



# PUTNEY BRIDGE

## CHAMPAGNE & SPARKLING WINE

	<b>Bottle</b>	<b>Glass (125ml)</b>
<b>200 Sparking wine Jeio Prosecco Brut NV</b> Brilliant straw yellow and an extremely fine, vivacious mousse. Full of lively, crisp apple and sherbetty fruit.	<b>£26.00</b>	<b>£6.00</b>
<b>201 De Nauroy Brut NV</b> De Nauroy is our 'house' Champagne, and a very lively, accessible wine it is too; perfect as an aperitif with its fine mousse and delicate palate.	<b>£35.00</b>	<b>£7.50</b>
<b>202 Mumm Cordon Rouge NV</b> The nose develops aromas of lemon grapefruit with notes of white peach apricot. The flavour is a complex mix of fresh fruit and caramel.	<b>£45.00</b>	
<b>203 Perrier Jouet Grande Brut NV</b> For pure elegance and finesse, sip your way through a bottle of this apply citrus delight.	<b>£49.00</b>	
<b>204 Moet Chandon Brut Imperial NV</b> One of the World's best known champagnes. This creamy little number has lots of fresh lemon fruits & a wonderfully effervescent finish.	<b>£53.00</b>	
<b>205 Veuve Clicquot Yellow Label Brut NV</b> It has a nose of white fruits, and freshly baked bread and is fresh and balanced on the the palate, The vintage wines are similar in character but with more depth of fruits and more structure.	<b>£58.00</b>	
<b>206 Moet Chandon Vintage 2000</b> Flavours of dried flowers, pear, apricot toast. Full-bodied with the subtle nuances of a fine and elegant champagne.	<b>£65.00</b>	
<b>207 Bollinger Special Cuvee NV</b> Full-bodied Champagne of great class. Delightfully pale gold in colour, the mousse is light.	<b>£68.00</b>	

## PREMIUM CHAMPAGNE

<b>208 Dom Perignon 2002</b> One of the great Champagnes. Notes of brioche and honey with almond and apricot.	<b>£152.00</b>	
<b>209 Krug Grande Cuvee NV</b> Creamy bouquet with a rich, nutty and toasty palate and a long, lingering fresh finish.	<b>£188.00</b>	
<b>210 Louis Roederer Cristal 2002</b> The finest champagne bursting from the glass with fresh hazelnut and apple scents Elegant, deep, and silky textured, this medium to full bodied beauty is immensely concentrated and pure. Packed with apple flavours, and very long length.	<b>£225.00</b>	
<b>211 Moet Chandon Brut Rose NV</b> Rose petal and mandarine orange flavours are melted in an harmonious and flattering bouquet. Full of tenderness, elegance and charm.	<b>£68.00</b>	
<b>212 Laurent-Perrier Cuvee Brut Rose NV</b> Intensely fruity flavours begin clean and well defined upon entry , the wine then opens Up to provide a melange of consisting of fresh strawberries, raspberries and wild cherries. It has length and is rounded with a supple finish.	<b>£78.00</b>	

