LATTE MACCHIATO

AMERICANO

FILTER COFFEE

ICED COFFEES

COFFEE TONIC

FLAVOURS:

SHOT:

TEAS

Select your flavour:

CHAI LATTE

flowers, spices and fruits.

the perfect balance of sweet & spicy.

KENYAN TEA Black OR White

FRESH MOROCCAN MINT

- CLASSIC LEMON & GINGER DAWA

ICED TEA (Black Iced Tea)

HOT CHOCOLATE

590/-

Black tea with cinnamon, cardamom, and cloves.

- ORANGE TURMERIC & GINGER DAWA 🏠

CHOCOLATE

STORMY DOUBLE CHOCOLATE

A timeless classic made to sweeten & warm up your spirits.

BLACK MASALA TEA

DAWA Served with honey

LOOSE LEAF TEAS O O

Select your preference: Iced Latte, Iced Americano Iced Cappuccino

Espresso Shot +150/-FOR NON DAIRY OPTIONS Almond | Oat | Soy +150/-

& BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS

Rose Hibiscus | Peach | Mango Marigold | Sweet Mint | Sufi

Our hand picked Tea blend from the slopes of Mount

Kenya, Muranga and Nyeri artfully blended with

Black tea infused with cinnamon, clove & other warming

spices, combined with steamed milk & topped with form for

Low-fat +50/- | Whipped Cream +100/-Vanilla | Caramel | Hazelnut +100/-

Add a sprinkle of Cocoa or Cinnamon

FLAT WHITE

ADD: DAIRY:

MOCHA

SINGLE

200/-

290/-

290/-

250/-

290/-

250/-

350/-

DOUBLE

250/-

350/-

350/-

290/-

350/-

290/-

390/-

350/-

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350/-

390/-

390/-

FRESHLY BAKED	buttery pastries the combination of swe savoury.	perfect
BUTTER CROISSANT		290/-
CINNAMON & RAISIN ROLL		290/-
CHOCOLATE CROISSANT		330/-
ALMOND CROISSANT OOO		330/-
MULTI-GRAIN CROISSAN	Tŵ	330/-
CHICKEN PIE		390/-
SAMOSA, BEEF CHEESE	(3PIECES)	390/-
MUFFINS		

Select your favourite: Apple Crumble 270/-Vanilla Choco Chip Muffin | Banana Macadamia Muffin Blueberry Muffin 🔘 | Fudge Brownie 290/-CAKES & ESSERTS

SALTED CARAMEL CAKE 💿 💿 💿 490/-Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel. CARROT CAKE O 490/-Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins. DARK FOREST CAKE • Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache.

490/-CAPPUCCINO CAKE Layers of nutty meringue and coffee ganache come together in this memorable signature coffee cake. NEW YORK STYLE CHEESECAKE Classic New York Style cheesecake with a thin buttery cookie base, baked with a creamy filling of locally sourced cream cheese.

590/-590/-WHITE CHOCOLATE ROSE CAKE 💿 490/-The artistry in the white chocolate roses makes this beautiful

vanilla & white chocolate cake loved by all. A MUST TRY! ORANGE & DARK CHOCOLATE CAKE 🎓 Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache.

590/-LEMON, MIXED BERRY & WHITE 🎓 590/-CHOCOLATE CAKE Lemon curd sponge layered with mixed berry cream & almond meringue, covered with a white chocolate ganache.

ART VOLCANO Fall in love with this chocolate lava cake with its rich molten chocolate centre. Served with vanilla ice cream.

EVERYDAY BREAKFAST 💿 💿 💿 Enjoy a satisfying breakfast complete with two beef sausages*, two eggs, home fries, toast, butter & jam for a hearty start to

1090/your day. *Farmers choice beef sausage option available

FRUIT & NUT GRANOLA BOWL O 690/-Our homemade granola is served with fresh seasonal fruit, creamy yogurt, and a drizzle of honey, offering a delightful blend of crunch and freshness. 390/-BREAD BASKET (FRESHLY BAKED) An assortment of freshly baked bread, served with butter and our

Seasonal fruits, drizzled with a refreshing mint & passion dressing.

Two eggs prepared to your liking, served with toast, butter & our

irresistible homemade jam.

