



MasterChef
the TV Experience

By the Glass

Prosecco

Conte Fosco Brut / <i>Italy</i>	40
Da Luca / <i>Italy</i>	55

Whites

Barton & Guestier Cuvee Blanc / <i>France</i>	40
Anakena Sauvignon Blanc Chile	40
Arcadian, Pinot Grigio / <i>Australia</i>	45
Bio-bio Organic Chardonnay / <i>Italy</i>	40
False Bay, 'Slow', Chenin Blanc / <i>South Africa</i>	55
Kapuka Sauvignon Blanc, Marlborough / <i>New Zealand</i>	60

Rosé

Cuvée Sabourin Blush Rosé / <i>France</i>	40
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Reds

Barton & Guestier Rouge / <i>France</i>	36
Anakena Birdman, Cabernet Sauvignon / <i>Chile</i>	40
Argento, Malbec / <i>Argentina</i>	36
Bio-Bio Merlot / <i>Italy</i>	50
Gerard Bertrand Réserve Spéciale, Pinot Noir / <i>France</i>	60

Dessert

Taylor's Late Bottled Vintage Port / <i>Portugal</i>	55
Kabir Donnafugata Late Harvest / <i>Italy</i>	110



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Sparkling

Champagne Premium

Dom Pérignon Blanc Millésimé, Brut / <i>France</i>	3600
Louis Roederer Cristal 2007, Brut / <i>France</i>	4400

Champagne

Moët & Chandon Impérial Brut / <i>France</i>	900
Taittinger Réserve Brut / <i>France</i>	800
Taittinger Prestige Rosé Brut / <i>France</i>	950
Moët & Chandon Rosé Impérial Brut / <i>France</i>	1050

Prosecco

Conte Fosco Brut / <i>Italy</i>	150
Da Luca / <i>Italy</i>	250

Whites

Bottle

Sauvignon Blanc

Anakena Sauvignon Blanc	180
Bodega Norton Torrentes / <i>Italy</i>	280
Kapuka Sauvignon Blanc, Marlborough / <i>New Zealand</i>	240
Pascal Jolivet Pouilly-Fumé / <i>France</i>	850
Cloudy Bay / <i>New Zealand</i>	800

Chardonnay

Bio – Bio Organic Chardonnay / <i>Chile</i>	200
La Masia, Marimar Estate, Sonoma county / <i>USA</i>	690
Chablis 1 er Cru 'Beayregard', Jean-Marc Brocard / <i>France</i>	780
Meursault Perrières 1er Cru / <i>France</i>	2460



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Whites

Pinot Grigio

Arcadian / <i>Australia</i>	200
Creato in Italia / <i>Italy</i>	260
CA Montini Terre di Valfredda / <i>Italy</i>	400

Aromatic Varieties

False Bay, 'Slow', Chenin Blanc / <i>South Africa</i>	200
Viña Esmeralda, Muscatel / <i>Spain</i>	300
Pazo das Bruxas, Albariño / <i>Spain</i>	400
Viña Pomal, Viura – Malvasia / <i>Spain</i>	450
Zephyr, Gewürztraminer / <i>New Zealand</i>	400

Blends

Barton & Guestier Cuvee Blanc / <i>France</i>	180
Villa Antinori Bianco, Tuscany / <i>Italy</i>	380

Rosé

Cuvée Sabourin Blush Rosé / <i>France</i>	230
M de Minuty, Côtes de Provence / <i>France</i>	320
Whispering Angel, Côtes de Provence / <i>France</i>	600

Red

Merlot

Bottle

Bio-Bio Merlot / <i>Italy</i>	200
Velvet Devil, Columbia Valley / <i>USA</i>	650



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Red

Cabernet Sauvignon

Anakena Birdman / <i>Chile</i>	180
Kaiken, Mendoza / <i>Argentina</i>	320
Torres Mas la Plana / <i>Spain</i>	1075

Pinot Noir

Gerard Bertrand Réserve Spéciale, Pinot Noir / <i>France</i>	350
Cloudy Bay / <i>New Zealand</i>	1200

Sangiovese

Barone Ricasoli DOCG, Chianti / <i>Italy</i>	340
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Malbec

Argento, Mendoza / <i>Argentina</i>	200
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Aromatic Varieties

Petalos de Bierzo, Mencia / <i>Spain</i>	550
Montes Folly, Syrah, Colchagua Valley / <i>Chile</i>	1170

Blends

Barton & Guestier Rouge / <i>France</i>	150
Tommasi Valpolicella Classico DOC / <i>Italy</i>	390
Torres Purgatori, Catalunya / <i>Spain</i>	495
La Montesa, Rioja / <i>Spain</i>	525
Marchese Antinori Chainti Classico / <i>Italy</i>	750
Achaval Ferrer Quimera, Mendoza / <i>Argentina</i>	995
Domaine du Vieux Télégraphe, Châteauneuf-du-Pape / <i>France</i>	1250
Alter Ego de Palmer, Bordeaux / <i>France</i>	2050
Ornellaia Bolgheri DOC Superiore / <i>Italy</i>	4350

All the menu items are inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT.



