



LE JARDIN

Welcome to fashion central on the Gold Coast, and the home of High Tea Alla Moda our signature Versace Couture High Tea.

Marvel at the sparkling crystal chandelier, vaulted ceilings, hand crafted mosaics and bespoke Versace furnishings whilst enjoying magnificent martinis, premium cocktails, barista made coffee and decadent treats.



Every Friday, Saturday and Sunday evening the Grand Lobby comes alive with "music della vita" performed by Cassidy Wilson



HIGH TEA DECADENCE AT PALAZZO VERSACE

The latest Versace Couture High Tea collection invites you to experience a fashionable culinary experience. Our latest collection features flavours to savour and memories that last a lifetime.



Available daily | 11am to 5pm

Palazzo Versace

GOLD COAST AUSTRALIA

ROYAL COUTURE HIGH TEA

Decadent and progressively served high tea experience featuring
Ruinart R Champagne or Ruinart Rosé

Mon - Fri 169.9

Sat - Sun 199.9

Caviar

10g Black Pearl Siberian Caviar served with blinis and an assortment of condiments

Savoury

Smoked salmon, rye, lemon myrtle crème fraiche, salmon caviar, caper berry

Truffle egg pinwheel with watercress [V]

Curried chicken with mango, cracked wheat finger sandwich

Prosciutto and provolone with pear mostardo

Baby spinach and braised leek quiche with goat's curd [V]

Classic

Handcrafted honey Madelaine

Warm treacle, white chocolate and earl grey spiked sultana scone

Served with house-made seasonal preserve,

Double vanilla-bean cream

Sweet

Red velvet choux - Wild strawberry whip, Rhubarb compote

Hazelnut - Roasted hazelnut creamy, flambe` cherry centre, chocolate

hazelnut sable [N]

Tropique - Roasted coconut, yuzu passionfruit baba, coconut black
pepper shortbread

Our Gift to You

Handcrafted Palazzo Versace Signature Medusa Medallion [GF]



[N] Contains Nuts | [GF] Gluten Free | [V] Vegetarian | [S] Contains Shellfish

Menu items are subject to change due to seasonal produce availability
A 1.5% surcharge will apply to all food and beverages on public holidays

COUTURE HIGH TEA

Champagne Couture High Tea includes a glass of Moët & Chandon Imperial or Moët & Chandon Rosé NV

Mon - Fri **99.9**
Sat - Sun **109.9**

Sparkling Couture High Tea includes a glass of Cloudy Bay Pelorus or Cloudy Bay Pelorus Rosé Sparkling

Mon - Fri **86.9**
Sat - Sun **92.9**

Classic

Handcrafted honey Madelaine

Warm treacle, white chocolate and earl grey spiked sultana scone

Served with house-made seasonal preserve,

Double vanilla-bean cream

Savoury

Smoked salmon, rye, lemon myrtle crème fraiche, salmon caviar, caper berry

Truffle egg pinwheel with watercress [V]

Curried chicken with mango, cracked wheat finger sandwich

Prosciutto and provolone with pear mostardo

Baby spinach and braised leek quiche with goat's curd [V]

Sweet

Red velvet choux

Wild strawberry whip, Rhubarb compote

Hazelnut

Roasted hazelnut creamy, flambe` cherry centre, chocolate hazelnut sable [N]

Tropique

Roasted coconut, yuzu passionfruit baba, coconut black pepper shortbread



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LITTLE ROYAL HIGH TEA

A bespoke high tea fit for a prince or princess with a selection of savoury and sweet delicate delights to excite and entice.

4 - 12 yrs

29.9

Classic

Warm treacle, white chocolate and earl grey spiked sultana scone,

Served with house-made seasonal preserve

Double vanilla-bean cream

Handcrafted honey Madelaine

Savoury

Ham and provolone cheese fingers

Egg salad pinwheel [V]

Chicken salad with celery and chive

Sweet

Valrhona Dulcey chocolate pop [GF]

Red Velvet Choux - Wild strawberry whip, rhubarb compote

Sparkling medusas golden fairy bread



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DEVONSHIRE TEA SETS

Enjoy the perfect partnership with signature tea or coffee while sampling the Palazzo Versace handcrafted sweet and savoury delicacies

