r a n g a l i

b a r
Treat your senses with an array or perfectly concocted libations exclusively created for Rangali Bar and Conrad Maldives by award winning global cocktail consultant, Grant Collins.

Let our internationally trained mixologists guide you through this unique bespoke cocktail list.

Who is Grant?

Grant is the founder and Managing Director of cutting edge Sydney based international bar consultancy company barsolutions and is one of the most sought after consultants in the world. Hailing from London, Grant has consulted all over the world, bringing with it global recognition. Grant has consulted in the US, Bali, China, Japan, India, Singapore, Thailand, Hong Kong, Indonesia, Australia and the UK. Some of the famous bars include the multi award winning Ku-De-Ta in Bali, Potato Head in Jakarta and the internationally acclaimed Zeta Bar at Hilton Sydney which he successfully led to being one of the most awarded and decorated cocktail bars in Australian bar history.

Grant and the Rangali Bar team have created a fun and playful assortment of cocktails that are a twist on classic and aperitif style cocktails inspired by the lush tropical surroundings.

Tag and share your #ConradMaldives cocktail on your favorite Social Media Platform

@conrad_maldives and @grantcollinsdrinks

/ConradMaldivesRangalilsland

@ConradMaldives
**CONRAD G+TS**

G&T's are back in trend and are quickly becoming a Rangali Island favourite. The two ingredient drink is undergoing a revolution as our mixologists skilfully blend refreshing botanicals and lively spices into this well known British favourite.

*All served in an oversized wine glass with hand chipped ice and matching botanicals*

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**RANGALI G+T**

$21  
Beefeater 24 Gin + Rosemary + Crème de Mure Rosemary Syrup + Cinnamon + Tonic Syrup + Fever Tree Tonic

**ELDERFLOWER, APPLE + PINK GRAPEFRUIT**

$25  
Tanqueray 10 Gin + Elderflower + Fresh Apple + Pink Grapefruit  
Served in a Copa Glass with Tonic

**CHOCOLATE + COFFEE**

$18  
Beefeater Gin + Chocolate bitters + White Cacao -mint

**CUCUMBER + ROSE**

$27  
Hendricks’s Gin + Elderflower + Rose Petals

**M47**

$27  
Monkey 47 Gin+ Lemongrass + Pomello + Berries + Hibiscus + Candied Ginger

**MEDITERRANEAN**

$19  
Sipsmith + Fresh Skewered Olives + Thyme + Rosemary  
Served straight up

**SPICED**

$25  
Martin Millers Gin + Cinnamon + Pink Grapefruit + Star Anise + Clove  
Served straight up with crisp Fever Tree Tonic

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ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
**BEACH SIDE SPECIALS**

Soak up the summer sun with Rangali Island’s latest assortment of cocktails. Summertime is a time for nostalgia and memories of beloved childhood treats. Sprightly and herbaceous these cocktail feature spiked spins inspired by childhood carnivals, nights at the movies and candies and sodas enjoyed as a child with each drink given the grown up treatment.

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**ORANGE SHERBET MOJITO**
$21
Light Rum + Cointreau + Fresh Pressed Lemon + Vanilla Bean Syrup + Organic Mint + House Made Orange Sherbet
Topped With Crisp Ginger Beer, Candied Ginger, Mint and Crushed Ice

**CHAMPAGNE SUPERNOVA**
$35
White Rum + White Cacao + Vanilla Bean Syrup + Earl Grey Tea Syrup + Fresh Passion Fruit + Fresh Pressed Citrus
Served Straight Up With Fresh Passion Fruit A Champagne and Rose Chaser

**CANDY FLOSS BERRY SOUR**
$21
Vanilla Vodka + Crème De Mure + Strawberry Liqueur + Aperol + Fresh Pressed Lemon + House Made Berry Candy Floss + Fresh Basil
Served Short Over Crushed Ice With Fresh Mint & Basil

**ROSEMARY AIR GIMLET**
$21
Gin + House Made “Nitro” Rosemary Sorbet + Fresh Pressed Citrus + Fresh Rosemary
Served With Smoked Rosemary and Citrus Emulsion

