the
HAMPTONS

CHAMPAGNE

Laurent-Perrier Collection

	Glass	Bottle
Laurent-Perrier La Cuvée La Cuvée is Laurent-Perrier's signature champagne, defining the House style with its characteristic lightness, freshness and elegance. With up to 55% Chardonnay and a minimum of four years aging in the cellars, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.	13.0	70.0
Laurent-Perrier Cuvée Rosé Using the highest quality Pinot Noir grapes, this iconic rosé is one of the few rosé champagnes that is made by drawing the juice from black grapes in the vat, instead of blending red and white wines. This gives it the highly expressive bouquet and delicious raspberry and wild cherry flavours that have made it a benchmark for rosé champagnes around the world.	15.0	90.0
Laurent-Perrier Vintage 2006 Laurent-Perrier is highly selective and only produces a vintage in the very best years. Whilst staying true to the House style of freshness and elegance, the Vintage also aims to show the quintessential character of the individual year. With equal parts of Chardonnay and Pinot Noir, the blend is made from the most prestigious growths in Champagne and is bottle-aged in the Laurent-Perrier cellars for a minimum of seven years. The result is rich and rounded champagne with a silky finish.	16.0	95.0

Champagne by the glass are served in quantities of 125 ml
All wines listed are bottled in their country of origin. Vintage may vary.
A 12.5% discretionary service charge will be added to your bill.

Bottle

Laurent-Perrier Ultra Brut

85.0

During the last century The House of Laurent-Perrier was known for its “Grand Vin Sans Sucre”. This is a totally natural champagne made without the addition of the sugar dosage found in most champagnes. Now called 'Ultra Brut' this delicate champagne is still zero dosage and is essentially champagne in its purest form. Ultra Brut can only be made in years when the grapes are at optimum ripeness with a good balance of acidity and natural sugar.

Grand Siècle by Laurent-Perrier

190.0

To produce Laurent-Perrier's luxury cuvée, late family member and chairman Bernard de Nonancourt decided to concentrate on the two mainstays of Champagne's know-how: the blending of different crus (wines from separate villages) and the blending of different harvest years. The epitome of Champagne 'assemblage', the specific vintages in Grand Siècle are never revealed and are kept the secret of the Cellar Master.

Alexandra Rosé 2004, Laurent-Perrier

625.0

Bernard de Nonancourt took the opportunity of his elder daughter Alexandra's marriage in 1987 to create this rare vintage rosé champagne. Only hand sorted grapes from the very best plots are used in the blend which is then carefully aged for at least six years in the Laurent-Perrier cellars . Lively and crisp, this exclusive champagne is full-bodied

Laurent-Perrier Demi-Sec

70.0

Whilst displaying the elegance and freshness that is the signature of the House, the Demi-Sec is a softer style of champagne with a delicate sweetness coming from a slightly higher dosage. An ideal accompaniment to desserts and pastries, it is full-bodied, rich and generous with delicate aromas of dried fruits and toasted hazelnuts.

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Welcome to The Cellar Room by Laurent-Perrier

at St. James' Court, A Taj Hotel,

an annexe to The Hamptons Bar.

The Cellar Room is inspired

by the haunting beauty of the six miles

of chalk cellars that lie below

the estate of Laurent-Perrier in

Tours-sur-Marne, France. Here you will

find the full range of elegant

Laurent-Perrier champagnes, offering

a style to suit every taste and occasion.

THE CELLAR ROOM CHAMPAGNE FLIGHT

25.0

Here, at The Cellar Room, we present the opportunity to try a flight of three Laurent-Perrier champagnes tasters each perfectly paired with a canapé.

Laurent-Perrier La Cuvée

with scallop and avocado tartare lemon oil

Scottish scallop au natural marinate with meyer lemon and extra virgin olive oil

Laurent-Perrier Cuvée Rosé

with smoked salmon and marie rose rolls

Crab marinated in the classical tangy marie rose dressing served en paupiette in smoked salmon

Laurent-Perrier Vintage 2006

with asparagus ratatouille crostini

Summer asparagus and vegetables with tomatoes on a herbed bread crisp

Champagne tasters are served in quantities of 75 ml each
All wines listed are bottled in their country of origin. Vintage may vary.
A 12.5% discretionary service charge will be added to your bill.