Tea and Scones (4pcs) 28.9

Warm treacle, white chocolate and earl grey spiked sultana scone, house made seasonal preserves, double cream

Includes your choice of either tea or coffee

Petite Bites (6pcs) 29.9

Truffle egg pinwheel with watercress [V]

Curried chicken with mango, cracked wheat finger sandwich

Includes your choice of either tea or coffee

Couture Tea Savouries (5pcs) 28.9

Smoked salmon, rye, lemon myrtle crème fraiche, salmon caviar, caper berry

Truffle egg pinwheel with watercress [V]

Curried chicken with mango, cracked wheat finger sandwich

Prosciutto and provolone with pear mostardo

Baby spinach and braised leek quiche with goat's curd [V]

Couture Tea Sweets (3pcs) 29.9

Red velvet choux - Wild strawberry whip, Rhubarb compote

Hazelnut - Roasted hazelnut creamy, flambe` cherry centre, chocolate hazelnut sable [N]

Tropique - Roasted coconut, yuzu passionfruit baba, coconut black pepper shortbread



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SIGNATURE TEA BLENDS

Explore our collection and discover new taste sensations crafted by TWG Tea

Bain De Roses 12.9

This sensual Darjeeling is a magical union of extraordinary roses and hints of vanilla

English Breakfast 12.9

A rich and satisfying robust tea, with light floral undertones

French Earl Grey 12.9

A fragrant variation of the great classic, this tea has been delicately infused with citrus fruits and French blue cornflowers

Royal Darjeeling 12.9

The king of India teas. A black tea boasting with fragrance and a vibrant sparkling taste with overtones of ripe apricots

Sencha Meicha 12.9

This delicate, grassy green tea conveys a sense of serenity from the Shizuoka region

Silver Moon 12.9

A tea blend of green tea accented with a grand berry and vanilla bouquet Suave, with just a hint of spice

Moroccan Mint 12.9

A green tea perfectly blended with suave and strong Sahara mint, A timeless classic



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Jasmine Pearl Tea	12.9
Tender silvery buds intricately rolled into pearls and dried creating a fragrant green tea blended with jasmine blossoms	
Camomile	12.9
A fragrant infusion of golden chamomile flowers commonly known for its relaxing and restful qualities	
Fruit Mountain Tea	12.9
A black tea blend scattered with fresh flowers and yielding a honey aftertaste of exotic sweetness	
Vanilla Bourbon Tea	12.9
An aromatic health beverage originating from South Africa, gently scented with real vanilla beans	

ICED TEA BLENDS

Tropical Vanilla	12.9
Vanilla rooibos tea with tropical fruits, pineapple and lychee	
Lemon Mint	12.9
Refreshing combination of peppermint tea and sweet and sour	
Avalon	12.9
Silver Moon green tea, lime, sugar, mint, ginger butterfly pea flower	



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COFFEE BLENDS

Affogato	15.9
Signature Palazzo Versace affogato served with vanilla ice cream and espresso coffee, topped with chocolate shards.	
<i>Add Baileys, Tia Maria, Kahlua, Frangelico or Grand Marnier</i>	12.9
Espresso Coffee	
Espresso	6.9
Flat White, Cappuccino, Latte, Mocha, Macchiato, Piccolo Latte	8.9
<i>Add caramel, hazelnut, or vanilla syrup</i>	1.9
Hot Chocolate	9.9
Iced Coffee	9.9
Iced Latte	9.9
Iced Chocolate	9.9

CHILLED BEVERAGES

Soft Drink	6.9
Coke, Coke Zero, Lemonade, Dry Ginger Ale, Tonic Water, Bundaberg Ginger Beer	
Fruit Juice	6.9
Apple, Cranberry, Orange, Pineapple, Tomato	



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SIGNATURE DISHES

Olive oil candle	21.0
Sourdough cob, unfiltered extra virgin olive oil, aged balsamic, Sicilian olive	
Smoked Beef Tartar	32.0
Portoro beef, sea urchin roe, cured egg yolk, cornichon, shallot, sourdough baguette	
Scampi Caviar Donuts	65.0
12g scampi caviar, dashi crème fraiche, bottarga, chive	

