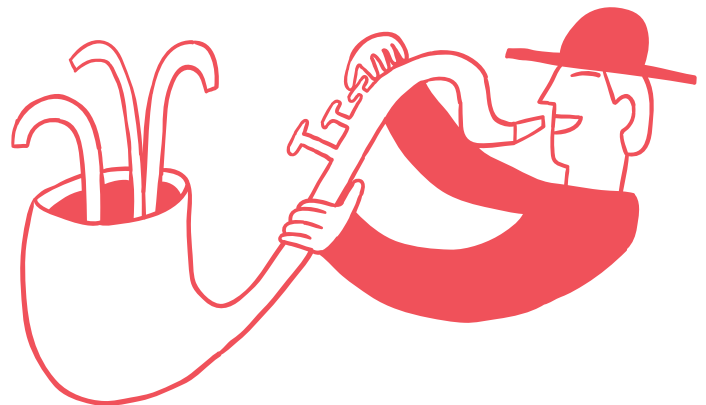
WHISKEY, LEMON JUICE, LIME JUICE, ORANGE BITTERS

### MINT JULEP

BOURBON, MINT, SUGAR

### BLOOD AND SAND

BOURBON, CYNAR, SWEET VERMOUTH, LUXARDO, ORANGE JUICE



# PREMIUM COCKTAILS

\$12 each

## GIN

### SINGAPORE SLING

GIN, CHERRY BRANDY, TRIPLE SEC, PINEAPPLE JUICE, LIME JUICE, GRENADINE, ANGOSTURA BITTERS

### SANDS OF TIME

GIN, ELDERFLOWER, LIME JUICE, ROSEMARY, TONIC WATER

### RAMOS GIN FIZZ

GIN, LEMON JUICE, ORANGE LIQUEUR, COCONUT MILK, ORANGE BITTERS, SODA WATER

### AVIATION

GIN, LUXARDO, CRÈME DE MURE, LIME JUICE

### CLASSIC NEGRONI

GIN, SWEET VERMOUTH, CAMPARI, BITTERS

## RUM

### CLASSIC MOJITO

RUM, MINT, LIME, BROWN SUGAR, SODA

### PLANTER'S PUNCH

DARK RUM, ORANGE JUICE, PINEAPPLE JUICE, LIME JUICE, GRENADINE, BITTERS

### PIÑA COLADA

BACARDI WHITE, MALIBU, COCONUT PURÉE, PINEAPPLE JUICE, CREAM



# SPIRITS

*single 4.5cl | double 6cl*

## VODKA

<b>BELUGA</b>	14	20
<b>CÎROC</b>	10	14
<b>BELVEDERE</b>	8	10
<b>GREY GOOSE</b>	8	10
<b>ABSOLUT BLUE</b>	7	9
<b>ABSOLUT CITRON</b>	7	9
<b>ABSOLUT VANILLA</b>	7	9
<b>ABSOLUT MANDRIN</b>	7	9
<b>KETEL ONE</b>	7	9
<b>SMIRNOFF</b>	6	8
<b>RUSSIAN STANDARD</b>	6	8
<b>FINLANDIA</b>	6	8
<b>SKYY</b>	6	8

## COGNAC

<b>RÉMY MARTIN XO</b>	45	60
<b>HENNESSY VSOP</b>	22	32
<b>COURVOISIER VSOP</b>	9	12
<b>HENNESSY VS</b>	9	12
<b>MARTELL VS</b>	9	12
<b>COURVOISIER VS</b>	7	9

## GRAPPA

<b>LO CHARDONNAY DI NONINO IN BARRIQUES</b>	12	16
<b>MOSCATO DI NONINO</b>	12	16

# SPIRITS

*single 4.5cl | double 6cl*

## GIN

<b>MONKEY 47</b>	22	32
<b>THE BOTANIST ISLAY</b>	14	20
<b>SIPSMITH</b>	14	20
<b>BULLDOG</b>	12	17
<b>HENDRICK'S</b>	9	12
<b>BOMBAY SAPPHIRE</b>	7	9
<b>TANQUERAY</b>	7	9
<b>BEEFEATER</b>	6	8

## TEQUILA

<b>PATRÓN AÑEJO</b>	18	24
<b>DON JULIO BLANCO</b>	14	20
<b>DON JULIO AÑEJO</b>	14	20
<b>PATRON BLANCO - SILVER</b>	10	14
<b>PATRÓN XO CAFE</b>	10	14
<b>MEZCAL BENEVÁ</b>	9	12
<b>JOSE CUERVO SILVER</b>	7	9
<b>JOSE CUERVO GOLD</b>	7	9

