

# Standard Drinks Menu



APERITIVES

An aperitif is an alcoholic drink that proceeds a large meal. You can think of it as a beverage appetizer or hors d'oeuvre. Sometimes the term aperitif is also used to describe the whole intro course to a large meal, the beverage often served with finger foods such as olives, bruschetta, or other simple appetizers.

|        | AI GUESTS | NON-INCLUSIVE GUESTS |
|--------|-----------|----------------------|
| BITTER |           |                      |

|                    |  |    |
|--------------------|--|----|
| Campari UIC GAI AI |  | 10 |
|--------------------|--|----|

SWEET & DRY

|                           |   |    |
|---------------------------|---|----|
| Martini Bianco UIC GAI AI |   | 10 |
| Martini Rosso UIC GAI AI  |   | 10 |
| Martini Dry UIC GAI       | 6 | 10 |
| Pimm's No. 1 UIC GAI      | 6 | 10 |

FRENCH APERITIVES

|                   |   |    |
|-------------------|---|----|
| Pernod UIC GAI AI |   | 10 |
| Ricard UIC GAI    | 6 | 10 |

TEQUILA

A regional specific name for a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila, 65 km northwest of Guadalajara, and in the highlands of the north western Mexican state of Jalisco.

|                                          |   |    |
|------------------------------------------|---|----|
| Don Angel (El Pedrito Silver) UIC GAI AI |   | 8  |
| Jose Cuervo Classic White UIC GAI AI     |   | 10 |
| Jose Cuervo Classic Gold UIC GAI         | 6 | 10 |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



# GIN

A spirit which derives its predominant flavor from juniper berries. From its earliest origins in the Middle Ages, gin has evolved over the course of a millennium from a herbal medicine to an object of commerce in the spirits industry.

|                             | AI GUESTS | NON-INCLUSIVE GUESTS |
|-----------------------------|-----------|----------------------|
| Gordon's Dry Gin UIC GAI AI |           | 10                   |
| Greenall's Gin UIC GAI      | 6         | 10                   |
| Bombay Sapphire UIC GAI     | 10        | 14                   |
| Tanqueray UIC GAI           | 10        | 14                   |
| Hayman's Old Tom UIC GAI    | 10        | 14                   |

# RUM

A distilled alcoholic beverage made from sugarcane by products, such as molasses, or directly from sugarcane juice, by a process of fermentation and distillation. The distillate, a clear liquid, is then usually aged in oak barrels.

|                             |    |    |
|-----------------------------|----|----|
| Malibu UIC GAI AI           |    | 8  |
| Bacardi White UIC GAI AI    |    | 10 |
| Bacardi Gold UIC GAI        | 8  | 10 |
| Cachaca UIC GAI             | 8  | 10 |
| Captain Morgan Dark UIC GAI | 10 | 14 |
| Appleton Dark UIC GAI       | 10 | 14 |
| Havana Club UIC GAI         | 10 | 14 |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



# VODKA

A distilled spirit. It is a clear liquid which consist of mostly water purified by distillation from a fermented substance such as grain (rye, wheat) potatoes or sugar beet molasses and some flavorings or unintended impurities.

|                                                    | AI GUESTS | NON-INCLUSIVE GUESTS |
|----------------------------------------------------|-----------|----------------------|
| Stolichnaya Red UIC GAI AI                         |           | 10                   |
| Russian Standard UIC GAI                           | 6         | 10                   |
| Finlandia UIC GAI                                  | 6         | 10                   |
| Absolut Blue UIC GAI                               | 8         | 12                   |
| Absolut (Vanilla/Raspberry/Mango/Mandarin) UIC GAI | 10        | 14                   |
| Skyy Vodka UIC GAI                                 | 10        | 14                   |
| Belvedere Pure Vodka UIC GAI                       | 12        | 16                   |
| Grey Goose UIC GAI                                 | 12        | 16                   |

# WHISKEY

A distilled alcoholic beverage made from fermented grain mash. Various grains are used for different varieties, including barley, corn, rye, and wheat.

|                                     |    |    |
|-------------------------------------|----|----|
| Johnnie Walker Red Label UIC GAI AI |    | 10 |
| Johnnie Walker Black Label UIC GAI  | 12 | 18 |
| Ballantine's Finest UIC GAI         | 6  | 10 |
| Famous Grouse UIC GAI               | 6  | 10 |
| Cutty Shark Black UIC GAI           | 8  | 12 |
| Chivas Regal 12 Years Old UIC GAI   | 10 | 14 |
| Dimple 15 Years Old UIC GAI         | 12 | 16 |

