

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.

Callebaut

Callebaut is a Belgian couverture chocolate manufacturer owned by the Barry Callebaut group and based in Belgium. It was founded in 1911 by Octaaf Callebaut in Belgium. Couverture chocolate contains high amounts of cocoa butter and is often used by gourmet and culinary professionals. Many professionals who use Callebaut couverture chocolate use it for its workability and consistent taste.

The company's core chocolate range is manufactured in Belgium from bean to chocolate according to traditional recipes. For over 100 years, Callebaut has used the whole-bean roasting technique, rather than just roasting cocoa kernels. This technique allows preservation of all flavors and aromatic oils within the cocoa husk and fully releases them in the chocolate.

Chocolate Selection

ALL YOU CAN EAT CHOCOLATE, CHOCOLATE GROTTO DISCOVERY 790++

Pralines, Truffles and Namas

Rum Truffe dark chocolate 64% "Guayaquil" + milk chocolate 41% "Alunga"	55
Rémy Martin Cognac Truffle dark chocolate 64% "Guayaquil"	55
Gianduja Milk Chocolate 41% "Alunga"	55
Lemon Honey Chocolate Praline chocolate 58% Callebaut	55
Apricot Spicy Chocolate Praline chocolate 64%	55
Rocher Milk chocolate	55
Palet Or	55
Dark Chardon Rémy Martin VSOP Cognac liqueur	55
Almond Manzipan Pistachio Chocolate Praline	55
Cointreau Dark Log Chocolate 64% "Guayaquil"	55
Duchess Bar Milk Chocolate 41% "Alunga"	55

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Dark Sweet Almond Rocher 64% "Guayaquil"	55
Milk Sweet Almond Rocher 41% "Alunga"	55
Chocolate Nougat	55

Fruits and Nuts Dipped in Chocolate

Candied Orange Stick	55
Candied Lemon Stick	55
Marshmallow	55
Macaroon	55
Nougat Almond	55
Chocolate Nougat	55

Mousses and Cakes

Torta Caprese	55
Moist Chocolate Brownie	55

Ice Creams

Signature Blend	220
"Zéphyr"	220

Chocolate Box

Chocolate Box 9 pcs	490
Chocolate Box 16 pcs	850

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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.

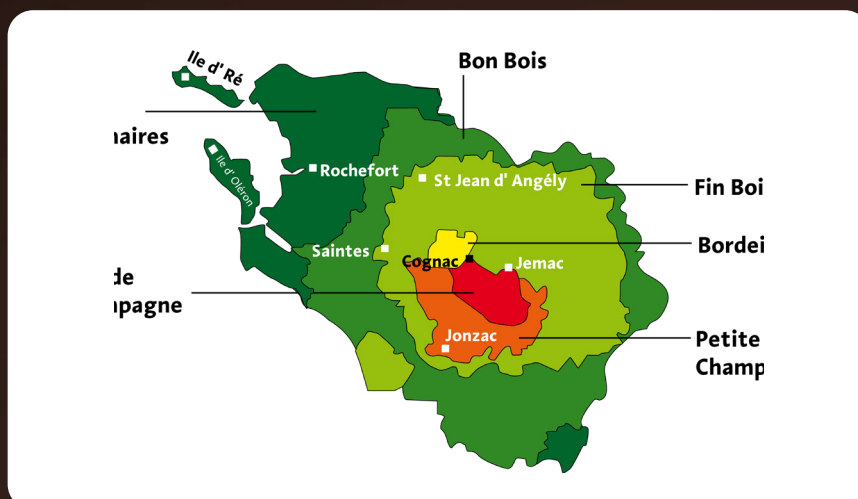
XO (Extra Old)

