

### Welcome to Sahn Eddar

Arabic for "reception of the house", is located at the base of world's tallest atrium, **Sahn Eddar** provides the perfect place to meet. Linger over morning coffee or Afternoon tea and watch the 42 meter water column leap skywards towards the peak of the atrium.

Inspired by a seafaring tradition, **Burj Al Arab** presides over the shifting sands and sea of the Arabian Gulf. Its sail-like form towering 321m above a man-made island is a tribute to opulence, ingenuity and the Arabian spirit.

In 1994 the world's first seven star hotel began to rise up from the Arabian Gulf, opening five years later, the billowing dhow sail pays a fitting tribute to the nations seafaring heritage.

Already a considerable engineering challenge, the dazzling white fabric of the sail was achieved by sun bleaching multiple fabric samples over several weeks until the desired shade of white was achieved. The protective coating ensures that Dubai's climate and the Shamal winds do not effect the fabric's intensity. This relentless search for perfection is a true testament to the quality that is expected from **Burj Al Arab**.

The **Burj Al Arab** has become Dubai's globally recognised icon. It is a masterpiece of engineering and design symbolising the history of the United Arab Emirates and one which truly placed Dubai on the luxury tourism map.



Indulge in our signature afternoon tea, exquisitely crafted by renowned chefs Andrea Migliaccio and Tom Coll. Savour a delectable menu of Dubai's celebrated flavours and locally inspired guilt-free pastries, made with 100% date sugar, alongside savoury delights.

Cherish this unique experience and indulge in a moment of luxury as you unwind over a cup of tea and savour these culinary creations.

### Afternoon Tea Menu

From 3pm until 6pm

AED 490 including a glass of our signature sparkling juice AED 590 including a glass of Louis Roederer Brut champagne

#### TO START

#### TO SHARE

**GOLD SPHERE** (D, G) Tomato, Red Onion, Basil, Ricotta Cheese, Raspberry Vinegar, Cucumber , Micro Leaves

#### SAVORY BITES

MEDITERRANEAN TWIST (D, E, G, N, V) Braised Tomato, Heirloom Cherry Tomato, Basil Pesto, Cream Cheese, Pine Nuts, Fresh Basil

> SALMON BRIOCHE (D, E, G) Dill Cream, Smoked Salmon, Salmon Roe, Lime Zests, Lemon Segments

**CRAB RYE ROLL** (D, E, G, SF) King Crab, Rye Bread, Hard Boiled Eggs, Pickles, Chives, Spicy Mayo, Tabasco, Celery, Microgreens

> **BRESAOLA TOAST** (D, E, G) Bresaola, Comté Cheese, Mustard Emulsion

#### PALATE REFRESHER

**COCONUT SPHERIFICATION** Infused with Pandan topped with Finger Lime

#### TO FOLLOW

#### PÂTISSERIES

MANGO COCO CURRY (G, D) Crispy Filo Dough, Mango Curry Chutney, Sorbet and Coconut Chantilly

**PISTACHIO RELIGIEUSE** (G, D, N, E)) Pâte à Choux and Pistachio Crémeux

**ORIENTAL RASPBERRY** (D, G) Vanilla, Orange Blossom and Lemon Mousse, Raspberry Crémeux and Confit infused in Rose Water

> **KARAK CHAI TEA** (D, G) Karak Chai Mousse, Condensed Milk Crémeux, Earl Grey Caramel, Cardamom Crunch

#### TO CONCLUDE

#### SCONES EXPERIENCE

One Classic and One Dates Scone with Clotted Cream and Berry Marmalade (D, G)

> **GÂTEAUX ANNÉCIENS** (G, D, N) Vanilla, Cocoa, served with Nuts Spread

## TEATIME PASTRY FROM 12 PM - 6 PM

Homemade Scones Served with Clotted Cream and Jam	
French Toast, Vanilla Ice-Cream, Mixed Berries	
Apricot Calisson (VG, N)	
Dragée Crunchy, Financier Sponge, Apricot Marmelade, Almond Mousse	
Raspberry Cheesecake (D, Sugar-Free)	

