



Holiday Inn[®]

AN IHG[®] HOTEL

SUVA

**FOOD
&
BEVERAGE
MENU**



Contents

- 3 - 8** Sirocco Restaurant Menu
- 9 - 13** Tapa Bar Bite & Light Meals Menu
- 14 - 16** Bati Ni Wai Pizza Menu
- 17 - 26** Beverage Menu
- 27 - 30** Coffee & Smooties Menu
- 30 - 38** Kids Menu



Holiday Inn[®]

AN IHG[®] HOTEL

SUVA

Sivocco

...ESSENCE OF MEDITERRANEAN

A



Sirocco

...ESSENCE OF MEDITERRANEAN

SOUP

- CREAM OF PUMPKIN & CHICKEN**  **\$ 16**
W/ bread rolls
- CREAM OF ROU-ROU**  **\$ 14**
W/ bread rolls
- BEEF CONSOMMÉ**  **\$ 16**
W/ vegetable brunoise
- FRENCH ONION SOUP**  **\$ 19**
Topped with crusty baguette and mozzarella cheese
- THAI COCONUT CHICKEN SOUP**  **\$ 17**
W/ mushroom, lemongrass, lime juice & carrot julienne
- CHINESE EGG DROP SOUP**   **\$ 17**
Made of chicken broth

SALAD & APPETIZER

- CHICKEN LIVER PATE**   **\$ 21**
W/melba toast & green salad with walnut & spring onion
- TUNA TARTAR**   **\$ 21**
W/ capers, onion, parsley, tabasco, lime & dalo chips
- NICOISE SALAD**   **\$ 29**
Fresh green leaves, tomato wedges, cucumber, potato, French beans, olives, capsicum, egg, anchovy, pan seared tuna and lemon olive oil dressing
- GREEN SALAD**  **\$ 18**
Crisp mesclun salad with tomato wedges, sliced cucumber, sliced red onion and a choice of French, Italian or 1000 dressing
- CLASSIC CAESAR SALAD**    **\$ 25**
Crisp lettuce tossed in creamy garlic-anchovy dressing, topped with crunchy bacon bits, herbed croutons and fresh ground parmesan cheese
- W/GRILLED CHICKEN** **\$ 29**
- TROPICAL SALMON SALAD**  **\$ 25**
Baked cold salmon fillet with honey, soya sauce, lime & orange juice on a bed of lettuce, shredded red cabbage, orange segments & light chili dressing

CONTENT PAGE





MARINATED SPICY PRAWN SALAD

W/ pineapple, corn kernel, lettuce, tomato, bamboo shoot & spicy lime mayonnaise dressing



\$ 26

KOKODA

Traditional walu, lemon juice & coconut Fijian dish



\$ 23

PASTA

(GLUTEN FREE SPAGHETTI PASTA AVAILABLE ON REQUEST)

FOR PASTAS CHOOSE ONE OF THE FOLLOWING PASTAS: SPAGHETTI, PENNE OR MACARONI
SERVED WITH GARLIC BREAD

BEEF BOLOGNAISE

W/minced beef, oregano & fresh tomato sauce



\$ 33

CHICKEN BOLOGNAISE

W/chicken minced, oregano & fresh tomato sauce



\$ 33

CARBONARA

w/bacon, egg & parmesan



\$ 33

CHICKEN ALFREDO

W/ chicken, mushroom & creamy sauce



\$ 33

ARRABBIATA

w/tomato & chili



\$ 25

PUTTANESCA

w/capers, anchovies & black olive



\$ 28

VEGETARIAN

w/tomato, garlic & basil



\$ 25

SEAFOOD

w/scallop, prawn, squid, fish & tomato



\$ 33

SPICY COCONUT & PRAWN

w/chili, coconut milk



\$ 33

RISOTTO

CHICKEN & MUSHROOM RISOTTO

W/ green peas & parmesan cheese



\$ 37

PRIMAVERA RISOTTO

W/ grilled vegetables



\$ 35

PRAWN, GREEN PEAS & FETA RISOTTO

W/ lobster essence jus on the side



\$ 33

CONTENT PAGE



SIROCCO

...ESSENCE OF MEDITERRANEAN

LASAGNA

SERVED WITH SIDE GREEN SALAD OR GARLIC BREAD

BEEF LASAGNA

Made with several layers of pasta sheets alternated with minced beef in tomato sauce, white sauce and cheese



