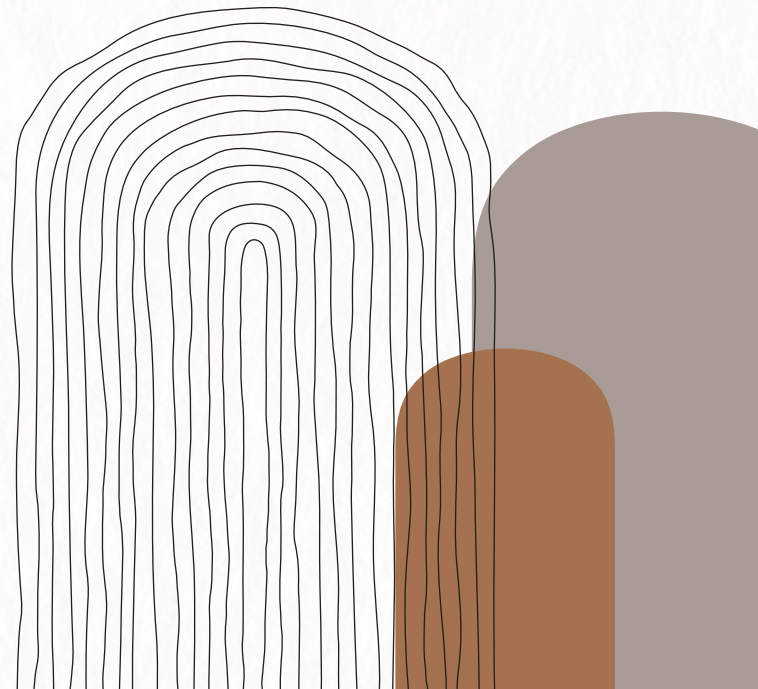
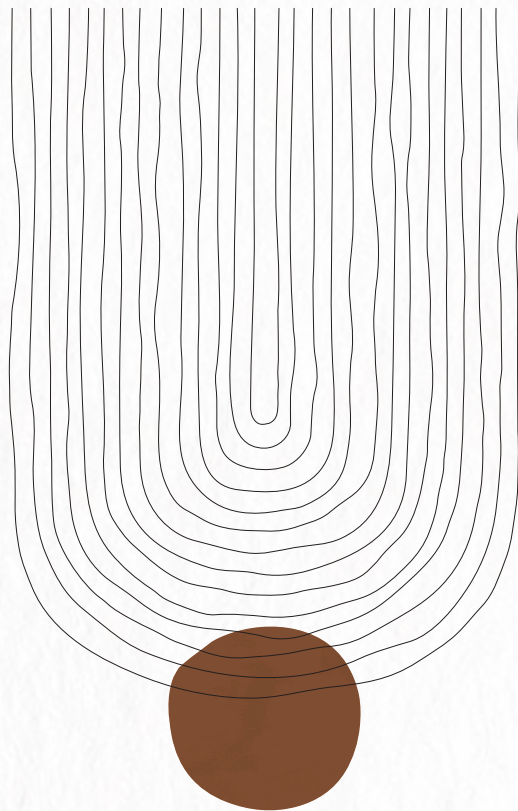


anu

ANU / A WAY OF LIFE



CULINARY SELECTION



ANU is a concept drawn upon inspirations from Mediterranean landscapes and Bohemian lifestyles. Derived from the Mesopotamian mythologies of the sky, ANU is where ingenuity meets you.

Every dish is created with nature as its muse to translate experiences in life into bite sized moments.

