



Bar List

Water

Still water

Soneva Still, 1 litre Maldives

Produced on-site, purified through a number of *Classic Crystal* filtration processes.

Five US dollars

Sparkling Water

Soneva Sparkling 1 litre Maldives

Produced on-site, purified and carbonated through a number of *Classic Crystal* filtration processes.

Five US dollars

Soneva Fushi limits the import of bottled water it purchases to reduce the impact of our environmental footprint.

Prices are subject to 10% service charge

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Updated July 08



Bar List

Freshly Squeezed Juices, Crushes and Smoothies Designed with Your Health in Mind

Twelve US dollars

Fast Breakfast Drink

(Apple, almond, yoghurt, honey)

A refreshing and energising protein-rich juice which serves as a great start to the day. It contains many essential nutrients such as vitamin A, C, E, magnesium and potassium. Taken regularly, it will help to reduce the risk of diabetes and heart disease.

Berry Tang

(Orange, strawberry, banana, yoghurt, honey)

This delicious and nutritious drink is packed with anti-oxidants, flavonoids and minerals for excellent overall health. It will also contribute to glowing skin, lustrous hair and bright eyes.

Nutty Banana

(Maldivian pine nut, banana, soy milk, coconut milk, honey)

A peanut colada without the alcohol! This is a protein-rich drink packed full of essential nutrients which, with regular consumption, has been proven to lower blood pressure, cholesterol and improve cardiac performance. It will also contribute to healthy bones.

Island Sunrise

(Pineapple, mango, apple, banana, lemon, yoghurt, honey)

Tasty, tropical indulgences full of life-protecting vitamins and minerals which will make you feel healthier, look better and enhance your day!

Melon Chill Out

(Honey melon, grape, lavender, yoghurt, honey)

Melons and lavender are very soothing and relaxing for the nervous system. Grapes have an alkaline quality which assists the body in removing excess acid, preventing such diseases as arthritis.

Date Shake

(Date, plum, soy milk)

This smoothie will help to boost your energy, being high in B vitamins, protein and fatty acids. It will also increase your mineral levels because dates are especially rich in potassium and magnesium, which help to prevent cramps when exercising.

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Freshly Squeezed Juices, Crushes and Smoothies Designed with Your Health in Mind

Twelve US dollars

The Digester

(Pineapple, papaya, lime, basil)

An ideal pre-dinner drink to get your digestive system kick-started, perfect for treating gastro or respiratory tract problems. Rich in vitamin A and C which offer protection against acute infections.

Watermelon Punch

(Watermelon, lemon, orange, pineapple, mint)

A great tropical drink to refresh, replenish and cool you down. Perfect after a workout in the gym, a game of tennis or water sports.

Pineapple and Ginger Lifter

(Pineapple, ginger, mint)

Taken between meals, this is a great drink to reduce mucous production and sinus congestion. Ginger and pineapple are effective remedies for many digestive complaints, including nausea. If sipped before meals, this juice will also prime your digestion so you can indulge in that dessert!

Detox Juice

(Celery, carrot, apple, beetroot, lemon)

An excellent combination for liver detoxification, bowel frequency and urinary tract health. This tasty juice is rich in vitamins A, C and a multitude of minerals.

Guava and Papaya Cleanser

(Guava, papaya, banana, orange, lime)

An ideal drink for cleansing and soothing the digestive tract. High levels of antioxidants and minerals also make it a perfect drink for imbibing after exercise, water sports or sunbathing.

Honey Soother

(Garlic, lemon, orange, honey)

The citrus provides vitamin C, flavonoids and carotenes to boost the immune system, help fight viral infections, and reduce inflammation associated with sinus congestion. Garlic is a natural antibiotic and the honey helps to sooth a sore throat.

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Freshly Squeezed Juices, Crushes and Smoothies Designed with Your Health in Mind

Twelve US dollars

Salad in a Glass

(Red pepper, celery, orange, alfalfa sprout, parsley)

This juice is packed with life-giving antioxidants and chlorophyll which help to reduce cholesterol, lower blood pressure and protect the body against free-radical damage and disease.

V-Up

(Carrot, beetroot, tomato, spinach, red pepper, celery, red onion)

A fantastic juice full of protective antioxidants and minerals, ideal for warming you up and replenishing your fluid and electrolyte levels after diving or sports.

Lemon Flu Fighter

(Lemon, lemon zest, ginger, honey, chilli powder - optional)

This is an excellent drink for when you have a cold or the flu. The ginger and chilli powder helps to clear the sinuses and the lemon provides vitamin C.

Carrot Zinger

(Ginger, carrot and lime zest)

This juice provides many essential nutrients such as beta carotene, flavonoids and vitamin C. The ginger helps expel mucous from the respiratory tract helping to relieve asthmatic and sinus problems. Diluted, this is also a perfect drink for acute gastrointestinal disturbances.

The resident nutritionist was involved in designing these health-boosting drinks. Many of these juices will help alleviate some of the symptoms if you are unwell.

For any acute illness, it is always important to seek professional advice. Our resort's Wellness Practitioner, Ayurvedic Doctor, or resident medical practitioner could certainly be of some assistance if required.

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Freshly Squeezed Juices, Crushes and Smoothies

Eleven US dollars

We aim to offer you a wide selection of fresh fruit and vegetable juices, however, seasonal availability or logistical challenges may prevent us from having everything available every day. Please call In Villa Dining (ext 3270) to confirm the availability of your order.