EGGS & TOAST

homemade jam.

TROPICAL FRUIT SALAD

BREAKFAST CROISSANT 990/-Wholegrain croissant, two eggs prepared to your liking, crispy bacon, tomatoes, cheese & served with a side of salad. AVOCADO TOAST 💿 💿 💿 890/-Savour our Avocado Delight Bruschetta. Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil oil and grated parmesan cheese. ADD: Two poached eggs +250/-FRENCH TOAST 💿 💿 💿

Delight in our Artisanal French Toast: Thick slices of Challah Bread French toast, served with a side of Home Jam and a side of seasonal fresh fruit ADD: Bacon or Beef bacon +300/-SAVOURY FRENCH TOAST 🎓 890/-Sunflower bread savory French toast, served with wilted spinach, a perfectly fried egg, and crispy bacon. EGGS BENEDICT 990/-

Two poached eggs on English muffins, layered with crispy bacon*, parmesan, and hollandaise. Served with a side salad or fruit salad. *Beef bacon option available

590/-690/-890/-

THE NAIROBIAN 🎓 Our signature chapati of the day paired with kachumbari scrambled eggs, two sausages, and tender boiled sweet potato. ADD: Extra Chapati 100/-

PINEAPPLE UPSIDE-DOWN PANCAKES Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Piain pancake option available) 890/-The next level to start of your day! GFAS11 Served with our delicious spreads, yogurt, salad or garden salad with a selection of freshly baked bread. ENGLISH BREAKFAST 💿 Two eggs prepared to your liking, two sausages, bacon*, baked beans, freshly baked bread, yogurt, guacamole, butter, grilled tomato & our homemade jam. Served with choice of refreshing fruit salad or a crisp garden salad" *Beef bacon option available **Vegetarian:** with Halloumi & breakfast home fries 1190/-

SHAKSHUKA BREAKFAST

SICILIAN BREAKFAST

*Beef Salami option available

ART BREAKFAST

tomato, & our homemade jam.

Select your preferred omelette (Herb | Cheese | Coriander) Select your preferred bread

Enhance your breakfast experience

HEALTHY BOWLS new!

TERIYAKI CHICKEN BOWL 🎓

Teriyaki chicken paired with fragrant fried rice, red cabbage

SUPERGRAIN RAINBOW BOWL 🇯 👀 🖈 1290/-

cucumber salad, pickled carrots, radish, and guacamole.

Poached eggs in a tomato-pepper sauce, served with freshly baked bread, yogurt, guacamole, butter, grilled tomato, and our homemade jam. Accompanied by your choice of refreshing fruit salad or a crisp garden salad.

Poached eggs with salami*, potatoes, and onions tossed in a spicy chili butter sauce. Served with freshly baked bread, yogurt, guacamole, butte<mark>r, grilled to</mark>mato, our <mark>homemad</mark>e jam, an<mark>d your</mark>

choice of fresh fruit salad or a crisp garden salad.

Two eggs prepared to your liking, accompanied by your choice of bread, yogurt, guacamole, butter, grilled

(100% Rye toast | Whole Wheat bread | Cereal bread)

ADD: Refreshing Fruit Salad | Crisp Garden Salad

1290/-

1190/-

1190/-

1190/-

1290/-

1290/-

1190/-

(%) 🛊 1390/-

1590/-

1190/-

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1290/-

1390/-

1290/-

1390/-

1590/-



SOUP OF THE DAY Served with garlic bread, cheesy garlic bread or spicy

SANDWICHES

Served with fresh garden salad, fruit salad or

BBQ CHICKEN IN RUSTIC CIABATTA

Grilled Chicken in BBQ sauce with crisp lettuce, tomato,

cucumber and red onions, served in fresh ciabatta bread.

Chicken, hummus, homemade chili, seasoned tomatoes, and

Crispy fried chicken tenders with ranch sauce and chili oil,

topped with coleslaw and pickled cucumber, served in fresh

white cabbage salad, served in fresh ciabatta bread.

CHICKEN CAESAR CROISSANT 🎓

lettuce dressed in our classic Caesar dressing.