\$ 31

CHICKEN LASAGNA

Made with several layers of pasta sheets alternated with minced chicken in tomato sauce, white sauce and cheese



\$ 31

VEGETARIAN LASAGNA

Made with several layers of pasta sheets alternated with vegetables in tomato sauce, white sauce and cheese



\$ 31

VEGETARIAN OPTIONS

SPINACH, SWEET POTATO, LENTIL DHAL SALAD

W/basil & spring onion vinaigrette



\$ 22

VEGETABLE & GINGER CLEAR CONSOMMÉ

W/ vegetable dumplings



\$ 16

THAI RED PUMPKIN & COCONUT CURRY

W/basmati rice & steamed long beans



\$ 30

RICOTTA CHEESE & EGG GNOCCHI

W/ olives, capers & tomato sauce



\$ 32

VEGETARIAN CALZONE

W/ mushroom, onion, tomato, capsicum, zucchini & eggplant



\$ 34

VEGETARIAN 10 INCH PIZZA

Capsicum, onion, eggplant, zucchini, mushroom & tomato



\$ 34

STIR FRY VEGETABLES

W/ basmati rice



\$ 26

VEGETABLE EGG FRIED RICE



\$ 26

CONTENT PAGE



Sirocco

...ESSENCE OF MEDITERRANEAN

FISH MAIN COURSE

- | | | |
|---|--|---------------------|
| <p>FIJIAN STYLE FISH CURRY
W/ basmati rice, pineapple, tomato, cucumber salsa, poppadum & roti</p> | 
Contains Seafood | <p>\$ 39</p> |
| <p>SCALLOP, BROCCOLI, CARROT & ONION "NAGE"
W/steamed couscous on the side</p> |  
Contains Seafood Contains Alcohol | <p>\$ 35</p> |
| <p>STEAMED ZUCCHINI & SALMON FILLET
W/fresh vegetable julienne & red wine sauce</p> |  
Contains Alcohol Contains Seafood | <p>\$ 39</p> |
| <p>PAN SEARED MAHI-MAHI FILLET
W/steamed bok choy, cherry tomato & ginger soya sauce</p> |  
Contains Seafood Gluten Free | <p>\$ 37</p> |

MEAT MAIN COURSE

- | | | |
|---|---|---------------------|
| <p>BEEF/PORK/LAMB/CHICKEN CURRY
W/basmati rice, pineapple, tomato, cucumber salsa, pappadum & roti</p> | | <p>\$ 39</p> |
| <p>CHICKEN STEW "A L'ORANGE"
With mashed potato & braised carrot</p> | 
Halal | <p>\$ 35</p> |
| <p>BEEF TENDERLOIN MINUTE (200GRMS)
W/mash potato, mushroom "duxelle" & black pepper creamy sauce</p> |  
Contains Beef Dairy | <p>\$ 52</p> |
| <p>BEEF CHEEK RED WINE STEW
W/ mash potato & French beans</p> |  
Contains Alcohol Contains Beef | <p>\$ 39</p> |

FROM THE GRILL

ALL GRILLED ITEMS ARE SERVED WITH MASHED POTATO, SAUTEED VEGETABLES & A CHOICE OF HOLLANDAISE SAUCE, BEARNAISE SAUCE OR GREEN PEPPER SAUCE

- | | | |
|---|---|---------------------|
| <p>PACIFIC SALMON (180GRMS)</p> | 
Contains Seafood | <p>\$ 39</p> |
| <p>BEEF TENDERLOIN (200GRMS)</p> | 
Contains Beef | <p>\$ 52</p> |

