



A TOAST TO
THE FIRST HUNTERS OF
FLAVOUR AND OUR BELOVED
WILD HERB



Before recipes were written and sparkling lights lit up Cape nights, there were hunters and gatherers. These experts read the land and tasted the air to know which roots could heal, which leaves could soothe and which berries could add a spark to fires.

Our signature fynbos cocktail selection is born from their ancient instinct. Each sip is inspired by the Khoisan people and their profound bond with the wilderness.

The cocktails are crafted as a modern tribute to the expert hunt for nourishment and the gathering of rare, powerful botanicals of the Cape's sacred "fine bush".

The distinctive fynbos is more than vegetation; it's medicine, ritual, survival. Leaves soothe, roots strengthen, blossoms calm the spirit. Each root, leaf and bloom carries its own wisdom, power and quiet magic that whispers through generations.



Healing Herbs

The Signature Fynbos Cocktails

Buchu Margarita 140

A smoky twist which joins two continents. Mezcal brings an earthy and smoky character, while buchu brings a beautifully unique flavour

Ingredients: Mezcal, buchu

Buchu | agathosma | with a signature minty aroma and natural oils, buchu hits like a cool breeze in summer while helping with inflammation

Sorghum 130

Kapokbos or wild African rosemary and citrus with a touch of molasses, creating a balanced and refreshing experience

Ingredients: Rum, lime, kapokbos

Kapokbos | eriocephalus africanus | fragrant leaves and quiet resilience make up this simple herb that acts as a soothing balm for the digestive system to calm bloat and ease indigestion

Rogue Fyntini 120

Fynbos sweetness and spice styled with African Amarula cream in an elegant martini style

Ingredients: Rum, Amarula, espresso, fynbos blend

Fynbos blend | fynbos tends to physical ailments while nurturing emotional balance to create a synergy that nourishes the body, restores the spirit and invigorates the soul



Sunbird Sour *120*

A lively and refreshing botanical with a robust, slightly sweet vodka complimented by a distinct liquorice flavour

Ingredients: Vodka, fennel syrup, lime, honeybush syrup

Honeybush | cyclopia | known for the remarkable properties of its leaves, honeybush has many medicinal qualities alongside its extraordinary flavour; as a powerful antioxidant, it's a gentle ally for overall wellness

Golden Trifecta *110*

This elegant, stirred cocktail expresses the crisp juniper of the Cape May flower, gently warmed by a rich and sweet floral flavour, perfect as an after-dinner digestif

Ingredients: Gin, honeybush, Cape May flower

Cape May | coleonema | long believed to add a glow to the skin, this traditional flower is a powerful antioxidant

Copper Canyon *120*

The bold juniper-led character of Wilderer gin forms the backbone, while the rich stone fruit and mountain sage syrup brings earthy, aromatic flavours with a crisp finish

Ingredients: Gin, Amaretto, mountain sage

Mountain Sage | salvia stenophylla | growing high up on the rugged mountains of the Western Cape, this resilient and powerful plant offers a potent blend of health benefits, such as easing tension

Amber Glow *115*

Amber gin brightened by clean cut lime and Abstinence invokes the colour of the setting sun

Ingredients: Gin, Abstinence, snow bush

Snow Bush | breynia disticha | more than just a visual delight, snow bush is a powerful healer, many believing that it can clear the mind and refresh the spirit

Soul Mates
Classic Cocktails



Dirty Martini **130**

Vodka, vermouth, brine

Elderflower Gimlet **145**

Elderflower syrup, gin,
lime, simple syrup



Margarita **150**

Tequila, triple sec, lime

French 75 **145**

MCC, brandy

Mojito **130**

White rum, triple sec, lime

Old Fashioned **140**

Whisky, Angostura bitters,
maple syrup

Bloody Mary **140**

Vodka, tomato cocktail, spices



InterContinental® Icons

Convento Negroni **130**

Gin, port, raspberry liqueur,
vermouth, Campari

Hotel Nacional **120**

Aged rum, fresh pineapple juice,
fresh lime, apricot liqueur

Cardosas Café **140**

Cognac, espresso, cherry liqueur,
vegan egg white

Pan American Clipper **120**

Apple brandy, fresh lemon and
lime juice, pomegranate, absinthe





Nightcaps and Digestives

Silk Stockings *140*

Tequila, Chambord, crème de cacao, raspberries

Amaro Old Fashioned *130*

Bourbon, amaro (Averna or Montenegro), orange bitters, orange peel

Honeyed Ginger Brandy Sipper *120*

Brandy, honey syrup, ginger liqueur, dash of Angostura bitters

Coffee Negroni *130*

Gin, sweet vermouth, Campari, coffee infusion

Banana Nut Bread Martini *140*

Dark rum, Amaretto, hazelnut liqueur, whipping cream





Fynbos Botanical Gin Menu

Inverroche Amber 60

Warm, golden and full of character. This amber-hued gin blends aromatic botanicals with hints of spice and floral undertones, delivering a smooth, memorable sip that's as comforting as it is captivating

Inverroche Classic 60

Crisp, balanced and effortlessly charming. Crafted with traditional botanicals, this timeless gin delights with subtle floral and herbal notes, finishing smooth and perfectly classic, ready to elevate any occasion

SugarBird Fynbos Infused Gin 55

Floral, vibrant and unapologetically South African. Bursting with rooibos, honeybush, rose geranium and Cape May flower, this gin surprises with bright citrus and a twist of signature Cape fynbos, making every sip an adventure

Sugarbird Pino and Pelargonium 55

A playful pink gin that's pure South African magic. Vibrant pinotage gives it a gorgeous pink hue, while three Pelargonium species bring floral sweetness, zesty citrus and an unmistakable fynbos flair. Every sip is a celebration of sunshine, botanicals and bold flavour

Sugarbird Honeybush and Moringa 70

A golden, floral delight. Warm toffee and woody notes from honeybush and rooibos dance with the tart, herbaceous zing of Namibian moringa, creating a layered, aromatic gin that's as playful as it is unforgettable

Wilderer Fynbos Gin 50

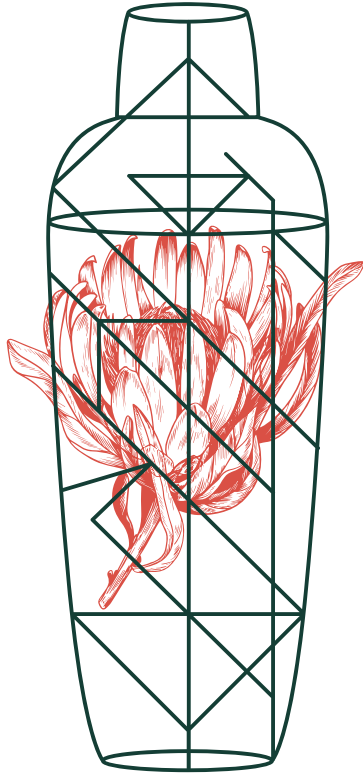
A lively taste of the Cape in every sip. Bursting with indigenous botanicals, bright floral notes and subtle herbal complexity, this vibrant gin is a playful celebration of South Africa's wild fynbos and bold flavours

Malachite Gin 60

A jewel-toned gem in a glass. Bursting with fresh citrus, delicate florals and a crisp, invigorating finish, this bold gin sparkles with flavour and personality

Non-Alcoholic Abstinence Cape Fynbos Gin 40





Fynbos /fayn-baws/ the distinct and rare
vegetation that can only be found here, at the
southern tip of Africa.

