

COAST

BEACH CLUB & BISTRO

ENGLISH MENU

*If you suffer from a food allergy or intolerance, please let your server know upon placing your order.
Vegans & Vegetarians, Please note that certain dishes in Thailand are made with Fish sauce.
Food Allergy Warning: Our food may contain peanut or tree nut products!

MENU

TOSSED

SPICED CHICKEN DUKKAH

Dry rubbed and char grilled breast of chicken, chick pea and roasted vegetables | 240/ 390

SUSTAINABLE TASMANIAN SALMON

Grilled to pink core, shaved fennel, arugula, green apple, radish | 390/650

THAI PAPAYA SALAD

and polenta crusted soft shell crab | 490



CLASSIC TOSSED

COAST CAESAR



Heart of romaine, Spanish anchovies, bacon , parmesan *Reggiano*, French baguette crisps | 770/430

Add your favorite:

lime and basil rubbed grilled chicken breast

flash cooked sea prawns

home smoked Tasmanian salmon

THAI BUFFALO MOZZARELLA, CHERRY TOMATOES THREE WAYS AND AVOCADO



Mixture of fresh, confit and semi sun-dried tomatoes
tossed in classic pesto |330

GRILLED TIGER PRAWN ON SACCUTASH

Summer salad with lima beans, cherry tomatoes, and sweet corn
drizzled with lime | 330



VEGETARIAN OPTION



CONTAINS NUTS



CONTAINS PORK



CONTAINS ALCOHOL

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
AND APPLICABLE GOVERNMENT TAX.

MENU

PASTA & RISOTTO

BLACK TRUFFLE RISOTTO

Slow cooked Arborio rice risotto enriched with French butter
green asparagus tips | 330/590

PENNE WITH SMOKED CHORIZO AND CHICKEN BREAST

Tossed in extra virgin olive oil, garlic, wild mushrooms,
espelette chili and dash of cream | 410

PAPPARDELLE WITH LOCALLY HARVESTED CLAMS

Cooked the traditional 'bianco' way with garlic, chili,
extra virgin olive oil and dash of chardonnay | 290/450

FETTUCCINE WITH ARTICHOKES & SUNDRIED TOMATOES

And char grilled zucchini | 220/360

COAST TAGLIATELLE

Hand-picked seafood, flash fried cherry tomatoes,
broad beans and saffron dill beurre blanc | 320

LOBSTER PASTA

Homemade Linguine with half Maine Lobster, tomatoes and herbs | 890



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MENU

HAMBURGERS / BURGERS

Served with criss cross or fat chips

DOWN UNDER

Aussie Angus beef burger with fried egg, smoked bacon, cheddar and beetroot relish | 490

THE COAST CLUB

Triple layers of toasted bread, mayonnaise, lettuce, tomato, cheddar, egg, crisp bacon and chicken breast | 450

CRISPY CHICKEN

Crunchy chicken fillet burger laced with lime aioli, lettuce and tomatoes | 450

THE MEXICAN TORTILLA WRAP

St. James smoked salmon, guacamole and tomato salsa | 610

THREE COAST SLIDERS

Smoky BBQ beef with BLT

Thai spiced chicken with homemade Siracha

Lamb laced with aioli and topped with feta cheese crumbs

| 450

ANDAMAN PRAWN AND AVOCADO WRAP

Poached sea prawns, tomato coriander salsa, yellow mango, wasabi cream | 450

PHILLY CHEESE AND STEAK

Marinated sirloin strip's with onion gravy, green and red peppers, melted cheddar cheese in French baguette | 560

MENU

SIAM COAST

SEA PRAWN PHAD THAI

Classic wok fried rice noodles with sea prawns | 220/430

COASTAL FRIED RICE

Curried fried rice with pineapple and sea prawns | 390

THAI HOT BASIL CHICKEN 'KAPRAO'

Wok fried minced chicken with chili, hot basil leaves and fried egg | 370

MALAYSIAN CHICKEN SATAY

48 hours marinated grilled chicken skewers, Slow cooked peanut sauce | 420

CRISP PRAWN CAKES 'TOD

Classic minced prawns, breaded and golden fried , homemade plum sauce | 460/240

BITEZ ...