CONTENT PAGE



Sirocco

...ESSENCE OF MEDITERRANEAN

BEEF SIRLOIN (220GRMS)  **\$ 43**

TUNA STEAK (220GRMS)  **\$ 37**

PORK CHOPS (220GRMS)  **\$ 35**

HAWAIIAN CHICKEN KEBAB (3PIECES)  **\$ 35**

Made of chicken breast, pineapple & capsicum



DESSERT

SELECTION OF AUSTRALIAN CHEESE  **\$ 23**

W/ dried fruits, water crackers

PEAR CHARLOTTE    **\$ 17**

W/ English cream & brandy chocolate truffle

BAKED CHEESE CAKE   **\$ 21**

W/ king island cream, vanilla ice cream & passion fruit

BANANA SPLIT   **\$ 15**

W/ warm chocolate sauce and cornflakes

HOLIDAY INN CHOCOLATE MOUSSE  **\$ 17**

W/ English cream & orange wedges

CHERRY CLAFOUTI   **\$ 17**

W/ red fruit coulis

VANILLA & PINEAPPLE "MILLEFEUILLE" **\$ 17**

W/ red coulis & mango ice cream

FRESH FRUIT TARTLET   **\$ 17**

Made of paw-paw, orange, pineapple, grapes kiwi, pear & red coulis

THIN APPLE PIE WITH CINNAMON & HONEY   **\$ 17**

W/ vanilla ice cream & English cream

CHOCOLATE "FARANDOLE"   **\$ 26**

Chocolate mousse, chocolate tart, chocolate ice cream chocolate brownie, fruits & English cream

TROPICAL FRUIT PLATTER  **\$ 17**



CONTENT PAGE



Holiday Inn®

AN IHG® HOTEL

SUVA

Tapobar

Bar Bites & Light Meal Menu

We hope you brought
An Appetite

Tapa bar

From snack and starters to mains and more,
you'll find it all on our menu.

BAR BITES

VEGETARIAN

Vegetarian

Spring rolls (12 pc) **\$12**

W/ sweet chili sauce

Vegetarian samosa(12 pc) **\$12**

W/ tamarind dip

Vegatable “vol au vent” (5 pc) **\$13**

SEAFOOD

Contains Seafood

Battered fish fingers (10 pc) **\$15**

W/ tartar sauce

Bread crumbed fish fingers (10 pc) **\$15**

W/ tartar dip

Smoked salmon Vietnamese rolls (8 pc) **\$16**

W/ sweet chili sauce

Seafood “vol au vent” (5 pc) **\$13**

MEAT

Halal

Deep fried chicken wings (12 pc) **\$15**

W/ Plum and tamarind dip

Grilled lime & chili chicken wings (12 pc) **\$17**

W/ Hot and spicy tomato sauce

Bread crumbed chicken fingers (12 pc) **\$16**

W/ Remoulade sauce

We hope you brought **An Appetite**

Tapa bar

From snack and starters to mains and more,
you'll find it all on our menu.

FRIES Vegetarian

French Fries **\$12**

W/ chili and garlic, garlic aioli

Dalo Fries **\$12**

W/ chili and garlic, garlic aioli

Cassava Fries **\$12**

W/ chili and garlic, garlic aioli

Add melted cheese dip **\$2**

SALAD

Duck confit salad **\$29**

W/ grapes, hazelnut, tomato, lettuce and blue cheese dressing  

SOUP

Spicy tomato soup **\$16**

W/ garlic croutons 

NOODLE BAR

Vegetable udon miso soup **\$21**

Udon noodle in a vegetarian miso broth with carrot, tofu, mushroom, spring onion, coriander leaves & sesame seeds 

Thai chicken noodle soup **\$21**

Thin rice noodle in a Thai green curry, coconut milk, turmeric, broth with chicken, coriander, spring onion & lime on the side 

Chinese roasted pork noodle soup **\$21**

Ramen noodle in a chicken stock with roasted pork, boiled, egg, bok choy, black sesame seeds & chopped chili 

We hope you brought **An Appetite**

Tapa bar

From snack and starters to mains and more,
you'll find it all on our menu.

