

# THE DAIQUIRI

Its origins are etched into Cuban history since Jennings Cox invented it in 1898  
We take you on a journey through the magical trilogy of rum, lime and sugar!

## Hemingway Daiquiri

Created for one of the most iconic writers of the 20th century

White rum, maraschino cherry liqueur and fresh lime shaken with grapefruit juice

450

## El Presidente No.1

If it is good enough for the Cuban President then it is good enough for you.

White rum, pineapple and lime juice shaken with grenadine

450

## Mulata

Your favourite Daiquiri with hint of chocolate sweetness

White rum and crème de cacao shaken with fresh lime

450

## Made in Cuba

A true modern classic of white rum, fresh cucumber, mint, lime  
served in a Pernod-rinsed glass & top up with soda

450

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# APERITIFS

## **Airmail**

Start you evening in style with a wonderful mix of dark rum and fresh lime shaken with honey finished with Moët & Chandon Champagne

1,060

## **Royal Mojito**

The world's most popular cocktail with added luxury spark. Gold rum mint and freshly squeezed lime top up with Moët & Chandon Champagne

600

## **Vesper Martini**

James Bond's favourite cocktail. Gin, Vodka and Lillet Blanc with lemon twist, which is of course 'shaken not stirred'

450

## **Rolls-Royce**

One of our favourite Dry Martini variations. Gin is stirred with Martini Extra Dry and Rosso with a hint of aromatic Benedictine

450

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## COCKTAILS & TWISTS

### **Dynasty Sour**

Bourbon, Benedictine and fresh lemon are shaken with egg white then finished with Angostura bitters. Trust us it is delicious

500

### **Caipirissima**

Something that will quench your thirst in no time. Light rum muddled with lime and sugar  
Be warned one is never enough!

450

### **El Diablo**

Bring out 'The Devil' in you with a fiery mix of blanco tequila  
Crème de cassis, fresh lime and ginger ale

450

### **Bloody Maria**

Why not try something a little bit different?  
Tequila is combined with the timeless combination of tomato juice, fresh lemon and spices

450

### **Martinez**

The aromatic and citrus flavours of Tanqueray No. 10 are a perfect match with Maraschino cherry, Martini Rosso and Angostura bitters

840

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# ALL NIGHT

<b>Dark 'n' Stormy</b> Sail away from the storm and into the sunset by ordering this refreshing mixture of dark rum, fresh lime and ginger beer	450
<b>Chan Chan</b> Dance the night away with the fruity delights of strawberry, pineapple, pear and lime strengthened with light and gold rum then top up with Moët & Chandon Champagne	600
<b>The Bar Mai Tai</b> Roughly translated as 'out of this world...amazing' we have added our twist to the mix with two types of gold rum shaken with fresh lime, peach, orange and almond liqueur	450
<b>Muertos "vivo para dos"</b> (Zombie "living dead for two") A strong and powerful blend of Jamaican and gold rum, Pernod Amaretto di Saronno, fresh pineapple, pomegranate, orange juice and lime cordial	500
<b>Beetroot Mojito</b> Unique mix of fresh beetroot juice Blanco Tequila, mint and hand pressed lime	450

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## AFTER DARK AFTER DINNER

### **Espresso Martini #2**

The hazelnut notes of Frangelico add a welcomed new dimension to the classic mix of vodka, Kahlua and fresh espresso

470

### **Picante**

This is the Spanish word for hot and spicy which is why we have created this concoction of gold rum, port, cream and fresh chilli for you to enjoy

450

### **Brandy Alexander**

Equal measures of Brandy, crème de cacao and cream are shaken together then garnished with liquefied chocolate

450

### **Rob Roy**

This is a nightcap to sip and savour  
Scotch whiskey, maraschino cherry liqueur and Martini Rosso stirred with Angostura bitters

500

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# WHISK(E)Y

## Aromatico y Perfumado / Fragrant & Floral

A selection of light aromatic whiskies that will have hints of fresh cut flowers, cut grass and summer green fruits. The palate will be subtle sweetness and a little fresh acidity.

