

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 Gusm 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 250 grams, JBS Tender Valley Angus
Pork Ribs half rack, high welfare pork
Pork Neck 200 grams
Chicken Quarter thigh, leg
3 Side Dishes

🍷 BEEF COMBO PLATTER 2,350

Beef Short Rib 1 piece
Beef Brisket 250 grams, JBS Tender Valley Angus
Beef Hot Link Sausage 1 piece
2 Side Dishes



BEEF COMBO
PLATTER

🍷🍷 CHICKEN & PORK COMBO PLATTER 850

Pork Ribs half rack, high welfare pork
Pork Neck 200 grams
Chicken Quarter thigh, leg
2 Side Dishes

🍷🍷 SOLO COMBO PLATTER 850

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



SOLO COMBO
PLATTER

SIDES

- 🍷 CORN BREAD 60
- 🍷 TANGY BBQ COLESLAW 60
- 🍷 CUCUMBER TOMATO SALAD 60
- 🍷 ROASTED CORN SALAD 60
- 🍷 YUCA CHIPS 90
- 🍷🍷 MAC & 3 CHEESE 140



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ราคาดังกล่าวเป็นเงินบาท ไม่รวมภาษีมูลค่าเพิ่ม 7% และค่าบริการ 10%

SMOKEHOUSE A LA CARTE

MEATS A LA CARTE

-  **BEEF SHORT RIB 750**
average weight 500-600 grams
-  **BEEF BRISKET 450**
minimum 200 grams, JBS Tender Valley Angus
-  **PORK RIBS FULL RACK 750**
high welfare pork
-  **PORK RIBS HALF RACK 450**
high welfare pork
-  **PORK NECK 190**
minimum 200 grams
-  **CHICKEN QUARTER 1 piece 190**
-   **BEEF HOT LINK SAUSAGE 1 piece 190**
-    **GREEN CHILI & CHEESE SAUSAGE 1 piece 200**
-  **SAI OUA (LOCAL SAUSAGE) 1 piece 100**

| PORK RIBS FULL RACK



| BEEF SHORT RIB

BURGERS

toasted bun with house slaw, BBQ sauce

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

| SLIDER SAMPLER



SNACKING & SHARING PLATES

-   **BEEF BRISKET EGG ROLLS 360**
2 pieces, roasted tomato salsa
-   **SAI OUA SAUSAGE 240**
2 pieces, Jaew sauce, BBQ sauce
-  **SMOKED CHICKEN WING 240**
4 pieces whole wings, maple Sriracha glaze
- SMOKEHOUSE NACHOS 280**
Tortilla chips topped with jalapeños, coriander, shredded cheese, BBQ sauce, tomato salsa, guacamole
-   **SMOKEHOUSE NACHOS BEEF BRISKET 360**
-   **SMOKEHOUSE NACHOS BBQ CHICKEN 300**



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PIZZA

PIZZA

48-72 hour cold fermented dough

THE COLLECTIVE 750

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



463 ROLL 460

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



SAI OUA 460

tomato sauce, mozzarella, Thai sausage, cucumber, fresh mint

PROSCIUTTO 750

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 580

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

PICANTE 580

tomato sauce, mozzarella, ventricina, nduga, chili, garlic, stracciatella

CARBONARA 540

alfredo sauce, mozzarella, taleggio, guanciale, pecorino, black pepper

FUNGHI E SALSICCIA 540

tomato sauce, mozzarella, fennel pork sausage, mushrooms, arugula, parmesan

MORTADELLA PISTACCHIO & STRACCIATELLA 540

tomato sauce, mozzarella, mortadella, stracciatella, pistachio pesto

QUATTRO FORMAGGI 540

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

MARGHERITA 380

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

KHANOM PANG SALMON 280

minced salmon, fried toast, spicy sauce

CHICKEN SATAY 280

chicken, peanut sauce, accar



MOO SARM CHAN

YAM RUAM MIT TALAY



SALAD

YAM NUA YANG 450

spicy grilled Angus sirloin salad

YAM RUAM MIT TALAY 320

spicy market seafood salad

YUM LAI BUA GOONG 280

lotus root, shrimp

SOUP

TOM YAM 280

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 PANAENG

CHOO CHEE 340

sweet red curry with choice of prawns or seabass

GAENG KIEW WAAN 280

green curry with choice of chicken, pork or prawns

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 320

stir fried rice noodles with prawns, egg

PHAD KEE MAO TALAY 320

stir fried rice noodles with market seafood, chili, basil leaves



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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
- BLUE CRAB 500 grams 850
- SQUID 500 grams 890
- MUSSELS (LOCAL) 500 grams 350
- WHOLE SEABASS average 500-600 grams 450
wrapped banana leaf and grilled



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LOCAL THAI FAVOURITES

STIR FRY

- GOONG TOD KRATIEM PRIK THAI 380
stir fried river prawns with garlic, black pepper sauce



