

# The Table

◆ BEVERAGES ◆

## The Table Cocktails

All our cocktails are made with the freshest ingredients, house made syrups and premium imported spirits.

### **Pinacoo • 800**

*Fine combination of freshly squeezed pineapple, mint, Ketel One vodka and hint of Italian Coconut Liqueur.*

### **Elderflower Cooler • 750**

*Drink the heat away with this cocktail made with elderflower cordial and chilled Chandon Brut.*

### **Vanilla Moon • 750**

*Rich Flavour of French Bean Soaked in Persian Lime Juice, topped with chilled Chandon Brut.*

### **The Sparkler • 750**

*The Table's version of a mimosa made with freshly squeezed orange juice and passion fruit puree, topped with chilled Chandon Brut.*

### **Sambuca Spritzer • 750**

*A delicious mix of Sambuca, freshly squeezed pineapple and chilled Chandon Brut to top it all.*

### **Agave Picanto • 700**

*Traditional Mexican ingredients meet with José Cuervo Silver tequila to create spicy and refreshing cocktail  
Crushed green chilies, coriander, citrus juice, agave syrup & of course the spirit.*

### **All Mediterranean • 900**

*Flavours of the Mediterranean Sea captured in a cocktail made with fresh basil leaves, mixed with Italian Pinot Grigio wine and French grape vodka, CÎROC.*

### **Spiced Pineapple Martini • 800**

*A simple combination of freshly squeezed pineapple, crushed ginger & Ketel One vodka. Sweet & sour flavours of the fresh fruit are complimented by spicy ginger root and a generous measure of spirit.*

### **Pomegranate Margarita • 900**

*A vibrant blend of José Cuervo Silver, freshly squeezed Pomegranate & Persian Lime.*

### **Passion Fruit Martini • 850**

*A tart combination of Passion fruit nectar & Ketel One vodka, finished with Red Chili.*

### **Blue Manhattan • 2500**

*Johnnie Walker Blue Label stirred with Cinzano Rosso and Angostura bitters – served straight up and garnished with orange oils.*

### **Smokey Martini • 1000**

*Smokey flavoured Martini made from Lagavulin 16 YO with pickle onion brine & dash of melon syrup*

### **The Table Mary • 785**

*Our famed signature Bloody Mary with freshly made tomato juice, our secret spice mix and Ketel One vodka. Our promise: the freshest, tastiest Bloody Mary in town.*

### **The Table Fruit Cup • 650**

*Cool down with this quintessential summer drink made with our house made Pimm's, ginger ale and fresh fruits.*

### **Cucumber Saketini • 785**

*A most refreshing martini made with Sake, Ketel One vodka and fresh cucumber & mint.*

### **Tommy's Margarita • 950**

*The most famous Margarita from San Francisco, made with José Cuervo Silver Tequila, Agave syrup and Persian lime juice*

## **Sangrias** Glass 650 • Half Carafe 1300 • Carafe 2600

Port & Shiraz (Classic Shiraz, Port Infused in Tangerine Peel & Tropical Fruits)

Honeydew (Fruity Chenin Blanc, Apple Juice, Fresh Melon)

Rosé (Shiraz Rosé, Cranberry Juice & Red Grape)

## **Non Alcoholic, Refreshing & Fruity Cocktails**

Grasshopper (Basil, Lemongrass stem, Water) • 350

Cucumber Mint Cooler (Fresh Cucumber, Fresh Mint, Soda, Sprite) • 350

Garcinia Indica (Kokum, Ginger, Coriander, with Fizz) • 350

Fresh Fruit Daiquiri (Selection of Strawberry, Kiwi, Watermelon, Orange or Pineapple) • 350

Red Grape Caiproska (Fresh Red Grapes, Blueberry, Lime, Fresh Mint) • 350

Sour Apple Cooler (Sour Apples, Apple Juice Infused with Fresh Mint) • 350

Cold Brew (Rose Oolong & Lavender White) • 250