

*Wine & Beverage  
Menu*



## *Goodwood House White Wine Premium*

HPPW01

*\$20 per glass*

*\$90 per bottle*

*Mount Riley, Sauvignon Blanc*

*A light straw with green hues in colour, vibrant aromas of lime zest, gooseberries and currant with a touch of herbal infusion on the nose. This wine on palate has a weighty mouthfeel with intense refined flavours finishing with a crisp and delectable acidity.*

HPPW02

*\$23 per glass*

*\$110 per bottle*

*Louis Jadot Chablis*

*The Louis Jadot Chablis has a very nice golden yellow colour. It is a lipid, bright and fresh wine, which taste and bouquet develop relatively quickly.*

## *Goodwood House Red Wine Premium*

HPPR01

*\$21 per glass*

*\$95 per bottle*

*Mount Riley, Pinot Noir*

*Mid-red with garnet and ruby hues in colour, aromas filled with plenty of cherries, plum and floral scent along with hints of dried herbs. An elegant wine with soft tannins, delicious red fruit and lengthy flavours.*

HPPR02

*\$21 per glass*

*\$95 per bottle*

*Montes Limited, Cabernet Carmenere*

*Brilliant, with deep garnet red and a violet hue. The highly perfumed nose presents intense aromas of ripe red and black fruits such as cherries in syrup, strawberries, and figs over a spicy backdrop that recalls red and black pepper along with notes of fresh tobacco and crème de cassis that meld very well with the aromas of coffee and dark chocolate that appear after a few minutes in the glass. The generous palate has very nicely rounded tannins that deliver a central nerve that lends structure to the wine along with a sense of sweetness on the mid-palate that makes this an elegant and juicy wine with very good persistence.*

## *Goodwood House Champagne*

HPC01

*Taittinger Brut Reserve NV*

*The brilliant body is golden yellow in colour, fine bubbles discreet yet lingering, expressive and delivers aromas of fruits and brioche on the nose. It gives the fragrance of peach, white flowers (hawthorn, acacia), lively, fresh and in total harmony on the palate.*

*\$29 per glass*

*\$138 per bottle*

## *Goodwood House White Wine*

HPW01

*Kapuka, Sauvignon Blanc*

*Aromas and flavours of zesty lime, savoury herbs, crisp green apple and hints of honeydew.*

*\$16 per glass*

*\$75 per bottle*

## *Goodwood House Red Wine*

HPR01

*Chateau Loumelat, Merlot Cabernet*

*Deep ruby red colour, intense nose of red fruits (cherry, raspberry) with spicy notes and undergrowth aromas. Supple and fruity in the mouth, this wine is well-rounded with fine tannins.*

*\$16 per glass*

*\$75 per bottle*



*Champagnes & Wine  
by the bottle*

# Champagne

CH001

*Veve Clicquot Yellow Label NV*

**\$180**

*Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium bodied, active and layered on the palate; dry, medium acidity, well balanced; bright and beautiful ripe fruit and cream in the flavors; medium finish, lasting impression in the aftertaste.*

CH002

*Taittinger Prélude Grand Cru*

**\$240**

*This champagne is subtle and fresh on the nose, with minerals aromas that quickly give way to notes of elderflowers and spicy cinnamon. In the mouth, lean mineral Chardonnay notes delicately balance the aromatic strength of Pinot Noir. The lively palate is dominated by fresh citrus and white peaches in syrup. Over time, this champagne develops to become more full-bodied, round and silky with a rich, lingering finish that bursts with flavour.*

CH003

*Dom Pérignon*

**\$550**

*Named after the alleged creator of champagne, Dom Perignon begins with fullness in the mouth. Its earthy, smoky, pearly complexity rises to the surface, underscored by the vibrant warmth of peppery spice.*

CH004

*Krug Grande Cuvée NV*

**\$600**

*Stunning mosaics of flavours which blend up to 10 different vintages, combine to give its complexity, elegance and consistency. The bouquet is wonderfully creamy leading to a rich balance on the palate. Its long, lingering finish is both nutty and toasty, ending with a final flourish of freshness.*

