



10°

GOLDEN HOUR

-In the hour after sunrise
or the hour before sunset.

In light diffused, the party in
apricot hues, refused, to end.

Contents

Bar Food	2
Signature Cocktails	3-5
Champagne and Wine	6-7
Gin	8
Vodka, Tequila, Mezcal	9
Whisky Collection	10-11
Cognac, Calvados, Armagnac	12
Grappa, Aquavit	12
Rum	13
Aperitif, Beer, Non-Alcoholic Spirits.....	14
Mineral Water, Soft Drinks, Juices	15
Hot Beverages	15

All calories stated is per dish .All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team

10°SKY BAR FOOD MENU

Spanish Green Gordal Olives. (89 kcal)	7
10° Canapé Selection (for 2). (573 kcal)	20
Crudités, Harrisa Spiced Hummus (331 kcal)	11
Raw tuna, sesame, mango, wasabi, seaweed wrap	18
Jamon & Manchego Croquetas (357 kcal)	8.5
Chilli & garlic glazed chicken wings, sambal	12
Wagyu Beef Slider, Smoked Cheese, Pickles (946.6 kcal)	13
“Tacos”	
BBQ pulled pork, guacamole, pickled Jalapenos	12.5
Jack fruit, bbq sauce, radish, pickled jalapenos	12
Cheese Selection* (959.5kcal)	16
Profiteroles, vanilla cream, warm chocolate sauce	9

All calories stated is per dish .All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team

10° SKY BAR SIGNATURE DRINKS LIST

'REIGN SUPREME'

Classic cocktails twisted with our Mayfair style with a nod to Her Majesty's supreme 7-decade reign on the throne.

Monarch

Aperitif – Sour – Magic

Whitley Neill Gin - Blue Butterfly Tea - Lillet Blanc - Tio Pepe -
Champagne Solution

20

Silver

Fruity – Long – Refreshing

Dubonnet – Citrus – Franklin & Son Pineapple Soda

19

Ruby

Aperitif – Bitter – Smoky

Cocchi Dopo Teatro – Campari – Mezcal

19

Gold

Long – Mouth Watering – Complex

Dalmore 12yo – Laphroaig 10yo – Coffee Liquor – Coconut
Water – Cadello – Soda

22

All calories stated is per dish .All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team

Diamond

Fresh – Minty – Mellow
 Haku Vodka – Acqua Bianca – Cacao Liquor
20

Sapphire

Rich – Mouth Watering – Luxury
 Johnny Walker Blue Label – Remy Martin XO
 Woodford Reserve – Melon & Peach
30

Platinum

Molecular Cocktail
 Flor De Cana 18yo – Peach & Vanilla – Verju –
 Cadello – Earl Grey
12

Pinky

Sweet – Fluffy – Fruity
 Vestal Cherry Vodka – Amaretto Disaronno – Cream –
 Pomegranate
19.5

Voyager

Chocolatey – Cultured– Punchy
 Maker’s Mark & Nutella – Metaxa Angel’s Treasure –
 Angostura Mix Bitters
21

All calories stated is per 100 ml .All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Only Us

Fresh – Summery – Spritzzy
Sweet Wine – Kinobi Gin – Suze – Jasmine and Peach Soda

22**Mayfair Martini**

Perfect Serving – Glowing – Frozen
The Botanist Gin or Absolut Elix

20**Palace Sunset**

Summery – Umami – Fresh
Altos Tequila – Cointreau – Lime – Red Bell pepper –
Franklin & Son Grapefruit Soda

20**Privacy is Power N.A.**

Full body – Tropical – Punchy
Edi (cbd) – Pineapple – Citrus – Orgeat

15**Royal Lawbreaker N.A.**

Fruity – Long Finish – Floral
Everlef Forest – Ceder Classic – Peach & Berry Mix –
Jasmin Soda

14

Classic Cocktails available upon request 18

All calories stated is per 100ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Champagne	Glass	Bottle	Year
Ayala, Brut Majeur	21	115	N.V.
Ayala, Brut Majeur, Rosé	24	125	N.V.
Bollinger, Special Cuvée	28	170	N.V.
Bollinger, Special Cuvée, Rosé	33	198	N.V.

