

CHROMA



CAP ST GEORGES

ALLERGENS

1. Celery
2. Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk and Dairy
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame
13. Soya
14. Sulphur Dioxide

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR HEAD  
WAITER PRIOR TO ORDERING.

## LIGHT FOOD

Available daily 10:30-22:00

<b>CAVIAR</b>	€
<b>CAVIAR BELUGA 30gr</b> <sup>(5,2,7,4)</sup> Blinis & condiments	210
<b>CAVIAR OSCIETRA 30gr</b> <sup>(2,4,5,7)</sup> Blinis & condiments	150

## SALADS

<b>BURRATA</b> <sup>(5,10)</sup> Burrata, rucola, tomatoes, black olives and basil oil	20
<b>QUINOA</b> <sup>(10,7)</sup> Apples, walnuts, citrus, goji berries, spinach, goat cheese	22
<b>KING PRAWN SALAD</b> <sup>(3,9)</sup> Tomatoes, cucumber, avocado, mixed greens, spring onion, citrus dressing	32
<b>SMOKED SALMON</b> <sup>(5,2,4)</sup> Avocado, quail egg, pickled red onions, cucumber salad	24

## SNACKS

<b>BEEF BURGER</b> <sup>(2,7)</sup> Caramelized onions, cheddar cheese, bacon	26
Add ons:	
Extra Pattie	8
Sauteed mushrooms	2
Stilton cheese	2
<b>CLUB SANDWICH</b> <sup>(2,4,9,7)</sup> Grilled chicken, bacon, fried egg, lettuce, tomato, mustard mayonnaise, French fries	22
<b>FALAFEL WRAP</b> <sup>(2)</sup> (V) Hummus, curly potatoes	24

## TO SHARE

<b>CHEESE &amp; CHARCUTERIE PLATTER</b> <sup>(7,2,1)</sup> Freshly baked rolls, celery sticks, red onion jam Selection of local & international cheeses & charcuterie	26
<b>SMOKED FISH PLATTER</b> <sup>(5,2,4)</sup> Salmon, tuna, hamachi, eel, Pickled gherkin, quail egg, horseradish	32
<b>FRESH SEASONAL CUT FRUIT FOR 1</b>	14

## FOR THE KIDS

<b>CHICKEN GOUJONS</b> <sup>(2,4,12,7)</sup> French fries, salad	16
<b>CHICKEN FILLET BURGER</b> <sup>(2,4,7)</sup> French fries, salad	16
<b>PENNE TOMATO BASIL SAUCE</b> <sup>(2,4,7)</sup> Parmesan cheese	14
<b>LINGUINE MUSHROOM CREAM SAUCE</b> <sup>(2,4,7)</sup> Parmesan cheese	16
<b>BEEF SLIDERS</b> <sup>(2,4,7)</sup> French fries, salad	18
<b>HOMEMADE PIZZA</b> <sup>(2,4,7)</sup> Mushrooms, cheese, tomatoes	16

## AFTERNOON TEA

Available daily 12:30 - 18:00

ANGUS BEEF FILLET SLIDER <sup>(2,7)</sup>

TUNA MAYO TOAST <sup>(2,4,5)</sup>

PROSCIUTO / STRAWBERRY / BRIE <sup>(2,7)</sup>

SMOKED SALMON TORTILLAS <sup>(2,5)</sup>

FRESHLY BAKED SCONES <sup>(2,4,7, 10,12)</sup>

Clotted Cream, Homemade Strawberry Jam

FRUIT TART <sup>(2,4,7,10,12)</sup>

CHOCOLATE TRUFFLE CAKE <sup>(2,4,7,10,12)</sup>

PROFITEROLES WITH PISTACHIO PRALINE <sup>(2,4,7,10,12)</sup>

LEMON MERINGUE TART <sup>(2,4,7,1,12)</sup>

MACARON <sup>(2,4,7,10,12)</sup>

TIRAMISU <sup>(2,4,7,10,12)</sup>

PRICE €27 per person  
(Minimum serving 2 Persons)

\*The price above includes your choice of coffee or tea

*Our tea specialist proposes a selection of classic and exotic teas from around the world.*

## **BREAKFAST**

Blend of Ceylon, Darjeeling and Assam teas. Enjoyed with a splash of milk, this is the perfect tonic tea to begin the day.

## **DARJEELING**

Plain Black Tea

## **EARL GREY**

A selection of black teas enriched with white tips and petals, and flavored with Calabrian bergamot. The perfect balance of this superior Earl Grey will satisfy the most refined taste.

## **OOLONG CAMEL AU BEURRE**

This oolong tea's naturally velvety notes blend with the sweet salty flavors of caramel. Enjoy a deliciously gourmet cup or this beautifully balanced blend of green and candy notes (PENDING AVAILABILITY)

## **DECAFFEINATED EARLY GREY**

Black decaffeinated tea, finely flavored with bergamot from Calabria. (PENDING AVAILABILITY)

## **VERT YUNNAN**

The Yunnan province produces exclusively black, dark teas. However, delicate green teas can also be found there, such as this example which gives a bright yellow liquor. The infusion exhibits green and fruity notes with an enduring finish.