LIGHT SNACKS

Half Dozen Oysters (S)	30.0
Shallot vinaigrette pearls	
Italian Charcuterie Plate (N)	34.0
Selection of Italian cured meats, grilled marinated vegetables & charred sour dough	
Versace Club	33.0
Smoked chicken, bacon, egg, lettuce, tomato, brie cheese, avocado, truffle mayonnaise	
Wagyu Beef Burger	36.0
Brioche bun, lettuce, tomato, pickles, beetroot, bacon, egg, cheese, tomato relish	
Vegetarian Burger (V)	35.0
Brioche Bun, lettuce, tomato, pickles, beetroot, egg, cheese, tomato relish	



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PIZZA

Margherita (V) Buffalo mozzarella, cherry tomato, basil	22.0
Aglione (S) Ocean king prawns, confit garlic, herb butter, rocket	30.0
Diavola Truffled salami, chilli, roasted peppers, onion	29.0
Pizza al Tartufo Black truffle, fior di latte, gold leaves	75.0

YOUNG VERSACE MENU

Chicken Nuggets Salad, fries	18.9
Kids Beef Burger Lettuce, tomato, cheese, mayo, fries	18.9
Spaghetti Choice of bolognese or neapolitan	18.9

SOMETHING TEMPTING

Versace Signature Tiramisu (V) Mascarpone cream, espresso espuma, coffee meringue	22.9
Cheese Platter (N) Selection of local & international cheeses, condiments	34.0
Fresh Fruit Plate (VG) Seasonal fruits	18.9



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BEVERAGE SELECTION

"A bottle of wine contains more philosophy than all the books in the world"

– Louis Pasteur



WINE SELECTION

Champagne

NV Moët & Chandon Impérial, <i>Epernay, FR</i>	32.9	149.0
NV Billecart-Salmon Brut Rosé, <i>Mareuil-sur-Ay, FR</i>		185.0
NV Ruinart Brut, <i>Reims, FR</i>	45.9	220.0
NV Veuve Clicquot, <i>Reims, FR</i>		191.0
NV Moët & Chandon Ice Impérial, <i>Epernay, FR</i>	42.9	206.0
NV Ruinart Blanc de Blanc, <i>Reims, FR</i>		269.0
NV Moët & Chandon Rose Ice Impérial, <i>Epernay, FR</i>		266.0
NV Ruinart Rosé, <i>Reims, FR</i>	68.9	343.0
NV Krug Grande Cuvée, <i>Reims, FR</i>		997.0
NV Veuve Cliquot Rosé, <i>Reims, FR</i>		248.0
2012 Dom Pérignon, <i>Epernay, FR</i>		520.0

Sparkling

NV Chandon, <i>Yarra Valley, VIC</i>	15.9	72.9
NV Chandon Brut Rosé*, <i>Yarra Valley, VIC</i>	19.9	93.9
NV Pelorus Cloudy Bay, <i>Blenheim, NZ</i>	17.9	85.9
NV Franciacorta Alma Grand Cuvee*, <i>Bella Vista, ITA</i>		175.0
2020 Astoria Prosecco Treviso DOC, <i>Veneto, ITA</i>	15.9	72.9
2015 Chandon Vintage Brut, <i>Yarra Valley, VIC</i>		95.9

WHITE VARIETALS

Chardonnay

2017 Kangarilla Road Chardonnay, <i>McLaren Vale, SA</i>		49.9
2021 Cloudy Bay Chardonnay, <i>Marlborough, NZ</i>	19.9	92.9
2016 Yabby Lake Chardonnay, <i>Mornington Pen, VIC</i>		97.9
2013 Geoff Weaver Chardonnay, <i>Adelaide Hills, SA</i>		130.0



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Sauvignon Blanc

2020 Baby Doll Sauvignon Blanc, <i>Adelaide Hills, SA</i>		50.9
2017 Longview, Whippet, <i>Macclesfield, SA</i>		53.9
2021 Dominique Portet, <i>Yarra Valley, VIC</i>	16.9	72.9
2017 Cape Mentelle Sem Sauv Blanc, <i>Margaret River, WA</i>		79.9
2021 Cloudy Bay Sauvignon Blanc*, <i>Marlborough, NZ</i>	18.9	85.9

