



THE LOUNGE



## **The Lounge**

**Experience rituals from around the world, Tea from Asia and Coffee from Africa.**

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Flooded with natural daylight, the Lounge is the ideal location in which to relax in comfort and enjoy your time of togetherness

## TEA RITUALS

### Matcha Tea €12

Japanese ceremonial tea, energy boosting and mind focusing with antioxidant properties

### Shu-Puer Black Tea 2002 €8.5


From the Yunnan province. A special fermentation lends the tea its light airy taste and a deep brown colour. Traditionally enjoyed for health and beauty

### White Tea €9

A delicate white tea traditionally plucked by hand in the hills of South-East China. Packed with antioxidants, this is good for preventing cancer and heart diseases.

### Vacuum siphon (Tea for 2)

Choose your tea:

	Casablanca Mint - Green Tea	€12
	Sweet Wild Cherry- Black Tea	€12
	Manila Mango - Fruit Infusion	€12
	Lemon Mint - Herbal infusion	€12

### Althaus Grand Pack Tea €6

#### BLACK TEA

Royal Earl Grey  
English Breakfast  
Assam Meleng  
Darjeeling Castleton  
Mountain Herbs

#### GREEN TEA

Grün Matinee  
Sencha Senpai  
Jasmine Ting Yuan  
Gunpowder Zhu Cha

#### FRUIT INFUSION

Red Fruit Flash  
Strawberry Flip

#### HERBAL INFUSION






Fancy Chamomile  
Rooibush Strawberry  
Cream  
Smooth Mint  
Ginseng Valley

## COFFEE

(also available with soya, coconut and almond milk)

### Filter Coffee

Single Origin (Columbia or Ethiopia)  
choose from the methods below

	Belgium Siphon (For Two) Rich and intense Flavour	€16
	V60 (For Two) Creamy and smooth	€14
	Chemex (For Two) Filtered through bamboo with refined flavours	€14
	Cold drip - Richer in flavour	€7
	Aeropress - Versatile clean and light	€6

### Hot Coffees

Espresso	€4.5
Ristretto	€4.5
Double Espresso	€6
Americano	€6
Cappuccino	€6
Caffè Latte	€6

### Classics

Cyprus Coffee	€4.5
Instant Coffee (and Decaf)	€5.5
Hot Chocolate	€5.5

### Cold Coffees

Freddo Espresso	€6
Freddo Capuccino	€6.5
Ice Coffee Frappe	€6
Affogato	€6.5
Iced Caramel Caffè Latte	€6.5

Above prices are inclusive of all taxes

# MadeForTwo

## AFTERNOON TEA

(14:00-18:00)

For two €40

with a 375ml Btl of Champagne Besserat Brut NV €75

### SANDWICH

Smoked Salmon (1, 5, 7, 10, 12)

Chicken Avocado (1,12)

Prosciutto, Tomato & Greens (1, 7, 14)

### SWEET

Berry Tart (1)

Sacher (1, 4, 7, 10)

Honey Caviar Pannacotta (1, 7)

Fruit Cake (1, 4, 7, 10)

### SAVOURY

Ginger Scone (1)

Mini Spinach Pie (1, 4, 7)

Above prices are inclusive of all taxes

## WINE BY GLASS <sup>15cl</sup>

### CHAMPAGNE & SPARKLING WINES

**Laurent-Perrier La Cuvée Brut NV** €20

France, Reims.  
Crisp with notes of brioche and green apples

**Charles Mignon Brut** €15

France, Épernay  
A note of citrus and crisp fruits, such as apples and pears, floral elements and hints of toasty and nutty aroma

**Charles Mignon Rosé** €15

France, Épernay  
Aromatic bouquet with notes of red berries, such as strawberries and raspberries, along with hints of floral and citrus accents