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## *Sparkling Wine*

SP001

*Torresella Prosecco Extra Dry NV*

**\$95**

*Straw yellow in colour with flashes of green and a fine persistent bead. A bright and fresh fruit bouquet of citrus blossom, subtle pear and white nectarine combines with savoury characters of roasted nuts and delicate spices. The entry is soft with generous primary fruit characters followed by a creamy mid-palate offering nougat and nectarines extending to a lingering and crisp brut finish.*

## *Dessert Wine*

DW001

*Carnes de Rieussec, Sauternes*

**\$180**

*This classic Sauternes wine has an intense golden colour. The aromas include blossom and stone fruit with a hint of honeysuckle.*

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## White Wine

### FRANCE

FWW01

*Jean Max Roger Sancerre Marnes et Caillottes*

**\$125**

*Pale gold in colour with golden highlights. Intense, complex nose reminiscent of flowers (peony rose). Opening up to fruitier notes of mango, lemon tart with a touch of meringue on the finish. Rich, round attacks that fills the mouth giving way to increasing freshness on the mid palate and ending on a pleasantly vivacious note. Flavours of yellow peach and poached apricots, strongly echoed on palate.*

FWW02

*Louis Jadot, Pouilly-Fuisse*

**\$190**

*Classic French burgundy (Chardonnay) with crunchy green apple, creamy white peach and smoky flavours on the palate. A dry, medium-bodied mine with the crisp of acidity.*

FWW03

*Louis Max, Chablis 1er Cru Fourchaume*

**\$250**

*It has a refined fruity bouquet, with floral, mineral & lemony hints. On the palate it is full of finesse and tenderness with charming fruit. Long aftertaste with mineral character.*

FWW05

*Michel Lynch Reserve, Grand Vin De Bordeaux, Graves*

**\$108**

*The nose is intense on notes of toasted almonds and citrus. The palate is generous and ample, with lovely freshness in the finish, on notes of tropical fruits, roasted honey and toast.*

FWW07

*Faiveley, Meursault*

**\$ 240**

*A 100% Chardonnay with touches of honeysuckle, white and yellow fruits with excellent richness, depth and vibrant acidity-finished with toasted bread and vanilla.*

### ITALY

IWW01

*Zenato Lugana, DOC San Benedetto*

**\$110**

*This well-knit white is bright and citrusy, driven by an underlying minerality that frames crunchy green pear and apricot fruit with a zesty finish.*

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## AUSTRALIA

AWW01

*Bull Ant, Chardonnay*

**\$105**

*This wine, which has had very minimal oak influence, shows enticing tropical fruit characters and some citrus elements on the bouquet. The palate is fresh and vibrant with flavours of melon, pineapple and a long dry finish.*

AWW02

*Cape Mentelle, Sauvignon Blanc Semillon*

**\$110**

*Pale straw in colour. Heady aromas of lemon blossom, snow peas and lemon thyme are enhanced by a hint of sweet orange sherbet. The full, textured palate displays grilled asparagus, a flamboyant squeeze of citrus and a hint of dried herbs. It finishes long and focused with vibrant and cleansing acidity.*

AWW03

*Flametree, Chardonnay*

**\$130**

*Great purity and line whilst providing less grip on the back palate. Citrus oil, floral notes and grapefruit aromas are well supported by subtle French oak. The palate is textured yet fine, then finishes dry and savoury, a direct result of wild ferments with turbid juices.*

AWW05

*Cape Mentelle, Chardonnay*

**\$130**

*Light to medium, bright yellow colour. The bouquet is of straw, toast, resin and friar's balsam, savoury rather than fruity with plenty of attractive spicy oak. The palate is intense and taut, focused and penetrating, with a tickle of apparent sweetness and a clean, dry finish that lasts. There is a little grip and acid firmness, both of which combine to render a clean, refreshing aftertaste.*

## CHILE

CWW01

*Miguel Torres, Cordillera, Chardonnay*

**\$110**

*Fresh and fruity aroma with dominant notes of peach, white plum, and grapefruit, with touches of toasted hazelnuts. Mineral on the palate with great volume and an elegant acidity with rich fruity long-lasting aromas and a fresh, pleasant aftertaste.*

