



Cocktail & Food Menu

MIXOLOGY	2-3
FLOR DE CAÑA	4
WINE	5-7
SPIRITS	8-13
HARD SELTZERS, BEER & CIDERS	14
ALCOHOL FREE	15-17
FOOD	18-22

PRICES ARE QUOTED IN KYD / 1 KYD = 1.25 USD / FOR YOUR
CONVENIENCE, AN 18% GRATUITY CHARGE WILL BE ADDED TO
ALL CHECKS. PLEASE ADVISE YOUR SERVER OF ANY DIETARY
RESTRICTIONS PRIOR TO ORDERING.

MIXOLOGY



LIQUID CREATIVITY FEATURED BY FLOR DE CAÑA

Macuá de San Cristobal

TROPICAL • REFRESHING • MORE'ISH

FLOR DE CAÑA EXTRA SECO 4 YEARS OLD SHAKEN
WITH HOUSECRAFTED GUAVA-NECTAR, LIME AND
HOUSECRAFTED EARL GREY SYRUP.

17

Seven Mile Punch

CARBONATED • REFRESHING • LOCALIZED

FLOR DE CAÑA ∞ SPICED RUM IV|X|IXX, PANELA GINGER
ALE, LIME, AND HOUSE-CRAFTED PASSIONOLA SYRUP IN
A BRIGHT, FIZZY SERVE.

17

Cayman Colada

CREAMY • FROZEN • CARIBBEAN REVAMP

FLOR DE CAÑA EXTRA DRY SECO, PURE COCONUT MILK,
PINEAPPLE, COCONUT ESPUMA. SERVED IN A REAL
COCONUT.

ADD AN EXTRA OUNCE OF COCONUT RUM LIQUEUR [+ \$3]

18

"Not a Mojito"

REFRESHING • LONG • HERBAL

FLOR DE CAÑA BLONDE BLEND IV|VII (HOUSE BLEND),
TARRAGON SODA, AND A VIBRANT BLEND OF ASSORTED
FRESH HERBS.

MANGO OR STRAWBERRY-GUAVA [+ \$1]

16

The Mango Slide

CREAMY • LUSH • FRUITY

FLOR DE CAÑA AÑEJO ORO RESERVE, LOCAL MANGO,
HOUSECRAFTED CREAM OF COCONUT. SERVED IN A
LUSCIOUS WHITE CHOCOLATE CRACKING SHELL.

18

Vulcanic Storm

ZESTY • FIZZY • FIERY

FLOR DE CAÑA AÑEJO "THE DARK SOUL" (HOUSE-
DOCTORED), HOUSECRAFTED GINGER BEER & LIME.

16

MIXOLOGY



FROZEN & TROPICAL TWISTS

Fresno Margarita con Mango

FROZEN • ZESTY HEAT • TROPICAL ESCAPISM

LUNAZUL BLANCO 100% AGAVE BLENDED WITH A VIBRANT MANGO-FRESNO PURÉE. SERVED WITH A DRIZZLE OF OUR HOUSE-CRAFTED LACTO-FERMENTED HOT SAUCE.

17

Bata Frosé

FROZEN • DELICATE • FRUIT-FORWARD • POSH

ROSÉ WINE, ELEVATED BY A DELICATE BLEND OF LYCHEE, STRAWBERRY, AND A HINT OF ROSE.

18

Beer Spritz

BEER-BASED • REFRESHING • CITRUSY • BRIGHT

LOCAL WHEAT BEER, SELECT APERITIVO, AND CALAMANSI FOR AN UNEXPECTED TROPICAL HIGHBALL.

16

Crackin' Mudslide

GLOW VODKA, HOUSE-CRAFTED RUM CREAM, AND DOUBLE COFFEE LIQUEUR BLENDED WITH SWEETENED CONDENSED MILK. SERVED IN A LUSCIOUS CHOCOLATE CRACKING SHELL.

