

Zafferano

ITALIAN RESTAURANT & LOUNGE

“bevici su – il bar non porta i ricordi. sono i ricordi che portano al bar. “
drink in – the bar doesn't bring memories. the memories bring you to the bar

All prices are subject to 10% service charge and 7% government tax

caviar & champagne promotion

divine

28.6g Russian Caviar House Classic
2 glass G.H. Mumm Cordon Rouge
6 oysters

158



indulge

28.6g Russian Caviar House Classic
1 bottle G.H. Mumm Cordon Rouge
6 oysters

198



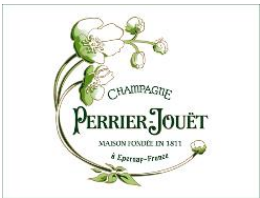
celebrate

50g Russian Caviar House Classic
1 bottle Perrier-Jouët Blason Rose
6 oysters

298



Russian Caviar House



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signatures

20

martini

prima signora

grey goose vodka, freshly squeezed lemon juice
fresh passion fruit, dash of peach syrup

gingertini

beluga vodka, freshly squeezed lemon juice, ginger jam

ol' fashion

smokey jack

jack daniel's bourbon whiskey, cinnamon smoke, freshly squeezed
lemon juice, egg white, dash of orange bitters

eccellente

bacardi superior rum, butterscotch, freshly squeezed lemon juice
fresh banana, brown sugar, pinch of saffron

tall

1st class pimp

domaine de canton ginger, pimm's no 1, freshly muddled raspberry
strawberry and blackberry, cucumber slice, top up with ginger ale

mocktails

12

tall

sunset beach

build up with peach puree, cranberry juice, pineapple juice
a splash of freshly squeezed orange juice

virgin grapefruit mojito

freshly muddled grapefruit and lime, fresh mint leaves, white sugar
top up with soda

lychee delight

freshly muddled lychee, fresh mint leaves, top up with soda

classic

20

martini

the martini (dry or extra dry)

choice of beluga vodka or bombay sapphire gin, dry vermouth

manhattan

canadian rye whiskey, vermouth rosso, dash of angostura bitters

rob roy

black label whisky, vermouth rosso, dash of angostura bitters

vespar

beluga vodka, bombay sapphire gin, lillet blanc

ol' fashion

the old fashioned

jack daniel's bourbon whiskey, white sugar, angostura bitters
dash of cherry juice

negroni

bombay sapphire gin, campari, vermouth rosso

whiskey sour

jack daniel's bourbon whiskey, freshly squeezed lemon juice
egg white, homemade syrup

caipirinha

cachaca 61, freshly muddled lime with white sugar

tall

singapore sling

bombay sapphire gin, peter heering cherry brandy, cointreau
benedictine d.o.m., pineapple and fresh lime juice
grenadine syrup, dash of angostura bitters

mojito

bacardi superior rum, freshly muddled lime with mint leaves
white sugar, top up with soda

bloody mary

beluga vodka, tomato juice, worcestershire sauce, tabasco sauce
salt and pepper

fresh fruit martini

20

spring blossom

gin, saint germain, fresh cucumber juice, brown sugar
white wine

guanabana-tini

gin, limoncello, lemon juice and fresh soursop

sage lady

vodka, fresh apple juice, sugar syrup and sage leaf

blue angel

vodka, blueberry liqueur, lemon juice, fresh blueberries
brown sugar and basil

blue citrus

vodka, blueberry liqueur, fresh grapefruit juice
lemon juice and angostura bitters

lemon-melon drop

vodka, limoncello, fresh rock melon juice

lei garden

vodka, fresh mango juice, pomelo, lemon juice

pink fusion

vodka, cointreau, fresh grapefruit juice

tokyo summer crush

vodka, cointreau, fresh orange juice, yuzu jam and
lemon juice

strawberry royal

vodka, cointreau, prosecco, strawberry liqueur
strawberry juice and lemon juice

gin collection

glass 45ml

bombay sapphire – Whitchurch, Hampshire, UNITED KINGDOM

20

nose: sweet, aromatic with citrus and juniper

palate: initially light followed by spices, earthy notes

finish: sweet, persistent with juniper, peppery spices

garnish: squeezed lime wedge

tonic: fever tree indian tonic

tanqueray – Cameron Bridge, SCOTLAND

20

nose: lots of zest on the nose, fresh citrus peel and just-cut botanicals.

palate: sharp and citric as the nose suggests

finish: smooth yet dry and lemony.