Mix and match as you please...

Apple	Kiwi
Banana	Pineapple
Beetroot	Honeydew melon
Capsicum	Mango
Carrot	Orange
Celery	Papaya
Cucumber	Tomato
Grapefruit	Watermelon

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Herbal Infusions

Six US dollars

Summer Delight

Lemongrass, spearmint, calendula, lemon thyme, free of caffeine and chemical additives. Chamomile helps to heal disorders of the nervous system and assists in sinus and bronchial conditions. Lemon thyme is a great antiseptic, aiding in eliminating bacteria and assisting the airways to the lungs. Calendula is a wonderful herb as a cleanser for the circulation and spearmint relaxes the digestion.

Petal

Lemon grass, rosehips, lavender, rose petals, red clover, chamomile. Calming, anti stress, relaxing and soothing to entire body. A wonderful cleanser for the skin. Red clover, a major ingredient, is now claimed as an anti-cancer herb. Lavender is one of the greatest herbs for alleviating anxiety. Lemon grass appeals in flavour, whilst chamomile and rose soothe the nerves.

Triple E

Liquorice root, peppermint, fennel.

A great energy booster. Due to the pure liquorice root, this tea tempers an acid stomach and inflammation. A very naturally "sweet" tea. Loved by Asians and those that need to lose weight and calm the digestion.

Après

Chamomile, peppermint, spearmint, aniseed, fennel

A great tea to assist sleeping, allergies and colic. Appeals to those who love the taste of a high quality chamomile and those that suffer insomnia, anxiety, and general stress.

Lemon Tang

Lemongrass and Peppermint

A wonderful tea to take when you are feeling too hot or for a hangover. It also has a calming effect on mild nervousness. Lemon Tang acts as a diuretic, and therefore alleviates fluid retention and bad digestion.

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Bar List

Non Alcoholic Cocktails

Twelve US dollars

There are many reasons why some party-goers might prefer not to indulge in alcohol. It could be for religious beliefs, health reasons, or simply to have one member of the group sober enough to bring the rest home safely at the end of the evening! Children also love to try different flavours and colourful creations too.

Orange Fizz

Place ice cubes in a cocktail shaker and add one part lime juice, one part lemon juice and five parts orange juice. Stir well and strain into a glass. Top up with soda water and a touch of sugar syrup if too tart.

Jungle Cooler

Place ice in a cocktail shaker and add one part pineapple juice, one part orange juice, one part peach juice, half part lime juice and half part coconut milk. Shake well and strain into a glass. Garnish with pineapple.

Brown Cow

Two scoops of vanilla ice cream and one bottle of cola gently stirred.

"For when the wine is in, the wit is out."

Thomas Beacon

Safe Sex on the Beach

Pour one part peach nectar, one part pineapple juice, one part orange juice and splash of lime juice over ice. Stir well and strain into a tall glass. Add fresh ice and garnish with a twist of lime peel, a slice of kiwi and a strawberry.

Ginger Punch

Place ice cubes in a blender and add two parts fresh ginger, one part lime juice, one part honey and a large slice of melon. Blend until smooth and decorate with orange and lemon slices.

Lassi (sweet or salted)

Place crushed ice in a blender, add one part milk, three parts fresh yoghurt and blend until smooth.

Milk Shake

Banana, chocolate, pineapple, vanilla, strawberry, coconut, cinnamon or cardamom

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Non Alcoholic Cocktails

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Fruit Blend

Place crushed ice in a blender, add one part coconut cream, two parts fresh pineapple, two parts fresh watermelon and blend until smooth

Sunburst

Place crushed ice in blender; add one cored green apple, three carrots, half a mango, two parts freshly squeezed orange juice, two teaspoons of strawberry puree and blend until smooth

Horses Fall

Shake with ice: three parts orange pekoe tea, one part apple juice, the juice of half a lemon, a dash of angostura bitters, strain into a high ball glass and top up with ginger ale

St Clements

Pour into a high ball glass with crushed ice the rind and juice of two oranges and one lemon, a dash of sugar syrup and top up with water

Shirley Temple

Half fill a highball glass with ice, gradually pour in some ginger ale and stir in two dashes of grenadine

Pick-me-up Gently

Half fill a high ball glass with ice, add the juice of half a lemon, two teaspoons of Worcestershire sauce and top up with soda water

Gentle Sea Breeze

Shake equal parts of cranberry and grapefruit juice and serve on the rocks

Bugs Bunny

Pour equal parts freshly squeezed orange juice, carrot juice, a dash of Tabasco over ice and garnish with a stick of celery

La, La, La

Fill a high ball glass with ice, add a dash of lime cordial, top up with lemonade and float a few drops of angostura bitters on the surface

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Bar List

Soneva Fushi Signature Cocktails

Fifteen US dollars

Six Senses

The sight of blueberry vodka, the sounds of the ocean, the aroma of rose water, the taste of maraschino liqueur, the touch of an ice cold cocktail & beyond...

