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COCKTAIL BAR



THE INSPIRATION

For as long as Man has walked the Earth, the Moon has shone high above, lighting the night and infusing our minds with dreams of the divine.

In Greek mythology, Selene is the Goddess of the Moon: a name which derives from the word 'selas', or 'light'. Sister to both the sun god and the goddess of the dawn, she bathed in the Mediterranean by day, rising at twilight to drive her chariot across the heavens. Able to influence the passing of time, Selene fell deeply in love with a mortal, and used her unearthly powers to grant her lover eternal life...

Let this mysterious, mercurial goddess trap you in an everlasting moment of bliss as you slip into the perfect evening of taste togetherness at the Selene Bar.



SIGNATURE COCKTAILS

The Sixth Sense - Cocktail for 2 €26

The MadeForTwo Hotels iare designed to indulge all five senses, delivering the sights, sounds, tastes, textures and aromas of heaven. But tonight, celebrate your sixth sense with a cocktail that strengthens the unseen bond between you: a bond which can't be seen, heard or felt, but is nevertheless a connection which will echo through time. Share this signature cocktail and feel your twin flames burn bright across the countless dimensions and the worlds of the spirit.

Main Alcohol	Served
Vodka	With aromatic cotton candy in a Ovni Plate

Ingredients

Vodka infused with Pear, shaken with fresh apple, fresh passion, aromatic Tonka blossom, and fresh Grapefruit

Mr. & Mrs. Smith - Cocktail for 2 €26

Based on the movie Mr & Mrs Smith, the cocktail allows couples to indulge in communicating together with openness and honesty strengthening the bond of love.

Main Alcohol	Served
Gin	In wooden box with smoke

Ingredients

Mr Smith Barrel aged Negroni Gin, Campari infused with strawberries, Red Vermouth aged for 30 days in an oak barrel

Mrs Smith Pink Gin, Aperol, Lillet rouge infuse with strawberries

Blood Moon - Selene - Cocktail for 2 €26

One of the rarest and most ... heavenly phenomena, the blood moon is synonymous with total lunar eclipse. As the Earth's shadow crosses the darkening sky, the full moon shades from bright white through to deep red and, in various cultures, this is said to be the time at which old feuds must finally be laid to rest. As you move forward into your bright future, allow this signature cocktail made for two to eclipse the senses and create perfect harmony..

Main Alcohol	Served
Rum	In a Volcano mug

Ingredients

Blend of Rums infused with roasted sesame, mixed with Blood orange liquer, almond, orange and pineapple juice

I Know What You Did Last Summer - Cocktail for 2 €22

Based on the movie, every couple has skeletons in their closets, but its the openness and confessions that strengthen the bond of love. Strength to carry on and reignite the flame of love.

Main Alcohol	Served
Rum	Served in monkey cup

Ingredients

Blend of rums, ginger, coco cream, bitters, cinnamon, pineapple juice and a dash of absinthe

Bath of Aphrodite €16

Aphrodite, Cyprus' own deity, has long been worshipped as the goddess of love, beauty, and pleasure. But she's also associate with the element of water: just a few miles from Paphos lie both her birthplace and her famous baths. Even her name pays h-omage to the sea: aphrós meaning foam, and Aphrodite translating as 'risen from the foam'. As the sun sets over the waves, enjoy the delectable foaminess of the Bath of Aphrodite cocktail in honour of this gorgeous deity.

Main Alcohol	Served
Rum	In a sea shell with homemade lychee air foam

Ingredients

Havana Rum shaken with homemade lemongrass syrup, rose pepper corns, dash of lychee guava juice and pink grapefruit juice

Tango With Me €16

One of the most fascinating of all dances, the tango is a sensual ballroom dance that originated in Buenos Aires, Argentina in the early twentieth century. The tango dance is usually performed by a man and a woman, expressing an element of romance in their synchronized movements.

Main Alcohol	Served
Tequila	In a Cognac glass

Ingredients

Tequila infuse with cinnamon and apple shake with fresh green apple, cucumber, bergamont sweet, guava and spicy syrup and grapefruit juice.

