

NEW ITEMS

TACOS DE FAJITA (4PCS)

15.90

Grilled NZ tenderloin/Chicken With Onion, Mixed Capsicums, Pepper Cheese, Sour Cream, Lime, Coriander & Homemade Habanero Green Sauce

BEEF/CHICKEN

CHIMICHANGA

15.90

Grilled Ground Beef/Chicken With Pinto Beans, Jalapenos, Chipotle, Adobo sauce, Monterey Jack Cheese, Chopped Tomatoes, Onion. Served With Homemade Mexican Salsa & Sour Cream

BEEF/CHICKEN

QUESADILLAS CHICKEN CHORIZO (3PCS)

15.90

Flour Tortillas Stuffed With Tasty Chicken Chorizo.
Served With Pico De Gallo, Tomato Salsa & Habanero Green Sauce



NEW DESSERT

CHURROS CON CHOCOLATE./CONDENSED MILK

10.90



LUNCH PROMO

\$14.90++

12PM - 3PM

MONDAY

BURRITOS (BEEF/CHICKEN/VEG)
+ SOFT DRINK

TUESDAY

QUESADILLAS (BEEF/CHICKEN/VEG)
+ SOFT DRINK

WEDNESDAY

HAMBURGUESA ALA MEXICANA
(BEEF/CHICKEN) + SOFT DRINK

THURSDAY

FLAUTA (BEEF/CHICKEN)
+ SOFT DRINK

FRIDAY

CHIMICHANGA (BEEF/CHICKEN)
+ SOFT DRINK

SOPA

SOPA DE TORTILLAS



7.90

Mexican Tomato Soup Topped With Tortilla Chips, Sour Cream, Diced Avocado, Queso Fresco And Dry Chilli Rings.

ENSALADA

ENSALADA MIXTA



8.90

Mesclun Salad, Bell Peppers, Tomatoes, Avocado, Cucumber and Red Onions. Flavored with Coriander Vinaigrette.

ADD CHICKEN

4



ENTRADAS

PATATAS BRAVAS

Diced Fried Potatoes with a mild Hot Sauce.

8.90

TORTILLA CHIPS AND PICO DE GALLO

10.90

ELOTES DE LA PLAZA

Traditional Corn with Chipotle Mayo, Chilli Powder, Queso Fresco & Coriander.

11.90

GUACAMOLE

Fresh Avocado, Tomatoes, Coriander, Onion, Lime and Serrano chilli. Freshly prepared at your table. Served with Tortilla Chips.

12.90

NACHOS

Deep fried Corn Tortillas mixed with Refried Beans, melted Cheese and meat of your choice. Topped with Jalapeños and Sour Cream.

12.90

VEGETARIAN

CHILLI CON CARNE (BEEF)

14.90

CHILLI CON POLLO (CHICKEN)

14.90



Prices Are Subject To 10% Service Charge And Prevailing GST

ENTRADAS

VEG CEVICHE



14.90

Cauliflower Marinated In Citric Juice. Mixed With Mango Chunks, Red Chilli, Tomato, Red Onion, Cucumber, Jicama And White Corn. Flavoured with Garlic Oil. Served With Tostadas.

MANGO MADNESS CEVICHE

15.90

Grouper Marinated In Lime Juice. Mixed With Fresh Mango Chunks, Tomatoes, Serrano Chilli, Cucumbers, Onions And Coriander. Served With Tostadas.

TRADITIONAL CEVICHE

15.90

Grouper Marinated In Lime Juice. Mixed With Sweet Potatoes, Corn, Tomatoes, Serrano Chilli, Cucumbers, Onions And Coriander. Served With Tostadas.

CEVICHE DE MOLCAJETE

15.90

Cooked Shrimp And Octopus Mixed With Onion, Coriander, Tomatoes Serrano Chilli And Jicama In Habanero Mango Sauce. Served With Tostadas.

JALAPEÑO POPPER



14.90

Fresh Jalapeño Peppers (3 pcs) Hollowed Out And Stuff With Cheese.
Breaded And Deep Fried To Golden Brown. Served With Habanero Mayo Sauce.
Add Extra Popper

4.90



BURRITOS, QUESADILLAS & ENCHILADAS

BURRITOS

BEEF

Flour Tortillas Stuffed With Pulled Beef, Bean Sauce, Pickled Jalapenos, Rice, Cheese, Pinto Beans And Lettuce. Served With Fries, Tomato Salsa & Pineapple Salsa.

16.90

CHICKEN

Flour Tortillas Stuffed With Baked Chicken, Bean Sauce, Pickled Jalapenos, Pickled Carrot, Rice, Cheese, Pinto Beans. Served With Fries, Mango Salsa & Tomato Salsa.

15.90

VEGETARIAN

Flour Tortillas Stuffed With Assorted Vegetables, Beans Sauce, Pickled Carrot, Avocado Slice, Shredded Carrot, Turnip, Rice And Cheese. Served With Fries, Mango Salsa & Tomato Salsa.

14.90

QUESADILLAS

BEEF

Flour Tortillas Stuffed With Pulled Beef and Cheese.

Serve With Pico De Gallo, Salsa Verde And Pineapple Salsa.

