

AN ICON

One of Pattaya's must visit destinations, The Collective offers a dining experience like no other, allowing you to savour four distinct culinary concepts in one location.

Enjoy the delightful flavours of American smokehouse & grill, Thai inspired seafood dishes, authentic Italian pizza & pasta, and specialty ice cream crafted by Guss Damn Good.

At The Collective, we are dedicated to providing a space where all food lovers, regardless of individual tastes or dietary requirements, can come together for an extraordinary dining experience, whether daily or on special occasions. One visit is all it takes to be captivated by this beachside terrace, a destination for foodies and cocktail enthusiasts.

Please note that due to the variety of culinary concepts, some dishes may arrive at different times as cooking durations vary.

the
Collective

bar | smokehouse | terrace

SMOKEHOUSE

BBQ MEAT PLATES

with homemade pickled red onions, dill pickles

ALL IN COMBO PLATTER 2,950

Beef Short Rib 1 piece
 Beef Brisket 200 grams, Black Angus
 Pork Ribs half rack, high welfare pork
 Pork Neck 200 grams
 Chicken Quarter thigh, leg
 3 Side Dishes

BEEF COMBO PLATTER 2,450

Beef Short Rib 1 piece
 Beef Brisket 200 grams, Black Angus
 Beef Hot Link Sausage 1 piece
 2 Side Dishes



BEEF COMBO PLATTER

SOLO COMBO PLATTER NO.2 PORK & CHICKEN 850

Pork Ribs quarter rack, high welfare pork
 Chicken Quarter thigh, leg
 Green Chili & Cheese Pork Sausage 1 piece
 2 Side Dishes





SOLO COMBO PLATTER NO.1 BEEF & PORK 950

Beef Brisket 150 grams, Black Angus
 Pork Ribs quarter rack, high welfare pork
 Green Chili & Cheese Sausage 1 piece
 2 Side Dishes



SOLO COMBO PLATTER NO.1

SIDES










-  CORN BREAD 60
-  TANGY BBQ COLESLAW 60
-  CUCUMBER TOMATO SALAD 60
-  CORN FRITTERS 60
-   MAC & 3 CHEESE 120
-  CHARRO PINTO BEANS 60

-  Contains Eggs
-  Contains Pork
-  Contains Beef
-  Contains Seafood
-  Contains Poultry
-  Contains Nuts
-  Spicy
-  Vegetarian
-  Dairy
-  Contains Gluten
-  Contains Sesame Seeds
-  Contains Alcohol

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 ราคาตั้งกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

SMOKEHOUSE A LA CARTE

MEATS A LA CARTE

-  **BEEF SHORT RIB 950**
average weight 500-600 grams
-  **BEEF BRISKET 640**
minimum 200 grams, Black Angus
-  **PORK RIBS FULL RACK 850**
high welfare pork
-  **PORK RIBS HALF RACK 550**
high welfare pork
-  **PORK NECK 300**
minimum 200 grams
-  **CHICKEN QUARTER 1 piece 280**
-   **BEEF HOT LINK SAUSAGE 1 piece 190**
-    **GREEN CHILI & CHEESE PORK SAUSAGE 1 piece 190**

| PORK RIBS FULL RACK



| BEEF SHORT RIB

BURGERS

toasted bun with house slaw, BBQ sauce

-   **SMOKED BRISKET 380**
slow cooked beef brisket
-   **SMOKED BBQ CHICKEN 260**
-   **SMOKED PORK 260**
slow cooked pork neck
-     **SLIDER SAMPLER 280**
1 brisket, 1 pork, 1 chicken

| SLIDER SAMPLER



SNACKING & SHARING PLATES

-   **BEEF BRISKET SPRING ROLLS 290**
2 pieces, roasted tomato salsa
-   **SAI OUA SAUSAGE 240**
2 pieces, Jaew sauce, BBQ sauce

SMOKEHOUSE NACHOS 300

Tortilla chips topped with jalapeños, coriander, shredded cheese, BBQ sauce, tomato salsa, guacamole

-   **SMOKEHOUSE NACHOS BEEF BRISKET 420**
-   **SMOKEHOUSE NACHOS BBQ CHICKEN 340**



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PIZZA

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48-72 hour cold fermented dough