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**FRESH**

*These signature creations only use the freshest possible creations and are sourced directly from our organic herb garden whenever possible or in season.*

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**RANGALI FROSE**

$22
Gold tequila + Cointreau + rose wine + house made rose syrup + fresh pressed citrus + blended with pink grapefruit and served long

**MALDIVIAN BEETS**

$18
Orange marmalade vodka + triple sec + salted roasted beetroot syrup + house made rosemary syrup + orange bitters + citrus
Served long with a candied beetroot crisp

**LEMONGRASS + VANILLA FOAM**

$14
Lemongrass infused gin + house made lemongrass syrup + fresh pressed mint and citrus
Topped with a fresh vanilla and passionfruit foam

**HIBISCUS FLOWER + VANILLA MARGARITA**

$22
Tequila Cointreau + hibiscus flower + hibiscus reduction + house made vanilla syrup + fresh pressed lime + rock salt
Served straight up with a hibiscus and vanilla sphere

**CHAMPAGNE + STRAWBERRY FIZZ**

$21
Strawberry infused vodka + strawberry liqueur + fresh pressed lemon + sparkling wine + champagne foam
Served long

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*All prices are in USD and subject to 10% service charge and TGST*
B E A C H C L U B S I G N A T U R E S
Seek sublime with these signature cocktails created by Rangali Bar’s internationally trained mixologists. Inspired by the chilled vibe of the resort’s Maldivian surroundings, the menu is bursting with fresh fruits and vegetables coupled with a subtle bite of spice omnipresent of the perfect libation to sip on a hot Maldivian day or night.

BLOOD ORANGE AND CHAMPAGNE GIMLET
$19
Beefeater + Fresh Pressed Blood Orange and Champagne Sorbet + Dash Egg White
Served straight up with candied orange & a pinch of fizz

RASPBERRY AND LEMONGRASS HIGHBALL
$19
Absolut Elyx + Fresh Pressed Raspberry + Lemongrass + Citrus-Soda
Served long over crushed ice

CUCUMBER AND JALAPEÑO MARGARITA
$18
Cucumber Infused Olmeca Reposado Tequila + Jalapeno Syrup + Fresh Pressed Cucumber and Local Sea salt + Dash Egg White
Served straight up with a chilli salt rim

RANGALI BERRY SLING
$19
Havana Club 7 years Rum + Dash of Jameson + Fresh Blueberries + Fresh Pressed Ginger + Crème De Mure
Served long over crushed ice

MALDIVIAN PASSION
$19
Absolut Vanilla Infused Vodka + Fresh Vanilla + Passion fruit + Dash Crushed Lime
Served straight up with an icing sugar rim and passion fruit

WATERMELON CRUSH
$19
Beefeater + Fresh Watermelon + Sherry + Muddled Lemon
Served short over crushed ice

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
Beach Club Signatures 2.0

Seek sublime with these signature cocktails created by Rangali Bar’s internationally trained mixologists. Inspired by the chilled vibe of the resort’s Maldivian surroundings, the menu is bursting with fresh fruits and vegetables coupled with a subtle bite of spice omnipresent of the perfect libation to sip on a hot Maldivian day or night.

Conrad Rangali COLADA
$18
Captain Morgan Spiced Rum + Coconut foam + Lime + Kafir Lime leaves + Pineapple served straight up

RANGALI AFFOGATO
$25
Vanilla Spiked Havana Club + Ballantines + Kahlua + Maple Syrup + Crisp Espresso
Served with an Espresso Foam + House made Espresso Sorbet

GIN & JUICE
$21
Plymouth Gin + House made Pink Grapefruit Soda + Fresh Pink Grapefruit

CHAMPAGNE BUBBLE BATH MARTINI
$21
Rose Spiked Absolut + Crème De Violette + Rose Syrup + Fresh pressed Lemon Juice
Topped with a Champagne & Violette “bubble bath”

All prices are in USD and subject to 10% service charge and TGST
C O N R A D  F R E S H  S P R I T Z E S
This collection of sophisticated sparkling cocktails feature perfectly balanced flavor combinations from herbaceous botanicals and fresh fruit and features well known Italian and British aperitifs. These delightful concoctions put the fizz into summer servings and are ideal to imbibe on a sultry day.
All served in an oversized wine glass with hand chipped ice.