15.90

14.90

CHICKEN

Flour Tortillas Stuffed With Tasty Chicken, Mango Salsa and Cheese.

Serve With Pico De Gallo, Salsa Verde And Mango Salad.

12.90

VEGETARIAN

Flour Tortillas Stuffed With Assorted Vegetables, Mango Salsa And Cheese. Serve With Pico De Gallo, Salsa Verde And Mango Salad.

ENCHILADAS

Soft Corn Tortillas With Fillings Topped With Pico De Gallo, Sour Cream Queso And Covered With Salsa Verde Sauce.

BEEF

16.90

CHICKEN

15.90

VEGETARIAN

14.90



Prices Are Subject To 10% Service Charge And Prevailing GST

BAJA TACOS

FLAUTA TACOS (3PCS)

13.90

Hard Shell Tacos Served With Lettuce, Tomatoes, Onions, Sour Cream, Salsa Verde And Topped With Queso Fresco.

BEEF/CHICKEN

TACOS DE CAMARON (4PCS)

13.90

Battered Shrimp With Pickled Onion, Lettuce And Fruits.
Served With Tamarindo Sauce, Refried Beans And Habanero Mayo.

TACOS DE PESCADO (4PCS)

15.90

Battered Grouper Tacos With Refried Beans, Red Cabbage, Lettuce And Pickled Onion.
Smoky Tatemada Mayo And Tamarindo Sauce..

TACOS DE FAJITA (4PCS)

15.90

Grilled NZ tenderloin/Chicken With Onion, Mixed Capsicums, Pepper Cheese, Sour Cream, Lime, Coriander & Homemade Habanero Green Sauce

BEEF/CHICKEN

CHIMICHANGA

15.90

Grilled Ground Beef/Chicken With Pinto Beans, Jalapenos, Chipotle, Adobo sauce, Monterey Jack Cheese, Chopped Tomatoes, Onion. Served With Homemade Mexican Salsa & Sour Cream

BEEF/CHICKEN

FINGER FOOD

CRISS CROSS FRIES

Crinkle Cut Potato Fries In A Savory Coating. Served With Our Homemade Coriander Sauce.

8.90

CALAMARI

Deep Fried Breaded Squid Ring. Served With Tartar Sauce.

11.90

CRISPY CHICKEN TENDERS

Perfect Crispy Chicken Tenders. Served With Thai Chilli Sauce.

11.90

MOZZARELLA CHEESE STICKS

Crispy Deep Fried Breaded Cheese Sticks. Served With Salsa Sauce.

11.90

CHICKEN WINGS

Crispy Chicken Wings With Chef's Special Recipe. Served With Thai Chilli Sauce.

13.90

PLATOS FUERTES

POLLITO ADOBADO

Grilled Chicken Chop Marinated In Special Adobo Sauce. Topped With Cheese And Pineapple. Served With Mashed Potatoes And Corn.

15.90

HAMBURGESA A LA MEXICANA 🍳

Beef Burger Patty Grilled To Medium Doneness. Pickled Jalapeno, Tomato, Onion, Slice Avocado And Melted Cheese. Served With Fries.

16.90

ALBONDIGAS

Mexican Meatballs Stuffed With Rice And Boiled Eggs In Tomato Chipotle Salsa Topped With Cheese. Served With Corn Tortillas/Bread.

18.90

ALAMBRE 🍳

Cubes Of Tender Meat Sautéed, Capsicums And Onions. Topped With Melted Cheese. Served With Flour Tortillas.

BEEF

20.90

CHICKEN

17.90

VEGETARIAN

15.90

MIXIOTE

Lamb Stew Cooked In A Mix Of 3 Types Of Mexican Chillies, Carrots And Potatoes. Served With Mexican Rice, Salsa Verde & Chipotle Sauce.

22.90

PESCADO AL AJILLO

Grilled Codfish With Garlic And Chili Guajillo Sauce. Served With Salad And White Corn

25.90

ARRACHERA 🍳

200gm Wagyu Steak Grilled To Perfection. Served With Mashed Potatoes And White Corn.

26.90



EXTRAS

GUACAMOLE	8.00
PICO DE GALO	4.00
BASKET OF BREAD	4.00
BASKET OF CHIPS	4.00
MEXICAN RICE	3.00
REFRIED BEANS	2.00
SIDE SALAD (MESCLUN SALAD WHITE ONION, TOMATO)	4.00
TORTILLA PER PIECE (CORN OR FLOUR)	1.90

POSTRES

HELADO (ICE CREAM) 6.00
Choice of Vanilla, Chocolate or Strawberry Ice Cream. **Add \$2** to get a Double Scoop.

PASTEL DE ELOTE (CORN CAKE) 8.00
Corn cake served with Ice Cream.

FLAN 8.00
Creamy Caramel Custard.

BLUEBERRY CHEESE BLINTZ 9.90
Crispy crunchy blintz with Cheese, topped with Blueberry Syrup.

TRES LECHEs CAKE 10.90
Butter cake, soaked in three kinds of milk: evaporated milk, condensed milk, and heavy cream.