**Prosecco Zardetto, DOCG NV** €10

Italy, Veneto  
Floral on the nose and light on the palate

### WHITE WINE

**Chablis, Jean Marc Brocard** €15

France, Chablis  
Dry and mineral

**Riesling dry, Von Unserm, Balthasar Röss** €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** €13

France, Provence  
Light with aromas of crushed berries

**Valentina, Fikardos** €7

Cyprus  
Semi Sweet

### RED WINE

**Pinot Noir, Matua** €11

New Zealand, Marlborough  
Light and fruity with aromas of cherries

**Rioja Faustino, D.O.** €12

Spain, Rioja  
Aromas of blackberries

**Agios Efraim, Tsangarides** €7

Cyprus, Paphos  
Dry with aromas of chocolate

### DESSERT WINE <sup>10cl</sup>

**Porto Ramos Pinto LBV** €11

Portugal, Douro

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

## WINE BY BOTTLE 75cl

### VINTAGE CHAMPAGNE BRUT

**Laurent-Perrier La Cuvée Brut NV** €95  
France, Reims

**Louis Roederer, Brut Réserve NV** €125  
France, Reims

**Billecart Salmon, Brut Réserve NV** €140  
France, Reims

**Ruinart, Blanc de Blanc, NV** €260  
France, Reims

**Dom Perignon 2002** €650  
France, Epernay

**Cristal, Louis Roederer, Brut 2002** €650  
France, Epernay

**Taittinger, Comtes de Champagne, BDB 2006** €1000  
France, Mareuil-Sur-Ay

**Krug, Grande Cuvée NV** €650  
France, Ay

### CHAMPAGNE ROSÉ

**Taittinger NV** €125  
France, Reims

**Billecart Salmon NV** €170  
France, Mareuil-Sur-Ay

**Laurent-Perrier Cuvée Brut NV** €195  
France, Reims

**Cuvée Elisabeth, Billecart Salmon 2002** €550  
France, Mareuil-Sur-Ay

### SPARKLING WINE

**Prosecco, Zardetto, DOCG NV** €50  
Italy, Veneto

**Riesling, Sekt, Balthasar Ress** €80  
Germany, Rheingau

**Franciacorta, Ca'del Bosco NV** €125  
Italy, Franciacorta

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## WINE BY BOTTLE 75cl

### WHITE WINE

<b>Sauvignon Blanc, Montes</b> Chile Off-dry with hints of lemon	€40
<b>Semillon Sterna</b> Cyprus, Paphos Dry, with oily texture	€55
<b>Sauvignon Blanc Bishops Leap</b> New Zealand, Marlborough Dry, light and fruity wine	€50
<b>Riesling dry, Von Unserm, Balthasar Ress</b> Germany, Rheingau Dry and refreshing	€50
<b>Chablis, Jean Marc Brocard</b> France, Chablis Dry and mineral	€55
<b>Petit Chablis, Chablisienne</b> France, Burgundy Dry and smoky	€60
<b>Gavi di Gavi, Marchesi di Barolo</b> Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€70
<b>Sauvignon Blanc, Reyneke</b> South Africa, Stellenbosch Biodynamic fruity with aromas of gooseberry	€55
<b>Xynisteri, Alates, Vlassides</b> Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€60
<b>Lugana, Ca dei Frati</b> Italy, Lombardy Slightly off-dry, light and refreshing	€60
<b>Riesling, Spatlese, Balthasar Ress</b> Germany, Rheingau Hallgarten Off Dry, late harvest, mineral	€70
<b>La Petit Lune, Domaine de Chevalier</b> France, Bordeaux Dry, perfect with fish	€70
<b>Viognier, LE, Argyrides</b> Cyprus, Limassol Ripe Peachy and Oily texture	€60
<b>Grüner Veltliner, Federspeil, Knoll</b> Austria, Wachau Fruity with aromas of apples	€80
<b>Chardonnay, Coppola, Diamond Collection</b> USA, Napa Notes of apricot and mango	€70
<b>Pouilly-Fuisse, Bouchard Père &amp; Fils</b> France, Burgundy Dry and sharp	€100
<b>Gewurztraminer, Hugel</b> France, Alsace Dry, light and Fruity	€70
<b>Riesling, Hundsleiten, Roman Pfaffl</b> Austria Fruity with aromas of green apples	€70
<b>Sancerre, Vacheron</b> France, Loire	€115
<b>Château Carbonnieux, Grand Cru Classé</b> France, Bordeaux	€150
<b>Chablis Grand Cru, Les Clos, Domaine Christian Moreau 2016</b> France, Burgundy	€180
<b>Chassagne Montrachet, Morgeot 1er Cru, Maison Louis Latour 2016</b> France, Burgundy	€250
<b>Bâtard-Montrachet, Mongreot 1er Cru, Maison Louis Latour 2007</b> France, Burgundy	€750
<b>ROSÉ WINE</b>	
<b>Château Sainte Marguerite Rosé</b> France, Provence Dry, light and fruity	€65
<b>Château de Saint-Martin, Cru Classé</b> France, Provence	€65
<b>Château Les Valentine Rosé</b> France, Provence	€60
<b>Hoof and Lur, Troupis</b> Greece, Mantinia Slightly saline	€60