BURGERS & SANDWICHES

Toasted Sandwich

\$25

With your choice of 3 fillings (\$2.00 per extra filling) Chicken, tuna, ham, tomato, onion, cheese or egg



Traditional beef burger

\$26

180gm season beef patty in large sesame bun with lettuce, tomato, raw onion and dill pickles



Fat boy burger

\$35

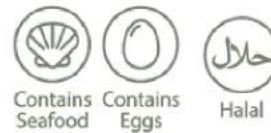
360gm season beef patty, with lettuce, tomato, onion confit, dill pickles, fried egg, bacon and BBQ sauce



Sliders

\$30

Teriyaki chicken, tuna and cheese in rolls with lettuce, onion and teriyaki mayonnaise



Herb-crumbed chicken Schnitzel burger

\$26

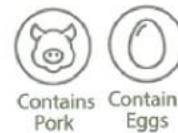
Avocado, lettuce, tomato, raw onion and dill pickles in a sesame bun



Club sandwich

\$29

Grilled ham, lettuce, sliced chicken, tomato, egg, cheese and mayonnaise



Sweet potato burger with avocado cream

\$24

Avocado, lettuce, sweet potato patty in a sesame bun



We hope you brought **An Appetite**

Tapa bar

From snack and starters to mains and more,
you'll find it all on our menu.

LIGHT MEALS

Fish and chips

\$25

Battered fish fillets deep-fried until golden brown, served with tartare sauce & lemon wedges



Contains Seafood



Dairy



Contains Eggs

Nachos supreme (vegetarian option available)

\$25

Tortilla chips topped with spiced ground beef, diced tomatoes, onions & mozzarella cheese



Contains Beef



Dairy

Avocado Ranch chicken salad wrap

\$24

Mash avocado w/lemon, tomato, celey, plain yogurt, boiled chicken and Ranch dressing



Halal



Dairy



Contains Eggs

BBQ platter

\$52

Chicken, beef, pork ribs, lamb sausage, grill corn, garlic bread and potato salad



Contains Beef



Contains Pork



Contains Eggs



Dairy

Holiday Inn

AN IHG® HOTEL

SUVA

BATTI

U I WATI

WOOD-FIRED PIZZAS

11:00AM - 10:00PM

LA

We hope you brought **An Appetite**

From snack and starters to mains and more,
you'll find it all on our menu.

BATI
HI WAI

PIZZA BREAD

Cheese & chili pizza bread **\$12**

Cheese & pesto pizza bread **\$13**

STANDARD PIZZA (tomato sauce base)

HAWAIIAN  
Ham, onion, pineapple

MARGARITA  
Cheese, tomato, fresh basil

BOMBAY  
Coriander, chili, fresh tomato,
capsicum, spring onion

PEPPERONI  
Pepperoni, onion, mushroom, capsicum

8 INCH - \$24
12 INCH - \$34

STANDARD PIZZA (pesto sauce base)

VEGETARIAN   
Capsicum, onion, eggplant, zucchini,
mushroom, fresh tomato and
rocket topped with fresh rocket

GREEN MARGARITA   
Cheese, tomato, fresh basil,
topped with fresh rocket

8 INCH - \$24
12 INCH - \$34

GOURMET PIZZA (pesto sauce base)

SEAFOOD   
Calamares, scallop, crabmeat,
prawn, onion, fresh herbs, capsicum

SEAFOOD & CHORIZO   
Calamares, scallop, crabmeat,
prawn, onion, fresh herbs, capsicum

8 INCH - \$27
12 INCH - \$39

We hope you brought
An Appetite

From snack and starters to mains and more,
you'll find it all on our menu.

BATI
HI WAI

GOURMET PIZZA (white sauce base)

CARBONARA

Bacon, mushroom, fresh egg, black pepper, mozzarella and topped with fresh rocket

SMOKED SALMON & AVOCADO

Smoked salmon, cream cheese, dill, garlic, mozzarella Avocado and topped with fresh rocket

8 INCH - \$31
12 INCH - \$44

GOURMET PIZZA (tomato sauce base)

ISLAND CHICKEN

Chicken with island spices and coconut cream, olives, capsicum

MEAT LOVERS

Beef, chicken, pork, onion, capsicum, chili

FARMER

Chicken, artichoke and blue vein

FOUR CHEESE

Brie, blue vein, mozzarella, cream cheese

TANDOORI

Tandoori chicken, onion, capsicum, coriander and yoghurt

SPICY MEXICAN

Ground beef, jalapenos, red bean, corn kernel, spicy tomato chutney and topped with spicy guacamole

MAKE YOUR OWN

Margarita pizza with your choice of (3) three additional toppings

8 INCH - \$27
12 INCH - \$39

GLUTEN FREE AVAILABLE, PLEASE ASK YOUR FOOD & BEVERAGE ATTENDANT.