THE COLLECTIVE 780

BBQ sauce, mozzarella, slow cooked brisket, arugula, jalapeños, burrata, parmesan, pepper, extra virgin olive oil



463 ROLL 480

tomato sauce, mozzarella, slow smoked pork neck, chili, stracciatella, parmesan, extra virgin olive oil (allow at least 30 minutes cooking time)



LARB GAI 460

tomato sauce, mozzarella, chicken, red onion, chili, roasted rice, cucumber, fresh mint, extra virgin olive oil



PATTAYA BEACH

(QUATTRO STAGIONI) 1,290

- (1) Walking street - Green chilli & cheese sausage
- (2) Ocean - Seafood
- (3) Mountains - Vegetables
- (4) The Collective - Smoked chicken

BAIANCA 460

mozzarella, ricotta, pecorino, caramelised onions, black pepper, fresh basil, extra virgin olive oil

PEPPERONI 540

tomato sauce, mozzarella, pepperoni, pecorino, hot honey drizzle

TRUFFLE FUNGHI 460

tomato sauce, mozzarella, portobello mushrooms, parmesan, truffle oil, fresh basil

SICILIAN 540

tomato sauce, mozzarella, roasted peppers, caramelized onion, pepperoni, fennel sausage

HAWAIIAN 480

tomato sauce, mozzarella, honey ham, caramelized pineapple

PROSCUITTO 780

tomato sauce, mozzarella, air cured ham, vine tomato, arugula, burrata, pecorino

FRUTTI DE MARE 650

tomato sauce, white prawns, squid, clams, mussels, basil, grilled lemon

MEAT LOVER 650

tomato sauce, mozzarella, pepperoni, fennel sausage, capicola, smoked bacon, whipped honey ricotta

QUATTRO FORMAGGI 540

tomato sauce, mozzarella, taleggio, pecorino, parmesan, arugula, pear

MARGHERITA 410

tomato sauce, mozzarella, fresh basil, extra virgin olive oil

VEGGIE LOVER 460

tomato sauce, mozzarella, portobello mushrooms, vine tomato, capsicum, eggplant, arugula, lemon zest, extra virgin olive oil



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LOCAL THAI FAVOURITES

APPETIZERS

  **MOO SARM CHAN 280**
grilled smoked pork belly, spicy sauce

  **THOD MAN GOONG 280**
prawn fritters, plum sauce

  **CHICKEN SATAY 280**
chicken, peanut sauce, accar



MOO SARM CHAN

YAM RUAM MIT TALAY



SALAD

  **YAM NUA YANG 480**
spicy grilled Angus sirloin salad

 **YAM RUAM MIT TALAY 380**
spicy market seafood salad



  **YUM LAI BUA GOONG 320**
lotus root, shrimp

SOUP

 **TOM YAM 320**
galangal and lemongrass soup with choice of chicken, prawns or market seafood

 **TOM KHA 220**
coconut milk soup with choice of chicken, prawns or market seafood

CURRY

  **GAENG PANAENG 280**
dried coconut curry with choice of chicken or pork



  **GAENG KIEW WAAN 280**
green curry with choice of chicken, pork or prawns



GAENG PANAENG

LOCAL FAVOURITES

   **FRIED RICE & CHICKEN SATAY 320**
fried egg, prawn crackers

  **KHAO SOI 320**
chicken in coconut curry broth with fried noodles

   **PHAD THAI GOONG 380**
stir fried rice noodles with prawns, egg

  **PHAD KEE MAO TALAY 320**
stir fried rice noodles with market seafood, chili, basil leaves

  **PHAD KRAPROW 320**
choice of chicken or pork served with steamed rice



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SEAFOOD

BBQ & GRILLED SEAFOOD TRAYS

served with lemon, red and green seafood sauces

- SEAFOOD COMBO TRAY
for 2-4 persons 1,950
2 rock lobsters, 1 kg river prawns,
2 squid, 500 grams mussels



SEAFOOD COMBO TRAY

- SEAFOOD COMBO TRAY
for 1-2 persons 1,250
1 rock lobster, 500 grams river prawns,
1 squid, 500 grams mussels

