

Restaurant Drink List

CLASSIC COCKTAILS

GIN COCKTAILS

Gin Fizz 250

Gordon's London Dry Gin with Soda Water and Lemon Juice

Pink Lady 275

Gordon's London Dry Gin and Triple Sec, Lime Juice and a dash of Grenadine

Singapore Sling 275

Gordon's London Dry Gin, Dom Bénédictine, Triple Sec and Cherry Brandy, Pineapple and Lemon Juice finished with Soda Water

Tom Collins 250

Gordon's London Dry Gin, Sweet Orange Juice, Lime Juice topped with Soda Water

RUM COCKTAILS

Blue Hawaii 275

Bacardi Rum and Blue Curaçao mixed with Pineapple Juice and Coconut Milk

Daiquiri 250

Bacardi Rum shaken with Lime Juice and Sugar Syrup

Hurricane 275

Bacardi Rum and Captain Morgan Dark Rum, Passion Fruit Juice and Lime Juice

Mai Tai 275

Bacardi Rum and Captain Morgan Dark Rum, Orange Curaçao, Orange and Pineapple Juice with Grenadine

Mojito 250

Bacardi Rum muddled with Fresh Limes and Mint Leaves, Brown Sugar topped with Soda Water

Piña Colada 275

Bacardi Rum, and Malibu Coco, Coconut Milk with Pineapple Juice

Planteur Punch 250

Captain Morgan Dark Rum mixed with Lemon and Orange Juice finished with a dash of Grenadine

TEQUILA COCKTAILS

Margarita 250

Tequila and Triple Sec mixed with Lime Juice

Tequila Sunrise 250

Tequila with Orange Juice and a dash of Grenadine

VODKA COCKTAILS

Black Russian 250

Smirnoff Vodka and Kahlua Coffee Liqueur

Bloody Mary 250

Smirnoff Vodka mixed with Tomato Juice, Lemon Juice, Tabasco, Worcestershire Sauce and Seasoning

Caipiroska 250

Smirnoff Vodka with Fresh Lime and Sugar Syrup

Cosmopolitan 250

Smirnoff Vodka and Triple Sec, Cranberry and Lime Juice

Screwdriver 250

Smirnoff Vodka with Orange Juice

Sex On The Beach 275

Smirnoff Vodka and Cherry Heering with Cranberry, Pineapple and Orange Juice

White Russian 250

Smirnoff Vodka and Kahlua Coffee Liqueur with Fresh Milk

WHISKY COCKTAILS

Whisky Sour 250

Jim Bean Whisky mixed with Fresh Lemon and Sugar Syrup

OTHER COCKTAILS

Americano 275

Martini Rosso and Campari topped with Soda Water

Caipirinha 250

Cachaça with Brown Sugar and fresh Lime Juice

Kir Classic Cassis 275

De Bortoli "Family Selection" Chardonnay with Crème de Cassis

Long Island Iced Tea 275

Smirnoff Vodka, Gordon's London Dry Gin, Bacardi Rum, Tequila and Triple Sec on Lemon Juice and Coca Cola

Negroni 250

Campari, Martini Rosso and Gordon's London Dry Gin

Red Thai Sangria 250

Red Wine, Triple Sec and SangSom with Fresh Orange, Apple and Lemon

White Thai Sangria 250

White Wine, Triple Sec and SangSom with Fresh Orange, Apple and Lemon

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



SPARKLING COCKTAILS

Aperol Spritz 299
Fleur de France and Aperol topped with Soda Water

Bellini 299
Fleur de France and Peach Puree

Kir Royal Cassis 299
Fleur de France and Crème de Cassis

Mimosa 299
Fleur de France topped with Orange Juice

MARTINI COCKTAILS

Dirty Martini 275
Martini Dry and Gordon's London Dry Gin finished with Olive Juice

Dry Martini 275
Martini Dry and Gordon's London Dry Gin

Pink Martini 275
Martini Rosso and Gordon's London Dry Gin

Sweet Martini 275
Martini Bianco and Gordon's London Dry Gin

Vodkatini 275
Martini Dry and Smirnoff Vodka

SHOOTERS

B52 199
Bailey's, Kahlua Coffee Liqueur and Grand Marnier

Cucaracha 199
Tequila and Kahlua Coffee Liqueur

Kamikaze 199
Smirnoff Vodka and Triple Sec mixed with Lime Juice

Kiss Cool 199
Smirnoff Vodka, Crème de Menthe White and Orange Curaçao

Tequila Paf 199
Tequila with Fresh Lemon and a dash of Salt

CLASSIC MOCKTAILS

Calypso Cooler 160
Orange, Lemon and Pineapple Juice with Fresh Pineapple mixed with Lemon Juice and Sugar Syrup

Fruit Punch 160
Pineapple and Orange Juice mixed with Lemon Juice, Sugar Syrup and Grenadine

King Fisher 160
Pineapple Juice, Sweet and Sour topped with Sprite

Shirley Temple 160
A dash of Grenadine filled with Ginger Ale

Virgin Colada 160
Pineapple Juice with Coconut Milk

Virgin Mary 160
Tomato Juice and Lemon Juice with Seasoning

Virgin Mojito 160
Fresh limes and Mint Leaves mixed with Brown Sugar topped with Soda Water

APÉRITIFS

Averna	210
Campari	210
Dubonnet	210
Martini – Bianco, Dry, Rosso	210
Pernod	210
Ricard	210
Fernet-Branca	390