18

Worthy Mai Tai



THE SOLERA-AGED ICON

A MODERN HOMAGE TO THE 1944 ORIGINAL. TO REPLICATE THE DEPTH OF LONG-LOST VINTAGE SPIRITS, WE BLEND WORTHY PARK 12 YEAR RUM WITH OUR HOUSE SYRUPS AND CURAÇAO, THEN AGE THE ENTIRE BASE IN A TWO-STAGE SOLERA SYSTEM USING TOASTED OAK BARRELS. THIS CONTINUOUS MATURATION CREATES A SOUL-STIRRING DEPTH THAT FRESH MIXING SIMPLY CANNOT ACHIEVE.

DEEPLY AROMATIC WITH TOASTED OAK, FUNKY JAMAICAN ESTERS, AND RICH MARZIPAN. THE PALATE IS VELVETY AND "LIQUEUR-LIKE," OFFERING CARAMELIZED HONEY NOTES SHARPENED BY A BRIGHT, TART LIME FINISH.

THE COMPOSITION

AGED BASE: WORTHY PARK 12 YEAR, PIERRE FERRAND DRY CURAÇAO, HOUSE ORGEAT & PANELA-ROCK SYRUP.

FINISH: SHAKEN WITH FRESH LIME JUICE.

SERVE: OVER CRUSHED ICE WITH FRESH MINT.

SECRET TIP: ENJOY THE AGED BASE ON ITS OWN AS A WORTHY OLD FASHIONED—SERVED ON THE ROCKS, NO LIME.

25

THE SPIRIT OF NICARAGUA: FLOR DE CAÑA



FLOR DE CAÑA EXTRA SECO 10
4 YEARS OLD - AGED & CARBON FILTERED - NICARAGUA

FLOR DE CAÑA AÑEJO ORO 10
4 YEARS OLD - AGED AMBER RUM - NICARAGUA

FLOR DE CAÑA GRAN RESERVA 11
7 YEARS OLD - AGED RUM - NICARAGUA

FLOR DE CAÑA 12 YEARS OLD 12
AGED RUM - NICARAGUA

FLOR DE CAÑA ECO 13
15 YEARS OLD - AGED RUM - NICARAGUA

FLOR DE CAÑA 19 YEARS OLD 22
AGED RUM - NICARAGUA

FLOR DE CAÑA FAMILY LEGACY 28
25 YEARS OLD - AGED RUM - NICARAGUA

BATA BAR X FLOR DE CAÑA SPECIALS



FLOR DE CAÑA "DARK SOUL" 11
AGED V+VII - PREMIUM HOUSE-DARKENED AGED RUM - NICARAGUA

FLOR DE CAÑA INFINITY∞SPICED RUM 14
AGED V|X|IX - INFINITY HOUSE-SPICED AGED RUM - NICARAGUA



WINE BY THE GLASS



THE ISLAND FIZZ

16 | 72

QUINTA DE RAZA

PET-NAT, VINHO VERDE / PORTUGAL

NATURAL SPARKLING, BRIGHT, CLOUDY & BURSTING WITH ZESTY LIME, GREEN APPLE; A FUN EFFERVESCENCE

EFFORTLESS ELEGANCE

25 | 132

BILLECART-SALMON LE RÉSERVE BRUT

MAREUIL-SUR-AY, CHAMPAGNE / FRANCE

REFINED AND ELEGANT. FINE BUBBLES WITH DELICATE NOTES OF CITRUS, WHITE FRUIT, AND BRIOCHE, FINISHING FRESH, PRECISE, AND BEAUTIFULLY BALANCED.

POOLSIDE CREAMINESS

18 | 84

SEBASTIANI

BUTTERFIELD STATION CHARDONNAY, SONOMA / USA

RICHER CHARDONNAY WITH RIPE PEAR, GOLDEN APPLE, & A HINT OF VANILLA AND BUTTERSCOTCH ON THE FINISH.

VOLCANIC ELEGANCE

14 | 68

INAMA AZIENDA AGRICOLA

SOAVE, VENETO / ITALY

FROM SOAVE CLASSICO'S BASALTIC SOILS, GARGANEGA SHOWS WHITE FLOWERS, ALMOND, & CHAMOMILE, WITH A DRY, MINERAL, REFRESHING PALATE.