APPETIZERS

Yuzu Edamame	9
Salmon Sashimi	20
Salmon Carpaccio with ginger vinaigrette	18
Tuna Tartar with avocado purée & miso honey sauce	20
White Fish Ceviche with yuzu sauce	18
Grilled Octopus with zucchini tagliatelle & coriander sauce	20
Beef Carpaccio with parmesan & caramelized onion purée	32
Eggplant Mille-feuille with buffalo mozzarella, tomato, parmesan & basil coulis	20

TO SHARE

Fresh Crab Tacos with wasabi mayo & togarashi	20
Spicy Salmon Tacos with guacamole & citrus vinaigrette	20
Lobster Rolls with wasabi & chive mayo	35
Prawn Tempura with wasabi & peanut dip	22
Glazed Chicken in sriracha aioli sauce	20
Angus Mini Burgers with cheddar cheese & caramelized onions	20
Smoked Magret Duck Bao Buns	20
Truffle Pizza with parmesan cheese	28
Bufalina Pizza with tomato basil sauce	24

SALADS

Burrata Salad with heirloom tomatoes & basil sauce	20
Lobster Salad with mango, crunchy black surprise, pickled vegetables & ginger vinaigrette	40
Caesar Salad with sucrine lettuce, avocado & champagne poached salmon	32
Greek Salad with feta cheese in black olive powder, heirloom tomatoes, rocket sprouts & spring onions	18
Lentil Salad with goat cheese, dried prunes, crunchy walnut & balsamic strawberry vinaigrette	22

MAINS

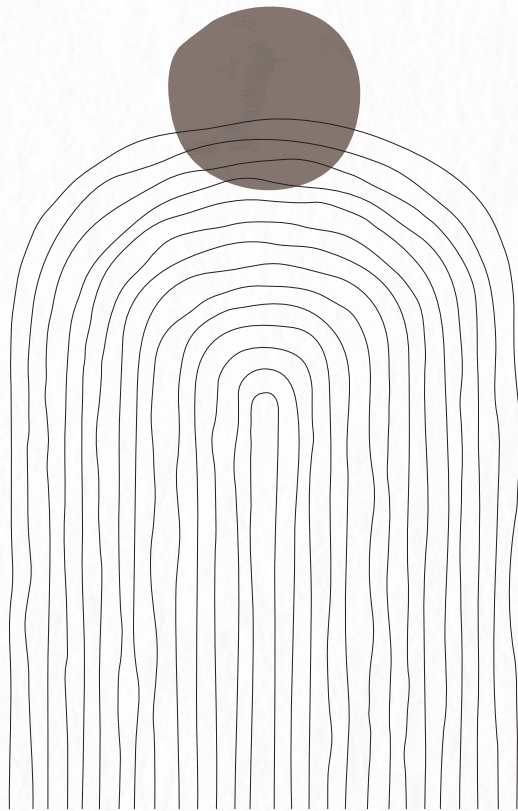
Fresh Clams Linguine with citrus sauce	45
Crunchy Sea Bass with heirloom tomatoes & basil sauce	30
Black Cod with soba noodles, ginger & glazed miso	35
Wagyu Beef Tenderloin with celery fricassée & onion purée	60
Roasted Chicken with truffle & mushroom fricassée	27

ALL PRICES ARE IN USD AND INCLUDE VAT.

DESSERTS

Ginger & Cardamom Pavlova with pistachio ice cream	10
Coconut & Yogurt Panna Cotta with mango granité	12
Warm Chocolate Pot with poached pear & almond ice cream	12
Pain Perdu with salted caramel & vanilla ice cream	12
Mochi Selection [per piece] caramel or apple	2

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SIGNATURE COCKTAILS

Inspired by the tales of Roman and Greek mythology, this cocktail menu is designed to allow you to taste a moment in history. From unrequited love stories to battles that have marked generations, every sip is an entry into the past.

“In the history that lays before us, we discover ourselves”

POMPEII	/ fruity, salty, sour	14
Tequila, strawberry, salted toasted sesame foam		
ROMULUS & REMUS	/ bright, nutty	14
Whisky, orgeat, aperol, mint, orange blossom		
CALL ME CLEOPATRA	/ tropical, mellow, foamy	14
Vodka, mango, ginger		
THE MYTH	/ sour, herbal	14
Gin, sake, wild thyme		
SWEET APHRODITE	/ aromatic, tart	14
Whisky, rosemary, vanilla honey water		
THIS IS SPARTA	/ spicy, full bodied	14
Tequila, mezcal, avocado, jalapeño		
ARTEMIS & APOLLO	/ exotic, sweet	14
Rum, red wine, passion fruit, banana		
JUPITER & THE BEE	/ refreshing, zesty	14
Gin, basil, pink grapefruit, honey		
O'OLYMPUS	/ fresh, crisp	14
Vodka, watermelon, cucumber, citrus		
BOHEMIAN RHAPSODY	/ exotic, floral	14
Gin, elderflower, peach		
VIRGIL TOLD ME	/ astringent, rounded	14
Rum, campari, pineapple, coriander, coconut		
THE DISCORD APPLE	/ fresh, crisp	14
Vodka, kiwi, green apple		