- RIVER PRAWNS 500 grams 850
- ROCK LOBSTERS 500 grams 850
- SQUID 500 grams 890
- MUSSELS (LOCAL) 500 grams 350
- WHOLE SEABASS average 500-600 grams 480
wrapped banana leaf and grilled

LOCAL THAI FAVOURITES

STIR FRY

- GOONG TOD KRATIEM PRIK THAI 480
stir fried river prawns with garlic, black pepper sauce



GOONG TOD KRATIEM PRIK THAI

- GAJ PAD MED MA MUANG 280
chicken with cashew nuts

STEAMED

- PLA KAPONG NUENG SEE EW 480
whole seabass, ginger, soya sauce
- MUEK NUENG MANOW 380
squid with chili and lemon sauce

PLA KAPONG NUENG SEE EW



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SNACKING & SHARING PLATES

  **ANTIPASTO BOARD** for 2 persons 950

3 cold cuts, 3 cheeses, pickles, olives, fruits, quince jelly, sour dough, saltine crackers

 **BALSAMIC ROASTED VEGETABLES** 240

market vegetables, parsley, pinenuts, balsamic dressing

   **MUSHROOM ARANCINI** 180

breaded and fried risotto rice ball with mozzarella, mushrooms, parmesan, arrabbiata sauce

 **GARLIC, ROSEMARY & SEA SALT BREAD** 120

   **BLACK MUSSELS** 380

white wine, tomato sauce, fresh basil, crisp bread

SALADS & SOUP

  **BEEF CARPACCIO** 490

thinly sliced Angus tenderloin, capers, sea salt, ground pepper, arugula, olive oil, parmesan

 **SALMON GRAVALAX SALAD** 380

mixed salad leaves, cucumber, pomegranate, red onion, lemon zest, pecorino, pomegranate reduction

     **CAESAR SALAD** 220

romaine lettuce, parmesan, anchovies, bacon, croutons

  **BURRATA BERRY SALAD** 380

mixed salad leaves, berries, mint, pinenuts, honey lemon dressing

SOUP OF THE DAY 195

made fresh daily



FRIES & CHICKEN WINGS

FRIES



| LOADED CHEESE FRIES

  **LOADED CHEESE FRIES** 240

cheese foam, smoked bacon, green onions, jalapeños

 **PARMESAN TRUFFLE FRIES** 240

STEAK FRIES 195

CHICKEN WINGS

  **KOREAN GOCHUJANG** 280

 **THAI STYLE WITH JAEW SAUCE** 240



| KOREAN GOCHUJANG



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BURGERS & SANDWICHES

 **ULTIMATE BURGER 480**

beef pattie, sliced brisket, BBQ sauce, American cheese, pickles

 **SMASH BURGER 450**

2 beef patties, BBQ sauce, American cheese, pickles

| **FRIED CHICKEN BURGER**



 **FRIED CHICKEN BURGER 380**

pickled cucumber, spicy slaw, Sriracha sauce

 **PESTO MUSHROOM & TOMATO TOASTIE 280**

roasted mushrooms, semi-dried tomatoes, cheddar, mozzarella, basil pesto

PASTA

PASTA

gluten free pasta available on request

 **BUCATTI FRUTTI DI MARE 950**

clams, mussels, prawns, squid, bottarga, white wine, tossed in a tomato and seafood broth



| **BUCATTI FRUTTI DI MARE**

| **CARBONARA**



 **CARBONARA 440**

guanciale (pork jowl), pecorino, black pepper, fresh duck egg

 **ORECCHIETTE ALLA SORRENTINA 420**

garlic, tomatoes, basil, mozzarella

 **BRISKET BOLOGNESE PENNE RIGATE 420**

roasted vine tomatoes, pecorino

 **SALMON RAVIOLI 480**

green peas, white wine, mascarpone, ricotta, dill, extra virgin olive oil

 **RISOTTO CON POLPO E NDUJA 580**

grilled octopus tentacle, nduja, stracciatella, vine tomatoes





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STEAK

steak served with 1 side, 1 sauce

-  **TOMAHAWK 3,500**
average weight 1,500 grams,
Stanbroke Signature Black Angus, 2 sides, 2 sauces
(allow at least 45 minutes cooking time)
-  **TENDERLOIN 1,450**
250 grams, Stanbroke Signature Black Angus

| TENDERLOIN








-  **STRIPLOIN 1,150**
300 grams, Stanbroke Signature Black Angus


LAMB CUTLETS 940
2 piece, pistachio

-  **PORK CHOP 680**
sloanes high-welfare pork

SAUCE (select one)

