

# Beverage Menu



Available from 7.00am to 11.00pm

## Sparkling Wine

	glass	bottle
<b>TERREDIRAI</b>	50	320
Prosecco DOC, Millesimato		

## White Wine

	glass	bottle
<b>VIIGNIER</b>	38	180
Le Grand Noir, Pays d'Oc, France		

<b>SAUVIGNON BLANC</b>	38	180
Hole in The Water, Marlborough, New Zealand		

<b>CHARDONNAY</b>	38	180
Lindeman's Bin 65, South East Australia		

## Red Wine

	glass	bottle
<b>CABERNET SAUVIGNON</b>	38	180
Navarro Collection Privada, Mendoza, Argentina		

<b>MERLOT</b>	38	180
Ventisquero Reserva, Maipo Valley, Chile		

<b>NERO D' AVOLA</b>	38	180
Cusumano, Sicily, Italy		

## Draught Beer

	½ pint	1 pint
<b>CARLSBERG</b>	31	45

## Bottled Beer

<b>HEINEKEN</b>	35
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<b>GUINNESS STOUT</b>	35
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<b>TIGER</b>	35
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## Mocktails

<b>VIRGIN CUCUMBER GIMLET</b>	30
Cucumber, Fresh Lime Juice, Soda Water	

<b>MOJITO LIMPIO</b>	30
Mint Leaves, Palm Sugar, Fresh Lime and Apple Juice	

<b>PINEAPPLE &amp; BITTER ORANGE COOLER</b>	30
Pineapple Fruit Mix, Bitter Orange Syrup, Soda Water	

<b>VIRGIN PINA COLADA</b>	30
Coconut Milk and Pineapple Juice	

<b>BLUE LAGOON</b>	30
Menta Cubano, Orange Juice, Blue Ocean Syrup and Flavour Maxx	

<b>RASPBERRY PUNCH</b>	30
Raspberry Puree, Pineapple Juice, Lime Juice and Soda Water	

## Cocktails

<b>PINA COLADA</b>	48
Malibu, Bacardi Carta Blanca, Pineapple Juice and Coconut Cream	

<b>MOJITO</b>	48
Bacardi Carta Blanca, Palm Sugar, Mint Leaves, Fresh Lime, Club Soda	

<b>MARGARITA</b>	48
Olmeca Tequila, Giffard Pafait Triple Sec, Fresh Lime, Sugar Syrup	

<b>LONG ISLAND TEA</b>	48
Absolute Vodka, Beefeater Gin, Olmeca Tequila, Bacardi Carta Blanca, Giffard Triple Sec, Sour Mix, Pepsi	

<b>STRAWBERRY DAIQUIRI</b>	48
Bacardi Carta Oro, Strawberry and Lemon Juice	

<b>TEQUILA SUNRISE</b>	48
Giffard Grenadine Syrup, Tequila Olmeca and Orange Juice	

<b>BLOODY MARY</b>	48
Absolut Blue, Tomato Juice, Tabasco and Black Pepper	

## Rum

	glass	bottle
<b>BACARDI CARTA BLANCA</b>	30	480

<b>BACARDI CARTA ORO</b>	30	480
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## Gin

<b>BEEFEATER</b>	30	550
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<b>BOMBAY SAPPHIRE</b>	35	580
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## Tequila

<b>OLMECA BLANCO</b>	25	420
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<b>PATRON</b>	40	780
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## Blended Whiskey

<b>JOHN JAMESON</b>	35	590
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<b>JACK DANIEL</b>	35	580
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<b>CHIVAS REGAL 12 YEARS</b>	35	610
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<b>JOHNNIE WALKER BLACK LABEL</b>	35	590
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## Vodka

	glass	bottle
<b>ABSOLUT BLUE</b>	25	420

<b>ABSOLUT ELYX</b>	40	680
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## Liqueur

<b>MALIBU</b>	25
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<b>BAILEY'S</b>	21
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## Smoothie

<b>APPLE MINT TEA</b>	25
Green Apple Campagna Syrup, Menta Cubano, Flavour Maxx, Rich Brew Tea, Frappease Powder	

<b>TROPICAL PASSION FRUIT</b>	25
Tropical Passion Fruit Syrup, Flavour Maxx, Frappease Powder, Soy Milk	

<b>MANGO MAJESTIC</b>	25
Majestic Mango Fruit Mix, Frappease Powder, White Chocolate Sauce, Flavour Maxx	

## Coffee

Coffee, Cappuccino, Café Latte	25
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Ice Coffee, Cappuccino, Chocolate	25
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Double Hot Chocolate	25
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## Still Mineral Water

	500 ML	1L
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<b>ACQUA PANNA</b>	26	34
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## Sparkling Mineral Water

	500 ML	1L
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<b>SAN PELLEGRINO</b>	26	34
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## Soft Drinks

Pepsi, Pepsi Bold, 7up, Revive Regular, Evervess Tonic, Evervess Soda, Evervess Ginger Ale	15
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## Freshly Squeezed Juices

Apple, Carrot, Orange, Watermelon	25
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Prices are inclusive of 10% service fee and 6% service tax.



# A La Carte Menu

Available from 12.00pm to 7.00pm

## Au Soleil Menu

### CROQUETAS 42

Crispy potato balls with cheese, smoked salmon and lemon juice  
Chive sour cream dip

### SATAY

A choice of either chicken or beef with pineapple sambal + peanut sauce

### 6 STICKS 30

### 12 STICKS 58

### NUGGETS 36

Plant-based chicken nuggets, honey mustard dipping cream, ketchup, BBQ sauce and fries

## Between Bread

### ANGUS BEEF BURGER 50

Grilled Australian Angus beef patty, BBQ sauce, shredded lettuce, gherkin and tomatoes, pickled jalapenōs, onion fondue, cheddar cheese, Served with Cajun steak fries

### SANDWICH@8 45

Smoked beef, roasted chicken breast, fried cage-free egg, lettuce, tomatoes, herbs aioli, country bread and ponzu peanut butter on the side

### GRILLED HOT CROQUE 42

Smoked chicken and melted cheddar cheese on brioche bread, served with shoestring fries

## A Bowl Of Pasta

### SPAGHETTI 45

Smoked chicken carbonara  
Or  
Aglio olio with prawns, Parmesan cheese, and red chili flakes on the side

## Always The Favorite

### FISH AND CHIPS 42

Two fillets of battered crispy fish, classic tartare sauce, lemon, ketchup and fries

### MINI LAMB BURGER 36

Minced lamb patties in a soft roll, cucumber raita, and crispy onion rings

### NACHOS 32

Crispy fried tortilla, smoked chicken, fresh tomato sauce, melted cheddar, onion, roasted bell pepper, fresh coriander and sunny-side-up free-range egg

### FRENCH FRIES 22

Served with chili sauce, tartare sauce and ketchup

## Refresh.....

### SEASONAL FRUITS PLATTER 28

### LE SCOOP

Served in waffle cone

### 1 Scoop 18

### 2 Scoops 30

### 3 Scoops 45

- Mascarpone vanilla
- Double chocolate with caramelised salted roasted hazelnuts
- Cempedak Jackfruit and Gula Melaka
- Kulfī Indian saffron, pistachio and cardamom
- Yuzu calamansi sorbet