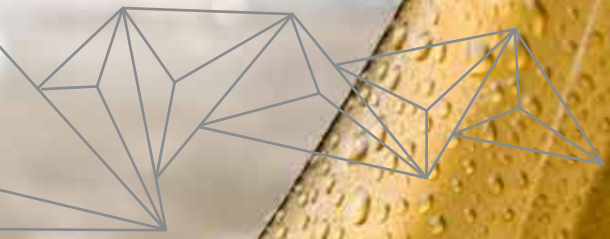


**THIS MENU IS AVAILABLE IN ENGLISH ONLY**

# CHAMPAGNE BAR



CHAMPAGNE



- Louis Roederer, Cristal Brut Millesimé \$ 290  
Reims-France  
Grapes: Pinot Noir, Chardonnay  
*The Louis Roederer winery, founded in 1776, was the official supplier to the Russian imperial court for many years. The famous Cristal owes its name to the innovative and unusual flatbottomed crystal bottle.*
- Louis Roederer, Brut Premier \$ 96  
Reims-France  
Grapes: Chardonnay, Pinot Noir, Meunier  
*Louis Roederer champagne is one of the finest champagne in the world, a delicious nectar of remarkable elegance and complexity.*
- Dom Pérignon \$ 250  
Épernay-France  
Grapes: Chardonnay, Pinot Noir  
*Dom Pérignon champagne is a tribute to the visionary genius of Benedictine monk Dom Pierre Pérignon (1638-1715) who made important contributions to wine production and quality in the Champagne region.*
- Moët & Chandon, Rosé Impérial Brut \$ 95  
Épernay-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*Perfect harmony of lines and aromas. Rosé Impérial is famed for its charm, elegance, unique personality and its delicate pink color with copper hues that recalls the shades of autumn sunsets.*
- Moët & Chandon, Impérial Brut \$ 79  
Épernay-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*The most popular and best-recognized champagne in the world. The scent of this champagne reveals a great aromatic complexity that is confirmed later in the mouth with a unique flavor. At the same time generous and lightweight... Essential for any occasion!*
- Moët & Chandon, Ice Impérial Rosé \$ 98  
Épernay-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*Moët Ice Imperial is an example of elegance, glamor and innovative nature of the Maison. A luxurious white lacquered bottle with a pink tie, pink and gold label and silver design, perfectly combined with the most sophisticated summer style.*
- Moët & Chandon, Ice Impérial \$ 94  
Épernay-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*Moët Ice Impérial, the first and only champagne especially created to be enjoyed over ice. A new champagne experience combining fun, fresh and free sensations while remaining true to the Moët & Chandon style.*
- Veuve Clicquot, La Grande Dame \$ 220  
Reims-France  
Grapes: Pinot Noir, Chardonnay  
*This exclusive blend of eight of historical Estate's Grands Crus was created in 1972 to celebrate the bicentenary of the Maison, La Grande Dame is a tribute to Madame Clicquot also known as "La Grande Dame de la Champagne".*

