



restaurant
bar
lounge

cocktail menu

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CLASSIC MARTINI 12.50

A more sophisticated drink, offering a slowly stirred classic gin martini served with a hint of lemon or an olive pick

PIÑA COLADA 12.50

Fruity blend of pineapple and coconut is sure to be refreshing, with rum for that extra punch

MARGARITA 14.00

From the beaches of Mexico, this cactus based spirit José Cuervo tequila mixed with crushed ice and plenty of lime. A soothing taste, but doesn't lose its sting

SINGAPORE SLING 13.00

An amalgamation of lemon, raspberry, cherry, orange and pineapple, the Singapore sling combines the best of sweet, sour and just a dash of bitters to tantalize your taste buds. A refreshing gin based cocktail

CAIPIRINHA 12.50

This twist on a Brazilian classic is simplicity in itself. Combining ice, lime, sugar and lots of rum

BLACK / WHITE RUSSIAN 12.00

A European classic with a combination of vodka and chocolate, this Belgian concoction warms the very soul. For the sweeter tooth, just add cream

RUSTY NAIL 12.50

Adding a hint of Drambuie's honeyed orange flavour to the biting taste of scotch may seem like pure madness, but after a few sips, it seems like pure genius

BLOODY MARY 12.50

Created in the city of Paris in 1921, this cocktail was invented with the intention of curing hangovers. But be careful, this vodka based blessing can also be the cause

TOBLERONE 14.00

A sweet blend of Frangelico and Kahlua, mixed with a creamy Baileys finish makes this dessert cocktail a guilty pleasure. Topped with whipped cream