-   **BÉARNAISE 60**
-  **BLACK PEPPER 60**
-  **CREAMY MUSHROOM 60**
- MINT SAUCE 60**
-  **JAEW SAUCE 60**

SIDE (select one)

- STEAK FRIES 195**
-  **MASHED POTATO 60**
- GRILLED VEGETABLES 60**
- TOMATO CUCUMBER SALAD 60**

FROM THE KITCHEN

-  **TURMERIC COCONUT CHICKEN**
brined and marinated over night

HALF CHICKEN 380
WHOLE CHICKEN 580

| TURMERIC
COCONUT CHICKEN




| LAMB SHANK



LAMB SHANK 840

marinated with red wine and herbs for 24 hours
and slow cooked

-  **SALMON FILLET 580**
silky pea purée, herb salad

-  **BAKED CAPSICUM 380**
filled with fresh basil, tomato, quinoa,
smoked red capsicum puree, rocket, mozzarella, parmesan



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DESSERTS

  **BASQUE BURNT CHEESECAKE 220**
apricot, pistachios

  **LEMON TART 220**
raspberries, chantilly cream





BASQUE BURNT
CHEESECAKE



LEMON TART

DOUBLE CHOCOLATE
MOUSSE CAKE



  **DOUBLE CHOCOLATE
MOUSSE CAKE 220**
chantilly cream

  **BISCOFF BANANA PIE 220**
caramelized banana, biscoff crumb

 **MANGO STICKY RICE 190**
toasted sesame seeds & sweet coconut cream sauce

CHEESE PLATE 650
3 cheeses, quince jelly, grapes, crackers

THE COLLECTIVE TRIO 380
basque burnt cheesecake, double chocolate
mousse cake, lemon tart, ideal for sharing

FRUIT PLATE 190
sliced local fruits

CHEESE PLATE



THE COLLECTIVE
TRIO



FRUIT PLATE



ICE CREAM BY GUSS DAMN GOOD

Please ask for today's selection of flavours
from our restaurant team

1 SCOOP 125
2 SCOOPS 230
WAFFLE CONE +20



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SIGNATURE COCKTAILS



RED CAMP 320

Creating a refreshing and fruity cocktail experience with Absolut Raspberry, Campari, orange juice, lime juice, raspberry syrup



SUNSET SPARKLE 320

Sparkling sunset by the beach, perfectly suited for a Beach Bar. Beefeater Pink, Aperol, lemon juice, Ginger Ale, strawberry syrup



JACK MELON SLING 320

The name combines elements of the ingredients and the style of the cocktail with a fruity twist. Jack Daniel's, Southern Comfort, lime juice, watermelon syrup, topped with Sprite



MANGO SIP 320

The delightful escape into a tropical paradise on every sip. White Rum, Blue Curacao, pineapple juice, lime juice, mango syrup and Blue Hawaii syrup

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SIGNATURE COCKTAILS



IRISH TIKI DREAM 320

A delightful and refreshing experience that blends the smoothness of Jameson and Southern Comfort with the vibrant and exotic



GOLDEN BLOOM 320

A sense of freshness and elegance, reflecting the blend of flavours in the cocktail. Eltoro Tequila, apple juice, lemon juice, honey, elderflower syrup



BEACH BREEZE 320

A combination of tropical flavour with Absolut Peach, Midori, Cointreau, apple juice, lime juice, topped with Foamee

GOLDEN SOLFUSION 320

Enhanced by the sweetness of the syrup and the frothy texture from the Foamee. Beefeater Gin, Grand Marnier, Galliano, lemon juice

BLOSSOM CITRUS 320

The essence of the Thai sweet basil and the floral notes from elderflower syrup complemented by the citrusy hints of lime and mango juice

VERDE SPRITZ 320 (GREEN SPRITZ)

The vibrant and refreshing cocktail, highlighting its tropical and green elements, perfect for a summer drink. Eltoro Tequila, Midori, lychee juice, lime juice, topped with Sprite

THE COLLECTIVE MAITAI 320

A colourful Mai Tai cocktail is a tropical delight perfect for summer. This sweet, vibrant drink transforms any time of day or evening into a beach vacation.