40 80 80

80

## PASTRY Selection FROM 12 PM – 10.30 PM

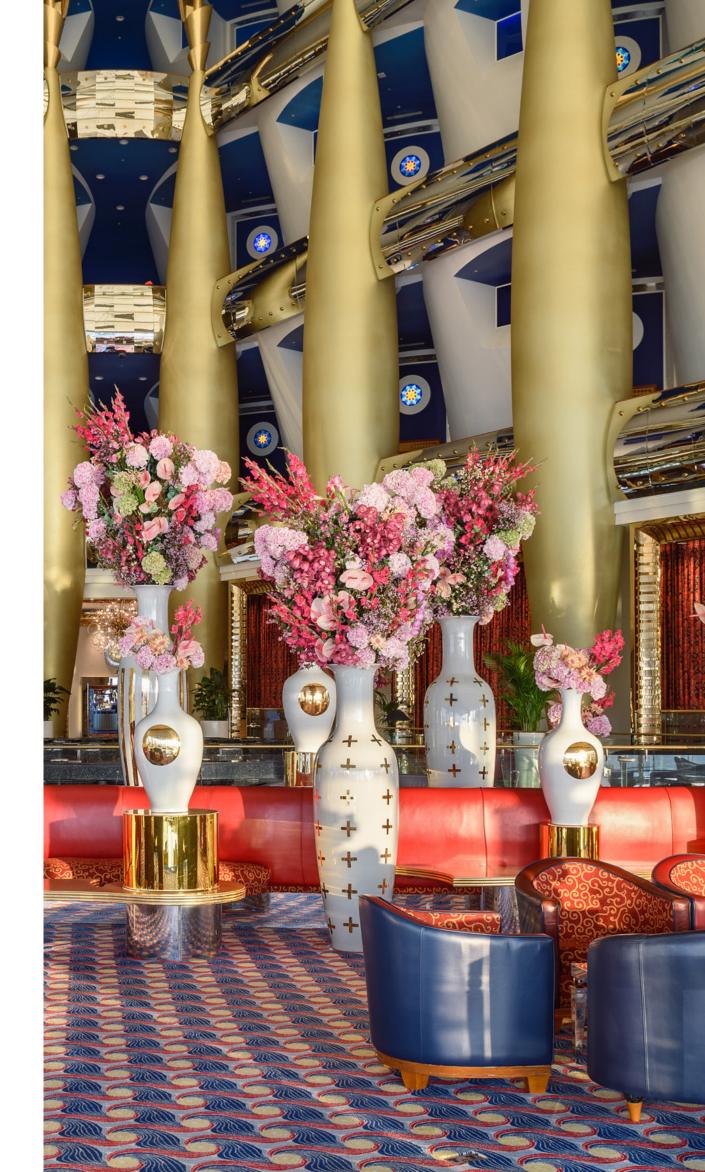
Signature Crepes Suzette (A) (Prepared Table-Side)	250
Umm Ali	80
Assorted Arabic Pastries	75

### Pastries from Les Desserts Boutique

Hazelnut Paris-Brest (G, D, E, N)	80
Chocolate Pâte à choux, Hazelnut Cream, Praliné Crunchy	
Pistachio Religieuse (G, D, N, E)	80
Pâte à choux, Pistachio Crémeux	
Chocolate Flower (D, N, E, GF)	80
Chocolate Mousse Tulakalum 75%, Cocoa Nibs Crémeux, Pecan Crunchy, Cocoa Sponge	
Raspberry Tart (D, E, N)	80
Shortbread, Almond Frangipane Vanilla Cream and Raspberry Confit	
Vanilla, Tonka, and Caramel (D, E, N)	80
Vanilla Mousse, Tonka Beans Crémeux, Caramel, Almond Sponge and Crunch	
Mango Cheesecake (D, E, G, NF)	80
Speculos Sablé, Fresh Mango Glazed with Mango Vanilla Glaze	
Black Forest (GF, E, N, D)	80
Vanilla Chantilly, Cherry Marmelade, Chocolate Sponge	
Coffee (E, N, D)	80
Coffee Mousse, Caramel, Nuts Sponge and Crunch	

### Burj Al Arab Gold Selection

Signature Gold Cappuccino	120
Sparkling Gold Emotion Juice	130/600
Golden Espresso Martini	185



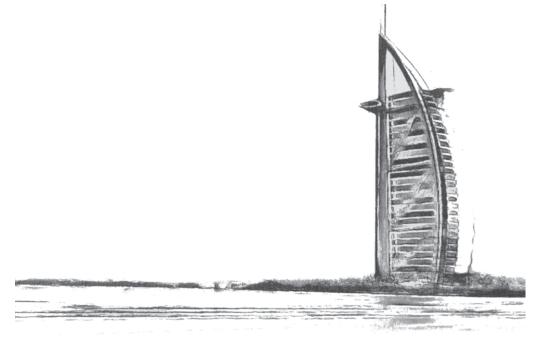
### One Man's Vision Becomes Reality

His Highness Sheikh Mohammed bin Rashid Al Maktoum's vision was a building as instantly recognisable as the Sydney Opera House or the Eiffel Tower: an international symbol of Dubai.