Chivas Regal 12 Years	400
Chivas Regal 18 Years	620
Chivas Regal 25 Years	2,240
Glenlivet 12 Years	450
Glenlivet 15 Years	660
Glenlivet 18 Years	810
Glenfiddich 12 years old	450
John Jameson	360
Johnny Walker Red Label	340

## Intenso y Abundante / Rich & Round

A collection of whiskies with flavours evolving into dried fruits –raisin, fig, date and sultana. They will have a touch more refinement and a deep, meaty and sweet characteristic.

Bushmills	400
Dalwinnie 15 Years old	920
Johnnie Walker Blue Label	1,460
Johnnie Walker Green Label	580
Johnnie Walker Gold Label	950
Johnny Walker Black Label	370
Royal Salute 21 years old	1,240

## ARRAN WHISKEY

Arran Sauternes Cask	600
Arran Port Cask	600
Arran Madeira Cask	600
Arran Amarone Cask	600

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# WHISK(E)Y

## Aromatico y Especiado / Fruit & Spicy

A selection of light aromatic whiskies that will have hints of fresh cut flowers, cut grass and summer green fruits. The palate will be subtle sweetness and a little fresh acidity.

J&B Rare	340
Macallan 12 years old	730
Glenfiddich 15 years old	620
Glenmorangie The Quinta Ruban	640
Glenmorangie 18 years old	1,350
Glenmorangie 25 years old	2,350
Glenfarclas 12 years old	580
Glenfarclas 15 years old	730
Glenfarclas 17 years old	920
Highland Park 12 years old	810
Singleton 12 years old	640
Oban 14 years old	760

## Ahumado y Turboso / Smoky & Peaty

These whiskies will have a range of different aromas, from soot to the smoky bacon and wood smoke. Some will have a slight oily mouth feel but all must be balanced by a touch of sweetness.

Ardbeg	620
Bowmore	810
Johnnie Walker Double Black	450
Lagavulin 16 years old	1,120
Laphroaig	730

## JAPANESE WHISKEY

	Glass	Bottle
Maltage "Cosmo"	950	13,330
Blended Malt Whiskey		
IWAI "Tradition"	620	8,630
Blended Whiskey		
IWAI Blended Whiskey	500	7,060

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## AMERICAN WHISKEY

Basil Hayden	580
Blantons Original	580
Jack Daniel's	360
Jack Daniel's Gentleman Jack	650
Jack Daniel's Single Barrel	900
Jack Daniel's Gold No. 27	1,075
Jim Beam	360
Knob Creek 9 years old	470
Maker's Mark	560
Wild Turkey	450
Woodford Reserve	620

## CANADIAN WHISKEY

Canadian Club	340
Crown Royal	360

## COGNAC

Martell VSOP	500
Martell Cordon Bleu	1,010
Martell XO	1,240
Camus VSOP	500
Camus Borderies	1,010
Courvoisier VSOP	790
Hennessey VSOP	580
Hennessey XO	1,460
Remy Martin Louis XIII	8,400
Remy Martin VSOP	500
Remy Martin XO	1,240

## BRANDY

Cardenal Mendoza Brandy	920
Carlos I	360

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## EL RON / RUM

Blanco / White	
Bacardi Carta Blanca	360
Havana Club Anejo Blanco	470
Ron Oro / Gold	
Bacardi Gold	360
Cruzan Single Barrel	740
Don Papa	470
Diplomatico	740
Havana Club 7 years	560
Mount Gay	360
Pyrat rum XO	470
Ron Oscuro / Dark	
Myer's	360
Sazonado / Flavoured	
Malibu	360