Soneva Beach Party

The party begins with brandy, whisky, white rum, dark rum, lemon, lime, cranberry, mango juice fresh ginger and club soda

Jungle Tango

Light rum, Tia Maria, local mango, raspberry and fresh young coconut water create the perfect blend for a sweet tooth

Pomegranate Mojito

Rum, fresh organic mint, lime, brown sugar, local pomegranate and club soda

Fruit Garden

From our gardens to your glass: organic cucumber juice, fresh ginger, lemon, lime, apple juice, vodka and peach schnapps

Deep Sea Diving

Dive into the big blue with Citron Vodka, Blue Curacao and Limon cello

Jasmine Ginger

Jasmine tea and fresh ginger with Soneva Fushi citron vodka lime and honey

Six Shots

Eighteen US dollars

Aqua

Cacao, Blue Curacao, Vodka - layer by layer

Earth

Blue Curacao, Bailey's, kiwi liqueur

Fire

Sambuca, Blue Curacao, Bacardi 151 - flamed

Wind

Peach Schnapps, White Menthe, Absolut Mandarin

Elements

Vodka, Grenadine, Blue Curacao, lemonade

Nature

Maraschino liqueur, fresh lime and organic cucumber juice

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Varah Meeru Cocktails

Fifteen US dollars

"Varah Meeru" in Maldivian language, means Yummy.

Soneva Fushi Dream

Bailey's, Kahlua, Malibu, milk, fresh banana and a generous topping of whipped cream and rich chocolate

Banana Colada

Fresh banana, pineapple and vanilla ice-cream with banana liqueur and Malibu

Blue Hawaiian

Malibu, Blue Curacao and fresh pineapple juice

African Rumble

Bailey's, Kahlua, Tia Maria, Brown Cacao, Vanilla ice-cream topped with nutmeg

Key West Cooler

Vodka, Malibu, melon liqueur, peach schnapps, cranberry and orange juice

Chocolate Monkey

Banana liqueur, brown cacao, fresh banana, chocolate syrup and blended with vanilla ice cream

Strawberry Mint

Strawberry liqueur, crème de menthe, fresh strawberries and vanilla ice cream

Fuzzy Navel

Peach schnapps and fresh orange juice

Toasted Almond

Kahlua, Amaretto and milk

Roppongi Summer

Saké, Peach Schnapps, Lychee liqueur, Orange juice, fresh lychee and banana

The Sour

Your choice of Whisky, Brandy, Amaretto, Apricot Brandy, Triple sec, Cassis, melon or other liqueur, lemon and lime

Nothing

Melon liqueur, Malibu, Vodka, Triple sec, lemon, lime and pineapple juice

Berry Berry

Strawberries, blueberries, raspberries, strawberry liqueur and cranberry juice

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Signature & Classic Martinis

Fifteen US dollars

Cucumbertini

Vodka, organic cucumber juice, lime juice and syrup

Strawberry & Basil Martini

Soneva Fushi basil Vodka, strawberry liqueur, with fresh strawberries and basil

Ginger & Honey Martini

Vodka, fresh lime, ginger and honey

Lemongrass Martini

Soneva Fushi lemongrass and Citron Vodkas, lemon juice and fresh lemongrass

Apple & Cinnamon Martini

Soneva Fushi Cinnamon Vodka, organic apple juice, lime juice, syrup, muddle with fresh apple and cinnamon

Grand Basil Martini

Grand Marnier, Bombay Sapphire, basil syrup and a splash of fresh orange juice

Pomegranatini

Local pomegranate with Vodka, lime juice and Grenadine

Cardamom & Pineapple Martini

Soneva Fushi Cardamom Vodka, fresh pineapple juice and syrup

Watermelon Martini

Absolut Vodka, syrup and fresh watermelon juice

Wild Veg Tini

Fresh raspberries, organic cucumber juice, Vodka, raspberry liqueur

Lychee Martini

Vodka, lychee liqueur, a dash of lemon juice and fresh lychee

BCS-Tini

Bailey's, Coffee, Scotch, Cacao, syrup and a pinch of Sri Lankan cinnamon

Sake-Tini

Saké, Bombay Sapphire and Absolut vodka

Vanilla Chocolate Martini

Soneva Fushi Vanilla Vodka & Cacao kissed with chocolate

Chilli-Chilli-Tini

Soneva Fushi Chilli Vodka, Dry Vermouth, lime juice, syrup, muddled with fresh garlic and a dash of ginger juice

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Signature and Classic Martinis

Fifteen US dollars

Blueberry-Tini

Soneva Fushi Blueberry Vodka, syrup, muddled with fresh blueberries

Dirty Martini

Vodka, Dry Vermouth, Kalamata olive brine

Abbey Martini

Plymouth Gin, Sweet Vermouth, fresh orange juice & Angostura bitters

Pineapple & Ginger Martini

Vodka, fresh pineapple juice muddled with pineapple and ginger

Blue Martini

Bombay Sapphire, Dry Vermouth, Blue Curacao and syrup

Double Lemon Tini

Soneva Fushi Citron Vodka, limoncello, fresh lemon juice and a lemon twist

Berry-Tini

Soneva Fushi Blueberry and Raspberry Vodka muddled with fresh blueberries, raspberries, syrup, and a dash of cranberry juice

The Classic

Choice of Gin or Vodka, sweet, medium or extra dry - with a twist or olives?

