

BEER/CIDER

Brewdog <i>Punk IPA</i> , UK	\$12
Hoegaarden, Belgium	\$10
Asahi, Japan	\$11
Sapporo, Japan	\$11
Estrella Damm, Spain	\$8
Magners Cider, Ireland	\$9
Corona, Mexico	\$10
Heineken, Netherlands	\$8
Tiger, Singapore	\$8
Lion, Sri Lanka	\$8
Saigon, Vietnam	\$6

GIN *served with a selection of StrangeLove tonics*

Ki No Bi, Japan	\$24
Matsui <i>The Hakuto</i> , Japan	\$24
Canaima, Venezuela	\$22
Monkey 47, Germany	\$22
The Botanist, UK	\$22
Aviation, USA	\$20
Roku, Japan	\$20
Hayman's <i>Old Tom</i> , UK	\$18
Sipsmith, UK	\$18
Bloom, UK	\$18
Hendricks, UK	\$18
Tanqueray <i>Flor de Sevilla</i> , UK	\$18
Tanqueray <i>10</i> , UK	\$18
Bombay Sapphire, UK	\$16

VODKA

Nikka Coffey, Japan	\$22
Beluga Noble, Russia	\$18
Grey Goose, France	\$16
Belvedere, Poland	\$16
Tito's, USA	\$16

RUM/CACHAÇA

Zacapa XO, Guatemala	\$36
Zacapa 23, Guatemala	\$26
Dictador, Colombia	\$22
Diplomatico, Reserva Exclusiva, Venezuela	\$22
Pyrat XO, Guyana	\$22
Angostura 1919, Trinidad	\$18
Flor de Caña, Gran Reserva, 7 years, Nicaragua	\$18
Havana Club, Añejo, 3 years, Cuba	\$16
Plantation 3 Stars Barbados, Jamaica, Trinidad	\$16
Cachaça 51, Brazil	\$16

TEQUILA

Don Julio <i>1942</i> , Mexico	\$46
Clase Azul, Plata, Mexico	\$38
Patrón, Añejo, Mexico	\$22
Casamigos, Blanco	\$22
Don Julio, Blanco, Mexico	\$20
Patrón, Silver, Mexico	\$18
Jose Cuervo, Silver, Mexico	\$16

MEZCAL

Casamigos, Joven, Mexico	\$24
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PISCO

Capel Moai, Pisco Reservado, Chile	\$18
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WHISKY

Single Malts

Macallan Estate Reserve, Highland	\$42
Talisker <i>Storm</i> , Highland	\$38
Glenfiddich 21 years, Speyside	\$38
Talisker <i>57 North</i> , Highland	\$36
Auchentoshan 18 years, Lowland	\$24
The Glenlivet 18 years, Speyside	\$24
Glengoyne 18 years, Highland	\$24
Ardbeg <i>Ardborg</i> , Islay	\$24
The Glenrothes <i>1991</i> , Speyside	\$24
Glenkinchie 12 years, Lowland	\$22

Blended Scotch

Johnnie Walker Blue	\$38
Johnnie Walker Gold	\$18
Monkey Shoulder	\$18
Chivas Regal 12 Years	\$16
Johnnie Walker Double Black	\$16

USA

Knob Creek, Kentucky	\$20
Jack Daniels <i>Gentleman Jack</i> , Tennessee	\$18
Maker's Mark, Kentucky	\$16

SOCHU/SOJU/SAKE/UMESHU

Iichiko Mugi, Japan <i>200ml</i>	\$35
Chum Churum, South Korea <i>360ml</i>	\$27
Gokyo Kiokezukuri Kimoto, Junmai, Japan <i>180ml</i>	\$24
Hyakunen, Japan <i>60ml</i>	\$16