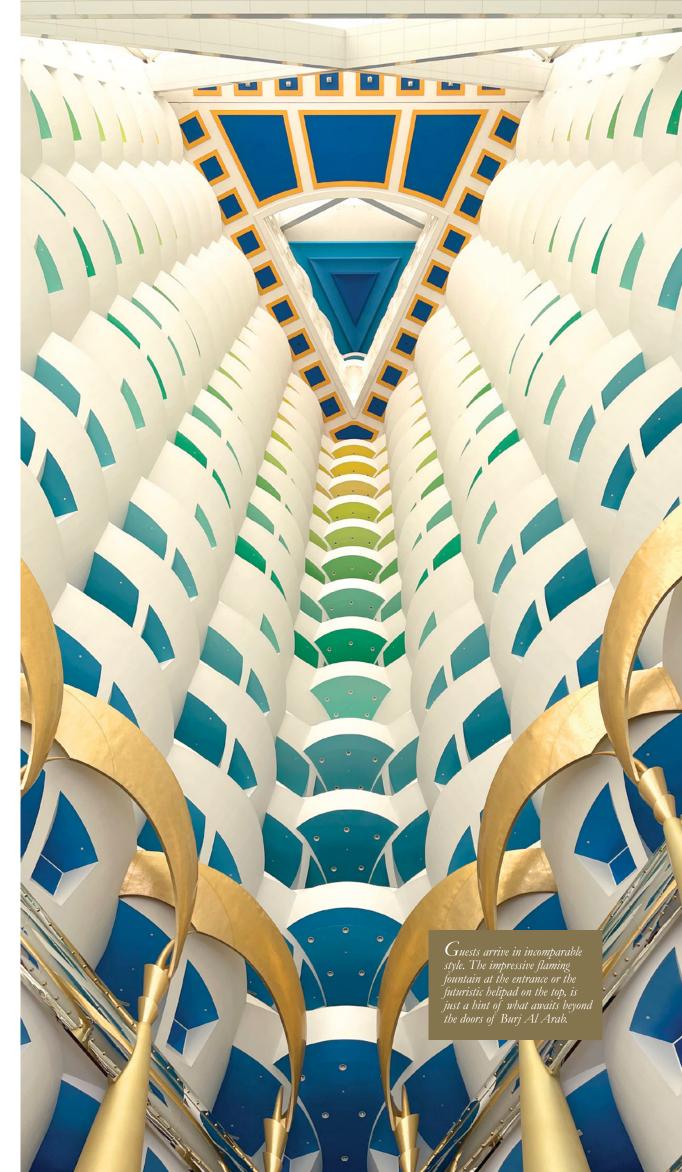
Architect Tom Wright's inspiration came watching a yacht leaving Dubai: why not a building evoking a ship's sail? The iconic, elegant Burj Al Arab was born.

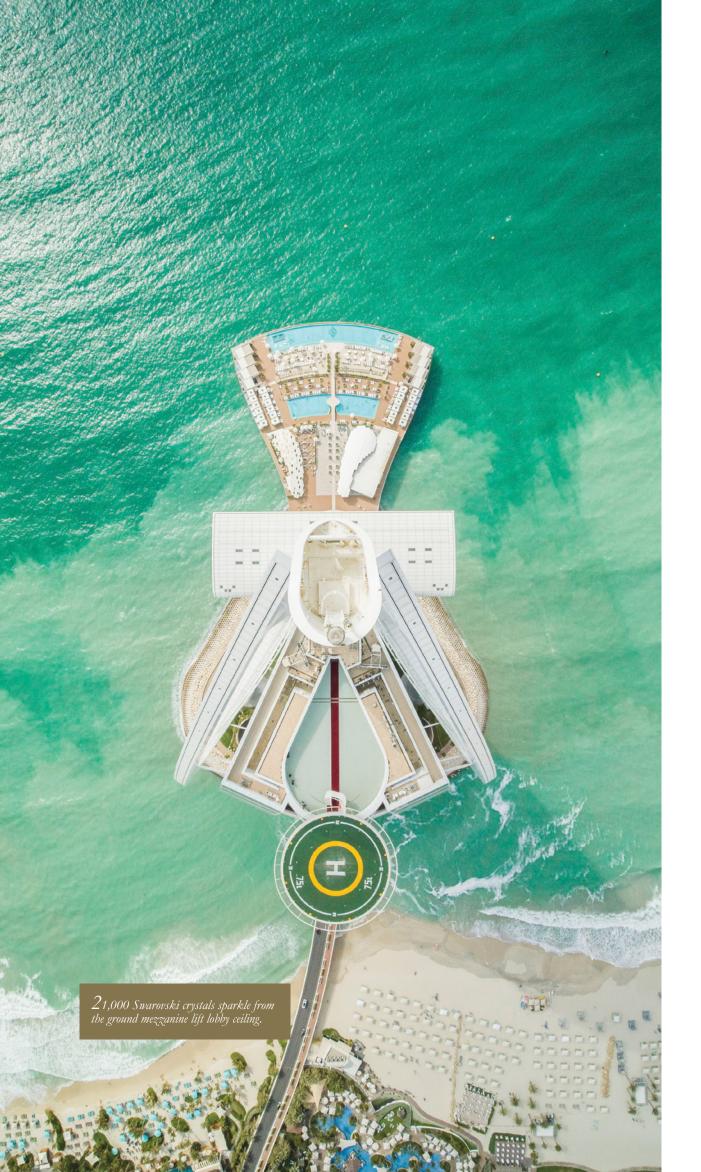
His Highness Sheikh Mohammed bin Rashid Al Maktoum envisioned interiors that would astound visitors and get the world talking. Teams of designers, including internationally-renowned Khuan Chew, developed a look inspired by Arabian styles and symbolism, but with a contemporary twist. From furnishings to uniforms, this look was bolder and more extravagant than anything seen before.