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NEW ZEALAND

NZWW02

*Oyster Bay, Chardonnay*

**\$120**

*Delicately scented pear and nectarine, a graceful stone fruit and floral backdrop with lively crisp apple freshness.*

NZWW03

*Oyster Bay, Sauvignon Blanc*

**\$125**

*A versatile white grape Sauvignon Blanc that takes on the magical flavours of passion fruit, bright citrus and gooseberry, with a zesty finish.*

NZWW04

*Cloudy Bay, Sauvignon Blanc*

**\$128**

*Bright, lifted citrus aromatics of kaffir lime and grapefruit abound, supported by ripe nectarine-like notes. An elegant, concentrated palate reveals juicy stone fruit and lemongrass, supported by a lovely minerality. Its crisp acidity leads to a mouth-watering and persistent finish.*

NZWW05

*Cloudy Bay, Chardonnay*

**\$148**

*Showcasing a mid-yellow core with a silvery bright rim. The nose offers appealing aromas of cereals, wheat flower, mandarin and ripe lemon. A hint of smoke is also evident balanced with creamy cashew nuts and an underlying grapefruit zest. The palate has a fresh lively entry matched by a silky mouth filling texture. Layers of flavours include slate, green plums, tart lemons and nougat. A lively wine offering richness and depth.*

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**SPAIN**

SWW01

*Fransola, Sauvignon Blanc*

**\$148**

*Intense, complex aroma of exotic fruit (passion fruit and green fig), delicately ennobled by fine notes of toast and vanilla (from the ageing in new French oak). Good balance in the mouth thanks to the wine's acidity, with floral notes that pleasantly linger mid-palate.*

**USA**

USWW01

*St Francis, Chardonnay*

**\$115**

*Granny Smith apple and tropical fruit aromas are combined with fresh minerality. This medium-bodied white wine displays a creamy texture, with bright flavours of green apple and Meyer lemon, followed by crisp acidity and a strong, lingering finish.*

USWW04

*Mcmanis Family, Pinot Grigio*

**\$110**

*Granny Light straw in colour, nose full of citrus scents of lemon, lime and grapefruit that are all present. A light-bodied wine, very fruity and fresh showing vivid floral and apple aromas.*

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## Red Wine

### FRANCE

FRW01

*Chevalier Des Lascombes, Margaux*

**\$195**

*Beautiful; elegant claret with velvety tannins and a cassis fruit character, with some more complex earth tones.*

FRW02

*Reserve De La Comtesse Pauillac*

**\$250**

*The 2014 Reserve de Comtesse de Lalande has a very fresh and vibrant bouquet with lovely cedar-infused black fruit that sings of Pauillac-ness. The palate is medium-bodied with fine tannin, crisp and elegant with a keen line of acidity. This feels quite linear at the moment and perhaps the finish could have dealt more complexity commensurate with the aromatics. Yet there is bundles of freshness infused into this Deuxième Vin and there is a palpable salinity on the aftertaste.*

FRW03

*Le Jardin De Petit Village, Pomerol*

**\$220**

*Powerful yet elegant wine with substance, a certain tension and great finesse. Almost black, the bouquet boasts crisp, refined fruit, follow by immense length and freshness.*

FRW04

*Château Le Crock, Saint-Estephe*

**\$230**

*The range of scores for these wines should give readers an idea of just how consistent this vintage is at this level. Given the style of the vintage, most of these wines should be accessible young yet evolve for a decade or more because of their concentration and tannic structure.*

FRW05

*Les Tourelles De Longueville, Pauillac*

**\$240**

*A deep ruby red appearance with bouquet that reveals red berries scent and freshness. The sensation on the palate is silky and full, elegant yet subtle. A harmonious wine, yet distinguish and accessible.*

FRW06

*Château Villa Bel Air, Grand Vin De Bordeaux*

**\$138**

*The nose is brimming with ripe red fruits and violet, underpinned by woody notes of vanilla and spice. It is well-structured with plenty of body and a robust, smooth finish that discloses fine tannins and licorice.*

FRW07

*Alter Ego de Palmer, 2nd wine, 3 Growth, Margaux*

**\$390**

*The powerful tannins initially show in this perfumed wine, behind it lie the velvety-smooth black currant fruit.*