THE JAPANESE

A plentiful selection of nigiri and maki rolls with premium, akami tuna, Tasmanian salmon and white snapper | 490

COAST NACHOS

Topped with slow cooked beef or shredded chicken, chunky tomato sauce, cheddar, guacamole and sour cream
| 410

CHICKEN IN A BASKET

Crispy and tasty bits of chicken, homemade barbecue and tartar sauce | 330

BRUSCHETTA CHIMICHURRI

Char-grilled beef strip's on house baked sour dough ciabatta, with a tangy kick of chimichurri sauce | 450

PORK KNUCKLE SPRING ROLLS

Slow cooked pork, spring onions and celery sweet chili dip | 290

ANGRY TUNA

Akami tuna, coconut, avocado, chili salad, crispy wonton chips | 330

ARANCINI

Crispy risotto ball with melting mozzarella core, chunky tomatoes, rocket, grana padano parmesan | 330



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MENU

WOOD FIRED PIZZA | 420

ANTICO

Tomato, mozzarella, bacon, black truffle & mushroom spread

360 DEGREE

Tomato, mozzarella, cured ham, artichokes, olives, mushrooms

MOTORINO

Tomato, Italian sausage, smoked cheese, spinach, black truffle & mushroom spread

FORMAGGI

Tomato, mozzarella, brie cheese, de casses blue cheese, smoked cheese

DI FARA

Tomato, mozzarella, brie cheese, grilled zucchini

MOZZA

Tomato, mozzarella, Parma ham, arugula

MARISCO

Tomato, mozzarella, seafood, chili

MANZO

Tomato, mozzarella, bologna sauce, jalapeños

EL CARTEL

Tomato salsa, crispy corn chips, mozzarella cheese, guacamole, sour cream

CARNE

Tomato, salami Milano, Parma ham, roasted chicken, Italian sausage, mozzarella

PICCANTE

Tomato, anchovies, olives, mozzarella, spicy sausage, chili oil

RICCO

Tomato, mozzarella, salami Milano, anchovies, De casses blue cheese, bell pepper, chili oil

CALZONE

Barbecued chicken, ricotta, mozzarella, roasted pumpkin, mushrooms, garlic | 390

*** To create your own pizza, choose from our wide toppings selection in the Pizza & Grill Pavilion



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MENU

COAST PLATTERS

FRENCH BOARD (1-2 PERSON)

Country style pork pate, duck peppered pate, wild boar terrine, St. Nectaire cheese, gherkins, crudités, olives, bread basket | 590

ITALIAN BOARD (1-2 PERSON)

Villani salami Milano, villani prosciutto di Parma, grana padano cheese, taleggio giovanni colombo cheese, artichokes, crudités, olives, bread basket | 590

SPANISH BOARD (1-2 PERSON)

Extra vela noel chorizo, Spanish serrano ham, manchego cheese, el quijote - quince paste sundried tomatoes , crudités , olives, bread basket | 590

COAST BOARD (3-6 PERSON)

Country style pork pate, St. Nectaire cheese, buche de chèvre blanche cheese, brie royal aux truffes cheese, villani rolled panchetta, Italian villani prosciutto di Parma, beef bressaola, gherkins, crudités, olives, bread basket | 1040



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MENU

LOVE TO SHARE - TAPAS

SUN DRIED TOMATOES IN EXTRA VIRGIN OLIVE OIL | 200 

GRILLED BUTTON MUSHROOMS WITH AGED BALSAMIC VINEGAR | 250 

GRANA PADANO CHEESE WITH PARMA HAM | 300 

SESAME CRUSTED SEARED TUNA WITH MANGO CHILI SALSA | 250 

WAGYU MEAT BALLS WITH TOMATO RELISH | 250

SEARED TIGER SHRIMPS ON CANNELLINI BEANS | 190

MARINATED BLACK OLIVES | 190 

POACHED TIGER SHRIMPS WITH TOMATO AND SHALLOTS | 300

CHORIZO SAUSAGE AND FRENCH BEANS | 190 

SEARED RED SNAPPER WITH SWEET CORN AND HERBS | 300 

GRILLED ARTICHOKE HEARTS | 190 

*** Served with selection of breads, crisps & quince paste



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MENU

COAST CHILLED SEAFOOD PLATTER

Maine lobster, tiger prawns, New Zealand mussels, rock lobster accompanied with green salad and chef's home made trio sauce:
spicy seafood | thousand island | tartar sauce | 3,280

