

DESSERTS

Lemon Semifreddo 15

Half Ice Cream, Half Mousse, with a Spike of Lemon Flavor

Citrus Olive Oil Cake 15

Infused with Fresh Citrus Flavors

Affogato 11

Ice Cream Poured with Your Choice of Espresso or Bailey's

Tiramisu 18

Your Favorite Tiramisu Served on a Glass

Gingerbread 12

Savored with Toffee Sauce

Cheesecake with Blueberry Sauce 15

New York Style Cheesecake Best Enjoyed with Blueberry Sauce

Macaroons 12

Fig | Bourbon Vanilla (alcoholic) | Blueberry

Truffles 12

Chocolate | Cookies & Cream | Strawberry



Warm Fudge Brownie 13

Topped with Vanilla Ice Cream and Honey, Served with Caramel Sauce

Gelato Panini 12

Your Favorite Ice Cream Pressed Inside a Bun with Your Favorite Flavors and Toppings

Mango Sorbet 7

Per scoop

Vanilla Ice Cream 7

Per scoop

Dishes served immediately
upon preparation.

For your convenience,
17% service charge will be
added to your bill.

Café Take-Out Menu

SIDES

- Horta Plaki 15** v
Chickpeas, Tomatoes, Collard Greens, Cinnamon
- Seasonal Vegetables 14**
- Pita Plate 7**
- Roasted Pumpkin 10**
- Fries**
 - Shawarma 14
 - Truffle 14
 - Regular 12

COLD BEVERAGES 16oz

Iced Coffee	6	Iced Mocha	7
Iced Americano	6	Iced White Chocolate	7
Iced Cappuccino	6	Iced Tea	6.50
Iced Latte	6	Iced London Fog	6.50
Iced Macchiato	7.50	Iced Chai	6.50
Iced Mochaccino	7.50	Iced Matcha Latte	6.50

Frappe 11.20

Flavours: White Chocolate, Dark Mocha, Vanilla, Hazelnut, Caramel, Chai, Matcha

Italian Sodas 6

Light, delicious & refreshing fruit flavours mixed with cold sparkling water

Flavours: Strawberry, Raspberry, Coconut, Mango, Watermelon, Passion Fruit, Lavender

BREAKFAST

Breakfast Bagel
Homemade Bagel, Dill Cream Cheese
Salmon 13.50 | Egg 9.25

Breakfast Tortilla Wrap
Lettuce, Tomato, Cucumber
Chicken 14.50 | Bacon 14.50

Breakfast Sandwich 12
Homemade Bun, Egg, Ham or Bacon, Cheddar Cheese

Available breads for alternatives – Croissant, Raisin Bread, Brioche, Sourdough, Bagel

Overnight Oats with Berry Crunch 14

Egg Bites with Three Cheese & Ham 9

Egg Bites with Three Cheese & Red Pepper 9

Avocado Toast (sourdough) 12

Classic Tuna in Toasted Brioche 13

Watermelon Chunks 10

LUNCH

Grilled Vegetable Wrap in Honey Mustard Dressing 13.50

Eight & Vine Burger 30

Fresh Beef Burger Patty, Caramelized Onions, Cheddar Cheese

Salmon Cake Burger 15

Lettuce, Pickles, Tartar Sauce (contains egg)

Whisky Coffee Burger 33

Hand-rubbed Coffee Burger, Bacon, Whisky Mayo, Caramelized Onions, Cheddar Cheese

FLATBREADS

Lamb Flatbread 29

Htipiti, Toum Sauce

Pork & Fig Flatbread 29

Fig Spread, Crispy Pork Belly, Blue Cheese, Fresh Greens

HOT BEVERAGES 12oz 16oz

Brewed Coffee		2.75	3.25
Espresso	2		
Double Espresso	3.95		
Americano		4	4.50
Cappuccino		4.75	5.50
Café latte		4.75	5.50
Macchiato		4.75	5.50
Flat White		4.75	5.50
Café Mocha		5.50	6.50
White Mocha		5.50	6.50
Hot Chocolate		5.25	6.50
Hot White Chocolate		5.25	6.50
Tea		2.50	2.75
London Fog		5.25	5.75
Chai Latte		4.75	5.50
Matcha Latte		4.75	5.50

