



# TURQUOISE





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## BEER SELECTION

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Peroni | *Italy*  
Stella Artois | *Belgium*  
Heineken | *Holland*  
Carlsberg | *Denmark*  
Becks's | *Germany*  
Tiger | *Singapore*  
San Miguel | *Philippines*  
Sol | *Mexico*

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## TEQUILA

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Tenampa White  
Tenampa Reposado  
El Jimador Blanco  
El Jimador Reposado

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## GIN

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Marlborough  
Gordon's Classic  
Gordon's Pink  
Beefeater Classic  
Bombay Sapphire  
Tanqueray Classic  
Hendricks

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## RUM

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Lord Jack  
Malibu  
Cabana White  
Bacardi Superior  
Bacardi Oro Gold  
Captain Morgan Black Label

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## VODKA

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Rostov  
Smirnoff Red  
Russian Standard  
Skyy  
Ketel One  
Finlandia  
*(Classic, Lime, Mango, Grapefruit, Cranberry)*  
Absolut  
*(Blue, Mandarin, Raspberry,  
Mango, Vanilla, Currant, Citron, Peach, Pepper, Pear)*

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## COGNAC

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Beehive VSOP  
Courvoisier VS

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## WHISKEY CORNER

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Single Sunray  
J.W. Red Label  
Chivas Regal 12 YO  
J&B Rare  
Whyte & Mackay 13 YO  
Famous Grouse

Grant's Family Reserve  
Glenlivet 12 YO  
Glenfiddich 12 YO  
Ballantines  
J.W. Black Label  
John Jameson

Tullamore Dew  
Bulleit  
Marshall's Bourbon  
Jim Beam  
Four Roses Yellow Label  
Jack Daniel's



## APERITIF

Aperol  
Campari  
Pimm's N.1  
Martini Bianco  
Martini Extra Dry  
Martini Rosso  
Yeni Raki



## LIQUEUR

Sambuca Cellini  
Amarula  
Tia Maria  
Baileys  
Kahlua  
Jagermeister  
Cointreau  
Chambord  
Archers  
Grand Marnier  
Drambuie  
Southern Comfort



## WINE BY THE GLASS SELECTION

### SPARKLING WINE

Hardy's The Riddle, *Brut Reserve, Australia*  
Hardy's The Riddle, *Rosé, Australia*

### ROSÉ WINE

Vistane, *Chile*  
Trapiche, *Argentina*

### WHITE WINE

Table Mountain, *Sauvignon Blanc, South Africa*  
Table Mountain, *Chardonnay, South Africa*  
Hardy's The Riddle, *Chardonnay, Australia*  
Anekena, *Sauvignon Blanc, Chile*

### RED WINE

Table Mountain, *Merlot, South Africa*  
Table Mountain, *Cabernet Sauvignon, South Africa*  
Hardy's The Riddle, *Cabernet & Merlot, Australia*  
Anakena, *Cabernet Sauvignon, Chile*



## MOCKTAILS

### VIRGIN MOJITO

*Sprite, Lemon Juice, Lime-Mint, Brown Sugar*

### ARIZONA SUNSET

*Orange Juice, Pineapple Juice, Passionfruit Purée, Lime Juice, Ginger Ale*

### MIST OF SAADIYAT

*Chilled Dammann Lemon-Grass Tea, Simple Syrup, Lemon Juice, Lychee Syrup*

### VIRGIN PINA COLADA

*Coconut Cream, Pineapple Juice*

### MANGO MANSION

*Mango Juice, Pineapple Juice, Passion Purée, Fresh Cream*

### SUNDAY SUNRISE

*Orange Juice, Grapefruit Syrup, Agave Syrup, Soda*

### CLASSIC LEMONADE

*Fresh Homemade Lemonade, Fresh Mint Leaves*

### GREEN APPLE LEMONADE

*Fresh Green Apple Juice, Fresh Lemonade, Green Apple Purée*

### STRAWBERRY LEMONADE

*Fresh Strawberry, Fresh Lemonade, Strawberry Purée*

### PASSION LEMONADE

*Passion Purée, Fresh Lemonade*





## COCKTAILS

### AMERICANO

First served in 1860s in Gaspare Campari's bar in Milan, this was originally known as the "Milano-Torino" as Campari came from Milano and sweet vermouth from Torino. A bitter, fizzy, long refreshing drink, which you will love if you like Campari.

### NEGRONI

James Bond drank a Negroni when he wasn't in the mood for a martini, and when Orson Welles tried his first one in 1947 commented, "The bitters are excellent for your liver, and the gin is bad for you. They balance each other". Bitter and dry, but very tasty.