# SINGLE MALT WHISKEY

|                                  |    |    |
|----------------------------------|----|----|
| Auchentoshan, Classic UIC GAI    | 12 | 14 |
| Glenfiddich 12 Years Old UIC GAI | 12 | 14 |
| Glenlivet 15 Years Old UIC GAI   | 14 | 18 |
| Macallan 12 Years Old UIC GAI    | 14 | 18 |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season

|                      | AI GUESTS | NON-INCLUSIVE GUESTS |
|----------------------|-----------|----------------------|
| <b>IRISH WHISKEY</b> |           |                      |

|                        |   |    |
|------------------------|---|----|
| Jameson's Iris UIC GAI | 6 | 10 |
|------------------------|---|----|

**BOURBON**

A type of American whiskey: a barrel-aged distilled spirit made primarily from corn.

|                             |    |    |
|-----------------------------|----|----|
| Jim Beam UIC GAI            | 6  | 10 |
| Jack Daniels UIC GAI        | 8  | 14 |
| Jack Daniels Silver UIC GAI | 12 | 16 |
| Woodford Reserve UIC GAI    | 12 | 16 |

**COGNAC**

Named after the town of Cognac in France, is a variety of brandy. It is produced in the wine-growing region surrounding the town from which it takes its name, in the French.

|                        |    |    |
|------------------------|----|----|
| Courvoisier VS UIC GAI | 10 | 14 |
| Hennessey VS UIC GAI   | 12 | 16 |

**BRANDY**

A spirit produced by distilling wine. Brandy generally contains 35–60% alcohol by volume and is typically taken as an after-dinner drink.

|                        |  |    |
|------------------------|--|----|
| ISSI Brandy UIC GAI AI |  | 10 |
|------------------------|--|----|

**FORTIFIED WINE PORT**

Port wine is a Portuguese fortified wine produced exclusively in the Douro Valley in the northern provinces of Portugal. It is typically a sweet, red wine, often served as a dessert wine, though it also comes in dry, semi-dry, and white varieties.

|                                    |   |    |
|------------------------------------|---|----|
| Ramos Pinto Fine Ruby UIC GAI      | 8 | 10 |
| Ramos Pinto Lagrima,Branco UIC GAI | 8 | 10 |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
 Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
 Menu are subjective to change depends on the availability and of the season



CALVADOS

An apple brandy from the French region of Lower Normandy

|                        |     |     |    |   |
|------------------------|-----|-----|----|---|
| Berneroy Fine Calvados | UAI | GAI | AI | 8 |
|------------------------|-----|-----|----|---|

LIQUEURS

A liqueur is an alcoholic beverage made from a distilled spirit that has been flavored with fruits, cream, herbs, spices, flowers or nuts and bottled with added sugar or another sweetener.

|                      |     |     |    |   |    |
|----------------------|-----|-----|----|---|----|
| Apricot Brandy       | UIC | GAI | AI |   | 8  |
| Bailey's Irish Cream | UIC | GAI | AI |   | 8  |
| Kahlua               | UIC | GAI | AI |   | 8  |
| Amaretto             | UIC | GAI |    | 6 | 8  |
| Crème De Cassis      | UIC | GAI |    | 6 | 8  |
| Cointreau            | UIC | GAI |    | 6 | 8  |
| D.O.M. Benedictine   | UIC | GAI |    | 6 | 8  |
| Drambuie             | UIC | GAI |    | 6 | 8  |
| Midori Melon         | UIC | GAI |    | 6 | 8  |
| Peach Schnapps       | UIC | GAI |    | 6 | 8  |
| Sambuca              | UIC | GAI |    | 6 | 8  |
| Southern Comfort     | UIC | GAI |    | 6 | 8  |
| Grand Marnier        | UIC | GAI |    | 6 | 8  |
| Galliano             | UIC | GAI |    | 8 | 10 |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