COASTAL SEAFOOD

Tasmanian Sustainable Salmon Steak

Pan seared till perfectly pink, tropical mangos, tomatoes and coriander | 690

Coastal Snapper Fillet with Espelette Chili

Pan fried in extra virgin olive oil, pumpkin orange puree, seasonal vegetable, virgin tomato sauce | 490

Coast Fish N' Chips

Battered Alaskan cod, fat chips, malt vinegar & tartar sauce | 390

U.S. Scallops & Tiger Prawns

Fresh off the grill and served with pickled cucumber and Spanish salsa from garlic, shallots, coriander olive oil and lime juice | 690

Coast Maki Rolls set

Crispy salmon rolls, soft shell crab rolls, California rolls | 410

Shashimi Set

Tuna, Salmon and White snapper | 630

Sushi set

Tuna, Salmon, white snapper, shrimp | 630



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MENU

FROM THE GRILL

All meats are chilled and a minimum of 120 days aged

AUSTRALIAN ANGUS SIRLOIN STEAK 250gr. | 1,490

AUSTRALIAN ANGUS RIB EYE STEAK 250gr. | 1,590

AUSTRALIAN AMBASSADOR LAMB RACK 360gr. | 1,110

AUSTRALIAN ANGUS BEEF TENDERLOIN 250gm. | 1,590



U.S, EAST COAST MAINE LOBSTER 500gm. | 1,490

CHICKEN BREAST | 590

CHOICE SIDE DISHES : | 150

- Black truffle infused mashed potato
- Grilled vegetables
- Country potato wedges
- Crisscross fries
- Shaved fennel salad
- Sautéed wild mushrooms

SAUCES : | 45

- Jack Daniel's bacon sauce  
- Béarnaise
- Forest mushroom
- Lemon Butter Sauce
- Thai spicy seafood sauce
- Pineapple salsa
- Ailoli
- Thai E-sarn Sauce

*** All items above served with 1 Side Dish & 1 Sauce of your choice



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SWEET COAST

KEY LIME PIE | 250

BLUEBERRY CRUMBLE CAKE | 250

MANGO MERINGUE | 250

GLUTEN FREE CHOCOLATE CARAWAY CAKE | 250

TIRAMISU | 250

CROISSANT PUDDING | 250

BANANA CARAMEL PARFAIT | 250

ICE CREAM | 250

- Chocolate
- Cookies & cream
- Vanilla bean
- Salted caramel
- Tiramisu
- Banana Malibu

SORBET | 250

- Grapefruit & champagne
- Lime
- Raspberry
- Mango
- Lychee
- Passion fruit



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KIDS' CORNER

GRILLED CHICKEN BREAST | 280

with criss-cross fries & vegetables

DEEP FRIED FISH FILLETS | 280

served with country wedges and tartar sauce

MINI CHEESE BURGER | 280

served with potato wedges

FETTUCINE CARBONARA | 280

KIDS' PIZZA | 280

create your own pizza, choose from our wide toppings selection in the Pizza & Grill Pavilion



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COCKTAILS

SIGNATURE COCKTAILS | 330

LICK OF SUNSHINE

Malibu, Pineapple juice, Passion fruit seeds , Pineapple

COFFEE BALL

Vodka Smirnoff, Kahlua, Espresso and Vanilla ice cream

LYCHEE MARTINI

Vodka, Lychee liqueur, Lychee puree, Apple juice, Lychee

MANGO & PASSION CAIPIRINHA

Cachaça, Lime chopped, Mango puree, Passion fruits syrup

MILLION BAHT MARTINI

Vodka Smirnoff, Bols Apricot liqueur, Passion fruit juice , Vanilla sugar, Passion fruit foam, Passion fruit

OCEAN PINK PEARL

Absolute Rosella, Cherry Herrings, Lime, Sugar Syrup, Egg White and Rosemary

COAST COLLINS

Gin Gordon's Dry, Lemon juice, Syrup, Sweet Basil, Lemon Grass
Lemon Peel and Tonic Water

CHOCO CHOCO

Havana 7 Years, Cream de Cacao dark, Angostura Bitters, Orange and Chocolate Bar

PINEAPPLE & LEMONGRASS MOJITO

Rum Pampero Blanco, Fresh lime juice, Lemongrass syrup, Mint leaves, Pineapple puree