The creative vision for Burj Al Arab was carried through to the smallest details. The original staff uniforms were created by Bruce Oldfield, fashion designer to royalty. With sumptuous embroidery and elegant silhouettes, these were inspired by Arabian motifs and used the same rich blues, reds and golds as the interior scheme.



The longest diagonal truss is 85 meters long and weighs 165 tonnes.





### Premium Black Teas

#### RARE ASSAM

Strong and smooth with hints of sweetness, our Assam earns its place amongthe Indian tea classics. With golden-tipped leaves, this malty blend is the pride of the region. AED

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AED

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#### ENGLISH BREAKFAST

One story goes that 'Breakfast Tea' was the invention of an Edinburgh tea master in the 1800s. It was only after Queen Victoria had savored the blend at Balmoral Castle, and brought it back to London, that its popularity spread through the capital's most fashionable tea houses. Renamed, English Breakfast now enjoys a global presence. Rich, robust, malty and sometimes with a dash of milk, is a perfect combination for a Good morning!

#### ORGANIC DARJEELING

Darjeeling is a floral classic celebrated in its Himalayan homeland and much further afield. Noted for subtle hints of muscatel and the silvery appearance of its leaves, Darjeeling evokes the glamorous Afternoon Tea experience.

#### ORGANIC LAPSANG

Gently smoked with pine wood, this Organic Lapsang Souchong gives the aroma of sitting by an open fire. Rich and peaty flavor of this tea can be enjoyed with or without milk.

### Perfumed Black Teas

#### ORGANIC MAJESTIC EARL GREY

Traditional in recipe, the Organic Majestic Earl Grey is made with the essence of the bergamot orange and carefully mixed with the finest organic black tea. The addition of mallow blossoms and cornflower petals make this tea a feast for the eyes and the refreshing citrus flavor a perfect pairing for any dessert.

#### CHOCOLATE TEA

A rich mocha blend with sweet hints of caramel, this warming chocolate tea is the ultimate decadent treat.

#### ARABIAN NIGHTS

A unique earthy black tea blend with a warm, honey like appearance. With the addition of ginger, cinnamon, liquorice and vanilla, this blend has the perfect balance of restorative tea leaves and a sweet and astringent flavor.

### PU-ERH TEAS

#### VANILLA PU ERH

Infused with delicious and tasty bourbon vanilla pieces, this is a sublime tea made from King of Pu-erh. A full-bodied tea, it is strong and alluring, giving the perfect blend of bourbon with rich earthiness.

### Green Teas

#### ORGANIC JAPANESE GYOKURO

Rich and full-bodied, this is a complex organic tea with a bright, savory flavor. The Gyokuro bushes are shaded for 21 days before harvesting. This slows the growth of the tea leaves and creates the luscious deep green color by increasing the level of chlorophyl. The increased level of amino acids generate the soft and sweet character of this superb delicates.

#### MATCHA IRI GENMAICHA

The distinct flavors of traditional Genmaicha are blended with buttery matcha, creating an infusion rich in toasted, umami flavors. With a high proportion of roasted rice, sweet, roasted and grassy flavors in this extraordinary infusion. perfect infusion to enjoy at the start of the day.

#### MATCHA CEREMONIAL

A mellow tea for enthusiasts and connoisseurs, this ceremonial quality Organic Matcha is exclusively grown and produced at the footsteps of Fuji Mountain, in Shizuoka region of Japan. This is the highest quality Organic Matcha, used in Japanese Tea Ceremonies.