## **JASMIN**

Among China's most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between a full-bodied green tea and the white flowers sweet and delicate fragrance. This is the ideal tea to drink with Chinese food.

## **CHAMOMILE**

Cultivated in Eastern Europe where the harvest takes place from May to June. The infusion which has bright yellow color, carries plants a sweet and fruity taste with pineapple notes.

## **ROOIBOS CEDERBERG**

The rooibos small tree, grows in wild conditions in Cederberg region, in South Africa. The rooibos gives an infusion with low tannin level, caffeine free. Its sweet taste makes it an ideal for children to consume served hot or iced.

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### **BALI**

Let your senses undertake the great journey with Bali Tea. This premium tea is a blend of Sencha from China and Jasmine green tea. It unveils a surprising and exquisite taste of flower petals, litchi, grapefruit and rose.

### **TISANE FIDJI**

Vegetal and herby, this highly aromatic tea brings together the freshness of lemongrass with the energy of ginger to create an invigorating tea with wonderful peppery notes from the root and delicious zesty notes from the lime.

### **STRONG BREAKFAST**

A blend of Ceylon, Darjeeling, and Assam teas. Enjoyed with a splash of milk, this is the perfect tonic tea to begin the day.

### **FOUR FRUITS ROUGES**

A blend of black teas with delicious flavors of cherry, strawberry, raspberry and red currant, all brought together in an irresistibly fruity blend.

### **ROOIBOS CITRUS**

A balanced cocktail, full of freshness, based on Cederberg Rooibos and assembled with citrus essential oils and kola flavor. Enriched with subtle orange peel and helianthus petals.

### **EARL GREY YIU ZHEN**

This Earl Grey tea will delight even the most demanding tea enthusiasts. Indeed, this tea is a blend of carefully selected black teas sprinkled with silky buds of white tea "Yin Zhen " and flower petals, along with a delicious Calabria bergamot flavor.

### **CARCADET FANTASIA**

Fantasia is a flavored fruit infusion offering the pleasure of refreshing drink combining hibiscus flowers with apple pieces, orange, and rosehip peels, all deliciously scented with the aromas of blood orange.

## **HOT COFFEES**

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ESPRESSO	4
DOPPIO	5.5
CAPPUCCINO	6
CAFE LATTE	6
AMERICANO	5.5
INSTANT COFFEE	5.5
FRENCH PRESS FILTER COFFEE	6
CYPRUS COFFEE	3.5
DOUBLE CYPRUS COFFEE	5

## **COLD COFFEES**

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ICED LATTE	6
FREDDO ESPRESSO	5.5
FREDDO CAPPUCCINO	6
COFFEE FRAPPE	5.5

## **SPECIAL COFFEES**

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IRISH COFFEE	11
BAILEYS COFFEE	11
ROYAL COFFEE	11
AMARETTO COFFEE	11
JAMAICA COFFEE	11

## MIXOLOGIST'S SUGGESTIONS

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### DR. FEELGOOD

15

*Might you don't need me anymore.*

Laphroaig Quarter Cask & Woodford Reserve, shaken with honey from our bees, passionfruit liqueur, ginger, fresh lemon juice and egg white or vegan alternative.

### LAST WORD

15

*A drink from the days of Prohibition, the revival of the Last Word.*

Gray Goose vodka, champagne, cucumber, lemon juice, basil from our organic garden, elderflower syrup.

### A NIGHT ON EARTH

14

*Let your senses enjoy the local flavors in a glass.*

Absolute Elyx Vodka infused with rosemary, Midori Melon Liqueur, fresh lime juice, sweet citrus oils, and local herbs.

### REFLECTION

15

*Your reaction of an inner pleasure.*

Johnnie Walker Double Black, homemade bacon syrup, peach liqueur, and jasmine.

### MIND THE GAP

14

Tanqueray No. TEN infused with strawberries and black pepper, fresh lemon juice, vanilla syrup, four fruit rouges espuma, and macaron.

### MEDITERRANEAN MELODY

15

A refreshing combination of the Mediterranean culture. Skinosa Mastiha, Mataroa Mediterranean Gin, Campari, Bitter Mandarin, and pink grapefruit soda.

### BARREL AGED COCKTAIL

17

Barrel ageing helps mellow harshness, integrate flavors, and add nuances of the past batcher while offering robust, woody, spiciness, and nutty vanilla notes.

### BARREL AGED OLD FASHIONED

### BARREL AGED NEGRONI

Ask us about what we have been ageing currently.



## SIGNATURE COCKTAILS

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### ROSE & GINGER PALOMA

14

Rich tequila base cocktail, the Paloma is mixed with Fresh red grapefruit juice, El Jimador Reposado tequila, fresh lime juice, rose syrup and topped up with ginger beer.

### MOULIN ROUGE

14

Malfy Rosa Gin, four fruit rouges homemade syrup, fresh lime, sweet citrus oil, local herbs, egg white or vegan alternative

### A TRUE LEGEND

15

Courvoisier V.S.O.P, Ginger ale, pineapple juice, apple juice, lemon juice, peach syrup, and aromatic bitters.