*Sample menu only. The menu may be subjected to changes

Holiday Inn

AN IHG® HOTEL

SUVA

**MIX
IT UP**

Drinks Menu

Here's to **Happy Hour**

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



CHARDONNAY **GLASS** **BOTTLE**

Gato Negro (CHILE)	\$15.00	\$60.00
Beach Days (AUS)	\$16.00	\$60.00
McGuigan Private Bin (AUS)		\$61.00
Totara Bay Marlborough (NZ)		\$87.00
Hawke's Bay (NZ)		\$84.00
Charlotte Street (AUS)	\$15.00	\$61.00
Oxford Landing Estate (AUS)		\$57.00

RISELING **BOTTLE**

Jacob's Creek Traditional (AUS)	\$70.00
Yalumba Y Series (AUS)	\$76.00

CABERNET SAUVIGNON **BOTTLE**

Taylor's Clare Valley (AUS)	\$97.00
Wyndham Estate Bin 444 (AUS)	\$79.00
Beach Days (AUS)	\$60.00

PINOT NOIR **GLASS** **BOTTLE**

Haha (NZ)		\$92.00
Sileni Overstone (AUS)		\$82.00
River Retreat (AUS)	\$16.00	\$69.00
Piko Piko (NZ)		\$92.00
Babich Marlborough (NZ)		\$91.00

ROSE **BOTTLE**

Yalumba "Y" Sangiovese (AUS)	\$84.00
DB Pink Moscato (AUS)	\$61.00

PINOT GRIS **BOTTLE**

Lake Chalice (NZ)	\$79.00
Coolwoods (AUS)	\$70.00

Here's to **Happy Hour**

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



SAUVIGNON BLANC

	GLASS	BOTTLE
Oyster Bay (NZ)	\$23.00	\$92.00
Windy Peak Yarra Valley (AUS)		\$87.00
Babich Hawke's Bay		\$75.00
J. Moreau & Fils (FRA)		\$61.00
Piko Piko (NZ)		\$87.00
Oxford Landing Estate (AUS)		\$62.00
Maipo (CHILE)	\$15.00	\$61.00

SHIRAZ

	GLASS	BOTTLE
Beach Days (AUS)	\$15.00	\$64.00
Charlotte Street (AUS)	\$15.00	\$61.00
River Retreat (AUS)		\$74.00
Harbour (NZ)		\$62.00
Oxford Landing Estate (AUS)		\$66.00

MERLOT

	GLASS	BOTTLE
Oxford Landing Estate (AUS)		\$62.00
Mud House (NZ)		\$106.00
Yalumba Y Series I (AUS)	\$16.00	\$73.00
River Retreat (AUS)		\$74.00
Frontera (CHILE)	\$15.00	\$61.00

SPARKLING

	GLASS	BOTTLE
Grandial Sparkling Brut (FRA)	\$16.00	\$70.00
Charles de Fere (FRA)		\$60.00
Lambrini Light Sparkling (UK)	\$15.00	\$53.00
Lambirini Slight Strawberry (US)		\$53.00
Mumm Cordon Rouge (FRA)		\$280.00
Moet Brut & Chandon (FRA)		\$280.00
Chandon (AUS)		\$150.00

Here's to Happy Hour

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



ASSORTED DRINKS	GLASS	BTL/CAN
Coke / Coke Zero / Coke Diet	\$4.50	\$5.50
Fanta	\$4.50	\$5.50
Sprite	\$4.50	\$5.50
Chapman	\$4.50	\$5.50
Orange / Pineapple / Apple Tropical Juice	\$4.50	\$5.50
Pepsi Max / Pepsi Cola		\$5.50
Mirinda Raspberry / Orange		\$5.50
7Up		\$5.50
Mountain Dew		\$5.50
Tonic Water / Soda Water		\$6.40
Ginger Ale		\$6.40