PASTRIES

Croissant 3

Scones 5

Quiche 6.25

Muffins 3.50

Whoopie Pie 4

Donut Minis

2 pcs 1.50 | 4 pcs 2.25 | 12 pcs 6.50

Blueberry Coffee Cake 5.25

Macaroons 9

Macaroons (Alcoholic) 11

SOUPS

Roasted Red Pepper Gazpacho v DF
Fire Roasted Red Peppers, Herb Oil, Chili Oil
Regular 15.50 | Sharing 24.50

Chef's Soup of The Day

SALADS

Quinoa Tabbouleh 20.95 v GF

Quinoa, Bell Pepper, Parsley Herb Salad, Tahini Vinaigrette

Extra Beets 27.95 | Smoked Salmon 24.95
Chicken 23.95

Roasted Beet 20.85 v GF (contains nuts)

Arugula, Roasted Beets, Orange, Goat Cheese, Pistachio

Smoked Salmon 24.85 | Chicken 23.85

Crunchy Crab Salad 21.95

Crab Sticks, Cucumbers, Carrots, Japanese Mayo, Teriyaki Sauce, Tempura Flakes, Spring Onions

Classic Caesar Salad 14

SMOOTHIES & SHAKES 16oz

SMOOTHIES

Island Breeze 10.50

Coconut Juice, Strawberry, Mango, Pineapple, Honey

Skittles 10.50

Orange Juice, Strawberry, Apple, Mango, Pineapple, Raspberry

Temptations 10.50

Cranberry Juice, Blueberry, Raspberry, Strawberry

YOGHURT SMOOTHIES

Bermuda Dream 13.50

Milk, Yoghurt, Banana, Pineapple, Mango, Honey

Strawberry

Cheesecake 13.50

Milk, Yoghurt, Strawberries, Cream Cheese

Nature Paradise 13.50

Mango Juice, Yoghurt, Matcha

PROTEIN SMOOTHIES

Weight Watchers 13.50

Coconut Milk, Blueberry, Chai Seeds, Vanilla Protein, Honey

Nutty Monkey 13.50

Almond Milk, Oatmeal, Almond Flakes, Banana, Peanut Butter, Vanilla Protein

POWER SMOOTHIES

Green Machine 13.50

Coconut Water, Pineapple, Avocado, Spinach, Ginger, Honey

Rough Night 13.50

Coconut Juice, Yoghurt, Banana, Blueberry, Spinach, Cinnamon Powder, Honey

MILKSHAKES

Vanilla 9.50

Black & White 9.50

Wine, Beverages, Beer

& Spirits

APERITIVO

Carpano Antica Formula Sweet (Italy)	14
Lillet Blanc French Aperitif Wine (France)	12

Martini Rossi Dry Vermouth (Italy)	9
Pernod Pastis (France)	12

SPRITZ

Aperitivo Spritz	17
Elderflower Spritz	17
Limoncello Spritz	17

CHAMPAGNE & SPARKLING

	GLASS	BOTTLE
Mirabeau 'La Folie' Sparkling Rose (France)	14	65
Moet Chandon Brut Imperial Champagne (France)		142
Moet Chandon Dom Perignon Champagne (France)		425
Santa Margherita Prosecco Superiore D.O.C.G. (Italy)	14	65
Veuve Clicquot Yellow Label (France)		165

ROSÉ & SWEET

	GLASS	BOTTLE
Chateau D'Eclans Whispering Angel Rosé (France)	16	75
Cupcake Moscato d'Asti D.O.C.G. (Italy)	14	65
Robert Mondavi Woodbridge White Zinfandel (California)	14	65

