

# COCOA XO

Taking the XO (Extra Old) from Cognac and applying it to Cocoa, which provides a brand which is both sophisticated and mature. It conjures in the imagination images of a luxurious members club with a twist of contemporary and playfulness that matches our clientele.

## Cacao Barry

For over 175 years

As former coffee and tea merchant, the Barry family set the standard in 1842 by travelling to Africa to seek out and harvest a selection of cocoa beans to transform them into the most refined and delicate cocoa and chocolate products. Bought by the enterprising La carré family in 1923, the company was catapulted into the international arena, while further investing in cocoa plantations, factories and communities in both Africa and South America.

## Chocolate Selection

**ALL YOU CAN EAT CHOCOLATE, CHOCOLATE GROTTO DISCOVERY**  
**690++**

### Pralines, Truffles and Namas

3 pcs 130++ / 5 pcs 190++ / 12 pcs 420++

Rum Truffe Dark chocolate 64% "Guayaquil" + Milk chocolate 41% "Alunga"	45
Martell Cognac Truffle Dark chocolate 64% "Guayaquil"	45
Gianduja Milk chocolate 41% "Alunga"	45
Lemon Honey Chocolate Praline Chocolate 58% Cacao Barry	45
Apricot Spicy Chocolate Praline Chocolate 64%	45
Rocher Milk Chocolate	45
Palet Or	45
Pink Chardon Cherry kirsch liqueur	45
Dark Chardon Martell VSOP Cognac liqueur	45
Vanilla Nougat	45
Kirsch Point	45
Almond Manzipan Pistachio chocolate praline	45
Cointreau Dark Log Chocolate 64% "Guayaquil"	45
Duchess Bar Milk Chocolate 41% "Alunga"	45
Dark Sweet Almond Rocher 64% "Guayaquil"	45
Milk Sweet Almond Rocher 41% "Alunga"	45
Chocolate Nougat	45

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## Fruits and Nuts Dipped in Chocolate

3 pcs 130++ / 5 pcs 190++ / 12 pcs 420++

Whole Orange Slice	45
Candied Orange Stick	45
Candied Lemon Stick	45
Marshmallow	45
Macaroon	45
Nougat Almond	45
Chocolate Nougat	45

## Mousses and Cakes

3 pcs 130++ / 5 pcs 190++ / 12 pcs 420++

Torta Caprese	45
Moist Chocolate Brownie	45
Chocolate Mousse	45
Alunga 41% Milk Chocolate Mousse	45
Zéphir 34% White Chocolate Mousse	45

## Tablets

Popping Almond Dark Chocolate	150
Crunchy Granola Yoghurt Chocolate	150
“Fleur De Sel” Macademia Milk Chocolate	150
Cranberry Yoghurt White Chocolate	150
Peta Caramel Milk Chocolate	150
Peta Caramel Milk Chocolate	150

## Ice Creams

Signature Blend	220
“Zéphyr”	220

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## Cognacs

Cognac is a variety of brandy named after the commune of Cognac, France. It is produced in the surrounding wine-growing region. Cognac production falls under French Appellation d'Origine Contrôlée designation, with production methods and naming required to meet certain legal requirements. Among the specified grapes, Ugni blanc, is most widely used. The brandy must be twice distilled in copper pot stills and aged at least two years in French oak barrels .

The official quality grades of Cognac are:

V.S. (Very Special) or ★★★ (three stars)

Blend in which the youngest brandy has been stored for at least two years in cask.

V.S.O.P. (Very Superior Old Pale) or Reserve

Blend in which the youngest brandy is stored for at least four years in a cask.

Napoléon

Blend in which the youngest brandy is stored for at least six years.

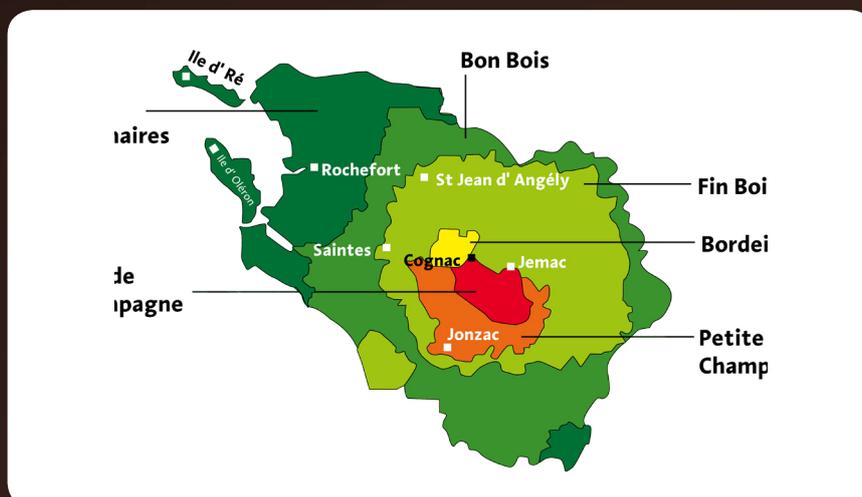
XO (Extra Old)

Blend in which the youngest brandy is stored for at least ten years.