CLASSIC COCKTAILS



OLD FASHION
300



NEGRONI
300



WHISKEY SOUR
300



CLASSIC MAI TAI
300



LIME DAIQUIRI
300



CLASSIC MARTINI
300



IRISH COFFEE
300



PIÑA COLADA
300

MANHATTAN 300
SCREWDRIVER 300
BLUE HAWAII 300
APEROL SPRITZ 300
BEE'S KNEE 300

SINGAPORE SLING 300
COSMOPOLITAN 300
MOJITO 300
MALIBU SUNSET 300
THE SEA BREEZE 300

LONG ISLAND 300
GIN FIZZ 300
MARGARITA 300
BLUEBERRY VODKA SMASH 300
HUGO SPRITZ 300

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MOCKTAILS



TROPICAL CREW 170

Pineapple juice, passion fruit syrup,
lime juice, fresh passion fruit



MANGO ISLAND 170

Mango juice, orange juice,
lime juice, blue hawaii syrup



RAINBOW 170

Lychee juice, butterfly pea syrup,
strawberry syrup, lime juice



LIGHT BLUE WAVE 170

Fresh coconut, lychee juice,
lime juice, Blue Hawaii syrup

HEAVY BLUE WAVE 170

Coconut juice, coconut milk,
lychee juice, lime juice,
Blue Hawaii syrup, whipped cream

YUZU COUPE 170

Pineapple juice,
lime juice, yuzu puree,
vanilla syrup, Foamee

ROSE LEMON MULE 170

Cranberry juice,
lime juice, rose syrup,
fresh lemongrass, Ginger Ale

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SIGNATURE COFFEE



ROSE GARDEN 130
Espresso, lemon juice, strawberry syrup



DE PASSION PINE 130
Espresso, passion fruit, pineapple juice



BLACK LEMON SPARKLING 130
Espresso, Schweppes lemon



MIDNIGHT BLUE 130
Espresso, mango juice, lemon juice,
Blue Curacao syrup, mango syrup,
topped with soda

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COFFEE & NON COFFEE

CLASSIC HOT COFFEE

CARAMEL MACCHIATO 150
DECAFFEINATED COFFEE 130
DOUBLE ESPRESSO 120
ESPRESSO 110
AMERICANO 110
CAPUCCINO 120
LATTE 120
VANILLA LATTE 120
CARAMEL LATTE 120
MOCHA 120

ICED COFFEE

ICED AMERICANO 110
ICED LATTE 120
ICED CAPPUCCINO 120
ICED CARAMEL MACCHIATO 120
ICED MOCHA 120

MILK

BABYCCINO (HOT MILK) 90
COLD MILK 50

CHOCOLATE

HOT CHOCOLATE 110
HOT CACAO 130
ICED CHOCOLATE 120
ICED CACAO 150

DILMAH TEA SELECTION

ENGLISH BREAKFAST,
JASMINE GREEN TEA,
CHAMOMILE, EARL GREY,
PEPPERMINT
(HOT/ICED) 80

ADD ON

VANILLA SYRUP 10
CARAMEL SYRUP 10
ESPRESSO SHOT 60

MILK OPTIONS

OAT MILK
SOY MILK
ALMOND MILK
LOW FAT MILK

SIGNATURE SODA



OCEAN WAVE 160

Rose syrup, Blue Curacao, lime juice, topped with tonic



AROUND THE SEA 160

Peach syrup, Blue Curacao syrup, pineapple juice, lemon juice, topped with soda



YUZU SPARKLE 160

Yuzu puree, ginger cordial, lemon juice, topped with Ginger Ale

MIXED BERRY PRESS 160

Fresh blackberry, strawberry, raspberry, lemon Juice, mixed berry syrup, topped with soda