# WHITE WINE

	<b>Bottle</b>	<b>Glass (175ml)</b>
<b>1 Acacia Tree Chenin Blanc/Colombard</b> Western Cape, South Africa: (4) Clean, fresh South African white with lots of mouth-watering citrus and juicy peach. The wine has a zippy acidity this gives a really refreshing finish.	<b>£19.00</b>	<b>£5.00</b>
<b>2 Castillo de Clavijo Rioja Blanco</b> Rioja, Spain: (7) Soft, delicate aromas, with hints of stone fruit and flowers. Light-bodied with a beautiful balance and great length on the aftertaste. 100% Viura.	<b>£20.00</b>	<b>£5.50</b>
<b>3 Palena Sauvignon Blanc</b> Lontue, Chile: (8) Lifted fragrant nose, a tropical fruit salad with underlying flavours of fresh cut grass and elderflowers. Crisp and clean on the palate with excellent fruit weight.	<b>£22.00</b>	<b>£6.00</b>
<b>4 Conti Rossi Pinot Grigio ‘Ca’ Marengo’</b> Veneto, Italy: (4) Subtle and delicate on the nose with notes of dry hay and walnuts adding to the lemony citrus flavour. Dry and soft palate with green apples, lemons and aromatic herbs.	<b>£22.00</b>	<b>£6.00</b>
<b>5 Monsoon Valley Colombard</b> Malaga Blanc & Colombard, Thailand (4) Dry, aromatic with notes of passion fruit and guava. Especially good with green curry chicken and fish dishes.	<b>£24.00</b>	<b>£6.00</b>
<b>6 Vinedos de la Posada Torrontes Fair-Trade</b> La Rioja, Argentina: (7) A fantastic example of Argentina’s signature white grape Torrontes; headily perfumed, full bodied but dry. The wine has an exotic grapey aroma with a palate of peaches and apricots.	<b>£25.00</b>	
<b>7 Picpoul de Pinet, La Cote Flamenc</b> Coteaux du Languedoc, France: (5) Medium-bodied dry white. Fine and fruity, reminiscence of citrus, tropical fruits and spring flowers. Well balanced and fresh with a clean, mineral finish.	<b>£25.00</b>	
<b>8 Cave de Ribeauville Gewurztraminer ‘Collection’</b> Alsace, France : (9) This intense wine is perfect with spicy Thai food. Intense in the nose with complex notes of rose and lychee. Full bodied, opulent and rich with spicy notes of pepper and coriander, as well as rose and peony. Bright acidity that gives freshness and finesse to this wine.	<b>£27.00</b>	
<b>9 Prinz Von Hessen Riesling “H”</b> Rheingau, Germany: (7) Very zippy and off-dry with beautifully delicate flavours of lime and apple with a hint of truffles. Very refreshing on the palate. Perfect match with Thai Cuisine.	<b>£29.00</b>	
<b>10 Huia Sauvignon Blanc</b> Marlborough, New Zealand: (7) Gooseberry, pipe greengages and citrus leap from the glass along with flavours of passionfruit, melon and And pineapple. Very classy Sauvignon from this boutique estate.	<b>£32.00</b>	

**11 Spy Valley Pinot Gris** **£32.00**

Marlborough, New Zealand: (8)

Peachy aromas mixing with juicy pear and classic Pinot Gris spice. Medium-dry palate with the peaches and pears joined by ripe, sherberty citrus. A streak of zesty acidity zips through to balance the finish.

**12 Domaine Jean Thomas Sancerre Blanc ‘Les Pierriers’** **£33.00**

Loire Valley, France : (7)

Leafy nose with intense notes of gooseberry and passionfruit. Very juicy and succulent palate with excellent uplifting freshness and length on the aftertaste.

**13 Eric Louis Pouilly Fume ‘Les Affaubertis’** **£35.00**

Loire Valley, France: (7)

Intense and aromatic with minerally lemon and apple fruit on the nose. Crisp and bright on the palate, with stony minerality right through to the finish.

**14 Chablis Françoise Chauvenet** **£36.00**

Burgundy, France : (6)

Clean, refreshing Chablis with intense apple fruit, with a subtle honeyed richness underneath. Long, fresh and elegant on the finish.

**15 Morgan Santa Lucia Highlands Chardonnay** **£45.00**

California, USA: (9)

Big and flavourful - but agile and vibrant too, with a core of lemony citrus streamlining the peachy nectarine fruit and toasty, buttery oak notes. Fresh and long on the finish.

**16 Cloudy Bay Sauvignon Blanc, Marlborough,** **£65.00**

Marlborough, New Zealand : (8)

Tropical fragrances of guava and mango to ripe lime/citrus and sweet herbs. The palate also is juicy and voluminous, combining concentrated flavours with a mineral acidity that leaves a long, fresh, intense finish

**17 Roux Père & Fils Puligny - Montrachet ‘Les Enseignieres’** **£70.00**

Burgundy, France : (8)

Elegant oak –cask aged Chardonnay with rich flavours of ripe apple, lemon and tropical fruits with a hint of Vanilla. It’s well rounded, elegant, with a complex nose dominated by exotic aromas. Well balanced with a long finish, it combines grace with a well defined character and remarkable concentration.