CHURROS CON CHOCOLATE/CONDENSED MILK 10.90
Deep Dried Dough Pastries. Served With Chocolate Dipping Sauce



BEBIDAS

TEA

Oolong, Japanese Green Tea, Earl Grey Chamomile,
English Breakfast, Peppermint.

4.00

COFFEE

CAFFE CREME

Black Coffee.

4.00

SHORT MACHIATTO

Espresso With Dash Of Milk.

4.00

SINGLE ESPRESSO

4.00

DOUBLE ESPRESSO

5.00

CAFFE LATTE

5.00

CAPPUCCINO

5.00

AFFOGATO

Vanilla Ice Cream Topped With Hot Espresso

6.00

HOT CHOCOLATE

7.00



JUGOS DE FRUTAS

LIME JUICE

Freshly Squeezed Lime Juice

4.00

FRESH JUICES

Choice Of Fresh Orange, Mango Or Apple Juice.

4.50

FRUIT SMOOTHIES

Choice Of Fresh Mango, Banana Or Lime Blended With Ice And Fresh Milk.

6.90

FRUIT LASSIE

Choice Of Fresh Mango, Banana Or Lime Blended With Ice, Fresh Yoghurt..

6.90

AGUAS FRESCAS

MEXICAN HORCHATA

Rice, Cinnamon & Milk.

5.90

SPARKLING JAMAICA

Dried Hibiscus Flower.

5.90



SIN ALCOHOL

SOFT DRINKS

Coke, Coke Lite, Sprite, Tonic, Soda, Bitter Lemon,
Ginger Ale, Mineral Water.

4.00

ICED TEA / ICED LEMON TEA

5.00

ICED BLACK COFFEE

5.00

ICED LATTE / ICED HORCHATA LATTE

6.00

PERRIER

6.00

ICED BLENDED MOCHA / CHOCOLATE

7.00

RED BULL ENERGY DRINK

7.00

RED BULL SUGARFREE

7.00



MOCKTAILS

ZESTY BULL

Green Apple, Mint, Lime, Soda, Topped With Red Bull Energy Drink.

10.00

BULL PUNCH

Strawberries, Green Apple, Mint, Soda, Topped With Red Bull Sugar free

10.00

VIRGIN MOJITO

Mint Leaves, Fresh Lime Juice & Lime Wedges, Top Up With Soda.

10.00

VIRGIN BLOODY MARY

Tomato Juice, Pepper, Tobasco, Worcestershire Sauce, & Fresh Lime Juice.

10.00

TAMARINDOZ

Tamarind, Mango, Fresh Lime Juice, Sugar Syrup & Salt.

11.00

JAMICAN SANGRIA

Hibiscus Flower Syrup, Fresh Fruits And Top Up With Ginger Ale.

12.00

KAFFIR COLATM

Fresh Pineapple Juice, Coconut Milk, Kaffir Lime Leave.

12.00



ALL DAY PROMO

DRAUGHT BEER TOWERS

2 TIGER TOWERS	99
2 HEINEKEN TOWERS	109

BEER BUCKET (5 BOTTLES)

BUDWEISER/CORONA/SAPPORO/CIDER	40
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SHOOTERS

2 JAGERBOMBS	20
1 CORONARITA	20
6 TEQUILA SHOTS	40
6 ICE COLD JAGERSHOTS	40
1 JUMBO MARGARITA JUG (LIME)	89

BOTTLE PROMØ

	1 BTL/2 BTLS
CHANDON CHAMPAGNE	60++/118++
MONKEY SHOULDER WHISKEY	149++/260++
HENDRICK'S GIN	159++/280++
GLENFIDDICH SINGLE MALT 12 YRS	169++/300++
BALVENIE DOUBLE WOOD 12 YRS	179++/320++

HAPPY HOUR

DRAUGHT BEER

TIGER /GUINNESS PINT	10
SAPPORO/HEINEKEN PINT	10
TIGER TOWER \$49++	49
SAPPORO/HEINEKEN TOWER	59

BOTTLED BEER

CORONA/SAPPORO (2 BOTTLES)	14
CIDER (2 BOTTLES)	14

HOUSE POUR WINES

RED/WHITE (2 GLASSES)	16
ROSE/PROSECCO (2 GLASSES)	20

HOUSE POUR SPIRITS (30ML)

WHISKEY/VODKA/RUM/GIN/TEQUILA	8
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COCKTAIL

MARGARITA (2 GLS)	20
APEROL SPRITZ (2 GLS)	20

DRAUGHT BEER

TIGER BEER

MUG	7.00
PINT	12.00
JUG	24.00
TOWER	70.00

HEINEKEN

MUG	8.00
PINT	14.00
JUG	26.00
TOWER	80.00

BOTTLE BEER

BUDWEISER	9.00
CORONA	9.50
STELLA ARTOIS	9.50
ASAHI	10.00
SAN MIGUEL LIGHTS	10.00
HOEGAARDEN	10.00
KILKENNY	12.00
BROOKLYN DEFENDER IPA(CRAFT BEER)	12.00
STRONGBOW CIDER(APPLE)	12.00

Add \$3 For Michelada

(Lime Juice, Worcestershire Sauce, Hot Sauce, Dash Of Salt And Pepper On Kimmed GLass)

ERDINGER LIGHT/DARK	13.00
JINRO SOJU(GREEN GRAPES/GRAPEFRUIT)	16.00
JINRO SOJU(BUCKET OF 3BTLS) (GREEN GRAPES/GRAPEFRUIT)	45.00

HOUSE FAVOURITES COCKTAILS

MARGARITA: FROZEN/SHAKEN

Hornitos Repo, Cointreau And Fresh Fruit Juices.