#### GUNPOWDER

Nutty with a lingering sweetness, each tea leaf has been rolled into a snail shaped curl. Soft and refreshing with a light grassiness. This tea is certain to impress a green tea lover.

#### EMPRESS JASMINE

Empress Jasmine is an exquisite blend of green tea infused with the intoxicating fragrance of motia flowers, also known as Arabian jasmine. A bright honey-yellow cup with prominent notes of heady motia makes it a beautifully floral tea with a delicate and smooth finish.

#### MYSTICAL DETOX

A rich green tea infusion blended with ingredients such as lemongrass and ginger with the natural sweetness of dandelion roots, leaves you feeling invigorated with every cup. 49

AED

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AED

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### White Teas

#### PERSIAN ROSE

This unique, floral tisane is made purely from whole rosebuds. Offering a perfectly balanced and subtle rose petal aroma, light pink buds infuse hot water creating a delicate brew that tastes as divine as it looks. Naturally caffeine-free, this light and gentle bouquet transports the drinker to a peaceful place, reminiscent of fresh English borders and luxurious Persian gardens. Enjoy this fresh tisane with hot water for a pure, natural infusion or add a little to your favourite green and black tea blends to lend classic and traditional flavours a unique floral twist. AED

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#### WHITE PEONY

Our White Peony blend is an aromatic and refreshing cup with sweet notes of honey. Perfect for a mid-afternoon pick me up or to savour after an indulgent meal.

#### PEACH & RASPBERRY

The familiar flavours of real peach and raspberry combine in this caffeine-free tisane, creating intriguing sweet and sour notes.

SILVER NEEDLE
Unique and utterly different, this delicate white tea is rare and completely
sensational. Harvested in the mountains of the province Guangxi, this

sensational. Harvested in the mountains of the province Guangxi, this tea consists of only singular young and tender buds. The taste is wonderful soft and sweet which makes this tea perfect for the afternoon.

Oolong Tea	AED
MILK OOLONG	49

Milk Oolong tea is layered and floral with a temptingly creamy caramel aroma. A smooth and sweet loose leaf tea made from the finest Tieguanyin oolong.

Infused And Herbal Teas	AED
ORGANIC CHAMOMILE BLOSSOM Relax and unwind with the most pleasant of infusions. Aromatic and utterly soothing, this herbal blend is made from the finest, purified whole chamomile flowers.	49
<b>STRAWBERRY AND MANGO</b> Strawberry and mango tisane blends two delectable fruits for a balanced sweet and sour taste with hints of honey.	49
ELDERFLOWER AND LEMON A fresh, caffeine-free infusion, elderflower and lemon tisane has an invigorating sweet taste and fine citrusy aroma.	49
<b>PEPPERMINT</b> Our caffeine-free peppermint tisane has a spicy aroma and cool, penetrating taste. A fine after-dinner refresher from our loose leaf tea pouch range.	49
ROOIBOS TIRAMISU Rooibos tiramisu tisane combines indulgent tastes of chocolate and coffee with a sugary cocoa aroma.	49
<b>BLUEBERRY RISING FLOWER</b> A fruity, floral green tea infusion with the smooth taste of blueberry and notes of sweet jasmine.	49
<b>LYCHEE RISING FLOWER</b> A fragrant jade infusion with sweet notes of jasmine and the distinctive taste of lychee.	49
SPA BLEND An organic, caffeine-free tisane blending spices, herbs and flowers, created to soothe, invigorate and refresh.	49

### Signature Iced Teas

AED

STRAWBERRY AND MANGO Perfect balance of sweetness and sourness with a hints of wildflower honey	60
ARABIAN JASMINE AND ROSE Delicate green tea with refreshing and smooth rose aftertaste	60
ENGLISH BREAKFAST AND LEMON Rich, robust and malty with a touch of citrus	60