MALDIVIAN SPRITZ
$23
Aperol + Fresh Pink Grapefruit + Prosecco

ELDERFLOWER SPRITZ
$23
Elderflower + Citrus + Prosecco

CUCUMBER + GIN SPRITZ
$21
Beefeater + Fresh Cucumber + Citrus + Cider + Prosecco

SPARKLING CREATIONS
$24
Watch bubbles float the surface as these creations dazzle and sparkle just like the sun reflecting off the azure lagoon. Go beyond the traditional mimosa with sweet and savoury fruits and spices topped with sparkling wine; bubbly taste on the palate.

FRESH RASPBERRY + ROSE BELLINI
Topped with sparkling wine

STRAWBERRY + BASIL BELLINI
Vodka + Strawberry Liqueur + House Made Strawberry and Basil “Nitro” Sorbet
Topped with Sparkling Wine and Fresh Basil

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
**BEACHSIDE TWISTS**

Slip into your summer-vacation with this fun selection of beachside classics inspired by cocktail trailblazers of the past. Don Beach and Trader Vic started the wave of tropical beachside drinks, with their ubiquitous creations that married tropical flavours with exotic rum. These “Conrad Beachside Twists” embody the resorts tropical surroundings and expands beyond rum to include drier spirits such as Gin, Campari and Cointreau. Perfect for sipping beachside to cool the summer heat.

**MALDIVIAN PUNCH**
$18
Havana Club + Apricot + Absinthe + Ricard + Citrus + Pineapple + Bitters
Served in a Hurricane Glass

**CONRAD ICED TEA**
$21
Havana Club + Absolut + Blue Curacao + Cointreau + Fresh Citrus + topped Sprite
Served long with lemon squeeze & coke foam

**CONRAD MULE**
$21
Havana Club + Fresh lemon juice + Agave + Ginger Beer
Served long in a Mule Mug

**TO SHARE**

*Classic oversized drinks that pack a punch! Made to share and while away the afternoon.*

**MALDIVIAN SANGRIA**
$58
Pinot Noir + Fresh Local Tangerine + Citrus + Martell VSOP + Plum Sake + Mint Ginger Beer + Prosecco
Served with fresh fruit in a pitcher to share

**CIDER APPLE PUNCH**
$48
Bourbon + Fresh Pressed Apple + Cider + Elderflower + Pressed Citrus + Bitters
Served in a pitcher to share

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ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
MOCKTAILS
$12

VIRGIN MARY
Fresh Tomato and Lemon juice + Worcestershire sauce + Tabasco + Salt + Pepper

VIRGIN MOJITO
Fresh pressed Citrus + Mint + Soda

VIRGIN COLADA
Fresh Pineapple + Coconut Cream

COLIBRI
Fresh Pressed Orange + Pineapple + Lemon + Grenadine + Diet Coke

KALHI RAWA
Fresh Banana + Strawberry + Coconut Cream + Pineapple + Banana Syrup

VIRGIN PASSION
Fresh Passion Fruit + Apple + Vanilla

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
**MIX IT YOUR WAY**

Choice Enjoy these classics with your choice of base liqueur.

**FORMULA**

Your choice of Cognac + Campari + Amaro + Dash Egg White
Served short with candied orange

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martell VSOP</td>
<td>$21</td>
</tr>
<tr>
<td>Martell Cordon Bleu</td>
<td>$36</td>
</tr>
<tr>
<td>Martell XO</td>
<td>$36</td>
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</tbody>
</table>

**EDINBURGH HIGH**

Your choice of whisky + Tawny Port + Grand Marnier + Lemon Juice
Served in a Old Fashioned