RUM BASE COCKTAILS

|                                                                                                                    | AI GUESTS | NON-INCLUSIVE GUESTS |
|--------------------------------------------------------------------------------------------------------------------|-----------|----------------------|
| DAISY'S DAIQUIRI UIC GAI AI<br>White Rum, Triple Sec, Syrup and Lime in Cranberry or Mango flavours                |           | 8                    |
| PERFECT PINA COLADA UIC GAI AI<br>White Rum, Malibu, Coconut Cream and Pineapple                                   |           | 10                   |
| CENTARA LONG ISLAND ICED TEA UIC GAI AI<br>White Rum, Tequila, Vodka, Gin, Triple Sec, Lime and Cola               |           | 10                   |
| MAI TAI UIC GAI AI<br>White Rum, Dark Rum, Triple Sec, Orange Juice, Pineapple Juice and Dashes of Grenadine Syrup |           | 10                   |
| PLANTER'S PUNCH UIC GAI<br>Dark Rum, Triple Sec, Lime Juice and Angostura Bitter                                   | 6         | 10                   |
| CAIPIRINHA UIC GAI<br>Cachaca Rum, Fresh Lime and Brown Sugar                                                      | 8         | 12                   |
| MOJITO UIC GAI<br>Bacardi White, Fresh Lime, Fresh Mint, Brown Sugar and Soda Water                                | 8         | 12                   |
| THE CLUB PUNCH UIC GAI<br>Rum, Thai Chili, Lemongrass, Fresh Lime Juice, Simple Syrup and Soda                     | 8         | 12                   |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



|                                                                                                                             | AI GUESTS | NON-INCLUSIVE GUESTS |
|-----------------------------------------------------------------------------------------------------------------------------|-----------|----------------------|
| <b>GIN BASE COCKTAILS</b>                                                                                                   |           |                      |
| <b>FRENCH 75</b> UIC GAI AI<br>London Dry, Lemon Juice, Simple Syrup and Topped with Sparkling Wine                         |           | 10                   |
| <b>CLASSIC MARTINI</b> 007 UIC GAI AI<br>Gin or Vodka, Apple or Cranberry, Stirred or Shaken                                |           | 10                   |
| <b>BLUE SNAPPER</b> UIC GAI AI<br>Gin, Triple Sec, Blue Curacao and Lime Juice                                              |           | 10                   |
| <b>BRAMBLE</b> UIC GAI<br>London Dry, Lemon Juice, Sugar Syrup and Crème De Cassis                                          | 6         | 10                   |
| <b>TOM COLLINS</b> UIC GAI<br>Gin, Lime Juice, Simple Syrup and Soda                                                        | 6         | 10                   |
| <b>SUMMER COOLER</b> UIC GAI<br>Gin, Campari, Pineapple Juice, Passion Fruit Syrup and Lime Juice                           | 8         | 12                   |
| <b>NEGRONI</b> UIC GAI<br>Gin, Campari and Sweet Red Vermouth                                                               | 8         | 12                   |
| <b>ELDER FLOWER COOLER</b> UIC GAI<br>Gin, Elder Flower Syrup and White Wine                                                | 8         | 12                   |
| <b>SINGAPORE SLING</b> UIC GAI<br>Gin, Cointreau, Cherry Brandy, DOM Benedictine, Pineapple Juice, Grenadine Syrup and Soda | 8         | 12                   |
| <b>CAROLINA IN MY MIND</b> UIC GAI<br>Spice Infused Gin, Martini Bianco, Passion Fruit Syrup and Sprite                     | 8         | 12                   |
| <b>THE TEMPLE FLOWER</b> UIC GAI<br>Gin, Contreau, Bell Pepper, Cucumber Syrup and Fresh Lime Juice                         | 10        | 14                   |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
 Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
 Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
 Menu are subjective to change depends on the availability and of the season





VODKA BASE COCKTAILS

|                                                                                                        | AI GUESTS | NON-INCLUSIVE GUESTS |
|--------------------------------------------------------------------------------------------------------|-----------|----------------------|
| SCREWDRIVER UIC GAI AI<br>Vodka and Orange Juice                                                       |           | 8                    |
| COSMOPOLITAN UICGAI AI<br>Vodka, Triple Sec, Cranberry Juice and Lime Juice                            |           | 8                    |
| BLACK RUSSIAN UIC GAI AI<br>Coffee Liqueur and Vodka                                                   |           | 10                   |
| RED EYE UIC GAI<br>Vodka, Triple Sec, Watermelon Syrup and Lime Juice                                  | 6         | 10                   |
| APRICOT SOUR UIC GAI<br>Vodka, Apricot Brandy, Lime Juice and Simple Syrup                             | 6         | 10                   |
| HOT MOOD UIC GAI<br>Vodka, Pimm’s No. 1 and Angostura Bitters                                          | 8         | 12                   |
| CAIPIROSKA UIC GAI<br>Vodka, Lime Wedge and Sugar                                                      | 8         | 12                   |
| BLOODY MARY UIC GAI<br>Vodka, Tomato Juice, Tabasco Sauce, Worcestershire Sauce, Salt, Pepper and Lime | 10        | 14                   |
| THE DANCE OF LIFE UIC GAI<br>Vodka, Passion Fruit Syrup, Fresh Lime Juice and Sparkling Wine           | 10        | 14                   |
| THE INCREDIBLE HULK UIC GAI<br>Vodka, Chamomile Tea, Cinnamon Syrup and Whipped Cream                  | 10        | 14                   |
| GREEN FOREST ARKANSAS UIC GAI<br>Vodka, Sauvignon Blanc, Kiwi Syrup, Fresh Lime and Soda               | 10        | 14                   |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