- Veuve Clicquot Rosé** \$ 110  
Reims-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*This Champagne is known to be one of the best loved sparkling roses. Elegant and fruity, this wine frees the senses, charms the eye and ravishes the palate. Proudly bearing the imperial red signature of Madame Clicquot, it promises moments of sheer pleasure.*
- Veuve Clicquot, Yellow Label Brut** \$ 95  
Reims-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*Clicquot Estate, founded in 1777, owes its worldwide fame to an exceptional lady, Madame Clicquot, who took over the family estate after her husband's death and, with her strength of character and strong aptitude for business, transformed it into a great Champagne house.*
- Veuve Clicquot, Rich Rosé** \$ 99  
Reims-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*Veuve Clicquot brand continues to embody the values held dear by Madame Clicquot: modernity and audacity blended together with an emphasis on quality and expertise that are second to none.*
- Veuve Clicquot, Rich** \$ 96  
Reims-France  
Grapes: Pinot Noir, Meunier, Chardonnay  
*In the history of Champagne, wines that were blended for greater sweetness were customarily described as "rich". That is exactly what Veuve Clicquot has achieved here: producing a fresh and fruity, high dosage champagne with incredible versatility.*
- Krug Grande Cuvée** \$ 250  
Reims-France  
Grapes: Chardonnay, Pinot Noir, Meunier  
*The Grande Cuvée Brut is the archetype of the Krug philosophy, and contains all savoir faire of a great maison. Over 120 base wines are combined to create a cuvée of exceptional finesse, which rests on the lees for six years. In total, it takes over twenty years to produce this superb Cuvée.*
- Perrier-Jouët Brut Belle Epoque** \$ 230  
Épernay-France  
Grapes: Chardonnay, Pinot Noir, Meunier  
*True to its artistic heritage, Perrier-Jouët produces its champagnes as unique works of art. They are assembled in a single creative burst which combines harmony, finesse and elegance, hallmarks of Perrier-Jouët.*
- Ruinart, Rosé** \$ 130  
Reims-France  
Grapes: Chardonnay, Pinot Noir  
*The Maison Ruinart has been creating its Champagnes in the spirit of innovation, purity and timeless elegance. Ruinart Rosé is the result of 250 years of research and perfectionism, the indulgent expression of the "Ruinart Taste".*
- Ruinart, Brut** \$ 110  
Reims-France  
Grape: Chardonnay  
*Since its foundation in 1729, Ruinart has taken pride in the excellence of its cuvées. The unique shape of its bottle is a tribute to the historic ones used in the eighteenth century.*

Laurent Perrier, Cuvée Rosé \$ 110  
Reims-France  
Grape: Pinot Noir

*La Cuvée Rosé was created in 1968 from the boldness and know-how of the Maison. Perfected at each stage of its making, Cuvée Rosé is acknowledged for its consistency and its high quality. It is characterized by its ripe red fruit aromas, a high intensity and great freshness.*

Laurent Perrier Brut \$ 75

Reims-France  
Grapes: Pinot Noir, Chardonnay, Meunier

*The Maison of Laurent-Perrier was founded in 1812. Purity, freshness, lightness and elegance are the essential characteristics expressed in this champagne.*

Pommery, Royal Brut \$ 77

Reims-France  
Grapes: Pinot Noir, Meunier, Chardonnay

*Champagne Pommery was the first Maison to commercialize a brut champagne in 1874. Madame Pommery created the first successfully marketed Brut Champagne at a time when most champagnes were excessively sweetened by sugar.*

Taittinger, Cuvée Prestige Brut \$ 79

Reims-France  
Grapes: Chardonnay, Pinot Noir, Meunier

*Since 1931, step by step, Champagne Taittinger has grown and taken its place among the great Champagne Houses, imposing with audacity an innovative style particularly influenced by personality of chardonnay grapes.*

Lanson Black Label Brut \$ 75

Reims-France  
Grapes: Pinot Noir, Chardonnay, Meunier

*Champagne Lanson is one of the oldest existing Champagne Houses, making some of the world's finest champagnes since 1760. The Maison Lanson has been the official supplier to the British court since 1900; later Lanson also became the only Champagne of the principality of Monaco.*

Mumm Cordon Rouge \$ 62

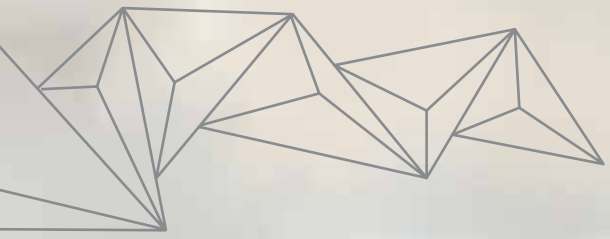
Reims-France  
Grapes: Pinot Noir, Chardonnay, Meunier

*In 1875, as a tribute to some of their most prestigious clients, Mumm decorated a few of their bottles with a crossed red silk ribbon (a reference to the Legion of Honour) and sealed them with an oval label... And the success of Cordon Rouge was established.*

Jacquart Mosaïque Brut \$ 62

Reims-France  
Grapes: Chardonnay, Pinot Noir, Meunier

*The sense of freedom to try things and be daring is part of the forward-looking vision with which the Jacquart maison maps out its route. Since its creation, shaking up Champagne conventions and traditions has been part of its genetic.*



