

The
NEW YORK BAR

WELCOME TO THE NEW YORK BAR

We kindly request that you are respectful of other guests when using your mobile phone and do not make conference calls or video calls in the public areas. Kindly note that the smoking of e-cigarettes is not permitted in any of our public areas.

If you are allergic to any ingredients, please inform your waiter who can provide you with a list of allergens contained within our dishes.

to login to our complimentary WiFi service, connect to 'Rubens' WiFi, enter your email address and click to accept the terms and conditions.

Hot and cold dishes are served from 11:00am with last orders at 11:30pm.

Spirits are poured in measures of 50ml and are also available in measures of 25ml upon request.

Wines by the glass are also available in measures of 125ml upon request.

We only use free range eggs and are committed to using sustainable fisheries for our fish supplies.

Prices are inclusive of VAT at the current standard rate.

A discretionary 12.5% service charge will be added to your final bill.

Cognac & Armagnac

		50ml
Martell VS	40%	9
Martell VSOP	40%	11
Courvoisier VS	40%	11
Courvoisier VSOP	40%	11
Rémy Martin VSOP	40%	11
Hennessy VS	40%	11
Hennessy Fine de Cognac	40%	11
Janneau VSOP Armagnac	40%	11
Janneau XO Armagnac	40%	14
Remy martin 1738	40%	15
Rémy Martin XO	40%	30
Hennessy XO	40%	35
Richard Hennessy	40%	260

Liqueurs & Digestifs

		50ml
Amaretto Disaronno	28%	10
Amarula	17%	10
Baileys	17%	10
Cointreau	40%	10
Dom Bénédicte	40%	10
Drambuie	40%	10
Grand Marnier	40%	10
Kahlúa	20%	10
Mozart Chocolate Cream	17%	10
Malibu	21%	10
Frangelico	20%	10
Sambuca	40%	10
Southern Comfort	35%	10
Tia Maria	20%	10

Port & Fortified Wine

		100ml
Fonseca Bin 27 Ruby Port	20%	9
Taylor's Late Bottled Vintage 2011	20%	11
Taylor's Ten Year Old Tawny	20%	12
Dows Vintage Port 2000	20%	16



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Blended Whisky

50ml

Famous Grouse	40%	11
Chivas Regal 12 Year Old	40%	12
Johnnie Walker Red Label	40%	11
Johnnie Walker Black Label	40%	12
Johnnie Walker Blue Label	40%	37

