

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.



SIGNATURE COCKTAILS

Byrrh Apéritif, Campari, Diplomático Rum, Tempus

A twist of classic Boulevardier, bitter orange, followed by creamy

THE RED MOON

banana finish

OASIS VERDE

Fugit Crème Banana

28

29

Cucumber Infused Patrón Tequila Silver, St Germain Elderflower, Citrus, Agave	
Fresh notes of cucumber infused tequila, subtle botanical & agave	
	0.4
MANGO TANGO	31
Herradura Añejo, Licor 43, Coconut Pandan Cream, Mango Nectar	
Tropical stone fruit meets rich coconut, with pleasant pandan arom	as
SOUTHERN SWIZZLE	26
Disaronno Amaretto, Apricot Brandy, Absinthe, Orgeat, Orange Citrus	
Refreshing orange and apricot citrus balance with touch of herbal liquorice	



SIGNATURE COCKTAILS

DAZZLING PINK	26
Bacardi Rum, Campari, Cointreau, Champagne	
Reduction, Cranberry, Egg White	
Delightful Grape and berries with a touch of bitter orange	

BRISA CARIBENA 26 Bacardi Rum, Malibu, Pineapple, Citrus, Milkwashed

A twist of pina-colada, subtle rum sweetness, light tropical, smooth and balanced acidity

CRISTALINO 26

Chrysanthemum Tea infused Herradura Plata, Italicus, Lillet Blanc

A twist of White Negroni, floral & herbal, refreshing and complex balanced cocktail