|                                                                                                                                      | AI GUESTS | NON-INCLUSIVE GUESTS |
|--------------------------------------------------------------------------------------------------------------------------------------|-----------|----------------------|
| <b>TEQUILA BASE COCKTAILS</b>                                                                                                        |           |                      |
| TEQUILA SUNRISE <small>UIC GAI AI</small><br>Tequila, Orange Juice and Grenadine Syrup                                               |           | 10                   |
| ORIGINAL MARGARITA 1948 <small>UICGAI AI</small><br>Tequila Silver, Triple Sec, Lime Juice in Mango or Pineapple Flavour             |           | 10                   |
| EL DIABLO <small>UIC GAI</small><br>Tequila, Lime Juice, Sugar Syrup, Crème De Cassis Topped with Ginger Ale                         | 8         | 12                   |
| GREEN FOREST <small>UIC GAI</small><br>Tequila White, Midori Melon, Lime Juice and Sprite                                            | 8         | 12                   |
| SUMMER BALSAMIC COOLER <small>UIC GAI</small><br>Tequila, Beer, Tomato Juice, Balsamic Vinegar, Tabasco Sauce and Sweet & Sour Sauce | 10        | 14                   |
| <b>WHISKY BASE COCKTAILS</b>                                                                                                         |           |                      |
| WHISKEY SOUR <small>UIC GAI AI</small><br>Whiskey, Fresh Lemon Juice and Simple Syrup                                                |           | 8                    |
| THE OLD HILL <small>UIC GAI AI</small><br>Whiskey, Kahlua, Coffee and Sugar                                                          |           | 10                   |
| SIR SCOTT <small>UIC GAI</small><br>Whiskey, Ginger Ale, Lime Juice and Angostura Bitters                                            | 6         | 10                   |
| MANHATTAN <small>UIC GAI</small><br>Whiskey, Martini Rosso and Angostura Bitters                                                     | 8         | 12                   |
| ROYAL TENNESSEE <small>UIC GAI</small><br>Whiskey, Amaretto, Galliano and Fresh Pineapple Juice                                      | 10        | 14                   |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
 Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
 Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
 Menu are subjective to change depends on the availability and of the season



BRANDY BASE COCKTAILS

SIDECAR UIC GAI AI 10  
Brandy, Orange Curacao and Lemon Juice

BRANDY SLUSH UIC GAI 8 12  
Brandy, Black Tea, Orange Juice and Sprite

BERRY SPARKLE UIC GAI 10 14  
Brandy, Cranberry Juice, Sugar Syrup and Sparkling Wine

SHARING JUGS UIC GAI 15 25  
Red Wine Sangria  
White Wine Sangria

CENTARA GRAND’S SIGNATURED COCKTAILS

CENTARA PUNCH UIC GAI 8 12  
Dark Rum, Southern Comfort, Fresh Orange, Ginge Ale and  
Lime Juice

TUTTI FRUITY UIC GAI 8 12  
White Rum, Malibu, Peach Schnapps, Crème De Cassis and  
Cranberry Juice