CHAMPAGNE

Laurent -Perrier La Cuvée	70.0
Taittinger Brut	70.0
Bollinger Special Cuvée Brut	75.0
Laurent-Perrier Ultra Brut	85.0
Ruinart Brut	90.0
Ruinart Blanc de Blanc	95.0
Thienot Brut Magnum	185.0

VINTAGE CHAMPAGNE

Veuve Clicquot Vintage Reserve 2004	71.0
Laurent-Perrier Vintage 2006	95.0
Laurent-Perrier Grand Siecle	190.0
Dom Perignon Brut 2005	250.0
Louis Roederer Cristal 2005	360.0
Krug Brut 2000	400.0
Laurent-Perrier Alexandra 2004	625.0

ROSÉ CHAMPAGNE

Laurent-Perrier Cuvée Rosé	90.0
Thienot Rosé Magnum	220.0
Krug Rosé Brut	280.0
Dom Perignon Rosé	290.0

SPARKLING WINES

Prosecco Fantinel, Italy	31.5
Marta Reserva Brut Nature Cava, Spain	32.0
Nyetimber, England	49.0

Champagne by glass is served in quantities of 125 ml. Vintages may vary
A 12.5% discretionary service charge will be added to your bill

CHAMPAGNE COCKTAILS

Laurent-Perrier Cocktails

Henrys Rose 14.5
Laurent -Perrier Cuvée Rosé, Rose Syrup, Elderflower Cordial

Pink Lotus 14.5
Hendricks gin, rose syrup, lemon juice, Laurent-Perrier Cuvée Rosé

Bermuda Vacation 14.5
Gosling's Dark rum, cinnamon syrup, Laurent-Perrier La Cuvée

Crazy 75 14.5
Crazy Gin, lemon juice, Laurent-Perrier La Cuvée

Classic Champagne Cocktail 14.5
Remy Martin V.S.O.P, angostura bitters, sugar cube, Laurent-Perrier Champagne

Miss Adler 16.5
Appleton Rum, Banana Liqueur, Vanilla Syrup, and Laurent-Perrier Cuvée Rosé

PROSECCO COCKTAILS

Capri 11.5
Limoncello, lemon juice, agave syrup, basil leaves, Prosecco

Lavender Hill 11.5
Lavender Syrup, Prosecco

All prices include VAT
A 12.5% discretionary service charge will be added to your bill

WINE BY THE GLASS

	GLASS	BOTTLE
CHAMPAGNE & SPARKLING WINE		
Prosecco Fantinel, Italy	8.5	31.5
Laurent-Perrier La Cuvée	13.0	70.0
Laurent -Perrier Cuvée Rose	15.0	90.0
Laurent -Perrier Vintage 2006	16.0	95.0
WHITE		
Pinot Grigio, della Luna Terrazze Trentino,Italy	7.5	26.0
Sauvignon Blanc Mont Vernon, New Zealand	8.0	28.5
Chablis Louis Moreau , France	8.5	32.0
Albarino La Val Orballo, Rias Baixas, Spain	8.5	32.0
Riesling Prestige Qualitatswein Weingut Gottfried Mittelbach	10.5	39.0
Chardonnay Nielson by Byron Santa Barbara Country, California	10.5	41.0
RED		
Fat Bastard Pinot Noir Thierry & Guy, France	7.5	22.0
Pignataro Primitivo Manduria DOC Pugila, Italy	8.5	31.5
Malbec Andeluna, Mendoza, Argentina	8.75	32.0
Rioja Crianza Bodegas Ontañón , Spain	8.0	34.0
Chateau de Ricaud Cadillac-Cotes de Bordeaux, France	8.5	35.0
ROSE WINE		
Cotes de Provence, Château Gairoird Rosé, France 2016	8.0	29.5
SWEET WINE		
Muscat de Rivesaltes, Domaine Lerys, France	7.0	28.0

Wines by the glass are served in quantities of 175 ml, Sweet wine is is served in quantities of 100 ml
All wines listed are bottled in their country of origin. Vintages may vary
A 12.5% discretionary service charge will be added to your bill.