Riesling

2017 Mount Harrocks Riesling, <i>Clare Valley, SA</i>		91.9
2017 Milton Vineyards Riesling, <i>Freyinet Coast, TAS</i>		87.9
2014 Main Divide Riesling, <i>Waipara Valley, NZ</i>	14.9	62.9

Pinot Gris and Pinot Grigio

2021 Lake Hayes Pinot Gris, <i>Central Otago, NZ</i>	14.9	55.9
2020 Saint Michael Eppan Pinot Grigio DOC*, <i>Alto Adige</i>	16.9	65.9
2018 Tradition Hugel Pinot Gris, <i>Alsace, FR</i>		102.9
2021 Holly's Garden Pinot Gris*, <i>Whitlands Plateau, VIC</i>		70.9

Rosé

2020 Triennes, <i>Aix, FR</i>	15.9	67.9
2021 Rockford Alicante*, <i>Barossa Valley, SA</i>		72.9

Sweet Wines

2017 Kilkanoon Watervale Riesling, <i>Penwortham, SA</i>		46.9
2017 Tim Adams Botrytis Riesling 375ml*, <i>Clare Valley, SA</i>		49.9
2020 Alasia Moscato Asti, <i>Piedmont, ITY</i>	14.9	59.9



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RED VARIETALS

Cabernet Sauvignon

2014 Geoff Merrill Cabernet Sauvignon, <i>McLaren Vale, SA</i>	16.9	70.9
2016 Terazas Reserva Cabernet Sauvignon, <i>Mendoza, ARG</i>		74.9
2019 Mount Horrocks Cabernet Sauvignon, <i>Clare Valley, SA</i>		140.0
2015 Cape Mentelle Cabernet Sauvignon*, <i>Margaret River, WA</i>		215.0
2018 Leconfield Cabernet Sauvignon, <i>Coonawarra, SA</i>		92.9

Shiraz

2017 Juniper Crossing Shiraz, <i>Margaret River, WA</i>		61.9
2020 Torbreck Woodcutters Shiraz*, <i>Barossa Valley, SA</i>	14.9	65.9
2003 Burton Shiraz, <i>McLaren Vale, SA</i>		105.0
2018 Sanguine Estate Shiraz, <i>Heathcote, VIC</i>		95.9
2010 Cape Mentelle Shiraz, <i>Margaret River, WA</i>		106.0

Merlot

2016 Irvine Springhill Merlot, <i>Eden Valley, SA</i>		49.9
2016 Fox Creek Reserve Merlot, <i>McLaren Vale, SA</i>		52.9
2019 Elderton Estate Merlot, <i>Barossa Valley, SA</i>	16.9	74.9
2015 Katnook Estate Merlot*, <i>Coonawarra, SA</i>		142.0

Pinot Noir

2019 Palliser Pencarrow Pinot Noir, <i>Martinborough, NZ</i>	14.9	64.9
2017 Stoneleigh Raupara Pinot Noir, <i>Marlborough, NZ</i>		74.9
2015 Lark Hill, Biodynamic Pinot Noir, <i>Canberra District, NSW</i>		132.0

Other Red

2016 Kilikanoon Prodigal Grenache, <i>Penwortham, SA</i>		61.9
2017 Terrazas Reserve Malbec, <i>Mendoza, ARG</i>		71.9



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International

2013 Nebbiolo Alba Conterno Fantino, <i>Alba, ITY</i>	95.9
2018 Chianti Classico*, <i>Tuscany, ITY</i>	19.9 91.9
2014 Marchesi Di Barolo Barbaresco, <i>Piedmont, ITY</i>	148.0
2015 Sito Moresco Gaja, <i>Piedmont, ITY</i>	185.0

B E E R

International

Corona, <i>Mexico</i>	11.9
Birra Moretti, <i>Italy</i>	11.9
Heineken, <i>Holland</i>	11.9
Asahi, <i>Japan</i>	12.0
Peroni Nastro Azero, <i>Italy</i>	11.9
Peroni Leggera, <i>Italy</i>	9.9

Australian

Cascade Light, <i>TAS</i>	9.9
Crown Lager, <i>VIC</i>	11.9
Twisted Palm, <i>QLD</i>	12.9
Big Head, <i>QLD</i>	12.0
Stone and Wood Pacific, <i>NSW</i>	12.9