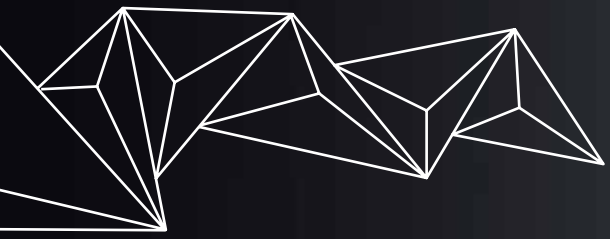
# SPARKLING WINES



- Schramsberg, Blanc de Blancs \$ 59  
North Coast-California  
Grape: Chardonnay  
*While this wine can be enjoyed by itself as an aperitif, it is also perfect with fresh oysters and other shellfish, crab cakes, ceviche and grilled sea bass*
- Iron Horse, Wedding Cuvée \$ 76  
Sonoma County-California  
Grape: Pinot Noir  
*This gorgeous sparkler was originally created for the wedding of one of the winery's partners, Joy Sterling. What could be more romantic? Made primarily from Pinot Noir grapes, it has just a blush of pale pink color, with aromas of fresh strawberries and tangerines.*
- Domaine Chandon, Rosé Étoile \$ 64  
Napa Valley-California  
Grapes: Chardonnay, Pinot Noir, Meunier  
*A true California sparkling wine pioneer, Domaine Chandon was founded in 1973 by Moët & Chandon. Every bottle of estate's sparkling wine expresses a perfect union of French heritage and innovative American spirit.*
- Domaine Chandon, Brut Classic \$ 52  
Napa Valley-California  
Grapes: Chardonnay, Pinot Noir, Meunier  
*A true California sparkling wine pioneer, Domaine Chandon was founded in 1973 by Moët & Chandon. Every bottle of estate's sparkling wine expresses a perfect union of French heritage and innovative American spirit.*
- Domaine Carneros by Taittinger, Brut \$ 59  
Napa Valley-California  
Grapes: Chardonnay, Pinot Noir  
*Founded by the Taittinger family of Champagne, Domaine Carneros sparkling wines express their noble French heritage with pure California panache.*
- Roederer Estate, Multi Vintage Brut \$ 56  
Anderson Valley-California  
Grapes: Chardonnay, Pinot Noir  
*A voluptuous and expressive sparkler, with floral red apple, brioche and cinnamon spice aromas and rich, vibrant flavors that finish on a luxurious note.*
- Gloria Ferrer, Blanc de Blancs \$ 52  
Napa Valley-California  
Grapes: Pinot Noir, Chardonnay  
*Sumptuous, vibrant and smooth, this is one the most popular Californian sparklers. This wine has a dry elegance that makes it taste really upscale.*
- Marchese Antinori, Franciacorta Rosé \$ 59  
Lombardy-Italy  
Grape: Pinot Nero  
*Born on the estate Montenisa from the union of Antinori family experience and the vocation of Franciacorta's terroir, this noble sparkling Rosé stands out for its balance, smoothness and inimitable finesse.*