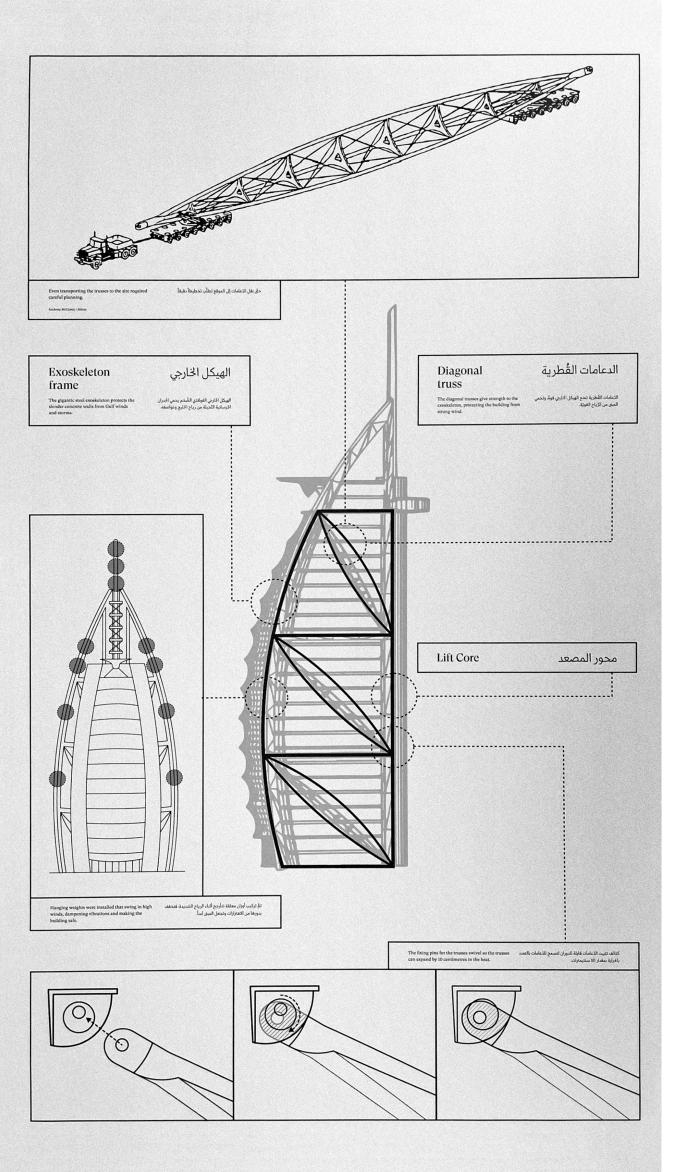


## Coffee

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<b>BURJ AL ARAB GOLD CAPPUCCINO</b> A smooth creation of premium coffee, fresh milk and fine 24 carat gold, served with a Grand Cru Guanaja chocolate marshmallow.	120
SIGNATURE HOT CHOCOLATE Silky 65% Dark Chocolate from São Tomé by Nicolas Berger, blended with fresh cream and milk served with homemade vanilla chantilly cream, marshmallows and chocolate pearls.	95
ESPRESSO	35
DOUBLE ESPRESSO	40
RISTRETTO	45
LONG BLACK	40
FRENCH PRESS	65
CLASSIC CAPPUCCINO	40
CAFÉ LATTÉ	40
CAFÉ AU LAIT	50
MACCHIATO	35
MOCACHINO	50
TURKISH COFFEE	60
AFFOGATO	80
SALTED FUDGE CAPPUCCINO Smooth emulsion of espresso, hot milk, artisan salted fudge	65
ICED DATE MOCHA Cold brew coffee, medjool dates, Turkish delight, date honey, milk	65
BARACOA ICED COFFEE Cold brew coffee, mint leaves, tonic	65
MATCHA ICED LATTE	65

Milk, milk foam, matcha powder



### Starters

ITALIAN CAVIAR (D, G) Served with Melba Toast, Blinis, Egg White, Egg Yolk, Shallots and Sour Cream	
BELUGA 50 gm	2,500
SEVRUGA 50 gm	1,200
VITELLO TONNATO (GF, D) Slow-Cooked Veal Loin, Tuna Sauce, Mix Lettuce, Capers, Parmesan	150
BEEF TARTARE Gherkin, Shallots, Parsley, Capers, English Mustard, Bearnaise Sauce	200
BEETROOT CARPACCIO (D, N) Orange, Walnut, Truffle, Goat Cheese	130
EGGPLANT PARMIGIANA (D) Parmesan, Tomato Sauce, Mozzarella and Basil	125
SEA BASS CEVICHE (D) Sea Asparagus, Pickled Vegetables, Sour Cream, Corriander	160
WILD CRAB (D, E) Carrot Couscous, Pickles, Spicy Mayonaise	160
CALAMARI WITH CHILLI SAUCE (D, E) Crispy Calamari served with Spicy Mayonnaise	95

AED

AED

## Salads

BURJ AL ARAB SALAD (GF, V, VG) Quinoa, Avocado, Rocket, Raspberries, Sweet and Sour Vegetables	145
NIÇOISE SALAD (GF, D) Yellow Fin Tuna, Olives, Tomatoes, Potatoes, Eggs, Baby Gem, Anchovies, Green Beans	150
CAESAR SALAD (D) Parmesan Cheese, Turkey Bacon and Herb Croutons	90
With Grilled Chicken Breast	120
With Garlic Prawns	150
BURRATA SALAD (GF, D, N) Rocket Leaves, Tomato, Basil	115