WINES FROM THE CELLAR

	BOTTLE
WHITE	
Lugana Vigneto La Conchihila DOC 2016	35.0
Naia Verdejo la Seca Vineyards Rueda , Spain 2016	35.0
Sancerre Domaine de Michel Vattan, Loire, France 2015	36.5
Chardonnay Nielson by Byron Santa Barbara County, California 2015	41.0
Chablis 1er Cru Les Fourneaux L. Moreau 2013	48.0
Pouilly-Fuisse Vielles Vignes, Domaine Densie Jandeau 2015	75.0
RED	
Cabernet Sauvignon. Compagnon De St. James, India 2013	24.0
Rioja Reserva Coto de Imaz, Spain 2011	37.5
Pinot Noir Qualitstswein, Weingut Gottfried Mittelbach 2013	41.0
Cabernet Sauvignon Grand Reserve, Kendell Jackson, California 2013	55.0
Chateauneuf-Du-Pape Domaine Chante Cigale 2013	59.5
Saint Emilion Grand Cru Ch Hautes Graves d'Arthus, Bordeaux, France 2007	65.0
Chateau Brio de Cantenac Brown, Margaux 2012	75.0
Amarone della Valpolicella Classico Corte dei Castaldi DOC Poggi 2012	85.0
Nuit-St. George premier Cru, Vignes Rondes 2011	110.0
Magnum Brunello di Montalcino DOCG Tenute Silvio Nardi 2012 Italy	220.0

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SHERRY AND PORT

Tio Pepe	6.5
Warre's Otima 10	7.0
Grahams LBV	7.0
Pedro Ximenez La Cigarrena NV D.O. Sanlucar/Xerez	9.0
Sandeman's Tawny 20	12.5

APERITIFS AND BITTERS

Dubonnet	5.0
Cinzano Bianco	6.0
Martini Dry or Rosso	6.0
Fernet Branca	6.5
Campari	7.0
Aperol	7.0
Antica Formula Vermouth	9.0

EAUX DE VIES

Kirsh	7.0
Grappa Merlot	7.0
Boulard Calvados	7.5
Grappa Nonino, Picolit	19.0
Lemorton Calvados	32.0

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ST. JAMES' COLLECTION

Royal Shakespeare 12.5
Butterscotch syrup, Jack Daniels, Baileys

Queen of Hearts 12.5
Tequila, Chambord, Strawberry Puree, Butterscotch Syrup

Thanking Lord and Lady Dacre 12.5
Havana Especial, pineapple juice, lemon juice, agave syrup, cardamom, soda

Royal Mojito 12.5
The traditional Cuban drink becomes Royal with a Champagne top up

St. James Garden 12.5
Hendrick's, St Germain Elderflower, Sauvignon Blanc, lemon juice, soda

Mad Hatter 12.5
Hendrick's, Lemon Juice, Apple Juice, Black Tea

Bollywood 14.5
Vodka, Pineapple Juice, Indian Mix

Being on Thyme 14.5
Gin Marie, Lime Juice, Elderflower Cordial, Basil, Thyme, Rosemary &Tonic.

St James Refresher 14.5
Grey Goose, Baileys, Black Pepper, Lemon and Honey

White Rabbit 17.5
Languvalin, Truffles, Egg Whites, Honey and Parmesan

Elementary Cask aged 17.5
Glenmorangie, Mixed Bitters, Golden Syrup served with a Chocolate Cigar

Jasmine Brûlée -Only available after 6PM 14.5
Cachaca, Lemon, Egg White and Golden Syrup

All prices include VAT
A 12.5% discretionary service charge will be added to your bill

THE MARTINIS

Vesper Martini
Gin, Vodka, Lillet Blanc

Lemongrass Martini
Vodka, Lemongrass, Green grapes

Ladies' Choice Martini
Vodka, Rose Syrup, Bubble Gum Syrup, Cranberry Juice, Red Currants

Traditional Martini
Gin or Vodka, Stirred or Shaken, Dirty or Clean

Last Word Martini
Gin, Green Chartreuse, Maraschino, Lime Juice

Lychee Martini
Vodka, Lychee juice

Appletini
Vodka, Apple Sourz, Green Apple

House Spirit 13.5

Premium Spirit 16.5

Sweet Dreams

Camomile infused Vodka, Lemon Juice, Honey and Elder Flower 13.5

Espresso Martinez

Cafe Patron, Espresso, Coffee Liqueur and Agave Syrup 16.5

All prices include VAT
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MOCKTAIL AND SMOOTHIES LIST 7.5

