

COCKTAILS

	Glass	1L Vessel
Frozen Daiquiri <i>Strawberry, Mango or Passion fruit, Bacardi, Fresh Lime & Sugar</i>	15.00	60.00
Piná Colada <i>Malibu, Pineapple, & Coconut</i>	15.00	60.00
Tropic Thunder <i>Ciroc Peach Vodka, Blue Curacao, Fresh Mango & Passion Fruit</i>	15.00	60.00
Espresso Martini <i>Ciroc Vodka, freshly ground espresso, coffee liqueur, Vanilla sugar</i>	15.00	
Pornstar Martini <i>Ciroc Vodka, Passoa, Passion Fruit, Apple Juice With A Shot Of Prosecco</i>	15.00	
Mojito <i>Bacardi Rum, Soda, Fresh Mint, Lime & Sugar</i>	15.00	
5 Dollar Shake <i>Ciroc Vodka, vanilla, sugar, apple juice, passionfruit with whipped cream and mini ice lolly</i>	15.00	
'El jefe' Bloody Mary* <i>Vodka, tomato, celery, tobasco and Worcestershire Sauce with a mini cheeseburger garnish</i>	15.00*	

available for bed service only

NON ALCOHOLIC COCKTAILS

	Glass	1L Vessel
Frozen Daiquiri <i>Strawberry, Mango Or Passion Fruit, Fresh Lime & Sugar</i>	10.00	35.00
Virgin Mojito <i>Ginger Ale, Apple Juice, Fresh Mint, Lime & Sugar</i>	10.00	35.00

WHITE WINES

Protocolo <i>Spain, Macabeo 75cl</i>	175ml 7.00	Btl. 26.00
Horgelus <i>France, sauvignon Blanc 75cl</i>		32.00
Voga Italy <i>delle Venezie, Pinot Grigio 75cl</i>		35.00

ROSE WINES

Protocolo <i>Spain, Bobal Tempranillo 75cl</i>	7.00	26.00
Crazy Tropez <i>France, Cinsault/Grenache/Syrah 75cl</i>	9.00	32.00
Crazy Tropez Magnum <i>France, Cinsault/Grenache/Syrah 1.5l</i>		75.00
Voga Italia <i>Italy, Sicily 75cl</i>		38.00

RED WINES

Protocolo <i>Spain, Tempranillo 75cl</i>	7.00	26.00
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SANGRIAS

Traditional Sangria <i>Red or white wine, brandy, fruit juice & fresh fruits</i>	175ml 10.00	Jug 40.00
Sparkling Sangria, <i>Brandy, Prosecco & Fresh Fruits</i>	12.00	50.00
Tinto Verano, <i>Red or white wine, lemonade/Fanta orange/Fanta Lemon</i>	8.00	36.00









PROSECCO

Voga <i>Italy, Yreviso 75cl</i>	175ml 7.00	Btl. 40.00
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SPIRITS AND MIXERS

Ciroc Ultra Premium Vodka 50ml (any flavour)	10.00
Hayes Rhubarb Gin 50ml	12.00
Hayes Strawberry Gin 50ml	12.00
Tanqueray Gin 50ml	10.00
Courvoisier VS Brandy 50ml	10.00
Havana Club 7yr Rum 50ml	12.00
Bacardi Rum 50ml	10.00
Malibu Coconut Rum 50ml	10.00
Captain Morgan's Spiced Rum 50ml	10.00
J.W. Black Label Scotch 50ml	12.00
Southern Comfort whisky liqueur 50ml	10.00
Bulleit Bourbon 50ml	10.00
Disaronno Amaretto almond liqueur 50ml	10.00
Cointreau orange liqueur 50ml	10.00
Jagermeister 25ml shooter	5.00
Sambuca 25ml Shooter	5.00
Jose Cuervo 25ml shooter	5.00
Patron XO Café 25ml shooter	6.00
Jagerbombs I Skittle bombs 25ml shooter with Red Bull	7.00
Sol 330ml btl	8.00
Heineken 330ml btl	8.00
Heineken 330ml btl (non-alcoholic beer)	5.00
Ladron de Manzananas Cider 330ml btl	7.00
NON ALCOHOLIC BEVERAGES	
Hot Drinks <i>tea / coffee / cappuccino / latte mocha / chocolate / espresso</i>	5.00
Fruit Juices <i>apple / cranberry / pineapple / orange / tomato</i>	5.00
Soft Drinks <i>coke / 7up / Fanta / tonic / ginger ale / aquarius</i>	5.00
Water 500ml still / sparkling	5.00
Freshly Squeezed Orange Juice	7.00
Red Bull	7.00

