

The background is a white surface decorated with festive elements. In the top left, a champagne bottle with a silver foil-wrapped neck and a clear flute glass are visible. In the bottom right, another champagne bottle with a gold foil-wrapped neck and a flute glass are shown. Scattered throughout the scene are numerous gold stars of various sizes and silver confetti. Several decorative bows made of sheer, shimmering fabric are also present, some with gold or silver accents. The overall theme is celebratory and elegant.

FESTIVE *Beverage* Menu

COCKTAIL

menu

FRENCH 75 900.
CHAMPAGNE, GIN, LIME JUICE.

WHISKEY SOUR 400.
MITCHERS BOURBON, LIME JUICE, SUGAR SYRUP

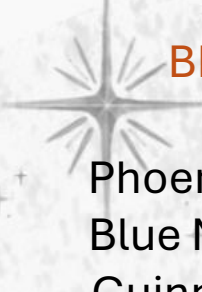
LUXARDO SPRITZ 300.
LUXARDO APERETIVO, SPK WINE, SODA WATER

POMEGRANATE MARTINI 450.
SMIRNOFF, COINTREAU, POMEGRANATE JUICE, LIME JUICE

MANHATTAN 500.
MITCHER'S RYE, VERMOUTH, BITTERS

XMAS 27 400.
CHOCOLATE CREAM LIQUEUR, BRANDY, HEAVY CREAM

Please notify the bar manager should you have any allergens. All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips



BEERS [GLU, SUL, ALC]

Phoenix draft	275
Blue Marlin	275
Guinness	275
Manawa craft beer (IPA)	275
Heineken 0%	250
Heineken	300
Corona	330
Desperados	350

APERITIFS [ALC]

Campari	385
Pastis	390
Ricard	390
Pernod	385
Martini Dry, Bianco [SUL]	350
Martini Rosso [SUL]	350
Aperol	390
Luxardo Aperitivo	320
Lillet Red/ Rose	340
Pampelle Ruby Red	370



FLAVORED LOCAL RUM [ALC]

Saint Aubin Vanilla	300
Saint Aubin Spiced	300
Pink Pigeon	330
Lazy Dodo Ref	330

LOCAL RUM [ALC]

Chamarel White	300
Bougainville White	300
Bougainville VS	310
Bougainville Vsop	380
Chamarel Vsop	380
Chamarel XO	600
Chamarel Prestige	1200
Bougainville XO	400
Penny Blue XO	500
SA Amarone	500

IMPORTED RUM [ALC]

Captain Morgan	330
Bacardi	330

VODKA [GLU, ALC]

Absolute Blue	400
Absolute ELYX	600
Grey Goose	410
Belvedere Classic	420
Beluga	650

COGNAC [ALC]

Remy Martin VSOP	900
Remy Martin XO	2700
Martel XO	2200



ARMAGNAC [ALC]

Clés des Ducs Vsop	2000
Domaine Tariquet XO	2600

CALVADOS [ALC]

Boulard	550
---------	-----

GIN [GLU, ALC]

Bombay Sapphire [NUT]	440
Tanqueray	385
Gordon	385
Saint Aubin Blue Gin	350
Bulldog	420
Tanqueray 10	530
Monkey 47	550
Hendricks	500
The Botanist 22	600
Kinobi	700



WHISKY- BLENDED MALT [GLU, ALC]



Whyte and Mackay	420
J&B	420
JW Red Label	420
JW Black Label	440
Chivas Regal - 12 Yrs	440
Chivas Regal - 15 Yrs	800

SINGLE MALT [GLU, ALC]

Glenfiddish 12 Yrs	900
Dalmore 12 Yrs	900
The Macallan 12 Yrs	1200
The Macallan 15 Yrs	1700
The Macallan 18 Yrs	2500
Glenmorangie 18 Yrs	1600

IRISH WHISKEY [GLU, ALC]

John Jameson	430
The Irishman	1600

AMERICAN WHISKEY [GLU,ALC]

Jack Daniel's	470
Michter's Straight Rye	900
Michter's A. Whiskey	910
Michter's K. Bourbon	930
Michter's Sour Mash	940

TEQUILA [ALC]

Olmeca Blanco	500
Don Julio Blanco	1100



LIQUEUR [ALC]

Cointreau	300
Grand Marnier	330
Anisette	275
Disarono	400
Malibu	300
Giffard Peach	300
Passoa	300
Luxardo Lemoncello	300
Wild Strawberry	300
Frangelico	350
Galliano	300
Tiramisu [MLK]	320
Cappucino [MLK]	320
Isautier Gato Patate [MLK]	330
Isautier Cahouette [MLK]	330
Baileys [MLK]	340
SA Salted Caramel	320
SA Banane Flambe	320



Please notify the bar manager should you have any allergens. All prices are inclusive of 15% government tax and exclusive of 10% discretionary service tips



WINE MENU

FOR ADVANCE BOOKING



CHAMPAGNE

CUVEE PRESTIGE

Dom Perignon Brut	45,000
Krug Brut	43,000
Laurent Perrier Cuvée Rosé Brut	21,000

BLANC DE BLANC/ BLANC DE NOIR

Veuve Clicquot Brut	9,000
Moet Chandon Brut Imperial	9,200
Moet Chandon Rosé Imperial	10,500
Laurent Perrier Brut 700 ml	7,500
Nicolas Feuillatte Rosé	8,500
Nicolas Feuillatte Brut	8,100
Taittinger Rosé	8,900
Philizot et Fils Brut	7,600
Perrier-Jouet Brut	9,000
Piper-Heidsieck Brut	8,500