Electric Daisy €16

The electricity of this signature cocktail is all in its ingredients! Calling for a daring palate and a sense of adventure, the Electric Daisy is actually another name for the Acmella oleracea plant: a flowering herb native to South America which, on warm summer nights, attracts dancing fireflies. Known for its grassy taste, this ingredient gives an exquisite tingling sensation in the throat when consumed... Let the Electric Daisy cocktail spark your senses and light your night!

Main Alcohol	Served
Tequila	In a Fugu glass

Ingredients

Don Julio Anejo infused with Acmella oleracea and muddled with fresh green apple, bergamot, and shaken with red grapefruit juice

The Elixir of Selene €16

Across many cultures, it's said there is a rabbit in the moon. And if you look carefully at the heavens, on a night when the sky is clear and the moon shines full, you might agree. Originating in China and incorporated across East Asian folklore, the mythology suggests the rabbit is holding a pestle, with which it pounds and creates the alchemical elixir of life which grants eternal youth and immortality. Allow The Elixir of Selene to mesmerise your senses, just as the myths of the moon have entranced for time out of mind..

Main Alcohol	Served
Rum	In a duplex glass

Ingredients

Blend of Premium Rums infused with Tonka beans, golden Falernum, Lime, home-made pineapple cordial and juice

Eyes of Medusa €16

The infamous gorgon of Greek legend, Medusa is best known her snake-like hair and petrifying gaze. But perhaps less well known is that, for centuries, warriors used shields adorned with her image, believing the monster would defend them from harm. Tonight, let the Eyes of Medusa protect your right to enjoy peace: watch your drink change colour along with the sky as the sun sets on another perfect day.

Main Alcohol	Served
Gin	In Algas cup

Ingredients

Beefeater 24 Gin infused with purple tea, bitters, tapioca and top up with Aegean Tonic

Love Bird €16

Native to the African continent and prized for their colourful plumage, love birds are aptly named: social and affectionate, they mate for life, creating a monogamous bond with their partner. Characterised as both beautiful and intelligent, this delightful avian is highly inquisitive and very active, and is often - thanks to a poem by Chaucer - cited as inspiration for the link between St Valentine's Day and romance! This evening, as you celebrate your love and sip your Love Bird cocktail, sit close and revel in each other's company.

Main Alcohol	Served
Gin	In a Bird glass

Ingredients

Monkey 47 Gin, Homemade aromatized Honey, Pink Grapefruit, Homemade Pineapple cordial

Man with a Pipe (1915 by Pablo Picasso) €16

Perhaps the ultimate pacifist, prolific Spanish painter Picasso was a lover of all things beautiful – including women, who often featured in his paintings. His 1915 oeuvre entitled 'Man With A Pipe', however, is notable not for its choice of subject but more for its quiet humour and gentle composure: a gentleman enjoying the quiet pleasures of a peaceful smoke amidst the trappings of a wild world. As the sun sets over the horizon, indulge in the quiet pleasure of this artistic signature cocktail

Main Alcohol	Served
Tequila	In a Pipe

Ingredients

Tequila Don Julio Anejo, Rose pepper corns, Grand Marnier, passion fruit purée, forest berry infused tea

Coyote and Road Runner €16

This signature cocktail is as delightful as the bird for which it's named: the Road Runner of animated fame whose spirited ingenuity and imaginative inventiveness consistently outwitted even the wiliest of coyotes! Playful and light, this cocktail may not turn you into the fastest thing on two legs, but it's certain to add an element of quick wit to your conversation on this perfect evening!

Main Alcohol	Served
Whiskey	In a porcelain egg shell on a pillow

Ingredients

Fat washed Bourbon, grilled lemon juice, honey infused with thyme, fig jam, dry egg powder

Yoritomo €16

The mystery of the Orient in a glass, the Yoritomo cocktail is named for the founder of the first shogunate of Japan. A nobleman of royal lineage, this eminent shōgun was the creator of Bushido, the 'way of warriors', carrying his katana with pride and epitomising a code which calls for honour and chivalry in all aspects of one's life. Drawing directly from the legendary man himself, the Yoritomo signature cocktail is perfect for those who prize gallantry and valour.

Main Alcohol	Served
Whiskey	In an Old Fashioned glass

Ingredients

Japanese whisky, home-made pineapple cordial, fat washed Mezcal, fresh lime, apple purée, fennel seeds

Artemis (low abv cocktail) €15

The Greek goddess of the hunt, the wilderness, wild animals, the Moon and chastity.