BUBBLE PASSIONATE 160

Fresh passion fruit, passion fruit juice, lime juice, grenadine, topped with soda

SUGAR FREE REFRESHING



GINGER VIRGIN MOJITO 160

Fresh lime juice, fresh ginger, fresh cucumber, mint



COCONUT STRAWBERRY COOLER 160

Fresh coconut, fresh lime juice, fresh strawberry, topped with soda



VIRGIN PALOMA 160

Grapefruit juice, fresh lime juice, topped with soda

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REFRESHING

FRESH

FRESH COCONUT 165

JUICE

ORANGE 125

LIME 125

APPLE 125

GUAVA 125

PINEAPPLE 125

MILKSHAKES

CHOCOLATE 155

BANANA 155

VANILLA 155

STRAWBERRY 155

FRUIT FRAPPÉ

WATERMELON 165

MANGO 165

APPLE 165

LIME 165

COCONUT 165

SMOOTHIE

AVOCADO & MANGO 170

MANGO & STRAWBERRY 170

CHOCO & BANANA 170

AVOCADO & KIWI 170

PASSION & PINEAPPLE 170

BLUEBERRY & STRAWBERRY 170

SOFT DRINK

ACQUA PANNA STILL WATER 500 ML 165

SAN PELLEGRINO SPARKLING WATER
500 ML 165

COKE / COKE LIGHT / COKE ZERO / SPRITE 80

FANTA ORANGE / RED 80

SCHWEPES TONIC / SODA / LEMON /
GINGER ALE 80

NAMTHIP DRINKING WATER 80

AYA SPARKLING TURMERIC 170

NON ALCOHOL COCKTAILS

SORBER SPIRITS RUM

SOBER PINA COLADA 320

SOBER CUBA LIBRE 320

SOBER MAÏ TAÏ 320

SORBER SPIRITS GIN

SOBER LONDON MULE 320

SOBER VERSAILLES 320

SOBER GIN TONIC 320

SORBER SPIRIT WHISKEY COCKTAIL

SOBER WHISKY SOUR 320

SOBER W-APPLE 320

SOBER GODFATHER 320

SORBER SPIRIT AMARETTO COCKTAIL

SOBER AMARETTO SOUR 320

SOBER MADELEINE 320

BEVERAGES MENU

BEER ON TAP

SINGHA DRAFT 165
CHANG 155
ASAHI 170
IPA M32 330
CHAO NGOR PAA DARK LAGER 330

BEER BY BOTTLE

HOEGAARDEN 250 ML 250
HOEGAARDEN ROSE 250 ML 250
HEINEKEN 150
HEINEKEN ZERO (NON ALCOHOLIC) 150
HEINEKEN SILVER (4%) 150
SAN MIG LIGHT 150
SAN MIG ZERO (3%) 150
SINGHA 140
TIGER 140
CHANG 140
CORONA 220

RUM

SAILOR JERRY SPICED / 1065 250
BACARDI CARTA BLANCA 195
CAPTAIN MORGAN BLACK 195
MOUNT GAY EXTRA OLD 195

TEQUILA

TEQUILA ROSE STRAWBERRY CREAM 230
ELTORO SILVER 195
JOSE CUERVO ESPECIAL SILVER TEQUILA 230

BOURBON & TENNESSEE WHISKEY

MAKER'S MARK 350
JACK DANIEL'S HONEY 250
RUSSELL'S BOURBON 250
JACK DANIEL'S 225
JIM BEAM 195

COGNAC

HENNESSY X.O 850
REMY MARTIN X.O 810
HENNESSY VSOP. 350
REMY MARTIN VSOP. 320

VODKA

ABSOLUT 250
GREY GOOSE 280
FINLANDIA 280
SKYY 280
STOLICHNAYA 280

BLEND WHISKY

HIBIKI SUNTORY WHISKY 750
CHIVAS 18 YEARS OLD 390
JAMESON IRISH WHISKEY 250
CHIVAS 12 YEARS OLD 250
SUNTORY KAKUBIN 250
J&B RARE 220
KYU KYU UMESHU 220