BEER	GLASS	JUG	BOTTLE
Fiji Gold	\$8.50	\$36	\$7.90
Fiji Bitter	\$8.20	\$36	\$7.50
Vonu Lager			\$11.50
Pure Blonde			\$14.90
Corona			\$15.90
DB Export / DB Gold			\$14.50
Heineken			\$15.90

PRE – MIX BEVERAGE	BOTTLE
Tribe Vodka (Mango)	\$9.00
Bounty Rum Cola	\$9.00
Cruiser	\$14.00
Apple Cider	\$15.00

SPIRITS STANDARDS	15ML	30ML
Bounty Dark / Bounty White	\$10.00	\$15.90
Regal Whisky / Regal Gin	\$10.00	\$15.90
Czarina Vodka	\$10.00	\$15.90

*Sample menu only. The menu may be subjected to changes

Here's to **Happy Hour**

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



SPIRITS	15ML	30ML
Bati Rum 2yo Dark Rum	\$10.00	\$16.00
Bati Rum 2yo Spiced Rum	\$10.00	\$16.00
Bati Rum 2yo Coconut Liqueur	\$10.00	\$16.00
Bati Rum 2yo Banana Liqueur	\$10.00	\$16.00
Ratu Rum 5yo Dark Rum	\$12.00	\$20.00
Ratu Rum 5yo Spiced Rum	\$12.00	\$20.00
Havana Club Anejo 3 anos	\$14.00	\$22.00
Havana Club Anejo 7 anos	\$15.00	\$24.00
Lamb Spiced Rum (40%)	\$17.00	\$33.00
Bundaberg Rum	\$12.00	\$21.00
Coruba Rum	\$12.00	\$22.00
Captain Morgan	\$11.00	\$21.00
Bacardi Rum	\$13.00	\$21.00
Hennessy VSOP	\$16.00	\$31.00
Hennessy XO	\$34.00	\$68.00
Absolut Elyx	\$19.00	\$34.00
Glenlivet Vodka 12yo	\$15.00	\$29.00
Absolute Vodka	\$12.00	\$18.00
Fiji Coconut Vodka	\$9.00	\$14.00
Vula Viti Vodka	\$13.00	\$21.00
Smirnoff Vodka Red Label	\$12.00	\$21.00
Smirnoff Vodka Black Label	\$19.00	\$15.00
Red Square Vodka	\$14.00	\$24.00
Finlandia Vodka	\$11.00	\$19.00
42 Below Vodka	\$14.00	\$23.00

Here's to **Happy Hour**

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



SPIRITS	15ML	30ML
Finlandia Vodka	\$11.00	\$19.00
42 Below Vodka	\$14.00	\$23.00
Beefeater Gin	\$13.00	\$23.00
Blue Turtle Gin	\$10.00	\$15.00
Gordon's Gin	\$13.00	\$23.00
Bombay Sapphire Gin	\$13.00	\$21.00
Ballantine Whiskey	\$12.00	\$21.00
Jim Beam Bourbon	\$13.00	\$23.00
Jack Daniels	\$11.00	\$21.00
Johnnie Walker Red Label	\$13.00	\$21.00
Johnnie Walker Black Label	\$14.00	\$24.00
Chivas Regal 12yo	\$13.00	\$24.00
Chivas Regal 18yo	\$17.00	\$30.00
Canadian Club	\$12.00	\$20.00
Jameson's Irish Whisky	\$12.00	\$21.00
Southern Comfort	\$11.00	\$21.00
Jose Cuervo Tequila	\$12.00	\$18.00
Tequila Sauza	\$12.00	\$18.00
Omelca Tequila	\$10.00	\$17.00
Tia-Maria	\$13.00	\$23.00
Dom Benedictine	\$13.00	\$23.00
Triple Sec Kings	\$9.00	\$15.00
Marie Brizard Menthe	\$12.00	\$21.00
Black Sambuca Galliano	\$16.00	\$30.00
Vanilla Galliano	\$13.00	\$22.00
Amaretto Galliano	\$9.00	\$14.00
Kings Cacao	\$9.00	\$14.00
Finest Liqueur King Café	\$9.00	\$16.00

Here's to **Happy Hour**



And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.

