



THE LOUNGE



The Lounge

Experience rituals from around the world, Tea from Asia and Coffee from Africa.

Flooded with natural daylight, the Lounge is the ideal location in which to relax in comfort and enjoy your time of togetherness

TEA RITUALS

Matcha Tea €12

Japanese ceremonial tea, energy boosting and mind focusing with antioxidant properties

Shu-Puer Black Tea 2002 €8.5


From the Yunnan province. A special fermentation lends the tea its light airy taste and a deep brown colour. Traditionally enjoyed for health and beauty

White Tea €9

A delicate white tea traditionally plucked by hand in the hills of South-East China. Packed with antioxidants, this is good for preventing cancer and heart diseases.

Vacuum siphon (Tea for 2)

Choose your tea:

	Casablanca Mint - Green Tea	€12
	Sweet Wild Cherry- Black Tea	€12
	Manila Mango - Fruit Infusion	€12
	Lemon Mint - Herbal infusion	€12

Althaus Grand Pack Tea €6

BLACK TEA

Royal Earl Grey
English Breakfast
Assam Meleng
Darjeeling Castleton
Mountain Herbs

GREEN TEA

Grün Matinee
Sencha Senpai
Jasmine Ting Yuan
Gunpowder Zhu Cha

FRUIT INFUSION

Red Fruit Flash
Strawberry Flip

HERBAL INFUSION






Fancy Chamomile
Rooibush Strawberry
Cream
Smooth Mint
Ginseng Valley

COFFEE

(also available with soya, coconut and almond milk)

Filter Coffee

Single Origin (Columbia or Ethiopia)
choose from the methods below

	Belgium Siphon (For Two) Rich and intense Flavour	€16
	V60 (For Two) Creamy and smooth	€14
	Chemex (For Two) Filtered through bamboo with refined flavours	€14
	Cold drip - Richer in flavour	€7
	Aeropress - Versatile clean and light	€6

Hot Coffees

Espresso	€4.5
Ristretto	€4.5
Double Espresso	€6
Americano	€6
Cappuccino	€6
Caffè Latte	€6

Classics

Cyprus Coffee	€4.5
Instant Coffee (and Decaf)	€5.5
Hot Chocolate	€5.5

Cold Coffees

Freddo Espresso	€6
Freddo Capuccino	€6.5
Ice Coffee Frappe	€6
Affogato	€6.5
Iced Caramel Caffè Latte	€6.5

Above prices are inclusive of all taxes

MadeForTwo

AFTERNOON TEA

(14:00-18:00)

For two €40

with a 375ml Btl of Champagne Besserat Brut NV €75

SANDWICH

Smoked Salmon (1, 5, 7, 10, 12)

Chicken Avocado (1,12)

Prosciutto, Tomato & Greens (1, 7, 14)

SWEET

Berry Tart (1)

Sacher (1, 4, 7, 10)

Honey Caviar Pannacotta (1, 7)

Fruit Cake (1, 4, 7, 10)

SAVOURY

Ginger Scone (1)

Mini Spinach Pie (1, 4, 7)

Above prices are inclusive of all taxes

WINE BY GLASS ^{15cl}

CHAMPAGNE & SPARKLING WINES

Laurent-Perrier La Cuvée Brut NV €20

France, Reims.
Crisp with notes of brioche and green apples

Charles Mignon Brut €15

France, Épernay
A note of citrus and crisp fruits, such as apples and pears, floral elements and hints of toasty and nutty aroma

Charles Mignon Rosé €15

France, Épernay
Aromatic bouquet with notes of red berries, such as strawberries and raspberries, along with hints of floral and citrus accents

Prosecco Zardetto, DOCG NV €10

Italy, Veneto
Floral on the nose and light on the palate

WHITE WINE

Chablis, Jean Marc Brocard €15

France, Chablis
Dry and mineral

Riesling dry, Von Unserm, Balthasar Röss €10

Germany, Rheingau
Dry and refreshing

Sauvignon Blanc, Bishops Leap €10

New Zealand, Marlborough
Dry with aromas of passion fruit and guava

Xynisteri, Persefoni €7

Cyprus, Paphos
Dry and fruity wine

ROSÉ WINE

Château Sainte Marguerite Rosé €13

France, Provence
Light with aromas of crushed berries

Valentina, Fikardos €7

Cyprus
Semi Sweet

RED WINE

Pinot Noir, Matua €11

New Zealand, Marlborough
Light and fruity with aromas of cherries

Rioja Faustino, D.O. €12

Spain, Rioja
Aromas of blackberries

Agios Efraim, Tsangarides €7

Cyprus, Paphos
Dry with aromas of chocolate

DESSERT WINE ^{10cl}

Porto Ramos Pinto LBV €11

Portugal, Douro

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage,
a suitable substitute will be recommended