SILKY PINK ELEGANCE

16 | 70

KIM CRAWFORD

ROSÉ, MARLBOROUGH / NEW ZEALAND

VIBRANT & DRY. BRIGHT MERLOT ROSÉ WITH STRAWBERRY, RUBY GRAPEFRUIT & A CRISP, REFRESHING FINISH.

CHILLED CROWD-PLEASER

18 | 82

LOUIS JADOT

BEAUJOLAIS VILLAGE / FRANCE

LIGHT, BRIGHT, WITH FRESH CRUSHED STRAWBERRY, CHERRY, & A HINT OF VIOLET. SERVE COOL TO ENHANCE ITS VIBRANT ACIDITY & JUICY FINISH.

OREGON'S SATIN

19 | 88

ELK COVE

PINOT NOIR, WILLAMETTE VALLEY, OREGON / USA

COOL-CLIMATE PINOT NOIR WITH BRIGHT CHERRY, FOREST FLOOR, & DRIED ROSE. SILKY TEXTURE & A LONG, EARTHY, BALANCED FINISH.

APPROACHABLE STRUCTURE

17 | 78

SILVER PALM

CABERNET SAUVIGNON NAPA, CALIFORNIA / USA

FULL-BODIED CABERNET WITH BLACK CURRANT, BLACKBERRY, ANISE, & DARK CHOCOLATE. OAK-AGED WITH SMOOTH TEXTURE & FIRM, LINGERING TANNINS.

WINE BY THE BOTTLE



SPARKLING

CUVÉE DOM PÉRIGNON 450

BRUT 2013, ÉPERNAY, CHAMPAGNE / FRANCE

BILLECART-SALMON 175

BRUT LE ROSÉ, MAREUIL-SUR-AÏ, CHAMPAGNE / FRANCE

LAURENT PERRIER 245

LA CUVÉE ROSÉ, TOURS-SUR-MARNE, CHAMPAGNE / FRANCE

PROSECCO FANTINEL 65

ONE & ONLY MILLESIMATO, FRIULI-VENEZIA GIULIA, ITALY

CAVA RAVENTOS I BLANC 70

RESERVE

BILLECART-SALMON LE RÉSERVE BRUT 132

BRUT LE ROSÉ, MAREUIL-SUR-AÏ, CHAMPAGNE / FRANCE

WHITE

TERRA ALPINA 65

PINOT GRIGIO, TRENTINO - ALTO ADIGE, ITALY

CLOUDY BAY 98

SAUVIGNON BLANC, MARLBOROUGH / NEW ZEALAND

LEITZ 75

RIESLING, RHEINGAU / GERMANY

MARTIN CODAX 95

ALBARINO, RÍAS BAIXAS / SPAIN

ROSÉ

TERROIRS DE LA NOËLLE 60

LES LIGÉRIENS ROSÉ D'ANJOU

MAISON SAINT AIXE 74

AIX ROSE PROVENCE, FRANCE

CAVE D'ESCAN 79

WHISPERING ANGEL, PROVENCE, FRANCE

RED

GUIMARO 75

MENCIA, RIBEIRA SACRA / SPAIN

DECERO 75

REMOLINOS VINEYARD, MENDOZA / ARGENTINA

FLOWERS 145

PINOT NOIR, SONOMA COAST / USA

AGAVE SPIRITS



TEQUILA

FORTALEZA BLANCO - NOM 1493	16
LUNAZUL BLANCO NOM 1513	10
CASAMIGOS BLANCO NOM 1609	15
PATRON REPOSADO NOM 1492	15
CLASE AZUL REPOSADO NOM 1595	35
DON JULIO 1942 NOM 1449	35
DON JULIO 70 CRISTALINO NOM 1449	17
PORFIDIO EXTRA ANEJO 100% AGAVE SUPER JALISCO	38
CASA NOBLE AÑEJO NOM 1437	18

