

Open Daily
6.30am - 10.00pm
Skybar
5.00pm - 11.00pm

Refreshments

DETOX & WELLNESS

KOMBUCHA	\$4.5
Fermented tea, rich in probiotics and antioxidants.	
FRESH COCONUT WATER	\$3
Naturally hydrating and full of electrolytes.	
GINGER & HONEY INFUSION	\$3
A soothing blend of fresh ginger, honey, and lemon.	



SODA & SOFT DRINK

PASSION SODA/LIME SODA	\$3
COKE FANTA SPRITE GINGER ALE SODA WATER TONIC WATER	\$2
RED BULL	\$2.5

FRESH JUICES



ORANGE	\$4
APPLE	\$4
PINEAPPLE	\$3
WATERMELON	\$3
CARROT	\$3

WATER

KULEN 15L	\$2
PERRIER SPARKLING 330ML	\$4
PERRIER SPARKLING 750ML	\$6

FRAPPE & SMOOTHIES

AVOCADO SMOOTHIE	\$4
PASSION SMOOTHIE	\$4
MANGO SMOOTHIE	\$4
COFFEE FRAPPE	\$4
VANILLA FRAPPE	\$4
MOCHA FRAPPE	\$4
MATCHA FRAPPE	\$4

TEAPOTS

ENGLISH BREAKFAST	\$3
OOLONG	\$3
JASMINE GREEN TEA	\$3

COFFE (ICED + \$0.5)



ESPRESSO	\$2.5
AMERICANO	\$2.5
CAPPUCCINO	\$2.5
CAFE LATTE	\$2.5
MACCHIATO	\$2.5
MOCHA	\$2.5

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Wine List

SPARKLING & ROSE

Vega Medien Cava DO (Organic)

Requena, Spain | Macabeo & Chardonnay | Dry and vibrant with fine bubbles and notes of citrus and green apple

GLS/BOT

\$ 6/26

Tommasi "Tenuta Filodora" Prosecco DOC

Veneto, Italy | Glera | Pear, white peach, soft floral aromas.

\$33

Champagne Louis Roederer "Cuvée 243"

Champagne, France | Pinot Noir, Chardonnay, Pinot Meunier | Toasty brioche, citrus zest, fine complexity.

\$99

M. Chapoutier "Marius" Rosé

Languedoc, France | Syrah & Grenache | Dry, light, with delicate red berry aromas.

\$ 5/24

WHITE WINES

Oxford Landing Sauvignon Blanc

Riverland, Australia | Sauvignon Blanc | Fresh and zesty with tropical fruit and citrus notes.

\$ 5/24

The Winery of Good Hope Unoaked Chardonnay

Stellenbosch, South Africa | Chardonnay | Mineral and citrus-driven, clean and crisp.

\$ 6/29

M. Chapoutier "Belleruche" Côtes-du-Rhône Blanc

Rhône Valley, France | Grenache Blanc, Clairette, Bourboulenc | Floral and rounded with peach and herbs.

\$32

Kaiken "Ultra" Chardonnay

Mendoza, Argentina | Chardonnay | Rich and layered with notes of tropical fruit, toast, and vanilla.

\$ 44

Château Hostens-Picant "Cuvée des Demoiselles"

Sainte-Foy Bordeaux, France | Sauvignon Blanc, Sémillon, Muscadelle

\$ 51

Le Chenin de Mercuès, Côtes du Lot IGP

Southwest France | Chenin Blanc | Delicate and expressive, with stone fruit, minerality, and fresh acidity.

\$ 54

William Fèvre Chablis AOP

Burgundy, France | Chardonnay | Elegant and pure with flint, lemon, and crisp green apple.

\$ 66

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RED WINES

GLS/BOT

Oxford Landing Merlot

\$ 5/24

Riverland, Australia | Merlot Smooth and medium-bodied with plum, blackberry, and spice.

Montes "Classic Series" Cabernet Sauvignon

\$6/32

Colchagua Valley, Chile | Cabernet Sauvignon Full-bodied and ripe with cassis, blackcurrant, and oak.

Maison Ventenac "Le Paria" (Organic)

\$ 32

Languedoc, France | Grenache Juicy and natural with red berries and pepper.

Kaiken "Terroir Series" Red Blend

\$ 32

Mendoza, Argentina | Malbec, Bonarda, Petit Verdot Dark fruit, smooth tannins, touch of cocoa.