Hors d'âge (Beyond Age)

Equal to XO, in practice the term is used by producers to market a high-quality product beyond the official age scale.

Cognac is also classified by “crus”, tightly defined geographic denominations where the grapes are grown. Their distinctive soils and microclimates produce “eaux de vie” with characteristics particular to their specific location as below. From the center, “Les Borderies” have the best potential of aging and the “Bois Ordinaires the less”.



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**ALL OUR COGNACS BY THE GLASS ARE SERVED  
WITH A COMPLIMENTARY ASSORTED CHOCOLATES**

<b>Cognacs</b> (30ml.)	<i>Glass</i>	<i>Bottle</i>
Martell VSOP	420	6,300
Martell Noblige	550	7,900
Martell Cordon Bleu	1,200	18,000
Martell XO	1,350	20,000
Camus XO Elegance		14,000
Camus XO Borderies		17,000
Camus Extra Dark & Intense		28,000
Camus Extra Elegance		33,000
Hine Triomphe XO		15,000
Hine Cigar Reserve		52,000
Moyet Cognac Des Borderies XO		18,000
Remy Martin Louis XIII (15 ml.)	3,300	150,000
Remy Martin Louis XIII (30 ml.)	6,300	150,000
Remy Martin Louis XIII (45 ml.)	9,300	150,000

## Cognac Cocktails

<b>Couette</b>	590
Martell VSOP, Havana Club 7 years, citrus, vanilla vetiver cordial, triple sec	
<b>L'école</b>	590
Martell Noblige, house vermouth blend, aromatic bitters chocolate bitters, coffee bean	
<b>Swift Fix</b>	590
Martell VSOP, Chartreuse jaune, pineapple cordial citrus, soda	
<b>Vine, Berry &amp; Bloom</b>	590
Martell VSOP, raspberry cordial, crème de violette, gold dust G.H. Mumm Cordon Rouge	
<b>Nuage Doux</b>	990
Martell Cordon Bleu, spice & citrus vapour	
<b>Santé</b>	590
Martell VSOP, orange Curaçao, Angostura bitter, Peychaud's bitter	
<b>L'affection</b>	590
Martell VSOP, Havana 7 years, orange Curaçao, lime juice, soda water	
<b>Vieux Carré</b>	590
Martell VSOP, rye whiskey, sweet vermouth, Benedictine DOM Angostura bitter, Peychaud's bitter	
<b>Cocoa Alexander</b>	590
Martell VSOP, crème de cacao dark, heavy cream	
<b>Cocoa Espresso Martini</b>	590
Martell VSOP, Khalua, espresso, Frangelico	
<b>Je T'aime</b>	590
Martell VSOP, Malibu, pineapple juice, vanilla syrup, white egg	
<b>A Plus Tard</b>	590
Martell VSOP, Chambord, Campari	

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## Chocolate Cocktails

<b>More Than A Tea</b>	450
Absolut Mandrin, Grand Marnier, vanilla syrup, white chocolate, mango	
<b>White Lilly</b>	450
Beefeater pink, Amaretto, rose syrup, white chocolate, lime juice	
<b>Sweet Dreams</b>	450
Absolut Raspberri, mint liqueur, crème de cacao white	
<b>Toblerone</b>	450
Absolut vodka, Kahlua, Frangelico, Baileys, cream, chocolate	