Champagne Cocktails

Twenty two US dollars

Zubin Metha

Muddled local mango, topped with ice cold Champagne

Classic Bellini

Peach Schnapps muddled with fresh peach and Champagne

Champagne Cup

Cognac, Blue Curacao, Maraschino liqueur, topped with Champagne

Rossini

Strawberry liqueur muddled with fresh strawberries topped with Champagne

Vanilla Ice-Champ

Soneva Fushi Vanilla Vodka, blended with vanilla ice-cream and Champagne

Champagne Cobbler

Cointreau with a dash of lemon juice and ice cold Champagne

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Champagne Cocktails

Twenty two US dollars

Royal Blue Lagoon

Vodka, Blue Curacao topped with Champagne

Champagne Punch

Rum, Cognac, orange Curacao, Maraschino, pineapple, lemon and Champagne

Blue - Cham - Berry

Soneva Fushi Blueberry Vodka, muddled with fresh blueberries and Champagne

Mimosa

Fresh orange juice, ice cold Champagne

Grand Mimosa

Grand Marnier, fresh orange juice and Champagne

Pomegranate-Cham

Local pomegranate with lime juice, Grenadine and Champagne

Ginger Melon Champagne

Fresh ginger & organic watermelon juice filled with Champagne

Champagne Cranny

Vodka, cranberry juice, fresh lime and Champagne

Royal Lime Sorbet

Fresh lime, syrup, Champagne with home made lime sorbet

Ginger Champagne

Absolut Vodka, fresh ginger juice topped with Champagne

Confucius

Lychee liqueur, fresh lychee, champagne

Ja-Mora

Cassis, Vodka, fresh apple, orange juice and Champagne

Mint Chameleon

Crushed ice, Cassis, Crème de menthe and Champagne

Chocolate-Cham

Cacao, syrup and Champagne

Champagne Classic

Cognac, sugar cube, Angostura bitters and Champagne

Kir Royal

Cassis and ice cold Champagne

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Wine Cocktails

Twelve US dollars

Kir

Ice cold white wine with a splash of Cassis

Spritzer

Ice cold white wine with Club soda and lemon twist

Peppermint Wine Cooler

White wine, Crème de menthe, splash of pineapple juice and lemonade

Sangria

Red wine, Grand Marnier, orange juice, chopped fresh lemon, apple and orange

Whisky Cocktails

Fourteen US dollars

Manhattan

Canadian club, Sweet Vermouth and Angostura bitters

Just Peachy

Bourbon, Peach Schnapps, orange juice and ginger ale

Lynchburg Lemonade

Jack Daniel's, Triple sec, lemon and lime topped with lemonade

Mint Julep

Bourbon, crushed ice, fresh mint and lime, nice touch of Club soda

Godfather

Scotch and Amaretto

Brandy Cocktails

Fourteen US dollars

Between the Sheets

Cognac, Rum, Contra, lemon and lime juice

Brandy Alexander

Brandy, Brown Cacao, milk and a pinch of nutmeg

Remy Peach

Remy martin VSOP, Peach Schnapps topped with ginger ale

Sidecar

Brandy, Cointreau, syrup, lemon and lime

Royal Mango

Brandy, Triple sec and fresh mango purée

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Gin Cocktails

Fourteen US dollars

Singapore Sling

Gin, Triple sec, Cherry brandy, Dom Benedictine, fresh pineapple, lime and lemon topped with Club soda

Red Lion

Plymouth gin, Grand Marnier, orange juice

Ocean Gin Fizz

Gin, Blue Curacao, syrup, lemon and lime topped with Club soda

White Lady

Gin, Cointreau, syrup, lemon and lime

Raspberry Collins

Gin, Raspberry liqueur, syrup, lemon juice, fresh raspberries with Club soda

Vodka Cocktails

Fourteen US dollars

Sex on the Beach

Vodka, Peach Schnapps, orange and cranberry juice

Kamikaze

Vodka, lime and Triple sec - you may also ask for the shooter

Cosmopolitan

Vodka, Triple sec, lime, cranberry

Moscow Mule

Vodka, lime juice and ginger beer

Sea Breeze

Vodka, cranberry and grapefruit juice

Boston Beach Party

Vodka, Gin, Rum, Triple sec, Tia Maria, Grand Marnier, lemon, lime and cranberry

Harvey Wall banger

Vodka, orange juice with a Galliano float

Caipiroska - Original; Blueberry; Raspberry; Strawberry

Vodka, crushed ice, muddled with fresh lime and brown sugar

Tropical "Huvafen" [Maldivian for 'Dream']

Absolut mandarin, Triple sec, Grenadine syrup, fresh pineapple juice

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Bar List

Rum Cocktails Fourteen US dollars

Jump Up 'N Kiss Me

Bacardi, Apricot Brandy, Galliano, pineapple and lemon juice

Daiquiri buffet: with Bacardi, triple sec, lemon and lime

Melon	Peach	Plum	Blueberry
Strawberry	Passion fruit	Mango	Raspberry
Banana	Orange	Papaya	Ginger
Pineapple	Grapefruit	Watermelon	Lime
Pomegranate	Kiwi	Apple	

Caipirinha - Original; Blueberry; Raspberry; Strawberry

Cachaca, muddled with fresh lime and brown sugar over crushed ice

Mojito - Original; Lychee; Raspberry; Strawberry

Rum muddled with organic fresh mint, lime and sugar topped with club soda

Mai Tai

Light rum, Dark Rum, Orange Curacao, fresh lemon, lime, orange juice and bitters

Planters Punch

Lots of Dark Rum with fresh pineapple and orange juice, a dash of Grenadine

Tequila Cocktails Fourteen US dollars

Margarita buffet: with Tequila, triple sec, fresh lime and lemon juice:

Strawberry	Passion fruit	Mango	Raspberry
Banana	Orange	Papaya	Apple
Pineapple	Grapefruit	Honeydew	Blueberry
Peach	Kiwi	Watermelon	Pomegranate

Texas Ice Tea

Jose Cuervo Tequila especial, Rum, Vodka, Triple sec, lemon, lime and coke

Corcovado

Tequila, Blue Curacao, Drambuie topped with lemonade

Tequila Fizz

Tequila, fresh orange & lemon juice topped with lemonade

Colorado Mama

Tequila, Kahlua, milk topped with coke

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Metaxa Cocktail

Fourteen US dollars

Exclusive to Soneva Resorts in the Maldives is the finest bottling of the famous Greek liqueur brandy. A blend of twenty to thirty year old distillates infused with rose petals and secret botanicals - it is a seductive after dinner drink. Nero, our Bar Manager, and his team have created these cocktails that add a dash of Soneva flair to this luxurious elixir.

Golden Island

Metaxa Private Reserve, triple sec, fresh cucumber juice, apple juice, lemon juice

Greek special

Metaxa Private Reserve, Limon cello, peach juice, sugar

Blue - berry Metaxa

Metaxa Private Reserve, Blueberry purée, fresh lime juice, and honey

Sweet dream ball

Metaxa Private Reserve, Bailey's, Kahlua, Dark crème de cacao, vanilla ice cream

Screaming sensation

Metaxa Private Reserve, Bailey's, Cointreau, Amaretto,

Octopus attack

Metaxa Private Reserve, Dark Rum, Malibu, pineapple juice

Breeze

Metaxa Private Reserve, White Rum, Drambuie, honey, rock melon juice

Metaxa senses

Metaxa Private Reserve, Triple sec, honey, and honeydew melon

Metaxa sour

Metaxa Private Reserve, sweet 'n' sour, crushed ice

Green sense

Metaxa Private Reserve and Crème de menthe over crushed ice with bitter lemon

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Bar List

Brown Bar List

Whisky, or whiskey, refers to a broad category of alcoholic beverages that are distilled from fermented grain mash and aged in wooden casks (generally oak). Different grains are used for different varieties, including barley, malted barley, rye, malted rye, wheat, and maize (corn).

Ballantines 'gold' label 12 years

Seven US dollars

Macallan 12 years

Twelve US dollars

Glenmorangie 10 years

Ten US dollars

Talisker 10 years

Fifteen US dollars

Laphroaig 10 years

Twelve US dollars

Lagavulin 16 years

Eighteen US dollars

Glenfiddich 12 years

Eight US dollars

Glenfarclas 21 years

Eighteen US dollars

Glenkinchie 10 years

Ten US dollars

Bowmore 17 years

Eighteen US dollars

Bowmore Darkest

Fifteen US dollars

Dalwhinnie 15 years

Ten US dollars

Balvenie 12 years Double Wood

Twelve US dollars

1971 Longmorn-Glenlivet

Twenty US dollars

1970 Glendronach

Twenty US dollars

Ardbeg 30 years

Thirty five US dollars

Mortlach 1980

Nineteen US dollars

Rosebank 14 Years

Twenty US dollars twenty

Balvenie portwood 21 years

Fifteen US dollars

Glenlivet 12 years

Ten US dollars

Royal Lochnagar 12 years

Fifteen US dollars

Cragganmore 12 years

Ten US dollars

1977 Ardbeg

Forty US dollars

Compass Box Hedonism

Fifteen US dollars

Glenmorangie 1981 Sauternes Wood

Sixty US dollars

"Alcohol is like love. The first kiss is magic, the second is intimate, the third routine."

Raymond Chandler

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Brown Bar List Scotch Whisky

Ballantines Finest Six US dollars	Dimple 15 years Eight US dollars
Dewars Six US dollars	Cardhu 12 years Eight US dollars
Johnnie Walker red label Six US dollars	Chivas Regal 12 years Eight US dollars
Johnnie Walker black label Eight US dollars	Haig Six US dollars
Johnnie Walker blue label Thirty five US dollars	Famous Grouse Six US dollars
Justerini & Brooks Rare Six US dollars	Highland Park 12 years Twelve US dollars

"I've had eighteen straight whiskies; I think that's the record."

Dylan Thomas

(spoken the day before he lapsed into a fatal coma)

Whisky Irish

Bushmills 10 years	- Ten US dollars
Jameson	- Seven US dollars
Redbreast 12 years	- Fifteen US dollars
Green Spot Reserve	- Fifteen US dollars

Canadian

Canadian Club	- Five US dollars
Crown Royal	- Five US dollars

American

Jim Beam	- Seven US dollars
Jack Daniels	- Seven US dollars
Woodford Reserve	- Twelve US dollars

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Rum

Rum is a rich and fragrant spirit distilled from molasses in a pot still or patent still. Because sugar cane is usually grown in tropical climates, and molasses is produced from sugar cane, the drink has become associated with sun-drenched islands and white sand beaches fringed with coconut palms.

As with most spirits, rum is clear when it comes from the still, but is matured in oak casks and often coloured with caramel before bottling. Jamaican rum is usually dark; Cuban can be light, gold or dark, while Puerto Rican rum is left clear.