### Soup, Pasta and Rice

MUSHROOM SOUP (N, D) Ricotta Cheese, Mushrooms, Parsley, Croutons	95
RAVIOLI CAPRESI (D, V) Vine Tomatoes, Basil, Parmesan Cheese	190
PACCHERI WITH BEEF SHORT RIB (D) Red Onion, Smoked Cheese and Beef Jus	190
LOBSTER RISOTTO (D, SF) Broccoli, Mint, Bisque	200
PRAWN SPAGHETTI (D) Red Prawns, Tomato, Bisque and Lemon	190
TRUFFLE TAGLIOLINI (D, E) Black Truffle, Parmesan	250

Our Selection of Gluten Free Pasta is available upon request.

### Sandwiches And Burgers

All sandwiches and burgers are served with French fries or mixed salad.	
CHICKEN CLUB SANDWICH (D) Boiled Egg, Turkey Bacon, Lettuce, Tomatoes	150
CHICKEN SCHNITZEL SANDWICH (D, E) Focaccia, Lettuce, Onion, Mango, Mayonaise	150
BURJ AL ARAB BURGER (D) Brioche Bun, Cheddar Cheese, Lettuce Homemade BBQ Sauce	
With Chicken	150
With Wagyu Beef	180
VEGAN BURGER (V, VG) Vegetable Burger with Avocado, Lettuce and Tomatoes	140
FALAFEL WRAP (VG) Saj Bread, Tahina, Pickled Vegetables, Lettuce, Tomatoes	120
LOBSTER ROLL (D) Lobster Salad, Spicy Mayonnaise, Deep Fried Onion	190

Lobster Salad, Spicy Mayonnaise, Deep Fried Onion

### Main Courses

AED

AED

SEA BASS FILLET (GF, SF) Clams, Fennel, Dill and Tomatoes Confit	280
RED SNAPPER (GF, N) Vegetable Caponata, Mediterranean Sauce	260
ANGUS BEEF TENDERLOIN (D) Pumpkin, Asparagus, Beef Jus	360
CORN FED CHICKEN BREAST (GF, D) Slow-cooked Chicken, Potato Millefeuille, Seasonal Mushrooms	290
VEAL TENDERLOIN (D, N) Celeriac Puree, Baby Spinach, Hazelnut	320

AED

AED

AED

### Selection Of Side Dishes

STEAMED VEGETABLES (GF, V)	65
GRILLED ASPARAGUS (GF, V)	65
BROCCOLI (GF, D, V)	65
MASHED POTATOES (D, V)	65
FRENCH FRIES (GF, V)	65
STEAMED RICE (GF, V)	65

### Little Foodies Menu

KIDS BEEF BURGER WITH FRENCH FRIES (D, E)	100
FISH FINGERS WITH FRENCH FRIES (D, E)	90
CHICKEN NUGGETS WITH FRENCH FRIES (D, E)	90
PENNE OR SPAGHETTI (D) Tomato, Cream or Bolognaise Sauce	80
CHICKEN BREAST (D)	110
STEAMED SALMON (D)	120

WATER	AED 500ML 750ML	
SAN PELLEGRINO	40	55
ACQUA PANNA	40	55
Detox		AED
<b>GREENER WITH GINGER</b> Celery, Cucumber, Ginger, Parsley, Green Apple, Spinach, Lemon		75
BOOST YOUR MIND Ginger, Beets, Carrot, Celery		75
ANTI- INFLAMMATORY Turmeric, Carrot, Ginger, Orange, Celery, Lemon		75
IRON THRONE Cucumber, Celery, Romain Lettuce, Broccoli, Green Apple, Lime		75
POWER Turmeric, Ginger, Aloe Vera, Orange		65
Fresh Juices		AED
STRAWBERRY		70
CARROT, ORANGE, APPLE, PINEAPPLE, MANGO,		49

## LEMON, GRAPEFRUIT, WATERMELON, KIWI

Soft Drinks	AED
COCA COLA, DIET COCA COLA, SPRITE, SPRITE SUGAR FREE, FANTA, GINGER ALE, TONIC WATER	45
RED BULL	60



### SAHN Eddar Signature Cocktails

BELLINI Peach, Louis Roederer NV Champagne	170
FRENCH 75 Gin, Lemon, Top Champagne	150
NEGRONI SBAGLIATO Campari, Sweet Vermouth, Champagne	150
GOLDEN ESPRESSO MARTINI Vodka, Coffee Liqueur, Single Origin Espresso, Tonka, Golden Powder	185

Jumeirah Signature Cocktails	AED
CUCUMBER MARTINI Vodka, Lime, Elderflower, Cucumber	135
PASSION FRUIT MARTINI Vodka, Passion Fruit, Lime, Amaretto	135
LYCHEE MARTINI Vodka, Lychee, Yuzu	135

Classic cocktails available upon demand.