MEZCAL



DEL MAGUEY VIDA CLÁSICO - SAN LUIS DEL RIO OAXACA - ESPADÍN - 42%	14
LA TRAVESÍA OAXACA - DESTILADO DE AGAVE	13
PORFIDIO AUSCAL EXTRA ANEJO AUSTRALIAN AGAVE	18

CANE SPIRITS



RUM

APPLETON ESTATE 10

SIGNATURE BLEND - AGED RUM - JAMAICA

BACARDÍ 11

CARTA BLANCA - RESTED WHITE
RUM CARIBBEAN

BACARDÍ 18

RESERVA OCHO - AGED RUM - CARIBBEAN

BLACK TOT 15

FINEST CARIBBEAN RUM - NAVY RUM
PAN CARIBBEAN

FLOR DE CANA 10

EXTRA DRY 4 YEARS OLD
AGED WHITE RUM - NICARAGUA

INDIGO OCTAVE 10

SPICED RUM - AGED SPICED RUM
CAYMAN ISLANDS

PLANTERAY 11

GRANDE RESERVE - BARBADOS

PLANTERAY 11

OFTD OVERPROOF - CARIBBEAN

SEVEN FATHOMS RUM 12

AGED RUM - CAYMAN ISLANDS

ZACAPA 18

SOLERA NO.23 - AGED RUM - GUATEMALA

HAVANA CLUB 20

SELECCIÓN DE MAESTROS - AGED RUM, CUBA

PROBITAS 12

RESTED WHITE BLENDED RUM - BARBADOS / JAMAICA

DICTADOR 21

RESERVA ICÓNICA 20 SOLERA AGED RUM - COLOMBIA

CACHAÇA DO BRASIL



ABELHA 12

PRATA - ORGANIC

DISTILLATES



VODKA

BOBO'S	10
LOCALLY DISTILLED FROM FINE GRAINS	
BELVEDERE	14
POLAND - DISTILLED FROM ORGANIC RYE	
GREY GOOSE	14
FRANCE - DISTILLED FROM WINTER WHEAT	
KETEL ONE	12
NETHERLANDS - DISTILLED FROM WHEAT	
TITO'S	12
USA - DISTILLED FROM CORN	
CHOPIN	14
POLAND - DISTILLED FROM POTATO	
ABSOLUT ELYX	15
SWEDEN - DISTILLED FROM WINTER WHEAT	

GIN



OFFSHORE SPECIAL EDITION	10
CARIBBEAN BOTANICALS - FRESH & COMPLEX 45%	
BLUE IGUANA GIN	15
PREMIUM & LOCAL - FUNKY, TROPICAL, FLORAL - 42%	
HENDRICK'S	14
ORIENTAL AROMAS WITH HINTS OF FLORALITY - 41.4%	
TANQUERAY CLASSIC	10
PREDOMINANTLY JUNIPER WITH CITRUS & SPICE - 47.3%	
TANQUERAY NO. TEN	13
AROMATIC WITH FRESH CITRUS NOTES - 47.3%	
MONKEY 47	24
ECCENTRIC, COMPLEX WITH 47 BOTANICALS - 47%	