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Liquors

Aperitif

Aperol	35
Martini Rosso Vermouth	35
Martini Extra Dry Vermouth	35
Martini Bianco Vermouth	35
Campari	35

Digestif

Amaretto Di Saronno	40
Sambuca Vaccari	40
Limoncello Del Sole	40
Sambuca	40
Kahlua	40
Jagermeister	40
Pimms No.1	40
Grand Marnier	40
Patrón XO Café	40

Beers

Estrella Damm, Lager / <i>Spain</i>	40
Kronenbourg Blanc 1664 / <i>France</i>	50
Heineken / <i>Holland</i>	38
Carlsberg / <i>Denmark</i>	36
Corona / <i>Mexico</i>	40

	Pint	Half Pint
Carlsberg Draught	38	25
Heinekin Draught	42	25



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Spirits ————— Shot Bottle

Vodka

Stolichnaya Premium	36	650
Grey Goose	60	1100
Belvedere	60	1450

Gin

Bombay Sapphire	40	550
Tanqueray	36	550
Hendricks's	45	1100

Tequila

Jose Cuervo Especial Silver	36	650
Jose Cuervo Gold	40	650
El Jimador Anejo	40	900
Patron Silver	65	1100

Rum

Bacardi Carta Blanca	40	650
Bacardi Carta Negra	45	850
Takamaka White	36	450
Captain Morgan Spice	40	650
Captain Morgan Dark	40	650
Havana Club 7	65	1100
Ron Zacapa Centenario	85	2200



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Spirits ————— Shot Bottle

Whiskey

The Macallan, 12-Yr Fine Oak, Single Malt	65	1500
Macallan 18 years	285	5200
Glenmorangie Original	55	1200
Glenfiddich 12 years	60	1450
Glenfiddich 18 years	80	2450
Dalmore	80	1200
Monkey Shoulder	60	1200
Chivas 12 years	55	1100
Chivas 18 years	105	2800
Royale Salute	230	
Famous Grouse	40	
Johnnie Walker Red Label	36	650
Johnnie Walker Black Label, 12 years	55	1100
Johnnie Walker Blue Label	265	4850
Jack Daniel's Old No.7	38	950
Jim Beam	36	650
Elijah Craig	45	
Markers Mark	50	1300
Bushmills	45	
Nikka FT Barrel	75	1200

Cognac

Hennessy V.S.O.P	60	2200
Hennessy X.O.	240	5000

Dessert

Taylor's Late Bottled Vintage Port / <i>Portugal</i>	655
Kabir Donnafugata Late Harvest, Pantelleria Island / <i>Italy</i>	495



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Cocktails

Guapa

60

Prosecco Aperol, Peach Liquors, Peach Slices, Thyme Leaves
Recipe from MasterChef, the TV experience – DXB Team, 2019

Sassy and Sour

55

Gin, Aperol, Cucumber, Elderflower, Lemon Juice, Egg Whites
Recipe from Victor Mweso – DXB Team, 2020

Gin O' Clock

60

Gin, Prosecco, Blackcurrant, Blackberry, Lavender Syrup,
Fever Tree Premium Tonic Water
Recipe from MasterChef, the TV experience – DXB Team, 2019

Basil Basil Bourbon Berry

65

Bourbon whiskey, Basil leaves, Blackberry Syrup
Recipe Shaun O'neal, USA Season 7,2016

Old School

Ask our service team for your Favorite Classic Drinks

Shaken.... not stirred!



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Mocktails

DXB First Season 27

Rosemary Syrup, Tonic Water, Lime Zest, Grapefruit Peel,
Black Peppercorn

Virgin Mojito 30

Mint Leaves, Lime, Sugar Syrup, SOda Water

Shizun 30

Watermelon Juice, Orange Juice, Blue Curacao

Virgin Pina Colada 30

Pineapple Juice, Coconut Cream

Phuket Spring Break 27

Cucumber, Cucumber syrup, Mandarin Juice, Mint Leaves

Non - Alcoholic

Fresh Juices 25

Watermelon
Lemon Mint



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Non - Alcoholic

Soft Drinks

22

Coca-Cola
Coca-Cola Light
Sprite
Sprite Light
Fanta
Schweppes Ginger Ale
Schweppes Soda Water
Schweppes Tonic Water

Red Bull 35
Red Bull Sugar-free 35

Water

Premium Still Water – 500ml 26
Premium Still Water – 750ml 28
Premium Sparkling Water – 500ml 26
Premium Sparkling Water – 750ml 28

Coffee

Milk Based

Latte 24
Cappuccino 24

Espresso Based

Espresso 22
Double Espresso 28
Americano 20



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Tea

Green	20
English Breakfast	20
Earl Grey	20
Chamomile	20