Main Alcohol	Served
Masticha	In an Old Fashioned glass

Ingredients

Masticha Lemon shake with green apple, lemon juice and sugar syrup

Above prices are inclusive of all taxes



BEVERAGE



BEVERAGE

Specialty Gin Corner

Mataroa GT	€16
Mataroa Gin, mint leaves, lemon peel mixed with aegean tonic	
Gin Mare GT	€13
Gin Mare, pink grapefruit soda and Blossom water	
Opihr GT	€13
Opihr Gin, fresh strawberries, Cherry Blossom tonic	
Peaky Blinders GT	€12
Peaky Blinders Gin, salt, pepper, orange and lemon peel mixed with Aegean tonic	
Whitley Neil GT	€12
Whitley Neil Rhubarb and Ginger Gin, grapefruit peel, ginger, rhubarb mixed with tonic	

Barrel Aged

Barrel aged Negroni	€13
Gin, Campari infused with strawberries, Red Vermouth aged for 30 days in an oak barrel	
Solera System Manhattan	€13
Old classic with a twist. Manhattan using Solera system Barrel aging. The barrels were previously with Sherry infused. Rye whisky, blend of sweet Vermouth, bitters	

Bubbly

Hugo	€12
Prosecco mixed with Elderflower syrup and fresh Mint leaves	
PS Martini	€13
Vanilla Vodka shaken with fresh Passion Fruit and fruit purée, Lime Juice, served with a shot of Prosecco on the side	
Raz Thyme	€12
Aperol infused with Thyme, topped with Prosecco and soda, garnished with cucumber and raspberries	

Non-Alcoholic Cocktails

Detox Lemonade	€8.5
Green tea, fresh ginger, mint, lemon, honey	
Mango Mule	€8.5
Mango purée, cucumber, lime, ginger beer	
Essence of Fruit Iced Tea	€8.5
Forest fruit tea, berries, water, agave syrup	
Very Berry Smoothie (frozen)	€8.5
Forest berries, apple juice, strawberry purée	
Love and...Vice	€8.5
Pineapple juice, banana, passion fruit purée, coconut milk and honey	

Above prices are inclusive of all taxes



BEVERAGE

Twisted Classics

Bloody Mary	€13
Vodka, clarified tomato juice with beetroot, fresh lemon and spices	
Zombie	€13
Blend of rums shake with fresh lime, pineapple and grapefruit juice, passion fruit purée, grenadine and creole bitters	
Selene Colada	€13
Blend of Rums, homemade coconut sauce, pineapple juice, homemade ice-cream on the side	
Carbonated Cosmo	€13
Vodka infused with citrus fruits, orange, vanilla curaçao, cranberry juice and lime juice. Carbonated	
Pain Killer	€13
Blend of rums, orange and pineapple juice, coconut purée and cinnamon powder	
Grilled Mai Tai	€13
Blend of Rums, orange curaçao, grilled pineapple, almond syrup, sugar syrup, lime	
Margarita on Aphrodite's Rock	€13
Tequila infused with Cyprus delight and cardamom, blended with Filfar Cyprus orange liqueur, lemon juice and strawberries	
Cy Tai	€13
Zivania Red, orange liqueur, almond syrup, fresh lemon and orange	
Smoked Rum Fashioned	€13
Aged Rum infused with Lapsang Souchong tea, marmalade, chocolate bitters	
Strawberry Basil Smash	€13
Gin Mare Gin mixed with strawberry, basil, fresh lemon juice, homemade pepper honey syrup, served over crushed ice	
Pisco Sour	€10
Pisco, fresh lemon, sugar syrup, chuncho bitters	
Espresso Martini	€13
Vodka infused with vanilla, shot of espresso, coffee liqueur and hazelnut	
Aeropress Coffee Negroni	€13
Gin mixed with Campari infused with Aperol and strawberries, Red Vermouth and extracted through Aeropress with Ethiopian coffee	
Tiramisu	€13
Spiced Rum shaken with Kahlúa, Chocolate and mascarpone cream served with chocolate shavings and lady fingers	
Brandy Sour	€11
The all times Cyprus classic served with a twist	