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chivas Regal 12 yrs</td>
<td>$19</td>
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<tr>
<td>Chivas Regal 18 yrs</td>
<td>$21</td>
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<tr>
<td>Chivas Regal 25yrs</td>
<td>$44</td>
</tr>
<tr>
<td>Royal Salute 21 yrs</td>
<td>$34</td>
</tr>
<tr>
<td>Glenlivet Founder’s Reserve</td>
<td>$19</td>
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<tr>
<td>Glenlivet 15 yrs</td>
<td>$31</td>
</tr>
<tr>
<td>Glenlivet 18yrs</td>
<td>$39</td>
</tr>
<tr>
<td>Glenlivet 21 yrs</td>
<td>$48</td>
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<tr>
<td>Glenlivet 25 yrs</td>
<td>$69</td>
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**CHAMPAGNE AND SPARKLING WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>NV, Ruinart Brut</td>
<td>Champagne, France</td>
<td>$28</td>
</tr>
<tr>
<td>NV, Ruinart, “Rosé”</td>
<td>Champagne, France</td>
<td>$42</td>
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<tr>
<td>NV, Montenisa Brut Franciacorta</td>
<td>Lombardy, Italy</td>
<td>$16</td>
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</table>
**BY THE GLASS (150 ML)**

### RARE WHITE WINES THROUGH CORAVIN

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2010</td>
<td>Corton Charlemagne Grand Cru, Jacques Prieur</td>
<td>Burgundy, France</td>
<td>$120</td>
</tr>
<tr>
<td>2005</td>
<td>Chenin Blanc, Nicolas Joly “Coulee de Serrant”</td>
<td>Loire, France</td>
<td>$65</td>
</tr>
<tr>
<td>2013</td>
<td>Riesling, Franz Hirtzberger “Hochrain” Smaragd</td>
<td>Wachau, Austria</td>
<td>$55</td>
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</tbody>
</table>

### WHITE WINE

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014</td>
<td>Riesling, Jim Barry, “The Florita”</td>
<td>Clare Valley, Australia</td>
<td>$22</td>
</tr>
<tr>
<td>2015</td>
<td>Pinot Grigio, Santa Margherita</td>
<td>Alto Adige, Italy</td>
<td>$18</td>
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<tr>
<td>2014</td>
<td>Chardonnay, Vasse Felix, “Filus”</td>
<td>Margaret River, Australia</td>
<td>$20</td>
</tr>
<tr>
<td>2015</td>
<td>Grüner Veltliner, Domaine Gobelsberg</td>
<td>Kamptal, Austria</td>
<td>$15</td>
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</tbody>
</table>

### ROSÉ WINE

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016</td>
<td>Cuvelier, “Los Andes”</td>
<td>Mendoza, Argentina</td>
<td>$18</td>
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</tbody>
</table>

### RED WINE

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2015</td>
<td>Pinot Noir, Vincent Girardin, “Cuvee St. Vincent</td>
<td>Burgundy, France</td>
<td>$21</td>
</tr>
<tr>
<td></td>
<td>NV Sangiovese, Bibi Graetz, “Casamatta Rosso”</td>
<td>Tuscany, Italy</td>
<td>$20</td>
</tr>
<tr>
<td>2014</td>
<td>Malbec, Kaiken Reserve</td>
<td>Mendoza, Argentina</td>
<td>$16</td>
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</tbody>
</table>

### RARE RED WINES THROUGH CORAVIN

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Description</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1999</td>
<td>Grenache, Alvaro Palacios “L’Ermita”</td>
<td>Priorato, Spain</td>
<td>$180</td>
</tr>
<tr>
<td>2004</td>
<td>Amarone della Valpolicella Classico, Bertani</td>
<td>Veneto, Italy</td>
<td>$110</td>
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<tr>
<td>2011</td>
<td>Clos de la Roche Grand Cru, Pierre Amiot</td>
<td>Burgundy, France</td>
<td>$85</td>
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<tr>
<td>2008</td>
<td>Shiraz, Rockford “Basket Press”</td>
<td>Barossa, Australia</td>
<td>$55</td>
</tr>
</tbody>
</table>

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
## CHAMPAGNE AND SPARKLING WINE

| NV Ruinart Brut              | Champagne, France | $140 |
| NV Ruinart, Rosé             | Champagne, France | $220 |
| NV Bollinger Rosé            | Champagne, France | $240 |
| 2006 Dom Pérignon            | Champagne, France | $490 |
| NV Moët & Chandon “Ice Imperial” | Champagne, France | $215 |
| NV Taittinger “Brut Reserve” | Champagne, France | $175 |
| NV Montenisa Brut Franciacorta | Lombardy, Italy  | $85  |

