

# 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
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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

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# 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

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# 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

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

Jameson's Iris UIC GAI	6	10
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**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
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**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

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CALVADOS

An apple brandy from the French region of Lower Normandy

Berneroy Fine Calvados	UAI	GAI	AI	8
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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

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RUM BASE COCKTAILS

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

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

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VODKA BASE COCKTAILS

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

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

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BRANDY BASE COCKTAILS

	AI GUESTS	NON-INCLUSIVE GUESTS
SIDECAR <small>UIC GAI AI</small> Brandy, Orange Curacao and Lemon Juice		10
BRANDY SLUSH <small>UIC GAI</small> Brandy, Black Tea, Orange Juice and Sprite	8	12
BERRY SPARKLE <small>UIC GAI</small> Brandy, Cranberry Juice, Sugar Syrup and Sparkling Wine	10	14

SHARING JUGS UIC GAI

Red Wine Sangria White Wine Sangria	15	25
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CENTARA GRAND’S SIGNATURED COCKTAILS

CENTARA PUNCH <small>UIC GAI</small> Dark Rum, Southern Comfort, Fresh Orange, Ginge Ale and Lime Juice	8	12
TUTTI FRUITY <small>UIC GAI</small> White Rum, Malibu, Peach Schnapps, Crème De Cassis and Cranberry Juice	8	12

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## MOCKTAILS

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

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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

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## 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

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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

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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

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# Exclusive Drinks Menu



	EXCLUSIVE DRINKS
CIGARETTES	12
SMOOTHIES	10
Fresh Milk, Yogurt and Honey Choice of Your Taste (Banana, Passion Fruit, Mango, Blueberry, Strawberry and Mix Fruits)	
SHAKES	8
Ice Cream and Fresh Milk 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 Choice of Your Taste (Chocolate, Coconut, Vanilla, Strawberry, Mint and Ginger)	

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

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## 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	

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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

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EXCLUSIVE WHITE WINE

Castello Della Sala Conte Della Vipera, Saivignon Blanc – Sémillon, 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 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, Toscana, 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
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