LASSI

Mango/fruit of the day \$12
Choice of sweet, salted or plain

COFFEE *Meraki Coffee Roasters, Maldives* \$6

TEA *Withered Leaves, Sri Lanka* \$6

Earl Grey

English Breakfast

Green Tea

Chamomile

Peppermint

COMO SHAMBHALA

Ginger Tea \$8

SOFT DRINKS

Seasonal fresh juices \$12

Fresh lime juice or soda, sweet or salted \$10

Chilled fresh young coconut \$10

San Pellegrino *Limonata* \$8

San Pellegrino *Aranciata Rossa* \$8

Coke, Diet Coke, Sprite, Fanta, ginger ale \$6

Soda water, tonic water, bitter lemon \$6

STILL WATER

Evian, France 750 ml \$10

SPARKLING WATER

Perrier, France 750 ml \$10

San Pellegrino, Italy 750 ml \$10

Perrier, France 330 ml \$8

COCKTAILS

\$22

CLASSICS

Martini

Bombay Sapphire Gin and vermouth

Mojito – classic, ginger or passionfruit

Bacardi white rum, lime juice, mint leaves, soda water

Margarita

Patrón silver tequila, lime, Cointreau

Daiquiri – classic, strawberry or passionfruit

Bacardi white rum, simple syrup

Pisco Sour

Pisco, lime, egg white, Angostura bitters

Aperol Spritz

Aperol, Prosecco, soda

Negroni

Bombay Sapphire gin, Campari, Martini Rosso

Moscow Mule

Grey Goose vodka, lime, ginger beer

Old Fashioned

Bourbon, sugar, orange peel, Angostura bitters

Paloma

Patrón silver tequila, ruby grapefruit, agave syrup, soda

ARMAGNAC / BRANDY / COGNAC

Courvoisier XO \$40

Martell XO \$36

Bas Armagnac Castarede 15 years \$20

Hennessey VSOP \$20

Camus VSOP Elegance \$18

Lecompte Calvados 12 years \$16

PORT / SHERRY

Ramos Pinto 20 Year Tawny \$34

Niepoort Vintage 2009 \$26

Niepoort Colheita 2008 \$20

Niepoort Ruby Dum \$16

Lustau Solera, Reserva, Pedro Ximenez, *San Emilio* \$16

Lustau Solera, Reserva, Manzanilla \$14

Tio Pepe Fino \$14

GRAPPA

GAJA, Grappa Barolo \$20

Nonino Chardonnay Barique \$18

Grappa Alexander \$16

COCKTAILS

\$22

SIGNATURE

Doctor Coco

Pandan and coconut shaken with fresh lime juice, Martini Bianco and Grey Goose vodka.

Sun-Kissed Martini

Fresh honey melon muddled with lime, triple sec and Cachaça 51. Shaken and served straight up with an anise wash.

Thila Passion

Fresh lemongrass and passion fruit shaken with agave, fino sherry and Patrón silver tequila.

Island Peace

Lychee and fresh basil combined with maple syrup, lemongrass, Grey Goose vodka and Martini Bianco. Shaken and topped with a dash of soda.

Buried Treasure

Fresh banana and cinnamon syrup blended with Drambuie and Grey Goose vodka.

Tropical Caipirinha

Tropical fruit, lime, brown sugar and Cachaça 51.

Passion Fruit Fizz

Passion fruit, mint leaves, brown sugar, and Bacardi white rum topped with soda.

Maalifushi Martini

Grey Goose vodka, strawberry and kaffir leaf syrup shaken with fresh lime and Ruby Port.

Chalu Buin

House white wine, rosemary, passion fruit, Martini Bianco, dash of sugar syrup.

COMO Colada

Bacardi white rum, Captain Morgan's spiced rum, Malibu, coconut milk, pineapple juice, lime juice, sweet basil, simple syrup.

Thila Sangria

House red wine, orange wedge, pineapple juice, pinch of sugar.

MOCKTAILS

\$14

Sweet Basil Manta Ray

Sweet basil, balsamic vinegar, strawberry purée, honey, lime juice, apple juice.

Honey Green

Honeydew, spinach, celery, honey and grapefruit juice

Dhoni

Rocket leaves, parsley, mint, lettuce, basil, fresh mango, fresh pineapple and honey

Passion Mary

Passion fruit, orange bitters, rosemary, lime and brown sugar

Spinach Colada

Spinach, fennel, fresh pineapple and juice

Thila Deep

Kaffir lime leaves, fresh lime, brown sugar, topped with sprite

Lemongrass cooler

Lemongrass, honeydew melon, honey, soda



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BEVERAGE MENU