Champagne	AED 150ML	BOTTLE	
LOUIS ROEDERER, COLLECTION 243, BRUT	195	975	
LOUIS ROEDERER, BRUT ROSÉ	245	1,220	
PERRIER-JOUËT, BELLE ÉPOQUE, BRUT	595	2,950	
PERRIER-JOUËT, BELLE ÉPOQUE, BRUT ROSÉ	680	3,400	

# 170 SAUVIGNON BLANC, LES EGLANTINES TOURAINE, LOIRE, FRANCE 150 CHABLIS, DROUHIN-VAUDON BURGUNDY, FRANCE 150 PINOT GRIGIO, TERLAN ALTO-ADIGE, ITALY 150 Rosé Wine

AED

Rosé Wine	AED 150ML	BOTTLE
PRESTIGE ROSÉ, MINUTY CÔTES DE PROVENCE, FRANCE	95	475
Red Wine	AED 150ML	BOTTLE
MALBEC, THE ORIGINAL, RIGAL CAHORS, FRANCE	120	580
CHIANTI, NIPOZZANO, FRESCOBALDI TUSCANY, ITALY	140	700
PINOT NOIR, LES CAUDROYES, MIA MERCUREY, BURGUNDY, FRANCE	180	900

AED 150ML

115

120

125

AED 30ML

60ML

BOTTLE

570

600

630

### COGNAC

White Wine

HENNESSY VS	90	160
RÉMY MARTIN XO	240	450
HENNESSY XO	240	450
RÉMY MARTIN LOUIS XIII	2,650	3,800

Tequila	AED 30ML	60ML
DON JULIO REPOSADO	120	190
DON JULIO BLANCO	110	180
DON JULIO AÑEJO	120	200
Rum and Cachaca	AED 30ML	60ML
BACARDI BLACK	80	130
BACARDI WHI'TE	80	150
HAVANA CLUB 7 YEARS	90	150
RON ZACAPA 23 YEARS	120	200
Liqueurs	AED 30ML	60ML
AMARULA	80	130
SAMBUCA	80	130
KAHLUA	80	130
BAILEY'S IRISH CREAM	80	140
DRAMBUIE	80	140
TIA MARIA	80	140
AMARETTO DISARONNO	80	140
GRAND MARNIER	80	160
Gin	AED 30ML	60ML
BULLDOG	80	130
BEEFEATER 24	90	150
TANQUERAY NO. 10	110	170
HENDRICKS	110	170
THE BOTANIST	110	170
TONIC		
FEVER-TREE TONIC, ENGLAND		

### Bottled Beer

HEINEKEN 0% ALCOHOL	300ML	55
CORONA, MEXICO	335ML	70
HEINEKEN, NETHERLANDS	330ML	70
PERONI, ITALY	330ML	70
ERDINGER, GERMANY	500ML	80

### Blended Whisky

JOHNNIE WALKER BLACK LABEL 12 YEARS	90	170
CHIVAS REGAL 12 YEARS	100	180
CHIVAS ROYAL SALUTE 21 YEARS	250	450
JOHNNIE WALKER BLUE LABEL	300	490

AED 30ML 60ML

AED 30ML 60ML

### American Whiskey

WOODFORD RESERVE	90	160
JACK DANIEL'S OLD NO.7	90	160
JACK DANIEL'S SINGLE BARREL	110	180

Vodka	AED	30ML	60ML
RUSSIAN STANDARD PLATINUM, RUSSIA		80	120
KETEL ONE, NETHERLANDS		80	150
GREY GOOSE, FRANCE		120	180
BELVEDERE, POLAND		120	180
BELUGA NOBLE, RUSSIA		120	180

### Whisky And Single Malt

AED 30ML 60ML

### THE MACALLAN SHERRY OAK RANGE

MACALLAN SHERRY OAK 18 YEARS OLD	300	480
MACALLAN SHERRY OAK 25 YEARS OLD	980	1,550
THE MACALLAN FINE OAK RANGE		

	MACALLAN FINE OAK 12 YEARS OLD	130	220
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### Scotch Whisky

AED 30ML 60ML 

GLENFIDDICH 12 YEARS, SPEYSIDE	90	150
GLENMORANGIE 10 YEARS, HIGHLAND	110	170
TALISKER STORM, ISLE OF SKYE	110	180
GLENFIDDICH 18 YEARS, SPEYSIDE	120	180
LAGAVULIN 16 YEARS, ISLE OF ISLAY	170	300