WINE BY BOTTLE 75cl

VINTAGE CHAMPAGNE BRUT

Laurent-Perrier La Cuvée Brut NV €95
France, Reims

Louis Roederer, Brut Réserve NV €125
France, Reims

Billecart Salmon, Brut Réserve NV €140
France, Reims

Ruinart, Blanc de Blanc, NV €260
France, Reims

Dom Perignon 2002 €650
France, Epernay

Cristal, Louis Roederer, Brut 2002 €650
France, Epernay

**Taittinger, Comtes de Champagne,
BDB 2006** €1000
France, Mareuil-Sur-Ay

Krug, Grande Cuvée NV €650
France, Ay

CHAMPAGNE ROSÉ

Taittinger NV €125
France, Reims

Billecart Salmon NV €170
France, Mareuil-Sur-Ay

Laurent-Perrier Cuvée Brut NV €195
France, Reims

Cuvée Elisabeth, Billecart Salmon 2002 €550
France, Mareuil-Sur-Ay

SPARKLING WINE

Prosecco, Zardetto, DOCG NV €50
Italy, Veneto

Riesling, Sekt, Balthasar Ress €80
Germany, Rheingau

Franciacorta, Ca'del Bosco NV €125
Italy, Franciacorta

Above prices are inclusive of all taxes

In case of unavailability of any wine or vintage,
a suitable substitute will be recommended

WINE BY BOTTLE 75cl

WHITE WINE

Sauvignon Blanc, Montes Chile Off-dry with hints of lemon	€40
Semillon Sterna Cyprus, Paphos Dry, with oily texture	€55
Sauvignon Blanc Bishops Leap New Zealand, Marlborough Dry, light and fruity wine	€50
Riesling dry, Von Unserm, Balthasar Ress Germany, Rheingau Dry and refreshing	€50
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€55
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€60
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€70
Sauvignon Blanc, Reyneke South Africa, Stellenbosch Biodynamic fruity with aromas of gooseberry	€55
Xynisteri, Alates, Vlassides Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€60
Lugana, Ca dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€60
Riesling, Spatlese, Balthasar Ress Germany, Rheingau Hallgarten Off Dry, late harvest, mineral	€70
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€70
Viognier, LE, Argyrides Cyprus, Limassol Ripe Peachy and Oily texture	€60
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€80
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€70
Pouilly-Fuisse, Bouchard Père & Fils France, Burgundy Dry and sharp	€100
Gewurztraminer, Hugel France, Alsace Dry, light and Fruity	€70
Riesling, Hundsleiten, Roman Pfaffl Austria Fruity with aromas of green apples	€70
Sancerre, Vacheron France, Loire	€115
Château Carbonnieux, Grand Cru Classé France, Bordeaux	€150
Chablis Grand Cru, Les Clos, Domaine Christian Moreau 2016 France, Burgundy	€180
Chassagne Montrachet, Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€250
Bâtard-Montrachet, Mongreot 1er Cru, Maison Louis Latour 2007 France, Burgundy	€750
ROSÉ WINE	
Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€65
Château de Saint-Martin, Cru Classé France, Provence	€65
Château Les Valentine Rosé France, Provence	€60
Hoof and Lur, Troupis Greece, Mantinia Slightly saline	€60

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage,
a suitable substitute will be recommended