HALLOUMI CHEESE, PESTO &

Crispy fried chicken in a flaky croissant, topped with crisp

ANTIPASTI IN SUNFLOWER BREAD

Slow-cooked cheese steak sandwich featuring roasted

Tender Italian meatballs smothered in rich tomato sauce,

ciabatta bread spread with mayo or BBQ sauce.

MEATBALL SANDWICH 🏠 💿

LEMONADES

Grilled halloumi, roasted peppers, eggplant, zucchini and fried

onions in whole wheat sunflower bread and drizzled with our

peppers, caramelized onions, and zesty chimichurri, served in

BEEF STEAK IN RUSTIC CIABATTA

1490/-

FRIED CHICKEN SANDWICH

\$ 590/-

590/-

590/-

1390/-

🎐 1290/-

1390/-

1490/-

1290/-

garlic bread (Check for Availability)

TOMATO SOUP

CREAMY BUTTERNUT

CHICKEN CHOWDER

rosemary seasoned fries.

SPICY CHICKEN 💿

ciabatta bread.

flavourful Art Pesto.

NEW!

CLASSIC

CHOOSE A FLAVOUR:

HIBISCUS TEA

LEMONGRASS

Supergrains tossed with herbs and almonds accompanied by roasted vegetables, kale, guacamole, hummus and za'atar dusted flat-bread with our new crunchy seed topper. GREEK BOWL 🏠 Grilled chicken with lemon herb rice, tzatziki, tomato cucumber salad, roasted cauliflower, hummus, pickled onions, coriander and flat bread. **SALADS**

MEDITERRANEAN MILLET 🏠

Red local millet, lettuce, kale, herbs, red cabbage, roasted carrots and beets with honey mustard dressing, salsa verde and spicy nuts with warm za'atar dusted flat-bread.

ADD: Avocado +100/- | 2 Boiled Egg +200/- | Grilled Chicken +300/-

nestled within freshly baked focaccia bread spread with fragrant pesto and topped with grated parmesan cheese. POWER **SMOOTHIES** Look for super foods inside your smoothie 550/like moringa powder, chia seeds & more!

Honey.

CHIA CEREAL BURST 🎓

IRON FROST FUSION

390/-

190/-

990/-

1390/-

390/-

490/-

490/-

1190/-

1990/-

350/-

650/-

chillies.

ripped basil.

pepper.

POLLO

Fresh Coriander.

HAWAIIAN

CACIO E PEPE 🏠

MARGHERITA BASILICO

Tomato sauce, basil oil, mozzarella & oregano.

BURGERS

Juicy beef burger cheese melt, roasted peppers, pickled cucumber, fried onions, bacon and BBQ sauce with seasoned

CLASSIC BEEF / CHICKEN BURGER

Classic burger with fresh lettuce, tomatoes, onions, pickles,

mayonnaise and rose sauce served with seasoned fries and

Juicy beef patty topped with creamy mayo, crisp lettuce,

melted cheese, a perfectly cooked egg, savory bacon, and

ADD TOPPINGS: Bacon or Beef bacon +300/- | Mozzarella +200/-

Fried egg +150/- | Jalapeño +100/- | Caramelised onions +150/-

ART BURGER 💿

PATTY OPTIONS: Beef or Chicken

TEXAS BURGER 💿

*Beef bacon option available

Blue cheese +300/- | Guacamole +200/-

fries and house slaw.

ADD: Cheese +150/-

house slaw.

BBQ sauce.

SANTA FE 🏠

Granola , Yoghurt, Banana, Chia Seeds and

1490/-

Beetroot, Avocado, Hibiscus tea, Ginger, Spinach and Honey. QUICHE OF THE DAY 990/-GREEN POWER 🏠 FRESHLY BAKED Cucumber, Kale, Moringa, Ginger, Lemon juice, Light and hearty served fresh garden salad. Pineapple mint juice, Avocado and Honey.

Savoury goodness stuffed and full of flavour!

SPINACH & FETA SAMOSA (3 PIFCES)

served with pineapple, ginger & chilli chutney.

Perfectly crispy parcels filled with tender beef, lightly seasoned

with aromatic spices. Served with a refreshing lemon wedge

Crispy parcels bursting with creamy feta cheese, fresh spinach

HUMMUS BOWL Served with fresh focaccia.