## ROSE WINE

	<b>Bottle</b>	<b>Glass (175ml)</b>
<b>31 Wandering Bear Zinfandel Rose</b> <span style="float: right;"><b>£19.00</b></span>		<b>£5.00</b>
California, USA : (8)		
A typically blackberry/cherry fruit nose leads to a palate of ripe fruit. Drier than many Zinfandel roses, this nevertheless has plenty of sweet raspberry and watermelon flavours with enough supporting acidity to create a sound balance.		
<b>32 Domaine d'Astros Rose, Vin de Pays des Maures</b> <span style="float: right;"><b>£21.00</b></span>		<b>£5.50</b>
Provence, France : (5)		
Cool, crisp & pale with a nose of pink grapefruit and raspberry. The palate is dry and citrusy with some soft strawberry fruit coming through. Great balance and a long, delicious finish.		
<b>33 Monsoon Valley Shiraz Rosé</b> <span style="float: right;"><b>£23.00</b></span>		<b>£6.00</b>
Thailand : (4)		
Intriguing and racy with hints of red fruits and tropical aromas it is also perfect as an aperitif. Especially good with: Ginger prawns, fish or prawn cakes starter dishes and steamed, grilled or salad seafood dish		

## DESSERT WINE (375 ML)

	<b>Bottle</b>	<b>Glass (75ml)</b>
<b>71 Monsoon Valley Chenin Blanc</b> <span style="float: right;"><b>£19.00</b></span>		<b>£3.80</b>
Huahin, Thailand : (9)		
Grapes are left hanging on the vines for 10 more days to gain the sugars needed for this superb aromatic and sweet wine. Nectar-like, it has aromas of dried, orchard apples and stone fruits such as white peach		

**72 Chateau du Levant Sauternes** £23.00 £4.90  
 Bordeaux, France: (9)  
 This delicious Sauternes is bursting with dried apricot and honey flavours followed by a touch of citrus and vanilla spice on the finish.

## RED WINE

	<b>Bottle</b>	<b>Glass (175ml)</b>
<p><b>51 Il Banchetto Rosso</b> £19.00 £5.00            Emilia-Romagna, Italy: (4)            Produced as an IGT Rubicone, this is a fresh, dry red with some classic Sangiovese character: crisp cherry and raspberry fruit with ripe tannins and a wave of refreshing acidity on the finish.</p>		
<p><b>52 Valdivieso Cabernet Sauvignon</b> £22.00 £5.50            Lontue, Chile : (7)            Attractive dark red colour. Rich berry fruit aromas, blackberries and sweet spices, coffee, chocolate and vanilla. Full bodied wine, very flavoursome, with around soft structure</p>		
<p><b>53 Castillo Viento Rioja Joven</b> £23.00 £6.00            Rioja, Spain: (6)            Juicy, easy-going Rioja with a gently perfumed nose and soft underbelly of raspberry, strawberry and red cherry fruit flavours on the palate. A deliciously uncomplicated version of a old world classic.</p>		
<p><b>54 Monsoon Valley Shiraz Special Reserve</b> £24.00 £6.00            Thailand : (7)            Medium -bodied with cedar and ripe plum aromas. Especially good with Massaman , Red Curry and Meat dishes</p>		
<p><b>55 Don Duelo Gran Reserva Tinto DO Carinena</b> £24.00            Carinena, Spain: (8)            A blend of Tempranillo and Garnacha aged in American oak barrels for over 24 months and in bottle for a further 3 years. Rich and rounded in texture with ripe fruit flavours and soft oaky tannins. It has developed a silky mature flavour we all love in old Tempranillo.</p>		
<p><b>56 Deakin Estate Merlot</b> £25.00            Victoria, Australia: (6)            Big, fruity red with juicy, jammy plum and blackberry fruit with notes of vanilla and a drop of melted chocolate adding some hedonistic richness.</p>		
<p><b>57 Costieres de Nimes, Château St Louis Perdix Cuvee Prestige</b> £25.00            Rhone Valley, France: (8)            This is an extremely supply wine, with smooth liquorice tannins. Nice ripe red fruit is present, with mineral and spicy notes and a powerful finish.</p>		
<p><b>58 Sabor Real Toro Joven, Bodegas Campina</b> £26.00            Toro, Spain: (6)            Produced from 70+-year-old estate vines the Sabor Real has a splendid bouquet of tobacco, black cherry and blackberry. On the palate it is full-bodied, sweetly-fruited and spicy. It is outstanding value and over-delivers big-time.</p>		
<p><b>59 Catena 'Alamos' Malbec</b> £25.00            Mendoza, Argentina: (7)            The nose offers rich blackberry aromas with light notes of violets and vanilla. The mouth feel is full yet soft, with ripe, concentrated dark berry fruit flavours and a touch of sweet spice from light oak aging. This finish is long and lingering, with sweet, inviting tannins</p>		
<p><b>60 Loredona Monterey Pinot Noir</b> £27.00            California, USA: (6)            Layers of sweet cherry, fresh raspberries, cola and nuts for a medium-bodied wine with a smooth finish.</p>		