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**

Cognacs (30ml.)	Glass	Bottle
Rémy Martin VSOP	690	8,800
Rémy Martin 1738	1,100	12,000
Rémy Martin XO	1,390	16,500
Martell Cordon Bleu	1,200	22,000
Martell XO	1,350	32,000
Martell Chanteloup XXO	1,900	33,000
L'Or de Jean Martell		185,000
L'Or de Jean Martell (15 ml.)	4,300	
L'Or de Jean Martell (30 ml.)	8,900	
L'Or de Jean Martell (45 ml.)	11,900	
Rémy Martin Louis XIII		149,000
Rémy Martin Louis XIII (15 ml.)	3,350	
Rémy Martin Louis XIII (30 ml.)	6,750	
Rémy Martin Louis XIII (45 ml.)	9,850	
Jean Luc Pasquet L'organic 07		9,800
Jean Luc Pasquet L'organic 10		12,000
Camus XO Borderies		17,000
Camus XO Intensity		23,000
Camus Extra Elegance		28,000
Camus Extra Dark and Intense		33,000
Temseron Lot No 90XO Ovation		18,000
Temseron Lot No 76XO Tradition		24,000
Moyet Cognac Des Borderies XO		18,000
Vaudon XO Fins Bois		16,000
Francois Voyer XO Grand Cru		23,000



Cognac Cocktails

Le Charentais	690
Apple and Orange Shrub, Rémy Martin VSOP, Lime juice, syrup, ginger beer	
Le Chinois	690
Rémy Martin VSOP, Roselle juice, Lime, syrup, ginger ale	
The Mexican	690
Rémy Martin VSOP, Cinnamon roasted pineapple, lime, juice, syrup	
Cocoa XO	690
Rémy Martin VSOP, Kahlua, Frangelico, Baileys cream, chocolate	
Couette	690
Rémy Martin VSOP, Matusalem Solera 7 years, citrus, vanilla vetiver cordial, triple sec	
L'école	690
Rémy Martin VSOP, house vermouth blend, aromatic bitters chocolate bitters, coffee bean	
Swift Fix	690
Rémy Martin VSOP, Chartreuse jaune, pineapple cordial citrus, soda	
Vine, Berry & Bloom	690
Rémy Martin VSOP, raspberry cordial, crème de violette, gold dust, Champagne	
The Memories	1,090
Rémy Martin VSOP, Vodka Raspberry, Raspberry & Pomegranate Syrup, Champagne	
Santé	690
Rémy Martin VSOP, orange Curaçao, Angostura bitter, Peychaud's bitter	
L'affection	690
Rémy Martin VSOP, Matusalem Solera 7 years, orange Curaçao, lime juice, soda water	
Vieux Carré	690
Rémy Martin VSOP, rye whiskey, sweet vermouth, Benedictine DOM Angostura bitter, Peychaud's bitter	
Cocoa Espresso Martini	690
Rémy Martin VSOP, Kahlua, espresso, Frangelico	
Je T'aime	690
Rémy Martin VSOP, Malibu, pineapple juice, vanilla syrup, white egg	
A Plus Tard	690
Rémy Martin VSOP, Chambord, Campari	
An-Idea	690
Rémy Martin VSOP, Chocolate, Cream de Cacao white, Blueberry syrup, Rose syrup	
A-Simple	690
Rémy Martin VSOP, Dolin blanc, Rye whisky, Apple juice, Lime juice, Vanilla syrup	
Are-Imagine	690
Rémy Martin VSOP, Crème de Cacao white, Baileys, Rose syrup, White Chocolate	



Chocolate Cocktails

More Than A Tea	590
Skyy Vodka, Grand Marnier, vanilla syrup, white chocolate, mango	
Cocoa XO	590
Remy Martin VSOP Cognac, Kahlua, Frangelico, Baileys cream, chocolate	
The Creative	590
Skyy Vodka, Midori, Vanilla syrup, white chocolate	
Uncontrast	590
Skyy Vodka, Crème de cassis, Crème de cacao white, white chocolate	
A-Couple	590
Skyy Vodka, Crème de Cacao white, white chocolate, guava juice, lime juice, elderflower syrup	

Mocktails

More Than a Tea	450
Vanilla syrup, white chocolate, Mango puree	
White Lilly	450
Rose syrup, white chocolate, lime juice	
See You Tomorrow	450
Pomegranate-Rose syrup, Lime juice, tonic water	
Take Off	450
Raspberry syrup, passion fruit puree, tonic water	
Phenomenal	450
Pineapple juice, Vetiver syrup, lime juice, soda	
Night Vibe	450
Violet syrup, cinnamon syrup, lime juice, apple juice	