MANGO & ROSEMARY MOJITO

Rum Pampero Blanco, Fresh lime juice, Rosemary syrup, Mint leaves, Mango puree

LYCHEE & GINGER MOJITO

Havana 3 years , Fresh lime juice, lychee liqueur, Ginger syrup, Mint leaves, Lychee puree

COAST TOWN PUNCH

Rum Pampero Blanco, Amaretto, Pineapple, Lychee Liqueur Lychee In Syrup and Lime Juice

BLOOD AND SAND

JW Red Label, Cherry Herrings, Martini Rosso, Orange Juice

COCKTAILS

TIKI'S COCKTAILS

TIKI'S Scorpion | 330

Rum Captain Morgan Dark, Bacardi Light, Regency V.S.O.P., Orange Juice

TIKI'S Zombie | 310

Rum Bacardi Light, Captain Morgan Dark, Orange Juice, Pineapple Juice, Passion Fruit Juice, Lime Juice

TIKI'S The Pain Killer | 310

Rum Bacardi Light, Cherry Liqueur, Orange Juice, Coconut Milk

TIKI'S Privateers Punch | 330

Rum Captain Morgan Dark, Cherry Liqueur, Orange Juice, Juice Pineapple, Lime Juice, simple syrup, Grenadine Red, Bitter

TIKI'S Pina Colada | 310

Rum Bacardi Light, Malibu Liqueur, Pineapple Juice, Coconut Milk

TIKI'S Mai Tai | 330

Rum Captain Morgan Dark, Bacardi Light, Cointreau Liqueur, Juice Pineapple, Lime Juice

TIKI'S Coast Blu | 310

Tequila Tres Magueys, Liqueur Blue Curacao, Lime Juice, Simple syrup

TIKI'S Alchemist Punch | 330

Rum Bacardi Light, Liqueur Peach Schnapps, Passion Fruit Juice, Peach Syrup, White wine

FULL MOON COCKTAILS | 310

Full Moon

Brandy v.s.o.p., Creme De Cacao, Caramel syrup, Espresso Coffee, Cinnamon Smoke, Ice ball

Red Full Moon

Gordon's London Dry Gin, Rosemary Syrup, Fresh Rosemary, Fresh Lime Juice, Grenadine Syrup

Blue Full Moon

Pampero Rum, Malibu, Fresh Lime Juice, Simple Syrup, Fresh Sweet basil, Coconut Juice

COCKTAILS

VODKA | 290

BLOODY MARY

Vodka, Tomato Juice, Lemon Juice, Worcester Sauce, Tabasco, Salt, Pepper

CAIPIROSKA

Vodka, Lime Quarts, Syrup

COSMOPOLITAN

Vodka Smirnoff, Cointreau, Lime Juice, Cranberry Juice, Sugar Syrup

ESPRESSO MARTINI

Vodka Smirnoff, Kahlua, Syrup, Espresso, Hazelnut shortbread, Caramel Foam

LONG ISLAND ICED TEA

Rum Pampero Blanco, Gin Gordon's Dry, Vodka Smirnoff, Tequila, Triple Sec, Lime Juice, Sugar Syrup, Coca Cola

GIN | 290

SALT AND PEPPER HIGHBALL

Gin, Lemon Juice, Sugar Syrup, Grapefruit Juice, Angostura Bitters

NEGRONI

Gin, Campari, Martini Rosso

MILLION DOLLAR COCKTAIL

Gin, Martini Rosso, Pineapple Juice, Egg white, Grenadine

SINGAPORE SLING

Gin, Cherry Heering, Dom Benedictine, Curacao, Lime Juice, Pineapple Juice, Grenadine & Angostura Bitters