- 61 Dinastia Vivanco Rioja Crianza** **£28.50**  
 La Rioja, Spain: (7)  
 Rich aromas of ripe fruit, vanilla and spice. Good backbone with soft fruit and well integrated toasty oak flavours.
- 62 Saam Mountain Vineyard Helderberg Pinotage/Viognier** **£29.00**  
 Paarl, South Africa: (8)  
 “The superior red bottling from a new South African producer that seems to be doing everything right.” Jancis Robinson MW
- 63 Chateau St-Jean Chateaufort du Pape** **£45.00**  
 Rhone, France : (9)  
 Very concentrated nose of blackberries, liquorice, vanilla and herbs de Provence. Velvety, smooth and long.
- 64 Nectar Des Bertrands** **£50.00**  
 Gironde, France : (7)  
 A fine wine with toasted flavour & red fruits savour, velvety mouthfeel
- 65 Chateau Pichon-Baron ‘Les Tourelles de Longueville’ Pauillac** **£69.00**  
 Bordeaux, France: (8)  
 Deep in colour with real Pauillac class on the nose: cedar spice, blackcurrants and plums with an ever so slighty savoury edge. The palate is medium-body with ripe, firm tannins bracketing the pure plum and cassis fruit and sensibly handled oak.
- 66 Nicolis Amarone della Valpolicella** **£70.00**  
 Veneto, Italy: (10)  
 A powerful but delicate wine. Its complex perfume boasts hints of flower scents and of ripe fruit, with notes of underbrush and leather.

## BAR MENU

<b>Prawn Crackers</b>	£2.50
<b>Crispy Seaweed</b>	£3.50
<b>Butterfly King Prawns</b>	£6.50
Marinated and battered prawns, served with sweet plum chillies sauce	
<b>Steamed Chive Buns</b>	£4.95
Circular dumplings with Chinese chives filling.	
<b>Chicken Satays</b>	£5.95
Tender pieces of chicken on skewers marinated in coconut milk and grilled	
<b>Spare Ribs</b>	£5.95
Marinade in chef's special sauce	
<b>Spring Rolls (v)</b>	£5.95
Crispy rolls with vermicelli noodles	
<b>Tempura (v)</b>	£4.95
Marinated and battered, mushrooms, courgettes, broccolis, carrots served with sweet chilli sauce	
<b>Fish Cake</b>	£6.50
Spiced with curry paste and served with "Ar-Jad" Dipping sauce (cucumber salsa)	
<b>Giant Duck Spring Rolls</b>	£6.95
Stuffed with stir fried vermicelli, dry mushroom and cabbage	
<b>Aromatic Duck</b>	£12.50
Crispy duck with pan cake and Hoi-Sin sauce	
<b>Mixed Vegetarian Starter (v)</b>	£10.50
Served sample of Spring Rolls, Tempura, Satays, Steamed Buns	
<b>Mixed Starter (minimum 2 people) 🍷</b>	£12.50
A selection of Chicken Satays, Spring Rolls (V), Golden Sack, Dim Sums	
<b>Mixed seafood (minimum 2 people) 🍷</b>	£15.50
A selection of Scallop Satays, Butterfly King Prawns, Crab Claw Tempura, Fish cakes	

## NOODLES

<b>Phad Thai 🍷</b>	£8.95
Classic Thai noodle dish, stir-fried rice noodles with king prawns and bean sprout	
<b>Pad Seiyu</b>	£5.95
Stir fried thick flat rice noodle with chicken, green vegetables, egg and dark soya sauce.	
<b>Tung Tak</b>	£5.95
Plain noodles with bean sprouts and spring onions	

## PREMIUM COCKTAILS

<b>Thames Square</b>	£9.50
Grey Goose le citron, ST-German Elderflower Archers Schanpps, Flesh pomegranate & a hint of Honey	
<b>Champagne Mojito</b>	£9.50
Bacardi 8yrs, Mint leaves, Lime juice, Brown Sugar Topped with Champagne	
<b>Grey Gosse Cosmopolitan</b>	£9.50
Grey Goose L'Orange, Cointreau, Cranberry juice Lime juice, Gomme Sirop	
<b>Lemongrassni</b>	£9.50
Fresh Lemongrass, Grey Goose le citron, Apple Sourz, Lime juice, Gomme Sirop	
<b>Full of Passion</b>	£9.50
Lemongrass Infused, Absolut Vanillia, Passoa, Gomme Sirop, Fresh Lemongrass, Flesh Passion Fruit, Lime juice, Passion Fruit juice topped with Champagne	
<b>Woodford Old Fashion</b>	£9.50
Woodford Reserve Bourbon Whiskey, Brown sugar and Hint of orange.	