BEVERAGES MENU

APERITIFS

PAMPELLE APERITIF 240
CAMPARI 240
PERNOD 220
MARTINI BIANCO 220
MARTINI ROSSO 220
MARTINI DRY 220
APEROL APERITIVO 220
CINZANO VERMOUTH ROSSO 1757 240
CINZANO VERMOUTH EXTRA DRY 1757 240

GIN

HENDRICK'S GIN 330
BOTANIST ISLAY DRY GIN 330
MALFY GIN 280
BOMBAY SAPPHIRE 240
BEEFEATER PINK 240
BEEFEATER GIN 240
ROKU GIN 240
FOUR PILLARS RARE DRG GIN 330
FOUR PILLARS BLOODY SHIRAZ GIN 330
SPICED NEGRONI GIN 330
FOUR PILLARS YUZU GIN 330
BULLDOG 240

PREMIUM TONIC

FENTIMANS CONNISSEURS TONIC 150
FENTIMANS PINK GRAPEFRUIT TONIC 150
FENTIMANS NATURALLY LIGHT TONIC 150

CALVADOS

CALVADOS DE MAITRE PIERRE 295

PORT

GRAHAM'S TAWNY PORT 10 YEARS OLD 420

GRAPPA

TRADIZIONE NONINO 195

SINGLE MALT WHISKY

THE SINGLETON OF DUFFTOWN 12 YEARS OLD 350
GLENFIDDICH 12 YEAR OLD 350
GLENMORANGIE HIGHLAND 10 YEAR OLD 350
MACALLAN DOUBLE CASK 12 YEARS 700

LIQUEUR

ST.GERMAIN ELDERFLOWER 300
R.JELINEK PREMIUM ABSINTHE 230
LUXARDO MARASCHINO LIQUEUR 230
JAGERMEISTER 250
AMARETTO 230
BAILEYS 230
BLUE CURACAO 230
COINTREAU 230
CRÈME DE CACAO DARK 230
CRÈME DE CACAO WHITE 230
CRÈME DE CASSIS 230
CRÈME DE MENTHE GREEN 230
DRAMBUIE 230
GALLIANO 230
GRAND MARNIER 230
KAHLÚA 230
MALIBU 230
MIDORI 230
PEACH SCHNAPPS 230
SAMBUCA 230
SOUTHERN COMFORT 230
CONEJOS MEZCAL JOVEN 330

WINE LIST

CHAMPAGNE

CHAMPAGNE BRETON FILS BRUT (CHAMPAGNE, FRANCE) 2,800

Structured and smooth mouthfeel. A Champagne characterised by an impetuous vitality that floods the palate with scents of fresh fruit.

SPARKLING WINE

BRUSHTAIL ESTATE CUVÉE BRUT (SOUTH EASTERN AUSTRALIA) 290 / 1,400

Persistent bubbles leave the palate with a creamy crisp finish.

LOUIS PERDRIER BRUT D'EXCELLENCE (BURGUNDY, FRANCE) 1,500

Light and slightly sweet, nice citrus flavours and a soft, round finish.

NATURA PROSECCO EXTRA DRY DOC (FRIULI, ITALY) 1,500

Persistent fine bubbles, the flavour is very fresh, with notes of pears, apples, and citrus.

LOUIS PERDRIER BRUT D'EXCELLENCE ROSE (BURGUNDY, FRANCE) 1,600

A well-balanced wine, showing on the palate the same aromatic fruity flavours as the bouquet, with pronounced ripe raspberry candy flavours.

GENESI BY PATARS EXTRA DRY PROSECCO (VENETO, ITALY) 1,500

Elegant, fruity, and flowery bouquet with aromas of fresh and citrus fruits.

ROSÉ

CHATEAU CROIX DE LABRIE CAMILLE ROSÉ (BORDEAUX, FRANCE) 290 / 1,500

Crisp and fruity, with flavours of raspberries, black currant, grapefruit, candied apple, and rose petal.

FIGUIERE SIGNATURE MAGALI ROSÉ (CÔTES DE PROVENCE, FRANCE) 1,900

A wonderfully supple and full-bodied attack on the palate, finishing up with notes of yellow fruit ranging from peach to nectarine.