RED

	GLASS	BOTTLE
Alpasion Gran Malbec (Argentina)	17	80
Arillo in Terrabianca 'Campaccio Collezione' Reserva [Sangiovese/Cabernet] (Italy)		120
Caymus Vineyards Cabernet Sauvignon (Napa Valley, California)		150
Coppola Director's Cut Dry Creek Valley Zinfandel (Sonoma County, California)		105
Domaine Amelie & Charles Sparr 'Jardin D'Eden' Pinot Noir (France)		105
Domaine de Bila-Haut 'Collioure' Organic Grenache (France)		105
Domaine du Pegau Chataneuf du Pape 'Cuvee Reservee' [Grenache] (France)		152
Dona Paula Seleccion De Bodega Malbec (Argentina)		105
Josh Cellars Cabernet Sauvignon (California)	15	70
Kim Crawford South Island Pinot Noir (New Zealand)	15	70
Lamole di Lamole Chianti Classico 'Maggiolo' (Italy)	15	70
Meiomi California Pinot Noir (California)		90
Orin Swift 'Abstract' Grenache (California)		110
Penfolds Bin 128 'Coonawarra' Shiraz (Australia)		120
Peter Lehmann 'Portrait' Shiraz (Australia)	14	65
Rodney Strong 'Alexander County' Cabernet Sauvignon (Sonoma County, California)		68
Ruffino Chianti Classico Reserva Gold Label (Italy)		110
Sterling 'Vintners Collection' Merlot (Napa Valley, California)	14	65

WHITE

	GLASS	BOTTLE
Banfi Vintners San Angelo Pinot Grigio (Italy)		85
Clos Henri 'Bel Echo' Sauvignon Blanc (New Zealand)	17	80
Cloudy Bay Sauvignon Blanc (New Zealand)		110
Dr. Loosen 'Dr. L' Riesling (Germany)	14	58
Ernie Els 'Big Easy' Chenin Blanc (South Africa)	14	65
Far Niente Chardonnay (Napa Valley, California)		160
Firesteed Pinot Gris (Oregon)	15	70
La Crema Sonoma Coast Chardonnay (Sonoma County, California)	15.50	72
M. Chapoutier Condrieu Invitare Viognier (France)		120
Paco & Lola Albariño (Spain)		75
Pascal Jolivet Sancerre (Loire Valley, France)		92
Tyrell's "HVD Vineyard" Hunter Valley Semillon (Australia)		105

BOURBON

Buffalo Trace (USA)	12
Jack Daniel's Black Label (USA)	12

COGNAC

Hennessy VS (Blend of Terroirs)	14
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Beefeater (England)	9
Bombay Sapphire London Dry (England)	13

RUM

Bacardi Superior (Puerto Rico)	11
Captain Morgan (U.S. Virgin Islands)	12
Gosling's Gold Rum (Bermuda)	12
Gosling's Black Seal (Bermuda)	10

LIQUEURS

Cointreau (France)	14
Disaronno Amaretto (Italy)	12
Jägermeister (Germany)	12
Kahlua (Mexico)	8.50
Malibu (West Indies)	8.50
Bailey's Irish Cream (Ireland)	12
St. Germain Elderflower (France)	17

TEQUILA

El Jimador Reposado Agave (Mexico)	11
Silver Patron (Mexico)	14

VODKA

Grey Goose (France)	14
Tito's (USA)	12

WHISKY

Chivas Regal 12yr Old (Speyside)	14
Dewars White Label (Highlands)	10
Jameson Irish (Ireland)	12
Johnnie Walker Black Label (Islay)	14

BEER & CIDER

Corona Extra (Mexico)	8
Heineken (Netherlands)	8
Heineken 0.0 (Netherlands)	8
Peroni Nastro Azzuro (Italy)	10
Angry Orchard Crisp Apple Cider (USA)	10

COCKTAILS

Frozen Rum Swizzle	18
Not your typical Rum Swizzle	
Swimming Pool	17
White Rum, Vodka, Pineapple Juice, Cream, Blue Curacao Liqueur	
Purple Rain	17
White Rum, Vodka, Grenadine, Blue Curacao Liqueur, Lemon-lime Soda	
Tipsy Mermaid	15
White Rum, Melon Liqueur, Blue Curacao Liqueur, Pineapple Juice, Lime Wedge	
Vanilla Espresso Martini	16
Vodka, Kahlua, Espresso, Vanilla Ice Cream	
Perfect Storm	17
Dark Rum, Spiced Rum, Lime Juice, Ginger Beer	

MOCKTAILS

Slush Puppy	13
Lemon, Grenadine, Raspberry, Lemon-Lime Soda	
Goo Lagoon	14
Green Grapes, Lemon-Lime Soda, Gatorade Blue	

WATER

SPRING WATER	
Saratoga Sm	4.50
Saratoga Lg	9
SPARKLING WATER	
Saratoga Sm	4.50
Saratoga Lg	9