## FLUTES

£8.50

### Classic Champagne Cocktail

Brandy, Drop of Angostura Bitters, Brown Sugar, Champagne

### Bellini

Peach, Puree, Peach Liqueur, Champagne

### Rossini

Strawberry Puree, Strawberry Liqueur, Champagne

### Framboise

Raspberry Puree, Raspberry Liqueur, Champagne

### Lychini

Kwai Feh, Dash of passoa Liqueur, Champagne

## HOUSE COCKTAIL

Glass £7.50

### Thai Square

Flesh passion Fruit, Meh Khong Thai Rum, Passoa liqueur, Passion Fruit Juice

### Bloody Caviar

Southern Comfort, Passoa Liqueur, Flesh Pomegranate, Lemongrass and Cranberry Juice

### Blue Bell

Bombay Sapphire, Bols Blue and Flesh Lychee

### Black Pearls

Flesh Blackberry, Absolut Kurant, Archer, Pineapple Juice, Cranberry Juice

### Crystal Ball

Flesh Lychee, Fresh Lemongrass, Fresh Ginger, Lemongrass Infused Vodka, Ginger Infused Vodka, Lychee Juice

### Desperados Berry

Suaza hornitos, Chambord Liqueur, Crème de cassis, Flesh strawberry, Blackberry, raspberry, Demerara Sugar, Cranberry Juice,

### Jack Crush

Jack Daniel's, Mint leaves Topped with Ginger Ale

### Red Carpet

Fresh Watermelon, Bacardi Rum, Strawberry Liqueur

### Me 2 You

Fresh Passion Fruit, Bacardi Oro, Passoa Liqueur, Lychee Liqueur, Orange Juice, Demerara Sugar



### Muay Thai

Mekhong, Cointreau, Lime, Gomme Syrup top with coke

### Meh-jito

Mekhong, lime juice, sugar, syrup, mint and soda.

## A BOTTLE OF SPIRITS

Served with two choices of mixers

**Mixers:** Soda water, Tonic, Coke, Lemonade, Orange Juice, Cranberry Juice or Pineapple Juice

Stolichnaya	£80.00
Bacardi	£80.00
Jose Cuervo Reposado	£80.00
Johnny Walker Black Label	£110.00
Jack Daniel's	£110.00
Belvedere	£120.00
Grey Goose	£150.00
Johnny Walker <b>Gold</b> Label	£200.00
Johnny Walker <b>Blue</b> Label	£340.00

## BEER



Thai beer	£3.90
Corona	£3.90
Becks	£3.50
Budweiser	£3.50
Heineken	£3.90
Magner	£3.90

### Alcopops

Smirnoff ice	£3.90
Bacardi Breezer:	£3.90
Orange, Pineapple, Watermelon and Lemon	

## SOFT DRINK

Coke	£2.50
Diet Coke	£2.50
Lemonade	£2.50
Tonic/Soda	£2.50
Shark	£3.00
Fruit juice	£2.50
Orange, Pineapple, Cranberry, Apple, Lychee, Mango, Passion Fruit and Tomato juice.	
Thai Iced Tea	£4.50
Kingsdown Mineral Still/Sparkling Water 330ml	£2.00
Kingsdown Mineral Still/Sparkling Water 750ml	£3.50



## COGNAC

(25ml measures)

Courvoisier V.S	£5.00
Courvoisier V.S.O.P	£5.00
Courvoisier X.O	£7.50

Remy Martin V.S.O.P	£5.00
Remy Martin X.O	£7.50

Hennessy V.S.	£5.00
Hennessy X.O	£7.50
Hine Antique X.O	£7.50

### Armagnac

Janneau X.O	£7.50
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### Calvados

Boulard	£5.00
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### Port (75ml)

Towny	£5.00
Ruby	£5.00
Vintage	£5.00

### Sherry

Tio pepe	£5.00
Bristol Cream	£5.00

## LIQUEURS

(25ml measures)