Low ABV Cocktails

Amaretto Sour	€11
Amaretto, lemon juice, orange juice	
Aperol Refresher	€9.5
Aperol, homemade strawberry basil shrub, black pepper, tonic	
Floral Surprise	€11
Lillet rouge infused with berries, orange vanilla liqueur, elderflower, soda water	
Verde 43	€11
Liqueur 43, homemade limoncello, lemon juice, vermouth, basil	
Aperol Spritz	€10
Aperol mixed with soda and top up with Prosecco	

Above prices are inclusive of all taxes



SPIRITS 4cl

Gin

Old Tom Style

Citadelle No Mistake	€13
City of London	€13

London Dry Style

Silent Pool England	€13
Edinburgh Seaside Scotland	€10
Opihr England	€10
Bloom England	€10
Beefeater England	€8
Bombay Sapphire England	€8
Gordon's England	€8
Tanqueray England	€8

New Western Style

Monkey 47 Germany	€14
Citadelle Classic France	€10
Gin Mare Spain	€11
Tanqueray 10 England	€12
G-Vine France	€11
Hendrick's Scotland	€11

Genever Style (Netherlands)

Genever Bols	€11
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Plymouth's Style

Plymouth	€11
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Flavoured Gins

Bloom Jasmine and Rose	€13
Whitley Neil Rhubarb and Ginger	€9
Gordon's Pink	€9

Vodka

Premium

Beluga Gold Line Russia	€26
Chase UK	€10
Crystal Head Vodka Canada	€11
Beluga Noble Russia	€11
Belvedere Poland	€11
Ciroc France	€11
Grey Goose France	€11
Absolut Sweden	€8
Smirnoff UK	€8
Stolichnaya Latvia	€8

Above prices are inclusive of all taxes and service charge



SPIRITS 4cl

Whisky

Single Malt Highlands

Dalmore 21 y.o.	€150
Glenmorangie Signet	€45
Dalmore Cigar Malt	€35
Gleongoyne 12 y.o.	€13
Glenmorangie 10 y.o.	€10

Speyside

Macallan Fine Oak 21	€250
Balvenie Dbl/ Wood 17Y	€45
Balvenie triple cask 12.y.o.	€16
Glenfiddich 18 y.o.	€25
Macallan Fine Oak 12	€30
Glenfiddich 15 y.o	€16
Glenlivet Founders Reserve	€12
Glenfiddich 12 y.o.	€9

Lowlands

Auchentochan	€12
Glenkinchie 12 y.o.	€9

Islands

Lagavulin 16 y.o.	€28
Talisker 10 y.o.	€12
Laphroaig An Cuan Mòr	€28

Blended Scotch Premium

Johnnie Walker Blue	€38
Chivas Royal Salute 21 y.o.	€32
Chivas Regal 18 y.o.	€13
Chivas Regal 12 y.o.	€9
Johnnie Walker Black	€9
Famous Grouse	€8
J&B	€8

Japanese

Nikka Coffey Malt	€20
Nikka Malt Red	€20
Nikka blended	€13

Irish

Teeling Small Batch	€11
Bushmills	€9
Jameson	€9

American

Bulleit Rye Bourbon	€12
Maker's Mark Bourbon	€9
Jack Daniel's Tennessee	€9
Jim Beam Bourbon	€8

Canadian

Canadian Club	€9
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Rum

English Styled

El Dorado 21 y.o. Guyana	€26
El Dorado 15 y.o. Guyana	€13
Plantation Overproof 69% Trinidad	€13
Plantation Xaymaca Jamaica	€11
Plantation Trinidad	€13
Captain Morgan Spiced Gold Jamaica	€9
Captain Morgan Black Jamaica	€9

Spanish Styled

Zacapa Cent XO Guatemala	€35
Diplomatico Reserva Exclusiva Venezuela	€11
Zacapa 23 y.o. Guatemala	€15
Dos Maderas Rum 5+5 Years Old Barbados & Guyana	€12
Havana Club Selección de Maestros Cuba	€11
Bacardi Black Puerto Rico	€9
Havana Club 7 y.o. Cuba	€9
Bacardi Carta Blanca Puerto Rico	€8
Havana Club 3 y.o. Cuba	€8

