BAKED	buttery pastries the perfect combination of sweet or savoury.	
BUTTER CROISSANT	290/-	
CINNAMON & RAISIN RO	LL 290/-	
CHOCOLATE CROISSANT	330/-	
ALMOND CROISSANT 💿	330/-	
MULTI-GRAIN CROISSAN	T 🎓 330/-	
CHICKEN PIE	390/-	
SAMOSA, BEEF CHEESE	(3PIECES) 390/-	
MUFFINS		
Calast	1. 1	

Select your favourite: Apple Crumble 270/-Vanilla Choco Chip Muffin | Banana Macadamia Muffin Blueberry Muffin 🔘 | Fudge Brownie 290/-CAKES & ESSERTS SALTED CARAMEL CAKE 💿 💿 💿 Our FAN FAVOURITE cake features layers of moist dark chocolate cake and decadent gooey salted caramel.

490/-CARROT CAKE O 490/-Indulge in our super moist carrot sponge cake made with fresh carrots, cinnamon and raisins.

DARK FOREST CAKE O 490/-Our take on the classic Black Forest cake! Chocolate cake layered with locally sourced berry cream covered with dark chocolate ganache. CAPPUCCINO CAKE 590/-Layers of nutty meringue and coffee ganache come together in 590/-

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. WHITE CHOCOLATE ROSE CAKE 🔘 The artistry in the white chocolate roses makes this beautiful vanilla & white chocolate cake loved by all. A MUST TRY!

490/-ORANGE & DARK CHOCOLATE CAKE 🎓 590/-Chocolate sponge layered with an orange spread, covered with dark chocolate & orange ganache. 590/-

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

ART VOLCANO 590/-

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

1090/-

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

your day. *Farmers choice beef sausage option available

Our homemade granola is served with fresh seasonal fruit, creamy yogurt, and a drizzle of honey, offering a delightful blend of crunch

FRUIT & NUT GRANOLA BOWL O 690/and freshness. BREAD BASKET (FRESHLY BAKED) An assortment of freshly baked bread, served with butter and our irresistible homemade jam.

390/-TROPICAL FRUIT SALAD 590/-Seasonal fruits, drizzled with a refreshing mint & passion dressing. EGGS & TOAST 690/-Two eggs prepared to your liking, served with toast, butter & our homemade jam. BREAKFAST CROISSANT 990/-

Wholegrain croissant, two eggs prepared to your liking, crispy bacon,

Savour our Avocado Delight Bruschetta. Freshly toasted sunflower bread topped with creamy guacamole, sweet cherry tomatoes, basil

tomatoes, cheese & served with a side of salad.

AVOCADO TOAST 💿 💿 💿

oil and grated parmesan cheese. ADD: Two poached eggs +250/-

EGGS BENEDICT

FRENCH TOAST 💿 💿 💿 890/-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.

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

290/-250/-350/-FILTER COFFEE ICED COFFEES COFFEE TONIC

390/-Select your preference: Iced Latte, Iced Americano Iced Cappuccino 390/-ADD: DAIRY: Regular: Low-fat +50/- | Whipped Cream +100/-FLAVOURS: Vanilla | Caramel | Hazelnut +100/-Add a sprinkle of Cocoa or Cinnamon SHOT: Espresso Shot +150/-FOR NON DAIRY OPTIONS Almond | Oat | Soy +150/-TEAS

SINGLE

200/-

290/-

290/-

250/-

DOUBLE

250/-

350/-

350/-

290/-

350/-

290/-

390/-

350/-

LOOSE LEAF TEAS O O & BOTANICALS STEEPED IN OUR SPECIALTY TEA POTS Select your flavour:

390/-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 flowers, spices and fruits. CHAI LATTE 350/-Black tea infused with cinnamon, clove & other warming

spices, combined with steamed milk & topped with form for the perfect balance of sweet & spicy. KENYAN TEA Black OR White 290/-FRESH MOROCCAN MINT 290/-BLACK MASALA TEA 290/-Black tea with cinnamon, cardamom, and cloves. **DAWA** Served with honey 350/-

- CLASSIC LEMON & GINGER DAWA - ORANGE TURMERIC & GINGER DAWA 🏠 ICED TEA (Black Iced Tea) 390/-**CHOCOLATE** A timeless classic made to sweeten & warm up your spirits. HOT CHOCOLATE

350/-STORMY DOUBLE CHOCOLATE 390/-

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

890/-

990/-

PINEAPPLE **UPSIDE-DOWN** PANCAKES Fluffy pancakes topped with caramelized pineapple, served with a side of seasonal fruit salad. (Piain pancake option available) 890/-