After Shock (Red, Green, Blue, Silver and Black)	£4.00
Absinth	£4.00
Amaretto	£4.00
Apple Sourz	£4.00
Baileys	£4.00
Benedictine	£4.00
Butterscotch	£4.00
Cointreau	£4.00
Drambuie	£4.00
Frangelico	£4.00
Galliano	£4.00
Grand Marnier	£4.00
Jagermeister	£3.50
Kahlua	£4.00
Malibu	£4.00
Maraschino	£4.00
Midori	£4.00
Pisco	£4.00
Sambuca	£3.50
Black Sambuca	£4.00
Southern Comfort	£4.00
Tia Maria	£4.00
Chartreuse	£5.00

## LONG DRINK

Pitcher £16.00 Glass £7.50

### Thai Inter

Bols Bule, Passoa Liqueur, Lychee Liqueur, Cranberry Juice, Lemonade

### Sex On The beach

Vodka, Archer, Cranberry Juice , Orange Juice

### Sex In The Jungle

Malibu, Midori, Bols Blue, Orange Juice, Pineapple Juice

### Mai Tai

Bacardi, Captain Morgan, Amaretto, Orange Juice, Pineapple Juice

### Blue Lagoon

Vodka, Bols Blue, Lemonade, Gomme syrup

### Long Island Ice Tea

Vodka, Gin, Rum, Tequila, Cointreau, Coke, Soda

### Tokyo Ice Tea

Vodka, Gin, Rum, Tequila, Midori, Lemonade

### June Bug

Midori, Malibu, Crème de Banana, Pineapple Juice

### Woo Woo

Vodka, Archers, Cranberry Juice

### Singapore Sling

Gin, Cherry Brandy, Benedictine, Orange Juice

### Thai Square Full Moon

Meh Khong (Thai Rum), Crème de Banana, Raspberry Vodka, Orange Juice, Pineapple Juice

### MOJITO

£7.50

A traditional Cuban Cocktail. A Mojito is traditionally made of: Mint, Rum, Powered Sugar, Lime Juice.

Try it Classic or Choose one of your favorite flavored.

*Classic, Bourbon, Lemongrass, Ginger, Tom Yum, Strawberry, Raspberry, Amaretto or Mango*

**Try this !!**

### Water Melon Mojito



£8.50

Havana Club 7 Years Rum, Watermelon liqueur, Straw Bols , Lime, Dash of sugar, and Fresh Watermelon

### CAIPIRINHA

£7.50

The Brazilian Classic Mixes in Unholy Trinity or Ingredients:

Cachaca Rum, Fresh Limes Muddle with Demerara Sugar. Try it

Classic or Choose one of your favorite flavored.

*Classic, Strawberry, Raspberry, Passion Fruit, Mango, Thai Rum, Blackberry or Pomegranate*

**MARGARITA** **£7.50**  
The Classic Tequila Cocktail: Tequila, Cointreau, Lime Juice.  
Try it Frozen or Flavored of your Choose.  
Classic, Blue, Strawberry, Raspberry, Mango, Passionfruit

**DAIQUIRI** **£7.50**  
One of the most famous classic cocktail blending with Rum,  
Lime Juice and Gomme Syrup.  
Choose one of your favourite flavored. Passion fruit  
Strawberry, Raspberry, Blackberry, Lychee, Mango,

**SOUR** **£7.50**  
A sharp, Short Mixed, Shaken and Served Over ice.  
Choose one of your favourite flavored.  
Brandy, Bourbon, Amaretto, Midori or Pisco.

**MARTINI** **Glass £7.50**

**Passion Martini**  
Absolute Vanilla, Passoa Liqueur, Passion fruit,  
Gomme syrup

**One Night in Bangkok**  
Raspberry Puree, Baileys, Crème de cacao. Apple Juice

**Classic**  
Dry Gin or Vodka, Dry Vermouth, Twist, Olive

**Cosmopolitan**  
Absolut Mandrin, Cointreau, Cranberry Juice

**Espresso**  
A shot of Espresso, Vodka, Kahlua

**Lychee**  
Stolichnaya, Kwai Feh and Dash of Passoa

**Watermelon**  
Flesh Watermelon, Vodka, Strawberry liqueur

**Manhattan**  
Bourbon, Sweet Vermouth, Drop of Angostura Bitters

**Wet Dream**  
Baileys, Kahlua, Crème de cacao, Ice cream Vanilla

**Apple**  
Vodka, Apple Schnapps, Dash of Apple Sour, Apple Juice,

**WHISKIES** **Single**

**Malt Whiskies**  
Glenfiddich 12yrs £5.00  
Glenlivet 12yrs £5.00  
Glenmorangie 10yrs £5.00  
Macallan 10yrs £5.00  
Highland Park 12yrs £5.00  
Isle of Jura 10yrs Malt £6.00  
Dalwhinnie 15yrs £8.50