## WHITE WINE

| 2014 Riesling, Jim Barry, “The Florita” | Clare Valley, Australia | $90  |
| 2015 Sauvignon Blanc, Wild Rock       | Marlborough, New Zealand | $75  |
| 2012 Sauvignon Blanc, Chames Godard Blanc | Bordeaux, France       | $85  |
| 2014 Sauvignon Blanc, Sancerre, Domaine Vacheron | Loire, France      | $115 |
| 2012 Semillon, Rockford “Local Growers” | Barossa, Valley, Australia | $155 |
| 2015 Pinot Grigio, Santa Margherita   | Alto-Adige, Italy      | $85  |
| NV Vermentino, Bibi Graetz “Casamatta Bianco” | Tuscany, Italy     | $75  |
| 2015 Grüner Veltliner, Domaine Gobelsberg | Kamptal, Austria  | $60  |
| 2015 Gewürztraminer, Domaine Paul Blanck | Alsace, France    | $125 |
| 2014 Chablis, Jean-Paul & Benoît Droin | Chablis, France    | $95  |
| 2013 Chablis 1er Cru, Testut “Montée de Tonnerre” | Chablis, France | $140 |
| 2012 Chardonnay, Chateau St. Jean     | Sonoma, U.S.A       | $95  |
| 2013 Chardonnay, Abbots & Delaunay “Zephyr” | Limoux, France  | $99  |
| 2008 Chardonnay, Kooyong Estate       | Mornington Peninsula, Australia | $195 |
| 2016 Chenin Blanc, Ken Forrester “Petit” | Stellenbosch, South Africa | $40  |
THE SELECTION

**ROSÉ WINE**

- 2015 Château d’Esclans “Whispering Angel”
- 2015 Château Les Valentine
- 2015 Pins des Dunes
- 2014 Antinori, Guado al Tasso, “Scalabrone Rosato”
- 2015 Mulderbosch, “Cabernet Rose”

**RED WINE**

- 2014 Château Roques de Jean Lice
- 2014 Grenache, La Ferme du Mont
- 2011 Syrah, Abbots & Delaunay
- 2012 Shiraz, Rolf Binder “Halliwell”
- 2015 Shiraz Grenache, Teusner “Joshua”
- 2008 Pinot Noir, Francois Buffet “Volnay”
- 2014 Pinot Noir, Konrad
- 2011 Pinot Noir, Richmond Plains
- 2012 Malbec, Dominio del Plata “Ben Marco”
- 2014 Malbec, Kaiken Reserve
- 2014 Touriga Nacional, Mouchão “Dom Rafael”
- 2011 Merlot, Château Joanin Becot
- 2008 Cabernet Sauvignon, Springfeild
- 2012 Cabernet Merlot, Poggio alla Guardia
- 2012 Tempranillo, Bodegas Maurodos “Prima”

**Homework:**

- List the wines and their prices.
- Identify the regions for each wine.
- Calculate the total cost for each wine to determine the overall cost for each category (Rosé and Red Wine).
HALF BOTTLES (375ML)

CHAMPAGNE

NV Ruinart, Brut
Champagne, France
$80

NV Taittinger, Rosé
Champagne, France
$120

WHITE WINE

2015 Grenache Blanc, Côtes du Rhône, Guigal
Rhône, France
$40

2016 Sauvignon Blanc, Saint Clair “Vicar’s Choice”
Marlborough, New Zealand
$45

ROSÉ WINE

2015 St Andre de Figuiere, “Cuvee Magali”
Côtes de Provence
$45

RED WINE

2011 Grenache Rouge, Côtes du Rhône, Guigal
Rhône, France
$40

2013 Pinot Noir, Château de Chamirey “Mercurey”
Burgundy, France
$65

NON ALCOHOLIC WINE

NV, Bateel Pomegranate Sparkling
GLASS
$12
BOTTLE
$40

APERITIFS (40ML)