Vegetarian: with Halloumi & breakfast home fries 1190/-SHAKSHUKA BREAKFAST 1190/-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. SICILIAN BREAKFAST 1190/-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 homemade jam, an<mark>d your</mark> choice of fresh fruit salad or a crisp garden salad. *Beef Salami option available ART BREAKFAST 1190/-

1290/-

1290/-

1290/-

1190/-

(%) 🛊 1390/-

1590/-

1190/-

1590/-

1190/-

1390/-

1390/-

1490/-

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1290/-

1390/-

1290/-

REFRESHERS **JUICES ORANGE** 550/-MANGO | PASSION | PINEAPPLE MINT 390/-ORANGE TURMERIC | TAMARIND SUGARCANE 490/-**MOCKTAILS** KIWI SPRITZ 590/-PASSION VIJITO GREEK BOWL 🏠

590/-

\$ 590/-

\$ 590/-

590/-

1390/-

🌶 1290/-

1390/-

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

cheese and capers.

Vegetarian Option 🍁

THE MEXICAN

Vegetarian Option 🍁

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.

Grilled chicken on crisp lettuce with ciabatta croutons drizzled with creamy caesar dressing. Topped with shaved parmesan

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

COBB SALAD 🔘 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. *Beef bacon option available

1590/-Vegetarian Option 🍲 1190/-MILKSHAKES **SMOOTHIES** A truly great and tasty snack. Look for super foods inside your smoothie SALTED CARAMEL SHAKE like moringa powder, chia seeds & more! Salted Caramel cake, vanilla ice cream & milk. CHIA CEREAL BURST 🏠 CAPPUCCINO 550/-Espresso, vanilla ice cream & milk foam. Granola, Yoghurt, Banana, Chia Seeds and BLUEBERRY BURST

Vanilla ice cream, blueberry fruit crush &

Choco chip cookies & vanilla ice cream.

Chocolate | Vanilla or with one choice of seasonal fruit (Strawberry, Banana, Mango).

CHOCO CHIP COOKIE

Salami slices, pomodoro sauce, mozzarella capers, oregano & **1390/-**Roasted peppers, sweet caramelized onion, feta, mozarella and HAWAIIAN Bacon, pineapple, fresh basil, pomodoro sauce & mozzarella. CACIO E PEPE 🏠 1590/-White sauce pizza with primary flavours of parmesan and black pepper. POLLO Spiced Chicken, BBQ Sauce, Mozarella Cheese, Grilled Onion &

RT PIZZA

Thin crust focaccia topped with freshly made tomato basil salsa,

served with a side of chillies in olive oil for an extra kick.

Creamy hummus drizzled with olive oil topped with shawarma spiced grilled chicken. HOME FRIES **190/-**Tender sautéed potatoes tossed in our famous chili, butter, and fried onion sauce. CHICKEN TIKKA SKEWERS 990/-Chicken tikka, peppers and onion skewers, marinated in traditional spices and grilled to perfection served with refreshing lemon coriander dressing. CHILLI PRAWNS 💿 1390/-Succulent prawns cooked in olive oil, garlic, chilli and lime juice. Served with freshly baked ciabatta. GARLIC BREAD **390/-**Freshly baked ciabatta bread, brushed with aromatic garlic butter and baked to golden perfection. Cheesy garlic bread 490/-Spicy cheesy garlic bread 490/-ART WINGS Flavorful, tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience.

Choose your side: Rosemary seasoned fries, mashed potatoes, savory rice, fresh green salad & steamed vegetables. CHICKEN CURRY 🏠 Lightly spiced flavourful creamy chicken curry with aromatic savoury rice and refreshing side salad.

Life is a combination of pasta and magic. Find flavour in every bite with our delicious

pasta dishes.

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/-

CLASSIC MARGARITTA Teguila • Liqueur • lemon juice LONG ISLAND Coke COSMOPOLITAN Vodka • Liqueur • Cranberry juice • Lemon juice GIN COOLER **Cucumber Tonic SCOTTISH COFFEE**

950 950 Vodka • Gin • Rum • Tequila • Liqueur • Lemon juice • 950 950 Gin • Watermelon • Cucumber • Lemon juice • KO Rose & 750

Orange Juice • Veuve Ambal Brut GINGER DAWA Vodka • Honey • Lemon • Ginger PASSION CAIPIROSKA Vodka • Passion fruit • Passion juice • Lemon PINEAPPLE MOJITO Rum • Simple syrup • Soda water • Pineapple fruit FRUIT DAIQUIRI Rum • Lemon juice • Simple syrup • Fresh strawberries •

Dark inky crimson colour, the nose is quite rich with juicy currant. A sweet smooth red with an elegant finish. CAVE DE TAIN 4 500 Rhone Valley, France Bright maroon colour, the wine has a lovely earthy, oak and subtle tobacco essence. Medium bodied with a lingering finish. CHATEAU RAQUEFORT 5 000

GLASS

900

BOTTLE

3 500

900

900

SPAGHETTI MEATBALLS 🔘 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 yolk, topped with Parmesan cheese and parsley. MUSHROOM PENNE Penne pasta tossed in a mushroom cream garnished with chopped parsley and parmesan. ART PESTO O O

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.