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FRW08

*Château Grand Mayne, Grand Cru Classe, Saint-Emilion*

**\$290**

*Huge wine revel in its rich and powerful fruits, dark tannins, black chocolate and wood aging flavours.*

FRW12

*Château Haut Caillou, Lalande De Pomerol*

**\$160**

*The wine has a deep colour with flashes of purple. The rich, clean nose combines the aroma of small soft fruit with subtle hints of woodiness. A full-bodied wine on the palate with fine tannins and a marked texture.*

FRW13

*Crozes-Hermitage, Les Meysonniers*

**\$150**

*Very intense purplish red. Red fruits, blackcurrant and raspberry, followed by violet aromas. Ample and round, final of stewed fruits and vanilla.*

FRW43

*Château Durfort Viviers Grand Cru Margaux*

**\$420**

*On the nose a little buttery, expresses lovely notes of red fruit, dark fruit, violet and light tobacco. On the palate, the attack is very smooth and evolves with a fresh, refined texture. Very pleasant, fruity, full-bodied character. The finish is moderately long and elegant with notes of fresh fruits and vanilla.*

FRW15

*Chateauneuf-du-Pape, Fines Roches*

**\$260**

*It boasts a deep plum/ruby colour as well as a rich bouquet of blackberries, kirsch, spice box, pepper, grilled herbs and meat juices. Supple tannins, full bodied and beautiful texture and depth.*

FRW16

*Château Teyssier Château Laforge, Saint-Emillion Grand Cru*

**\$268**

*Good colour notes of espresso bean and black cherry lead to ripe. Sweet liquorice and black cherry with strong coffee tones in the round finish.*

FRW17

*Crozes-Hermitage, Lieu-Dit Les Picheres*

**\$180**

*A bright deep ruby colour appearance, with open and exuberant aromas of small very ripe red fruit. The palate is bold and rich with aromas of small red berries jam, a rich and long lasting wine.*

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**ITALY**

IRW01

*Torresella Refosco*

**\$100**

*A red wine with a marked personality and a characteristically intense colour. It offers rich scents of wild berries and a long finish that is appealingly reminiscent of bitter cherries.*

IRW02

*Zenato Valpolicella DOC Classico Superiore*

**\$100**

*Deep ruby-red with a complex nose of dried fruit and liquorice. An excellent body and texture and aromas of blackberry jam, currant and chocolate.*

IRW04

*Ruffino Modus Toscana IGT*

**\$195**

*Delightful hints of tobacco and spice lead to inviting aromas of cherries, strawberries and plums. This full-bodied wine is rich with refined, silky tannins and a long finish of vanilla and red berry essence that is particularly pleasurable. Modus' structure on the palate promises that this wine can be aged for many years.*

IRW05

*Piccini Chianti Riserva DOCG*

**\$130**

*Dark ruby red in colour wine, filled with nose of ripe dark fruit and herbs. Medium bodied palate with nice tannic bite, showing dark tart of cherries, red berries with medium acidity and gentle finish.*

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## AUSTRALIA

ARW01

**St. Hallet Gamekeeper's Shiraz**

**\$100**

*This wine is a great example of bright fruit and varietal characteristics. Our Gamekeeper's Shiraz shows lots of lush plum and cherry flavours up front. The flavours combine with a dark chocolate and vanilla framework to create a full bodied but soft, cascading Barossa Shiraz experience.*

ARW02

**Flametree Embers, Cabernet Sauvignon**

**\$140**

*Lifted aromas of violets, ripe black fruits with chocolate and cedar notes. This year's wine is a little more structured and finer than the more juicy 2015 vintage. Flavours of Satsuma plum, blackberry and chocolate underpin this year's wine. Unashamedly medium bodied with soft fruit and a fine tannin structure.*

ARW03

**Flametree, Cabernet Merlot**

**\$130**

*Bright, full red-purple; a full-bodied blend, rich and textured after 14 months' maturation in French oak; fruit oak and tannins all make their mark in a wine with the requisite balance for a long life.*

ARW04

**Bull Ant, Cabernet Merlot**

**\$125**

*An amazing wine lifted up with bouquet of blackberries and touch of mocha. Is rich, smooth and offers a lovely soft finish with polish tannins.*