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



## MOCKTAILS

|                                                                                                   | AI GUESTS | NON-INCLUSIVE GUESTS |
|---------------------------------------------------------------------------------------------------|-----------|----------------------|
| <b>CENTARA SUNSET</b> UIC GAI AI<br>Mango, Orange, Pineapple and Syrup                            |           | 8                    |
| <b>BLUE OCEAN</b> UIC GAI AI<br>Lime, Blue Curacao and Soda                                       |           | 8                    |
| <b>THE RED SEA</b> UIC GAI AI<br>Lime, Grenadine and Soda                                         |           | 8                    |
| <b>LLB</b> UIC GAI AI<br>Lemonade, Lime Cordial and Angostura<br>Bitters (Contains 0.15% Alcohol) |           | 8                    |
| <b>VIRGIN COLADA</b> UIC GAI AI<br>Pineapple Crush, Coconut Milk Powder and Pineapple Juice       |           | 8                    |
| <b>SHIRLEY TEMPLE</b> UIC GAI<br>Pineapple Crush, Sprite and Grenadine                            | 5         | 8                    |
| <b>DISNEY COOLER</b> UIC GAI<br>Cranberry Juice, Passion Syrup and Sprite                         | 5         | 8                    |
| <b>HOLIDAY SHIRLEY</b> UIC GAI<br>Guava Juice, Mango Juice and Grenadine Syrup                    | 5         | 8                    |
| <b>BLUE SHOE</b> UIC GAI<br>Cranberry Juice, Lemonade and Blue Curacao                            | 5         | 8                    |
| <b>MANGO ENERGIZER</b> UIC GAI<br>Mango, Pineapple and Coconut Blend                              | 5         | 8                    |
| <b>VIRGIN MOJITO</b> UIC GAI<br>Fresh Lime, Mint Leaves, Brown Sugar and Soda                     | 8         | 10                   |
| <b>EXTREME CITRUS</b> UIC GAI<br>Fresh Orange, Fresh Lemon, Brown Sugar and Cranberry Juice       | 8         | 10                   |
| <b>GUAVA DELIGHT</b> UIC GAI<br>Guava Juice, Pineapple Juice and Granadine Syrup                  | 8         | 10                   |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season

WINE BOTTLES ARE NOT INCLUDED IN ANY OF THE MEAL PACKAGES

WINE BY THE GLASS

WHITE WINES

|                                                     |            |    |    |
|-----------------------------------------------------|------------|----|----|
| Tini, Trebbiano, Chardonnay, 2018, Italy            | UIC GAI AI | 8  |    |
| Brillo Del Dia, Sauvignon Blanc, 2018, Spain        | UIC GAI AI | 8  |    |
| Indomita, Chardonnay, 2018, Chile                   | UIC GAI AI | 10 |    |
| Casasole Orvieto Amabile, 2015, Italy               | UIC GAI    | 6  | 10 |
| Vivolo Di Sasso, Pinot Grigio, 2017, Italy          | UIC GAI    | 6  | 10 |
| Poco Mas, Sauvignon Blanc, 2018, Chile              | UIC GAI    | 6  | 10 |
| Ricossa Gavi, DOCG, 2015, Italy                     | UIC GAI    | 6  | 10 |
| Thorne Hill, Chardonnay, 2016, Australia            | UIC GAI    | 6  | 10 |
| Santa Cristina, Campogrande Orvieto Classico, Italy | UIC GAI    | 6  | 10 |
| Marco Felluga, Chardonnay, 2014, Italy              | UIC GAI    | 8  | 12 |
| Peter Meyer Mosel Reisling, 2015, Germany           | UIC GAI    | 8  | 12 |
| Babich Marlborough, Pinot Gris, 2016, New Zealand   | UIC GAI    | 8  | 12 |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
 Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
 Menu are subjective to change depends on the availability and of the season



## WINE BOTTLES ARE NOT INCLUDED IN ANY OF THE MEAL PACKAGES

## WINE BY THE GLASS

## RED WINES

|                                                   |            |      |
|---------------------------------------------------|------------|------|
| Botter, Veneto, Merlot, 2018, Italy               | UIC GAI AI | 8    |
| Tini, Sangiovese, Rubicone, 2018, Italy           | UIC GAI AI | 8    |
| Brillo Del Dia, Temperanillo, 2017, Spain         | UIC GAI AI | 10   |
| Peter Meyer, Pinot Noir, 2015 Germany             | UIC GAI    | 6 10 |
| Thorne Hill, Shiraz, Cabernet, Australia          | UIC GAI    | 6 10 |
| Polero Cabernet Sauvignon, 2018, Chile            | UIC GAI    | 6 10 |
| Los Tilos, Merlot, 2018, Chile                    | UIC GAI    | 6 10 |
| Mommessin, Syrah, 2016, France                    | UIC GAI    | 6 10 |
| Babich Hawke's Bay, Merlot, Cabernet, New Zealand | UIC GAI    | 8 12 |
| Santa Cristina, Rosso, IGT, Tuscany, 2011, Italy  | UIC GAI    | 8 12 |
| Ricossa, Barbaresco, Docg, 2011, Italy            | UIC GAI    | 8 12 |
| Deakin Estate, Shiraz, 2015, Australia            | UIC GAI    | 8 12 |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season