950

950

950

950

950

1390/-

1990/-

1490/-

1490/-

1290/-

1490/-

1290/-

1490/-

HOT 'N' BOOZY **SANGRIA** Freshly made every day for you, our legendary wine and fruit punch is uplifting and refreshing!

3 400

: Litre

3 500 / Bottle

The next level to start of your day! 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

HEALTHY BOWLS new! TERIYAKI CHICKEN BOWL 🎓 Teriyaki chicken paired with fragrant fried rice, red cabbage cucumber salad, pickled carrots, radish, and guacamole. SUPERGRAIN RAINBOW BOWL 🍁 🕒 🖈 1290/-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.

ASIAN CRUNCHY SALAD Grilled chicken with red cabbage, kale, white cabbage, cucumber, 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. **OPTION, SWAP THE CHICKEN:** with Prawn POWER

> DIAVOLA chillies. SANTA FE 🏠 ripped basil.

Fresh Coriander.

MARGHERITA BASILICO

Tomato sauce, basil oil, mozzarella & oregano.

BURGERS

Juicy beef burger cheese melt, roasted peppers, pickled

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

48 hour fermented pizza dough

ITALIAN FOCACCIA (FRESHLY BAKED)

550/-

550/-

cucumber, fried onions, bacon and BBQ sauce with seasoned fries and house slaw. CLASSIC BEEF / CHICKEN BURGER Classic burger with fresh lettuce, tomatoes, onions, pickles, mayonnaise and rose sauce served with seasoned fries and house slaw. PATTY OPTIONS: Beef or Chicken ADD: Cheese +150/-TEXAS BURGER 💿 Juicy beef patty topped with creamy mayo, crisp lettuce, melted cheese, a perfectly cooked egg, savory bacon, and BBQ sauce. *Beef bacon option available ADD TOPPINGS: Bacon or Beef bacon +300/- | Mozzarella +200/-Fried egg +150/- | Jalapeño +100/- | Caramelised onions +150/-Blue cheese +300/- | Guacamole +200/-

ART BURGER 🔘

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

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

MIMOSA • Lemon • Mint Mango • Blueberry • Raspberry • Passion

BE MY SUGAR DADDY SWEET MERLOT, CABERNET SAUVIGNON Bordeaux, France

RED

850

Glass

1700

Half Litre

Two eggs prepared to your liking, accompanied by your choice of bread, yogurt, guacamole, butter, grilled tomato, & our homemade jam. Select your preferred omelette (Herb | Cheese | Coriander) Select your preferred bread (100% Rye toast | Whole Wheat bread | Cereal bread) Enhance your breakfast experience ADD: Refreshing Fruit Salad | Crisp Garden Salad

topped with coleslaw and pickled cucumber, served in fresh ciabatta bread. CHICKEN CAESAR CROISSANT 🎓 1490/-Crispy fried chicken in a flaky croissant, topped with crisp lettuce dressed in our classic Caesar dressing. HALLOUMI CHEESE, PESTO & **1290/-**ANTIPASTI IN SUNFLOWER BREAD Grilled halloumi, roasted peppers, eggplant, zucchini and fried onions in whole wheat sunflower bread and drizzled with our flavourful Art Pesto. BEEF STEAK IN RUSTIC CIABATTA © 1490/-Slow-cooked cheese steak sandwich featuring roasted peppers, caramelized onions, and zesty chimichurri, served in ciabatta bread spread with mayo or BBQ sauce. MEATBALL SANDWICH 🏠 💿 1490/-

Tender Italian meatballs smothered in rich tomato sauce, nestled within freshly baked focaccia bread spread with

fragrant pesto and topped with grated parmesan cheese.

550/-

990/-

Honey.

IRON FROST FUSION

GREEN POWER 🎓

390/-

1 990/-

1190/-

1190/-

1990/-

650/-

The only thing like better than talking about food is eating

1490/-

1690/-

1590/-

1490/-

1590/-

1490/-

1490/-

1490/-

1590/-

Spinach and Honey.

