

WORLD'S NO.1 PREMIUM GIN	280	Gin Fizz	270
Bombay Sapphire		Margarita	
GIN	200	Bacardi Daiquiri	
Gordon's, Beefeater		Bombay Sapphire Dry Martini	
PREMIUM WHISKY	250	Bombay Sapphire Tonic	
Dewar's 12 Years Old Special Reserve		Jingle Bell Hopper	250
Johnnie Walker Black Label		(Bacardi lemon, sweetened lime juice, midori)	
Chivas Regal		Mistletoe Martini	250
Jack Daniel's		(Bacardi Razz, Cranberry juice, Sour mix, Mint leaf)	
Glenfiddich		Apple Ginger	250
WHISKY	200	(Bacardi Apple, Ginger Ale, lime)	
Dewar's White Label "World's Most Awarded Scotch"		Bangkok Delight	250
Johnnie Walker Red Label		(Southern Comfort, pineapple)	
J&B /Jim Bean		Emporium Sunset	250
Canadian Club		(Brandy, Cream de Menthe, orange juice, a splash of Grenadine)	
Ballantine's		Royal Thai Silk	250
COGNAC	550	(Mae Kong Thai Whisky, Blue Curacao, 7 up)	
Cognac X.O.		Sawasdee Cocktail	250
Hennessy X.O.		(Mae Kong Thai Whisky, orange, lemon, egg yolk, Grenadine)	
Remy Martin X.O.		CLASSIC COCKTAIL	250
Martell X.O.		Alexander, Americano, Bloody Mary, Daiquiri	
Martin Blue X.O.		Dry Martini, Mai Tai, Mojito	
Cognac V.S.O.P.		Margarita, Pina Colada, Screwdriver, Singapore Sling	
Hennessy V.S.O.P.		Tequila Sunrise, Grasshopper, Thai Sabai	
Remy Martin V.S.O.P.		Black Russian, Ginlet, Gin Tonic, Long Island Tea, Manhattan	
Matell V.S.O.P.		BEER	200
APERITIF	200	Heineken, Singha, Chang Classic, Tiger, Asahi	
Martini Extra Dry		NON-ALCOHOLIC	170
Martini Rosso		Virgin Pina Colada	
Martini Bianco		Iced Tea Punch	
Dobonnet		Fruit Punch	
Ricard		Vergin Mary	
Campari		Sherry Temple	
Pimm's No.1		BREWED COFFEE	
WORLD'S BEST TASTING VODKA	270	Cappuccino	120
Grey Goose Original, Grey Goose L'Orange		Decaffeinated coffee	120
Le Citron, La Poire		Iced coffee or Iced tea	120
VODKA		Espresso, fresh brewed coffee	100
Absolute	280	SELECTION OF TEA	
Eristoff "Vodka from The Land of The Wolf"	200	Iced lemon tea	120
Smirnoff	200	English tea	90
RUM	200	(Darjeeling, Earl Grey, English breakfast tea)	
Bacardi Superior "Word Best Rum Since 1862"		MINERAL WATER & SOFT DRINK	
Bacardi Limon		Perrier	160
Bacardi Razz		Evian	90
Bacardi Apple		Soda water	100
Captain Morgan		Coke, Diet coke, Sprite, Ginger ale, Tonic	100
Captain Morgan Gold		Chang drinking water	50
LIQUEURS	250	FRESH JUICE / BLENDED	
Cointreau, Kahlua, Grand Marnier		Orange, watermelon, lemon, pineapple	120
Bailey's Irish, Sambucca, Peppermint, Malibu		Young coconut	120
D.O.M, Tia Maria, Southern Comfort, Galliano		HEALTHY DRINKS	170
Cherry Brandy, Drambuei, Americano, Daiquiri		Carrot Runner (carrot, banana, watermelon, orange, honey)	
SPECIAL COCKTAIL	270	Banana Smoothie (golden banana, low fat yoghurt, honey)	
Grey Goose Classic Martini		Banana Booster (golden banana, fresh pineapple, lime, honey)	
Grey Goose Original, Martini Extra Dry		Orange Smoothie (orange juice, low fat yoghurt, lime)	
Grey Goose L 'Orange Cosmopolitan		Orange Power (orange juice, pineapple juice, banana, coconut, fresh ginger)	
Grey Goose L 'Orange Cointreau, Cranberry juice, Lime		Pineapple Bloom (fresh pineapple juice, papaya juice, banana juice, orange juice)	
		Papaya Crush (fresh papaya, banana, orange juice, honey)	
		Watermelon Tropical (fresh watermelon, fresh pineapple, honey)	

