

LATITUDE

— BAR & LOUNGE —

Signature Cocktails

Elderflower Martini

23

Indulge in the floral elegance of our Elderflower Martini. Crafted with premium Regal Gin, delicate Elderflower Liqueur and a splash of zesty fresh lemon juice, this martini is a harmonious blend of botanicals and citrus notes, perfect for those seeking a sophisticated and refreshing cocktail experience.

Pomegranate Mojito

27

Transport your taste buds to paradise with our vibrant Pomegranate Mojito. This refreshing cocktail combines the smooth Bati White Rum, zesty Triple Sec, and luscious Pomegranate Liqueur, muddled with fresh mint leaves and lime wedges for a burst of flavor. Topped with invigorating soda water, this tropical twist on a classic mojito is the perfect choice for a summer escape.

Sexy Cleopatra

32

Embrace the allure of an enchanting evening with our sexy Cleopatra cocktail. Drawing inspiration from the legendary queen, this refined drink blends premium Grey Goose Vodka with fragrant ginger syrup, tropical guava juice, and a hint of tangy lime cordial. Finished with a lively touch of soda water, this revitalizing beverage is an ideal choice for a relaxing and delightful night."

Tropical Breeze Mule

28

A refreshing fusion of tropical flavors, this cocktail blends the smoothness of vodka or rum with the vibrant sweetness of fresh pineapple juice. A splash of zesty lime juice and the subtle spice of ginger beer create a perfect harmony, beautifully garnished with a pineapple wedge and a sprig of mint for a touch of elegance.

Spicy Passionfruit Margarita

24

Dive into a fiery twist with our Spicy Passionfruit Margarita. Blending the bold flavors of Jose Cuervo Tequila, tropical passionfruit puree, and the tang of fresh lime juice, this cocktail brings a kick of heat with the addition of fresh chili. Topped with pulp from fresh passionfruit, this margarita is a tantalizing balance of sweetness, spice, and citrus - a true delight for the adventurous palate.

Unleaded

Wailoaloa Fresh

Basil leaves, cucumber and fresh watermelon 12

Kamikamica

Mango juice, cranberry juice, lime, mint leaves and
sugarcane syrup 12

Wine by the glass

Mionetto DOC Treviso Brut, Veneto, IT	23
Charles Roux Blanc de Blanc, FR	15
Te Henga Sauvignon Blanc, Marlborough, NZ	19
Oxford Landing Sauvignon Blanc, South Australia, AU	16
Te Henga, Pinot Grigio, Marlborough, NZ	19
Oxford Landing Pinot Gris, South Australia, AU	16
Oxford Landing Chardonnay, South, AU	16
Oxford Landing Shiraz, South, AU	16
Luiz Filepe Edwards Cabernet Sauvignon, Santiago, CL	19
Te Henga Pinot Noir, Marlborough, NZ	19

Beer

Fiji Gold	13
Fiji Bitter	13
Vonu Ultra Low Carb	18
Vonu Original	18
Heineken 0.0 Beer Bottle	15
Corona Extra	17
Peroni Nastro Azzuro	15
Tribe Lime & Soda	16
Tribe Raspberry & Watermelon	16
Heineken Beer	19

Whisky

Glenfiddich 12YO

26

Dalwhinnie 15YO

28

Blend & Other Whisky

Regal whisky

10

Canadian Club

13

Makers Mark

15

Ballentine's

14

Jameson Irish

16

Southern Comfort

16

Jack Daniels

16

Vodka

Czarina Vodka

10

Absolut Mango

13

Absolut Vanilla

13

VulaViti Pure Fijian Vodka

12

Absolut Peach

13

Beluga Noble Vodka

14

Grey Goose Original Vodka

15

Belvedere Vodka

16

Gin

Regal London Dry Gin

10

Blue Turtle Gin

12

Bombay Sapphire

12

Hendricks

15

Suntory Roku Japanese Craft Gin

14

Four Pillars Bloody Shiraz

18

Rum

Kalo Kalo Pure White Rum	10
Bati Dark Rum	12
Bati White Rum	12
Bati Spiced Rum	12
Malibu White Rum	12
Bundaberg Original	12
Ratu Dark Rum	14

Tequila

Jose Cuervo Especial Reposado Gold	12
Patron Silver	12
Patron Reposado	15
Patron Anejo	16

Softs

Coke	9
Coke Zero	9
Sprite	9
Fanta Orange	9
Fanta Pineapple	9

Tapas

Cured Herbs Olives

\$20

Infused with vermouth and cold-pressed olive oil for an aromatic delight

Bruschetta

\$25

Roma tomato, bocconcini

Oysters

\$25

Melon granita, ikura

Margherita Pizzetta

\$25

Buffalo mozzarella, san marzano tomato

Salame Pizzetta

\$35

Aged salami, buffalo mozzarella

Truffle Fries

\$25

Parmigiano, truffle essence

Sweet Peppers

\$25

Stracciatella, pesto

KEY



Vegetarian



Contains Dairy



CONTAINS NUTS

Contains Nuts



Gluten



CONTAINS SEAFOOD

Contains Seafood

Please see our wait staff for assistance with any dietary requirements. Some dishes may contain traces of nuts. Prices are inclusive of 12.5% Fiji government taxes. All prices will be charged in Fiji dollars. Per our cashless policy, we only accept payments via local credit cards, VISA, MasterCard & AMEX. A 10% Public Holiday surcharge applies to all food & beverage items during public holidays.