DECK MENU

Beef or Chicken Salt & Chilli Style 	15.00
<i>Sliced beef or chicken with Julienne of pepper, spring onion, sesame and soy spinach</i>	
Asian Marinated fillet of Seabass 	15.00
<i>With green beans, spinach sesame and chive</i>	
Chicken & Orange Salad 	15.00
<i>Croutons, Parmesan, Parma Ham Crumb</i>	
Hot Salmon Salad 	15.00
<i>Pan Roasted Salmon, Sautéed Greens, Dressed Leaf, Salsa Verge</i>	
Twice Baked Mac N' Cheese 	14.00
<i>Truffle, Pink Peppercorn</i>	
Brunch Bowl 	12.00
<i>Avocado, Tomato Red Onion & mango salsa, poached eggs, & Hollandaise Balsamic Reduction</i>	
Salt & Pepper Squid 	12.00
<i>Garlic Aioli, Fresh Lime</i>	
Korean BBQ Marinated Buttermilk Chicken stack with Spring Onion with spiced lime aioli 	9.00



BURGER BAR

Wagyu Beef Burger 	22.00
<i>Toasted Brioche, Red Onion Marmalade, Gherkins, Fries</i>	
Spicy Bean Burger 	22.00
<i>Chipotle Aioli, Pickled Cucumber</i>	
Spicy Fried Chicken Burger 	21.00
<i>Pickled Vegetables, Sriracha Aioli Spring Onion, Sesame</i>	
Burger Bites 	15.00
<i>Wagyu Beef, Spiced Chicken, Mac N' Cheese</i>	

SIDES

 French Fries Sweet Potato Fries Side Salad	5.00
 Buttered Vegetables Med Vegetables	

SWEET OFFERINGS

Dark Chocolate Brownie 	7.00
<i>Lime & Berry Coulis, Raspberries, Chantilly & White Chocolate Soil</i>	
Fresh Fruit Platter 	12.00 24.00
<i>An array of freshly cut seasoned fruits</i>	

SPRAY PACKAGES

24 bottles Laurent Perrier Brut 75cl	1300.00
12 bottles Laurent Perrier Brut 75cl	750.00

CHAMPAGNES

Dom Perignon 75cl	400.00
Laurent Perrier Rose Magnum 1.5L	400.00
Laurent Perrier Rose 75cl	200.00
Laurent Perrier Brut Magnum 1.5L	245.00
Laurent Perrier Brut 75cl	130.00

BOTTLED SPIRITS

Ciroc Vodka 70cl	175.00
Ciroc Pineapple Vodka 70cl	175.00
Ciroc Apple Vodka 70cl	175.00
Ciroc Peach Vodka 70cl	175.00
Ciroc Red Berry Vodka 70cl	175.00
Ciroc White Grape Vodka 70cl	175.00
Ciroc Vodka Magnum 1.75l	400.00
Ciroc Vodka Jeroboam 3l	800.00
Ciroc Vodka Methuselah 6l	1500.00
Bulleit Bourbon 70cl	175.00
J.W. Black Label Scotch 70cl	200.00
Casamigo Reposado Tequila 70cl	200.00
Patron XO Cafe Tequila 70cl	200.00
Tanqueray Ten Gin 70cl	175.00
Hayes Rhubarb Gin 70cl	175.00
Hayes Strawberry Gin 70cl	175.00
Remy Martin VSOP Brandy 70cl	200.00
Courvoisier VS Brandy 70cl	175.00
Havana Club 7yr Rum 70cl	200.00
Malibu Coconut Rum 70cl	175.00
Captain Morgan's Spiced Rum 70cl	175.00
Disaronno Amaretto 70cl	175.00
Jagermeister 70cl	175.00

