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selene

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 €22

The Amavi is 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 €22

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 €22

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 liqueur, almond, orange and pineapple juice

I Know What You Did Last Summer - Cocktail for 2 €20

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 €15

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

Cy Tango €15

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
Vodka 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 €15

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 €15

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 and service charge



BEVERAGE



BEVERAGE

Speciality Gin Corner

Mataroa GT	€14
Mataroa Gin, mint leaves, lemon peel mixed with aegean tonic	
Gin Mare GT	€12.5
Gin Mare, pink grapefruit soda and Blossom water	
Opihr GT	€12.5
Opihr Gin, fresh strawberries, Cherry Blossom tonic	
Peaky Blinders GT	€10
Peaky Blinders Gin, salt, pepper, orange and lemon peel mixed with Aegean tonic	
Whitley Neil GT	€10
Whitley Neil Rhubarb and Ginger Gin, grapefruit peel, ginger, rhubarb mixed with tonic	

Barrel Aged

Barrel aged Negroni	€11
Gin, Campari infused with strawberries, Red Vermouth aged for 30 days in an oak barrel	
Solera System Manhattan	€12
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	€12
Vanilla Vodka shaken with fresh Passion Fruit and fruit purée, Lime Juice, served with a shot of Prosecco on the side	
Raz Thyme	€10
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	
Cy Vice (frozen)	€8.5
Pineapple juice, banana, passion fruit purée, coconut milk and honey	

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BEVERAGE

Twisted Classics

Bloody Mary	€12
Vodka, clarified tomato juice with beetroot, fresh lemon and spices	
Zombie	€12
Blend of rums shake with fresh lime, pineapple and grapefruit juice, passion fruit purée, grenadine and creole bitters	
Selene Colada	€12
Blend of Rums, homemade coconut sauce, pineapple juice, homemade ice-cream on the side	
Carbonated Cosmo	€11
Vodka infused with citrus fruits, orange, vanilla curaçao, cranberry juice and lime juice. Carbonated	
Pain Killer	€10
Blend of rums, orange and pineapple juice, coconut purée and cinnamon powder	
Grilled Mai Tai	€11
Blend of Rums, orange curaçao, grilled pineapple, almond syrup, sugar syrup, lime	
Margarita on Aphrodite's Rock (frozen)	€11
Tequila infused with Cyprus delight and cardamom, blended with Filfar Cyprus orange liqueur, lemon juice and strawberries	
Cy Tai	€11
Zivania Red, orange liqueur, almond syrup, fresh lemon and orange	
Smoked Rum Fashioned	€11
Aged Rum infused with Lapsang Souchong tea, marmalade, chocolate bitters	
Strawberry Basil Smash	€11
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	€10
Vodka infused with vanilla, shot of espresso, coffee liqueur and hazelnut	
Aeropress Coffee Negroni	€11
Gin mixed with Campari infused with Aperol and strawberries, Red Vermouth and extracted through Aeropress with Ethiopian coffee	
Tiramisu	€11
Spiced Rum shaken with Kahlúa, Chocolate and mascarpone cream served with chocolate shavings and lady fingers	
Brandy Sour	€8
The all times Cyprus classic served with a twist	

Low ABV Cocktails

Amaretto Sour	€10
Amaretto, lemon juice, orange juice	
Aperol Refresher	€9
Aperol, homemade strawberry basil shrub, black pepper, tonic	
Floral Surprise	€9
Lillet rouge infused with berries, orange vanilla liqueur, elderflower, soda water	
Verde 43	€9
Liqueur 43, homemade limoncello, lemon juice, vermouth, basil	

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SPIRITS 4cl

Gin

Old Tom Style

Citadelle No Mistake	€13
City of London	€11

London Dry Style

Silent Pool England	€13
Edinburgh Seaside Scotland	€10
Opihr England	€10
Bloom England	€9
Beefeater England	€7
Bombay Sapphire England	€7
Gordon's England	€7
Tanqueray England	€7

