



## COCKTAILS

Happy Hour Daily 16:00 – 18:00

- Classic Aperol Spritz** – Aperol and Boschendal Brut poured over ice & topped off with soda and sliced fresh orange – 65
- Bombay Basil Collins (V)** – Bombay Sapphire gin, fresh mango, orange & basil puree topped with lemon juice, fresh basil and soda – 65
- Pina Colada** – Malibu rum, coconut cream, fresh pineapple – 60
- Korean Julep** – Maker's Mark bourbon, fresh apple, ginger & gensing puree served over crushed ice with fresh mint – 65
- Mondiall Mojito (V)** – Bacardi Superior rum, fresh passion fruit & vanilla puree over crushed ice with Mondiall mojito mix & fresh mint – 60
- Watermelon Margarita** – Jose Cuervo Gold tequila Cointreau, fresh lime juice, agave syrup & fresh watermelon – 65
- Classic Bloody Mary (V)** – Grey Goose vodka, Mondiall mary mix, fresh lemon juice, celery, cracked pepper & grated horseradish – 70
- Breakfast Martini (V)** – Bombay Sapphire gin, Cointreau, orange marmalade & freshly squeezed pink grapefruit juice – 65
- Guava Rose Cosmo** – Grey Goose vodka, fresh quava & rose puree shaken with fresh lime – 60
- Mondiall Daquiri (V)** – Bacardi Superior rum, Cointreau, fresh strawberry puree & fresh squeezed limes – 60
- Classic Pimms Cocktail** – Pimms No. 1 Cup, lemonade & ginger ale, served with fresh strawberries, cucumber & orange – 55
- Raspberry Bellini** – Boschendal Brut, fresh raspberry puree – 70
- Lanique & Lime** – Lanique rose petal liqueur muddled with lime, served on ice – 55

### — ICED TEAS —

- Pineapple Vanilla Chai** – 30
- Guava, Rose & Rooibos** – 30
- Apple, Lemon, Ginger & Gensing** – 30

## BAR MENU

11:00 – 22:00

- Biltong** classic south african favourite, slices of dried cured beef – 58
- Marinated Olives** citrus, garlic & lemon thymel – 30
- Spicy Roast Peanuts** peri spiced slow roast peanuts – 25
- Bar Tasting Platter** snacking portion of each above served for 2 – 115
- Buffalo Wings** – 75
- smoked chilli baste, ranch dressing, celery salad

### — FRESHLY SQUEEZED & HEALTH —

- Orange – 26 • Ruby Grapefruit – 26
- Apple, Carrot & Ginger – 26
- Coco V Coconut Water – 32 • TranQuini Relaxation Drink – 27

### — SPECIALITY COFFEES —

- Afrogato** espresso poured over vanilla ice cream 28
- Vienna** long espresso, with steamed milk & whipped cream 28
- Maestro** frangelico, long espresso, hot chocolate with whipped cream & almond flakes 45
- Mondiall Royale** remy martin cognac, long espresso, hot milk, topped with whipped cream & belgian chocolate 72

*All menu items are made from fresh, please be patient. Every effort will be made to accommodate individual needs. A discretionary 12% gratuity will be added to tables of 8 or more.*