garnish: squeezed lime wedge

tonic: schweppes

tanqueray 10 – Cameron Bridge, SCOTLAND

22

nose: subtle, crisp with grapefruit and citrus

palate: well balanced with juniper and citrus

finish: long, lingering with hints of spice

garnish: grapefruit peel

tonic: fever tree elderflower tonic

gabriel boudier's saffron infused gin - Dijon, FRANCE

22

nose: soft rubber, pine forest and saffron

pallet: dry with strong bitter orange and

pine-like juniper flavours, saffron

finish: dry bitter orange and saffron finish

garnish: pinch of saffron

tonic: fever tree indian tonic

hendrick's – SCOTLAND

25

nose: fresh, floral with sweet lime, light spices

palate: smooth with rose, sweet citrus

finish: long, floral with rose

garnish: cucumber and black pepper

tonic: fever tree elderflower tonic

gin collection

glass 45ml

the botanist – Islay, SCOTLAND

26

nose: resiny piney juniper and eucalyptus, heather, candied ginger and sage

palate: dry juniper with sappy pine dominating, herbal complexity and light liquorice sweetness

finish: juniper pine dominance, clean finish with liquorice and black pepper

garnish: thyme and lemon

tonic: fever tree indian tonic

Nº 3 london gin – London, UNITED KINGDOM

26

nose: crisp, fresh with juniper and citrus

palate: dry, crisp with juniper, soft spices

finish: dry, earthy

garnish: lemon zest

tonic: schweppes

monkey 47 – Schwarzwald - GERMANY

26

nose: woody, vegetable smells, citrus notes and botanical sweetness

palate: predictably complex, plenty of spice, fruit and herb flavours

finish: wooded, reassuringly heavy

garnish: lime and sage

tonic: fever tree mediterranean tonic

our tonic water

fever tree

elderflower

the bright, fresh aroma and taste of Elderflower Tonic has been created by carefully blending the essential oils from handpicked English elderflowers with the highest quality quinine from the fever trees of the eastern Congo.

indian

a blend of subtle botanical flavours including rare ingredients such as hand pressed bitter orange oil from Tanzania, spring water and the highest quality quinine.

mediterranean

by blending the essential oils from the flowers, fruits and herbs gathered from Provence and Sicily, Fever-Tree Mediterranean Tonic has a delicate floral taste.

schweppes

indian

sweetened with high fructose corn syrup. The quinine is noticeable and refreshing.



Since 1968

The excellence and uniqueness of Spirits

Excellence and Uniqueness, these are the words enthusiasts and trade members currently use at Samaroli tasting sessions; Silvano S. Samaroli is not an independent bottler like the others, as he was the first non-Scottish independent bottler ever; his career is therefore unrivalled and his credibility has built up in the field. Distilleries always send the best of their production for his consideration. Like a judge, an expert tailor who can imagine the finished garment when looking at the fabric swatch, Samaroli chooses whether to use a new or old cask, calculating the ageing time to obtain asymmetry, harmony and rhythm.

whisky

	glass 45ml	bottle
macduff 2009	20	220
isle of jura 1997	24	260
glen moray 1998	30	320
laphroaig 1998	34	360
benrinnes 1996		360
islay		360
ferry to islay		500
sherry 1992		400
bannauhabain 1989		700

rum

	glass 45ml	bottle
caribbean 2005	18	200
jamaica blend 1999	22	240
yehmon evolution 2013	24	
brasil 1999	24	260
fiji 2001	24	260
barbados 1998	30	320
guadeloupe 1998		300

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aperitif

aperol	(bitter orange, herbs)
campari	(fruits, herbs)
pimm’s no.1	(dry gin, fruits, spices)
frangelico	(hazelnut)
martini rosso	(vermouth & various botanical)
martini bianco	(vermouth & various botanical)
ricard	(aniseed, roots, herbs)
pernod	(herbs, roots, herbs)

glass 45ml
16

digestive

averna	(herbs, roots)
amaro montenegro	(40 kinds of herbs)
fernet branca	(herbs, spices)
vaccari sambuca	(anise)
amaretto di saronno	(almond)
bailey’s irish cream	(irish whisky cream)
cointreau	(orange)
grand marnier	(brandy orange)
southern comfort	(whisky, fruits, spices)
jagermeister	(56 herbs & spices)

glass 45ml
16

vodka

	glass 45ml	bottle
grey goose (75 cl)	18	200
grey goose (150 cl)		400
beluga (70 cl)	18	200
beluga (150 cl)		380
beluga (300 cl)		650
belvedere (70 cl)	22	240
ketel one (100 cl)	22	320

tequila

	glass 30ml	bottle
patron silver	20	220
patron anejo reposado	20	220

gin

	glass 45ml	bottle
bombay sapphire	20	220
tanqueray	20	220
tanqueray 10	22	240
saffron by gabriel boudier	22	240
hendrick’s	25	270
the botanist	26	280
Nº3 london gin	26	280
monkey 47 (50 cl)	26	200