French Styled

Saint James Agricole	€9
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Cachaca

Capucana	€15
Yaguara Branca	€11

Above prices are inclusive of all taxes



SPIRITS 4cl

Agave Spirits

Tequila Premium 100% Blue Agave

Casamigos Tequila Añejo	€13
Don Julio Anejo	€15
Don Julio Reposado	€14
Don Julio Blanco	€16
Patron Silver	€10

Mixtos

Jose Cuervo Silver	€9
Jose Cuervo Gold	€9

Mezcal

El Senorio Jovin	€10
El Senorio Reposado	€12
Nuestra Soledad Mezcal	€12

Liqueurs

Italicus Rosario di Bergamotto	€13
Chambord	€10
Grand Marnier	€9
Amaretto Dissarono	€8
Baileys	€8
Cointreau	€9
Kahlúa	€8
Malibu	€8
Tia Maria	€9
Sambuca Romana White	€8
Southern Comfort	€8

Brandy

Cognac

Hennesy Paradis	€190
Hennesy XO	€35
Remy Martin XO Special	€30
Delamain XO	€30
Hennesy VSOP	€12
Martell VSOP	€10
Rémy Martin VSOP	€11
Courvoisier VS	€8.5
Hennesy VS	€10

Armagnac

Château du Tarquet Bas Armagnac XO	€25
Château du Tarquet Bas Armagnac VSOP	€15

Brandy & Calvados

Metaxa Private Reserve	€18
Metaxa 7*	€9
Five Kings	€8
Metaxa 5*	€8
Asbach Uralt Brandy	€8
Calvados	€10
Pisco Barsol (Peru)	€7

Aperitifs & Digestifs

Fernet Branca	€8
Jägermeister	€9
Campari	€8
Pernod Anise	€8
Aperol	€8
Ouzo Varvayanni	€7

Above prices are inclusive of all taxes



SPIRITS 4cl

Bottled beer

Weiss Beer

Paulaner 33cl	€7.5
Erdinger 33cl	€6.5
Inedit 33cl	€6.5
Non-Alcoholic Beer	€6

Irish Stout

Guinness Can 50cl	€7.5
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Ale

John Smith Ale 50cl	€6.5
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Lager

Corona 35.5cl Pale lager	€6.5
Heineken 33cl	€6.5
Carlsberg 33cl	€4.5
Keo 33cl	€4.5

Malted Lager

Asahi Dry 33cl	€6.5
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Cider

Kopparberg Strawberry & Lime 33cl	€7.5
Strongbow 33cl	€7.5

Premium Soft Drinks

	€4.5
Fever Tree Light Tonic	
Thomas Henry Tonic	
Thomas Henry Cherry Blossom Tonic	
Thomas Henry Elderflower Tonic	
3Cents Aegean Tonic	
3Cents Pink Grapefruit Soda	
Red Bull	

Above prices are inclusive of all taxes



SPIRITS 4cl

Juices 25cl

Mala Peruviana tomato juice 20cl	€4.5
Cranberry Juice	€4
Orange Juice	€4
Pineapple Juice	€4
Pink Grapefruit Juice	€4

Soft Drinks

Coca-Cola / Light / Zero	€4
Fanta Orange	
Schweppes Ginger Ale	
Britvic Ginger Beer	
Schweppes Tonic / Soda	
Sprite / Zero	

Water

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

Althaus Grand Pack Darjeeling Castleton	€6
Althaus Grand Pack Royal Earl Grey	
Althaus Grand Pack Sencha Senpai	
Althaus Grand Pack Jasmine Ting Yuan	

Coffee

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

Above prices are inclusive of all taxes



WINE



WINE BY GLASS 15cl

Champagne & Sparkling Wine

Champagne Laurent-Perrier Brut NV	€20
France, Reims	
Crispy 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,τ 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 Ress	€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 Wines

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 Efrem, Tsangarides	€7
Cyprus, Paphos	
Dry with aromas of chocolate	