WHISKY & WHISKEY



AMERICAN

STRAIGHT RYE & BOURBON WHISKEY

SAZERAC 6 YEARS OLD 13
BUFFALO TRACE DISTILLERY - 45%

STRAIGHT BOURBON WHISKEY
OLD FORESTER 10
OLD FORESTER DISTILLING CO. - 43%

MAKER'S MARK 46 14
STAR HILL FARM - 47%

WOODFORD RESERVE DOUBLE OAKED 18
WOODFORD RESERVE DISTILLERY

IRISH



JAMESON 11
BLENDED WHISKEY - 40%

BLENDED SCOTCH

DEWAR'S 10
WHITE LABEL

CHIVAS REGAL 11
12 YEARS OLD

CHIVAS REGAL 22
18 YEARS OLD

JOHNNIE WALKER 12
BLACK LABEL

BLENDED MALT

MONKEY SHOULDER 14
TRIPLE BLENDED MALT

SCOTCH SINGLE MALT

GLENMORANGIE 16
10 YEARS OLD THE ORIGINAL - HIGHLANDS

THE MACALLAN 22
12 YEARS OLD SHERRY OAK - SPEYSIDE

GLENFIDDICH 16
15 YEARS OLD SOLERA - SPEYSIDE

LIQUEURS & APERITIF



AMARETTO DISARONNO	13
ALMOND FLAVORED	
APEROL	10
LIGHT ITALIAN APERITIF AMARO	
BAILEYS	11
IRISH CREAM	
CAMPARI BITTER	10
ITALIAN APERITIF AMARO	
COINTREAU	12
ORANGE LIQUEUR	
PLANTERAY CUT & DRY	13
PREMIUM COCONUT - RUM LIQUEUR	
CAYMAN SPICED RUM CREAM	12
HOUSE-CRAFTED CREAM & SAPOTE LIQUEUR	
GRAND MARNIER	13
CORDON ROUGE - ORANGE LIQUEUR	
LIQUEUR DE FEUILLES DE PIMENT	12
HOUSE-CRAFTED ALLSPICE LEAF LIQUEUR	
SAMBUCA	12
HOUSE-CRAFTED LIQUEUR	