BRONX

Gin, Martini Rosso, Martini Extra dry, Orange Juice

COCKTAILS

RUM | 290

MOJITO

Pampero Blanco, Fresh Lime Quarts, Sugar
Fresh Mint Leaf, Soda Water

MAI TAI

Pampero Blanco, Curacao, Lime Juice, Orgeat, Sugar Syrup,
Angostura Bitters

CAIPIRINHA

Cachaca, White Sugar, Fresh Lime Quarts

PLANTER'S PUNCH *4

Havana 7, Lime Juice, Syrup,

TEQUILA | 290

MARGARITA

Sierra Silver, Triple Sec, Lime Juice

EL DIABLO

Sierra Silver, Lime Juice, Sugar Syrup,
Crème de Cassis, Ginger 'Ale

TOMMIES MARGARITA

Olmecca Gold, Lime Juice, Agave Syrup

ROSITA

Don Julio Reposado, Campari, Martini Rosso, Martini Extra dry

SILK STOCKING

Don Julio Reposado, White Cacao, Raspberry Liqueur, Fresh Cream

COCKTAILS

WHISKEY – BOURBON | 290

OLD FASHIONED

Jim Beam, Sugar Syrup, Angostura Bitters

MANHATTAN

Jim Beam, Martini Rosso, Angostura Bitters, Cherry Juice

BRANDY | 290

BRANDY ALEXANDER

Regency, White and Dark Cacao, Cream

STINGER

Regency, White Cream de Menthe

WHISKY – SCOTCH | 290

GODFATHER

JW Red Label, Amaretto

RUSTY NAIL

JW Red Label, Drambuie

BUBBLE'S | 330

COAST COCKTAIL

Brandy, Sparkling Wine, Angostura Bitters, Sugar Cube

COAST ROYALE

Crème de Cassis, Sparkling Wine

LIQUEUR | 280

AMERICANO

Campari, Sweet Vermouth, Soda Water

GRASSHOPPER

Crème de Menthe, Crème de Cacao, Cream

COCKTAILS

COAST PITCHERS (2- persons) | 790

WHITE SANGRIA

White Wine, Vodka Smirnoff, Calvados, Apple Juice, Lime, Spirits

ROSE SANGRIA

Rose Wine, Cherry Herrings, Gin, Cranberry, Soda

RED SANGRIA

Red Wine, Brandy, Calvados, Orange Juice, Pineapple, Honey

MY THAI PUNCH

Rum Pampero Blanco, Orange Curacao, Dark Rum, Orange Juice,
Pineapple, Lime Juice, Grenadine

PINEAPPLE GINGER COOLER

Rum Pampero Blanco, Pineapple Juice, Lime Juice, Syrup, Ginger Ale

COAST SHOOTERS

B52

Kahlua, Bailey's, Cointreau | 310

BOB MARLEY

Whisky Hongthong, Vodka Smirnoff, Hong Thong, Cream de Menthe
Green, Grenadine | 310

BOWL JOB

Kahlua, Amaretto, Cointreau, Bailey's | 450

COAST FLAMMING WOOD BRIDGE

Cream de Cacao, Amaretto, Blue Curacao, Bailey's, Cointreau, | 450
Grenadine

COAST STORM

Cream de Cacao White, Amaretto, Blue Curacao, Bailey's, Cointreau,
Grenadine | 310

CHAMPAGNE & SPARKLING

CHAMPAGNE

Moët & Chandon ICE , Brut Impérial, France

| 8,900

Moët & Chandon, Brut Impérial, Epernay, France

| 8,500

Fleur de brut, 1er crus, Duval Leroy, Vertus, France

| 5,100

Mini Moët & Chandon, Brut Impérial, France 20cl

| 1090

Veuve Cliquot, Ponsardin, France

| 7,400

Mumm, Cordon Rouge, Brut, France

| 7,400

Cuvée Femme de Champagne Grand Cru, Duval Leroy, Vertus

| 13,900

Cuvée Dom Pérignon, France

| 19,900

Blanc de Blanc, Ruinart, Epernay

| 9,900

SPARKLING

Cava "seleccion" D.O., Mas Pere, Catalunya, Spain

| 1,490

Cuvée Brut, Conte Fosco, Veneto, Italy

195 | 1,190

Lion's Cape Brut, Western Cape, South Africa

290 | 1090

Chandon Brut Rosé, Australia

| 1,690

WHITE WINE

WHITE WINE

Mar y Sol, Sauvignon Blanc, Valle de Malpo, Chile

Wonderful aromas of citrus and tropical fruits. On the palate the fruitiness is balanced by mild acidity and minerality
200 | 990

The White Mullet, Pinot Grigiot, Pikes, Clare Valley, Australia

Delivers a nice mouthful of flavor and is ideal for the summer months ahead
| 1490

I Giusti & Zanza 'Nemorino', Tuscan White blend, Trebbiano, Tuscany, Italy

A crisp and clean white wine with subtle flavors of fruit, but no lingering aftertaste
350 | 1830