Fine rums are produced in Haiti, Barbados, Antigua, Trinidad, Venezuela, the Dominican Republic and Guyana.

Angostura 5 year	- Eight US dollars
Appleton XO	- Fifteen US dollars
Bacard 151°	- Twelve US dollars
Bacardi gold	- Seven US dollars
Bacardi white	- Six US dollars
Brugal Anejo	- Ten US dollars
Chantal Reserva 1976	- Seventy US dollars
Clement Vieux V.O	- Ten US dollars
Chantal Comte la tour de l'or	- Thirty-two US dollars
Chantal Comte l'arbre du Voyageur 1998	- Twenty-eight US dollars
Cruzan 151°	- Twelve US dollars
Cruzan 5 year	- Ten US dollars
Cachaca 51, Brazil	- Six US dollars
Captain Morgan	- Six US dollars
Damoiseau 8 year	- Ten US dollars
Flor De Cana Gran Reserva 7 year	- Ten US dollars
Havana Club 7 year	- Nine US dollars
Lamb's navy	- Six US dollars
J.Bally 1993	- Twenty US dollars

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Rum

Mount Gay Eclipse	- Eight US dollars
Myer's	- Seven US dollars
Matusalem 10 year	- Ten US dollars
Mainstay Cane Spirit, South Africa	- Six US dollars
Plantation Barbados 1995	- Ten US dollars
Plantation Guayana 1990	- Fifteen US dollars
Santa Teresa Solera 1796	- Ten US dollars
Woods 100	- Fifteen US dollars
Zacapa Centenario 25 Year X.O	- Twenty-five US dollars

"There are two reasons for drinking: one is when you are thirsty, to cure it;
the other is when you are not thirsty; to prevent it."

Thomas Love Peacock

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Bar List

Brown Bar List

Cognac

Cognac (pronounced *con-yak*), named after the town of Cognac in France, is a brandy produced in the region surrounding the town. It must be made from at least 90% Ugni Blanc, Folle Blanche, or Colombard grapes. The rest of the cognac can consist of ten selected grapes. However, most cognac is made from Ugni Blanc only. It must be distilled twice in copper pot stills and aged at least 6 months to 2 years in French oak barrels in order to be called cognac.

Martell VS	- Eight US dollars
Remy Martin VSOP	- Fifteen US dollars
Hennessy VS	- Eight US dollars
Martell Cordon Bleu	- Eighteen US dollars
Hennessy XO	- Thirty five US dollars
Martell VSOP	- Fifteen US dollars
Hermitage 1937 Grande Champagne	- Eighty five US dollars
Hermitage 1947 Grande Champagne	- Forty US dollars
Hermitage 1950 Grande Champagne	- Fifty US dollars
Hermitage 1974 Grande Champagne	- Forty US dollars
Hermitage 1975 Grande Champagne	- Forty US dollars
Hermitage 1989 Grande Champagne	- Forty US dollars
Menuet 50 Years Grande Champagne	- One hundred and ten US dollars
Beaulon 12 Years	- Twenty US dollars
Beaulon 1971	- Forty US dollars
Beaulon 20 Year	- Thirty US dollars
Beaulon Napoleon	- Twenty five US dollars
A E Dor Legend Old Reserve Opera	- Forty US dollars
A E Dor Hors d' Age NO 7	- Sixty US dollars
Croizet XO	- Thirty five US dollars

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Bar List

Brown Bar List Cognac

Croizet 1966	– Ninety US dollars
Roulet Fransac 1937	– Ninety US dollars
Michel Forgeron Ancestral Family Reserve	– Ninety five US dollars
Menuet Extra	– Forty five US dollars
Ragnaud Sabourin Florilege	– Eighty US dollars
Raymond Ragnaud Hors d'Age	– Sixty US dollars
Louis XIII Remy de Mertin	– Two hundred and fifty US dollars

Armagnac

Delord Bas Armagnac 1946	– Seventy US dollars
Delord Bas Armagnac 1958	– Forty five US dollars
Darbeau Vieil Armagnac 1956	– Forty five US dollars
Darbeau Bas Armagnac 1966	– Forty five US dollars
Cassagnoles 5 Year Tenareze	– Fifteen US dollars
Delord Bas Armagnac 1946	– Feventy US dollars
Montal Bas Armagnac 1969	– Forty US dollars
Castarede Bas Armagnac 1967	– Forty five US dollars
Castarede Bas Armagnac 1953	– Eighty US dollars

"Claret is the liquor for boys, port is for men;
But he who aspires to be a hero must drink brandy."

Samuel Johnson

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Bar List

Brown Bar List Calvados and Apple Brandies

Coeur de Lion	– Eight US dollars
Père Magloire	– Ten US dollars
Somerset Apple Brandy 10 years	– Ten US dollars
Kingston Black Apple Apéritif	– Six US dollars
Dupont 1985	– Thirty five US dollars
Dupont 1967	– Fifty US dollars
Chateau du Breuil Hors d'Age 15 years	– Twenty US dollars.
Chateau du Breuil Reser des Seigneurs	– Thirty five US dollars

Spanish Brandy

Barbadillo de Jerez Solera Gran Reserva	– Forty US dollars
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Metaxa Greek Brandy

Metaxa Grande Fine	Metaxa Grand Olmpion Reserve
Ten US dollars	Ten US dollars
Metaxa Five Star Classic	Metaxa Privat Reserve
Ten US dollars	T

en US dollars

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Bar List

White Bar List

"You say alcohol is slow poison? So, who is in a hurry?" **Robert Benchley**

Vodka

The word "Vodka" comes from the Russian "Zhiznennia Vodka" which means "water of life". Vodka means "little water".