GLASS

15.00

JUG

60.00

MOJITO: CLASSIC/ORANGE

Mount Gay Rum, Mint Leaves, Lime Wedges, Sugar, Crushed Ice
Topped With Soda Water.

15.00

60.00

CAIPIRINHA

Cachaca, Sugar, Lime Wedges, Crushed Ice..

15.00

60.00

CHARO NEGRO

Mezcal, Coke, Fresh Lime Juice.

15.00

60.00

SMOKY MARGARITA

Grilled Tequila, Cointreau, Mezcal, Agave Syrup, Lime.

16.00

70.00

PINA COLADA

Light Rum, Malibu, Coconut Cream, Fresh Pineapple
Juice & Syrup.

17.00

70.00

SANGRIA

Cabernet Sauvignon, Bacardi, Cointreau, Fresh Cut Fruits,
Lime Juice.

17.00

70.00

SINGAPORE SLING

Gin, Cointreau, Cherry Herring, DOM, Grenadine, Fresh Lime
& Pineapple Juice, Angostura Bitters.

18.00

80.00



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CLASSIC COCKTAILS

AROUND THE WORLD

17.00

Vodka, Gin, Light Rum, Hornitos Repo, Blue Curacao, Fresh Lime Juices & Frozen Pineapple Juice.

LONG ISLAND ICED TEA

17.00

Vodka, Gin, Light Rum, Hornitos Repo, Cointreau, Fresh Lime Juices Topped With Coke.

LONG BEACH ICED TEA

17.00

Vodka, Gin, Light Rum, Hornitos Repo, Cointreau, Fresh Lime Juices Topped With Cranberry Juice.

TOKYO ICED TEA

17.00

Vodka, Gin, Light Rum, Hornitos Repo, Cointreau, Melon Liqueur, Fresh Lime Juices Topped With Lemonade.

MEZCAL SOUR

16.00

Mezcal, House Infused Pineapple Chili Syrup, Lime Juice, Honey Syrup, Egg White.

BLACK MAGIC

16.00

Mezcal, Kahlua, Coffee.

AMARETTO SOUR

15.00

Amaretto, Fresh Lime Juice, Egg White & Angostura Bitters.

BLOODY MARY

15.00

Gin, Vodka, Tomato Juice, Pepper, Tobasco, Worcestershire Sauce & Fresh Lime Juice.

BLACK RUSSIAN

15.00

Vodka, Kahlua.

CITRUS HIGHBALL

15.00

Jim Beam, Fresh Lemons Juice, Sugar Syrup Top Up With Soda.

CLASSIC COCKTAILS

BLUE LAGOON 15.00

Vodka, Blue Curacao, Fresh Lime Juices.

CAIPIROSKA 15.00

Vodka, Brown Sugar, Fresh Lime Juice.

COSMOPOLITAN 15.00

Vodka, Cointreau, Cranberry Juice, Fresh Orange & Lime Juice.

CHOCOLATE MARTINI 15.00

Vodka, Creme de Cacao Brown, Chocolate Syrup.

PISCO SOUR 15.00

Lemon Juice, Egg White, Pisco, Simple Syrup.

CUBA LIBRE 15.00

Dark Rum, Fresh Lime Juice & Coke.

COINTREAU RED BULL 15.00

Red Bull & Cointreau.

DIRTY MARTINI 15.00

Vodka, Dry Vermouth, Olive Juice & Olives

FLUFFY DUCK 15.00

Light Rum, Advocaat, Light Cream, Lemonade.

FROZEN/SHAKEN DAIQUIRI 15.00

Light Rum With Fresh Fruit Juices.

GODFATHER 15.00

Teacher's Scotch, Amaretto.

JAGER BOMB 15.00

Jagermeister & Red Bull Energy Drink.

CLASSIC COCKTAILS

WHISKY SOUR 15.00

Bourbon, Fresh Lime Juice, Angostura Bitters, Egg White.

WHITE RUSSIAN 15.00

Vodka, Kahlua, Fresh Milk.

MANHATTAN 15.00

Bourbon, Sweet Vermouth, Dry Vermouth, Angostura Bitter.

MARTINI DRY 15.00

Gin, Dry Vermouth.

MOON WALK 15.00

Vodka, Lychee Liqueur, Lychee Syrup, Fresh Mint Leaves.

SCREW DRIVER 15.00

Vodka, Fresh Orange Juice.

SEX ON THE BEACH 15.00

Vodka, Peach Schnapps, Cranberry & Orange Juice.

TEQUILLA SUNRISE 15.00

Hornitos Repo, Fresh Orange Juice, Grenadine Syrup.

TOM COLLINS 15.00

Gin, Fresh Lime Juice, Soda.

THE CLASSIC 15.00

Red Bull, Vodka With Lime.