Bourbon & Tennessee Whiskey

50ml

Maker's Mark	45%	12
Jack Daniel's	40%	11
Jack Daniel's Single Barrel	45%	14

Irish Whiskey

50ml

Jameson	40%	11
Bushmills Black bush	45%	11
Bushmills	40%	12

Rum

50ml

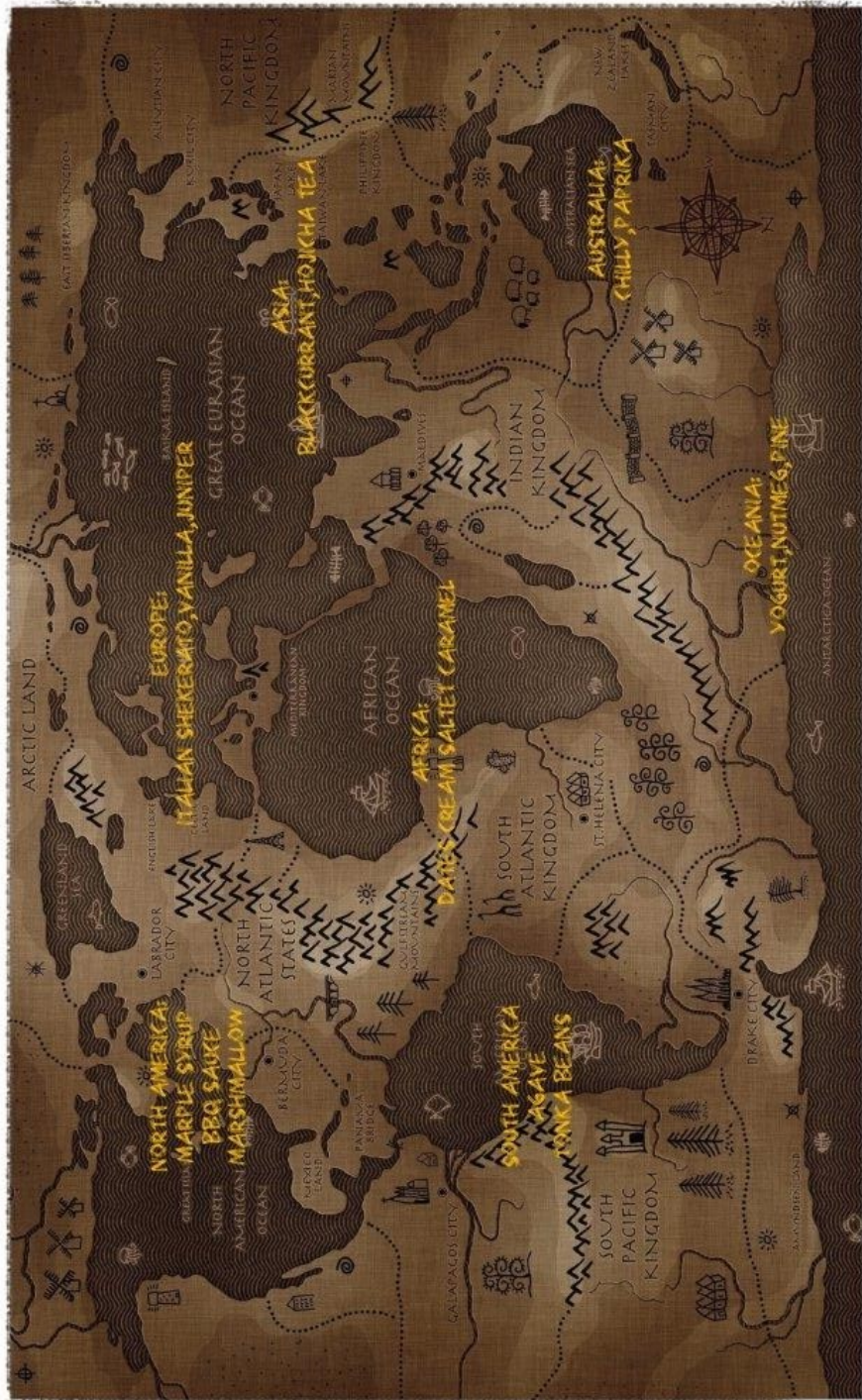
Havana 3yrs	40%	10
Havana Club Añejo Especial	40%	11
Havana Club Añejo Blanco	40%	11
Captain Morgan	47%	12
Captain Morgan Spiced	35%	12
Pink Pigeon Vanilla	40%	12

Hot Drinks

Served with Homemade Biscuit

We serve Twinings Signature Loose Leaf Tea & Illy Coffee

English Breakfast	6
Earl Grey	6
Darjeeling	6
Peppermint	6
Camomile	6
Long Jin Green	6
Rooibos	6
Rubens Signature Blend	6
Espresso	6
Double Espresso	6
Decaffeinated Coffee	6
Americano	6
Cappuccino	6
Caffè Latte	6
Caffè Mocha	6
Macchiato	6
Hot chocolate	6
Iced Latte	6
Iced Mocha	6



Tequila

		50ml
Herradura Blanco	40%	10
Jose Cuervo Traditional	38%	11
Jose Cuervo Gold	38%	11
Jose Cuervo Reserva [Familia]	38%	21
Tapatio Excelencia Gran Reserva	40%	36

Soft Drinks

Freshly Squeezed Orange Juice		5
Cranberry Juice		5
Pineapple Juice		5
Tomato Juice		5
Grapefruit Juice		5
Apple Juice		5
Coca Cola/Diet Coke		5
Lemonade		5
Belu Mineral Water; Still & Sparkling	330ml/750ml	5/7
One Mineral Water; Still & Sparkling	330ml/750ml	5/7