COLD BEVERAGES

Pepsi	5
Diet Pepsi	5
Pineapple Juice	6
Orange Juice	6
Apple Juice	6
Cranberry Juice	6
Coconut Water	6
Ginger Ale	5
Ginger Beer	5
Sparkling Grapefruit	6

HOT BEVERAGES

World's Tea	6
Café Americano	5.50
Café Latte	6.50
Cappuccino	6.50
Espresso	5
Double Espresso	6
Matcha Latte	7.50
Café Mocha	7.50
Mochaccino	7.50

APPETIZERS

Octopus Ceviche 28.75 DF GF
Mango, Red Pepper, Lemon

Htipiti V
Roasted Red Pepper, Feta, Red Wine Vinegar, Grilled Pita
Regular 14.95 | Sharing 22.45

Hummus V DF
Chickpeas, Tahini, Garlic, Grilled Pita
Regular 14.95 | Sharing 22.45

Labneh V
Creamy Yoghurt Dip, Grilled Pita
Regular 14.95 | Sharing 22.45

Fried Octopus 24.95 DF GF
Potatoes, Chorizo, Arugula, Ladolemono

Salmon Cakes 18 DF (contains egg)
Tartar Sauce, Side Salad

Olives & Feta V DF GF
Marinated Mixed Olives, Feta
Regular 14.95 | Sharing 22.45

SOUPS

Roasted Red Pepper Gazpacho V DF
Fire Roasted Red Peppers, Herb Oil, Chili Oil
Regular 15.50 | Sharing 24.50

Chef's Soup of The Day

FLATBREADS

Lamb Flatbread 29
Htipiti, Toum Sauce

Pork & Fig Flatbread 29
Fig Spread, Crispy Pork Belly, Blue Cheese, Fresh Greens

BURGERS

Eight & Vine Burger 30
Fresh Beef Burger Patty, Caramelized Onions, Cheddar Cheese

Whisky Coffee Burger 33
Hand-rubbed Coffee Burger, Bacon, Whisky Mayo,
Caramelized Onions, Cheddar Cheese

ENTRÉES

Turbot with Lobster Sauce 49.15 GF
Mushroom Risotto, Lobster Sauce

Charred Octopus 37 DF GF
Diced Carrots, Arugula

Coconut Jhinga Curry 46
Shrimps, Coconut Curry, Indian Herbs, Spices,
Basmati Rice

Lemon Oregano Chicken 32.15 DF GF
Horta Plaki, Toum Sauce

Pomegranate Molasses Glazed Short Rib 37.85
Eggplant Béchamel Sauce, Roasted Brussel Sprouts

Lamb Shank 52 DF GF
With Roasted Pumpkin

Lamb Bhuna Gosht 48
Lamb, Semi-dry Curry, Herbs, Coriander, Garam Masala,
Basmati Rice

Moussaka 33
Eggplant Béchamel Sauce, Ground Beef, Homemade Tomato Sauce

Mushroom Risotto 27.95 V GF
Fresh Mushrooms, Risotto Rice, Thyme, Butter, Cream
Lamb 37.95 | Chicken 31.95

SALADS

Quinoa Tabbouleh 20.95 V GF
Quinoa, Bell Pepper, Parsley Herb Salad,
Tahini Vinaigrette
Extra Beets 27.95 | Smoked Salmon 24.95
Chicken 23.95

Roasted Beet 20.85 V GF (contains nuts)
Arugula, Roasted Beets, Orange, Goat Cheese,
Pistachio
Smoked Salmon 24.85 | Chicken 23.85

Crunchy Crab Salad 21.95
Crab Sticks, Cucumbers, Carrots, Japanese
Mayo, Teriyaki Sauce, Tempura Flakes,
Spring Onions

SIDES

Horta Plaki 15 V
Chickpeas, Tomatoes, Collard Greens, Cinnamon

Seasonal Vegetables 14

Pita Plate 7

Roasted Pumpkin 10

Fries
Shawarma 14 | Truffle 14 | Regular 12

Dishes served immediately upon preparation.

For your convenience, 17% service charge will be added to your bill.

V - Vegetarian / DF - Dairy Free / GF - Gluten Free