C I D E R

The Hills Pear Cider, <i>SA</i>	14.9
Pipsqueak Apple Cider, <i>VIC</i>	12.9



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CLASSIC COCKTAILS

Alexander	25.9
Brandy, crème de cacao, cream	
Bloody Mary	25.9
Vodka, Worcestershire sauce, tomato juice, tabasco	
Cosmopolitan	25.9
Cointreau, vodka, cranberry juice	
Margarita	25.9
Tequila, Cointreau, lime juice, agave syrup	
Mojito	25.9
White rum, brown sugar cane, mint, lime, soda	
Pearl Martini	25.9
Lychee textures, vodka, lychee liqueur	
Negroni	25.9
Campari, Cinzano rosso, gin	

SPARKLING COCKTAILS

Mimosa	21.9
Prosecco and orange juice	
Aperol Spritz	21.9
Aperol, Prosecco, orange, soda	
Peach Bellini	21.9
Peach Schnapps, Chandon, peach nectar	



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SIGNATURE COCKTAILS

Limon Limon	25.9
Bacardi Superior, Belvedere citrus, orange, lemon, violet, Chandon	
Illusion of V	25.9
Bacardi Oro, Frangelico, ginger beer, lime	
Versace Martini	25.9
Vodka, Kahlua, vanilla liqueur, espresso	
Medusa	25.9
Makers Mark, Pedro Ximenez, orange bitter	
Blood Diamond	25.9
Vodka, amaretto, strawberry liqueur, cranberry juice, pineapple	
Il Palazzo	25.9
Hendrick's gin, fresh strawberry, basil, lime juice, sugar	
Whisperer	25.9
Wild Turkey, apricot brandy, orange bitter	
Cherry Brandy	25.9
Cherry Brandy, lemon juice, sugar syrup, egg white	
New York	25.9
Bourbon, lemon juice, sugar syrup, red wine, egg white	
Amaretto	25.9
Amaretto, lemon juice, sugar syrup, egg white	
Mure Gin	25.9
Gin, creme de mure, lime juice, sugar syrup, egg white	



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SIGNATURE MOCKTAILS

Peach Margarita	16.9
Lime juice, sugar syrup, peach puree, soda water	
Breeze	16.9
Peppermint tea, strawberry, mint, sugar syrup, meon juice	
Lychee Delight	16.9
Lychee, strawberry, apple juice and soda	
Passionfruit Mule	16.9
Passionfruit puree, lime juice, ginger beer, sugar syrup, cucumber	

SPIRITS

Gin	30ml
Archie Rose, <i>Australia</i>	16.9
Hendricks, <i>Scotland</i>	16.9
Bombay Sapphire, <i>England</i>	14.9
Beefeater 24, <i>England</i>	15.0
Sipsmith, <i>Hammersmith, London</i>	16.9
Tanqueray Ten, <i>Bloomsbury, London</i>	15.9
Four Pillars Bloody Shiraz Gin, <i>Australia</i>	18.9
Four Pillars Rare Dry Gin, <i>Australia</i>	18.0
Gordon Pink, <i>England</i>	14.9
Tequila	30ml
Ocho Plata, <i>Highlands</i>	18.9
Corazón Reposado, <i>Highlands</i>	19.9
1800 Anejo, <i>Lowlands</i>	16.9
Patron Silver, <i>Highlands</i>	18.0
Patron XO Café, <i>Highlands</i>	18.9
Don Julio Blanco, <i>Mexico</i>	19.9



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Vodka	30ml
Ketel One, <i>Holland</i>	13.9
Absolute, <i>Sweden</i>	14.9
Absolute Elyx, <i>Sweden</i>	15.9
Belvedere, <i>Poland</i>	15.0
Grey Goose, <i>France</i>	17.9
Wyborowa Exquisite, <i>Poland</i>	19.9
Russian Standard, <i>Russia</i>	14.9
Beluga Gold Line, <i>Russia</i>	25.9

Scotch Whiskies Blended	30ml
Chivas Regal 12 Years, <i>Scotland</i>	16.9
Johnnie Walker Black Label 12 Years, <i>Scotland</i>	16.9
Chivas Regal 18 Years, <i>Scotland</i>	22.9
Johnnie Walker Blue Label 30 Years, <i>Scotland</i>	49.0
Chivas Regal 25 Years, <i>Scotland</i>	59.9