## VERMOUTH

<b>MARTINI DRY</b>	7	9
<b>MARTINI BIANCO</b>	7	9
<b>MARTINI ROSSO</b>	7	9
<b>ANTICA FORMULA</b>	7	9

# SPIRITS

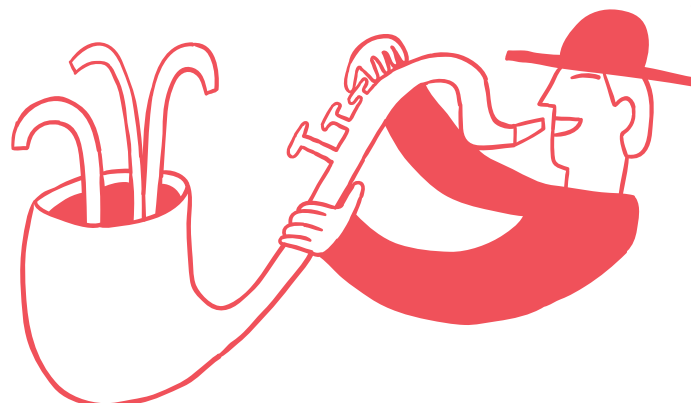
*single 4.5cl | double 6cl*

## RUM

DIPLOMÁTICO RESERVA	14	20
ANGOSTURA 1919	14	20
RON ZACAPA 23YRS	14	20
PLANTATION TRINIDAD, 2005	12	17
PAMPERO ANIVERSARIO RON AÑEJO	12	17
EL RON PROHIBIDO	12	17
FLOR DE CAÑA CENTENARIO 12YRS	12	17
PYRAT XO RESERVE	12	17
HAVANA CLUB 7YRS	10	14
PLANTATION BARBADOS, 2002	10	14
HAVANA CLUB 3YRS	7	9
MYERS'S DARK RUM	7	9
PLANTATION ORIGINAL DARK	7	9
PLANTATION 3 STARS WHITE	7	9
SAILOR JERRY SPICED	7	9
BACARDI BLANCA	6	8
BACARDI GOLD	6	8
CAPTAIN MORGAN BLACK	6	8

## APERITIF

ABSINTHE	9	12
PERNOD	7	9
RICARD	7	9
PIMM'S NO 1	7	9





# SPIRITS

*single 4.5cl | double 6cl*

## BITTER

APEROL	7	9
CAMPARI	7	9
CYNAR	7	9

## AMARI

LUCANO	9	12
AVERNA	9	12
MONTENEGRO AMARO	9	12
MOLINARI SAMBUCA	7	9
LIMONCELLO	7	9
FERNET BRANCA	7	9
JÄGERMEISTER	7	9

## LIQUEURS

ST-GERMAIN	18	25
BAILEYS	7	9
GRAND MARNIER	7	9
DRAMBUIE	7	9
KAHLÚA	7	9
DISARONNO AMARETTO	7	9
BÉNÉDICTINE	7	9
TIA MARIA	7	9
FRANGELICO	7	9
COINTREAU	7	9
MALIBU	7	9
SOUTHERN COMFORT	7	9

# SPIRITS

*single 4.5cl | double 6cl*

## WHISKEY / WHISKY

MACALLAN 15 YEARS	55	70
GLENLIVET 18 YEARS	50	65
LAGAVULIN 16YEARS	25	33
GLENFIDDICH 18 YEARS	25	32
THE MACALLAN FINE OAK 12 YEARS	22	29
OBAN 14YEARS	22	32
CAOL ILA 12 YEARS	18	25
TALISKER 10YEARS	14	20
LAPHROAIG 10YEARS	12	17
GLENLIVET 12YEARS	12	17
GLENFIDDICH 12YEARS	12	17
GLENLIVET FOUNDER'S RESERVE	12	17
GLENMORANGIE 10YEARS	10	14
JOHNNIE WALKER BLUE	38	50
JOHNNIE WALKER GREEN	22	29
MONKEY SHOULDER	8	10
FAMOUS GROUSE	7	9
BALLANTINE'S 12YEARS	7	9
CHIVAS REGAL 12YEARS	7	9
JOHNNIE WALKER BLACK	7	9
JOHNNIE WALKER RED	6	8
BALLANTINE'S FINEST	6	8
CANADIAN CLUB	7	9
CROWN ROYAL	7	9

# SPIRITS

*single 4.5cl | double 6 cl*

## WHISKEY / WHISKY

MAKER'S MARK	10	14
BULLEIT BOURBON	10	14
WILD TURKEY 101	7	9
JACK DANIEL'S	7	9
JIM BEAM WHITE	6	8
JAMESON BLENDED IRISH	6	8
HIBIKI SUNTORY	40	53
NIKKA FROM THE BARREL	24	32

# BEER

## DRAUGHT PINT | 50 CL

SINGHA 12

## BOTTLED | 33 CL

MENABREA	10
LEFFE	10
CORONA	9
HOEGAARDEN	9
ASAHI	9
SINGHA	8
CARLSBERG	8
HEINEKEN	8
TIGER	8
LION LAGER	8
LION STOUT	8
BUDWEISER	8