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rum

	glass 45ml	bottle
bacardi superior	18	200
bacardi gold	20	220
myer's dark rum	18	200
pitu cachaca	18	200
ron zacapa centenario 23	22	240

single malt whisky

	glass 45ml	bottle
singleton 12 years	20	220
highland park 12 years	22	240
glenlivet 12 years	22	240
glenlivet 15 years	28	300
macallan 12 years	26	280
macallan 18 years	42	560
haig club	24	260
lagavulin 16 years	28	300
the nikka coffey grain	28	300
glen grant major reserve	18	200
glen grant 10 years	24	260

blended whisky

	glass 45ml	bottle
johnnie walker black label	18	200
johnnie walker blue label	40	540
chivas regal 12 years	18	200
chivas regal 18 years	28	300
canadian club	18	200
monkey shoulder	18	200
john jameson	18	200
yamazaki distiller's reserve	32	350
hibiki harmony	30	320
the nikka from the barrel (50 cl)	32	200
the nikka 12 years	32	350

bourbon

	glass 45ml	bottle
jack daniel's	18	200
maker's mark	20	220
wild turkey 8 years (81 proof)	22	240

cognac

	glass 45ml	bottle
martell VSOP	22	240
martell cordon bleu	40	500
hennessy VSOP	24	260
hennessy XO	40	520
remy martin louis XIII		4500

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port wine

	glass 90ml	bottle
<i>antonio ramos pinto</i>		
tawny 10 years “quinta de evraimora”	20	145
tawny 20 years “quinta do bon retiro”		220
tawny 30 years		295

grappa

	glass 45ml
<i>nonino - cru monovitigno</i>	
picolit	28
schioddetino	24
verduzzo	24
<i>poli - cleopatra</i>	
moscato oro	22
prosecco oro	22
amarone oro	22
<i>ornellaia</i> – eligo dell’ornellaia riserva	24
<i>tenuta di sesta</i> – brunello di montalcino	20
<i>donnafugata</i> – ben ryè	22

beer

	draft 300ml	bottle
peroni	16	16
asahi		16
pure blond		16

soft drinks

	8
bitter lemon – coca-cola – diet coke – sprite – ginger ale – tonic	

still / sparkling water

	10
natia (still)	750 ml
ferrarelle (sparkling)	750 ml

juice

	8
cranberry – apple – pineapple – orange – lime – tomato	

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Tea Forté is the luxury tea brand identified around the world as the ultimate tea experience. Known for the variety and unparalleled quality of handcrafted teas. Offering only the finest quality, ultra-premium teas are the defining characteristic and the heart of the Tea Forté experience.

white ginger pear (white tea & low in caffeine)

rarest “pai mu tan” white tea from a special varietal tea bush called “chaicha”. Blended with the sweet taste of juicy orchard fresh pear and the tingle of spicy ginger.

orchid vanilla (black tea & robust)

exceptional black tea leaves blended with Madagascar vanilla and delicate shavings of tropical coconut. Delicious and creamy with a floral bouquet.

ginger lemongrass (organic, herbal tea & naturally caffeine-free)

a soothing multi-layered blend radiating with sunny citrus notes enlivened with a tingle of ginger. A fruity bright cup with a sweet lingering aftertaste.

Delicious **SKIN-SMART** antioxidant amplifier teas are meticulously blended to work with the body’s chemistry to help protect and take care of the skin from within. These teas deliver the detoxifying effects of abundant plant-based antioxidants, a strong tool in skin recovery and the fight against visible signs of skin ageing.

cucumber mint (organic, green tea & moderate caffeine)

special reserve green tea with invigorating cool notes of cucumber fruit and fresh mint with the taste of sweet succulent blueberries.

swiss apple (organic, herbal tea & naturally caffeine-free)

naturally caffeine free rooibos tea with the taste of fresh crisp apples the euphoric flavor of delicious deep dark alpine chocolate and a tingle of cinnamon.

coffee

espresso	6
double espresso	8
macchiato	6
double macchiato	8
americano / long black	8
cappuccino	8
caffe latte	8

wine lounge

savoury

battered squid, chili jam	14
deep fried chicken tenders	14
French fries, truffle sauce	14
mini ‘mozzarella’, black olives, tomatoes	16
Parma ham and ‘mortadella’ skewers	18
salmon tartare cones, sea urchin mayo, trout roe	18
black angus beef meatballs, tomato sauce	18
fresh seasonal oysters	18 – 3pieces 32 – 6 pieces

pizza

freshly baked in Zafferano’s stone oven

burrata	24
tomato sauce, fresh burrata cheese, olives and basil	
marinara	24
tomato sauce, anchovies and oregano	
tartufo	24
truffle cream, mozzarella cheese, baby spinach	
additional toppings	5
ham or salami	

sweet

assorted macarons	16 – 6 pieces
selection of house-made sorbet and ice-cream	6 - per scoop

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