SPIRITS	15ML	30ML
Midori	\$13.00	\$21.00
Martini Dry	\$7.00	\$11.00
Martini Bianco / Rossi	\$7.00	\$11.00
Kings Banana Liqueur	\$9.00	\$15.00
King Coconut	\$9.00	\$15.00
Baileys	\$12.00	\$22.00
Khalua	\$13.00	\$21.00
Cointreau	\$13.00	\$23.00
Grand Marnier	\$13.00	\$23.00
Malibu	\$13.00	\$23.00
Campari	\$14.00	\$22.00
Pernod	\$13.00	\$21.00

*Sample menu only. The menu may be subjected to changes

Here's to **Happy Hour**

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



COCKTAILS

GLASS

MIX BASE

Long Island Iced Tea

Czarina Vodka | Regal Gin | Bounty White Rum
| Tequila | Top up with Coke

\$32.00

VODKA BASE

Bloody Mary

Czarina Vodka | Top with Tomato Juice | Dash
of Lemon juice | Dash of Worcestershire sauce
| Dash of Tabasco | Pinch of Salt | Pinch of
Black Pepper | Garnished with Celery stick

\$17.00

Screwdriver

Czarina Vodka | Top up with Orange Juice

\$17.00

Sparkling Tapa

Czarina Vodka | Champagne (Burbles)
Blue Curacao | Lemonade

\$24.00

White Russian

Czarina Vodka | Khalua | Top with cream

\$16.00

Caprioska

Czarina Vodka | Lime Wedges | Sugar Syrup |
Skaken with Ice

\$15.00

Black Russian

Czarina Vodka | Khalua | Top with Coke

\$20.00

GIN BASE

Blue Lady

Regal Gin | Blue Curacao | Lemonade

\$16.00

Golden Boy

Regal Gin | Dry Vermouth | Sweet Vermouth or
Orange Curacao | Top up Orange Juice

\$19.00

Tapa Blue

Czarina Vodka | Regal Gin | Blue Curacao | Top
with Sprite and a dash of lemon juice

\$19.00

Here's to **Happy Hour**



And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.

Quados **\$18.00**
Czarina Vodka | Strawberry Liqueur | Contreau
| Top up with Orange Juice

Gin Fizz **\$16.00**
Regal Gin | Fresh lemon juice | Sugar syrup |
Top with Club Soda

RUM BASE

Tapa Passion **\$16.00**
Bounty White rum | Orange Curacao | Passion
Pulp | Top up pineapple juice

Pina Colada **\$25.00**
Malibu Rum | Bounty White rum | Coconut
Cream | Pineapple Juice

Daiquiri **\$19.00**
Bounty White Rum | Lime Juice | Sugar syrup

Mojito **\$16.00**
Bounty White Rum | Mint leaves | Lime |
Wedges | Lemonade / Club soda

Domoni Au Mada **\$18.00**
White Rum | Lime juice | Pineapple Juice |
Coconut cream

Taki Mada **\$21.00**
Kahlua | Malibu | Brew Coffee | Scoop of Ice
cream

Mai Tai **\$16.00**
Bounty White Rum | Bounty Dark Rum |
Orange curacao | Lime juice | Orange juice |
Pineapple juice | Dash of grenadine

TEQUILA BASE

Tequila Sunrise **\$16.00**
Tequila | Orange Juice | Dash of grenadine

Here's to **Happy Hour**

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



NON-ALCOHOL COCKTAILS

GLASS

Tropical Colada

Pineapple juice | Coconut cream | Colada syrup

\$10.00

Fruit Punch

Blend of mix fresh fruit

\$12.00

Virgin Mojito

Mojito syrup | Mint leaves | Lime wedges

Lemonade or Club soda

\$10.00

Watermelon Breeze

Blended fresh watermelon

\$10.00

Watermelon "Nojitos"

Blended fresh watermelon with mint leaves top up with soda or lemonade

\$10.00

Pineapple and passion fruit soda

Fresh pineapple | Mint leaves | Passion fruit

\$12.00

cheers

Holiday Inn

AN IHG® HOTEL

SUVA

Coffee
&
Smoothies

Menu



Here's to **Happy Hour**

And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.