Monsoon Valley, Colombard, Hua Hin hills, Thailand

Fresh and light with soft finish. Crab apple and flint. Good with spicy Thai starters
| 1390

Klippenkop, Chenin Blanc, South Africa

Full bodied medium white wine with powerful varietal flavours of pineapple, granadilla, melon and green apple. Good structure with lovely balancing acidity
300 | 1490

Spring, Unwooded Chenin Blanc, Granmonte estate, Asoke, Thailand

Soft impression, fruity flavors of pear and nectarines and a touch of minerality. Fresh and elegant on the palate with great acid structure, yet round and balanced
| 1,690

Villa Loosen, Riesling QBA, Moselle, Germany

Lovely fresh vibrant and Moorish Riesling. Citrus notes really gets the juices flowing
| 1,490

Cape Mentelle, Semillon & Sauvignon blanc, Margaret River, Australia

Juicy, clean and fresh with tarcy, pithy structure balancing the rich fruit flavors of limes, passionfruit and lychee. The texture is creamy and the finish bright, intense, long and elegant
| 1,890

You & Me, Albarino D.O., Rias Baixas, Spain

Oily, sugary and well structured wine, with a good balance and a nice end. It is a perfect match for shellfish, sushi, Asian dishes and fish.
400 | 1,950

Le Chene, Sancerre, Lucien Crochet, Loire Valley, France

The acidity balances the fruit and the alcohol is well integrated. The flavours are reasonably pronounced and pure, and the finish is long.
3900

WHITE WINE & ROSÉ

WHITE WINE

Réserve Saint Martin, Chardonnay, IGP, Languedoc-Roussillon, France

A nice yellow-flower character to the red-apple and nectarine aromas. With a sweet medium-weight mouth and ripe tropical-fruit flavors that continues through to the finish

| 1,290

La Vignée Bourgogne, Chardonnay, Bouchard pere et Fils, AOC Bourgogne, France

Aromatic bouquet. Round - though not heavy - and silky, with charming fruitiness

| 2690

Terrazas, Altos Del Plata, Chardonnay, Mendoza, Argentina

Fresh and rewarding, this balanced white has good acidity. Fruity palate intense white fruits like pear and green apple, with delicate floral notes of jasmine. Easy to drink

| 1,890

Terrazas, Reserva , Chardonnay, Mendoza, Argentina

Pale gold, confectionary and citric on the nose, honey and citrus on the palate with good complexity, balanced acidity and good length

| 4230

ROSÉ

Monsoon Valley, White Shiraz, Siam Winery, Thailand

A refreshingly high acid level balanced by pure berry flavors and light tannin gives a medium body and a light finish.

290 | 1,400

Luis Felipe Edwards, Shiraz & Cabernet, Chile

A wonderfully fresh and juicy rosé that's packed with summer berry aromas.

230 | 1,090

RED WINE

RED WINE

Mar y Sol, Merlot, Valle del Malpo, Chile

Generous aromas of red berries with hints of chocolate. On the palate this deliciously fruity wine is well rounded with soft tannins.

200 | 990

La Vignée Bourgogne, Pinot Noir, Bourgogne AOC, France

This wine is made from rigorously selected grapes from throughout the region to lend diversity; a harmonious blend of fruit and "terroir".

| 2790

Tapena, Garnacha, Castilla, Spain

Full-bodied, but still lively, with rounded tannins which combine with the fruit to produce a velvet finish.

| 1,490

Cloudy bay, Pinot Noir, Marlborough, New Zealand

A seamless structure and concentrated palate, framed with ripe silky tannins and complex spicy oak and herbal notes. Long, fleshy, and lithe.

| 7,950

Spy Valley, Pinot Noir, Marlborough, New Zealand

Sweet cherry and red fruits are underlined by fragrant notes of mocha and lavender. Fresh fruit supports a crisp and crunch texture, with a long firm finish

| 3,490

Terrazas de los Andes 'Altos Del Plata', Cabernet Sauvignon, Mendoza, Argentina

Fresh and forward, with a basic feel to the palate and flavors of raspberry, mocha and chocolate. The finish shows some mild oak

| 1,890

Cape Mentelle Trinders, Cabernet & Merlot, Margaret River, Australia

A wine with cassis and dark fruits on the nose and some faint herbaceous notes. Full-bodied palate with more cassis and herbaceous flavours, well-balanced with fine grained, ripe fruit tannins.