New Western Style

Citadelle Classic France	€10
Gin Mare Spain	€10
Monkey 47 Germany	€10
Tanqueray 10 England	€10
G-Vine France	€9
Hendrick's Scotland	€9

Genever Style (Netherlands)

Genever Bols	€10
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Plymouth's Style

Plymouth	€9
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Flavoured Gins

Bloom Jasmine and Rose	€10
Whitley Neil Rhubarb and Ginger	€7
Gordon's Pink	€7

Vodka

Premium

Beluga Gold Line Russia	€22
Chase UK	€10
Crystal Head Vodka Canada	€9
Beluga Noble Russia	€8
Belvedere Poland	€8
Ciroc France	€8
Grey Goose France	€8
Absolut Sweden	€7
Smirnoff UK	€7
Stolichnaya Latvia	€7

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SPIRITS 4cl

Whisky

Single Malts Highlands

Dalmore 21 y.o.	€70
Glenmorangie Signet	€38
Dalmore Cigar Malt	€24
Gleongoyne 12 y.o.	€13
Glenmorangie 10 y.o.	€8

Speyside

Macallan Fine Oak 21	€70
Balvenie Dbl/ Wood 17Y	€27
Balvenie triple cask 12.y.o.	€13
Glenfiddich 18 y.o.	€13
Macallan Fine Oak 12	€13
Glenfiddich 15 y.o	€10
Glenlivet Founders Reserve	€10
Glenfiddich 12 y.o.	€8

Lowlands

Auchentochan	€10
Glenkinchie 12 y.o.	€8

Islands

Lagavulin 16 y.o.	€13
Talisker 10 y.o.	€9
Laphroaig	€10

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.	€8
Johnnie Walker Black	€8
Famous Grouse	€7
J&B	€7

Japanese

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

Irish

Teeling Small Batch	€10
Bushmills	€7
Jameson	€7

American

Bulleit Rye Bourbon	€10
Maker's Mark Bourbon	€8
Jack Daniel's Tennessee	€8
Jim Beam Bourbon	€7

Canadian

Canadian Club	€8
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Rum

English Styled

El Dorado 21 y.o. Guyana	€24
El Dorado 15 y.o. Guyana	€13
Plantation Overproof 69% Trinidad	€13
Plantation Xaymaca Jamaica	€11
Plantation Trinidad	€10
Captain Morgan Spiced Gold Jamaica	€8
Captain Morgan Black Jamaica	€7

Spanish Styled

Zacapa Cent XO Guatemala	€24
Diplomatico Reserva Exclusiva Venezuela	€13
Zacapa 23 y.o. Guatemala	€13
Dos Maderas Rum 5+5 Years Old Barbados & Guyana	€10
Havana Club Selección de Maestros Cuba	€10
Bacardi Black Puerto Rico	€8
Havana Club 7 y.o. Cuba	€8
Bacardi Carta Blanca Puerto Rico	€7
Havana Club 3 y.o. Cuba	€7

French Styled

Saint James Agricole	€8
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Cachaca

Capucana	€10
Yaguara Branca	€9.5

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SPIRITS 4cl

Agave Spirits

Tequila Premium 100% Blue Agave

Jose Cuervo de la Familia	€24
Casamigos Tequila Añejo	€13
Don Julio Añejo	€13
Don Julio Reposado	€10
Don Julio Blanco	€8
Patron Silver	€8

Mixtos

Jose Cuervo Silver	€7
Jose Cuervo Gold	€7

Mezcal

El Senorio Jovin	€9
El Senorio Reposado	€10
Nuestra Soledad Mezcal	€9

Liqueurs

Italicus Rosario di Bergamotto	€13
Chambord	€10
Grand Marnier	€8
Amaretto Dissarone	€6
Baileys	€6
Cointreau	€6
Kahlúa	€6
Malibu	€6
Tia Maria	€6
Sambuca Romana White	€6
Southern Comfort	€6