**Scotch Whiskies**  
Bell's £4.00  
J&B £4.00  
Ballantines £4.00  
Famous Grouse £4.00  
Johnny Walker Black Label £5.00  
Chivas Regal 12yrs £5.00  
Johnny Walker Gold £9.00  
Chivas Regal Royal Salute £11.00  
Johnny Walker Blue Label £12.00

**Bourbons & Tennessee**  
Jack Daniel's £4.00  
Jim Beam £5.00  
Buffalo Trace £5.00  
Maker's Mark £5.00  
Jim Beam Black 8yrs £6.00  
Woodford Reserve £6.00  
Blanton's 80 Proof £8.00  
Blanton's 93 Proof £10.00  
Blanton's 103 Proof £11.00

**Irish Whisky**  
Jameson £5.00

**Canada Whisky**  
Canadian Club £4.00

**Japanese Whiskey**  
Yamazaki 10yrs £5.00  
Sake £5.00

## APERITIFS

(25ml measures)

Martini Extra Dry, Rosso, Bianco, Cinzano, Campari, Pernod, Dubonnet, Kummel Wolfschmidt

## SPIRITS

(25ml measures)

### Vodka

	25 ml
Smirnoff	£4.00
Stolichnaya	£4.00
Zubrowka	£4.00
Absolut	£4.50
Belvedere	£6.00
Grey Goose	£6.50
Cape North	£7.00
Pinky	£7.00
U'Luvka	£8.50

### Gin

	25 ml
Gordon	£4.00
Plymouth	£4.00
Bombay Sapphire	£5.00
Tanqueray	£5.00
Bulldog	£5.00
Hendrick's	£6.00
Tanqueray No.10	£6.50

### Rum

	25 ml
	
Thai rum	£4.00
Bacardi	£4.00
Mount Gay Eclipse	£5.00
Captain Morgan	£4.00
Bacardi Oro	£4.00
Bacardi Oakheart	£5.00
Havana Club 3yrs	£5.00
Havana Club 7yrs	£5.50
Bacardi 8yrs	£6.50
Appleton Estate V/X	£6.50
Porfidio single barrel Plata	£7.50
Porfidio single barrel Anejo	£9.50
Bacardi 151°	£10.00

### Tequila

	25 ml
Jose Cuervo Reposado	£3.50
Suaza Hornitos	£5.00
Porfidio single barrel Plata	£7.00
Porfidio single barrel Anejo	£7.00
Patron An'ejo	£8.50

## NON-ALC COCKTAIL

Glass £5.00

### Mango Berry

Flesh Blackberry, Mango Puree, Mango Juice

### Chiang-Rai Heaven

Lychee, Lychee Juice, Grenadine

### Lady In Red

Flesh Watermelon, Watermelon Syrup

### Mango Slush

Mango Puree, Mango Juice

### Raspberry Passion

Flesh Passion Fruit, Raspberrry Puree, Passion Fruit Juice

### Strawberry Ginger

Strawberry Puree, Fresh Ginger, Orange Juice

### Siam Tra-Krai

Raspberrry Puree, Fresh Lemongrass, Cranberry Juice

## SHOOTERS

Single

£4.00

### B52

Kahlua, Baileys, Grand Marnier

### B55

Kahlua, Baileys, Absinth

### Blow Job

Kahlua, Crene de Banana, Grand Marnier, Cream

### Brain Hemorrhage

Archers, Baileys, Grenadine

### Flat Liner

Sambuca, Tabasco, Tequila

### Green Jacket

Baileys, Peppermint Liqueur

### Hanibal

Lychee Liqueur, Passoa, Baileys

### Slippery Nipple

Sambuca, Baileys

### Jager Bomb

Jagermeister, Shark

£4.00

### The Bridge

Special 10 shooter served with the bridge to make someone really really surprise !!

£40.00

A Discretionary service charge of 12.5% will be added to your bill