

annex

THE ROOFTOP

THE ABU DHABI EDITION, AL BATEEN MARINA, PO BOX 127799, ABU DHABI, UAE

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MIXOLOGY OR THE ART OF COCKTAIL MAKING

Mixology describes the art of creating or revising cocktail recipes. An art that has become a real trend in recent years. Mixology is therefore the science of mixing. Above all, it is a profession with great challenges that requires specific know-how.

WINE SELECTION

WHITE

Balthazar Riesling	65 / 320
Graffigna Pinot Grigio	65 / 285
Rawsons Retreat Chardonnay	65 / 300

RED

Graffigna Malbec	60 / 275
Rawsons Retreat Shiraz & Cabernet	65 / 300

ROSÉ

The Palm “Whispering Angel”	70 / 350
Paul Mas Coté Mas	65 / 300

CHAMPAGNE

Perriet Jouët Grand Brut NV	780
Dom Perignon Cuvée 2006	2100
Krug Grand Cuvée NV	2310
Cristal Cuvée Louis Roederer 2004	3630

SINGLE MALT

The Macallan 18 years	165 / 2540
The Macallan 21 years	315 / 5520
Glenmorangie 18 years	105 / 1690
Ardberg Uigedail 10 years	105 / 1640
The Glenlivet 18 years	105 / 1450
The Glenlivet 21 years	130 / 2640

RUM

Diplomatico Reserva Exclusive	75 / 1140
Bacardi 8 anos	75 / 1120

AGAVE

Patron Silver	65 / 1040
Patron Reposado	70 / 1260
Patron Anejo	90 / 1620
Patron XO	65 / 1040
Gran Patron Piedra	530 / 10000
Don Julio 1942	300 / 8000

All prices are in UAE dirham and are inclusive of all applicable service charges, local fees and taxes.
Please speak to a member of the team if you have allergies or specific dietary requirements.

BITES

EDEMAME (S) Steamed or Shichimi Spiced	30
PRAWN CRACKERS (SF, N) Peanut Sauce	30
PERUVIAN FRIES (D) Chilli Cheese Sauce	40
GUACAMOLE (D) Sour Cream	45
TUNA TATAKI (S) Soy Ponzu, Crispy Garlic	75

GRILLED SKEWERS

SOY HONEY GLAZED CHICKEN (N, SF) Prawn Crackers, Peanut Sauce, Kewpie Mayo	75
SPICY SALMON(E) Nanami, Togarashi, Pickle Cucumber, Kewpie Mayo	75
WAGYU BEEF (D,E) Chimichurri, Parmesan	85

BIG PLATES

MAC & CHEESE (D,G) Gruyere, Parmesan, Cheddar, Nori Crumb	60
ANNEX NACHOS (D) Pulled Beef, Corn Chips, Guacomole Sour Cream, Chilli Cheese Sauce	100
SIGNATURE BEEF BURGER (D,G) Misu Truffle, Chipotle Caramalized Onion, Crispy Veal Bacon	130

SHARING PLATES

SESAME PRAWN TOAST (E, SF,G,D) Siracha Mayo, Ginger Pickle	65
LENTIL SLIDERS (D,G,E) Boston Lettuce, Aged Cheddar , Spicy Aioli	65
CHICKEN WINGS Boneless (D,G) Korean Barbeque Dip	75
CRISPY CALAMARI (SF,G) Yuzu Kosho Mayo, Lime	75
CHORIZO CROQUETTE (G,E) Spicy Aioli, Bery Onion Ketchup	75
STEAMED BAO BUN (G) Shitake Mushrooms, Kimchi, Samjang Sauce, Sesame Cabnage.	75
PRAWN GYOZA (SF) Tobanjan Mayo, Wasabi Ponzu	90
SHARING PLATTER Select any three of the above	195

COLD CUTS & CHEESE

COLD CUTS Wagyu Chorizo, Veal Truffle Salami, Prosciutto Chimichurri, Roast Tomatoes, Olives	55
CHEESE BOARD (D) Brie, Parmesan, Manchego, Prosciutto Chimichurri, Roast Tomatoes, Olives	55
SIGNATURE BOARD (D) Wagyu Chorizo, Veal Truffle Salami, Prosciutto Brie, Parmesan, Manchego, Roast Tomatoes, Olives	90

SOMETHING SWEET

BLACK SESAME & MATCHA CAKE (G,D,E) Yuzu Jelly, Sesame Mousse	45
ICE CREAM & SORBET SELECTION (G,D,E)	15

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Allergy Guide: (D) Dairy; (G) Gluten Free; (E) Egg; (N) Nuts; (SF) Shellfish; (S) Soybeans

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VODKA

Belvedere Pure	70 / 1200
Grey Goose	65 / 1240

GIN

Star of Bombay	60 / 1040
The Botanist Islay	65 / 1040
Eden Mill Original	65 / 1040
Monkey 47 Schwarzwald	115 / 1490

COGNAC

Remy Martin VSOP	70/1220
Hennessy XO	140 / 2270
Hennessy Paradis	500 / 10000
Remy Martin Louis XIII	1290/ 25000

MALTS & GRAIN

Gentleman Jack	50 / 740
Chivas Regal 18 years	95 / 1690
Chivas Regal Icon	1490/ 30000
Woodford Reserve	65 / 1020
Bulleit Bourbon	60 / 1200

BEERS

Heineken	55
Corona	55
Birra Moretti	55
Koppaberg Swedish Fruit Cider	55

INSPIRED COCKTAILS

As the sun sets allow our mixologists to take you on their creative drinks journey. These handcrafted cocktails have been designed by our very own HEAD MIXOLOGIST, taking inspiration from the flavours she remembers whilst growing up in remote South East Asia. Enjoy the journey with us.....

TAGAY (*Cheers !!!*) 75
Botanist Islay Gin, Absinth, Lemongrass & Ginger Syrup

BAHALA NA (*Let spirits lead the way*) 75
Melon infused Bacardi Rum, Monte Albon Mezcal, Gran Marnier

BARAKO (*The Bully*) 75
Johnny Walker Black Label, Amaretto, Espresso, Oleo Saccharum

GAYUMA (*Pinoy love potion*) 80
Peach & Lychee Infused Bacardi Rum, Homemade Peach Ice Tea

HAVANA 85
Bacardi 8 Años Rum, Homemade Cherry Liqueur, Passion Fruit

ABSINTH MINDED 85
Botanist Islay Gin, Limoncello, La Fee Absinth, Lime Leaf Bitters

THE ANNEX re-mastered 95
Hendricks Small Batch Gin, Rose Water, Perfume, Red Wine

YELLOW BIRD 95
Mango and Passion Fruit Infused Gin, White Rose Cordial, Redbull