



RED WINE

Gallery Malbec 70 | 335
Mendoza, Argentina

Kadette Kanonkop 80 | 390
Stollenbosch, South Africa

Mud House, Pinot Noir 80 | 390
Central Otago, New Zealand

Antoine Moueix Rouge 70 | 335
Bordeaux, France

WHITE WINE

Jacobs Creek, SB 70 | 335
Barossa Valley, Australia

Dr.Loosen Riesling 80 | 390
Mosel, Germany

Antoine Moueix Blanc 70 | 335
Bordeaux, France

Da Luca, Pinot Grigio 70 | 335
Sicily, Italy

ROSÉ WINE

Cuvée Serpolet 70 | 350
Côtes de Provence, France

Whispering Angel Rosé 565
Côtes de Provence, France

M De Minuty 550
Côtes de Provence, France

Chateau Minuty 281 1,850
Côtes de Provence, France

SPARKLING WINE

Pierlant Brut 70 | 350
Prosecco, Italy

Da Luca 80 | 390
Prosecco, Italy

BEER

Heineken Draught 80
Corona Extra 60

Budweiser 60
Peroni 60

SPIRITS

GIN

Bombay Sapphire 55
Tanqueray No. 10 70

RUM

Bacardi Carta Blanca 50
Captain Morgan Spiced 60

VODKA

Stolichnaya Premium 55
Smirnoff Black 60

TEQUILA

Jose Cuervo Especial Gold 60
Patrón Añejo 90

WHISKY/WHISKEY

Johnnie Walker Black Label 65
Jack Daniel's 65

CHAMPAGNE

Laurent Perrier NV 195 | 925
Champagne, France

Veuve Clicquot Yellow Label 1,210
Champagne, France

Moët & Chandon 1,100
Champagne, France

Billecart Salmon 1,330
Champagne, France

COCKTAILS

Laguna Martini 80

Passion fruit infused vodka, rosemary infused aperol, cinnamon syrup, passion fruit purée, lemon juice, pineapple juice, organic vegan foam

Blackberry Caiprinha 75

Blackberry Infused Cachaca, brown sugar, lime Juice, blackberry

Violet Sour 75

Lavender infused gin, violet syrup, lemon juice, lavender bitters, organic vegan foam

Infused Lady 75

Orange infused rum, Cointreau, Campari, lime juice, Prosecco syrup, organic vegan foam

Smoke Chocolate Negroni 75

Almond Infused rum, dark rum, Campari, Red Vermouth

Sweet Evening 75

Rosemary Infused Aperol, vodka, passion fruit purée, lemon juice, organic vegan foam

Sangria Infused Rosé 75

Peach, strawberry, raspberries, lemon juice, peaches infused brandy berries infused rosé

Sparkling Strawberry 80

Rosé wine, strawberry infused vodka, lemon juice, strawberry syrup, strawberry, sparkling wine

Venetian Spritz 80

Aperol, sparkling wine, soda

Herbal Gin 75

Herbal infused gin, tonic water

Bicicletta Spritz 75

Orange, Pinot Grigio, Campari

Floral Gin 75

Floral infused gin, tonic water

Hugo Spritz 75

Elder flower liquor, sparkling wine, soda

Citrus Gin 75

Citrus infused gin, tonic water

MOCKTAILS

Fusion Khaffir 45

Green apple, lemon juice, cinnamon syrup, Khaffir lime leaves

Smash Basil 45

Red plums, blackberries, basil leaves, blackberry syrup, soda

Sour Cherry Caipirinha 45

Lime wedge, lime juice, maraschino cherry, soda, lemonade

Virgin Pimms 50

Cucumber, lime juice, brown sugar, mint leaves, simple syrup, ginger ale

Pomegranate Mojito 50

Pomegranate seed, mint leaves, lime wedges, pomegranate juice, lemonade, soda

Sangria Mocktail 55

Black tea, brown sugar, pomegranate, cinnamon stick, lime wedge, orange juice, apple wedge, strawberry, mix berries, orange slice

Lemon Grass Basil Mojito 50

Mint leaves, lime wedge, basil leaves, lemon juice, simple syrup

Cilantro 45

Simple syrup, lime wedge, coconut cream, pineapple, ginger beer

Green Garden 45

Coriander leaves, mint leaves, cucumber, green apple juice, cucumber syrup





SNACKS

Crudités (E) (D) (V) 140

Assorted fresh vegetables, beetroot dip, avocado purée, black garlic sauce

Grazing Antipasto Board (D) (G) (N) (V) 275

Parmigiano reggiano, manchego, pecorino, smoked almonds, truffle honey, balsamic onions, wood fired grilled vegetables, caperberries, cornichons, mixed stuffed peppers

Artichoke Chips (D) (E) (G) (V) 55

Truffle salt, lemon aioli

Chickpea "Meatballs" (G) 55

Marinara sauce, basil oil

Haloumi Fries (D) (E) (G) (V) 56

Za'atar, sumac mayonnaise

Yellowfin Tuna Tartare (E) (F) (G) (S) (SE) 75

Crispy rice cakes, grated black truffle

Lobster Rolls (D) (E) (G) (SH) 120

Brioche bun, celery, royal oscietra caviar

Pastrami Sliders (E) (D) (G) 70

Swiss cheese, sauerkraut, Russian dressing, rye bread

DESSERT

Crème Brûlée Cone (D) (E) (G) 62

Vanilla custard, caramelised sugar

Cheesecake (D) (E) (G) (N) 62

Blueberry jam, digestive biscuit

Chocolate Mousse (D) (E) (G) (N) 62

Salted caramel, hazelnut nibs

SUSHI & SASHIMI

Green Dragon (G) (S) (SE) 45

Avocado, cucumber, wakame

Naked Rolls (E) (F) (G) (S) 76

Salmon, avocado, mayonnaise, flying fish roe

California Rolls (E) (G) (SH) (S) 76

Kani, avocado, cucumber, tobiko

Spicy Tuna/Salmon Rolls (E) (F) (G) (S) 76

Yellow fin tuna or salmon, spicy sauce, Japanese mayonnaise

Tempura Rolls (E) (F) (G) (S) (SH) 70

Prawns, tobiko, cucumber, mayonnaise

Spider Rolls (E) (G) (S) (SH) 70

Soft-shell crab, mango, cucumber, tobiko, Japanese mayonnaise

Chirashi Sushi Bowl (F) (G) (S) (SE) (SH) 95

Salmon, tuna, hamachi, octopus, crab stick, ebi, scallop, salmon roe, mango

Sashimi Platter 9 pcs (F) (G) (S) 195

Tuna (3pcs), salmon (3pcs), hamachi (3pcs)

Sashimi Platter 15 pcs (F) (G) (S) (SH) 214


Tuna (3pcs), salmon (3pcs), hamachi (3pcs), ebi (3pcs), octopus (3pcs)

Laguna Sushi Platter (E) (G) (F) (S) (SE) (SH) 290

Tuna (2pcs), salmon (2pcs), hamachi (2pcs), nigiris (4pcs), maki rolls (9pcs), seabass ceviche (1)



All dishes on the menu are prepared in strict compliance with Halal requirements. All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee and 5% value added tax, Subject to change and market availability

A Alcohol D Dairy E Eggs
F Fish G Gluten N Peanuts & Tree Nuts
S Soybeans SE Sesame Seeds SH Shellfish
V Vegetarian  Vegan