VERMOUTH & AROMATIZED FORTIFIED WINES



NOILLY PRAT	10
ORIGINAL DRY VERMOUTH - FRANCE	

COCCHI	12
AMERICANO - ORANGE & OTHER BOTANICALS - ITALY	

MARTINI	10
RUBINO ROSSO - RED VERMOUTH - ITALY	

BRANDY & FRUIT DISTILLATES



EAU DE VIE & GRAPPA

SINGANI 63	12
BOLIVIA GRAPE	

GAJA GAIA & REY GRAPPA DI CHARDONNAY	18
---	----

COGNAC



HENNESSY VSOP	17
---------------	----

PIERRE FERRAND 1840	10
---------------------	----

REMY MARTIN VSOP	16
------------------	----

HARD SELTZERS, BEERS & CIDER



HARD SELTZERS

FLOR DE CAÑA SELTZERS 9
BERRY FLAVOR OR MANGO FLAVOR

BEERS & CIDER



WHITE TIP DRAUGHT 8
CAYBREW - LOCALLY BREWED LAGER

CAYMAN WEISSE DRAUGHT 8
19°-81° - SPECIALLY HOTEL INDIGO COMMISSIONED
BREWED WEISSE

ISLAND HOPPER DRAUGHT 8
CAYBREW - LOCALLY BREWED IPA

FREESTYLE 8
CAYBREW - LOCALLY BREWED LOW-CAL, EXTRA LIGHT
LAGER

MANGO TANGO 7
CAYBREW - LOCALLY BREWED FRUIT LAGER

TROPICAL IPA 8
19°-81° BREWERY - LOCALLY BREWED CRAFT IPA

ISLAND SESSION 8
19°-81° BREWERY - LOCALLY BREWED KOLSCH STYLE
SESSION

BUD LIGHT 8
ANHEUSER BUSCH - US BREWED ADJUNCT LIGHT LAGER

HEINEKEN 8
HEINEKEN BREWERY - DUTCH BREWED LAGER

CORONA 8
GRUPO MODELO BREWERY - MEXICAN BREWED ADJUNCT
LAGER

ESTRELLA DAMM 8
S.A. DAMM. - PALE MEDITERRANEAN LAGER

KOPPARBERG 8
KOPPARBERGS BRYGGERI - SWEDISH PERRY (PEAR
CIDER) OR SWEDISH APPLE CIDER WITH STRAWBERRY &
LIME

ALCOHOL FREE



ALCOHOL FREE BEER

BITBURGER 0.0% 6
GERMAN DE-ALCOHOLIZED PILSENER, 0.5%

ARTISAN AGUAS



CUCUMBER & HONEY DEW 10
COOLING • HYDRATING • LIGHT

GRAVIOLA & GRAPEFRUIT 10
TANGY • TROPICAL • INVIGORATING

GUAVA 10
SWEET • FRAGRANT • JUICY

BOOZED UP? ADD A SHOT OF SPIRIT: +6
OFFSHORE GIN | FLOR DE CAÑA DRY SECO | BOBO'S VODKA

MILKSHAKES & SLUSHIES



**CRACKLING CHOCOLATE & DULCE
DE LECHE MILKSHAKE** 11
A RICH, COOL CLASSIC, SERVED WITH A CHOCOLATE-
SHELL FINISH

**CRACKLING STRAWBERRY & HIBISCUS
MILKSHAKE** 11
SWEET STRAWBERRY MEETS FLORAL HIBISCUS, SEALED
IN A BRITTLE CHOCOLATE SHELL.

GUAVA PASSIONOLA SLUSHIE 10

SOURSOP CARAMBOLA SLUSHIE 10

BOOZED UP? ADD A SHOT OF SPIRIT: +6
OFFSHORE GIN | FLOR DE CAÑA DRY SECO | BOBO'S VODKA

ALCOHOL FREE



SOFT DRINKS

SODA 4
COCA COLA | COKE ZERO | SPRITE

SCHWEPPES 4
TONIC WATER | LIGHT TONIC WATER

GINGER BEER 6
HOUSE-CRAFTED

PANELA GINGER ALE 6
HOUSE-CRAFTED

WATER



SAN PELLEGRINO 8
ITALIAN SPARKLING MINERAL WATER

ACQUA PANNA 8
ITALIAN STILL MINERAL WATER

JUICE



TROPICAL MANGO 8
HOUSE-CRAFTED

FRESH ORANGE 8

APPLE JUICE 4

HOT DRINKS



COFFEE & CO. (LAVAZZA)

AMERICAN COFFEE	4
ESPRESSO	4
ESPRESSO MACCHIATO	5
CAPPUCCINO	5
CAFÉ LATTE	5

TEA & TISANE (PALAIS DES THÉS)



ENGLISH BREAKFAST	5
EARL GREY QUEEN BLEND	5
MASALA CHAI	5
MINT	5
INFUSION DE CAMOMILLE	5
INFUSION OF MENTHE	5

FOOD

Tuna Poke (GL, SE, FI, SO)

AVOCADO, CUCUMBER, CARROTS, SCALLIONS, RADISH,
CORN, SHALLOTS, SESAME ADOBO DRESSING, CORN
CHIPS

19

Romaine Salad (GL, FI, DA, EG, MU, SU)

ROMAINE HEARTS, ASPARAGUS, CHERRY TOMATOES,
GREEN OLIVES, PARMIGIANO, BRIOCHE CROUTONS, BASIL
CAESAR DRESSING

15

Tropical Quinoa Bowl (SO, SU, V)

AVOCADO, HEIRLOOM TOMATOES, BEETS, MANGO
RED ONION, CUCUMBER, PINEAPPLE, ROASTED CORN
TARRAGON YUZU VINAIGRETTE

15

Grilled Chicken Quesadilla (GL, DA, EG, SO)

OAXACA CHEESE, GRILLED PEPPERS, TOMATOES,
PICO SALSA, GREEN CURRY AIOLI, GUACAMOLE

16

Smash & Dip (GL, SO)

GREEN PLANTAIN, PICO DE GALLO, GUACAMOLE

10

Parmesan Yuca (DA, GL, SO)

CASSAVA, PARMESAN, PARSLEY, PIRI PIRI SAUCE

13

Royal Nachos (GL, DA, SU)

BEEF, REFRIED BEANS, PEPPER JACK CHEDDAR CHEESE,
JALAPENO, SCALLIONS, CILANTRO, GUACAMOLE, SOUR
CREAM, PICO DE GALLO, BLACK OLIVES

18

Fried Catch (FI, GL, SO, EG, MO)

LOCAL FISH, TARTAR SAUCE, FRIES

18

FOOD

Chicken Wings (CE, GL, DA, SO, SU)

BUFFALO CHICKEN WINGS SERVED WITH BLUE CHEESE SAUCE

6 PCS **14** | 12 PCS **26**

Honey Fire Wings (SO, GL)