WINE BY BOTTLE 75cl

RED WINE

Merlot Maratheftiko, Sterna	€45
Cyprus, Paphos Dry, medium bodied	
Rioja, Faustino	€60
Spain, Rioja Dry, with aromas of blackberry	
Valpolicella, Bertani	€55
Italy, Verona Dry, medium bodied and fruity	
Côtes du Rhône, Château de Saint Cosme	€60
France, Rhône Dry with aromas of pepper	
Duas Quintas, Ramos Pinto	€55
Portugal, Douro Dry, light with aromas of cherries	
Malbec, Trapiche	€55
Argentina, Mendoza Herbal notes with a soft finish	
Pinot Noir, Matua	€55
New Zealand, Marlborough Light and fruity	
Carmenere, Errázuriz, Max Reserva	€60
Chile, Aconcagua Organic with herbal notes	
Chianti Classico, Castello di Ama	€85
Italy, Tuscany Dry, rich with cherry finish	
Villa Antinori	€60
Italy, Tuscany Dry, full-bodied and tannic	
Cabernet Sauvignon, Coppola, Diamond Collection 2015	€90
USA, Napa Dry, fruity with minty aromas	
Embruix de Val-Llach 2015	€100
Spain, Priorat Dry, aroma of liquorice	
Amarone della Valpolicella, Astoria 2013	€140
Italy, Verona Dry, full-bodied, complex	
Promis, Gaja	€100
Italy, Tuscany Luscious, medium body	
The Chocolate Block, Boekenhoutskloof 2015	€95
South Africa, Paarl Dry, aromas of coffee and chocolate	
Château Tour de Pez 2012	€120
France, St. Estèphe	
Brunello di Montalcino, Il Poggione 2013	€160
Italy, Tuscany	
Châteauneuf-du-Pape, Barville Brotte	€130
France, Rhône	
Vosne-Romanée 2013	€220
France, Burgundy	
Château Lagrange 2014	€190
France, St. Julien	
Domaine de Chevalier 2014	€300
France, Pessac Leognan	
Charmes-Chambertin Grand Cru, Louis Latour 2010	€750
France, Burgundy	
Sassicaia 2012	€950
Italy, Bolgheri	
Opus One 2012	€1000
USA, Napa Valley	

DESSERT WINE

Moscato, Petalos, Bottega	€45
Italy, Asti	
KEO St. John Commandaria 50cl	€50
Cyprus	
Choya, Plum Wine	€65
Japan	
Porto Ramos Pinto, LBV	€85
Portugal, Douro	

Above prices are inclusive of all taxes
In case of unavailability of any wine or vintage,
a suitable substitute will be recommended

COCKTAILS

Burberry Cocktail €15

Inspired by the perfume Burberry Brit, with notes of vanilla, tonka beans and pears. Vodka infused with pear and vanilla, fresh lime and passion fruit, grapefruit juice, blossom water

Hugo €12

Prosecco mixed with elderflower syrup and fresh mint leaves

Cosmopolitan €13

Vodka citron mixed with cointreau, fresh lime juice and cranberry juice

Espresso Martini €13

Vodka Vanilla, Kahlua and hazelnut liqueur mixed with fresh brew espresso

PS Martini €13

Vanilla vodka, passion fruit, lime juice, served with a shot of Prosecco on the side

Aperol Spritz €10

Aperol mixed with soda and top up with Prosecco

Mojito €13

Cuban Rum muddled with fresh lime, mint, and sugar, topped with soda

SPECIALITY GIN CORNER

Opihr Gin GT €13

Opihr Gin, fresh strawberries, cherry blossom tonic

Gin Mare GT €13

Gin Mare, pink grapefruit soda, blossom water

Hendrick's Gin GT €13

Hendrick's Gin, slice of cucumber, fresh black pepper, Aegean tonic

Monkey GT €16

Monkey 47 Gin, Thomas Henry tonic garnish with dry cranberries and dry lemon

Beefeater GT €12

Beefeater Gin, pink grapefruit soda garnish with pink grapefruit

BOTTLED BEER & CIDER ^{33cl}

Kopparberg Strawberry & Lime €7.5

Strongbow €7.5

Corona €6.5

Heineken €6.5

Keo €4.5

Non-Alcohol Beer €6

Above prices are inclusive of all taxes

SPIRITS 4cl

GIN

Gin Mare	€11
Monkey 47	€14
Opihr	€11
Hendricks	€10

VODKA

Beluga Noble	€11
Belvedere	€11

WHISKY

Chivas Regal 18 y.o.	€13
Macallan Fine Oak 12 y.o.	€30
Chivas Regal 12 y.o.	€9
Glenfiddich 12 y.o.	€9
Johnnie Walker Black	€9

RUM

Diplomatico Reserva Exclusiva	€11
Havana Club 3 y.o.	€8

TEQUILA

Don Julio Anejo	€15
Patrón Silver	€10

BRANDY

Hennessy XO	€35
Rémy Martin VSOP	€11

Above prices are inclusive of all taxes

SOFTAILS AND SMOOTHIES

Earl Grey Mojito	€8.5
Earl grey tea, lime, honey, mint	
Essence of Fruit Iced Tea	€8.5
Forest fruit tea, berries, agave syrup	
Detox Lemonade	€8.5
Green tea, fresh ginger, mint, lemon, honey	
Very Berry Smoothie	€8.5
Strawberries, forest berries, apple juice, fruit puree	
Love and.. Vice!	€8.5
Pineapple juice, passion fruit puree, banana, honey, coconut milk	
Frozen Mojito	€8.5

