



MARTINIS

Caribbean

Absolut Citron, Bacardi Limon and Lime Juice with flamed Orange Zest

Apple Strudel

Vanilla Vodka, Green Apple Puree with a dash of Apple Schnapps and dusted with Cinnamon

Mango

Vodka shaken with Mango Puree and Gomme Syrup

Watermelon

Fresh Watermelon shaken with Vodka

Raspberry Fool

Raspberry Vodka shaken with fresh Raspberry Puree and Black Raspberry Liqueur with a web of Fresh Cream

Lemon Meringue

Absolut Citron and Drambuie Cream Liqueur shaken with sweetened Lemon Juice

Mocha

Espresso mixed with Kahlua, Single Cream and drizzled with Chocolate Sauce

Passion Fruit

Fresh Sour Passion Fruit Juice shaken with Vodka and Passion Fruit Pulp

SHORT DRINKS

Cosmopolitan

Vodka shaken with Cointreau, Lime Juice and a splash of Cranberry Juice, crowned with flamed Orange Zest

Negroni

Martini Rosso, Campari and Gordon's Gin in equal measures

Bushwacker

Absolut Vodka, Bacardi, Baileys, Kahlua and Amaretto blended with Coconut and Nutmeg

Midori Sour

Midori Melon Liqueur mixed with Lemon Juice, Gomme Syrup and Angostura

Caipirinha

Brazilian Cachaça, Fresh Lime and Sugar topped with Crushed Ice.
This can also be made with Strawberry.

Orange Blossom

Vodka infused with Orange, Mount Gay Eclipse and Pineapple Juice muddled with Fresh Orange

Black and Blue Caipiroska

Blackberry and Blueberry Puree muddled with Lime and Sugar, strengthened with Vodka and topped with Crushed Ice

Ginger Zen

Ginger-Infused Golden Rum with Fresh Lime and Sugar

Mary Pickford

Light Rum mixed with Pineapple Juice, Maraschino Liqueur and Grenadine Syrup

NON-ALCOHOLIC COCKTAILS

Equinox

Fresh Mango Puree mixed with Coconut Cream, Lime Juice and Pineapple Juice

Virgin Fruit Punch

Pineapple Juice, Orange and Grapefruit Juice with Grenadine, Bitters and Nutmeg

Tropical Passion

Passion Fruit Puree mixed with Fresh Lime and Ginger Ale

CHAMPAGNE COCKTAILS

Bellini

White Peach Puree topped with Champagne

Mimosa

Orange Juice and Orange Curacao with Champagne

Italian Dilemma

Campari, Strawberry Puree and Champagne

Daphne's Champagne Cocktail

Jack Daniel's, Sugar Cube and Champagne with Mint Leaves and Orange Twist

Kir Imperial

Raspberry Puree with a dash of Black Raspberry Liqueur charged with Champagne

TALL DRINKS

Bajan Sunset

Vodka shaken with Grapefruit Juice and Fresh Sour Passion Fruit Juice, with a hint of Honey

Lynchburg Lemonade

Jack Daniel's, Triple Sec, Bitters and Lemon Juice topped with Lemonade

Sangria

Red Wine mixed with Citrus Fruit Juices, Mandarin Liqueur and Gomme Syrup

Raspberry Collins

Beefeater Gin with Lime Juice, Black Raspberry Liqueur, Raspberry Puree and a splash of Soda

Raffles Bar Sling

Gordon's Gin, Cherry Brandy, Cointreau and Benedictine with Pineapple Juice, Grenadine, Lime Juice and Bitters

Mojito

Rum, Lime and Mint Leaves muddled together and topped with Crushed Ice and Soda

BBC

Baileys blended with Fresh Banana, Mount Gay Rum and Coconut Cream

Old Fashioned Rum Punch

Mount Gay Dark Rum, Lime Juice, Simple Syrup, Bitters and Nutmeg with a splash of Water

Guava Palava

Golden Rum with Guava Juice, Lime Juice and Coconut Cream

HAPPY HOURS 5:00 P.M – 7:00 P.M.

Please note that Wines and Champagne Cocktails
are not part of the Happy Hour Specials

Our Bar Staff will be delighted to make your favourite Cocktails

BAR FOOD

Available from 5.30pm to 9.30pm

Zucchini Fritte

Italian Antipasto

Oysters 11 each

Cheese Plate Selection

Brie de Meaux Saint Luc, Cow's Milk, France – Strawberry and Peppercorn Mustard

Rosary Ash Log, Goat's Milk, England – Honey

Mimolette, Ewe's Milk, France – Granny Smith Apple

Livarot Graindorge, Cow's Milk, France – Figs Marmalade

Gorgonzola Primo Verde, Cow's Milk, Italy – Unripe Tomato Marmalade

Champagne & Sparkling Wine

Piper Heidsieck Brut NV
Moët & Chandon 1er Cru NV
Veuve Cliquot NV
Blanc de Blancs Ruinart NV
Bollinger NV
Billecart-Salmon Rose NV
Laurent Perrier Rose NV
Dom Perignon 1999
Cristal Louis Roederer 2002

White Wines

Verdicchio, Italy 2007
Pecorino, Italy 2007
Prosecco, Italy NV (Sparkling)
Greco di Tufo, Italy 2007

Red Wines

Dolcetto d'Alba, Italy 2006
Aglianico, Italy 2004
Il Falcone Riserva, Italy 2003

Rose Wine

Cerasuolo d'Abruzzo, Italy 2006

Dessert wine

Vin Santo del Chianti, Italy 1995

Aperitifs

Campari, Tio Pepe, Harveys,
Pernod, Martini Bianco,
Rosso and Extra Dry

Beer

Banks 275mL
Nastro Azzurro Peroni 300mL

Gin, Vodka, Whisky, Whiskey

Premium
Deluxe

Fresh Juice

Orange
Tamarind

Italian Soda

Chinotto

Italian Liqueurs

Limoncello, Mirto, Frangelico,
Strega, Nocino, Sambuca,
Di Saronno

Premium Rum

Old Brigand 10 Year Old
Mount Gay Extra Old
Doorly's 10 Year Old
Cockspur Old Gold
Angostura 1824
Cockspur VSOR
El Dorado 25 Year Old

Amari

Averna
Fernet Branca/Menta
Montenegro

Cognac

Hennessy VS
Hennessy VSOP
Courvoisier VSOP
Jean Cardin VSOP
Remy Martin VSOP
Remy Martin XO
Hennessy XO
Hine 1957 Vintage

Armagnac

Sempe Napoleon

Brandy

Vecchia Romagna Reserve

Calvados

Trois Pommés

Tequila

Sauza Silver
Jose Cuervo Gold
Patrón Añejo

Port

Grahams LBV
Noval 10 Yr. Tawny
Dow's LBV 1997

Grappa

Brunello, Banfi
Barbera Millesimata

Cigars

List available upon request.

Coffee

Espresso
Filtered Coffee
Latte
Cappuccino
Specialty Coffee

Tea

English Breakfast, Mint
Camomile, Earl Grey

(Harney & Sons)

Serene Caribe,
Enlightening Paris,
Transporting Bangkok,
Liberating Rooibos Chai,
Japanese Sencha,
Revitalising Assam