Aperitifs

		50ml
Martini Bianco	15%	9
Martini Extra Dry	15%	9
Martini Rosso	15%	9
Cinzano Bianco	15%	9
Dubonnet	14%	9
Pernod	40%	9
Ricard	45%	9
Campari	25%	9
Pimm's No. 1	25%	9
Lillet Blanc	17%	9
The King's Ginger	41%	9
Fernet Branca	39%	11
Antica Formula Carpano	16.5%	21

Vodka

		50ml
Absolut Blue	40%	11
Absolut Citron	40%	11
Wyborowa	40%	10
Ketel One	40%	11
Snow Leopard	40%	11
Ciroc	40%	11
Belvedere	40%	11
Snow Queen	40%	11
Grey Goose	40%	11
Grey Goose L'Orange	40%	11
Chase Marmalade	40%	11
Chopin	40%	11
Smirnoff Black	40%	11
Stolichnaya	40%	11

Here at The New York Bar we took the whole coffee concept a step further and found a fun way of linking the 7 continents to specific flavours and unusual super healthy ingredients related to a particular part of the world. Prepare for an exciting coffee journey and explore the diversity of each unique continent has to offer through this rare world map. Sit back and savour the delights of these stunning concoctions prepared by our talented Bar Team.

Asia: Celebrating the tradition of sacred tea which blends in so well with the depth of coffee. **6**

Characteristics: Fruity

Flavours: Hojica Green Tea, Mint, Passion Fruit, Blackcurrant

Pair with: Sake-Kurasawa Junmai **16**

Africa: An innovative way of achieving great digestion and getting a healthy dose of vitamins which dates are well known for. **6**

Characteristics: Salty

Flavours: Dates, Yoghurt, Nuts

Pair with: Liqueur-Baileys **16**

Europe: The beauty of juniper is enhanced by this unusual recipe. **6**

Here at The New York Bar we specialise in Gin Experience, so let's celebrate together this renowned ingredient which brought happiness to so many people around the world.

Characteristics: Botanist

Flavours: Vanilla, Juniper, Espresso

Pair with: Gin-King Of Soho **16**

Australia: Reproducing the sensation of sun bedding at the beach feeling a bit red and hot today? **6**

Characteristics: Spicy

Flavours: Hot Chocolate, Chilli, Paprika, Australian Tim Tam Biscuits

Pair with: Whisky-Starward New World Malt **16**

South America: Once sampling this delight you will feel like you've just come out from the famous Rio Carnival. Expect excitement and colours.

Characteristics: Distinctively rich

Flavours: Tonka Bean, Agave

Pair with: Cachaca-Sagatiba **16**

North America: Canada and America coming together with their love for nature and food. **6**

Characteristics: Salty

Flavours: Maple Syrup, BBQ Sauce, Marshmallow

Pair with: Bourbon-Maker's Mark **16**

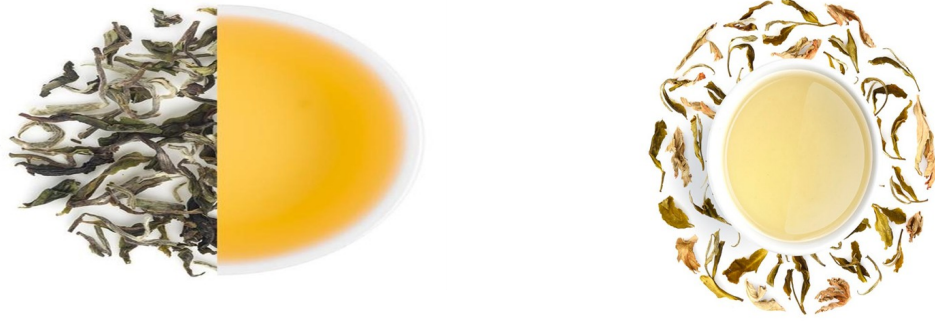
Antarctica: Challenging climate and limited nature reduces the possibility of growing vegetations and plants, that's why we are sticking with simple ingredients such as nuts and yoghurt representing the snow and ice. **6**

