

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
Hayman's <i>Old Tom</i> , 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
Cachaça 51, Brazil	\$16

TEQUILA

Don Julio <i>1942</i> , Mexico	\$46
Clase Azul, Plata, Mexico	\$36
Casamigos, Blanco, Mexico	\$22
Patrón, Añejo, Mexico	\$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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JAPANESE WHISKY

Suntory <i>Hibiki</i>	\$35
Suntory <i>Yamazaki 12</i>	\$28
Suntory <i>The Chita</i>	\$24
Yamazakura Blended	\$22
Kuyaroshi <i>Tottori</i>	\$22
Togouchi <i>Kiwami</i>	\$20
Mars <i>Iwai</i>	\$18
Nikka <i>From the Barrel</i>	\$18

BLENDED SCOTCH

Johnnie Walker <i>Blue</i>	\$38
Johnnie Walker <i>Gold</i>	\$18
Johnnie Walker <i>Double Black</i>	\$16
Chivas Regal <i>12 Years</i>	\$16

SOCHU/SOJU/UMESHU

Iichiko Mugi, Japan <i>180ml</i>	\$35
Chum Churum, South Korea <i>360ml</i>	\$27
Hyakunen, Japan <i>60ml</i>	\$16

COFFEE \$6

TEA *Withered Leaves, Sri Lanka* \$6

Earl Grey
English Breakfast
Green Tea
Chamomile
Peppermint

SOFT DRINKS

Seasonal fresh juices \$12
Fresh lime juice or lime 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
Gin and vermouth

Mojito – *classic, ginger or passionfruit*
Rum, lime juice, mint leaves, soda water

Margarita
Tequila, lime, Cointreau

Daiquiri – *classic, strawberry or passionfruit*
Rum, simple syrup

Pisco Sour
Pisco, lime, egg white, Angostura bitters

Aperol Spritz
Aperol, Prosecco, soda

Moscow Mule
Vodka, lime, ginger beer

Negroni
Gin, Campari, Martini Rosso

Old Fashioned
Bourbon, sugar, orange peel, Angostura bitters

Paloma
Patrón silver tequila, ruby grapefruit, lime, agave syrup, soda

COCKTAILS

\$22

SIGNATURE

Sake Cobbler

Fresh lime, orange and lemon muddled with lychee and shaken with sake.

Shizuka

Sake combined with chamomile flower syrup, shaken with fresh mint and orange blossom water.

Grand Tai

Tamarind, Grand Marnier, vanilla and fino sherry. Served on the rocks with orange zest.

The Rising Sun

Muddled strawberry and orange zest topped with beer and sake.

Ginger Ruby

Ginger syrup and lime, shaken with ruby port, Martini Rosso and hazelnut liqueur. Topped with a dash of soda.

Hidden Agenda

Maldivian chilli and rosehip syrup, shaken with fresh pink grapefruit juice and sake.

Wabi Sabi

Mars *Iwai* whiskey stirred with jasmine and green tea syrup, tawny port and balanced with orange bitters. Served straight up.

Maalifushi Martini

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

Passion Fruit Fizz

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

Chaalu 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.

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



BEVERAGE MENU