AI GUESTSNON-INCLUSIVE GUESTS

WINE BOTTLES ARE NOT INCLUDED IN ANY OF THE MEAL PACKAGES

WINE BY THE GLASS

SPARKLING WINES

|                                                         |   |    |
|---------------------------------------------------------|---|----|
| Feist Belmont Tocken N/V , Germany UIC GAI AI           |   | 8  |
| Schwansee, Rose De Blanc, ET Noir, Germany UIC GAI AI   |   | 8  |
| Prosecco, Bianca Nera, Italy UIC GAI                    | 5 | 8  |
| Luna Argenta, Prosecco, DOC Treviso Brut, Italy UIC GAI | 6 | 10 |

WINE BY THE GLASS

ROSE WINES

|                                                              |   |    |
|--------------------------------------------------------------|---|----|
| Tini, Rosato, 2018, Italy UIC GAI AI                         |   | 8  |
| Lutzville Shiraz,Rose,South Africa UIC GAI                   | 5 | 8  |
| Les Domaniers, Rose, Cotes De Provence, 2014, France UIC GAI | 6 | 10 |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



BEERS

Beer: Nectar of the gods. There are as many epithets as there are varieties of the blessed brew. The discovery of beer was, no doubt, pure revelry and perhaps as meaningful to man’s development as the discovery of fire. Pour some history and brewing jargon into your next pint for an understanding far beyond just knowing what kind of beer you like and think differently about your next bottle.

|                           |    |    |
|---------------------------|----|----|
| Lion Beer UIC GAI AI      |    | 8  |
| Carlsberg Beer UIC GAI AI |    | 8  |
| Heineken Beer UIC GAI     | 8  | 10 |
| Tiger Beer UIC GAI        | 8  | 10 |
| Kronenbourg Beer UIC GAI  | 8  | 10 |
| Corona Beer UIC GAI       | 10 | 12 |

SOFT DRINKS & CHILLED JUICES

|                                       |  |   |
|---------------------------------------|--|---|
| Selection of Soft Drinks UIC GAI AI   |  | 5 |
| Selection of Canned Juices UIC GAI AI |  | 5 |

TEA & COFFEE

|                            |   |    |
|----------------------------|---|----|
| Irish Coffee UIC GAI       | 8 | 10 |
| Filtered Coffee UICGAI AI  |   | 5  |
| Decaffeinated UIC GAI AI   |   | 5  |
| Espresso UIC GAI AI        |   | 5  |
| Cappuccino UIC GAI AI      |   | 5  |
| Caffe Late UIC GAI AI      |   | 5  |
| Iced Coffee UIC GAI AI     |   | 5  |
| Iced Cappuccino UIC GAI AI |   | 5  |
| Fine Tea UIC GAI AI        |   | 4  |
| Iced Tea UIC GAI AI        |   | 4  |
| Hot Chocolate UIC GAI AI   |   | 5  |
| Iced Chocolate UIC GAI AI  |   | 5  |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season





# Exclusive Drinks Menu



|                                                                                                                                                 | EXCLUSIVE DRINKS |
|-------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| CIGARETTES                                                                                                                                      | 12               |
| SMOOTHIES                                                                                                                                       | 10               |
| Fresh Milk, Yogurt and Honey<br>Choice of Your Taste (Banana, Passion Fruit, Mango, Blueberry, Strawberry and Mix Fruits)                       |                  |
| SHAKES                                                                                                                                          | 8                |
| Ice Cream and Fresh Milk<br>Choice of Your Taste (Banana, Vanilla, Chocolate and Strawberry)                                                    |                  |
| FRESH SQUEEZED JUICES                                                                                                                           |                  |
| Fresh Apple Juice                                                                                                                               | 10               |
| Fresh Orange Juice                                                                                                                              | 10               |
| Fresh Watermelon Juice                                                                                                                          | 10               |
| Fresh Papaya Juice                                                                                                                              | 10               |
| Fresh Pineapple Juice                                                                                                                           | 12               |
| Fresh Honeydew Melon Juice                                                                                                                      | 12               |
| H2O                                                                                                                                             |                  |
| Evian Still 500 ml                                                                                                                              | 5                |
| San Benedetto Sparkling Water 250 ml                                                                                                            | 5                |
| SPECIAL FRAPPE                                                                                                                                  | 10               |
| Espresso, Sugar, Blended Ice, Milk Topped with Whipped Cream<br>Choice of Your Taste (Chocolate, Coconut, Vanilla, Strawberry, Mint and Ginger) |                  |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
 Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
 Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
 Menu are subjective to change depends on the availability and of the season