Single Malt	30ml
Glenkinchie 12 Years, <i>Lowlands</i>	16.9
Glenfiddich 12 Years, <i>Speyside</i>	16.9
The Glenlivet 12 Years, <i>Speyside</i>	16.9
Glenmorangie 10 Years, <i>Highlands</i>	26.9
Glenmorangie 18 Years, <i>Highlands</i>	19.9
Dalwhinnie 15 Years, <i>Highlands</i>	24.9
Oban 14 Years, <i>Highlands</i>	16.9
Ardbeg 10 Years, <i>Isle of Islay</i>	19.9
Laphroaig 10 Years, <i>Isle of Islay</i>	26.9
Lagavulin 16 Years, <i>Isle of Islay</i>	21.9
Talisker 10 Years, <i>Isle of Islay</i>	24.9
Macallan 12 Years, Double Cask, <i>Speyside</i>	



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Rum	30m
Captain Morgan Black Spiced Gold, <i>Caribbean</i>	14.9
Bacardi Oro, <i>Puerto Rico</i>	14.9
Bundaberg Rum, <i>QLD</i>	14.9
Bacardi Superior, <i>Puerto Rico</i>	14.9
Appleton Estate 8 Years, <i>Jamaica</i>	15.9
Zacapa Centenario 23, <i>Guatemala</i>	22.9
Mount Gay Extra Old, <i>Barbados</i>	16.9
Plantation Pineapple, <i>Jamaica</i>	18.9

Liqueurs	30ml
Baileys, <i>Ireland</i>	12.9
Cointreau, <i>France</i>	12.9
Kahlua, <i>Mexico</i>	12.9
Frangelico, <i>Italy</i>	12.9
Chambord, <i>France</i>	12.9
Southern Comfort, <i>USA</i>	12.9
Limoncello, <i>Italy</i>	12.0
Drambuie, <i>Scotland</i>	12.9
Grand Marnier, <i>France</i>	12.0

American Whiskeys	30ml
Jim Beam, <i>Kentucky</i>	12.9
Wild Turkey, <i>Kentucky</i>	13.9
Jim Beam Black Label, <i>Kentucky</i>	14.9
Canadian Club, <i>Ontario</i>	14.9
Maker's Mark, <i>Kentucky</i>	14.9
Jack Daniel's, <i>Tennessee</i>	14.9
Woodford Reserve, <i>Kentucky</i>	17.9
Basil Hayden's 8 Years, <i>Kentucky</i>	17.9
Bakers 7 Years, <i>Kentucky</i>	19.9



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Irish Whiskeys	30ml
Jameson 10 Years, <i>Ireland</i>	14.9
Bushmills 10 Years, <i>Ireland</i>	15.9

Japanese Whiskey	30ml
Nikka from the Barrell, <i>Japan</i>	13.9
Nikka Taketsuru Malt Blend, <i>Japan</i>	15.9

Cognacs	30ml
Hennessy VSOP, <i>France</i>	19.9
Remy Martin VSOP, <i>France</i>	19.9
Courvoisier XO, <i>France</i>	47.9
Hennessy XO, <i>France</i>	47.9
Hennessy 'Paradis', <i>France</i>	99.9
Remy Martin XO, <i>France</i>	47.9
Remy Martin 'Louis XIII', <i>France</i>	325.0

Aperitivo and Digestivo	30ml
Pimm's N°1, <i>Great Britain</i>	12.9
Ricard, Pernod, <i>France</i>	12.9
Aperol, <i>Italy</i>	12.9
Campari, <i>Italy</i>	12.9
Averna Amaro, <i>Italy</i>	12.9
Ouzo 12, <i>Greece</i>	12.9
Lillet Blanc, <i>France</i>	12.9
Lillet Rose, <i>France</i>	12.9

PORT AND FORTIFIED	60ml
Yalumba Galway Pipe NV, <i>South Australia</i>	16.9
Penfold's Grandfather NV, <i>South Australia</i>	19.9
Valdespino Pedro Ximenez, <i>Spain</i>	14.9



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