SPARKING WINE / Vin mousseux

Graham Beck Brut	2,850
Graham Beck Rosé	2,850
Graham Beck Brut Magnum	5,500
Graham Beck 375 ml	1,700
Brut Dargent	2,200
Brut Dargent Rosé	2,300
Cremant Dalsage Brut 700 ml	3,200
Prosecco Rocca Dei Forti	2,600
KWV Annabelle Rosé	2,700
Brilla Prosecco DOC	2,900

WHITE WINE/ VIN BLANC

France

Alsace Hugel & Fils Gewurztraminer	5,500
Pouilly Fumé Pascal Jolive	5900
M Minuty Cotes de Provence AOP	3,500
Domaine Louis Moreau Chablis 1ere Grand Cru	4,500
Château Chamirey Mercurey Blanc	6,500
Henri Ehrhart Reisling	2700
Berticot Sauvignon Blanc	2200
Laurent Miquel Chardonnay/ Viognier	2800
De La Doucette Pouilly Fumée	7,500

WHITE WINE/ VIN BLANC

South African

Long Beach Sauvignon Blanc	2,600
Long Beach Chenin Blanc	2,650
Douglas Green Chardonnay	2,800
Dashwood Sauvignon Blanc	3,400
Bellingham, Pear Tree	2,000
Porcupine Chenin Blanc [vegan]	1,700
Landskroon Sauvignon Blanc	2800

New Zealand

Cloudy Bay, sauvignon Blanc	3,600
Cloudy Bay, Chardonnay	3,600

Italian

Ruffino Libaio Chardonnay	3,600
Orvieto Classico Doc Bianco	2,400
Brilla Pinot Grigio	2800

Chilean

Casa Solis Chardonnay	4500
-----------------------	------

Mauritian

Takamaka Aquarel	2500
Takamaka Aperichy	2600
Takamaka Icone	2600

ROSE WINE/ VIN ROSE

Chateau de l'Aumerade	3,000
Domaine de Tamary	2,500
Culemborg	2,000
M Minuty, Côtes De Provence	3,500
B&G Rose D'Anjou	3,200
Maison Saint AIX	5,000
St Roches Les Vignes	3,400
Landskroon Rose	3,500
Porcupine Rosé [vegan]	1,900
Casa Albali	2,200
PLANETA ROSE Sicily DOC	2,900

RED WINE/ VIN ROUGE

Japan

Chichibu KARASAWA Red 2015	19,000
----------------------------	--------

Chilean

Aguaribay Malbec, Chili	4,000
-------------------------	-------

RED WINE/ VIN ROUGE

France

Beaujolais Village	2,500
Brotte Cotes du Rhone	1,500
Château Belle Rive	2,000
Chateau Jacquet de la grave	2,500
Chateau Malmaison	3,000
Chateau Vieux Laroque	2,300
Pere Anseline, Les charmilles	3,500
Jean Claude Boisset Pinot Noire	3,500
Mercurey La Framboisiere, Pommard	4,500
Chateau Pichon Longueville	6,500
Chateau Montlisse Grand Cru	4,000
Michel Lynch Nature Bordeaux Merlot	3,000
Nuits Saint Georges Les Montroziere Domaine	
Faiveley,	5500
Château Destieux St Emillion Grand Cru	
Classic	14,000
Brio de Cantenac Brown, 2eme vin chateau,	7,500
Pommard 1ere Grand Cru "Les Rugiens	8500
Le Carillon de Rouget, Pomerol	22,000
Chateau neuf-du- pape	9,000

RED WINE/ VIN ROUGE

South African/ Sud-Africains

Landskroon Merlot, Paarl	2,500
Bochendal Black Angus	5,000
Iona Mr P, Pinot Noir, Elgin,	3,000
Douglas Green Pinotage, Western Cape,	2,700
Idiom Barbera, Stellenbosch ,	3,600
Kanonkop Cabernet Sauvignon	3,200
Kanonkop Paul Sauer	12,000
Meerlust Estate Red	3,300
Porcupine Syrah [vegan]	1,900

Italy

Ruffuno Aziano, Italy	3,300
Caleo, Montepulciano D'Abruzzi Rosso DOC	2,900

Non-Alcoholic Wines

Pearly Bay Celebrations	2000
Petit Beret Virgin Sauvignon	2500
Petit Beret Virgin Muscat	2300
Petit Beret Virgin Rose	2700
Petit Beret Virgin Syrah	2900

SUNDOWNER

PERFECT
IMPACT
& TAPAS

BOTTLE OF LAURENT PERRIER BRUT & TAPAS
ON THE BEACH

RS 9000

ADVANCE BOOKING REQUIRED

WINE TASTING AT SIRO KANN BAR EVERY EVENING.

A NIGHT OF POUR DECISIONS

WINE & CHEESE

SELECTION OF 2 RED, 2 WHITE AND 2 ROSE.
ACCOMPANIED WITH A MIX PLATTER OF
CHEESE, COLD CUTS & TAPAS
RS 2100 PER PERSON