SHARIN

BEEF SAMOSAS (3 PIECES)

for a zesty twist.

With Crispy Falafel

HOME FRIES

and fried onion sauce.

CHICKEN TIKKA SKEWERS

juice. Served with freshly baked ciabatta.

butter and baked to golden perfection.

refreshing lemon coriander dressing.

CHILLI PRAWNS 💿

GARLIC BREAD

Cheesy garlic bread

A creamy and nutritious blend of chickpeas packed with protein and flavour. With Caramelised Onion **1** 990/-A creamy hummus drizzled with olive oil, topped with caramelized onions for a touch of sweetness. With Chicken Shawarma 1190/-Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken.

Tender sautéed potatoes tossed in our famous chili, butter,

Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with

Succulent prawns cooked in olive oil, garlic, chilli and lime

Freshly baked ciabatta bread, brushed with aromatic garlic

Crispy golden fries seasoned with fragrant rosemary and

served with our delicious aioli dipping sauce.

SEASONED CHIPS & SAUSAGES

accompanied by our delicious aioli dipping sauce.

*Farmers Choice beef sausage option available

CHICKEN CURRY 🏠

savoury rice and refreshing side salad.

mash potatoes & steamed vegetables

CLASSIC FISH & CHIPS

house slaw and tartare sauce.

side salad.

Rosemary-seasoned fries served with two sausages*,

GRILLED HALLOUMI Grilled Halloumi, roast vegetables and lettuce in tangy honey mustard dressing topped with our crunchy salad topper. ADD: Avocado +100/-CHICKEN CAESAR SALAD 💿 Grilled chicken on crisp lettuce with ciabatta croutons drizzled with creamy caesar dressing. Topped with shaved parmesan cheese and capers. OPTION, SWAP THE CHICKEN: with Prawn OR Bacon

Grilled Chicken, avocado, lettuce, cabbage, sweetcorn,

lemon cilantro dressing. Served with warm garlic bread.

OPTION, SWAP THE CHICKEN: with Prawn

tomatoes, pickled onions, cauliflower, and cheese. Topped with coriander, red beans, mango, and tortilla chips. Drizzled with

Grilled chicken, crisp lettuce, kale, cucumber, cherry tomatoes,

avocado,, sweet corn, bacon, blue cheese, and boiled egg. Drizzled with creamy ranch dressing, served with warm garlic bread.

Grilled chicken with red cabbage, kale, white cabbage, cucumber,

Vegetarian Option 🍁

THE MEXICAN

Vegetarian Option 🍲

COBB SALAD 💿

*Beef bacon option available

550/-

550/-

ASIAN CRUNCHY SALAD

carrot, red pepper, sugar snaps, and mango. Tossed with mint, coriander, ginger, cashew nuts, sesame seeds, and red bullet chilies. Drizzled with a sesame dressing. 1590/-**OPTION. SWAP THE CHICKEN:** with Prawn Vegetarian Option 🍁 1190/-MILKSHAKES

CAPPUCCINO

A truly great and tasty snack.

SALTED CARAMEL SHAKE

Espresso, vanilla ice cream & milk foam.

Vanilla ice cream, blueberry fruit crush &

BLUEBERRY BURST

Salted Caramel cake, vanilla ice cream & milk.

CHOCO CHIP COOKIE 550/-Choco chip cookies & vanilla ice cream. Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango). T PIZZA 48 hour fermented pizza dough ITALIAN FOCACCIA (FRESHLY BAKED) Thin crust focaccia topped with freshly made tomato basil salsa, served with a side of chillies in olive oil for an extra kick. DIAVOLA Salami slices, pomodoro sauce, mozzarella capers, oregano &

Roasted peppers, sweet caramelized onion, feta, mozarella and

Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella.

White sauce pizza with primary flavours of parmesan and black

Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion &

ADD: Pineapple | Olives | Tomatoes | Jalapeño | Peppers +100/-

Spicy cheesy garlic bread ART WINGS Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. **LARGE** SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

SEASONED CHIPS

Choose your side: Rosemary seasoned fries, mashed potatoes, savory rice, fresh green salad & steamed vegetables.