|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     | EXCLUSIVE DRINKS                |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------|
| <b>FLAVORED MOJITO</b><br><br>White Rum, Fresh Mint, Fresh Lime, Brown Sugar and Soda<br>Choice of Your Taste (Blueberry, Strawberry, Passion Fruit, Lemongrass, Basil, Kaffir Lime)                                                                                                                                                                                                                                                                                                                                                | 14                              |
| <b>CHAMPAGNE COCKTAILS</b><br><br><b>Pomegranate Mimosa</b><br>Champagne with Monin Pomegranate Syrup and Fresh Pomegranate<br><br><b>Strawberry Mimosa</b><br>Champagne with Fresh Strawberries<br><br><b>Apple Mimosa</b><br>Champagne with Red Gala Apple<br><br><b>Blooming Orange</b><br>Champagne with Fresh Orange and Ginger Syrup                                                                                                                                                                                          | 20                              |
| <b>HOMEMADE POPSICLE COCKTAILS</b><br><br><b>Spiked Mango</b><br>Rum, Triple Sec, Mango and Lychee<br><br><b>Victoria Secret</b><br>Vodka, Strawberry Puree and Cranberry Juice<br><br><b>Strawberry Colada</b><br>Rum, Malibu, Pineapple, Coconut Cream and Strawberry<br><br><b>Irish Queen</b><br>Bailey's, Kahlua Port Wine and Milk.<br><br><b>Mojito</b><br>Rum, Mint Syrup and Lime Juice<br><br><b>Watermelon</b><br>Fresh Watermelon and Watermelon Syrup<br><br><b>Coffee</b><br>Coffee, Full Cream Milk and Simple Syrup | 6<br>6<br>6<br>6<br>6<br>4<br>4 |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
 Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
 Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
 Menu are subjective to change depends on the availability and of the season



## EXCLUSIVE DRINKS

### CRAFTED & MIXOLOGY COCKTAILS

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>Bitter Cooler</b>                                                                           | 16 |
| Bombay Sapphire Gin, Campari, Fresh Orange Wedge, Fresh Mint Leaves and Sweet Sparkling Wine   |    |
| <b>Gold Sour</b>                                                                               | 12 |
| Rye Whiskey, Orgeat Syrup, Fresh Lime Juice, Angostura Bitters                                 |    |
| <b>Bourbon Espresso</b>                                                                        | 16 |
| Jagermeister, Bourbon Whiskey, Espresso, Simple Syrup and Fresh Cream                          |    |
| <b>Mexican Lady</b>                                                                            | 16 |
| Tequila Gold, Amaretto, Fresh Pineapple Juice, Fresh Lime Juice and Egg White                  |    |
| <b>Aqua Freshener</b>                                                                          | 16 |
| Mandarin Vodka, Martini Rosso, Passion Fruit Puree, Fresh Pineapple Juice and Fresh Lime       |    |
| <b>Chillout</b>                                                                                | 16 |
| Homemade Spiced Rum, Irish Cream Liqueur, Malibu, Peach Liqueur and Fresh Pineapple Juice      |    |
| <b>Black Coral</b>                                                                             | 18 |
| Cognac, Vanilla Syrup, Chocolate Syrup and Fresh Cream                                         |    |
| <b>Passion Fruit Spritz</b>                                                                    | 18 |
| Campari, Passion Fruit Puree, Orange Slices and Prosecco                                       |    |
| <b>Spring Punch</b>                                                                            | 18 |
| Tanqueray Gin, Elderflower Syrup, Lemon Juice, Sugar Syrup, Cucumber Slices and Soda Water     |    |
| <b>Lovers' Lips</b>                                                                            | 16 |
| Homemade Citrus Vodka, Martini Rosso, Watermelon Juice, Watermelon Slice and Angostura Bitters |    |