HOT BEVERAGES

Cappuccino

A shot espresso with one third steam milk and one third foam, then dusting on top with chocolate.

L - T/AWAY \$9.80
R - T/AWAY \$6.20
IN-HOUSE \$6.20

Flat White

A shot of espresso with steam milk and it should have a thin layer of foam on top.

L - T/AWAY \$9.80
R - T/AWAY \$6.20
IN-HOUSE \$6.20

Long black

3/4 hot water with double espresso

L - T/AWAY \$9.80
R - T/AWAY \$6.20
IN-HOUSE \$6.20

Caffe Latte

A shot of espresso with steam milk and 1cm of froth on top.

L - T/AWAY \$9.80
R - T/AWAY \$6.20
IN-HOUSE \$6.20

Mocha

It is a chocolate and espresso combination. 1 tsp chocolate powder in a shot of espresso top up with steam milk, with an addition foam and dusted chocolate dusted on top

L - T/AWAY \$10.60
R - T/AWAY \$6.20
IN-HOUSE \$6.20

Chai Latte

2-3 spoon of chai powder with addition of foamed and steamed milk.

L - T/AWAY \$6.20
R - T/AWAY \$4.20
IN-HOUSE \$4.20

Dirty chai latte

2-3 spoon of chai powder with a shot of coffee and addition of foamed and steamed milk.

L - T/AWAY \$9.80
R - T/AWAY \$6.20
IN-HOUSE \$6.20

Hot Chocolate

2-3 spoon of chocolate powder with steam milk and addition foamed and dusted chocolate on top.

L - T/AWAY \$6.20
R - T/AWAY \$4.20
IN-HOUSE \$4.20

Here's to **Happy Hour**



And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.

HOT BEVERAGES

Espresso A shot of coffee on an espresso cup	\$5.30
Double Espresso Two shot of coffee on an espresso cup	\$9.20
Macchiato A shot of espresso with a dash of steam milk or foam and is served on a espresso cup.	\$5.30
Piccolo latte Same as macchiato but with steam milk than and less milk than a regular latte.	\$9.20
Affogato 1 scoop of vanilla ice cream with a shot of espresso on top.	\$10.60
Irish coffee 1 shot of espresso with whipped cream or ice cream and a shot of whisky	\$12.60
Coconut Hazelnut Caramel Coffee A shot of the above syrup with espresso and whichever choice of coffee a customer wants.	L - T/AWAY \$10.60 R - T/AWAY \$6.20 IN-HOUSE \$6.20

Here's to **Happy Hour**



And all the others through the day!

Whether you're in the mood for a beer, a bourbon, or anything in between, our bartenders will make sure you're well taken care of.

SMOOTHIES

Strawberry and Banana	\$11.00
Banana, Blueberry and Nut	\$11.00
Banana and Peanut Butter	\$11.00
Banana and Coffee	\$11.00
Pumpkin and Apple	\$11.00
Pineapple Turmeric	\$11.00
Coffee	\$11.00
Chocolate	\$11.00
Chocolate and Mint	\$11.00

MILKSHAKES

Vanilla	\$11.00
Passion Fruit	\$11.00
Coconut	\$11.00
Chocolate	\$11.00
Strawberry	\$11.00

FRESH JUICES

Carrot, Apple, Honey and Ginger	\$12.00
Apple, Carrot, Beetroot and Lemon	\$12.00
Banana, Strawberry and Pear	\$12.00
Cucumber, Lemon juice, Mint and Cumin seeds	\$12.00
Avocado, Banana, Ginger, Lime and Parsley	\$12.00
Ginger, Turmeric, Lime, Watermelon, Honey, Carrot and Apple	\$12.00