Characteristics: Cold

Flavours: Yoghurt, Nutmeg, Nuts

Pair with: Liqueur-Frangelico **16**

Summer Tea Cocktails



Find Your Flavours



Gin		
Tanqueray	43.1%	11
Plymouth	41.2%	11
No. 3 London Dry	46%	11
Tanqueray 10	47.3%	13
Hendrick's	41.4%	13
Monkey 47	47%	16
London		
Martin Millers Gin	40%	11
King of Soho	42%	11
City of London Dry Gin	41.3%	11
Sipsmith	29%	11
Gin Lane	47%	11
Portobello Road Gin No 171	42%	12
UK		
Twisted Nose Winchester Dry Gin	40%	11
Anno Dry Gin	43%	11
Darnleys' View	37.5%	11
Blue Bottle Gin	47%	14
Unusual		
DàMhile Seaweed Gin	42%	11
Eden Mill Hop Gin	46%	11
Saffron Gin	40%	11
Warner Edwards Rhubarb Gin	40%	11
Jinzu	41.3%	12
Black Tomato Gin	42.3%	14
Worldwide		
Gin Mare	50%	11
Elephant Gin	45%	12
St. George Terroir Gin	45%	13
Four Pillars Rare Dry Gin	58.8%	13
Few Spirits American Gin	40%	14
Death's Door Gin	47%	14
Bobby's Schiedam Dry Gin	42%	14
Non-Alcoholic		
Seedlip	0%	8

Gin Tonics

Fever Tree Tonic & Fever Tree Light Tonic	5
Fever Tree Elderflower	5
Fever Tree Mediterranean	5

Homemade Gin Infusions

Available as a Gin & Tonic or a Ginfusini

Rooibos & Honey Infused Gin	11 / 16
Rosemary Infused Gin	11 / 16
Red Carnation Infused Gin	11 / 16
Ginger Infused Gin	11 / 16
Orange Infused Gin	11 / 16

Summer Tea Cocktails

Woody - Frozen Rooibos Ice Tea

Ingredients: Rooibos homemade syrup, lemon, tonic water

Pairing: Maker's Mark Bourbon

Ingredients: Rooibos Tea Syrup, Woodford Reserve, Carpano Antica, Bitters

Classics: Manhattan

Herbal - Frozen Green Ice Tea

Ingredients: Sencha homemade syrup, lemon, tonic water

Pairing: Havana Club 3yrs Rum

Ingredients: Captain Morgan Spiced, Lime, Green Tea Syrup, Mint, Champagne

Classics: Old Cuban

Sweet - Frozen Super Fruity Ice Tea

Ingredients: Super fruity homemade syrup, lemon, tonic water

Pairing: Tanqueray Gin

Ingredients: Tanqueray, Lemon, Super Fruity Tea Syrup, Bitters, Champagne

Classics: French 75

Ice Tea Cocktail

Alcoholic Ice Tea Cocktail

Smoky - Sparkling Lapsang Ice Tea

Ingredients: Lapsang homemade syrup, lemon, soda water

Pairing: Mezcal

Ingredients: Montelobos, Grapefruit, Lime, Lapsang Tea Syrup, Soda

Classics: Paloma Mezcal

Sour - Frozen Passion Fruit Ice Tea

Ingredients: Passion fruit homemade syrup, lemon, tonic water

Pairing: Absolut Vodka

Ingredients: Absolut, Lemon, Passion Fruit Tea Syrup, Vanilla Extract

Classics: Passion Fruit Martini

Awakening - Iced coconut Thai Coffee Tea (Contains Coconut Condensed Milk)