ARW05

**Mitolo G.A.M. Shiraz**

**\$180**

*An exceptional example of a precise yet full-flavoured, concentrated Shiraz. Its gorgeous perfume of blueberries, blackberries, camphor, liquorice and pain grillé is followed by an inky/blue/purple -coloured wine offering superb purity, full-bodied richness and gorgeous depth as well as texture.*

ARW09

**Cape Mentelle, Cabernet Merlot**

**\$130**

*Bouquet of violets and brambley fruit complexed with brandy snaps, vanilla and tobacco. A dense and luscious palate, which is offering immediate appeal now.*

ARW10

**Cape Mentelle, Cabernet Sauvignon**

**\$220**

*Delicate and focused but the palate packs a lot of muscle for its age. Retaining some typical dry bay leaf and tobacco notes, the wine displays serious black and red cherry fruit, jammed and caramelised, complemented by focused tannins upfront that generously unravel into warm supple cocoa beans and mocha notes. The noble oak supports the structure all the way to the long liquoricy finish that invites a second sip.*

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## ARGENTINA

ARGRW01

*Kaiken Terroir Series Malbec*

**\$100**

*Elegant soft wine that pairs well with different dishes, especially red meats. With a deep brilliant purplish red color this wine shows fruit notes in the nose that evoke plums and spices such as thyme. The palate displays the silky character of Malbec framed by the structure and freshness of Petit Verdot. The finish reveals interesting notes of fresh fruit from Bonarda.*

ARGRW02

*Bodega Sottano Reserva, Malbec*

**\$150**

*The colour of this intense Malbec is deep red with attractive purple and crimson hues. On the nose, notes of red fruits such as raspberries and strawberries as well as black fruits and spices such as pepper. A good structured wine with vibrant tannins.*

ARGRW03

*Riglos Gran Malbec, Tupungato-Valle De Uco, Mendoza*

**\$160**

*The 100% Gran Malbec with a deep red and violet hues in colour, possessing the fruit aromas of black, red cherries and cranberry, highlighted by floral notes of violet and lilac. The palate is unctuous and round, with fine tannins, bright acidity and a delightful finish.*

## CHILE

CRW01

*La Causa Pais*

**\$95**

*Wild red fruit on the nose, with spice hints of great intensity. In the mouth is round, firm with rustic tannins typical of Pais grape. The end is extremely long and invites another glass.*

CRW02

*Los Vascos – Le Dix*

**\$200**

*Deep ruby red colour, raspberry and ripe cherry scented nose with hints of saffron, paprika, nutmeg and black pepper, chocolate and tobacco. A broad shoulder red wine of gorgeous personality, large volume, elegant and balanced tannin.*

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## NEW ZEALAND

NZRW01

*Oyster Bay, Hawkes Bay, Merlot*

**\$120**

*Glorious flavours of juicy black plum, sweet berry fruits and spice, with fine grained tannins and a lingering silken texture.*

NZRW02

*Cloudy Bay Pinot Noir*

**\$170**

*Lifted aromas of plump red cherries, wild sage flowers and liquorice define the intense varietal character. The palate is rich and savoury with flavours reminiscent of dried herbs, toasty oak and dark red fruits layered over silky, fine grained tannins, finishing with great length and depth of flavours.*

NZRW03

*Oyster Bay, Marlborough, Pinot Noir*

**\$140**

*This Pinot Noir is a supple, smooth and medium-bodied. Aromas of black cherries, plum, dried herbs and dark spice. Racy acidity makes this wine mouth-wavering and zesty.*

## SOUTH AFRICA

SARW01

*Man Vintners Bosstok, Pinotage, Coastal Region*

**\$120**

*The wine is ruby garnet red with a hint of purple and shows pleasing aromas of mocha chocolate and roasted coffee beans, followed by juicy flavours of red berries, nutmeg and vanilla spice on the palate.*

SARW02

*Meerlust Rubicon*

**\$170**

*Concentrated and grippy, with dark roasted plum, black liquorice, charcoal, mesquite and bittersweet cocoa notes.*