Vodka is pure spirit and can be distilled from a number of ingredients, including potatoes and sugar cane. The spirit is then filtered through charcoal to remove any oil or trace of impurity, and the resultant spirit is the perfect base for a cocktail. Vodka should be stored in the freezer and served almost painfully cold.

Soneva Fushi Stolichnaya Infusions

Eight US dollars

Basil	Cinnamon
Blueberry	Clove
Cardamon	Lemongrass
Chilli	Vanilla
Liquorice	Mango
Prune	Pineapple
Strawberry	Mandarin
Citron	Coconut

Absolut · Absolut citron · Absolut kurant · Absolut mandarin

Nine US dollars

Finlandia - Six US dollars

Ketel One - Fifteen US dollars

Smirnoff Red - Six US dollars

Siwucha - Forty US dollars

Stolichnaya - Six US dollars

Moskowskaya - Eight US dollars

Smirnoff black - Eight US dollars

Stolichnaya elit - Twenty US dollars

Belvedere - Fifteen US dollars

Çiroc - Eight US dollars

Zubrowka - Eight US dollars

Grey Goose - Eight US dollars

42 Below - Fifteen US dollars

42 Below Passion fruit - Fifteen US dollars

42 Below Manuk Honey - Fifteen US dollars

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Bar List

White Bar List

Gin

The official definition of gin is as a "neutral, rectified spirit distilled from any grain, potato or beet and flavoured with juniper". Indeed, there are several styles of the white spirit, all falling under the general category of "gin". Each producer has a closely guarded recipe, with juniper berries as a base, sometimes including a touch of coriander, angelica root and seed, dried orange and lemon peel, cassia bark and orris root powder.

Gin

Gordon's	- Six US dollars
Beefeater	- Six US dollars
Plymouth	- Six US dollars
Bombay Sapphire	- Six US dollars
Tanqueray	- Six US dollars
Seagram's Extra Dry	- Six US dollars

Soneva Fushi Gin Infusions

Eight US dollars

Mango	Pomegranate
Blueberry	Fig
Apricot	Cherry

Tequila

Sauza silver	- Seven US dollars
Sauza gold	- Seven US dollars
Jose Cuervo Gold	- Seven US dollars
Anejo Reserva 1800	- Seven US dollars

"One drink is too many for me and a thousand not enough."

Brendan Behan

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Bar List

White Bar List

Grappa

[GRAHP-pah] a colorless, high alcohol Italian eau de vie distilled from the residue (grape skins and seeds) left in the wine press after the juice is removed for wine.

Grappa has been made commercially since the 18th century. There are hundreds of highly individual, markedly different styles of this fiery distillation, which can also have great depth and character. The ultimate grappa is spicy, golden in colour ÙE [pronounced OO-eh], which is made from grape juice, pomace and aged in wood

Distillato di Miele di Corbezzolo	- Fourteen US dollars
Distillato di Miele d'Acacia	- Ten US dollars
Distillato di Miele di Agrumi	- Ten US dollars
Distillato di Miele di Castagno	- Ten US dollars
Distillato di Miele di Millefiori	- Ten US dollars
Distillato di Miele di Girasole	- Ten US dollars
Distillato di Miele di Tarrassaco	- Ten US dollars
Distillato di Miele Millesimato	- Ten US dollars
Grappa Monovitigno Lo Chardonnay Bianco	- Six US dollars
Grappa Monovitigno Lo Chardonnay in Barriques	- Six US dollars
Grappa Monovitigno Il Merlot	- Six US dollars
Grappa Monovitigno Il Tocai	- Six US dollars
Grappa Monovitigno Il Moscato	- Six US dollars
Grappa Cru Monovitigno Pignolo	- Eighteen US dollars
Acquavite di Lamponi di sottobosco	- Fourteen US dollars
Frut Pirus / Williams	- Eight US dollars
Frut Prunus / Sliwovitz	- Eight US dollars
Frut Cerasus / Kirsch	- Ten US dollars
ÙE Monovitigno Il Fragolino di Nonino	- Eight US dollars
ÙE Monovitigno Il Prosecco di Nonino	- Eight US dollars
ÙE Monovitigno La Malvasia di Nonino	- Eight US dollars
ÙE Monovitigno Il Sauvignon di Nonino	- Eight US dollars
ÙE Cru Monovitigno Cabernet Franc	- Fourteen US dollars
ÙE Cru Monovitigno Fragolino	- Fourteen US dollars
ÙE Cru Monovitigno Moscato	- Fourteen US dollars
ÙE Cru Monovitigno Muller Thurgau	- Fourteen US dollars