BULLJITO 15.00

White Rum, Lime, Mint Topped With Red Bull.

Choice Of Red Bull Energy Drink Or Red Bull SugarFree

FLAMING COCKTAILS

DR. PEPPER 22.00
Lager Beer, Amaretto, Sambuca.

WATERFALL 32.00
Kahlua, Brandy, Amaretto, Sambuca, Creme De Menthe.

LAMBOURGINI 32.00
Kahlua, Galliano, Sambuca, Baileys, Blue Curacao.

SHOOTERS

ABC 12.00
Amaretto, Baileys, Cognac.

AFTER EIGHT 12.00
Cream De Cacao White, Cream De Menthe, Vodka.

AFTER SIX 12.00
Kahlua, Pepper Mint White, Baileys.

B52 12.00
Kahlua, Baileys, Grand Marnier.

BIT O HONEY 12.00
Butterscotch, Baileys.

BLOWJOB 12.00
Kahlua, Creme De Banana, Grand Mariner, Whipped Cream.

FLAT LINER 12.00
Tequila, Sambuca, Tobasco.

FOURTH OF JULY 12.00
Grenadine, Blue Curacao, Vodka.

LAND SLIDE 12.00
Amaretto, Creme De Banana, Baileys.

VIBRATOR 12.00
Southern Comfort, Baileys.

HOUSE POUR SPIRITS

*Standard House Pouring 30ml (1 oz)

Mixers-Tonic, Soda, Coke, Ginger Ale Or Green Tea.

	SINGLE	DBL SHOTS	JUG
GIN Gordon Dry	10.00	16.00	32.00
VODKA Simirnoff	10.00	16.00	32.00
GOLD RUM Mt. Gay	10.00	16.00	32.00
DARK RUM Myers	10.00	16.00	32.00
WHISKY Teacher's	10.00	16.00	32.00
BOURBON Jim Beam	10.00	16.00	32.00
TEQUILA Sauza Gold	10.00	16.00	32.00
HOUSE SPIRITS + FRUITS JUICES Red Bull Energy Drink/Sugarfree (Perfect Serve)	12.00	18.00	45.00

SPIRITS

Spirits Bottle Price Include 8 Cans Of Carbonated Mixers/
6 Cans Of Red Bull Energy Drink / Sugarfree

TEQUILA	SHOT	DBL SHOT	BOTTLE
SAUZA GOLD	10.00	16.00	140.00
DON JULIO BLANCO	12.00	18.00	160.00
PATRON SILVER	12.00	18.00	160.00
PATRON CAFE	12.00	18.00	160.00
1800 COCONUT	12.00	18.00	160.00
1800 BLANCO RESERVA	12.00	18.00	160.00
1800 REPOSADO RESERVA	14.00	20.00	180.00
DON JULIO REPOSADO	14.00	20.00	180.00
PATRON REPOSADO	14.00	20.00	180.00
1800 ANEJO RESERVA	16.00	24.00	210.00
DON JULIO ANEJO	16.00	24.00	210.00
PATRON ANEJO	16.00	24.00	210.00

MEZCAL

DEL MAGUEY VIDA	14.00	20.00	180.00
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SPIRITS

Spirits Bottle Price Include 8 Cans Of Carbonated Mixers/
6 Cans Of Red Bull Energy Drink / Sugarfree

VODKA	SHOT	DBL SHOT	BOTTLE
SMIRNOFF	10.00	16.00	140.00
ABSOLUTE	12.00	18.00	160.00
BELVEDERE	16.00	24.00	210.00
GREY GOOSE	16.00	24.00	210.00
GIN			
GORDON DRY	10.00	16.00	140.00
BOMBAY SAPPHIRE	12.00	18.00	160.00
TANQUERAY	14.00	20.00	180.00
HENDRICKS	16.00	24.00	209.00
BOTANIST	16.00	24.00	210.00
RUM			
MOUNT GAY	10.00	16.00	140.00
MYERS DARK RUM	10.00	16.00	140.00
BACARDI WHITE RUM	12.00	18.00	160.00
CACHACA BOX 61	14.00	20.00	180.00
BRANDY/COGNAC			
COURVOISIER	10.00	16.00	140.00
ST.REMY	10.00	16.00	140.00
MARTELL V.S.O.P.	16.00	24.00	210.00
MARTELL CORDON BLEU	24.00	34.00	290.00

SPIRITS

Spirits Bottle Price Include 8 Cans Of Carbonated Mixers/
6 Cans Of Red Bull Energy Drink / Sugarfree

WHISKY	SHOT	DBL SHOT	BOTTLE
TEACHER'S	10.00	16.00	140.00
JIM BEAM	10.00	16.00	140.00
JACK DANIEL'S	12.00	18.00	160.00
CHIVAS REGAL 12 YRS	12.00	18.00	160.00
JW BLACK LABEL	12.00	18.00	160.00
MONKEY SHOULDER	16.00	24.00	209.00
SINGLE MALT WHISKY			
HIBIKI JAPANESE HARMONY	16.00	24.00	230.00
YAMAZAKI RESERVA	16.00	24.00	230.00
AUCHENTOSHAN	16.00	24.00	230.00
MACALLAN 12 YRS	16.00	24.00	230.00
BALVENIE 12 YRS	16.00	24.00	230.00
BUSHMILL 12 YRS	16.00	24.00	230.00
GLENFIDDICH 12YRS	16.00	24.00	230.00
BALVENIE 14 YRS	18.00	28.00	290.00
GLENFIDDICH 15 YRS	18.00	28.00	290.00
BUSHMILL 16 YRS	18.00	28.00	290.00
BALVENIE 16 YRS	22.00	34.00	360.00
GLENFIDDICH 18 YRS	22.00	34.00	360.00