## TEQUILA

Olmecca Reposado	400
Don Julio Reposado	920
Herradura Reposado	840
Herencia Historico	2,240
Patron Silver	580
Patron Gold	620
Patron XO Café	500
Patron Citronage	580

## GIN

Beefeater	340
Bombay Sapphire	340
Citadelle Gin	360
Gin Mare	470
G'vine Floraison	790
G'vine Nouaison	790
Hendrick's	500
London No.1	810
Tanqueray	340
Tanqueray 10	730
William Great British Extra Dry Gin	670
Gin Sul	820
Four Pillars Rare Dry Gin	620
Opihr Oriental Spiced Gin	530
Gin del Professore Monsieur	640
Filliers Barrel Aged Gin	500

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## VODKA

Absolut Blue	360
Absolut Citron, Kurant, Peppar, Mandarin	360
Absolut Elyx	450
Belvedere	450
Belvedere Citrus, Orange	450
Grey Goose	400
Ketel One	400
Smirnoff	360
Stolichnaya	360
Stolichnaya Vanilla	360
Stolichnaya Elit	900

## LIQUERS

Amaretto di Sorano	360
Bailey's Irish Cream	360
Chambord	360
Drambuie	360
Frangelico	360
Galliano	360
Grand Marnier	360
Jack Daniel's Honey	400
Kahlua	360
Midori	360
Sambuca	360
Southern Comfort	360
Tia Maria	360

## APERITIF & BITTERS

Aperol	400	Lillet Blanc	760
Campari	360	Martini Bianco, Rosso	360
Jägermeister	360	Pernod	360
Jack Daniel's Honey	400	Pimm's No.1	360

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## CHAMPAGNE / WHITE

	Glass	Bottle
Moët & Chandon, Brut Imperial, NV	1,010	5,250
The Peninsula Brut Classic by Deutz, NV	1,220	5,700
Craggy Range, Riesling, New Zealand	590	2,770
Santoro, Trebbiano, D'Abruzzo DOC, Italy	670	3,350
Joseph Drouhin, Chardonnay, France	810	4,170
Clarendelle by Haut Brion, Bordeaux Blanc, France	820	4,110
Baron Philippe de Rothschild, Escudo Rojo, Chardonnay, Maipo Chile	670	3,330
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	1,070	4,730

## RED

	Glass	Bottle
Joseph Drouhin, Pinot Noir, France	790	4,170
Martin Codax, El Camino, Tempranillo, Rioja, Spain	590	2,770
Clarendelle by Haut Brion Bordeaux Rouge, France	930	4,470
Terrazas de los Andes, Cabernet Sauvignon, Mendoza, Argentina	520	2,430
Montes Classic Series, Cabernet Sauvignon, Chile	600	2,770
Baron Philippe de Rothschild, Escudo Rojo, Cabernet Sauvignon Blend, Maipo Chile	670	3,330
Santoro, Montepulciano, D'Abruzzo DOC, Italy	650	3,130

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*Prices are inclusive of 12% VAT and subject to 10% service charge and applicable local tax.*

## BEER

Cali Ice , apple (non-alco)	225
Cali Shandy, pineapple (non-alco)	225
Cerveza Negra	225
Corona	360
Erdinger Weißbier	540
Heineken	360
Paulaner Hefe-Weißbier (non-alco)	400
San Miguel Draft	225
San Miguel Light	225
San Miguel Pale Pilsen	225
San Miguel Premium	270
Sapporo	280
Tsing Tao	390

## WATER

Evian 330 ml	350
Fiji 500 ml	280
Perrier 330 ml	280
San Pellegrino 500 ml	340
Viva 500 ml	175

## FRESHLY SQUEEZED JUICES

Calamansi	390
Green or ripe mango	390
Melon	390
Orange	390
Papaya	390
Pineapple	390
Watermelon	390

## CHILLED JUICES

Apple	260
Cranberry	260
Dalandan	260
Grapefruit	260
Guyabano	260
Mango	260
Orange	260
Pineapple	260