Brandy

Cognac

Hennessy Paradis	€90
Hennessy XO	€26.5
Remy Martin XO Special	€23.5
Delamain XO	€10
Hennessy VSOP	€10
Martell VSOP	€10
Rémy Martin VSOP	€10
Courvoisier VS	€8
Hennessy VS	€8

Armagnac

Château du Tariquet Bas Armagnac XO	€23.5
Château du Tariquet Bas Armagnac VSOP	€13

Brandy & Calvados

Metaxa Private Reserve	€10
Metaxa 7*	€8
Five Kings	€6
Metaxa 5*	€6
Asbach Uralt Brandy	€6
Calvados	€10
Pisco Barsol (Peru)	€6.5

Aperitifs & Digestifs

Fernet Branca	€7.5
Jägermeister	€7.5
Campari	€7.5
Pernod Anise	€7.5
Aperol	€6.5
Zivania Loel	€6.5
Ouzo Varvayanni	€6.5

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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	€8.5
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Lager

Corona 35.5cl Pale lager	€6.5
Heineken 33cl	€5.5
Carlsberg 33cl	€4.5
Keo 33cl	€4.5

Malted Lager

Asahi Dry 33cl	€6
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Cider

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

Premium Tonics & Sodas 20cl

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

Mixers

Cola, Cola zero, Cola Light, Sprite Soda, Tonic, e.t.c	€3
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SPIRITS 4cl

Refreshments 25cl

Mala Peruviana tomato juice 20cl	€4.5
Cranberry Juice	€4.5
Orange Juice	€4.5
Pineapple Juice	€4.5
Pink Grapefruit Juice	€4.5
Red Bull	€4.5
Coca-Cola	€3.5
Coca-Cola Light	€3.5
Coca-Cola Zero	€3.5
Fanta Orange	€3.5
Schweppes Ginger Ale	€3.5
Britvic Ginger Beer	€3.5
Schweppes Tonic	€3.5
Schweppes Soda	€3.5
Sprite	€3.5
Sprite Zero	€3.5
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	€3.5

Tea

Althaus Grand Pack Darjeeling Castleton	€5.5
Althaus Grand Pack Royal Earl Grey	€5.5
Althaus Grand Pack Sencha Senpai	€5.5
Althaus Grand Pack Jasmine Ting Yuan	€5.5

Coffee

Cappuccino	€5.5
Americano	€5.5
Caffè Macchiato	€4.5
Espresso	€4
Double Espresso	€6
Freddo Espresso	€6
Freddo Capuccino	€5.5

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WINE



WINE BY GLASS 15cl

Champagne & Sparkling Wine

Champagne Laurent-Perrier Brut NV	€15
France, Reims Crispy with notes of brioche and green apples	
Taittinger Rosé NV	€20
France, Reims Fruity with notes of strawberry and raspberry	
Prosecco Zardetto, DOCG NV	€10
Italy, Veneto Floral on the nose and light on the palate	

White Wine

Chablis, Jean Marc Brocard	€11
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	€11
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.	€10
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	€12
Portugal, Douro	

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



WINE BY BOTTLE 75cl

Vintage Champagne Brut

Laurent Perrier, Brut NV France, Reims	€75
Louis Roederer, Brut Réserve NV France, Reims	€120
Billecart Salmon, Brut Réserve NV France, Reims	€130
Ruinart, Blanc de Blanc, NV France, Reims	€170
Dom Perignon 2002 France, Epernay	€325
Cristal, Louis Roederer, Brut 2002 France, Epernay	€325
Taittinger, Comtes de Champagne, BDB 2006 France, Mareuil-Sur-Ay	€345
Krug, Grande Cuvée NV France, Ay	€430