Dessert Wine 10cl

Choya Plum wine,	€13
Japan	
Porto Ramos Pinto LBV	€11
Portugal, Douro	

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



WINE BY BOTTLE 75cl

Vintage Champagne Brut

Laurent Perrier, Brut NV	€95
France, Reims	
Louis Roederer, Brut Réserve NV	€125
France, Reims	
Billecart Salmon, Brut Réserve NV	€170
France, Reims	
Ruinart, Blanc de Blanc, NV	€250
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 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	

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WINE BY BOTTLE 75cl

White Wine

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

Rosé Wine

Château Sainte Marguerite Rosé	€65
France, Provence	
Dry, light and fruity	
Château de Saint-Martin, Cru Classé	€65
France, Provence	
Château Les Valentine Rosé	€60
France, Provence	
Hoof and Lur, Troupis	€60
Greece, Mantinia	
Slightly saline	

In case of unavailability of any wine or vintage,
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WINE BY BOTTLE 75cl

Red Wine

Cabernet Sauvignon, Montes Chile Dry, full bodied and powerfull	€40
Merlot Maratheftiko, Sterna Cyprus, Paphos Dry, medium bodied	€40
Rioja, Faustino Spain, Rioja Dry, with aromas of blackberry	€60
Valpolicella, Bertani Italy, Verona Dry, medium bodied and fruity	€55
Côtes du Rhône, Château de Saint Cosme France, Rhône Dry with aromas of pepper	€60
Duas Quintas, Ramos Pinto Portugal, Douro Dry, light with aromas of cherries	€55
Malbec, Trapiche Argentina, Mendoza Herbal notes with a soft finish	€55
Pinot Noir, Matua New Zealand, Marlborough Light and fruity	€55
Carmenere, Errázuriz, Max Reserva Chile, Aconcagua Organic with herbal notes	€60
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€85
Villa Antinori Italy, Tuscany Dry, full-bodied and tannic	€60
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€90
Embruix de Val-Llach 2015 Spain, Priorat Dry, aroma of liquorice	€100
Amarone della Valpolicella, Astoria 2013 Italy, Verona Dry, full-bodied, complex	€100
Promis, Gaja Italy, Tuscany Luscious, medium body	€100
The Chocolate Block, Boekenhoutskloof 2015 South Africa, Paarl Dry, aromas of coffee and chocolate	€95
Château Tour de Pez 2012 France, St. Estèphe	€120
Brunello di Montalcino, Il Poggione 2013 Italy, Tuscany	€160
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€130
Vosne-Romanée 2013 France, Burgundy	€220
Château Lagrange 2014 France, St. Julien	€190
Domaine de Chevalier 2014 France, Pessac Leognan	€300
Charmes-Chambertin Grand Cru, Louis Latour 2010 France, Burgundy	€750
Sassicaia 2012 Italy, Bolgheri	€950
Opus One 2012 USA, Napa Valley	€1000
Château Lafite Rothschild, 1er Grand Cru Classé 2012 France, Bordeaux	€1,400

Dessert Wine

Moscato, Petalos, Bottega Italy, Asti	€45
KEO St. John Commandaria 50cl Cyprus	€50
Choya, Plum Wine Japan	€65
Porto Ramos Pinto, LBV Portugal, Douro	€80

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



SELENE BITES

Togarashi Calamari with Lime and Wasabi Mayonnaise 1, 7, 8, 9, 13	€15
Prawns Tempura with Sweet Chilli Sauce 1, 3	€15
Smoked Edamame 13	€10
Beef Sliders 1, 4, 10, 12	€13
Crispy Vegetables Tempura with Spicy Soy Sauce 1, 12, 13	€15
Tuna Tataki with Ponzu Sauce 1, 5, 12, 13, 14	€13
Umami Style Chicken Skewers with Teriyaki Sauce 1, 13, 14	€11

ALLERGENS

1 Cereals Wheat, Rye, Barley, Oats	9 Mustard
2 Celery	10 Nuts Almonds, Hazelnuts, Walnuts, Cashews, Pecan nuts, Brazil nuts, Pistachio nuts, Macadamia or Queensland nut
3 Crustaceans	11 Peanuts
4 Egg	12 Sesame Seeds
5 Fish	13 Soya
6 Lupin	14 Sulphur Dioxide
7 Milk	
8 Molluscs	

Numbers represent allergen information.
Above prices are inclusive of all taxes