Lightly spiced flavourful creamy chicken curry with aromatic

SLOW COOKED BARBECUE BEEF © ©

Served with our famous BBQ sauce, rosemary seasoned fries or

Crispy panko crusted fried fish with rosemary seasoned fries,

Tender chicken cooked in a tangy sweet chili sauce. Served with

Freshly baked flat-bread with shawarma spiced chicken, red onions, radish, tahini, chilli and coriander with a side of

Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned fries &

fragrant savory rice and fresh steamed vegetables

ROSEMARY SEASONED FRIES

FLAVOUR: Chilli Butter | Barbecue | Honey Lemon

PAN FRIED FRESH FISH FILLET 🏠

Pan-fried snapper with lemon butter and herb sauce, served with creamy mashed potatoes and steamed vegetables.

Salmon fillet seasoned with fresh herbs and olive oil, topped

with dill butter, served with Mediterranean vegetables.

ROAST HALF CHICKEN © ©

Half roast spring chicken served with

chips, steamed seasonal vegetables,

and pineapple, ginger, and chili

chutney.

1690/-

GRILLED SALMON (SUBJECT TO AVAILABILITY) © 2990/-

CHICKEN SHAWARMA

CHICKEN WINGS &

seasoned fries.

steamed veg.

CHICKEN TIKKA SKEWERS 1490/-Chicken Tikka, peppers, and onion skewers marinated in traditional spices and grilled to perfection. Served on flatbread with a lime and coriander dressing, accompanied by fries and a **GRILLED CHICKEN** 1590/-Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savory rice and a side of steamed vegetables. CHICKEN SCHNITZEL 💿 💿 💿 1490/-Fried tender chicken schnitzel with creamy mashed potatoes, steamed vegetables, and a side of flavorful aioli. **SWEET & SPICY CHICKEN** 1490/-

The only thing Tike better than talking about food is eating

1490/-

1690/-

1590/-

1490/-

1590/-

1590/-

TERIYAKI HALLOUMI STIR FRY 🏠 🍁 Halloumi paired with seasonal fresh vegetables, glazed in teriyaki sauce & served with fried rice. 1490/-

Spaghetti and juicy meatballs tossed in tomato basil sauce finished with parmesan and parsley. PRAWNS IN PINK SAUCE 🎓 Prawns and Linguine tossed in a cream and tomato sauce with herbs and parmesan cheese. LINGUINE CARBONARA Linguine in a rich cream sauce with bacon, garlic, and egg

MUSHROOM PENNE

chopped parsley and parmesan.

ART PESTO O O

SPAGHETTI MEATBALLS 💿

yolk, topped with Parmesan cheese and parsley.

Penne pasta tossed in a mushroom cream garnished with

Penne pasta coated in a creamy house-made Art pesto sauce, chicken, and grated Parmesan cheese.

pasta dishes.

Life is a combination of pasta and magic.

Find flavour in every bite with our delicious

1390/-

1990/-

1490/-

1490/-

1290/-

1490/-

1290/-

1490/-

BOURBON

950

950

950

950

950

950

950

950

950

750

4 500

5 000

4 000

1890[/]

Vegetarian option available 🍁 PENNE ARRABIATA Spicy tomato basil sauce with fried eggplant and penne pasta topped with parmesan and fresh herbs. ADD: Grilled Chicken +200/-LASAGNE BOLOGNESE Layers of hearty beef ragu, creamy béchamel sauce, and melted mozzarella cheese, topped with an additional layer of cheese and baked to perfection.

NEW 敢 Vegetarian 🥖 Vegan 🄰 Spicy 🕒 Contains 🚳 Contains 💮 Dairy 🕜 Contains 🕡 Caffeine 🚳 Gluten 🥥 Pork 💽 Recommended

ALLERGIES ADVICE: If you have a food allergy, intolerance or sensitivity, please be advised that food prepared here may contain the following INGREDIENTS: DAIRY, EGGS, WHEAT, CEREAL, SOYBEAN, PEANUTS, TREE NUTS, SESAME SEEDS, MUSTARD, FISH, SHELLFISH, SULPHITES and CELERY. Note our scrambled eggs contain dairy. While we take the utmost care in preparing our dishes, due to our operations and shared cooking equipment, we cannot guarantee these ingredients would not have come into contact with your dish. Neither staff nor managers can assure otherwise.