THE SOBERS

THE MIDAS TOUCH

/ **fruity, sour**

12

Citrus, italian grapes, mint

SUN AND SET

/ **tropical, exotic**

12

Passion fruit, orange, ginger

THE BIBLIOTHECA

/ **refreshing, exotic**

12

Peach, basil

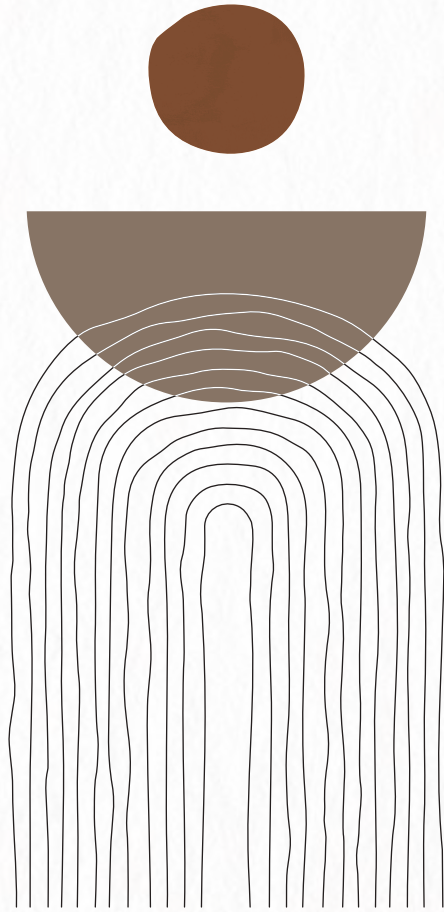
MERCURY RISING

/ **fizzy, fruity**

12

Strawberry, citrus, soda

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BEVERAGE SELECTION

CHAMPAGNE

BRUT

Moët & Chandon Brut 0.75L	250
Moët & Chandon Ice Impérial Brut 0.75L	280
Veuve Clicquot Brut 0.75L	280
Dom Pérignon Brut 0.75L	1.000
Dom Pérignon Brut Magnum 1.5L	2.000

ROSÉ

Moët & Chandon Rosé 0.75L	300
Moët & Chandon Ice Impérial Rosé 0.75L	330
Veuve Clicquot Rosé 0.75L	350
Dom Pérignon Rosé 0.75L	2.000
Dom Pérignon Rosé Magnum 1.5L	4.000

BY THE GLASS

Mini Moët Brut [Champagne]	40
Mini Moët Rosé [Champagne]	50

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SPIRITS

	GLASS	BOTTLE
VODKA		
Ketel One 0.75L	14	200
Ketel One 1.5L		380
Belvedere 0.7L	20	250
Belvedere 1.75L		600
Cîroc 0.75L	20	250
Cîroc 1.75L		600
GIN		
Tanqueray	14	200
Tanqueray No.Ten	20	250
RUM		
Captain Morgan Spiced	14	200
Zacapa 23Y	30	350
Zacapa XO	70	800
TEQUILA		
Don Julio Blanco	25	300
Don Julio Reposado	30	350
Don Julio Añejo	40	450
Don Julio 1942	80	900

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GLASS**BOTTLE****WHISKY**

Johnnie Walker Black Label 12Y	14	200
Johnnie Walker Double Black	16	220
Johnnie Walker Gold Label Reserve	20	250
Johnnie Walker 18Y	30	350
Johnnie Walker XR 21Y	40	450
Johnnie Walker Blue Label	75	900
J&B Reserve 15Y	14	200
Old Parr	16	220