| 1,650

Fetzer Crimson, Cabernet Sauvignon, Mendocino Country, USA

An oak profile wine with toasty aromatic components from the best of Syrah, Zinfandel, Cabernet Sauvignon and Petite Sirah

| 1,490

RED WINE

RED WINE

Terrazas de los Andes, Reserva, Malbec, Mendoza, Argentina

The unique climate of the Andes yields this Malbec, which is aromatic and flavorful. The aromas soft berry fruit picks up sweet spice notes on the palate.

| 3,900

Terrazas de los Andes, Reserva, Cabernet, Mendoza, Argentina

Rounded with a great structure and concentration. The sweet tannins portray a smooth, vivacious wine with a full body, whilst the fruit and spices display an intensely aromatic bouquet.

| 3,900

Dominio del Plata Crios, Malbec, Susana Balbo, Mendoza, Argentina

Beautiful reddish-purple color. Aromas and flavors of crushed blueberries, cherries and blackberries with accents of dark spice.

Medium body with very subtle and chalky texture.

290 | 1,590

Monsoon Valley, Shiraz, Hua Hin, Thailand

Classic varietal characters of dark plum, and cherries, toasted coffee and spices. Medium body is perfected with lovely fruity mid-palate and very ripe tannin in support

300 | 1,280

Reserve St. Martin, Cabernet Sauvignon, IGP Languedoc Roussillon, France

Fruity and easy to drink for everyone and every occasion

| 1,290

Mas de Bressades, Cuvee Traditional, Cotes de Nîmes AOC, France

Dark red with purple highlights steeped red fruits and spicy nose. Good volume, generous matter and silky tannins in the mouth. Excellent aromatic persistence

290 | 1,390

BEVERAGE LIST

APERITIF

CAMPARI	250		2,200
FERNET BRANCA	250		3,500
MARTINI BIANCO	250		2,000
MARTINI DRY	250		2,000
MARTINI ROSSO	250		2,000
PERNOD	250		2,500
RICARD	250		2,500
APEROL	220		2,000

VODKA

U'LUVKA	320		3,600
ABSOLUT ELYX	370		4,800
GREY GOOSE	320		3,500
KETEL ONE	300		3,500
BELVEDERE	340		3,500
CIROC	320		3,500
SMIRNOFF	260		3,500
STOLICHNAYA	250		3,500

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MONKEY 47	380		5,000
HENDRICK'S	360		5,000
TANQUERAY	320		3,500
BOMBAY SAPPHIRE	300		3,500
BEEFEATER 24	290		3,500
GORDON'S	260		3,500

RUM

DICTATOR	280		3,500
RON ZACAPA 23 YRS.	345		5,000
HAVANA 7 YRS.	300		3,500
HAVANA 3 YRS.	280		3,500
CAPTAIN MORGAN DARK	270		3,500
BACARDI	240		3,500
PAMPERO SILVER	260		3,500

TEQUILA

DON JULIO REPOSADO	345		5,500
PATRON SILVER	380		5,000
OLMECA GOLD	260		3,500
JOSE CUERVO GOLD	270		3,500

BEVERAGE LIST

BRANDY & COGNAC

REGENCY VSOP	260		2,000
COURVOISIER VSOP	320		3,500
CALVADOS	260		3,500
HENNESSY VSOP	300		4,000
HENNESSY X.O	690		12,500
REMY MARTIN VSOP	320		3,500
MARTELL VSOP	320		4,500
MARTELL CORDON BLEU	690		12,500

LIQUER

AMARETTO	240		3,000
JAGERMEISTER	270		3,000
BAILEYS	270		3,000
COINTREAU	270		3,000
GRAND MARNIER	300		3,500
LIMONCELLO	300		3,500
SAMBUCA	240		3,000
SOUTHERN COMFORT	270		3,000
FRANGELICO	300		3,500
CHAMBORD	300		3,500
PATRON XO CAFÉ	300		3,500