Red Wines

Cabernet Sauvignon “Fleur Bleue” (French - Bordeaux)	2,000
Notes of red fruits and spices. Good structure, round and supple.	
Merlot “Fleur Bleue” (French - Bordeaux)	2,000
South of France good as aperitif and salad, steak and cheese.	
Chateau Lanette 2008 (French)	4,000
Soft, well balanced and persistent with plum jam.	
A Ligeret Cotes Du Rhone 2011 (French)	2,500
Full bodied and round. Enjoy with pork butcher’s meat.	
Chateau Despagnet Saint Emilion 2009 (French)	4,000
Notes of black fruits and pepper. Enjoy with grill red meat.	
Prestige – Côtes du Rhône (French)	3,000
Mostly fruit-driven allows highly appreciated on a grilled beef meat.	
Cabernet Sauvignon “Inspira” (Chilian - Maipo valley)	2,000
Serve at 170 C with red meats, wild games or lamb.	
Vina Lastra Tempranillo Shiraz (Spanish - Rioja)	2,000
Aroma with sweet notes of ripe strawberries.	
Freschello Rosso (Italian - Veneto)	2,000
Taste: fresh, light and winy, moderately floral.	
Sante Rive Bardolino D.O.C (Italian - Veneto)	2,500
Taste: fruited and round, especially indicated with red meats.	
Cabernet Sauvignon Reserve “Chocalan” (Chilian – Maipo valley)	3,000
Good volume and a long finish. It goes well with lamb, game meat, or cheeses.	
Stonehedge California Cabernet sauvignon (California - Napa Valley)	2,500
Enjoyed with a wide variety of grilled meats, hearty pasta dishes, cheeses and chocolate.	
Pompous Peafowl Cabernet Sauvignon (Australian)	2,700
Food pairing beef, lamb, spicy food, poultry.	
Cassegrain “Q” Carbernet Merlot nv (Australian)	2,500
Aromas of fresh berries and blackcurrants with subtle complex spicy characters.	
Las Moras Cabernet Sauvignon 2013 (Argentina)	1,800
Full aromas, soft and supple serve with roasts and ripe cheese.	
Mora Vista Merlot – Malbec 2014 (Argentina)	1,800
Medium bodied enjoy with red meat, BBQ and pasta dishes with tomato sauce	
Callaway Cellar Selection Merlot 2012 (USA)	2,500
Medium bodies, balanced acidity, smooth and juicy finish.	

White Wines

Sauvignon Blanc “Fleur - bleue” French	2,000
Fruity aromas such as peaches and passion fruit. Well balanced, fresh and aromatic.	
Chardonnay “Fleur Bleue” (French - Bordeaux)	2,000
Good structure and balance. An aperitif or fish dishes with summer salad.	
Vina Lastra Airen Sauvignon Blanc (Spanish - Rioja)	2,000
Intense aroma of fruit and white flowers. In mouth it is fresh.	
Chardonnay Seleccion “Chocalan” (Chilian - Maipo valley)	2,200
This goes will with goat cheese, fat fishes, any plate creamy seafood sauce.	
Freschello Bianco (Italian - Veneto)	2,000
Taste: fresh, light and winy, moderately floral and lively in straw yellow	
Sauvignon Blanc “Rucahue” (Chilian - Maipo valley)	2,000
Serve at 12’C and enjoy as an aperitif or with seafood, delicate fish or salads.	
Oude Kaap Chenin Blanc (South Africa - Stelebosh)	2,000
An abundance of tropical, guava flavours .	
Las Moras Sauvignon Blanc 2013 (Argentina)	1,800
Fresh and very persistent, enjoy with sushi, sashimi and white meat.	
Mora Vista Chardonnay – Chenin 2013 (Argentina)	1,800
Fresh well balanced, nutty wine with intense floral aromas	
Cassegrain “Q” Semillon Chardonnay nv (Australian)	2,500
Fresh fruity aromas which passion fruit and a hint of vanilla.	

French Sparkling Wine

Henry Vernay-Sparkling Demi Sec	2,000
It is a harmonious blend of the varietals Grenache and Consult match with salads.	

Italy Sparkling Wine

Martini-Asti	2,000
Clean, medium intensity nose of floral, Sweet, honeyed fruit palate peach	