## Snacks

<b>Tsukune Chicken Balls</b>	295
Teriyaki glaze	
<b>Seared Foie Gras</b>	655
Colombian cocoa nibs	
<b>Duck Spring Rolls</b>	395
Cantonese five spice sauce	
<b>Hitachiwagyu Beef Skewer</b>	455
72% chocolate-balsamic dip	
<b>Maple-Candied Chocolate Bacon</b>	395
Cocoa Nibs	
<b>Crackling Pork Belly</b>	355
Mustard-manuka honey dip	
<b>Spanish Presa Pork Skewers</b>	495
5 senses jaew sauce	
<b>Grilled Arabiki Sausages</b>	355
Korean chili sauce	
<b>Snow Fish Crunch Rolls</b>	395
Orange mayonnaise	
<b>Cantonese Salt and Pepper Squid and Prawns</b>	550
Garlic aioli	
<b>BBQ Pork Shanghai Buns</b>	355
<b>Chesapeake Bay Blue Crab Cakes</b>	495
Aioli	
<b>Lobster Croquettes</b>	590
Lemon mayonnaise	
<b>Crispy French Fries</b>	295
Ventisi truffle fonduta	
<b>Sweet Potato Fries</b>	295
Tangy Cognac tomato sauce	
<b>Half Dozen of Fresh Oysters</b>	995
Cap Horn No1, France, served with Champagne mignonette	

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## Wine and Champagne

	<i>Glass</i>	<i>Bottle</i>
<b>G.H. Mumm Grand Cordon Brut, Reims NV</b> Champagne, France	999	5,400
<b>Sauvignon Blanc Letter Series 'B', Brancott Estate</b> Marlborough, New Zealand 2018	600	3,000
<b>Gaja Ca'Marcanda Vistamare Toscana IGT</b> Tuscany, Italy 2017	660	3,300
<b>Château de L'École, Julie Gonet-Médeville</b> Sauternes, France	370	1,875
<b>Cabernet Sauvignon 'St. Hugo', Jacob's Creek</b> Coonawarra, Australia 2016	640	3,200
<b>Les Hauts de Lynch Moussas, Haut-Medoc</b> Bordeaux, France 2014	690	3,450
<b>Massolino Langhe Nebbiolo, DOC</b> Langhe, Italy 2018	690	3,450
<b>Beers</b>		
Heart of Darkness Director's Cacao Nib Proter		390
Estrella Inedit Draught 33cl		390
Estrella Inedit Draught 50cl		590
<b>Aperitifs (45 ml.)</b>		
Campari, Martini Rosso, Bianco		390
Pernod, Ricard, Aperol		
<b>Sherries (60ml.)</b>		
Tio Pepe, Harvest Bristol Cream		390
<b>Ports (60ml.)</b>		
Dow's Vintage 1994		1,200
Graham's Single Harvest 1982		1,900
<b>Gins (30ml.)</b>		
Beefeater 24, Beefeater Pink		390
Monkey 47, Monkey 47 Sloe		490
<b>Rums (30ml.)</b>		
Havana Club 7 years		390
Zacapa 23		540
Dictador XO		590
Phraya Reserved		790
Havana Club Union		1,690
Havana Club Tributo		1,890
<b>Vodkas (30ml.)</b>		
Absolut Citron, Mandrin, Vanilia, Raspberri		390
Absolut Elyx		460
<b>Tequilas (30ml.)</b>		
Olmecca Gold		390
Jose Cuervo Reserva de la Familia		900

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## Whiskies (30ml.)

### Blended

Chivas 12 Years	390
Chivas Extra	490
Chivas Regal XV	490
Chivas Regal 18 years	720
Chivas Royal Salute 21 years	1,600
Chivas Regal 25 years	1,900

### Single Malts

#### Highland

Glenmorangie 12 years	540
Glenogyne 21 years	1,100
Glenburgie 18 years	1,500

#### Speyside

Glenfarclas	850
Aberlour A'brunandh	1,500
Aberlour 25 years 1990	1,600
Macallan 12 years Old Sherry Oak	1,050
Macallan 18 years	2,900
Dallas Dhu 32 years	3,900

#### Islay

Laphroig 10 years	590
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### Boubons

Wild Turkey 101, Maker's Mark	490
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### Irish

Jameson	450
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### Armagnacs (30 ml.)

Bas-Armagnac Delord VSOP	540
Chateau de Laubade XO	900
Bas-Armagnac Delord 20 years	950

### Calvados (30 ml.)

Domaine Dupont Reserve	490
Christian Drouin Selection	490
Christian Drouin Prisonnière	1,290

### Mocktails

#### More Than A Tea

Vanilla syrup, white chocolate, mango	290
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#### White Lilly

Rose syrup, white chocolate, lime juice	290
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#### See You Tomorrow

Pomegranate-rose syrup, lime juice, tonic water	290
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#### Take Off

Raspberry syrup, passion fruit purée, tonic water	290
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#### Phenomenal

Pineapple juice, vetiver syrup, lime juice, soda	290
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#### Night Vibe

Violet syrup, cinnamon syrup, lime juice, apple juice	290
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### Waters

Aqua Panna, San Pellegrino	<i>Small</i> 240	<i>Large</i> 390
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