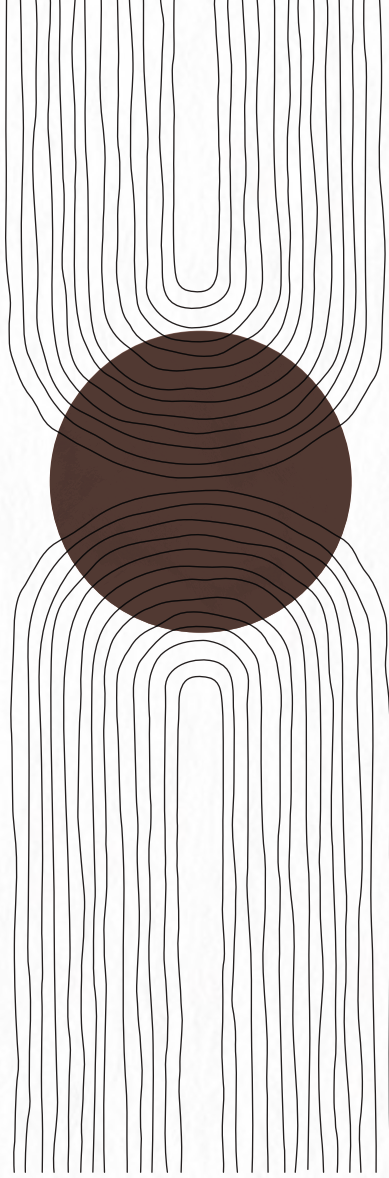
SINGLE MALT

Cardhu 12Y	14	200
Singleton 12Y	14	200
Talisker 10Y	25	300
Caol Ila 12Y	25	300
Lagavulin 16Y	30	350
Glenmorangie Original 10Y	14	200

COGNAC

Hennessy VS	20	200
Hennessy VSOP	30	300
Hennessy XO	80	800

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WINE SELECTION

WHITE WINE

CRISP & LIGHT BODIED

IXSIR Altitudes [Local]	50
Pinot Grigio, Colli Vicentini [Italy, 2021]	50
Entre-Deux-Mers, Bordeaux [France, 2018]	55
Bourgogne Chardonnay, Domaine des Lauriers [France, 2018]	90

RICH & MEDIUM BODIED

IXSIR Grande Réserve [Local]	60
EL IXSIR [Local]	80
Gavi Di Gavi, Tacchino [Italy, 2018]	80
Chablis, Domaine Chatelain, Burgundy [France, 2020]	100
Pouilly-Fuissé, Domaine Dutron, Burgundy [France, 2017]	135
Chablis 1er Cru, Fourchaume, Burgundy [France, 2019]	180
Chablis Grand Cru, Domaine Jaffelin, Burgundy [France, 2017]	300

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RED WINE

INTENSE FRUIT & LIGHT BODIED

Château Bellecroix, Bordeaux Supérieur [France, 2015]	55
Brouilly, Jaffelin, Beaujolais [France, 2017]	65
Bourgogne Pinot Noir, Jaffelin, Burgundy [France, 2018]	85

BALANCED & MEDIUM BODIED

IXSIR Altitudes [Local]	50
Côtes du Rhône, Caprices D'Antoine, Rhône Valley [France, 2017]	55
Château Croix De Mission, Montagne St Emilion [France, 2015]	80

BOLD & FULL BODIED

IXSIR Grande Réserve [Local]	60
EL IXSIR [Local]	80
Château Rauzan-Ségla, Margaux [France, 2013]	300

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ROSÉ WINE

IXSIR Grande Réserve [Local]	60
M de Minuty, Côtes de Provence [France, 2020]	80
Château Minuty Rosé et Or, Côtes de Provence [France, 2019]	105

BY THE GLASS

Local Wine [White, Red, Rosé]	7
Foreign Wine [White, Red, Rosé]	8



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“For in this life we are the air we breathe, the music
we hear, the food we eat.

Live well, Live ANU”