Beetroot, Avocado, Hibiscus tea, Ginger,

Cucumber, Kale, Moringa, Ginger, Lemon juice,

Pineapple mint juice, Avocado and Honey.

LEMONADES

NEW!

CLASSIC

CHOOSE A FLAVOUR:

HIBISCUS TEA

LEMONGRASS

FRESHLY BAKED

QUICHE OF THE DAY

Light and hearty served fresh garden salad.

SHARIN

BEEF SAMOSAS (3 PIECES)

with protein and flavour.

With Caramelised Onion

With Chicken Shawarma

Savoury goodness stuffed and full of flavour!

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,

white cabbage salad, served in fresh ciabatta bread.

FRIED CHICKEN SANDWICH

garlic bread (Check for Availability)

TOMATO SOUP

CREAMY BUTTERNUT

CHICKEN CHOWDER

rosemary seasoned fries.

SPICY CHICKEN 💿

for a zesty twist. SPINACH & FETA SAMOSA (3 PIECES) Crispy parcels bursting with creamy feta cheese, fresh spinach served with pineapple, ginger & chilli chutney. **HUMMUS BOWL** Served with fresh focaccia. With Crispy Falafel A creamy and nutritious blend of chickpeas packed

A creamy hummus drizzled with olive oil, topped with

caramelized onions for a touch of sweetness.

Perfectly crispy parcels filled with tender beef, lightly seasoned

with aromatic spices. Served with a refreshing lemon wedge

LARGE SAUCE FLAVOUR: Chilli Butter | Barbecue | Honey Lemon SEASONED CHIPS **350/-**Crispy golden fries seasoned with fragrant rosemary and served with our delicious aioli dipping sauce. SEASONED CHIPS & SAUSAGES Rosemary-seasoned fries served with two sausages*. accompanied by our delicious aioli dipping sauce.

*Farmers Choice beef sausage option available

SLOW COOKED BARBECUE BEEF © © Served with our famous BBQ sauce, rosemary seasoned fries or mash potatoes & steamed vegetables CLASSIC FISH & CHIPS Crispy panko crusted fried fish with rosemary seasoned fries, house slaw and tartare sauce. CHICKEN TIKKA SKEWERS 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

Spiced grilled chicken, perfectly seasoned and grilled. Served with fragrant savory rice and a side of steamed vegetables.

Fried tender chicken schnitzel with creamy mashed potatoes,

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

Freshly baked flat-bread with shawarma spiced chicken, red

CHICKEN SCHNITZEL 💿 💿 💿

steamed vegetables, and a side of flavorful aioli.

fragrant savory rice and fresh steamed vegetables

SWEET & SPICY CHICKEN

CHICKEN SHAWARMA

side salad.

GRILLED CHICKEN

onions, radish, tahini, chilli and coriander with a side of seasoned fries. **CHICKEN WINGS & 1590/-**ROSEMARY SEASONED FRIES Tender and juicy chicken wings coated in your favourite sauce for a finger-licking experience. Served with seasoned fries & steamed veg. 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.

GRILLED SALMON (SUBJECT TO AVAILABILITY) © 2990/-

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.

Steak of

Perfectly grilled steak with zesty chimichurri or

creamy mushroom sauce with rosemary

the day

(SUBJECT TO AVAILABILITY)

and pineapple, ginger, and chili

chutney.

1690/-

seasoned fries / fresh garden salad. 🏠 NEW ☆ Vegetarian 🥖 Vegan 🄰 Spicy 🚫 Contains 🍪 Contains 🕜 Dairy 🕜 Contains 🕡 Caffeine ⑧ 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.

KTAI

ENJOY YOUR FAVOURITE

WHITECAP CRISP 400 WHITECAP LAGER 400 MEILAND **BE MY SUGAR BABY** SAUVIGNON BLANC, SEMILLON Bordeaux, France

sweet white.

900 / Glass

Pale white with outstanding pale green fades.

The nose is quite zingy with enticing white floral

Hazy-straw yellow shade. A young tropical nose

defines this wine. The palate is fresh with

SAUVIGNON BLANC, SEMILLON

Chalky-Pale white appearance, the nose is a wash

bright gooseberries with undertones of honey

Light yellow in appearance with alluring aromas

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

of pineapple, citrus, and vanilla. The palate is

balanced with attractive acidity and a long

CAVE DE TAIN

Rhone Valley, France

petals reminiscent of spring.

Rhone Valley, France

lingering clean acidity.

FLEUR DU CROS

Bordeaux, France

suckle blossoms.

