

Dear Guest,

This menu presents only a small selection of the cocktails our Mixologist is known for...

If your favorite beverage is not listed, please don't hesitate to approach our team members.

For cigar lovers just ask your waiter for the cigar menu.



CHAMPAGNE

Dom Pérignon	2,000.00
Moët & Chandon Nectar Rosé	1,000.00
Veuve Clicquot Rosé	1,000.00
Moët & Chandon Rosé	950.00
Moët & Chandon Nectar Impérial	950.00
Veuve Clicquot Brut	900.00
Moët & Chandon Brut Impérial	800.00
G.H Mumm Rosé	750.00
G.H Mumm Brut	700.00
Ruinart Blanc de Blanc	700.00
Ruinart Brut Impérial	700.00

By Bottle

Between the Sheets

- · White Rum
- Cognac
- Light Tviple Sec
- Evesh Lemon Juice



COGNAC

Hennessy XO	100.00
Remy Martin XO	100.00
Martell XO	90.00
Hennessy VSOP	50.00
Remy Martin VSOP	45.00
Courvoisier VSOP	40.00
D'usse VSOP	40.00
Martell VSOP	40.00

(25ml)

SINGLE MALT

Glenfiddich 21 Years Old	110.00
Glenfiddich 18 Year Old	60.00
Glenfiddich 15 Years Old	50.00
Glenfiddich 12 Years Old	30.00
Glenkinchie	30.00
Glenlivet	30.00
Glenmorangie Lasanta	30.00
Glenmorangie Original 10 Years Old	30.00
Glenmorangie Port Wood Finish	30.00
The Singleton I 2 Years Old	30.00

Godfather

- Scotch Whisky
- · Amavetto



SCOTCH WHISKY

(25ml)

Chivas Regal 25 Years Old	100.00
Johnnie Walker Blue Label	90.00
Johnnie Walker Platinum	60.00
Chivas Regal 18 Years Old	40.00
Johnnie Walker Gold Reserve	40.00
Johnnie Walker Black Label	30.00
Chivas Regal 12 Years Old	25.00

AMERICAN WHISKEY

Gentleman Jack	25.00
Four Roses	20.00
Jack Daniels	20.00
Makers Mark	20.00

Godmother



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Bluecoat Gin	30.00
Chase Elegant Gin	30.00
Chase GB Extra Dry Gin	30.00
Chase Sloe & Mulberry Gin	30.00
Ferdinand's Saar Dry Gin	30.00
Hendricks Gin	30.00
Beefeater 24 Gin	25.00
Bombay Sapphire Gin	25.00
Tanqueray No.10	25.00

(25ml)

VODKA

Grey Goose VX	45.00
Elyx	40.00
Belvedere	30.00
Chase Original	30.00
Chase Smoked	30.00
Ciroc	30.00
Grey Goose	30.00

Black Russian

- Vodka
- Coffee Liqueur



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Barcadi 8	35.00
Angustura 1919	30.00
Havana Club Blanco	25.00
Angustura 1824	20.00
Captain Morgan Black	20.00
Captain Morgan Spiced	20.00
Havana Club 3 Years Old	20.00
Ron Zacapa	20.00

(25ml)

Patron Tequila Gold	35.00
Patron Tequila Silver	35.00
Camino Tequila	25.00
Don Julio Blanco	25.00
Don Julio Reposado	25.00
Jose Cuervo Gold	25.00
Patron XO Café	25.00





(By Glass)

WHITE

Long Mountain Sauvignon Blanc South Africa	40.00
Hardys Chardonnay Australia	40.00

ROSÉ

Long Mountain Shiraz South Africa	40.00
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RED

Long Mountain Cabernet Sauvignon South Africa	40.00
Hardys Merlot Australia	40.00

For a different wine preference kindly ask your waiter for the wine list.





DRAUGHT

Peroni Nastro Azzurro 500ml	30.00
Peroni Nastro Azzurro 330ml	25.00
Club draught 500ml	25.00
Club draught 330ml	20.00

BOTTLE

Leffe Blonde 330ml	30.00
Stella Artois 330ml	30.00
Club 330ml	20.00
Guinness 330ml	20.00
Gulder 625ml	20.00
Heineken 330ml	20.00
Hunter's 330ml	20.00
Savanna dry 330ml	20.00
Star 330ml	20.00
Star light 330ml	20.00

B-57

- Ovange Cognac (Grand Marnier)
- Ivish Cveam (Baileys Ivish Cveam)
- Coffee Liqueur (Kahlúa)