Champagne Rosé

Taittinger NV France, Reims	€100
Billecart Salmon NV France, Mareuil-Sur-Ay	€160
Laurent Perrier NV France, Reims	€195
Cuvée Elisabeth, Billecart Salmon 2002 France, Mareuil-Sur-Ay	€395

Sparkling Wine

Prosecco, Zardetto, DOCG NV Italy, Veneto	€50
Riesling, Sekt, Balthasar Ress Germany, Rheingau	€60
Franciacorta, Ca'del Bosco NV Italy, Franciacorta	€90

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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	€50
Sauvignon Blanc Bishops Leap New Zealand, Marlborough Dry, light and fruity wine	€50
Riesling dry, Von Unserm, Balthasar Röss Germany, Rheingau Dry and refreshing	€50
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€55
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€55
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€55
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	€55
Lugana, Ca dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€55
Riesling, Spatlese, Balthasar Röss Germany, Rheingau Hallgarten Off Dry, late harvest, mineral	€55
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€60
Viognier, LE, Argyrides Cyprus, Limassol Ripe Peachy and Oily texture	€60
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€60
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€60
Pouilly-Fuisse, Bouchard Père & Fils France, Burgundy Dry and sharp	€60
Gewurztraminer, Hugel France, Alsace Dry, light and Fruity	€60
Riesling, Hundspeiten, Roman Pfaffl Austria Fruity with aromas of green apples	€70
Sancerre, Vacheron France, Loire	€85
Château Carbonnieux, Grand Cru Classé France, Bordeaux	€95
Chablis Grand Cru, Les Clos, Domaine Christian Moreau 2016 France, Burgundy	€130
Chassagne Montrachet, Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€160
Bâtard-Montrachet, Mongreot 1er Cru, Maison Louis Latour 2007 France, Burgundy	€420
Vintage White Wine Ask your waiter for Available choices	According to quality

Rosé Wine

Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€55
Château de Saint-Martin, Cru Classé France, Provence	€55
Château Les Valentine Rosé France, Provence	€55
Hoof and Lur, Troupis Greece, Mantinia Slightly saline	€50

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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	€50
Rioja, Faustino Spain, Rioja Dry, with aromas of blackberry	€55
Valpolicella, Bertani Italy, Verona Dry, medium bodied and fruity	€55
Côtes du Rhône, Château de Saint Cosme France, Rhône Dry with aromas of pepper	€55
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	€55
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€55
Villa Antinori Italy, Tuscany Dry, full-bodied and tannic	€60
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€65
Embruix de Val-Llach 2015 Spain, Priorat Dry, aroma of liquorice	€70
Amarone della Valpolicella, Astoria 2013 Italy, Verona Dry, full-bodied, complex	€70
Promis, Gaja Italy, Tuscany Luscious, medium body	€75
The Chocolate Block, Boekenhoutskloof 2015 South Africa, Paarl Dry, aromas of coffee and chocolate	€85
Château Tour de Pez 2012 France, St. Estèphe	€90
Brunello di Montalcino, Il Poggione 2013 Italy, Tuscany	€120
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€130
Vosne-Romanée 2013 France, Burgundy	€130
Château Lagrange 2014 France, St. Julien	€170
Domaine de Chevalier 2014 France, Pessac Leognan	€220
Charmes-Chambertin Grand Cru, Louis Latour 2010 France, Burgundy	€420
Sassicaia 2012 Italy, Bolgheri	€725
Opus One 2012 USA, Napa Valley	€790
Château Lafite Rothschild, 1er Grand Cru Classé 2012 France, Bordeaux	€1,400
Vintage Red Wine Ask your waiter for Available choices	According to quality

Dessert Wine

Moscato, Petalos, Bottega Italy, Asti	€45
St. John Commandaria 50cl Cyprus	€50
Choya, Plum Wine Japan	€65
Porto Ramos Pinto, LBV Portugal, Douro	€85
Vintage Dessert Wine (Ask your waiter for available choices)	According to quality

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



SELENE BITES

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

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 and service charge