Sangrita
Orange juice, tomato juice, lime juice, grenadine, Tabasco

Cranberry Cooler
Cranberry Juice, Orange Juice, Lime Juice, Ginger Ale

Cinderella
Orange Juice, Pineapple Juice, Grenadine, Soda

Spiced apple smoothie
Apple, Milk, Vanilla ice-cream, Cinnamon, Chili powder

Chocolate Banana smoothie
Banana, Chocolate ice-cream, Milk, Chocolate Syrup

Don Exotico
Apple Juice, Cranberry Juice, Watermelon Syrup, Lemon juice

Flower Apple
Orange Juice, Elderflower syrup, lemon juice, Monin Pomme syrup

LAGER, STOUT AND ALES

		%ABV	
Peroni, Italy	330ml	5.1	5.5
Kingfisher, India	330ml	4.8	5.5
Leffe Blonde, Belgium	330ml	6.6	5.5
Guinness, Ireland	330ml	4.2	5.5
Portobello London Pilsner	330ml	4.6	5.5
Portobello London Pale Ale	330ml	4.0	5.5
London Pride Ale, England	500ml	4.7	5.8
Cornish Gold Cider, England	500ml	5.5	6.0
Kaliber alcohol free beer, Ireland	330ml	0.05	4.5

DRAUGHT BEER

	Half Pint	Pint
Innis & Gunn, Lager	3.5	7
Innis & Gunn,Session IPA	3.5	7

All prices include VAT
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GIN BAR

Talking about Gin is talking about London History.
British troops fighting in the Low Countries during the Thirty Years' War were given 'Dutch Courage' during the long campaigns in the damp weather through the warming properties of gin.
Eventually they started bringing it back home with them, where already it was often sold in chemists' shops.
Back in 1730's there was more than 7000 shops that sold only spirits.
This was after Kind William III –better known as William of Orange- made a series of statutes actively encouraging the distillation of English spirits.
Anyone could now distil by simply posting a notice in public and just waiting ten days.
Sometimes gin was distributed to workers as part of their wages and soon the volume sold daily exceeded that of beer and ale, which was more expensive anyway.
The Gin & Tonic originally was put together as an anti malaria concoction in colonial India. Quinine was added to carbonated water to give Indian Tonic and mixed with Gin to make it more appealing.

	%ABV	50ml
Beefeater	40.0	7.5
Bombay Sapphire	41.2	7.5
Plymouth	43.1	8.0
Tanqueray	41.4	8.0
Hendrick's	41.4	8.5
Portobello Road	42.0	8.5
Ungava	43.0	9.0
Langley's No. 8 Hand Crafted	41.7	9.0
The Kings of Soho	42.0	9.5
Tanqueray No. TEN	47.3	10.0
Martin Miller	40.0	10.0
Crazy Gin	41.0	10.0
Sipsmith	41.6	12.0
Gin Mare	42.7	12.0
Half Hitch	40.0	12.0
Death's Door	47.0	12.0
Silent Pool	43.0	13.0
Monkey 47	47.0	13.0
The Botanist	46.0	14.0

VODKA

	%ABV	50ml
Stolichnaya, Russia	40.0	7.5
Absolut, Sweden	40.0	7.5
Absolut Citron, Sweden	40.0	7.5
Ketel One, Holland	40.0	7.5
Belvedere, Poland	40.0	7.5
Grey Goose, France	40.0	8.5
Ciroc, France	40.0	8.5
Chase, English Potato Vodka	40.0	8.5
Beluga, Russia	40.0	10.0
Wyborowa Exquisite, Poland	40.0	10.0
U'Luvka, Poland	40.0	12.0
Ultimate, Poland	40.0	14.0
Stoli Elit Premium Vodka, Russian	40.0	14.0
Kauffman Vintage 2008, Russia	40.0	24.0

RUM

	%ABV	50ml
Goslings Black Seal	40.0	7.5
Appleton VX	40.0	7.5
Havana Club Anejo Especial	40.0	7.5
Havana Club 7 yr	40.0	9.0
El Ron Prohibido	40.0	9.0
Ron Zacapa Solera 23	40.0	15.0
Flor de Cana 18	40.0	15.0

TEQUILA

	%ABV	50ml
Jose Cuervo Tequila Gold	40.0	7.5
Patron Anejo	40.0	9.5
Patron Anejo Café	35.0	11.0