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## WINE BY BOTTLE 75cl

### RED WINE

<b>Merlot Maratheftiko, Sterna</b> Cyprus, Paphos Dry, medium bodied	<b>€45</b>
<b>Rioja, Faustino</b> Spain, Rioja Dry, with aromas of blackberry	<b>€60</b>
<b>Valpolicella, Bertani</b> Italy, Verona Dry, medium bodied and fruity	<b>€55</b>
<b>Côtes du Rhône, Château de Saint Cosme</b> France, Rhône Dry with aromas of pepper	<b>€60</b>
<b>Duas Quintas, Ramos Pinto</b> Portugal, Douro Dry, light with aromas of cherries	<b>€55</b>
<b>Malbec, Trapiche</b> Argentina, Mendoza Herbal notes with a soft finish	<b>€55</b>
<b>Pinot Noir, Matua</b> New Zealand, Marlborough Light and fruity	<b>€55</b>
<b>Carmenere, Errázuriz, Max Reserva</b> Chile, Aconcagua Organic with herbal notes	<b>€60</b>
<b>Isole e Olena Chianti Classico DOCG 2021</b> Italy, Tuscany Dry, rich with cherry finish	<b>€85</b>
<b>Villa Antinori</b> Italy, Tuscany Dry, full-bodied and tannic	<b>€60</b>
<b>Cabernet Sauvignon, Coppola, Diamond Collection 2015</b> USA, Napa Dry, fruity with minty aromas	<b>€90</b>
<b>Embruix de Val-Llach 2015</b> Spain, Priorat Dry, aroma of liquorice	<b>€100</b>
<b>Amarone della Valpolicella, Astoria 2013</b> Italy, Verona Dry, full-bodied, complex	<b>€140</b>
<b>Promis, Gaja</b> Italy, Tuscany Luscious, medium body	<b>€100</b>
<b>The Chocolate Block, Boekenhoutskloof 2015</b> South Africa, Paarl Dry, aromas of coffee and chocolate	<b>€95</b>
<b>Château Tour de Pez 2012</b> France, St. Estèphe	<b>€120</b>
<b>Brunello di Montalcino, Il Poggione 2013</b> Italy, Tuscany	<b>€160</b>
<b>Châteauneuf-du-Pape, Barville Brotte</b> France, Rhône	<b>€130</b>
<b>Bouchard Pere &amp; Fils Vosne Romanée 1er Cru Les Suchots 2014</b> France, Burgundy	<b>€280</b>
<b>Château Lagrange 2014</b> France, St. Julien	<b>€190</b>
<b>Domaine de Chevalier 2014</b> France, Pessac Leognan	<b>€300</b>
<b>Charmes-Chambertin Grand Cru, Louis Latour 2010</b> France, Burgundy	<b>€750</b>
<b>Sassicaia 2012</b> Italy, Bolgheri	<b>€950</b>
<b>Opus One 2012</b> USA, Napa Valley	<b>€1000</b>

### DESSERT WINE

<b>Moscato, Petalos, Bottega</b> Italy, Asti	<b>€45</b>
<b>KEO St. John Commandaria 50cl</b> Cyprus	<b>€50</b>
<b>Choya, Plum Wine</b> Japan	<b>€65</b>

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## COCKTAILS

### **Burberry Cocktail** €15

Inspired by the perfume Burberry Brit, with notes of vanilla, tonka beans and pears. Vodka infused with pear and vanilla, fresh lime and passion fruit, grapefruit juice, blossom water