ART LONG ICED TEA Brandy • Captain Morgan Rum • Smirnoff Vodka • Gordon's Gin • Lemon • Hibiscus • Passion COSMOPOLITAN Smirnoff Vodka • Liqueur • Cranberry juice • Lemon juice GIN COOLER Gordon's Gin • Watermelon • Cucumber • Lemon juice • KO Rose & Cucumber Tonic

Tequila • Liqueur • Lemon juice

HOT 'N' BOOZY SCOTTISH COFFEE Freshly made every day for you, our

FLEUR DU CROS MERLOT, CABERNET SAUVIGNON Bordeaux, France Inky-ruby appearance. The nose is affirmative with earthy notes, dark fruit and subtle complements of dark truffle. An amazing wine! 4 500 / Bottle UPPER VALLEY DRY 3 000 700 Western cape, South Africa

Steak of the day (SUBJECT TO AVAILABILITY) Perfectly grilled steak with zesty chimichurri or

creamy mushroom sauce with rosemary

8 theel

COCKTAIL+WING

seasoned fries / fresh garden salad.

2990/-

Ts & Cs Apply

BITE THE BULLEIT

BLUEBERRY SOUR

PINEAPPLE SMASH

Simple syrup

BEER

GUINESS 300ML

TUSKER LAGER

TUSKER LITE

TUSKER MALT

WHITECAP CRISP

WHITECAP LAGER

TUSKER CIDER 330ML

Tanqueray dry • Blueberry • Lemon juice

Bulleit bourbon • Rosso vermouth • Lemon juice • Honey

Ketel one • White wine • Pineapple • Basil • Lemon juice •

ENJOY YOUR FAVOURITE

ON SELECT COCKTAILS CLASSIC MARGARITTA

1200

1200

1200

BOTTLE

400

400

400

400

400

400

400

MENAND

BE MY SUGAR BABY

The nose is quite young with flirty bright

vanillin and camomile scents. A refreshing

900 / Glass 3 500 / Bottle BOTTLE GLASS CAVE DE TAIN 4 500 VIOGNIER Rhone Valley, France Pale white with outstanding pale green fades. The nose is quite zingy with enticing white floral petals reminiscent of spring. **CELLIER DES PRINCES** 4 000 CHARDONNAY, VIOGNIER Rhone Valley, France Hazy-straw yellow shade. A young tropical nose defines this wine. The palate is fresh with lingering clean acidity. FLEUR DU CROS 1100 4 500 SAUVIGNON BLANC, SEMILLON Bordeaux, France

Chalky-Pale white appearance, the nose is a wash

CHENIN BLANC, SAUVIGNON BLANC

A refreshing white wine featuring bright aromas

Pale gold, with compliments of sea-green shades. The nose is fresh with bright acidity alongside

SAUVIGNION BLANC, SEMILLON,

A refreshing tropical fruity punch, comprising of

pineapple, ripe mango cut with underlying

orange peel and subtle mint nuances.

bright gooseberries with undertones of honey

suckle blossoms.

UPPER VALLEY DRY

Western cape, South Africa

of tropical fruits and herbal notes.

HORIZON DU SUD

Vin de France, France

herbaceous and tropical cut.

PAMPLEMOUSSE

PEACH BLANC

LE BONHEAUR

Rhone Valley, France

Salmon pink shade, the nose has a flirty cherry blossom. Light and refreshing with a short finish.

Faded crimson colour. The nose has primary

crushed strawberry nuances with lovely red

Tasty and invigorating flavor, packed with an enticing mix of rose, strawberry, and pineapple

petals. Medium bodied with a lean finish.

ROSE FRAISE ANANAS

SYRAH

POISON

SWEET France

aromas.

PINOT NOIR Languedoc, France

MUSCADET Bordeaux, France

CHARDONNAY

sweet white.

SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish. ROSÉ

> SEX ON THE BEACH SAUVIGNON BLANC, SEMILLON, MERLOT Bordeaux, France A wine inspired by the classic cocktail 'Sex on The Beach'. A lovely all-round wine! 800 / Glass 3 000 / Bottle

SPIRITS

BOTTLE

5 000

6 000

4 000

6 000

7 500

8 000

3 000

4 000

6 500

7 500

6 500

7 500

6 500

6 500

TOTS

400

450

400

450

500

600

300

500

400

500

500

500

500

400

DBL

700

750

700

750

800

1000

500

800

700

800

800

800

800

700

GIN & VODKA

GORDONS

KETEL ONE

SMIRNOFF

TANQUERAY DRY

BOURBON

BULLEIT BOURBON

RUM & TEQUILA

CAPTAIN MORGAN GOLD

OLMECA SILVER / GOLD

LIQUEUR

APERITIVO RED

JAGGERMEISTER

MARTINI ROSSO

BAILEYS

CAMPARI

KAHLÚA

JACK DANIEL'S

Available during happy hour MIMOSA Orange Juice • Veuve Ambal Brut **GINGER DAWA** Smirnoff Vodka • Honey • Lemon • Ginger PASSION CAIPIROSKA Smirnoff Vodka • Passion fruit • Passion juice • Lemon PINEAPPLE MOJITO Captain Morgan Rum • Simple syrup • Soda water • Pineapple fruit • Lemon • Mint FRUIT DAIQUIRI Captain Morgan Rum • Lemon juice • Simple syrup • Fresh strawberries • Mango • Blueberry • Raspberry • Passion

> **SANGRIA** legendary wine and fruit punch is uplifting and refreshing! RED 850 1700 Glass **Half Litre**

elegant finish.

SYRAH

MERLOT

CAVE DE TAIN

with a lingering finish.

Bordeaux, France

CHATEAU RAQUEFORT

Deep purple magenta shade, with ruby cherry

hues. The nose is guite young & flirty. A lovely

expression of right bank Bordeaux red!

SHIRAZ/SYRAH, GRENACHE,

Ruby red coloured wine with purple shimmer. It presents a rich and intricate aroma of red fruits and

spicy overtones. Smooth and supple on the pallet.

CELLIER DES PRINCES

COTES DU RHÔNE

MOURVEDRE Rhone Valley, France

MERLOT

PINOTAGE

of dark chocolate and coffee.

The wine has a fruity profile, featuring ripe plum and dark cherry notes, enhanced by the rich scents

3 000

3 500

3 000

3 000

BOTTLE

3 500

6 000

2 500

GLASS

900

700

700

900

800

800

Rhone Valley, France

Bright maroon colour, the wine has a lovely earthy, oak and subtle tobacco essence. Medium bodied

A robust red wine full bodied with flavours of dark berries and subtle spice. HORIZON DU SUD 900 3 500 PINOT NOIR Vin de France, France Cherry raspberry colour. A very aromatic nose, tannins are smooth, the wine has an elegant short ZEVENWACHT 7EVEN 900 3 500 Western Cape, South Africa

GAMAY Bourgogne, France 3 500 / Bottle

3 400 Litre ROTTLE GLASS BE MY SUGAR DADDY SWEET 900 3 500 MERLOT, CABERNET SAUVIGNON Bordeaux, France Dark inky crimson colour, the nose is quite rich with juicy currant. A sweet smooth red with an

VEUVE AMBAL BRUT ROSE PINOT NOIR, CHARDONNAY,

SPARKLING

Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish. VEUVE AMBAI 900 / Glass **GLASS BOTTLE** 900 3 500

& LIQUEUR COGNAC & BRANDY BOTTLE **RITCHOT** 3 500 COURVOISIER VSOP 11 000

HENNESSY VSOP **SINGLETON 12** WHISKEY BLENDS

VEUVE AMBAL BRUT PINOT NOIR, CHARDONNAY, ALIGOTE, GAMAY Bourgogne, France Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality.

1200 **JAMESON** 6 000 400 JOHNNIE WALKER RED 4 500 350 JOHNNIE WALKER BLACK 7 000 400 JOHNNIE WALKER DOUBLE 9 000 600 **BLACK** PERFECT MIXERS

700 600 700 1000 SCHWEPPES TONIC 200 **SCHWEPPES SODA WATER** 200 REDBULL 400