WHISKEY SELECTION

	%ABV	50ml
SINGLE MALTS SCOTLAND SPEYSIDE		
Glenlivet 12yr	40.0	8.5
Glenfiddich 12ry	40.0	8.5
Cragganmore 12yr	40.0	9.0
HIGHLANDS		
Glenmorangie 10yr	40.0	8.0
Highland Park 12yr	40.0	8.5
Dalwhinnie 15yr	43.0	11.0
Macallan 10yr	40.0	12.0
Dalmore Cigar Malt	44.0	29.0
Macallan Rare cask	43.0	45.0
LOWLANDS		
Glenkinchie 12yr	43.0	9.0
Auchentoshan Three Woods	43.0	10.0
Auchentoshan 21	43.0	24.0
ISLAY		
Talisker 10yr	45.8	8.5
Laphroaigh 10yr	40.0	8.5
Bowmore 12yr	40.0	8.5
Isle of Jura	40.0	8.5
Bruichladdich laddie	50.0	11.0
Lagavulin 16yr	43.0	14.0
Caol Ila, Islay 18yr	43.0	18.0
Bunnahabhain 18yr	46.3	18.0
Octomore 8	58.5	40.0
Bowmore 25yr	43.0	40.0

Spirits are served in quantities of 50 ml
A 12.5% discretionary service charge will be added to your bill

	%ABV	50ml
CAMPBELTOWN		
Springbank 18yr	46.0	18.0
SCOTCH & BLENDED		
Famous Grouse	40.0	7.0
J.W. Black Label	40.0	8.5
Chivas Regal	40.0	8.5
Chivas Regal 18yr	40.0	13.5
J.W. Platinum Label 18yr	40.0	17.0
J.W. Blue Label	40.0	26.0
BOURBON AND RYE		
Canadian Club	40.0	7.5
Jack Daniels	40.0	7.5
Wild Turkey	50.5	7.5
Makers Mark	40.0	9.0
Woodford Reserve	43.5	9.0
IRISH WHISKY		
Jameson	40.0	7.5
Black Bush	40.0	7.5
WELSH WHISKY		
Penderyn 10yr single malt	46.0	8.50
JAPAN		
Hibiki Japanese Whiskey 12yr	43.0	14.50
Hakushu Single Malt	43.0	25.0
INDIA		
Amrut Fusion	50.0	12.0

Spirits are served in quantities of 50 ml
A 12.5% discretionary service charge will be added to your bill

COGNAC AND ARMAGNAC

	%ABV	50ml
Martell VS	40.0	8.0
Remy Martin VSOP	40.0	9.0
Courvoisier VSOP	40.0	9.0
Janneau XO	40.0	14.0
Delamain XO	40.0	15.0
Remy Martin 1738	40.0	16.0
Hennessy XO	40.0	18.0
Remy Martin XO	40.0	18.0
Martell Cordon Bleu	40.0	18.0
Martell XO	40.0	19.0
Hennessy Paradis	40.0	38.0

AGED COGNAC AND ARMAGNAC

Gourmel Age de Fruit	42.0	27.0
Sigognac 100 ans Armagnac	41.0	100.0
Georges Roullet 1900 Cognac	40.0	105.0
Remy Martin Louis XIII 15ml	40.0	75.0
Remy Martin Louis XIII 25ml	40.0	125.0
Remy Martin Louis XIII 50ml	40.0	250.0

LIQUEURS

All Liqueurs	15-40	7.5

LIQUEUR COFFEE

Irish Coffee	8.0
Gaelic Coffee	8.0
French Coffee	8.0
Royal Coffee	8.0
O' Reilly Coffee	8.0
Jamaican Coffee	8.0
Mexican Coffee	8.0

Spirits are served in quantities of 50 ml
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SIGNATURE TEA 5.0

A Hand-picked Selection of the Finest Single Origin Teas,
Blends and Infusions

Black Teas - Blends, Flavoured & Scented

English Breakfast - Early Morning Broken Tea Organic
Earl Grey Classic
Taj Earl Grey Blue Flower House Blend
Chai Secrets of India
Darjeeling First Flush Castleton
Assam Mangalam
Ceylon Orange Pekoe Kenilworth

Green Teas

Gunpowder
Jasmine Chung Feng Organic

Oolong & White Teas

Formosa Jade Oolong
White Wings Organic

Fruit & Herbal Infusions

Blackcurrant & Elderberry
Ginger-Lemon
Yogi Chai Organic
Chamomile

HOT BEVERAGES

Freshly prepared Illy coffee	4.0
Illy Espresso, Hot Chocolate Mombana	3.5
Illy - Double Espresso, Latte, Cappuccino	4.0

Tea Pastries and Sandwiches

Selection of Sandwiches	10.0
Assortment of Afternoon Tea Pastries	10.0
Traditional Raisin, Natural and Chocolate Scones with Jam and Cream	8.0

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