### **Hugo** €12

Prosecco mixed with elderflower syrup and fresh mint leaves

### **Cosmopolitan** €13

Vodka citron mixed with cointreau, fresh lime juice and cranberry juice

### **Espresso Martini** €13

Vodka Vanilla, Kahlua and hazelnut liqueur mixed with fresh brew espresso

### **PS Martini** €13

Vanilla vodka, passion fruit, lime juice, served with a shot of Prosecco on the side

### **Aperol Spritz** €10

Aperol mixed with soda and top up with Prosecco

### **Mojito** €13

Cuban Rum muddled with fresh lime, mint, and sugar, topped with soda

## SPECIALITY GIN CORNER

### **Opihr Gin GT** €13

Opihr Gin, fresh strawberries, cherry blossom tonic

### **Gin Mare GT** €13

Gin Mare, pink grapefruit soda, blossom water

### **Hendrick's Gin GT** €13

Hendrick's Gin, slice of cucumber, fresh black pepper, Aegean tonic

### **Monkey GT** €16

Monkey 47 Gin, Thomas Henry tonic garnish with dry cranberries and dry lemon

### **Beefeater GT** €12

Beefeater Gin, pink grapefruit soda garnish with pink grapefruit

## BOTTLED BEER & CIDER <sup>33cl</sup>

### **Kopparberg Strawberry & Lime** €7.5

### **Strongbow** €7.5

### **Corona** €6.5

### **Heineken** €6.5

### **Keo** €4.5

### **Non-Alcohol Beer** €6

Above prices are inclusive of all taxes

## **SPIRITS** 4cl

### **GIN**

<b>Gin Mare</b>	<b>€11</b>
<b>Monkey 47</b>	<b>€14</b>
<b>Opihr</b>	<b>€11</b>
<b>Hendricks</b>	<b>€10</b>

### **VODKA**

<b>Beluga Noble</b>	<b>€11</b>
<b>Belvedere</b>	<b>€11</b>

### **WHISKY**

<b>Chivas Regal 18 y.o.</b>	<b>€13</b>
<b>Macallan Fine Oak 12 y.o.</b>	<b>€30</b>
<b>Chivas Regal 12 y.o.</b>	<b>€9</b>
<b>Glenfiddich 12 y.o.</b>	<b>€9</b>
<b>Johnnie Walker Black</b>	<b>€9</b>

### **RUM**

<b>Diplomatico Reserva Exclusiva</b>	<b>€11</b>
<b>Havana Club 3 y.o.</b>	<b>€8</b>

### **TEQUILA**

<b>Don Julio Anejo</b>	<b>€15</b>
<b>Patrón Silver</b>	<b>€10</b>

### **BRANDY**

<b>Hennessy XO</b>	<b>€35</b>
<b>Rémy Martin VSOP</b>	<b>€11</b>

Above prices are inclusive of all taxes

## SOFTAILS AND SMOOTHIES

<b>Earl Grey Mojito</b>	€8.5
Earl grey tea, lime, honey, mint	
<b>Essence of Fruit Iced Tea</b>	€8.5
Forest fruit tea, berries, agave syrup	
<b>Detox Lemonade</b>	€8.5
Green tea, fresh ginger, mint, lemon, honey	
<b>Very Berry Smoothie</b>	€8.5
Strawberries, forest berries, apple juice, fruit puree	
<b>Love and.. Vice!</b>	€8.5
Pineapple juice, passion fruit puree, banana, honey, coconut milk	
<b>Frozen Mojito</b>	€8.5

## SOFT DRINKS <sup>25cl</sup> €4

<b>Coca Cola / Light / Zero</b>
<b>Sprite / Zero</b>
<b>Fanta Orange</b>
<b>Ginger Ale</b>
<b>Ginger Beer Britvic</b>
<b>Schweppes Tonic / Soda</b>

## PREMIUM SOFT DRINKS €4.5

<b>Fever Tree Light Tonic</b>
<b>Thomas Henry Tonic</b>
<b>Thomas Henry Cherry Blossom Tonic</b>
<b>3Cents Aegean Tonic</b>
<b>3Cents Pink Grapefruit Soda</b>
<b>Elderflower Tonic</b>
<b>Red Bull</b>