Snacks

Tsukune Chicken Balls Teriyaki glaze	450
Seared Foie Gras With cherry and chocolate crunch	799
Deep fried tempura Blue shrimps	645
Wagyu Beef Skewer With smoke capsicum bbq sauce	655
Crackling Pork Belly Mustard-manuka honey dip	550
Iberian Presa Pork Skewers With chimichurri sauce	720
Burrata cheese cannolo tomato confit	595
Crispy French Fries Ventisi truffle fonduta & Homemade ketchup	380
Sweet Potato Fries Tangy Cognac tomato sauce	380
Shrimp ball Xo Sauce	550
Crispy Pork Gyoza	450
Fruit Platter	355
Selection of Cold Cuts and Cheeses San Daniele Ham, Aged Coppa Ham, Gorgonzola Cheese, Manchego Cheese, Comte Cheese	995
Caviars Oscietra classic 30 gr.	3,100
Sevruga Imperial 30 gr.	4,000
Beluga Siberian 30 gr.	5,200

Wine and Champagne

	<i>Glass</i>	<i>Bottle</i>
Veuve Clicquot Yellow Label Brut NV	990	5,500
Veuve Clicquot Rose Brut NV	990	5,500
Chateau Phelan Segur, Saint Estephe 2018	990	4,950
Chablis Domaine Michel Colbois Burgundy 2022	600	3,000
Second de Camensac, Bordeaux Haut-Medoc 2015	580	2,900

Beers

Peroni Draught 50cl	690
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Aperitifs (45 ml.)

Cinzano Vermouth Rosso	690	6,800
Cinzano Vermouth Bianco	690	6,800
Cinzano Vermouth Extra Dry	690	6,800
Campari, Bianco	590	5,800
Pernod, Ricard, Aperol		

Sherries (60ml.)

Tio Pepe	490	5,800
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Gins (30ml.)

Lady Trieu Contemporary Gin	590	7,800
Lady Trieu Dalat Flowerbomb Gin	690	8,800
Lady Trieu Mekong Delta Dry Gin	690	8,800
Bulldog Gin	690	8,800
Monkey 47, Monkey 47 Sloe	800	8,900

Rums (30ml.)

Matusalem Platino Rum	690	7,800
Matusalem Solera 7 Rum	690	7,800
Zacapa 23	1,020	12,000
Phraya 8 years	1,060	12,000
Havana Club Union	2,600	
Havana Club Tributo	3,000	

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Tequilas (30ml.)

Jose Cuervo Traditional Silver	690	7,800
Jose Cuervo Traditional Reposado	690	7,800
Jose Cuervo Reserva de la Familia	1,600	22,000
1800 Tequila Anejo	1,090	15,000
Tequila Azul Reposado	2,400	30,000

Whiskies (30ml.)

Famous Grouse Smoky Black	590	7,800
Famous Grouse Sherry Cask	690	8,500

Single Malts

Glenmorangie 12 years	890	9,900
Glengoyne 21 years	2,990	37,500
Glenfiddich 15 years		9,900

Speyside

Aberlour 25 years 1990	1,600	
Dallas Dhu 32 years	3,900	
Macallan 12 years Sherry Oak	1,590	19,900
Macallan 12 years Double Cask	1,400	17,800
Macallan 15 years Double Cask	2,150	27,000
Macallan 18 years Double Cask	3,550	44,500
Macallan 18 years Sherry Oak	5,250	48,500
Macallan 25 years Sherry Oak	13,500	265,000

Islay

Laphroig 10 years	590	10,500
Bruichladdich Port Charlotte 10 years	1,400	17,800

Boubons

Wild Turkey 8 years	690	7,900
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Irish

Bushmill	590	
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Armagnacs (30 ml.)

Bas-Armagnac Delord VSOP	690	
Chateau de Laubade XO	1,000	
Bas-Armagnac Delord 20 years	1,050	

Calvados (30 ml.)

Domaine Dupont Reserve	590	
Chrstitian Drouin Selection	590	
Christian Drouin Prisonnière	1,390	

Waters

	<i>Small</i>	<i>Large</i>
Aqua Panna, San Pellegrino	250	390