# MOCKTAILS & SOFT DRINKS

## CRAFTED MOCKTAILS

\$8

### PINK PARADISE

GRAPEFRUIT JUICE, WATERMELON JUICE, LIME AND ANISEED SYRUP

### BUTTERFLY BLING BLING

BASIL LEAVES, PINEAPPLE, APPLE AND FRESH CELERY JUICE

### MANGO MAGIC

MANGO, ORANGE AND FRESH GINGER JUICE

### THE TINY TRUNK

WATERMELON JUICE, PEPPERMINT TEA, NATURAL AGAVE SYRUP

### BERRY BLOSSOM

BLUEBERRY, HONEY SYRUP, LIME JUICE, GINGER ALE

## SOFT DRINKS

\$6

COCA COLA, COCA COLA ZERO  
SPRITE, FANTA  
TONIC WATER, SODA WATER  
BITTER LEMON, GINGER ALE

### ICE TEA PEACH AND LEMON

\$9

## JUICE

\$7

### DAILY FRESH JUICES



# MOCKTAILS & SOFT DRINKS

## MILKSHAKES

\$9

STRAWBERRY, MANGO, BANANA,  
VANILLA, CHOCOLATE

## SMOOTHIES

\$9

CBH-COCONUT, BANANA AND HONEY  
MANGO, STRAWBERRY, PASSIONFRUIT

## ENERGY DRINK

\$11

RED BULL

## WATER

\$9

SAN PELLEGRINO 750ML  
ACQUA PANNA 750ML

EVIAN 750ML

\$12

## OR TEA?™

\$5

TIFFANY'S BREAKFAST, DUKE'S BLUES,  
MOUNT FEATHER BEEEEEE CALM,  
MERRY PEPPERMINT.



# COFFEE SHOP

*\$6 each*

## **ESPRESSO**

30ML OF FIRST PRESS

## **ESPRESSO DOUBLE**

TWICE THE COFFEE, TWICE THE INTENSITY

## **AMERICANO**

DOUBLE SHOT OF ESPRESSO WITH TWICE THE AMOUNT OF WATER

## **CAPPUCCINO**

EQUAL PARTS OF ESPRESSO, STEAMED MILK AND FOAMED MILK

## **CAFE LATTE**

AN ESPRESSO TOPPED WITH LOTS OF STEAMED MILK AND A SMALL LAYER OF FOAMED MILK

## **VANILLA CAFE LATTE**

AN ESPRESSO TOPPED WITH LOTS OF STEAMED MILK AND A SMALL LAYER OF FOAMED MILK AND VANILLA SYRUP

## **MOCHA**

AN ESPRESSO TOPPED WITH STEAMED MILK AND CHOCOLATE

## **MACCHIATO CALDO**

AN ESPRESSO WITH FOAMED MILK

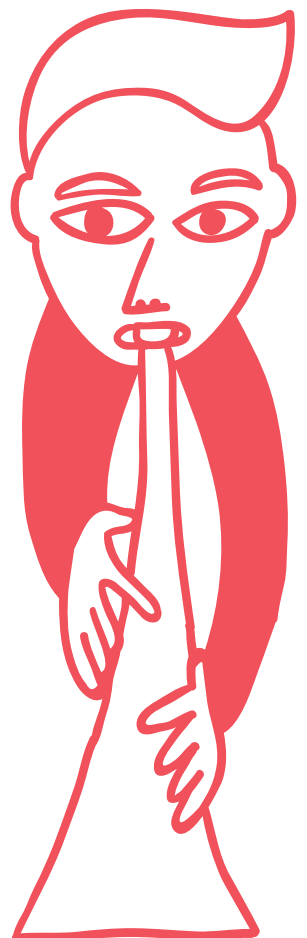
## **HOT CHOCOLATE**

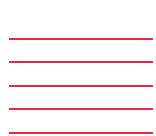
HEATED MILK WITH CHOCOLATE

## **ESPRESSO CORRETTO**

30ML OF FIRST PRESS WITH HALF SHOT OF GRAPPA

*\$7*





# SESSIONS

RESTAURANT  
BY  
HARD ROCK  
HOTEL

## KID'S MENU



<b>CREAMY SOUP</b>	US\$ 5++
<b>MASHED POTATO</b>	US\$ 5++
<b>BURGER</b>	US\$ 8++
<b>PIZZA</b>	US\$ 8++
<b>HOTDOG</b>	US\$ 8++
<b>HAM AND CHEESE</b>	US\$ 8++
<b>STEAMED VEGETABLES</b>	US\$ 5++
<b>RICE WITH VEGETABLES</b>	US\$ 5++
<b>MEATBALLS</b>	US\$ 8++
<b>CHICKEN BREAST</b>	US\$ 8++
<b>FISH FINGERS</b>	US\$ 8++
<b>FRIES</b>	US\$ 5++
<b>MACARONI CHEESE</b>	US\$ 8++
<b>PASTA CARBONARA</b>	US\$ 8++
<b>PASTA TOMATO SAUCE</b>	US\$ 8++
<b>PASTA BOLOGNAISE</b>	US\$ 8++
<b>BROWNIE</b>	US\$ 4++