Ingredients: Assam tea, espresso shot, homemade coconut syrup

Pairing: KahluaCoffee Liqueur

Ingredients: Coffee Liqueur, Frangelico, Espresso, Black Tea Syrup

Classics: Coconut Espresso Martini

6

16

Salads & Sandwiches

Available 12 noon to 5pm in The New York Bar

The Caesar	15
Parmesan, Croûtons, Anchovies	
Add Chicken	18
Add King Prawns	18
Cheese & Bacon Burger	24
Streaky Bacon, Applewood Smoked Cheese, Toasted Brioche Bun, Triple Cooked Chips	
The Rubens Royal Club	20
Free Range Chicken, Crispy Bacon, Boiled Egg, Plum Tomato, Lettuce, Mayonnaise, Triple Cooked Chips	
Chicken, Lettuce & Avocado Wrap	20
Garlic Mayonnaise, Triple Cooked Chips	
Fillet Steak Baguette	22
Caramelised Onions, Grain Mustard, Lettuce, Mayonnaise, Triple Cooked Chips	
Black Treacle Ham & Barbers Cheddar Cheese Melt	16
Tomato Chutney, Toasted Sourdough Bread, Triple Cooked Chips	
Quinoa Salad, Gilled Vegetables, Feta & Dill Mayo Wrap	16
Triple Cooked Chips	

Desserts

Baked Vanilla Cheesecake	8
Strawberry Sauce	
Ice Cream or Sorbet	8
Vanilla, Chocolate, Strawberry, Raspberry, Mango, Lemon	
Selection of British Cheese	12
Grapes, Celery, Chutney	

Bottled Beers, Ciders & Ales

Peroni	330ml	5.1%	8
Corona	330ml	4.5%	8
Blue Moon Wheat	355ml	5.4%	8
Meantime London Lager	330ml	4.1%	8
Meantime Yakima Red	330ml	4.1%	8
Magners Irish	330ml	4.5%	8
Savanna Dry	330ml	5%	8
Meantime London Pale Ale	330ml	4.3%	8
London Pride	500ml	4.7%	8
Meantime Chocolate Porter	330ml	6.5%	8
Lancaster Bomber	330ml	4.4%	8
Old Speckled Hen	330ml	4.7%	8
Duvel	330ml	8.5%	8

Draught Beers

		Half Pint	Pint
Heineken	5%	5	9
Birra Moretti	4.1%	5	9
Coast to Coast	4.5%	5	9
Guinness	4%	5	9

Cocktails

The Classics

Paradisi Gin Fizz — Tanqueray Gin, Soda Water, Lemon Juice, Simple Syrup	16
Aged Negroni — Campari, Martini Rosso, Tanqueray Gin	16
Manhattan — Maker's Mark, Sweet Vermouth, Angostura Bitters	16
Whisky Sour — Famous Grouse, Gomme Syrup, Lemon Juice	16
Tom Collins — Tanqueray Gin, Gomme Syrup, Lemon Juice	16
La Paloma — Herradura Blanco, Lime Juice, Honey, Grapefruit, Soda Water	16
Old Fashioned — Maker's Mark, Angostura Bitters, Brown Sugar	16
Starlight — Absolute Vodka, Cointreau, Blue Curaçao, Orange Juice (£1 donated to the Starlight Children's Foundation)	16

Rubens Signature

Remy's Little Secret — Remy 1738, Bouchard Pinot Noir, Cynar, Maraschino Liqueur	18
Around the Campfire — Havana Club 3yrs, Martell VS, Lime Juice, Cinnamon Syrup	16
Ruby Red — Rémy Martin VSOP, Chambord, Rooibos Tea	16
Up in Smoke — Famous Grouse, Bitter Lemon, Lemon Juice, Sugar Syrup	16
My Cocktail's on Fire — Rémy Martin VSOP, Grand Marnier Liqueur	16

Martini

Classic or Vesper — Tanqueray Gin, Absolute Vodka, Lillet Blanc	16
Moreo Oreo — Absolut Vodka, Baileys, Double Cream, Oreo	16