- Marchesi Antinori, Franciacorta Blanc de Blancs \$ 63  
 Lombardy-Italy  
 Grapes: Chardonnay, Pinot Bianco  
*Tradition, passion and intuition are the qualities that led Antinori family to establish itself as one of the leading Italian wine producers. Every vintage, every terroir, every idea the family puts in place is a new beginning, a new quest to raise the quality margins.*
- Berlucchi '61 Nature \$ 59  
 Lombardy-Italy  
 Grapes: Chardonnay, Pinot Noir  
*Berlucchi '61 Nature is the protagonist of a bold decision: to produce a "nature" Franciacorta free of dosing syrup that embodies the purest expression of the territory... The audacity that was recognized with "Three Grapes" the highest award of the Italian Sommelier Association.*
- Bisol, Prosecco Valdobbiadene Cru Superiore \$ 49  
 Veneto-Italy  
 Grape: Glera (Prosecco)  
*Bisol is synonymous with quality and certainly one of the most successful historic cellars in the world of Prosecco, offering a wide range of products, all with high standards.*
- Aneri, Prosecco di Valdobbiadene Superiore \$ 39  
 Veneto-Italy  
 Grape: Glera (Prosecco)  
*Aneri brand was created through the expertise of Giancarlo Aneri, known by most as the prince of wine marketing. Aneri Prosecco can be found worldwide at most prestigious and fashionable locations, like the election celebrations of the Italian Republic Presidents Ciampi and Napolitano and US President Barack Obama.*
- Valdo, Prosecco \$ 37  
 Veneto-Italia  
 Grape: Prosecco  
*Valdo joins tradition and innovation, ensuring the highest quality product that's perfect for celebrating any occasion. Prosecco is Italy's answer to refreshing, well-made sparkling wine at a reasonable price.*
- Martini & Rossi, Asti \$ 32  
 Piedmont-Italy  
 Grape: White Muscat  
*Asti Spumante is the sweet wine par excellence. The natural companion of cakes, but perfect for a delicious bubbly aperitif as well.*
- Domaine Gruss & Fils, Crémant d'Alsace Brut \$ 46  
 Alsace-France  
 Grapes: Pinot Blanc, Auxerrois, Riesling  
*In France, outside the Champagne region, sparkling wines produced by the classic method are called "Crémant". This Crémant is versatile and ideal to be consumed during casual aperitifs.*
- Castillo Perelada, Cava Brut Reserva \$ 36  
 Catalonia-Spain  
 Grapes: Macabeo, Parellada, Xarel-lo  
*Cava is a sparkling wine of Denominación de Origen (DO) status from Spain. It may be white (blanco) or rosé (rosado). Only wines produced in the traditional method may be labelled "cava"; those produced by other processes may only be called "sparkling wines" (vinos espumosos).*

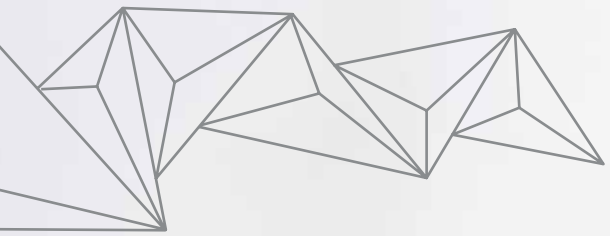




BY THE GLASS  
SELECTION



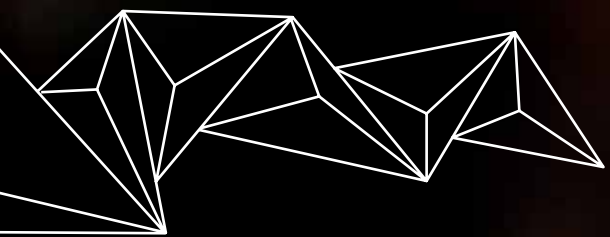
Louis Roederer, Brut Premier	\$ 24
Reims-France Grapes: Pinot Noir, Chardonnay, Meunier	
Veuve Clicquot, Yellow Label Brut	\$ 23
Reims-France Grapes: Pinot Noir, Meunier, Chardonnay	
Moët & Chandon, Rosé Impérial Brut	\$ 23
Épernay-France Grapes: Pinot Noir, Meunier, Chardonnay	
Moët & Chandon, Impérial Brut	\$ 20
Épernay-France Grapes: Pinot Noir, Meunier, Chardonnay	
Laurent Perrier Brut	\$ 19
Reims-France Grapes: Chardonnay, Pinot Noir, Meunier	
Mumm Cordon Rouge	\$ 15
Reims-France Grapes: Pinot Noir, Meunier, Chardonnay	
Jacquart Mosaïque Brut	\$ 15
Reims-France Grapes: Chardonnay, Pinot Noir, Meunier	
Domaine Chandon, Étoile Rosé	\$ 16
Napa Valley-California Grapes: Chardonnay, Pinot Noir, Meunier	
Marchesi Antinori, Franciacorta Blanc de Blancs	\$ 15
Lombardy-Italy Grapes: Chardonnay, Pinot Bianco	
Domaine Chandon, Brut Classic	\$ 13
Napa Valley-California Grapes: Chardonnay, Pinot Noir, Meunier	
Valdo, Prosecco	\$ 9
Veneto-Italy Grape: Prosecco	