SPIRITS

APERITIF

	SHOT	DBL SHOT	BOTTLE
CAMPARI	10.00	16.00	140.00
PERNOD	10.00	16.00	140.00
MARTINI EXTRA DRY	10.00	16.00	140.00
MARTINI ROSSO	10.00	16.00	140.00

LIQUEUR

AMARETTO	10.00	16.00	140.00
APRICOT BRANDY	10.00	16.00	140.00
CREAM DE BANANA	10.00	16.00	140.00
BENEDECTINE DOM	10.00	16.00	140.00
BLUE CURACAO	10.00	16.00	140.00
BUTTER SCOTCH	10.00	16.00	140.00
CREAM CACAO WHITE	10.00	16.00	140.00
CHERRY HEERING	10.00	16.00	140.00
COINTREAU	10.00	16.00	140.00
DRAMBUIE	10.00	16.00	140.00
GALLIANO	10.00	16.00	140.00
GRAND MARNIER	10.00	16.00	140.00
JAGERMEISTER	10.00	16.00	140.00
KAHLUA	10.00	16.00	140.00
MALIBU	10.00	16.00	140.00
MIDORI	10.00	16.00	140.00
PEACH SCHNAPPS	10.00	16.00	140.00
PEPPERMINT WHITE	10.00	16.00	140.00
SAMBUCA	10.00	16.00	140.00
SOUTHERN COMFORT	10.00	16.00	140.00
LYCHEE LIQUEUR	10.00	16.00	140.00

VINOS

HOUSE POURS WHITE WINES

BLUERIFF PINOT GRIGIO DOC

DOC DELLE VENEZIE, VENETO, ITALY (HW 1)

Melon, Peach & Citrus Zest, Fresh & Clean With Spice & Mineral, In Support. Medium Bodied White.

GLASS

13.00

BOTTLE

58.00

BABICH BLACK LABEL

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND (HW 2)

Light Refreshing, Perfumed Aromas & Fruits Of Blackcurrant & Gooseberry

15.00

68.00

HOUSE POURS RED WINES

ALTOS LAS HORMIGAS LA DANZA

MENDOZA, ARGENTINA (HR 1)

Intense & Fruity, Red Fruits, Strawberries, Fresh Plums.

13.00

58.00

BABICH BLACK LABEL PINOT NOIR

MARLBOROUGH, NEW ZEALAND (HR 2)

Aromas Of Dark Berries, Plum, Dark Cherry, Vanilla.

15.00

68.00

HOUSE POURS SPARKLING WINES

PASQUA PASSION SENTIMENTO

ROMEO & JULIET PROSECCO NV

VENETO (HSW 1)

Fresh, Fruity, Aromas Of Peaches & Pear.

13.00

58.00

HOUSE ROSE

AIX ROSE

PROVENCE, FRANCE (RO 1)

Delicate With Aromas Of Peach, Fresh Citrus, Hints Of Red Fruit.

15.00

68.00

Standard House Pouring 120ml (4oz)



Prices Are Subject To 10% Service Charge And Prevailing GST

CHAMPAGNE & SPARKLING WINES

CHANDON

68.00

CHAMPAGNE, FRANCE (C1)

Signature Flavor Profile Of Apple, Pear & Citrus Flavors & Aromas With A Hint Of Spice That Leads To A Soft, Dry Finish.

MOET CHANDON

118.00

CHAMPAGNE, FRANCE (C2)

This Is Made From Best Curves For The Brut. This Harmonious Blend Is Delicately Vinous With A Lime & Vine Blossom Bouquet & Long Lasting Fine Bubbles.

VEUVE CLICQOT

135.00

CHAMPAGNE, FRANCE (C3)

Complex Nose Of Apple, Citrus & Caramel Is Followed By Full Flavors With Elegance, Crispness & A Slightly Spicy Finish.

DOM PERIGNON

330.00

CHAMPAGNE, FRANCE (C4)

This Earthy, Smoky, Pearly Complexity Rises To The Surface, Underscored By The Vibrant Spices. The Sensation Of Intensity Develops & Melts With Fruitiness & Maturity & A Touch Of Aniseed.

ROSE WINES & SWEET WINES

ROSE WINES

AIX ROSE MAGNUM (1.5L)

120.00

CHAMPAGNE, FRANCE (C1)

Signature Flavor Profile Of Apple, Pear & Citrus Flavors & Aromas With A Hint Of Spice That Leads To A Soft, Dry Finish.

SWEET WINES

G.D. VAJRA MOSCATO D'ASTI

72.00

PIEDMONT, ITALY (SW1)

Aromas Of Apricot, Peach, Exotic Fruits, Then Elderflower & Sage. Delicate & Persistent Bubbles, Refreshing & Cleansing The Palate. Balance, Creamy, long Finishing.