Ricard
$12

Pernod
$12

Absinthe
$24

Carlo Alberto Vermouth
Rosso or Bianco
$12

Noilly Prat Vermouth
Extra Dry
$12

Carpano Antica Formula
$12

Pimms Number 1
$12

Campari
$12

Aperol
$12

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
## Ciders and Beers

### Cider

<table>
<thead>
<tr>
<th>Cider</th>
<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Savanna “Dry”</td>
<td>South Africa</td>
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### Draught Beers

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<th>Draught Beer</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Carlsberg</td>
<td>$10</td>
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<tr>
<td>Tiger</td>
<td>$10</td>
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### International Beers

<table>
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<tr>
<th>Beer</th>
<th>Origin</th>
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<tbody>
<tr>
<td>Tiger</td>
<td>Singapore</td>
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<tr>
<td>Heineken</td>
<td>Holland</td>
<td>$10</td>
</tr>
<tr>
<td>San Miguel</td>
<td>Philippines</td>
<td>$10</td>
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<tr>
<td>Corona</td>
<td>Mexico</td>
<td>$10</td>
</tr>
<tr>
<td>Peroni</td>
<td>Italy</td>
<td>$10</td>
</tr>
<tr>
<td>Asahi Super Dry</td>
<td>Japan</td>
<td>$12</td>
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<tr>
<td>Paulaner (Weissbeir)</td>
<td>Germany</td>
<td>$12</td>
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<tr>
<td>Hoegaarden (Weissbeir)</td>
<td>Belgium</td>
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</tr>
<tr>
<td>Paulaner (Dunkel)</td>
<td>Germany</td>
<td>$12</td>
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**LIQUEURS (40ML)**

<table>
<thead>
<tr>
<th>Liqueur</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Kahlúa</td>
<td>$12</td>
</tr>
<tr>
<td>Malibu</td>
<td>$12</td>
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<tr>
<td>Sambuca</td>
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<tr>
<td>Drambuie</td>
<td>$12</td>
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<tr>
<td>Southern Comfort</td>
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<tr>
<td>Baileys</td>
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<tr>
<td>Amaretto</td>
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<tr>
<td>Cointreau</td>
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<tr>
<td>Midori</td>
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<tr>
<td>Limoncello</td>
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<td>Tia Maria</td>
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<tr>
<td>Grand Marnier</td>
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<tr>
<td>Chambord</td>
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**PORT AND SHERRY (60ML)**

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Port, Niepoort “Ruby Dum”</td>
<td>$12</td>
</tr>
<tr>
<td>Port, Niepoort “Senior Tawny”</td>
<td>$12</td>
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<tr>
<td>Sherry, Lustau “San Emilio”</td>
<td>$9</td>
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<tr>
<td>Pedro Ximenez (Sweet)</td>
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<tr>
<td>Sherry, Hidalgo Manzanilla (Dry)</td>
<td>$9</td>
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**VODKA (40ML)**

<table>
<thead>
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<th>Vodka</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Absolut Blue</td>
<td>$15</td>
</tr>
<tr>
<td>Absolut Elyx</td>
<td>$17</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>$19</td>
</tr>
<tr>
<td>Belvedere</td>
<td>$19</td>
</tr>
<tr>
<td>Ultimat</td>
<td>$23</td>
</tr>
<tr>
<td>Beluga Nobel</td>
<td>$23</td>
</tr>
<tr>
<td>U’luvka</td>
<td>$28</td>
</tr>
<tr>
<td>Kauffman “Hard”</td>
<td>$38</td>
</tr>
<tr>
<td>Beluga Gold Line</td>
<td>$55</td>
</tr>
</tbody>
</table>

*All prices are in USD and subject to 10% service charge and TGST*
**GIN (40ML)**

Beefeater ........................................... $12
Beefeater 24 .......................................... $14
Plymouth ............................................. $14
Tanqueray ............................................ $12
Bombay Sapphire ................................. $14
Sipsmith ............................................. $23
London No. 1 ........................................ $23
Tanqueray 10 ........................................ $23
Gin Mare ............................................ $25
Monkey 47 ........................................... $25
Martin Miller’s ...................................... $25
Hendrick’s ........................................... $25
Long drink surcharge ............................ $3