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**SPAIN**

SRW01

*Torres Mas La Plana, Penedes*

**\$290**

*In this small (29 ha.) vineyard only the most select Cabernet Sauvignon grapes are grown. These are used to make strictly limited quantities of Torresí most prestigious red wine, now known to connoisseurs all over the world. In the Paris Wine Olympiad, the 1970 vintage triumphed over some of the most famous wines in the world, including Château Latour. This success has been repeated on several other occasions, with Gran Coronas Mas La Plana notching up numerous other international awards.*

SRW02

*Luis Canas Reserva, Rioja*

**\$130**

*95% Tempranillo, 5% Graciano. Cherry red colour with aromas red fruits. It is fresh with sweet fruit flavours, balanced tannins and hint of liquor.*

**USA**

USRW01

*St. Francis, Cabernet Sauvignon, Sonoma County*

**\$150**

*This Cabernet Sauvignon has rich varietal character and body. The wine is firm structure, generous tannins and depth of colour complement classic aromas and flavours of black currant, cassis, dusty cocoa and tobacco.*

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# *Other Beverages*

## *Aperitif*

<i>Martini Rosso</i>	<i>\$15</i>
<i>Martini Bianco</i>	<i>\$15</i>
<i>Martini Dry</i>	<i>\$15</i>
<i>Noilly Prat Dry</i>	<i>\$15</i>
<i>Pimm's No 1</i>	<i>\$18</i>
<i>Pernod</i>	<i>\$18</i>
<i>Ricard 45</i>	<i>\$18</i>
<i>Campari</i>	<i>\$16</i>

## *Cocktail*

<i>Long Island Tea</i>	<i>\$25</i>
<i>American</i>	<i>\$18</i>
<i>Brandy Alexander</i>	<i>\$18</i>
<i>Bloody Mary</i>	<i>\$18</i>
<i>Dry Martini</i>	<i>\$21</i>
<i>Campari Orange</i>	<i>\$18</i>
<i>Cosmopolitan</i>	<i>\$21</i>
<i>Daiquiri</i>	<i>\$18</i>

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<i>Goodwood Classic</i>	<i>\$22</i>
<i>Lychee Martini</i>	<i>\$21</i>
<i>Kir</i>	<i>\$25</i>
<i>Kir Royale</i>	<i>\$30</i>
<i>Mai Tai</i>	<i>\$18</i>
<i>Manhattan</i>	<i>\$18</i>
<i>Margarita</i>	<i>\$18</i>
<i>Pink Lady</i>	<i>\$18</i>
<i>Screwdriver</i>	<i>\$18</i>
<i>Singapore Sling</i>	<i>\$22</i>
<i>Tequila Sunrise</i>	<i>\$18</i>
<i>Salty Dog</i>	<i>\$18</i>
<i>Whisky Sour</i>	<i>\$18</i>
<i>5 Elements</i>	<i>\$25</i>
<i>Oriental Boardroom Martini</i>	<i>\$25</i>
 <i>Mocktail</i>	
<i>Gunner</i>	<i>\$11</i>
<i>Fruit Punch</i>	<i>\$11</i>
<i>Pussyfoot</i>	<i>\$11</i>
<i>Shirley Temple</i>	<i>\$11</i>
<i>Felicity</i>	<i>\$10</i>

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## *Mineral Water*

*Evian Still Water 500ml* \$10

*Aqua Panna Still Water 500ml* \$9

*San Pellegrino Sparkling Water 500ml* \$9

*San Pellegrino Sparkling Water 750ml* \$12

*Perrier Sparkling Water 330ml* \$9

## *Soft Drink*

*Bitter Lemon* \$9

*Coke* \$9

*Coke Light* \$9

*Coke Zero* \$9

*Ginger Beer* \$9

*Ginger Ale* \$9

*Sprite* \$9

*Soda* \$9

*Tonic* \$9

## *Freshly Squeezed Juice*

*Carrot* \$12

*Green Apple* \$12

*Orange* \$12

*Pineapple* \$12

*Watermelon* \$12

*Grapefruit* \$12

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## *Chilled Juice*

<i>Cranberry</i>	<i>\$10</i>
<i>Grapefruit</i>	<i>\$10</i>
<i>Lime</i>	<i>\$10</i>
<i>Mango</i>	<i>\$10</i>
<i>Orange</i>	<i>\$10</i>
<i>Pink Guava</i>	<i>\$10</i>
<i>Pineapple</i>	<i>\$10</i>
<i>Tomato</i>	<i>\$10</i>