BRAIDA BRACHETO D'ASTI

88.00

PIEDMONT, ITALY (SW2)

An Authentic Italian Frizzante. It Is A Slightly Bubbly & Sweet Red Wine With Strawberry & Plum Flavors.

WHITE WINES

CHATEAU GANTONNET BORDEAUX BLANC 76.00

BORDEAUX, FRANCE (W1)

Aromas Of White Citrus Flowers & White Fruits.

BODEGAS NAIA K-NAIN 76.00

RUEADA, SPAIN (W2)

Pink Grapefruit, Passion Fruit, Mandarin Oil, Lightly herbaceous Characters.

**UGGIANO VERMENTINO DI TOSCANA
IGT PRESTIGE** 76.00

TUSCANY, ITALY (W3)

Fruity & Floral Aromas Of Jasmine & Peach Blossom, Savory & Mineral.

PASQUA PASSIONE SENTIMENTO 76.00

ROMEO & JULIET BIANCO

VENETO (W4)

Elegant, Rice & Smooth Wine, Aromas Of Tropical Fruits.

**MAX FERDINAND RICHTER RIESLING
SIGNATURE EDITION** 77.00

MOSEL, GERMANY (W5)

Refreshing Green Apple & Citrus Notes, Medium Sweet.

PETER & PAUL GRUNER VELTLINER BIO 78.00

KREMSTAL, AUSTRIA (W6)

Aromas Of Apple, Grapefruit With Slightly Herbal Notes.

SCARBOLO PINOT GRIGIO 79.00

FRIULI, ITALY (W7)

Intense Gold-Yellow In Color. Aromas Of Golden Delicious Apples & Honey With An Elegant Mineral Undertone That Harmonizes With Its Generous Structure & Balance.

WHITE WINES

DE GRENDEL SAUVIGNON BLANC 79.00

CAPE TOWN, SOUTH AFRICA (W8)

Aromas Of Granadilla, Lime Zest, Snow Peas, Clean Youthful Acidity.

SAINT & SCHOLAR SAUVIGNON BLANC 80.00

ADELAIDE, AUSTRALIA (W9)

Aromas Of Mango, Pineapples & Passionfruit; Delicate Finish.

DISZNOKO DRY FURMINT 80.00

CTOKAJI, HUNGARY (W10)

Peach & Strawberry Fruit Flavors With A Refreshing Finish.

DEEP DOWN MARLBOROUGH 82.00

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND (W11)

Medium-Bodied With Ripe, Tropical Fruit Flavors, Crisp, Dry, Lingering Finish.

CAN SUMOI PERFUM 82.00

BAIX PENEDES, CATALUNYA (W12)

Elegant, Delicate & Aromatic Wine With Complex Fruit & Flower Aromas.

ALOIS LAGEDER CHARDONNAY 84.00

RIOJA, ITALY (W13)

Aromas Ripe Pear, Fuji Apple, Pineapple & Melon With Citrus Notes.

VALENCISO BALNCO 88.00

RIOJA ALTA, SPAIN (W14)

Aromas Ripe Peach, Pear & Apricots With A Oaky, Buttery & Caramel Finish.

WHITE WINES

JOSEPH CATTIN RIESLING GRAND 88.00

ALSACE, FRANCE (W15)

Aromas Of Mature Fruit With Floral & Citrus Notes. Refreshing With Great Body.

**JEAN MARC BROCARD CHABLIS,
DOMAINE SAINTE CLAIRE** 89.00

CHABLIS, BURGUNDY, FRANCE (W16)

Aromas Of Yellow Fruits With A Palate That Is Wrapped, Balanced & Tangy.

LEEWIN ESTATE PRELUDE CHARDONNAY 95.00

MARGARET RIVER, WESTERN AUSTRALIA (W17)

Bright & Aromatic, Aromas Of Yellow Fruit & Oak.

CHATEAU DE TRACY POUILLY FUME 98.00

POUILLY FUME, LOIRE VALLEY, FRANCE (W18)

Mango, Grapefruit, Elderberry, Vanilla & Floral Hints.

**CHATEAU LA NERTHE CHATEAUNEUF
DE PAPE BLANC** 128.00

CHATEAUNEUF DU PAPE, SOUTH RHONE, FRANCE (W19)

Zesty Aromas Of Pineapple & Grapefruit; Soft Creamy Finish.

RED WINES

ODDFELLOWS THE WINNER'S TANK SHIRAZ 77.00

LANGHORNE CREEK, SOUTH AUSTRALIA (R1)

Full-Bodied, Rich Firm Tannins & Fruit Driven.

CHATEAU GANTONNET BORDEAUX ROUGE 78.00

BORDEAUX, FRANCE (R2)

Decadent Bouquet Of Stewed Black Fruit Like Prunes,
Black Cherries & Candied Figs.

DELAS "SAINT ESPRIT" COTES-DU-RHONE 78.00

COTES-DU-RHONE, SOUTH RHONE, FRANCE (R3)

Aromas Of Berry Fruit, Violet & Licorice; Full, Rounded Palate.