**RUM (40ML)**

Havana Club 3 Years Blanco .................. $12
Havana Club 7 Years .............................. $15
Bacardi Carta Blanca .............................. $12
Cachaça 51 ........................................... $12
Bacardi Añejo 8 Years ........................... $15
Captain Morgan “Spiced Gold” ............... $15
Plantation Trinidad 2000 ....................... $17
Plantation Jamaica 2000 ....................... $17
Plantation Barbados 2000 ..................... $17
El Dorado 8 Year Cask Aged ................... $17
Pyrat XO Reserve .................................. $19
Appleton Estate 12 Year ....................... $19
Angostura 1919 .................................... $20
El Dorado 15 Year Old Special Reserve ..... $23
Zacapa Centenario 23 Year Old ............. $27
Zacapa XO ........................................... $42

*ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST*
TEQUILA (40ML)

- Olmeca Blanco $12
- Olmeca Gold $15
- Patrón Silver $26
- Patrón Reposado $29
- José Cuervo Añejo Reserva De La Familia $42
- Don Julio Reposado $46
- Corralejo Blanco $17
- Corralejo Reposado $17
- Gran Patrón Platinum $62
- Patrón XO Café $23

SINGLE MALT WHISKY (40ML)

- Glenlivet Founder’s Reserve $14
- Glenlivet 15 years $29
- Glenlivet 18 years $39
- Glenlivet 21 years $46
- Glenlivet 25 years $68
- Glenfiddich 12 years $16
- Cardhu 12 years $17
- Macallan 12 years $17
- Laphroaig 10 years $17
- Talisker 10 years $21
- Dalwhinnie 15 years $21
- Oban 14 years $17
- Lagavulin 16 years $32
- Ardbeg Uigadhal $36
- Glenfarclas 21 years $38
- Bunnahabhain 18 years $39
- Glenmorangie 18 years $44
- Aberfeldy 21 years $45
- Glendronach 21 years Parliament $48
- Bunnahabhain 25 years $65

GRAPPA (40ML)

- Grappa Nonino “Moscato” $12
- Grappa Nonino “Antica Cuvée” $17

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
**WHISKY AND WHISKEY (40ML)**

<table>
<thead>
<tr>
<th>Whisky/Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballantine’s</td>
<td>$12</td>
</tr>
<tr>
<td>Chivas Regal 12 Years</td>
<td>$17</td>
</tr>
<tr>
<td>Chivas Regal 18 Years</td>
<td>$19</td>
</tr>
<tr>
<td>Chivas Regal 25 Years</td>
<td>$42</td>
</tr>
<tr>
<td>Royal Salute 21 Years</td>
<td>$32</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>$17</td>
</tr>
<tr>
<td>Johnnie Walker Swing Superior</td>
<td>$19</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label</td>
<td>$40</td>
</tr>
<tr>
<td>Dimple 15 Years</td>
<td>$19</td>
</tr>
</tbody>
</table>

**BOURBON, TENNESSEE AND IRISH (40ML)**

<table>
<thead>
<tr>
<th>Whisky/Brand</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jameson</td>
<td>$15</td>
</tr>
<tr>
<td>Tulamore Dew</td>
<td>$19</td>
</tr>
<tr>
<td>Elijah Craig</td>
<td>$12</td>
</tr>
<tr>
<td>Elijah Craig 18 years</td>
<td>$21</td>
</tr>
<tr>
<td>Makers Mark</td>
<td>$15</td>
</tr>
<tr>
<td>Wild Turkey 101 Proof</td>
<td>$15</td>
</tr>
<tr>
<td>Woodford Reserve</td>
<td>$17</td>
</tr>
<tr>
<td>Jack Daniel’s</td>
<td>$15</td>
</tr>
</tbody>
</table>