Earthworks Shiraz

\$37

Barossa, Australia | Shiraz Rich and bold with dark plum, pepper, and spice.

Laurent Delaunay "Les Grappillages" Pinot Noir

\$39

Burgundy, France | Pinot Noir Silky, elegant, red cherry and forest floor.

Montes "Alpha" Carmenère

\$ 42

Colchagua, Chile | Carmenère Spicy and structured with black fruit and green pepper.

Château Haut Selve, Graves AOC

\$ 48

Bordeaux, France | Merlot, Cabernet Sauvignon Well-balanced, dark berry fruit, toasted oak.

Château Haute-Serre, Cahors AOP

\$ 54

Southwest France | Malbec Full and tannic with blackberry, tobacco, and spice.

M. Chapoutier "Les Granillites" Saint-Joseph (Organic)

\$ 90

Rhône Valley, France | Syrah Structured and spicy with blackberry, graphite, and pepper.

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Cocktails

SIP THE CLASSICS

OLD FASHIONED	\$6
Whiskey, sugar, Angostura bitters, orange twist.	
NEGRONI	\$6
Gin, Campari, sweet vermouth.	
MARGARITA	\$6
Tequila, Cointreau, lime juice, salted rim.	
WHISKEY SOUR	\$6
Bourbon, lemon juice, sugar, egg white foam.	
PISCO SOUR	\$6
Pisco, lime juice, simple syrup, egg white foam.	



THE MARTINI AFFAIR

CLASSIC DRY MARTINI	\$6
Gin or vodka, dry vermouth, olive or lemon twist.	
DIRTY MARTINI	\$6
Gin or vodka, dry vermouth, olive brine, olives.	
VESPER MARTINI	\$6
Gin, vodka, Lillet Blanc, lemon peel.	
ESPRESSO MARTINI	\$6
Vodka, espresso, coffee liqueur, sugar syrup.	
LYCHEE MARTINI	\$6
Vodka, lychee liqueur, fresh lychee juice.	

THE G&T COLLECTION

SEEKERS BREEZE	\$7	PINK CITRUS G&T	\$7	TROPICAL MANGO & CHILI G&T	\$7
Seekers Gin, Tonic, rosemary, green olive.		Tanqueray No. TEN, grapefruit juice, tonic		Bombay Sapphire Gin, mango syrup, tonic, mango slices, red chili.	

Whiskey



SIGNATURE IRISH & BOURBON

JOHNNIE WALKER BLACK LABEL	\$5/70
JACK DANIEL'S	\$5/60
JAMESON	\$4/50
JIM BEAM	\$4/40

DISTINGUISHED SINGLE MALTS

GLENLIVET 12-YEAR	\$6/80
BALVENIE 12-YEAR	\$10/130
LAPHROAIG 10-YEAR	\$7/95
GLENFIDDICH 12-YEAR	\$5/70
GLENFIDDICH 18-YEAR	\$175
MACALLAN 12-YEAR	\$150
MACALLAN 18-YEAR	\$460
DALMORE 12-YEAR	\$130
DALMORE 15-YEAR	\$225

THE ART OF JAPANESE WHISKEY

YAMAZAKI 12-YEAR	\$400
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Spirits

APERETIFS

APEROL	\$4.5/40
CAMPARI	\$4.5/40
MARTINI BIANCO	\$4.5/40
ARTINI DRY	\$4.5/40
LILLET	\$4.5/40

COGNAC

HENNESSY VSOP	\$12/180
HENNESSY XO	\$400



VODKA

ABSOLUT	\$45/50
STOLICHNAYA	\$4/40
BELVEDERE	\$5/90
GREY GOOSE	\$5/75

TEQUILA

JOSE CUERVO GOLD/ SILVER	\$45/50
DON JULIO REPOSADO	\$7/120

SOFT DRINK MIXERS + \$0.5

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GORDON'S	\$4.5/50
BEEFEATER	\$4.5/50
BOMBAY DRY	\$4.5/55
HENDRICK'S	\$5.5/90\$
MONKEY 47	10/130
TANQUERAY	\$5/60
LADY TRIEU	\$6/80

RUM

BACARDI GOLD/LIGHT	\$45/70
CAPTAIN MORGAN	\$45/70
DIPLOMATICO RESERVA	\$6/80
RON ZACAPA 23	\$7/\$140



BEERS

ANGKOR BEER \$2 | CAMBODIA BEER \$2 | TIGER BEER \$2 | HEINEKEN BEER \$3 | CORONA BEER \$4