### APEROL SPRITZ

Its origins date back to the end of 19th century when Venice was still part of the Austrian Empire. German soldiers drank the local wines of Veneto in taverns where they were billeted but they often diluted these with water to achieve a similar alcohol content to beer they were more accustomed to drinking. Slightly sweet, herbal and refreshing.

### MANHATTAN

It was originally made with rye whiskey, rather than bourbon, as New York was a rye-drinking city. Once you've decided on your choice of whiskey comes the decision of what vermouth to use. If you want to go for a dry Manhattan, it calls for a dry vermouth, or a sweet Manhattan with just red vermouth. Maraschino and American whiskey (bourbon or rye) are a match made in heaven - so much so, that we prefer a small spoon of cherry syrup from the jar added to the mixing glass!

### COSMOPOLITAN

During the 1990s, the familiar blend of cranberry, citrus and vodka was one of the most popular cocktails in New York and London. Our signature flamed orange zest twist garnish, made the cocktail fashionable.

### MOJITO

Bodeguita del Medio bar in Havana is by urban myth credited with making the first Mojito and this is also apparently where Ernest Hemingway went for his. Originally made with Draque, a crude cane spirit that was the forerunner of rum), it was drunk for its perceived medicinal value during one of the worst cholera epidemics ever in Havana. This Cuban cousin of the Mint Julep is one of the world's greatest and most refreshing cocktails.

### CAIPIRINHA

The name literally translates as "country little girl" and it emerged from the countryside of São Paulo state. In the early 19th century it was common to consume a mix of cachaça, lime, honey and garlic due to the Spanish flu outbreak in the country. Over time, this medicinal drink arrived at the port of Santos where it came to be called "Caipirinha".

### MAI TAI

It is basically a Daiquiri based on aged rum with orange curaçao liqueur and orgeat syrup. It is a truly great cocktail with the strength and character of rum harmoniously combined with fruity sweetness, rich almond and tart citrus.

### DAIQUIRI

Its creation is credited to Jennings Stockton Cox, and American engineer at the turn of the 20th century. When the Americans began to exploit Cuba's iron-ore mines, Stockton Cox led one of the initial exploratory expeditions. His team and he received substantial salaries, generous tobacco and a monthly ration of the local rum, Bacardi Carta Blanca. He began to experiment different way to mix rum with local ingredients.

### MARGARITA

Margarita is the Spanish word for 'daisy'. And it's probable that the Margarita cocktail is simply a tequila-based Daisy - a style of drink made with citrus juice, sweetened with a syrup or liqueur, and fortified with a base spirit that dates back to Victorian times. Tangy citrus and tequila with a hint of balancing sweetness and a faint salty undertone. We also prefer the subtlety of half a pinch of salt in the drink to a salt laden glass rim.

### OLD FASHIONED

Traditionally made with bourbon or rye whiskey, lightly sweetened with sugar and aromatized with bitters this most classic of vintage cocktails is served over ice in a heavy bottomed tumbler named after the drink and garnished with an orange zest twist. It was originally served 'up' without ice, and was considered a 'mutational' cocktail - that is, it was commonly drunk in the morning as an eye-opener. "Old-fashioned whiskey cocktails" - that is the standard formula of whiskey, bitters, sugar and water.

### WHISKEY SOUR

The 'sour' part of the cocktail obviously it's the usage of lime or lemon mixed in with the drink, It is said that Vice Admiral Edward Vernon of England used to mix various ingredients together to serve his crew of sailors and to prevent scurvy, the sailors always had large rations of limes and lemons. To protect himself from having a ship full of intoxicated sailors, the Vice Admiral watered down the liquor with lime juice which also masked the flavor. That's the beginning of the "sour". Smooth with a hint of citrus sourness and an invigorating blast of whiskey.

### SINGAPORE SLING

Created 1899 by Chinese-born Ngiam Tong Boon at the Long Bar in Raffles Hotel, Singapore. The hotel was occupied by invading Japanese in 1942 and Allied Forces used it as a transit camp for prisoners of war in 1945, so it is not surprising that no record of Boon's original recipe survives. Indeed, the hotel's only source for the recipe they thought as being the original is a note scrawled by a visitor to the bar in 1936 after asking.



## COFFEE & TEA

- Americano
- Caffè Latte
- Cappuccino
- Turkish Coffee
- Espresso
- Macchiato
- Hot Chocolate
- Turkish Tea
- Selection of Teas



## JUICES & SOFT DRINKS

- Orange
- Pineapple
- Mango
- Coca Cola
- Diet Coca Cola
- Fanta
- Sprite
- Dubai Energy Drink