GOONG
TOD KRATIEM
PRIK THAI

- GAJ PAD MED MA MUANG 280
chicken with cashew nuts

- PHAK BUNG FAI DAENG
MOO KROB 280

stir fried morning glory with yellow bean sauce,
garlic, chili, crispy pork

STEAMED

- PLA KAPONG NUENG SEE EW 450
whole seabass, ginger, soya sauce

- GOONG NUENG KRATIEM 450
river prawns with garlic

- 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

🍷🌿🐙 CALAMARI FRITTI 280

calamari, parsley, lemon, roasted garlic aioli

🍷🌿 BALSAMIC ROASTED VEGETABLES 260

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

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

🍷🍷 CHARRED CHICKEN SALAD 340

romaine lettuce, yoghurt pistachio dressing

🍷🍷 ROASTED BABY BEETROOT & CARROT SALAD 320

almonds, goats cheese mousse

SOUP OF THE DAY 190

made fresh daily

ROASTED BABY BEETROOT & CARROT SALAD



ANTIPASTO BOARD

FRIES & CHICKEN WINGS

FRIES



LOADED CHEESE FRIES

🍷🍷 LOADED CHEESE FRIES 240

cheese foam, smoked bacon, green onions, jalapeños

🍷 PARMESAN TRUFFLE FRIES 240

🍷 POLENTA FRIES 190

rosemary, parmesan, arrabbiata sauce

STEAK FRIES 190

CHICKEN WINGS

🍷🌿 KOREAN GOCHUJANG 260

🍷🍷 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, fries

SMASH BURGER 420

2 beef patties, BBQ sauce, American cheese, pickles

SMASH BURGER



FRIED CHICKEN BURGER

FRIED CHICKEN BURGER 380

pickled cucumber, spicy slaw, Sriracha sauce

GRILLED TRUFFLE CHEESE SANDWICH 380

sour dough, truffle paste, cheddar, gruyere cheese

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

PORTOBELLO MUSHROOM & SAUSAGE CASARECCE 480

garlic, tomato, chili, pork and fennel sausage, olive oil, truffle oil, parmesan

RAVIOLI HOMEMADE 480

filled with pancetta, red onion, parmesan cheese, crispy pancetta, egg yolk, parmesan cream

BUCATTI FRUTTI DI MARE



RAVIOLI HOMEMADE



CARBONARA



SAFFRON RISOTTO MILANESE 450

roasted vine tomatoes, capsicum, zucchini, basil pesto

CARBONARA 420

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

ORECCHIETTE ALLA SORRENTINA 420

garlic, tomatoes, basil, mozzarella



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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 RUMP 950

250 grams, Top Paddock

SAUCE (select one)

BÉARNAISE 60

BLACK PEPPER 60

CREAMY MUSHROOM 60

MINT SAUCE 60

JAEW SAUCE 60

SIDE (select one)

STEAK FRIES 190

MASHED POTATO 80

GRILLED VEGETABLES 80

TOMATO CUCUMBER SALAD 80

FROM THE KITCHEN

TURMERIC COCONUT CHICKEN

brined and marinated over night

HALF CHICKEN 380

average 400-500 grams

WHOLE CHICKEN 580

average 800-1,000 grams

| TURMERIC
COCONUT CHICKEN



LAMB SHANK 680

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

PORK CHOP 680

high welfare pork, potatoes, crispy sage

SALMON FILLET 580

silky pea purée, herb salad

ROASTED CAULIFLOWER 240 / 380

herb crust, cheese foam, available half or whole



| LAMB SHANK

| PORK CHOP



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DESSERTS

  **BASQUE BURNT CHEESECAKE 220**
apricot, pistachios



BASQUE BURNT
CHEESECAKE

DOUBLE CHOCOLATE MOUSSE CAKE 220
chantilly cream

COCONUT PANNA COTTA 190
with mango (dairy free & gluten free)

   **LEMON TART 220**
raspberries, chantilly cream



LEMON TART

           

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SIGNATURE COCKTAILS



RED CAMP 310

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



JACK MELON SLING 310

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



SUNSET SPARKLE 310

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



IRISH TIKI DREAM 310

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



GOLDEN BLOOM 310

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

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SIGNATURE COCKTAILS



PINK WHISPER 310

The name captures the essence of the cocktail with a hint of Asian influence, making it sound intriguing and appealing. Jim Beam, Pernod Ricard, pink grapefruit syrup, lemon juice



BEACH BREEZE 310

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



SPARKLE SWIRL 310

The visual appeal and the delightful taste experience of the cocktail. White Rum, Triple Sec, lime juice, falernum syrup, strawberry ice pop



FUEGO Y FLOR 310 (FIRE & FLOWER)

Symbolizing the contrast between the spicy rim (fire) and the floral notes from the cherry brandy and Martini Rosso



MANGO SIP 310

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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CLASSIC COCKTAILS