WINE LIST

WHITE WINE

BRIGHTWATER SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) 1,500

Jumping out of the glass with tropical and citrus fruits and a subtle herbaceous character, this Sauvignon Blanc sings with freshness.

WESTERN CAPE CHENIN BLANC (ROBERTSON) (BREEDE RIVER VALLEY, SOUTH AFRICA) 290 / 1,400

Rich, racy and full-on middle palate, tropical flavours of guava with great finish.

CRANSWICK LAKEFIELD CHARDONNAY (SOUTH EASTERN AUSTRALIA) 330 / 1,500

Ripe peach and melon flavours, a richly textured creaminess and a fresh, acid finish.

STONEFISH SAUVIGNON BLANC (MARGARET RIVER, WESTERN AUSTRALIA) 420 / 2,100

This superb Margaret River Sauvignon Blanc displays a vibrant bouquet of white pear, honey suckle, lychee and lemon zest.

COLLE CORVIANO PINOT GRIGIO COLLINE PESCARESI IGP (VENEZIE, ITALY) 1,700

Refreshing ripe apple and peach notes end with a gentle acidity.
A round, lightly floral wine with fullness.

MILES FROM NOWHERE CHARDONNAY (MARGARET RIVER, WESTERN AUSTRALIA) 1,800

Fine body with a creamy texture, flavour of melon – lightly oaked.

DOMAINE TINEL BLONDELET GENETIN POUILLY FUME (LOIRE VALLEY, FRANCE) 2,400

A mineral-laced smoky accent and citrus aromas. Elegant and powerful on the palate.

DOMAINE FEVRE CHABLIS AOC (BURGUNDY, FRANCE) 2,400

The palate is rich and intense - fresh and fruity flavours of peach and pear, with citrus notes

WINE LIST

RED WINE

**WESTERN CAPE PINOTAGE (ROBERTSON)
(BREEDE RIVER VALLEY, SOUTH AFRICA) 290 / 1,400**

Elegant flavours of prune, bananas and blueberries finishing with spicy undertones on the palate.

BURONGA HILL ESTATE SHIRAZ (SOUTH EASTERN AUSTRALIA) 330 / 1,500
Rounded, featuring the rich flavours of ripe plum, blackberry jam and spices.

**STONEFISH CABERNET SAUVIGNON
(MARGARET RIVER, WESTERN AUSTRALIA) 420 / 2,100**

This palate is luscious, round and fruitful. Blackcurrant and berries are evident to produce a soft, elegant styled wine.

**BERTON VINEYARDS WINEMAKER'S RESERVE BAROSSA SHIRAZ 1,800
(PADTHAWAY, SOUTH AUSTRALIA)**

Velvety with firm tannins and flavours of ripe berries, plum and mocha. The tannins are ripe and dense giving structure and length.

GNARLY HEAD LODI PETITE-SYRAH (DRY CREEK VALLEY REGION, CALIFORNIA) 2,100
Concentrated flavours of boysenberry and dark chocolate are framed by pleasant hints of baking spice on the finish.

MONTE TESSA PRIMITIVO (ITALY) 1,500
Full, soft, and persistent, it reflects the fragrance characteristics with wisely balanced tannins.

VINA LANCIANO MARQUES ULIA RIOJA CRIANZA AOC (SPAIN) 1,500
Bright red cherry colour with ruby hints. Fruity and elegant wood notes.
Elegant on the palate, with good balance and harmony, leading to a long, pleasant finish.

DOMAINE PAVILLION BORDEAUX ROUGE (FRANCE) 1,800
The aroma is characteristic, with notes of red and black berries and a touch of spice, while the taste is soft and round with plenty of fruit, well-rounded tannins, and a long, pleasant aftertaste.

CHATEAU VIEUX POURRET SAINT EMILION GRAND CRU APC (FRANCE) 2,400
Open and complex nose, with aromas of black cherry, blackcurrant, rose petals, tobacco, and juniper.

DOMAINE DELLIANCE BOURGOGNE PINOT (FRANCE) 2,400
Characteristic Pinot Noir aroma of red fruit, blackcurrant, and raspberry, complemented by wet undergrowth, savoury, and some smoky notes.