The Royal Collection

A Wedding's Story — Chapter 11 Whisky, Maker's Mark, Champagne, Vermouth	18
Her Majesty The Queen — Tanqueray Gin, Dubonnet, Angostura Bitters, Pomegranate Juice, Lemonade	16
Prince William — Martell VS Brandy, Peach Liqueur, Lanson Champagne	16
Kate, Duchess Of Cambridge — Absolut Vodka, Raspberry Liqueur, Lanson Champagne, Passion Fruit	16
Prince Harry — Absolut Vodka, Blueberry Syrup, Lemon Juice, Soda Water	16

Mocktails

Shirley Temple — Grenadine, Lemonade	10
Prince George — Pineapple Juice, Fresh Lime Juice, Grenadine, Ginger Ale	10

V.I. Little P's

Bespoke for younger guests under the age of 12

Small Plates

Veggie Sticks & Houmous	5
Toastie	5
Cheese & Tomato	
Cheese & Ham	
Chicken, Lettuce & Avocado Wrap	5

Big Plates

All Big Plates served with a choice of;

Chips, Mash Potato, Mixed Vegetables, Mixed Salad, Steamed Rice

Goujons	10
Chicken	
Fish	
Spaghetti	10
With Bolognese Sauce	
With Cheese & Ham Sauce	
Vegetable Noodle Stir Fry	10
Add Chicken	
Add Prawns	
Beef Burger	10
Lettuce, Ketchup, Mayonnaise	
Add Cheese	
Add Bacon	
Grilled Lemon Chicken Breast	10

Desserts

Fruit Salad	5
Chocolate Brownie Sundae	5
Strawberry & Vanilla Knickerbockers Glory	5
Selection of Ice Cream	5
Homemade Milkshake & Cookies	5
Oreo, Peanut, Chocolate, Strawberry, Vanilla	

Bar Snacks

Available 12 noon to 11:30pm in The New York Bar

Monkfish Scampi 4PCS Chunky Tartare Sauce	10
Smoked Salmon and Caviar 4PCS Toasted Sourdough Bread	10
Lamb Keema Samosas 5PCS Mint Yoghurt	10
Short Rib Nuggets 5PCS Smoked Applewood Dip	10
Cheese and Bacon Sliders 3PCS Burger Sauce	8
Coronation Chicken Sausage Rolls 4PCS Mango Chutney	8
Blue Cheese Croquettes 4PCS Truffle Mayonnaise	8
Pork and Black Pudding Pies 2PCS Bramley Apple Sauce	8
Onion Bhajis 6PCS Curry Sauce	8
Halloumi Chips 5PCS Pomegranate, Chilli, Mint Yoghurt	8
Chocolate and Orange Ferrero Rocher 3PCS	8
Salted Caramel Chocolate 3PCS	

Champagne & Sparkling Wine

Brut Non Vintage		750ml
Guy Cadel	12%	69
Lanson Père et Fils NV	12%	69
Lanson White Label NV	12%	69
Lanson Extra Age Brut NV	12%	138
Brut Non Vintage Magnum		1500ml
Guy Cadel Magnum NV	12%	150
Lanson Black Label Magnum NV	12%	150
Brut Vintage		750ml
Bollinger Grand Année 2004	12%	132
Moët & Chandon 2004	12%	158
Dom Pérignon 2006	12.5%	350
Louis Roederer Cristal 2009	12%	480
Rosé Non Vintage		750ml
Lanson Rosé	12%	69
Lanson Extra Age Rosé	12%	158
Rosé Vintage		750ml
Louis Roederer 2008	12%	126
Krug 2000	12%	570
Louis Roederer Cristal 2002	12%	888
Prosecco		750ml
Ca Vittoria	12%	48
By The Glass		125ml
Guy Cadel	12%	18
Lanson Père et Fils	12%	18
Lanson Rosé	12%	18
Lanson White Label	12%	18
Lanson Black Label	12%	18
Lanson Extra Age Brut	12%	34
Lanson Extra Age Rosé	12%	34
Ca Vittoria Prosecco	12%	11