OLD FASHION 290



NEGRONI 290



WHISKEY SOUR 290



MAI TAI 290



LIME DAIQUIRI 290



CLASSIC MARTINI 290



IRISH COFFEE 290

MANHATTAN 290
PINK LADY 290
SCREWDRIVER 290
BLUE HAWAII 290

LONG ISLAND 290
GIN FIZZ 290
MARGARITA 290
KAMIKAZE 290

SINGAPORE SLING 290
COSMOPOLITAN 290
PIÑA COLADA 290

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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 juice monin,
strawberry monin, lime juice



BLUE WAVE 170

Fresh coconut, lychee juice, lime juice,
blue hawaii syrup

YUZU FLORAL 170

Apple juice, lime juice, yuzu puree, elderflower syrup

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REFRESHING

SIGNATURE SODA

RASP BUBBLY 150

Lemon juice, raspberry syrup, strawberry syrup, topped with Schweppes lemon

YUZU SPARKLE 150

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

OCEAN WAVE 150

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

MINI COOLER 150

Raspberry syrup, elderflower syrup, cranberry juice, lemon, topped with soda

AROUND THE SEA 150

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

FRESH

FRESH COCONUT 155

MILKSHAKES

CHOCOLATE 155

BANANA 155

VANILLA 155

STRAWBERRY 155

FRUIT FRAPPÉ

WATERMELON 155

MANGO 155

APPLE 155

LIME 155

SMOOTHIE

AVOCADO & MANGO 165

MANGO & STRAWBERRY 165

CHOCO & BANANA 165

AVOCADO & KIWI 165

PASSION & PINEAPPLE 165

BLUEBERRY & STRAWBERRY 165

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

BEVERAGES MENU

BEER ON TAP

SINGHA DRAFT 150
CHANG 150
ASAHI 170
STOWFORD PRESS CIDER 310
VANILLA PORTER 330

BEER BY BOTTLE

HOEGAARDEN 250 ML 250
HOEGAARDEN ROSE 250 ML 250
HEINEKEN 140
HEINEKEN ZERO (NON ALCOHOLIC) 140
HEINEKEN SILVER (4%) 140
SAN MIG LIGHT 140
SAN MIG ZERO (3%) 140
SINGHA 130
TIGER 130
CHANG 130
CORONA 220

RUM

SAILOR JERRY SPICED / 1065 250
BACARDI BLACK 220
BACARDI CARTA BLANCA 195
CAPTAIN MORGAN BLACK 195

TEQUILA

OLMECA GOLD 210
TEQUILA ROSE STRAWBERRY CREAM 230
ELTORO SILVER 195

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 220
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 150

BEVERAGES MENU

APERITIFS

PAMPELLE APERITIF 240
CAMPARI 240
PERNOD 220
MARTINI BIANCO 220
MARTINI ROSSO 220
MARTINI DRY 220
APEROL APERITIVO 220

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

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

LIQUEUR

ST.GERMAIN ELDERFLOWER 300
R.JELINEK PREMIUM ABSINTHE 230
LUXARDO MARASCHINO LIQUEUR 230
JAGERMEISTER 230
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

WINE LIST

CHAMPAGNE

CHAMPAGNE PAUL DANGIN & FILS BRUT (CHAMPAGNE, FRANCE) 2,800

Fresh and frank with hints of warm biscuit and nuts aromas, persistent bubbles.

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) 330 / 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.

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

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 OUTBACK 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.

KAPUKA SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) 1,500
The sweet fruit characters and crisp acidity, combine to create a palate that is fresh with a zesty mineral finish.

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.

PIROVANO PRIMITIVO IGP (PUGLIA, ITALY) 1,500

Great structure and concentration; it's soft, silky with spicy undertones, pleasant tannins and long finish.

TILIA BY CATENA ZAPATA MALBEC (MENDOZA, ARGENTINA) 1,700

Very dark, earthy, and spicy. A soft, sweet entry leads to a well-structured and long, persistent.

BERTON VINEYARDS BLACK RESERVE SHIRAZ (PADTHAWAY, SOUTH AUSTRALIA) 1,800

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

LANGMEIL BAROSSA STEADFAST SHIRAZ CABERNET

(BAROSSA VALLEY, SOUTH AUSTRALIA) 1,800

Ripe and juicy berries flow onto the palate which is medium-bodied, with soft and velvety tannins adding a lovely structure and texture to the wine.

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.

CHATEAU FRANC BIGAROUX SAINT-EMILLION GRAND CRU (BORDEAUX, FRANCE) 2,400

Deep cherry, elegant tannins, smooth and round. French oak aging gives toasted and roasted notes.

CHARTRON ET TREBUCHET BOURGOGNE PINOT NOIR (BURGUNDY, FRANCE) 2,400

Light bodied taste along with smoke hints. Amazingly fresh and quite elegant with a fresh acidity intact.