**COGNAC AND ARMAGNAC (40ML)**

<table>
<thead>
<tr>
<th>Cognac/Armagnac</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martell VS</td>
<td>$15</td>
</tr>
<tr>
<td>Martell VSOP</td>
<td>$19</td>
</tr>
<tr>
<td>Martell XO</td>
<td>$34</td>
</tr>
<tr>
<td>Martell Cordon Bleu</td>
<td>$34</td>
</tr>
<tr>
<td>Hennessy VSOP</td>
<td>$19</td>
</tr>
<tr>
<td>Hennessy XO</td>
<td>$34</td>
</tr>
<tr>
<td>Hennessy “Paradis”</td>
<td>$95</td>
</tr>
<tr>
<td>Hennessy “Richard”</td>
<td>$295</td>
</tr>
<tr>
<td>Remy Martin VSOP</td>
<td>$19</td>
</tr>
<tr>
<td>Rémy Martin XO</td>
<td>$36</td>
</tr>
<tr>
<td>Remy Martin “Louis XIII Grande”</td>
<td>$285</td>
</tr>
<tr>
<td>Camus XO</td>
<td>$26</td>
</tr>
<tr>
<td>Chabot Armagnac Napoléon</td>
<td>$34</td>
</tr>
</tbody>
</table>

All prices are in USD and subject to 10% service charge and TGST.
<table>
<thead>
<tr>
<th><strong>Digestif (40ml)</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fernet Branca/Averna/Ramazzotti</td>
<td>$12</td>
</tr>
<tr>
<td>Jägermeister/Chartreuse Green</td>
<td>$12</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Mineral Water</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Aqua Panna 50cl</td>
<td>$7</td>
</tr>
<tr>
<td>Evian 75cl</td>
<td>$11</td>
</tr>
<tr>
<td>San Pellegrino 75cl</td>
<td>$11</td>
</tr>
<tr>
<td>Voss Water 80cl</td>
<td>$14</td>
</tr>
<tr>
<td>Voss Water (Sparkling) 80cl</td>
<td>$14</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Soft Drinks</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola</td>
<td>$7</td>
</tr>
<tr>
<td>Sprite</td>
<td>$7</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>$7</td>
</tr>
<tr>
<td>Fanta Orange</td>
<td>$7</td>
</tr>
<tr>
<td>Bitter Lemon</td>
<td>$7</td>
</tr>
<tr>
<td>Tonic Water</td>
<td>$7</td>
</tr>
<tr>
<td>Soda Water</td>
<td>$7</td>
</tr>
<tr>
<td>Ginger Beer</td>
<td>$9</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Energy Drink</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Bull</td>
<td>$9</td>
</tr>
</tbody>
</table>

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
**MILKSHAKES**  
$12  
Mango  
Strawberry  
Vanilla  
Chocolate

**SMOOTHIES**  
$12  
Strawberry  
Raspberry  
Coconut  
Mango  
Banana

**FRESH JUICES**  
$12  
Orange  
Watermelon  
Pineapple  
Papaya  
Apple  
Lime  
Lemon  
Mango  
Carrot  
Kiwi

**COFFEE**  
$6  
Espresso  
Ristretto  
Coffee  
Americano  
Macchiato  
Mocha  
Café latté  
Cappuccino

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
SPECIALITY COFFEE.

$15
Café Royal (Martell Cordon Bleu Cognac)
French Coffee (Grand Marnier)
Irish Coffee (Jameson)
Baileys Coffee
Calympso Coffee (Tia Maria)
Rangali Coffee (Kahlúa)

FLAVOURED CAPPUCINO OR LATTÉ

$7
Hazelnut
Cinnamon
Vanilla
Almond

TEA

$6
English Breakfast
Earl Grey
Chamomile
Green
Jasmine

ICE TEA

$12
Peach
Lemon
Passion fruit

ICED COFFEE

$12
Hazelnut
Cinnamon
Vanilla
Almond

ALL PRICES ARE IN USD AND SUBJECT TO 10% SERVICE CHARGE AND TGST
Elderflower, Apple + Pink Grapefruit G+T
Chocolate + Coffee G+T
Cucumber + Rose G+T
Mediterranean G+T
Spiced G+T
Blood Orange + Champagne Gimlet
Cucumber + Jalapeño Margarita
Watermelon Crush
Gin and Juice
Champagne Bubble Bath Martini
Maldivian Spritz
Elderflower Spritz
Maldivian Punch
Strawberry + Basil Bellini
Cider Apple Punch
Rangali Fro'se
Lemongrass + Vanilla
Hibiscus+ Vanilla Margarita
Champagne + Strawberry
Champagne Supernova
Candy Floss Berry Sour
Virgin Mojito
Virgin Passion