FRONTERA

CHARDONNAY Central Valley, Chile

memorable finish

CHARDONNAY

HORIZON DU SUD

Vin de France, France

CELLIER DES PRINCES

CHARDONNAY, VIOGNIER

The nose is quite young with flirty bright

vanillin and camomile scents. A refreshing

3 500 / Bottle

GLASS

1100

700

900

BOTTLE

4 500

4 000

4 500

2 5 0 0

3 500

BOTTLE

400

550

400

400

400

BEER

GUINESS 300ML

TUSKER CIDER

TUSKER LAGER

TUSKER LITE

TUSKER MALT

herbaceous and tropical cut. **PAMPLEMOUSSE** 800 3 000 SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France A refreshing tropical fruity punch, comprising of pineapple, ripe mango cut with underlying orange peel and subtle mint nuances. PEACH BLANC 800 3 000 SAUVIGNION BLANC, SEMILLON, MUSCADET Bordeaux, France Pale white appearance, the nose is peach dominant with ripe gooseberry complements. Light bodied with a short finish.

BOTTLE GLASS LE BONHEAUR 900 3 500 SYRAH Rhone Valley, France Salmon pink shade, the nose has a flirty cherry blossom. Light and refreshing with a short finish. **POISON** 6 000 PINOT NOIR Languedoc, France Faded crimson colour. The nose has primary crushed strawberry nuances with lovely red petals. Medium bodied with a lean finish. ROSE FRAISE ANANAS 700 2 5 0 0 SWEET France Tasty and invigorating flavor, packed with an enticing mix of rose, strawberry, and pineapple aromas. 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!

ROSÉ

& LIQUEUR GIN & VODKA BOTTLE TOTS DBL **GORDONS** 5 000 400 700 KETEL ONE 6 000 450 750 **SMIRNOFF** 700 4 000 400 TANQUERAY DRY 6 000 750 450 **BOURBON BULLEIT BOURBON** 500 7 500 800 JACK DANIEL'S 8 000 600 1000 RUM & TEQUILA CAPTAIN MORGAN GOLD 3 000 400 700 **OLMECA SILVER / GOLD** 4 000 800 500

400

500

500

500

500

400

6 500

3 000

6 500

7 500

6 500

6 500

700

800

800

800

800

700

3 000 / Bottle

SPIRITS

800 / Glass

LIQUEUR

APERITIVO RED

JAGGERMEISTER

MARTINI ROSSO

BAILEYS

CAMPARI

KAHLÚA

SYRAH

MERLOT MERLOT

GLASS BOTTLE 900 3 500

COGNAC & BRANDY DBL RITCHOT 700 COURVOISIER VSOP 1600 **HENNESSY VSOP** 1800 SINGLE MALT WHISKY SINGLETON 12 1200 WHISKEY BLENDS **JAMESON** 700 JOHNNIE WALKER RED 600 JOHNNIE WALKER BLACK 700 JOHNNIE WALKER DOUBLE 1000 BLACK

PERFECT MIXERS **SCHWEPPES** TONIC 200 SCHWEPPES SODA WATER 200 REDBULL 400

SPARKLING **VEUVE AMBAL BRUT ROSE** PINOT NOIR, CHARDONNAY, GAMAY Bourgogne, France Salmon pink appearance. The nose has floral essence, the palate is fresh with a clean finish. VOUVE AMBAI 900 / Glass VEUVE AMBAL BRUT PINOT NOIR, CHARDONNAY, ALIGOTE, GAMAY Bourgogne, France Chalky white, the nose has subtle honey suckle with lemon curd and enticing minerality.

Bordeaux, France Deep purple magenta shade, with ruby cherry hues. The nose is quite young & flirty. A lovely expression of right bank Bordeaux red! **CELLIER DES PRINCES CÔTES DU RHÔNE** SHIRAZ/SYRAH, GRENACHE, MOURVEDRE Rhone Valley, France 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. FLEUR DU CROS MERLOT, CABERNET SAUVIGNON Inky-ruby appearance. The nose is affirmative with earthy notes, dark fruit and subtle complements of dark truffle. An amazing wine! 4 500 / Bottle FRONTERA Central Valley, Chile Smooth, with a great structure. There evident hints of chocolate and spice which balance perfectly with dark fruit flavours HORIZON DU SUD PINOT NOIR Vin de France, France Cherry raspberry colour. A very aromatic nose. tannins are smooth, the wine has an elegant short ZEVENWACHT 7EVEN PINOTAGE Western Cape, South Africa The wine has a fruity profile, featuring ripe plum and dark cherry notes, enhanced by the rich scents of dark chocolate and coffee.