Our bartenders are happy to prepare any other drink that you may not find in the menu.  
 Beverages indicated with UIC GAI & AI are part of the Inclusive meal plan.  
 Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
 Menu are subjective to change depends on the availability and of the season

WINE BOTTLES ARE NOT INCLUDED IN ANY OF THE MEAL PACKAGES

EXCLUSIVE CHAMPAGNE

|                                                           |     |
|-----------------------------------------------------------|-----|
| Louis Roederer Cristal, Reims Brut-750 ml                 | 550 |
| Krug Grande Cuvee, Reims Brut-750 ml                      | 485 |
| Dom Perignon, Brut, Epernay-750 ml                        | 470 |
| Billecart-Salmon, Brut Reserve-750ml                      | 200 |
| Moet & Chandon, Brut, Rose, Epernay-750ml                 | 175 |
| Veuve Clicquot Ponsardin, Yellow Label, Brut, Reims-750ml | 150 |
| Pol Roger Brut 2019-750ml                                 | 140 |
| Moet & Chandon, Brut-750ml                                | 120 |
| Piper-Heidsieck, Brut, Reims-750ml                        | 109 |
| Cattier Brut Icone-750 ml                                 | 100 |
| Charles de Ellner-750 ml                                  | 90  |
| Gruet Champagne-750 ml                                    | 90  |
| Testulat Carte d'Or Brut Blanc de Noirs-750 ml            | 90  |
| Pommery Rose-375ml                                        | 60  |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



WINE BOTTLES ARE NOT INCLUDED IN ANY OF THE MEAL PACKAGES

EXCLUSIVE WHITE WINE

|                                                                                                      |     |
|------------------------------------------------------------------------------------------------------|-----|
| Castello Della Sala Conte Della Vipera, Saivignon Blanc – Sémillon,<br>Umbria, Italy-750 ml          | 120 |
| Maison Louis Jadot Chablis, Chardonnay, Burgundy, France-750 ml                                      | 120 |
| Foucher Lebrun Grand Vin Pouilly-Fumé La Vigne Du Bois Joli<br>Sauvignon Blanc, Loire, France-750 ml | 120 |
| Capelands, Whitestone, Chardonnay, 2017, South Africa-750 ml                                         | 110 |
| Buitenverwachting, Chardonnay, Constantia, South Africa-750 ml                                       | 110 |
| Villa Antinori, Toscna, Bianco, 2014, Italy-750 ml                                                   | 65  |
| Rene Mure, Pinot Blanc, Signature, 2012, France-750 ml                                               | 65  |
| Peter, Schweiger, Gruner Veltliner, Kamptal, 2012, Austria-750 ml                                    | 65  |
| Ricossa Gavi, DOCG, 2015, Italy-750 ml                                                               | 65  |

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season



## WINE BOTTLES ARE NOT INCLUDED IN ANY OF THE MEAL PACKAGES

### EXCLUSIVE RED WINE

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| Buitenverwachting, Cabernet Sauvignon-Merlot, Constantia, 2013, South Africa-750 ml        | 110 |
| Marchesi Antinori Peppoli Chianti Classico,Sangiovese, Tuscany 2016 , Italy-750 ml         | 110 |
| Terra Andina Reserva, Syrah, Valle Central, 2014, Chile-750 ml                             | 100 |
| Terra Andina Reserva, Merlot, Valle Central, 2009, Chile-750 ml                            | 95  |
| Haras de Pirque Hussonet Cabernet Sauvignon Gran Reserva, Maipo Valley, 2012, Chile-750 ml | 95  |
| Delas Cotes - Du - Rhone Saint - Esprit, France-750 ml                                     | 90  |
| Peter, Schweiger, Zweigelt, 2011, Austria-750 ml                                           | 70  |
| Niel Joubert Montain Red, Pinotage Blend, Paarl, South Africa-750 ml                       | 65  |
| Rongopai Estate Merlot Cabernet, 2014, New Zealand-750 ml                                  | 65  |

### EXCLUSIVE ROSE WINE

|                                                   |    |
|---------------------------------------------------|----|
| Cav G B Bertani Bertarose Chiaretto, Italy-750 ml | 80 |
|---------------------------------------------------|----|

Beverages indicated with UIC, GAI & AI are part of the Inclusive meal plan.  
Prices are stated in US dollars and inclusive of Government Goods, Services Tax and Service Charge  
Menu are subjective to change depends on the availability and of the season