White Wine	Glass	Bottle	Year
Riesling, Seifried, Nelson, New Zealand	12	57	2020
Chablis, William Févre, France	16.5	72	2019
Sancerre, Dom. Fouassier, France	17	77	2019
Chardonnay, Cloudy Bay, New Zealand	25	105	2019

Rose wine	Glass	Bottle	Year
By. Ott, Côtes de Provence, Domaines Ott	16	71	2021

Red wine	Glass	Bottle	Year
Rioja Reserva, M. de Murrietta, Spain	16.5	75	2017
Gamay, Lapalou, Beaujolais, France	22	86	2021
Chateau de Pez, Bordeaux, France (Coravin)	32	135	2016

Fine Wine

Red wine	Bottle	Year
Gevrey-Chambertin, Bouchard Père et Fils, France	155	2018
Amarone della Valpolicella Classico, Zenato, Italy	175	201
Châteauneuf-du-Pape, Domaine du Vieux Télégraphe, France	220	2015
Tignanello, Antinori, Toscana, Italy	580	2010
Sassicaia, Tenuta San Guido, Toscana, Italy	1190	2007
Pétrus	4300	1988

White Wine	Bottle	Year
Meursault, Joseph Faiveley, Domaine Faiveley, France	190	2019
Condrieu, La Doriane, E. Guigal	255	2019
Chablis Grand Cru Domaine Billaud-Simon, France	310	2016
Fumé de Pouilly, Domaine Didier Dagueneau, France	335	2016
Rioja, Castillo Ygay, Gran Reserva Especial, Marqués De Murrieta	1280	1986

All calories stated is per 100ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Champagne	Bottle	Year
Laurent Perrier, Brut	115	NV
Perrier Jouët, Grand Brut	120	NV
Moët & Chandon, Brut Impérial	125	NV
Bollinger, Special Cuvée	170	NV
Moët & Chandon, Grand Vintage, Brut	190	2013
Ayala, Blanc de Blancs	195	2012
Laurent Perrier, Grand Siècle	280	NV
Henri Giraud, Fût de Chêne	290	1993
Perrier-Jouët, Belle Époque	365	2013
Veuve-Clicquot, Extra Brut Extra Old	390	NV
Dom Pérignon	399	2012
Dom Ruinart, Blanc de Blancs	440	2007
Krug, Grande Cuvée	510	NV
Armand de Brignac, Brut Gold	780	NV
Krug	665	2004
Louis Roederer, 'Cuvée Cristal'	695	2013
Dom Pérignon, Plénitude 2	750	2003

Champagne Rosé	Bottle	Year
Taittinger, Prestige Rosé	138	NV
Bollinger, Brut Rosé	198	NV
Perrier-Jouët, Brut, Blason Rosé	195	NV
Billecart Salmon, Brut Rosé	198	NV
Ruinart, Brut Rosé	220	NV
Louis Roederer, Brut Rosé,	245	2015
Bollinger, La Grande Année, Rosé,	450	2007
Perrier-Jouët, Belle Epoque Rosé, Brut,	555	2010
Pommery, Cuvée Louise, Brut Rosé,	750	2000
Armand de Brignac, Rosé	995	NV
Louis Roederer, Cuvée 'Cristal', Brut Rosé	1450	2009
Moët & Chandon, Grand Vintage, Brut	1990	2010

Champagne Large Format	Bottle	Year
Pommery	260	NV
Louis Roederer, Brut, Jeroboam, 3 Litres	670	NV
Louis Roederer, 'Cuvée Cristal'	1750	2008

All calories stated is per 100ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Gin 50ml

Dry

Beefeater	11.5
Sipsmith	13.50
Whitley Neill	12
Portobello Road	12.5
Plymouth	12
No.3	15
Schrodingers Katzen Gin	20

Citrus

Beefeater 24	14
Roku	14
Tanqueray 10	14
Martin Miller's	13
Ki No Bi Kyoto	19
Oxley	15

Herbal & Floral

The Botanist	14
Gin Mare	14
Monkey 47	18
Aviation	14

Flavoured

Cambridge Truffle	32
Plymouth Sloe	12.5
Malfi Arancia	13.5
Malfi Limone	13.5
Malfi Rosa	13.5
Monkey 47 Sloe	18.5

All calories stated is per 100 ml .All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Vodka	50ml
Absolut	12
Haku Vodka	14
Duch Barn	13
Absolut Elyx	13.5
Grey Goose	14
Sauvelle	14
Beluga	17
Stolichnaya Elit	16
Crystal Head	19
Tequila	50ml
Olmecca Altos reposado	18
Olmecca Altos anejo	20
Don Julio reposado	22
Don Julio anejo	25
Don Julio 1942	85
Patron silver	16
Patron reposado	20
Patron anejo	28
Clase Azul Reposado	70
Mezcal	50ml
Corte Vetusto Espadin	27
Casamigos Mezcal	27
Illegal Mezcal Joven	20
Ojo De Dios Coffee	15
Ojo De Dios	15

All calories stated is per 100 ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