SHERRY & PORT

Sherry and port are served by 90ml per glass

Tio Pepe (Sherry)	290
Taylor's Special Ruby (Port)	390

SPIRITS

All the spirits are served by 45ml per glass

GIN

Tanqueray London Dry Gin	240
Beefeater London Dry Gin	200
Gordon's London Dry Gin	220
Bombay Sapphire London Dry Gin	280
Caorunn Premium Scottish Gin	300

RUM & CACHAÇA

Pampero Blanco Rum – Venezuela	200
Pitu Cachaça – Brazil	220
Captain Morgan Dark Rum – Jamaica	220
Bacardi Superior White – Cuba	240
Havana Club 7 years old – Cuba	280
Ron Zacapa 23 years old – Guatemala	460

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TEQUILA

Tres Magueyes Blanco	200
Sierra Gold	240
Patron Silver	380
Don Julio Reposado	490

VODKA

Smirnoff Vodka - Russia	220
Finlandia - Finland	200
Stolichnaya - Russia	200
Absolute : Blue, Lemon, Mandarin, Vanilla - Sweden	240
Ketel One - Netherlands	320
Ciroc - France	380
Grey Goose - France	420

THAI SPIRIT

SangSom Thai Liquor	150
Mekhong Whisky	150
Chalong Bay Rum	220
Phraya Deep Mature Gold Rum	280

WHISKY

BLENDED SCOTCH

Johnnie Walker Red Label	200
Ballantine's Finest	220
Ballantine's 12 years old	320
Chivas Regal 12 years old	320
Johnnie Walker Black Label	320
Johnnie Walker Gold Label	390

SINGLE MALT SCOTCH

Glenfiddich 12 years old	390
Glenmorangie 10 years old	390

OTHER WHISKY

Jim Bean (Bourbon)	220
Canadian Club (Blended Whisky)	240
Jameson (Blended Whisky)	260
Jack Daniel's (Straight Tennessee)	280

BRANDY

Brandy is served by 30ml per glass

ARMAGNAC

Sempe V.S.O.P.	240
Sempe X.O.	420

COGNAC

Regency V.S.O.P.	240
Rémy Martin V.S.O.P.	390
Hennessy V.S.O.P.	400
Moyet	750
Camus X.O.	790
Rémy Martin X.O.	950
Hennessy X.O.	970
Cordon Bleu	990

OTHER BRANDY

Apricot Brandy	150
Cherry Brandy	150
Peach Brandy	150
Kirch Wasser	290
Calvados	290

DIGESTIFS

LIQUEURS

Crème de Banana	150
Crème de Cacao - Dark or White	150
Crème de Cassis	150
Crème de Menthe	150
Bailey's Irish	250
Galliano	290
Limoncello	250
Kahlua	250
Tia Maria	250
Cointreau	290
Sambuca	250
Cherry Heering	290
Malibu	250
DOM Benedictine	290
Amaretto	250
Grand Marnier	290
Southern Comfort	250
Jagermeister	290
Drambuie	290
Patron XO Café	290

EAUX-DE-VIE

Framboise	290
Mirabelle	290
Poire William	290

GRAPPA

Frattina Di Cabernet	250
Grappa Di Barolo	450
Nonino Ue Di Mocato Monovitigo	900

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BEER

LOCAL

Chang 330ml	130
Singha 330ml	140
Singha 630ml	240

INTERNATIONAL

Heineken 330ml - Netherlands	150
Heineken 630ml - Netherlands	250
Asahi 330ml - Japan	150
Corona Extra 330ml - Mexico	250
Hoegaarden White Beer 330ml - Belgium	320
Stella Artois 330ml - Belgium	320
Leffe Dark Beer 330ml - Belgium	320

NON-ALCOHOLIC BEVERAGES

FRUIT JUICE

Apple	110
Mango	110
Orange	110
Pineapple	110
Tomato	110

FRESH FRUIT FRAPPE

Fresh Young Coconut	160
Lemon	160
Mango	160
Pineapple	160
Watermelon	160
Young Coconut Frappe	160

MINERAL WATER

Crystal Water - Drinking Water	85
Evian 500ml - France	160
Perrier 330ml - France	160
Aqua Panna 500ml - Italy	160
Aqua Panna 1000ml - Italy	260
San Pellegrino 500ml - Italy	160
San Pellegrino 1000ml - Italy	260

SOFT DRINKS

Coca Cola	95
Coca Cola Light	95
Fanta Orange	95
Lipton Ice Tea Peach	95
Lipton Ice Tea Lemon	95
Sprite	95
Schweppes Ginger Ale	95
Schweppes Tonic Water	95
Schweppes Soda Water	95

HOT BEVERAGE

Coffee

Espresso	95
Brewed Coffee	115
Americano	115
Double Espresso	125
Café Latte	125
Cappuccino	125
Macchiato	125
Hot Chocolate	125
Iced Coffee	150
Iced Americano	150
Iced Café Latte	150
Iced Cappuccino	150
Iced Macchiato	150
Iced Chocolate	150
Irish Coffee	299
Jameson Irish Whisky, Coffee, Sugar Syrup and Whipped Cream	

Tea

Dilmah Tea Worldwide Selection - T Series	135
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Dilmah's flavored tea offers a gentle lingering infusion of flavor that enhances the tea drinking experience. High quality tea leaves infused at your convenience. Please ask the staff for the flavor selection.

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