## *Beer*

<i>Tiger Draft</i>	<i>\$13</i>
<i>Tiger Bottle</i>	<i>\$14</i>
<i>Carlsberg</i>	<i>\$15</i>
<i>Heineken</i>	<i>\$15</i>
<i>Tsingtao</i>	<i>\$15</i>
<i>Asahi</i>	<i>\$15</i>
<i>Guinness Stout</i>	<i>\$17</i>

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## *Gin*

<i>Gordon's</i>	\$16
<i>Tanqueray Gin</i>	\$20
<i>Bombay Sapphire</i>	\$20
<i>Botanist</i>	\$25

## *Vodka*

<i>Smirnoff</i>	\$16
<i>Absolut</i>	\$18
<i>Grey Goose</i>	\$22
<i>Belvedere</i>	\$20

## *Tequila*

<i>Sauza Gold</i>	\$16
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## *Rum*

<i>Myers Dark Rum</i>	\$16
<i>Mount Gay Gold</i>	\$18
<i>Bacardi</i>	\$16
<i>Malibu</i>	\$16

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## *Whisky Premium*

<i>Famous Grouse</i>	<i>\$16</i>
<i>Jameson Irish Whisky</i>	<i>\$18</i>
<i>Canadian Club</i>	<i>\$18</i>
<i>Glenmorangie 10 Years</i>	<i>\$20</i>
<i>Chivas Regal 12 Years</i>	<i>\$22</i>
<i>Johnnie Walker Black Label</i>	<i>\$22</i>
<i>Glenfiddich Pure Malt</i>	<i>\$28</i>
<i>Glenfiddich 15 Years</i>	<i>\$32</i>
<i>Macallan 12 Years</i>	<i>\$26</i>
<i>Bruichladdich</i>	<i>\$30</i>

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## *Liqueur*

<i>Apricot Brandy</i>	<i>\$16</i>
<i>Bailey's Irish Cream</i>	<i>\$18</i>
<i>Benedictine DOM</i>	<i>\$18</i>
<i>Cointreau</i>	<i>\$18</i>
<i>Drambuie</i>	<i>\$18</i>
<i>Grand Marnier</i>	<i>\$18</i>
<i>Kahlua</i>	<i>\$18</i>
<i>Midori Melon</i>	<i>\$16</i>
<i>Sambucca Vaccari</i>	<i>\$18</i>
<i>Southern Comfort</i>	<i>\$18</i>
<i>Tia Maria</i>	<i>\$18</i>
<i>Peppermint Green</i>	<i>\$16</i>

## *Bourbon & American Whisky*

<i>Jim Beam</i>	<i>\$18</i>
<i>Jack Daniel's</i>	<i>\$20</i>

## *Armagnac*

<i>Château De Laubade XO</i>	<i>\$30</i>
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## *Cognac*

<i>St Remy Napoleon</i>	<i>\$18</i>
<i>Hennessy VSOP</i>	<i>\$24</i>
<i>Remy Martin VSOP</i>	<i>\$24</i>
<i>Hennessy XO</i>	<i>\$40</i>
<i>Remy Martin XO</i>	<i>\$45</i>
<i>Martell Cordon Bleu</i>	<i>\$38</i>
<i>Courvoisier XO Imperial</i>	<i>\$45</i>
<i>Remy Martin Louis XIII</i>	<i>\$230</i>

## *Eaux De Vie*

<i>Grappa</i>	<i>\$18</i>
<i>Grappa (700ml bottle)</i>	<i>\$320</i>
<i>Calvados</i>	<i>\$18</i>

## *Sherry*

<i>Tio Pepe</i>	<i>\$18</i>
<i>Harvey Bristol Cream</i>	<i>\$18</i>

## *Port*

<i>Taylor's Late Bottled Vintage</i>	<i>\$18</i>
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