## FRESH JUICES €8

**Make your own combination**  
(Orange, Carrot, Apple, Pineapple)

## JUICE <sup>25cl</sup> €4

<b>Cranberry Juice</b>
<b>Orange Juice</b>
<b>Pineapple Juice</b>
<b>Pink Grapefruit Juice</b>

## WATER <sup>25cl</sup>

<b>Evian</b> still water 75cl	€6.5
<b>S. Pellegrino</b> sparkling water 75cl	€6.5
<b>Perrier</b> sparkling water 33cl	€4.5
<b>Evian</b> still water 33cl	€3.5
<b>Ydor Sourotis</b> still water 1L	€4.5

## TEA €6

**Althaus** - English Superior, Grey Classic, Darjeeling  
Castleton, Jasmine Deluxe, Fancy Chamomile, Fruit  
Berry, Lemon Mint

## COFFEE

<b>Americano</b>	€6
<b>Cappuccino</b>	€6
<b>Caffè Macchiato</b>	€6
<b>Espresso</b>	€4.5
<b>Double Espresso</b>	€6
<b>Freddo Espresso</b>	€6
<b>Freddo Capuccino</b>	€6.5



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**FOOD**

## SALADS

**Crispy Rocket Salad** (9, 10, 12, 14) €18

Rocket leaves with roasted almond flakes, dry cranberries, sesame seeds, avocado and honey mustard dressing

### Caesar Salad

Romaine lettuce tossed with classic Caesar dressing, Parmesan flakes, crispy bacon and garlic croutons

- Garlic Tossed Prawns (1, 3, 4, 5, 7, 9, 13, 14) €21

- Char-Grilled chicken fillet (1, 4, 5, 7, 9, 13, 14) €19

- Classic (1, 4, 5, 7, 9, 13, 14) €17

**Mixed Greens and Super Food Salad** €18

(1, 9, 10, 12, 13, 14) V

Fresh mixed green salad with edamame beans, mixed seeds, quinoa, dried cranberries and maple syrup vinaigrette

**Burrata Salad** (7, 9, 10) V €18

With cherry tomatoes, roasted pine nuts, rocket salad and microgreens garnished with balsamic vinaigrette

## MAINS

**Baked Mushrooms with Basil Pesto** €14

sauce (7,10,14)

Mushrooms stuffed with sun dried tomatoes and cream cheese.

**Smoked Salmon and Gravlax** €21

(1, 4, 5, 7, 10, 12, 13)

Protein rich bread, avocado mousse, greens and pickled ginger

**Cheese and Charcuterie Platter** €30

(1, 2, 7, 9, 12, 14)

Selection of Brie, Gorgonzola, Cheddar, Parmesan, Peppered Pecorino with a mix of Chorizo, Prosciutto and Pastrami accompanied by celery sticks, mini gherkins, crostini and homemade red onion chutney

**Triple Decker Ham & Cheese Sandwich** €14

(1, 7, 9)

Toasted slice bread, Virginian ham and melted cheddar cheese, romaine lettuce and tomato served with chips, mixed green salad and honey mustard sauce

**Classic Club Sandwich** (1, 4, 7, 9, 13, 14) €17

Grilled turkey fillet, fried egg, crispy bacon, tomatoes, cheese and lettuce served with chips and mustard mayonnaise

## DESSERTS

**Chocolate and fruits fondue** (1, 4, 7, 10, 11, 13) €28

Swiss chocolate fondue with a pile of fresh mouth-watering fruits and sweets served with warm chocolate

**MadeForTwo Fruit Platter** (1, 4, 7, 10, 12, 13) €18

Fresh cut fruits

Above prices are inclusive of all taxes

Numbers represent allergen information.

For explanation please refer to the last page.

# ALLERGENS

## 1 Cereals

Wheat, Rye, Barley,  
Oats

## 2 Celery

## 3 Crustaceans

## 4 Egg

## 5 Fish

## 6 Lupin

## 7 Milk

## 8 Molluscs

## 9 Mustard

## 10 Nuts

Almonds, Hazelnuts,  
Walnuts, Cashews,  
Pecan nuts, Brazil  
nuts, Pistachio nuts,  
Macadamia  
or Queensland nut

## 11 Peanuts

## 12 Sesame Seeds

## 13 Soya

## 14 Sulphur Dioxide