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## SOFT DRINKS

Coca-Cola, Coke Light, Coke Zero	215
Pepsi, Diet Pepsi	215
7-Up, Diet 7-up	215
Sarsi, Rootbeer,	215
Royal Tru-Orange	215
Fever Tree Ginger Ale	215
Fever Tree Water	215
Fever Tree Tonic Water	215
Fentimans Premium Indian Tonic Water	215
Fentimans Light Tonic Water	215
Fentimans Herbal Tonic Water	215
Schweppes Bitter Lemon	215
Schweppes Ginger Ale	215
Schweppes Soda Water	215
Schweppes Tonic Water	215
Sprite, Sprite Zero	215
Red Bull, Gatorade	300

## PORT & SHERRY

Harvey's Bristol Cream	360
Cockburn's Special Reserved	360
Taylor's 10 years	360
Tio Pepe	400

## ALCOHOL FREE COCKTAILS

<b>Ginger Mojito</b>	340
Lime, ginger syrup mint, ginger ale	
<b>Driver's Punch</b>	340
Cucumber, celery lemon juice, kiwi, Sugar syrup, ginger ale	
<b>Cinderella</b>	340
Lime juice, vanilla, lemon, thyme sprite	

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## TWG BLACK TEA

### **English Breakfast** 270

A strong British blend of black teas dark in colour and rich in aroma Perfect alone or with a dash of milk

### **Earl Grey** 270

A fragrant variation of the great classic, this black tea has been delicately infused with bergamot

## TWG GREEN TEA

### **Sencha** 270

Subtle and invigorating, this Japanese green tea is ideal during or after a meal

### **Grand Jasmine Tea** 270

An outstanding China green tea blended with superior TWG jasmine blossoms The infusion is delicate and refined and gives an enveloping floral aroma

## TWG RED / ROOIBOS TEA

### **Vanilla Bourbon** 270

Red tea from South Africa blended with sweet TWG vanilla. Enveloping this theine-free tea can be served warm or iced at any time of the day and is perfect for children as well

## HERBAL INFUSION

### **Chamomile** 270

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup

### **Maroccan Mint Tea** 270

A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic

### **Verbena Mint** 270

Smooth and elegant, French verbena and rare mints are gracefully blended in this theine-free cup, which boasts a delicate aroma and soothing after taste

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## SNACKS

<b>Gouda Cheese Croquetas</b> Whiskey Cranberry Jam	390	<b>Sesame “Pamora” Chicken Salad</b> Free-range Chicken, Cabbage, Peanut, Sesame Seeds, Crisp Wonton	790
<b>Crispy Adobo Chicken Fritters</b> Pickled Papaya Salad	490	<b>Jamon &amp; Manchego Cheese Board</b> Olives, Mustard, Spiced Cashew Nuts, Grilled Bread	890
<b>Lumpia Shanghai</b> Crispy Iberico Pork Spring Rolls, Coriander Aioli	490	<b>The Pen Beef Sliders</b> Gouda Cheese, Caramelized Onion, Crisp Bacon, House-made Pickles	890
<b>Seared Jumbo Lump Crab Cakes</b> Saffron Aioli, Capers, Dill	690	<b>Angus Beef Rib Eye Steak Frites</b> Maitre D’hôtel Butter, Crispy Onions, Truffle Parmesan Fries	1,990
<b>Wagyu Beef Empanadas</b> Herb Salad, Sesame Scallion Chimichurri	690	<b>French “Kaviari” Caviar, 30g</b> Egg, Onion, Crème Fraîche, Blini, Brioche	4,890
<b>Schüblig Poutine</b> Parmesan Herb Potato Wedges, Peppers, Onions, Buffalo Mozzarella	690		
<b>Spicy “Gambas” Flatbread</b> Romesco Sauce, Spinach, Crispy Garlic, Fresh Coriander	790		

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