White Wines

	175ml	250ml	750ml
Pinot Grigio Venezia Giulia, Italy, 2014	12	14	39
Riesling Mosel Alsace, France, 2014	14	16	46
Chablis Domaine des Malandes Burgundy, France, 2015	14	17	60

Red Wines

	175ml	250ml	750ml
Merlot Tannat Gascogne, France, 2015	10	13	36
Montepulciano Villa Moncaro Abruzzo, Italy, 2015	12	14	36
Castillo de Clavijo Rioja, Spain, 2012	12	14	36
Berry Bros. Ordinary Claret Bordeaux, France, 2014	15	16	46
Cabernet Sauvignon Dona Javiera Maipo Valley, Chile, 2015	15	17	49

Rosé Wines

	175ml	250ml	750ml
White Zinfandel Angel's Flight Central Valley CA, United States, 2014	10	13	36
Château Bel Air Perponcher Bordeaux, France, 2015	14	16	46
Lanson Coeur De Rosé Reserve			32

Night Menu

Available from 11.30pm and also available for In Room Dining

Stone Baked Pizza

Chicken & Sweetcorn	20
Prawn, Chilli & Rocket	20
Goat's Cheese, Red Onion, Baby Spinach & Pesto	20
Pepperoni	20

Panini

Served with British Potato Crisps

Black Treacle Ham & Barbers Cheddar Cheese Melt Tomato, Chutney	16
Free Range Chicken, Bacon & Cheese Melt Avocado, Rocket	16
Plum Tomato & Mozzarella Pesto, Mayonnaise	16

Mains

Traditional Natal Lamb Curry Basmati Rice, Naan Bread, Poppadums, Fresh Tomato, Green Chilli, Ginger, Garlic, Fennel, Succulent Lamb (your choice of medium or hot)	25
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BOUCHARD FINLAYSON

A BOUTIQUE VINEYARD

Near the Southernmost point of Africa lies a valley named Hemel-en-Aarde (Heaven and Earth) framed by mountains and within sight of the ocean, with frost free, soft, beneficial weather and the most perfect clay shale vineyard soils. Established in 1989, Bouchard Finlayson is a boutique winery (125-hectare property currently has 22 hectares under vine) dedicated to making wines of outstanding quality. Located in the wine region of Walker Bay, in the Hemel-en-Aarde valley ward, an hour and a half from Cape Town, behind the enchanting coastal town of Hermanus.

Kindly note: Wine vintages are subject to change.

RECENT AWARDS

For the third year in a row, Bouchard Finlayson winery, located in the Hemel-en-Aarde Valley, won no less than four Platinum SAWi awards, including a full '100' Platinum score for the Galpin Peak Pinot Noir; Tête de Cuvée; and Hannibal. It scored 95.3 for its Kaaimansgat Crocodile's Lair Chardonnay, and received Grand Gold awards for the Reserve Sauvignon Blanc and Missionvale Chardonnay, both scoring 93.1.

Bouchard Finlayson White Wines

	175ml	250ml	750ml
Blanc de Mer	9	12	32
Walker Bay, South Africa, 2015			
Sauvignon Blanc	11	16	44
Walker Bay, South Africa, 2015			
Sans Barrique Chardonnay	11	16	44
Walker Bay, South Africa, 2015			
Sauvignon Blanc Reserve	12	17	48
Walker Bay, South Africa, 2012			
Crocodile's Lair Chardonnay	13	17	52
Walker Bay, South Africa, 2014			
Crocodile's Lair Chardonnay Limited Edition	14	21	56
Walker Bay, South Africa, 2014			
Missionvale Chardonnay	15	18	60
Bouchard Finlayson, South Africa 2013			

Bouchard Finlayson Red Wines

	175ml	250ml	750ml
Walker Bay Pinot Noir	9	16	39
Walker Bay, South Africa, 2014			
Hannibal	13	20	52
Walker Bay, South Africa, 2014			
Galpin Peak Pinot Noir	14	20	56
Walker Bay, South Africa, 2013			
Galpin Peak Pinot Noir Tête de Cuvée			115
Walker Bay, South Africa, 2014			