WHISKYS	50ml
Highlands	
Glenmorangie Original	14
Glenmorangie 18	40
Glenmorangie Signet	60
Oban 14yrs	27
Dalmore 15yrs	31
Dalmore Cigar Malt	33
Dalmore 18yrs	60
Dalmore King Alexander III	85
Dalmore Constellation 1991, N* 27	950
Island	
Talisker 10yrs	14
Highland Park 12yrs	18
Highland Park 18yrs	45
Speyside	
Macallan 12yrs	29
Macallan 18yrs	90
Glenfiddich 18yrs	39
Glenfiddich 21yrs Rum Cask Finish	68
Glenlivet Founder's Reserve	16
Glenlivet 18yo	45
Balvenie 15yrs Sherry Cask	62
Balvenie 21yrs Port Wood	85
Lowlands	
Glenkinchie 12yrs	18

All calories stated is per 100 ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Islay

Ardbeg 10yrs	14
Laphroaig 10yrs	16
Port Charlotte 10yrs	22
Lagavulin 16yrs	32

Scotch Blended

Chivas Regal 18yrs	25
Chivas Regal 21yrs Royal salute	50
Chivas Regal 25yrs	130
Johnnie Walker Blue Label	75

Irish

Redbreast 12yrs	15
Connemara 12yrs	30
Teeling Small Batch	14

American

Woodford Reserve	14
Bulleit Rye	14
Bulleit 10yrs	20
Michters No1 Sour mash	24
Michters No1 Rye	24
Michters No1 Single Barrel	26
Willet Pot Still	25
Blanton's Gold Reserve	35

Japanese

Nikka from the Barrel	20
Nikka Taketsuru Pure Malt	28
Hibiki Harmony	35
Haukushu 12	80
Yamazaki 12yrs	62

All calories stated is per 100 ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Cognac & Brandy			50ml
Hennessy XO			50
Hennessy Paradis			340
Hennessy Paradis Imperial	15MI(150)	25MI(250)	500
Remy Martin XO			50
Courvoisier XO			50
Courvoisier Essence			440
Camus Extra Dark			135
Martell XO			40
LOUIS XIII	15MI(120)	25MI(240)	480
Armagnac			50ml
Janneau X.O			22
Darroze, Collection 1970			65
Darroze, Collection 1965			85
Calvados			50ml
Château Du Breuil XO			28
Château Du Breuil, Royal			58
Grappa			50ml
Grappa Berta Barrique			29
Aquavit			50ml
Nuet dry			17

All calories stated is per 100 ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Rum	50ml
Doorly's XO	22
Doorly's 14 yrs	30
Havana Club 15yrs	65
Havana Club Seleccion De Maestros	22
Ron Zacapa 23yrs	22
Ron Zacapa XO	45
Diplomatico Reserva	21
Flor De Cana 18yrs	25
Flor De Cana 25yrs	50
Plantation XO	30
Trois-Rivières 12yrs	39

All calories stated is per 100 ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Aperitif 50ml

Aperol	14
Carpano Antica Formula	12
Cocchi Americano	12
Cocchi Di Torino	12
Lillet Blanc/ Rosé/ Rouge	12
Noilly Prat Dry	12
Punt e Mes	12

Beers

Heineken, Alcohol-free Lager, ABV%0.05 (21 kcal)	9
Damm Complot IPA, Pale Ale	10.5
Estrella Damm Inedit, Pale Ale	10.5
Estrella Damm, Lager	10

Non-alcoholic Spirits 50ml

Everleaf Forest (51 kcal)	12
Ceder's Classic (0 kcal)	12
Edi Endorphin Spirit (contains CBD) (2 kcal)	16

All our house liquors and digestive are available upon request.

All calories stated is per 100 ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Soft Drinks

Coca-Cola (42 kcal), Coca-Cola Light (0.4 kcal)	5
Franklin Son Mixers:	5
Tonic (37 kcal), Slim Line Tonic (22 kcal), Lemonade (43 kcal), Ginger Ale (33 kcal)/ Ginger Beer (46 kcal). Elderflower & Cucumber Tonic (21 kcal). Pink Grapefruit & Bergamot Tonic (21 kcal). Pineapple & Almond Mixer (20 Kcal)	
Red Bull (195 kcal)	8

Juices 6

Orange (25.8kcal), Apple (45kcal), Pineapple (53kcal), Grapefruit (33kcal), Cranberry (20kcal), Tomato (20kcal).

Mineral Water Small Large

Sparkling Water	5	6.5
Still Water	5	6.5

Hot Beverages 6

Americano (9.0 kcal)
Cafe Latte (149.7 kcal)
Espresso (4.5 kcal)
Cappuccino (52.5 kcal)
Macchiato (7.8 kcal)
Canton Tea Selection (2 kcal per cup)
English Breakfast, Earl Grey, Darjeeling, Chocolate Noir,
Jade Green Tips, Pouchong, Jasmine Pearls, Botanical Calm,
Berry & Hibiscus, Triple Mint, Fresh Mint.

All calories stated is per 100 ml. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.