

JUNGLE BAR MENU

Thursday - Saturday 6pm - 5am

CLASSIC COCKTAILS

Medatini

The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. Its time to drink smarter 15.5

Margarita

Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime 15.5

Moscow Mule

Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters 15.5

Negroni

Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino 15.5

Old Fashion

Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters 15.5

SIGNATURE COCKTAILS

Beauty Pearl

Stoli Elit Vodka, Aperol, Spiced Pineapple Cordial, Lillet Blanc 15.5

Ume

Cenote Blanco Tequila, Plum Cordial, Mancino Blossom Vermouth, Topped up with Champagne 16.5

Arata Sting

Tanqueray 10 Gin, Campari, Pina, Terragon Cordial, Amalfi Lemon Extract 15.5

Bright Aki

Don Julio Blanco Tequila, Isake Plum Umeshu, Raspberry & Lemon Verbena Cordial, Lime Oils 15.5

Beauty of Dawn

Star of Bombay Gin, Italicus, Mango & Tarragon Cordial, Mancino Sakura Vermouth 15.5

Non-Alcoholic

Jax Coco Ginger & Lemon Water

Natural Ginger & Lemon Juice, Gently Carbonated

Summer Blossom

Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD,Lavander,Chamomile,Ashwagandha)

Tropical

Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, Aloe Vera all 7.5

MIND+BODY HEALTH

CBD Drinks

Targeted wellness to help balance the mind and body - All contain 15mg Liposomal

CBD MEDA Calm

Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow

Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover

Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Focus

Espresso & Vanilla Flavour + Panax Ginseng + Rosemary all 9.5

COLD PRESS JUICE

Kale, Spinach & Cucumber Apple, Ginger & Lemon All 9

WINE LIST Sparkling White Champagne Henriot – Annabel's Private label - Brut Souverain, France n.v. Ruinart – Blanc de Blancs, France n.v. English Sparkling – Nyetimber – Blanc de Blancs, England '13. Champagne Dom Pérignon, France '08. English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England '09	Glass 125ml 19 23 26 42 55		Bottle 750ml 90 136 156 295 330
Sparkling Rosé English Sparkling – Nyetimber, England n.v. Champagne Pommery – Apanage, France n.v.	22 37		130 220
	Glass	Carafe	Bottle
	125ml	375ml	750ml
White Wine Chablis – Annabel's Cuvée – G. Tremblay, Burgundy '18, France Sancerre – Le Chêne Marchand – P. Jolivet, Loire '18, France Riesling – In der Wand – Pichler Krutzler, Wachau '12, Austria Chardonnay – Milmanda – Torres, Catalonia '16, Spain Meursault – H. Germain, Burgundy '16, France Sauvignon blanc – Te Koko – Cloudy bay, Marlborough '15, New Zealand Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v. Puligny-Montrachet – 1er Cru Clavoillon - Leflaive, Burgundy '13, France Rosé Wine	13 17 19 23 30 30 48 82	39 53 57 66 90 90 144 246	78 106 114 132 180 180 288 490
Miraval – Côtes de Provence '19, France	14	42	84
Rock Angel – Château d'Esclans, Côtes de Provence '18, France Magnum	22	66	260
Red Wine	13	39	78
Saint-Emilion – Annabel's Claret – S. Derenoncourt, Bordeaux '18, France	17	51	102
Crozes – Hermitage – Alain Graillot, Rhone '17, France	21	63	126
Pinot noir - Clos Henri, Marlborough '16, New Zealand	23	69	138
Margaux - Ségla - Château Rauzan Ségla, Bordeaux '11, France	28	84	168
Cabernet sauvignon - Mas La Plana - Torres, Catalonia '15, Spain	32	96	192
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy '16, France	38	114	228
Brunello di Montalcino - Pian delle Vigne - Antinori, Tuscany '14, Italy	42	126	232
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy '17, France	75	225	450
Bordeaux blend – Sena – Eduardo Chadwick, Aconcagua Valley '15, Chile Saint-Emilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux '96, Fran	250 ace	750	1750

Wine by the glass available in 175ml upon request
All prices include VAT. A discretionary 15% service charge will be added to your bill.