HONEY, SCOTCH BONNET, LIME, LEMON PEPPER

6 PCS **15** | 12 PCS **28**

Wings Sauce Platter (MU, SO, SU, EG, DA, CE)

YOUR CHOICE OF 6 SAUCES - *WINGS NOT INCLUDED*
SCOTCH BONNET | RANCH | BLUE CHEESE | BUFFALO |
BBQ | HONEY MUSTARD

12

Crispy Chicken Sandwich (GL, LU, DA, EG, SO, SU)

RED CABBAGE, DILL PICKLE, JERK AIOLI,
FONTINA, COCO BRIOCHE

19

Cali Burger (GL, LU, DA, EG, SO, MU, SU)

PROVOLONE, AVOCADO, TOMATO,
CARAMELIZED ONIONS, BACON, DILL PICKLE,
MARY ROSE AIOLI

21

Lobster & Shrimp Tacos (GL, FI, DA, CR, SU)

CORN TORTILLA, GUACAMOLE, LIME CREMA,
CORN, RED CABBAGE, CILANTRO, PICO DE GALLO

22

Lobster Maki (SE, FI, SO, MO, CR)

TOBIKO, CUCUMBER, ASPARAGUS, AVOCADO, TOP
TEMPURA LOBSTER, GARLIC MAYO, GOCHUJANG MAY
KABAYAKI SAUCE

23

Vegetarian Roll (CE, SE, SO, VE)

RICE PAPER, AVOCADO, CUCUMBER, BELL PEPPER,
LETTUCE, MANGO SAUCE, BEETROOT PEARLS

19

FOOD



DESSERTS

Semi-Frozen Banana Caramel Bar

(GL, SE, LU, DA, NU, EG, SO, PN)

CREMEUX, FEUILLETINE CRUNCH, HAZELNUT

18

Tender Coconut

(NU, VE)

ROSEWATER, GELEE, PISTACHIO

17

Ice Cream Sundae

(GL, DA, EG, SO, PN)

CHOCOLATE & VANILLA GELATO, BROWNIE, WAFFLE CONE,
CARAMEL, CHOCOLATE, STRAWBERRIES

17

KIDS CORNER



FOOD

Penne Tomato (GL, LU, DA, SU, V)

TOMATO RAGU, PARMESAN

12

Mac n' Cheese (GL, LU, DA, V)

CHEDDAR, CREAM, PARMESAN

12

Cheeseburger Boz (GL, LU, DA, SU)

BRIOCHE BUN, FRIES OR FRUIT

13

Fish Fillet 4oz (FI)

CARROTS, BROCCOLI

18

Grilled Cheese (GL, LU, DA, SU)

WHITE TOAST, CHEDDAR

12

Crispy Chicken Fingers (GL, LU, DA, SU)

FRUIT OR FRIES

12

Pepperoni Pizza (GL, LU, DA, SU)

12

DESSERT



Ice Cream Sundae

(GL, DA, NU, EG, SO, PN)

CHOCOLATE & VANILLA GELATO, BROWNIE, WAFFLE CONE,
CARAMEL, CHOCOLATE, STRAWBERRIES

17

Warm Chocolate Chip Cookies

(GL, DA, EG)

COLD MILK

11

Decorate you own Vanilla Cupcake

(GL, DA, EG)

SPRINKLES, CHOCOLATE CHIPS, MARSHMALLOWS, GUMMIES

11

ALLERGEN KEY

FISH - FI

SOYA - SO

DAIRY - DA

MUSTARD - MU

NUTS - NU

PEANUTS - PN

EGGS - EG

MOLLUSCS - MO

CELERY - CE

CRUSTACEANS - CR

GLUTEN - GL

SULPHITES - SU

SESAME - SE

VEGETARIAN - V

LUPIN - LU

VEGAN - VE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRICES ARE QUOTED IN KYD / 1 KYD = 1.25 USD / FOR YOUR CONVENIENCE, AN 18% GRATUITY CHARGE WILL BE ADDED TO ALL CHECKS. PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS PRIOR TO ORDERING.