COCKTAILS

MIXOLOGIST'S SPECIAL The taste of Freedom	90.00
LONG ISLAND ICETEA Rum, vodka, gin, cointreau, tequila, coca cola, lemon juice	50.00
BRONX Gin, dry vermouth, sweet vermouth, orange juice. A popular rival to both the classic Martini and classic Manhattan. It was ranked No. 3 in the World's 10 most famous cocktails in 1934.	40.00
Ask for 'Queens' if you would prefer it with pineapple juice.	
MARTINI The name is Bond, James Bond! Sorry, we couldn't resist! However, the only way to have a classic Martini is stirred!	40.00
MINT JULEP Bourbon, spearmint leaves, mineral water. Since 1938 the Mint Julep has been promoted by Churchill Downs in association with the Kentucky Derby. Each year almost 120,000 Juleps are served at Churchill Downs over the two-day period of the Kentucky Oaks and the Kentucky Derby.	40.00
MANHATTAN Bourbon, red vermouth, homemade bitters, cherry. Popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870's where it was invented by Dr. lain Marshall. We will ask you; sweet, dry or perfect?	40.00



MOCKTAILS

Mojito syrup, lemon juice, mint leaves topped with cranberry juice.	30.00
VIRGIN COLADA Coconut syrup, whipping cream topped with pineapple juice.	30.00
VIRGIN MARY Tomato juice, beef stock or bouillon, lemon juice, Tabasco, salt, Worcestershire sauce and ground black pepper.	30.00
CHAPMAN Grenadine syrup, orange juice, fanta, sprite, 3 slices of cucumber.	30.00
SHIRLEY TEMPLE Grenadine syrup, 7UP	30.00
BERRY BLAST Black berry syrup, strawberry syrup, lemon juice topped with soda water.	30.00



SOFT DRINKS

SODAS	
Red Bull	30.00
Alvaro	15.00
Bitter Lemon	15.00
Coca Cola, Coca Cola Light, Fanta, 7 UP, Sprite	15.00
Ginger Ale	15.00
Malta Guinness	15.00
Soda Water	15.00
Tonic Water	15.00
FRESH FRUIT JUICES	
Orange	25.00
Pineapple	25.00
CHILLED JUICES	
Cranberry	25.00
Apple, Mango, Guava, Orange, Pineapple	20.00
Apple, Flango, Guava, Orange, Fineapple	20.00
TEA & COFFEE	
Double Espresso	18.00
Café Latte/ Cappuccino / Macchiato	18.00
Tea	15.00
Hot Chocolate	15.00
Espresso	15.00
Coffee	15.00



SNACKS

CAESAR SALAD	1/
With prawns [S] With chicken	115.00 70.00
BEEF CARPACCIO Marinated thin slices of beef fillet with mustard vinaigrette and parmesan shavings.	70.00
AMBASSADOR CLUB SANDWICH [P] Lettuce, tomatoes, onions, mayonnaise, cucumber, chicken breast, bacon and egg.	70.00
SPICY CHICKEN WINGS Served with French fries.	70.00
FRIED CALAMARI [S] Marinated strips of calamari fried and served with a dip.	65.00
SPRING ROLLS & SAMOSAS [N]	50.00

Dishes may contain [N] = Nuts, [P] = Pork, [S] = Seafood.

Three spring rolls and three samosas served with sweet chili dip.

Consuming raw or undercooked meat, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please let us know any dietary preferences or food allergies we should be aware of in preparation of your meal.

Bun



Tomato





Bacon

Lettuce





Mushrooms

Cheese





Cucumber

Cutlet





Onion

Bun



CHEF'S RECOMMENDATION:

GRILLED WAGYU TENDERLOIN [200G]

320.00

Served with two side dishes of your choice.

Wa - Japanese Style
Gyu- the Japanese word for a cow

Wagyu beef is intensely marbled with softer fat and strives to deliver a delightfully savoury, delicate, velvety, melt-in-your mouth experience.

WAGYU BEEF BURGER

140.00

Lettuce, tomatoes, onions, ketchup, cucumber, wagyu beef. Served with french fries.

GRILLED ATLANTIC SALMON STEAK

155.00

Grilled salmon served with two side dishes of your choice.

GRILLED PRAWNS [S]

155.00

Marinated grilled jumbo prawn served with two side dishes of your choice.

SAUCES

SIDE DISHES

SIDE DISHES

Garlic Butter Mushroom Peppercorn French Fries Mashed Potatoes Rice

Creamy Spinach
Sautéed Mushroom

Almond Broccoli [N]

COOKING CHART

Rare

Medium rare Medium

Medium well Well done cool, red centre

warm, red centre hot, rose pink centre slightly pink but succulent

not pink but amazing

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