PORT & SHERRY & GRAPPA

TAYLOR'S RUBY PORT	290		3,500
TIO PEPE	290		3,500
HARVEY BRISTOL CREAM	290		3,500
GRAPPA	290		3,500

SINGLE MALT SCOTCH WHISKY

GLENFIDDICH 12 YRS.	380		4,200
GLENLIVET 12YRS.	400		4,600
GLENMORANGIE 10YRS.	360		4,000

WHISKY & BOURBON

ROYAL SALUTE 21 YRS.	950		12,500
J. WALKER BLUE LABEL	790		13,000
J. WALKER GOLD LABEL	380		4,500
J. WALKER BLACK LABEL	330		3,500
J. WALKER RED LABEL	280		3,500
CHIVAS REGAL 18 YRS.	380		5,500
CHIVAS REGAL 12 YRS.	310		3,500
BALLANTINE'S	280		3,500
JACK DANIELS	280		3,500
MAKERS MARK	330		3,800
JOHN JAMESON	280		3,500
JIM BEAM	280		3,500

BEVERAGE LIST

BEER

LOCAL

ASAHI 330ml	200
CHANG 330ml	150
SINGHA 330ml	150 DRAFT 180
TIGER 330ml	150
LEO 330ml	110

IMPORTED

HOEGAARDEN 330ml	290
LEFFE BLOND 330ml	300
CORONA 330ml	290
PILSENER 330ml	280
HEINEKEN 330ml	220
SAN MIGUEL LIGHT 330ml	240

IMPORTED CRAFT BEERS

URTHEL SAISONIERE	270
MAX ROSE	270
KRIEK DES JACOBAINS	280
CLARO TEQUILA	210
BERSALIS KADET	270
BERSALIS TRIPEL	280

THAILAND CRAFT BEERS

CHATRI IPA	190
CHALAWAN PALE ALE	190
HAPPY NEW BEER PILSNER	230
HAPPY NEW BEER WHITE IPA	230
HAPPY NEW BEER IPA	230

CIDER

MOOSE APPLE CIDER	120
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BEVERAGE LIST

MINERAL WATER

EVIAN 330ml	190
EVIAN 750ml	290
AVITEZ 500ml	140
SINGHA 500ml	85

SPARKLING WATER

SAN BENEDETTO 500ml	180
PERRIER 330ml	190

FRUIT JUICE | 135

APPLE
ORANGE
PINEAPPLE
TOMATO
GRAPE
MANGO
YOUNG COCONUT

SOFT DRINKS | 85

COKE
DIET COKE
FANTA ORANGE
SPRITE
GINGER ALE
TONIC WATER
ICE TEA | LEMON SODA

EUROPEAN RED BULL | 180

BEVERAGE LIST

COAST HEALTHY CHOICE | 200

SABAI SABAI

Pineapple & Lemongrass

POPEYE

Spinach, Kale & Pineapple

IMORTAL

Pineapple & Ginger

BREEZE

Carrot, Honey & Red Apple

BUNNY

Carrot

HULK

Cucumber, Apple & Kiwi

THE EX

Watermelon, Honey & Lemon

MOCKTAILS & SMOOTHIES | 190

BUTTERFLY ISLAND

Fresh lime, Sprite , Butterfly pea juice

LYNCHBURG LEMONADE

Coke, Cane juice , Sour mix , Lemon soda

APPLE MOJO-LESS

Fresh Mint, Lime Wedge, Sugar, Apple Juice

RED ROCKET JUICE

Mixed berry puree, Lime juice , Cranberry Juice

MANGO SMOOTHIE

Fresh Mango, Orange, Lime Juice & Yogurt

MANGO MERRY

Low fat milk, Yogurt , Honey syrup , Mango, Dash of cadamon

WATERMALON NO-HITO

Watermelon , Sugar cane syrup, Mint leaves

DILMAH TEA | 120

EARL GREY, ENGLISH BREAKFAST, PEPPERMINT
JASMINE GREEN TEA, CHAMOMILE TEA

COFFEE & SPECIALITY COFFEE

CAPPUCCINO, CAFÉ LATTE | 140

ESPRESSO, RISTRETTO | 120

ICED COFFEE | 140

IRISH COFFEE | 250

John Jameson Whiskey, Coffee, Whipping Cream

ROYAL COFFEE | 250

Brandy, Coffee, Galliano

THAI COFFEE | 250

Hong Thong Whiskey, Kahlua, Coffee

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE
AND APPLICABLE GOVERNMENT TAX.