WEINGUT WENINGER KEKFRANKOS BALF 80.00

SOPRON, HUNGARY (R4)

Aromas Of Sour Cherries With A bit Of Hay & A Slight Green
Herbal Notes.

HEARTLAND CABERNET SAUVIGNON 80.00

LANGHORNE CREEK, SOUTH AUSTRALIA (R5)

Seamless, Juicy & Concentrated; Balanced With Sanity Tannins.

G.D. VAJRA LANGHE ROSSO 82.00

ALBA, PIEDMONT, ITALY (R6)

Intense & Rich, Concentrated & Harmonious; Flowers, Fruits,
Tobacco, Spices.

GLAETZER WALLACE SHIRAZ GRENACHE 84.00

BAROSSA VALLEY, SOUTH AUSTRALIA (R7)

Combination Of Bright Red Fruits With Fresh Spice Notes Of
Star Anise & Cedar.

RED WINES

CAN SUMOI SUMOLL-GARNATXA 84.00

BAIX PENEDES, CATALUNYA, SPAIN (R8)

Juicy Red Wine With Aromas Of Wild Fruits & Mediterranean Forest Herbs.

DE MARTINO LEGADO CARMENERE 85.00

SLA DE MAIPO, CHILE (R9)

Aromas Of Ripe Blueberries & Violets, Joined By Spice & Peppery Notes.

VINA PEDROSA CEPA GAVILAN CRIANZA 86.00

RIBERA DEL DUERO, SPAIN (R10)

Intense In Flavor & Boldly Structured With Cassis Fruit & Exotic Toasty Oak.

DEEP DOWN MARLBOROUGH PINOT NOIR 88.00

MARLBOROUGH, NEW ZEALAND (R11)

Aromas Of Red Cherries & Plums Intermingled With Savoury Notes Of Woodsmoke & Spice.

CHATEAU KEFRAYA ROUGH 88.00

BEKAA VALLEY, LEBANON (R12)

Aromas Notes Of Cherry, Spices, Leather & Vanilla.

CHATEAU LABAT 88.00

HAUT MEDOC, BORDEAUX, FRANCE (R13)

Dense Black Fruits, Spice & Soft Leather. Good Length & Tight Tannins.

VALENCISO RESERVA 90.00

RIOJA ALTA, SPAIN (R14)

Highly Polished, Tightly Wound & Elegant Wine With Refined Aromatics.

RED WINES

ALTOS LAS HORMIGAS MALBEC RESERVE MENDOZA, ARGENTINA (R15) Aromas Of Black Fruits, White Pepper & Aromas Of The Foothills Of Mendoza's Mountains.	92.00
DELAS "LES CHALLEYS" SAINT JOSEPH SAINT JOSEPH, NORTH RHONE, FRANCE (R16) Aromas Of Strawberries, Raspberries & Blackcurrants With A Hint Of Wood.	92.00
DE GREDEL AMANDELBOORD PINOTAGE CAPE TOWN, SOUTH AFRICA (R17) Maraschino Cherries, Black Plums, Prunes & Banana-Flavored Wilson Toffee Aromas.	92.00
BRAIDA MONTE BRUNA BARBERA D'ASTI ASTI, PIEDMONT, ITALY (R18) Ripe Cherry & Red Berries; Deep Full & Harmonious.	93.00
LEEUWIN ESTATE PRELUDE CABERNET SAUVIGNON MARGARET RIVER, WESTERN AUSTRALIA (R19) Aromas Of Blackberries, Chocolate, Tobacco Leaf.	95.00
LEEUWIN ESTATE ART SERIES SHIRAZ MARGARET RIVER, WESTERN AUSTRALIA (R20) Blueberries, Redcurrants, Dark Chocolate, Cracked Coffee Bean & Tobacco.	98.00
G.D. VAJRA BAROLO ALBE ALBE, PIEDMONT, ITALY (R21) Bright Red Fruits, Mint & Ground Berries, Brilliant Barolo.	108.00
KAESLER OLD VINE SHIRAZ BAROSSA VALLEY, SOUTH AUSTRALIA (R22) Youthful & Vibrant, Layers Of Dark Berry Fruits, Soft Tannins.	108.00

RED WINES

**CLOS DU MOULIN AUX MOINES SAVIGNY-
LES-BEAUNE LES GRANDS PICOTINS** 122.00

BURGUNDY, FRANCE (R23)

Vibrant Burgundy With A Lot Purity. Full Of Red Fruits.

GLAETZER AMON RA SHIRAZ 138.00

BAROSSA VALLEY, SOUTH AUSTRALIA (R24)

Dark Fruits, Earthy Spices, Rich & Mouthcoating.

**CHATEAU LA NERTHE CHATEAUNEUF
DU PAPE ROUGE** 142.00

CHATEAUNEUF, SOUTH RHONE, FRANCE (R25)

Blackberry & Black-Cherry Flavors, Rich, Ample-Bodied
Wine, Fine Tannins.

**FANTI BRUNELLO DI MONTALCINO
DOCG VALLOCCHIO** 142.00

TUSCANY, ITALY (R26)

Red Fruits, Balsamic Notes, Dense & Firm Tannins.