SOFT DRINKS ^{25cl} €4

Coca Cola / Light / Zero
Sprite / Zero
Fanta Orange
Ginger Ale
Ginger Beer Britvic
Schweppes Tonic / Soda

PREMIUM SOFT DRINKS €4.5

Fever Tree Light Tonic
Thomas Henry Tonic
Thomas Henry Cherry Blossom Tonic
3Cents Aegean Tonic
3Cents Pink Grapefruit Soda
Elderflower Tonic
Red Bull

FRESH JUICES €8

Make your own combination
(Orange, Carrot, Apple, Pineapple)

JUICE ^{25cl} €4

Cranberry Juice
Orange Juice
Pineapple Juice
Pink Grapefruit Juice

WATER ^{25cl}

Evian still water 75cl	€6.5
S. Pellegrino sparkling water 75cl	€6.5
Perrier sparkling water 33cl	€4.5
Evian still water 33cl	€3.5
Ydor Sourotis still water 1L	€4.5

TEA €6

Althaus - English Superior, Grey Classic, Darjeeling
Castleton, Jasmine Deluxe, Fancy Chamomile, Fruit
Berry, Lemon Mint

COFFEE

Americano	€6
Cappuccino	€6
Caffè Macchiato	€6
Espresso	€4.5
Double Espresso	€6
Freddo Espresso	€6
Freddo Capuccino	€6.5

Above prices are inclusive of all taxes

The background features a series of parallel diagonal lines in a light gray color, creating a sense of depth and movement. A large, light gray triangle is positioned in the upper right corner, partially overlapping the lines. The overall aesthetic is clean and modern.

—
FOOD

SALADS

Crispy Rocket Salad (9, 10, 12, 14) €18

Rocket leaves with roasted almond flakes, dry cranberries, sesame seeds, avocado and honey mustard dressing

Caesar Salad

Romaine lettuce tossed with classic Caesar dressing, Parmesan flakes, crispy bacon and garlic croutons

- Garlic Tossed Prawns (1, 3, 4, 5, 7, 9, 13, 14) €21

- Char-Grilled chicken fillet (1, 4, 5, 7, 9, 13, 14) €19

- Classic (1, 4, 5, 7, 9, 13, 14) €17

Mixed Greens and Super Food Salad €18

(1, 9, 10, 12, 13, 14) V

Fresh mixed green salad with edamame beans, mixed seeds, quinoa, dried cranberries and maple syrup vinaigrette

Burrata Salad (7, 9, 10) V €18

With cherry tomatoes, roasted pine nuts, rocket salad and microgreens garnished with balsamic vinaigrette

MAINS

Portobello Sliders, avocado and caramelized onion (1) €16.5

Served with Greens and French fries.

Smoked Salmon and Gravlax €21

(1, 4, 5, 7, 10, 12, 13)

Protein rich bread, avocado mousse, greens and pickled ginger

Cheese and Charcuterie Platter €30

(1, 2, 7, 9, 12, 14)

Selection of Brie, Gorgonzola, Cheddar, Parmesan, Peppered Pecorino with a mix of Chorizo, Prosciutto and Pastrami accompanied by celery sticks, mini gherkins, crostini and homemade red onion chutney

Triple Decker Ham & Cheese Sandwich €14

(1, 7, 9)

Toasted slice bread, Virginian ham and melted cheddar cheese, romaine lettuce and tomato served with chips, mixed green salad and honey mustard sauce

Classic Club Sandwich (1, 4, 7, 9, 13, 14) €17

Grilled turkey fillet, fried egg, crispy bacon, tomatoes, cheese and lettuce served with chips and mustard mayonnaise

DESSERTS

Chocolate and fruits fondue (1, 4, 7, 10, 11, 13) €28

Swiss chocolate fondue with a pile of fresh mouth-watering fruits and sweets served with warm chocolate

MadeForTwo Fruit Platter (1, 4, 7, 10, 12, 13) €18

Fresh cut fruits

Selection of Pastry €7.5

Above prices are inclusive of all taxes

Numbers represent allergen information.

For explanation please refer to the last page.

ALLERGENS

1 Cereals

Wheat, Rye, Barley,
Oats

2 Celery

3 Crustaceans

4 Egg

5 Fish

6 Lupin

7 Milk

8 Molluscs

9 Mustard

10 Nuts

Almonds, Hazelnuts,
Walnuts, Cashews,
Pecan nuts, Brazil
nuts, Pistachio nuts,
Macadamia
or Queensland nut

11 Peanuts

12 Sesame Seeds

13 Soya

14 Sulphur Dioxide