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Bar List

White Bar List

Grappa

2006 <i>ÙE</i> Acquavite d'Uva Cru Monovitigno Picolit	- One hundred and twenty US dollars
Amaro Nonino Quintessentia	- Six US dollars
Prunella Mandorlata Nonino	- Six US dollars
Grappa Antica Cuvee Invecchiata in Barriques	- Eight US dollars
Grappa Vuisinâr	- Six US dollars
Grappa Optima	- Six US dollars
Grappa Friulana	- Six US dollars
Grappa Friulana alla Ruta	- Six US dollars
Grappa Cru Monovitigno Picolit	- Fourteen US dollars
Grappa Cru Monovitigno Ribolla Gialla	- Ten US dollars
Grappa Cru Monovitigno Schioppettino	- Ten US dollars
Grappa Cru Monovitigno Verduzzo	- Ten US dollars
Grappa Tradizione Nonino	- Six US dollars
Grappa Monovitigno Cuvee Millesimata	- Six US dollars
Grappa Jacopi Poli Torcalato	- Forty five US dollars
Grappa Cellini Bianco	- Eight US dollars
Grappa Reserva Ducale	- Ten US dollars
<i>ÙE</i> Vitigni Bianchi	- Six US dollars
<i>ÙE</i> Uvarossa	- Six US dollars
<i>ÙE</i> Cru Monovitigno Verduzzo	- Fourteen US dollars
<i>ÙE</i> Cru Monovitigno Traminer	- Fourteen US dollars
<i>ÙE</i> La Riserva Dei Cent'Anni	- Twenty-two US dollars
<i>ÙE</i> Riserva Monovitigno Traminer Cru Cà Viola 18yo	- Thirty US dollars

Eau de Vie

1997 Quince	- Ten US dollars
1996 Marc Burgunder	- Ten US dollars
1999 Sauerkirsche	- Ten US dollars
1995 Marc Kaiserstuhl	- Ten US dollars
1996 Marc Burgunder	- Ten US dollars
Marc de Gewurztraminer 45 Leon Beyer	- Ten US dollars
Poire William 43 Leon Beyer	- Ten US dollars
Framboise 45 Leon Beyer	- Ten US dollars
Mirabelle 45 Leon Beyer	- Ten US dollars
Blanche de Cassagoles	- Fifteen US dollars

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Bar List

Liqueurs

Seven US dollars

Amaretto	Galliano	Malibu
Bailey's	Grand Marnier	Sambuca
Cointreau	Kahlua	Southern Comfort
DOM Benedictine	Kummel	Strega
Drambuie	Limon cello	Tia Maria

Aperitifs

Eight US dollars

Campari	Martini rosso
Dubonnet	Pernod
Fernet Branca	Vya extra dry vermouth
Martini bianco	Vya sweet vermouth
Martini dry	

Port, Sherry and Fortified wine

Tio Pepe Fino	- Six US dollars
Barbadillo Oloroso Amoroso San Rafael Dulce	- Fifteen US dollars
Barbadillo Oloroso Seco Vors	- Twenty two
Lustau Singie Cask Paio Cortado	- Twenty two
Harveys Bristol cream·Harveys Bristol milk	- Six US dollars
1996 Dow's LBV	- Ten US dollars
NV Fine Ruby Graham's	- Eight US dollars
De Bortoli 8 year tawny, Australia	- Ten US dollars
Starboard batch 88, USA	- Ten US dollars
NV 10 Years Tawny Port Dow's	- Twelve US dollars
Sandeman Ruby	- Ten US dollars

White Port

Taylor's Fine White	- Six US dollars
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Bar List

Beer

Tooheys gold bitter 375ml
Australia
Seven US dollars

Tiger 330ml Singapore
Seven US dollars

Kirin 350ml Japan
Eight US dollars

Little creatures pale ale 330ml
Australia
Ten US dollars

Tooheys extra dry 345ml
Australia.
Ten US dollars

Leffe blonde 330ml Belgium
Twelve US dollars

Grolsch 330ml Holland
Twelve US dollars

Lion 325ml Sri Lanka.
Seven US dollars

Steinlager 330ml New Zealand
Twelve US dollars

Hahn ice 345ml Australia
Ten US dollars

San Miguel 330ml Philippines
Seven US dollars

Hoegaarden 330ml Belgium
Twelve US dollars

Becks 330ml Germany
Seven US dollars

Corona 330ml Mexico
Eight US dollars

Heineken 330ml Holland
Seven US dollars

Oranjeboom 330ml Holland
Eight US dollars

"The only cure for a real hangover is death."

Robert Benchley

San Miguel Draught, Philippines

330ml - Six US dollars

625ml - Nine US dollars

1250ml- Fifteen US dollars

"I do not live in the world of sobriety."

Oliver Reed

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The Bar List

Tea and Coffee

Local Favourites

Six US dollars

Bombay Tea

Traditional milk tea with cinnamon and cardamom

Creamy Tea

Very strong tea with milk, boiled for 15 minutes

Iced infusions

Ginger, mint, lemongrass, lime, cardamom, green tea or rose

Exotic Creations

Nine US dollars

Absolutely Mint

Cool refreshing mint ice tea with a dash of crème de menthe

Malibu Ice Tea

Iced orange pekoe with a dash of coconut and white rum liqueur

Quady's Ice Tea

A herbal infusion of vya vermouths and fresh mint ice tea

Liqueur Coffee

Eleven US dollars

Irish

Hot coffee with Irish whisky, sugar and whipped cream.

Jamaican

Piping hot coffee with Tia Maria and whipped cream

Henry the Third

Kahlua, Brandy, Galliano and Grand Marnier with hot coffee and whipped cream

Keoke

Kahlua and Dark Crème de Cacao with hot coffee and whipped cream

Caffè di Saronno

Iced coffee with Amaretto and cream

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