# CHAMPAGNE COCKTAILS



La Vie en Rose	\$ 23
<i>Bulgarian roses and wild hibiscus syrup, rosé champagne</i>	
Blooming Champagne	\$ 18
<i>Wild hibiscus syrup, champagne, hibiscus bloom</i>	
St-Germain French 77	\$ 16
<i>St-Germain elderflower liqueur, fresh lime juice, champagne</i>	
French 75	\$ 16
<i>Bombay Sapphire gin, fresh lime juice, lavender syrup, champagne</i>	
Golden Pride	\$ 16
<i>Grey Goose La Poire vodka, honey syrup, fresh lemon juice, Angostura orange bitters, champagne</i>	
La Panthère Rose	\$ 16
<i>Plymouth gin, Campari Bitter, Cointreau, champagne</i>	
French Kiss	\$ 15
<i>Crème de Cassis de Dijon, champagne, Frangelico</i>	
Chambord Royale	\$ 15
<i>Chambord black raspberry liqueur, champagne</i>	



# SPARKLING COCKTAILS



Rose Petal	\$ 16
<i>Roses and hibiscus syrup, fresh lime juice, strawberry, rosé sparkling wine</i>	
Blueberry Lavender Sparkler	\$ 9
<i>St-Germain elderflower liqueur, fresh lemon juice, lavender syrup, blueberries, sparkling wine</i>	
Apple Jack	\$ 9
<i>Brandy, apple juice, Elixir ginger syrup, sparkling wine, rosemary sprig</i>	
Amaro Amare	\$ 9
<i>Amaro Montenegro, orange bitters, fresh grapefruit juice, prosecco</i>	
Elderflower Spritz	\$ 9
<i>Plymouth gin, cucumber slices, St-Germain elderflower liqueur, prosecco</i>	
Aperol Spritz	\$ 9
<i>Aperol, prosecco, club soda, orange slice</i>	
MSC Bellini	\$ 9
<i>Peach schnapps, peach purée, orange juice, prosecco</i>	
Mimosa Blossom	\$ 9
<i>Absolut Mango vodka, Galliano, orange juice, prosecco</i>	
Strawberry Mimosa	\$ 9
<i>Chamboard, strawberry purée, prosecco</i>	



CHAMPAGNE  
MENU



# MENU





## CAVIAR\*

Royal 30 G \$ 58

*All Served With: Traditional Blinis; Chives, Shallots, Egg, Capers, Sour Cream*

## RAW OYSTERS\*

*¼ Dozen - ½ Dozen - 1 Dozen*

*Market price. Please inquire with the Bar staff.*

*All Served With Your Choice Of: Mignonette, Spicy Thai, Lemon Wedges*

## CHILLED PLATTERS

King Crab King Crab Legs \$ 49

Coquillages Black Mussels or/and Manila Clams \$ 15

Côte d'Azur Black Mussels, Clams, Sea Scallops \$ 39

Fruits de Mer\* Tiger Prawns, Langoustines, Maine Lobster, King Crab, Black Mussels, Clams, Sea Scallops, Market Oysters \$ 69

*All Served With Your Choice Of: Mignonette, Spicy Thai, St Marie & Aioli Sauces, Lemon Wedges*

## & MORE

Yellowfin\* Tuna Tartare, Avocado, Spring Onions, Sesame \$ 18

Silver Salmon\* Pickled Salmon, Salmon Roe, Vegetables \$ 15

Herring Trio\* Pickled Herrings: Natural, Tomato, Curry, with Potatoes, Egg, Sour Cream, Chives \$ 15

Sashimi's\* Big Eye Tuna, Yellowtail, King Salmon, Raw Sweet Shrimp; With: Soy, Wasabi, Pickled Ginger \$ 29

Shrimp Cocktail Prawns, Luois and Cocktail Sauces \$ 15

Gravlax\* Dill-Cured Salmon, Red Onion, Capers \$ 15

*All Served With: Rye Garlic Crostini, Lemon Wedges*



If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

\*Public Health advisory: Consuming raw or undercooked fish, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Certain food may be frozen and are defrosted with the utmost care, preserving the nutritional value.

15% Service charge will be applied to all Guests without a beverage package and items excluded from respective package.

Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.