### AURA IN ME

14

Belvedere vodka, fresh lemon juice, elderflower syrup local honey, cardamon, pink pepper and egg white or vegan alternative.

### THE FINAL SAY

15

Bacardi Spiced rum, Courvoisier V.S.O.P, peach purée guava syrup, fresh lemon juice and dash of pineapple juice.

### SAVOIR VIVRE

14

Hennessy V.S, Bumbu Rum, cherry liqueur, fresh lemon juice, homemade cinnamon syrup, sweet citrus oil, orange juice.

### CAP'S MOJITO

21

Angostura Reserva Rum, fresh mint, lime halves muddled with home-made berries and roses syrup, topped up with rose champagne.

### THE CYPRIOT

14

Zivania gold, rose wine from our region, Passoa liqueur, apple purée fresh passion fruit, and cinnamon.

### TRUFFLE MARTINI

18

Cambridge true gin & Malfy Limone Gin, stirred over ice, scented with Dry vermouth, Garnished with olive and lemon twist.

### HIBISCUS AND BLOOD ORANGE MARGARITA

14

Herradura Tequila Blanco infused with hibiscus, Cointreau, blood orange purée, citrus, and sugar.

### THAI LEMONGRASS MARGARITA

14

Mijenta Tequila Blanco and dry orange liqueur, Fresh lime juice, agave syrup, muddled with lemongrass & ginger, a sprig of basil, Kosher salt and curry powder for the rim.

## CHAMPAGNE COCKTAILS €

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<b>BELLINI</b>	25
Home-made peach purée topped up with Brut champagne.	
<b>THE HUGO SYMPHONY</b>	26
St-Germain elderflower liqueur with mint leaves from our garden, fresh red currants and topped up with Brut champagne.	
<b>CAP ST GEORGES APEROL SPRITZ</b>	26
Aperol, Brut champagne, pink grapefruit soda, edible flowers.	
<b>FRAIS ROYAL</b>	26
Freshly muddled strawberries, enhance with crème de framboise topped up with Rose champagne.	

## GIN PLUS €

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<b>A SPICY G&amp;T</b>	15
Opihr Oriental spiced gin is added to muddled chili and lime juice with 3 Cents tonic water.	
<b>MEDITERRANEAN G&amp;T</b>	15
Gin Mare accompanied with basil, cherry tomato, and green olive with Fever Tree Mediterranean tonic water.	
<b>CONTEMPORARY G&amp;T</b>	15
Ginraw Gastronomic gin with Fever Tree elderflower tonic, lemon, orange twist and, thyme.	
<b>PINKY UP</b>	14
Kingfisher pink gin with 3cent cherry soda, strawberries, and a basil sprig.	
<b>PASSION IN THE TROPICAN</b>	15
Whitley Neil Gin with 3cents pineapple soda.	
<b>ROYALTY GIN</b>	13
Whitley Neil rhubarb and ginger gin with 3cents ginger beer, lime wheel and a sprig of mint.	

## CLASSIC & MODERN COCKTAILS

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MOJITO	12
PORNSTAR MARTINI	16
ESPRESSO MARTINI	14
NEGRONI	14
APEROL SPRITZ	12
HUGO	12
PALOMA	12
CAIPIRINHA	12
CLASSIC DAIQUIRI	12
FROZEN DAIQUIRI	12
Choose your flavor: Strawberry, Mango, Passion Fruit, Peach	
CLASSIC MARGARITA	12
FROZEN MARGARITA	12
Choose your flavor: Strawberry, Mango, Passion Fruit, Peach	
OLD FASHIONED	12
COSMOPOLITAN	12
GIN BASIL SMASH	12
BLOODY MARY	12
PINA COLADA	12
WHISKEY SOUR	12

## APERITIFS & DIGESTIVES 4cl €

CAMPARI	9
APEROL	9
PIMMS <sup>o</sup> N1	8
MARTINI (Dry, Rosso, Bianco)	7.5
PERNOD ANISE	9
ZIVANIA LOEL	7
OUZO PLOMARI	8
FERNET BRANCA	8
JAGERMEISTER	9
UNDERBERG	8

<b>VODKA</b> 4cl	€
BELUGA NOBLE, RUSSIA	16
BELUGA ALLURE, RUSSIA	23
BELUGA GOLD LINE, RUSSIA	32
CIROC, FRANCE	14
BELVEDERE, POLAND	13.5
GREY GOOSE, FRANCE	12
GREY GOOSE VX, FRANCE	19
ABSOLUT BLUE, SWEDEN	8
ABSOLUT ELYX, SWEDEN	13
STOLICHNAYA, RUSSIA	8
STOLICHNAYAR ELIT, RUSSIA	15
CRYSTAL HEAD, CANADA	14.5
FINLANDIA, FINLAND	11
TITO'S, UNITED STATES	12
KETEL ONE, THE NETHERLANDS	9
KAUFFMAN SOFT, RUSSIA	12
SMIRNOFF NORTH, RUSSIA	9

<b>GIN</b> 4cl	€
MONKEY 47, GERMANY	14.5
OPIHR SPICED, ENGLAND	12
TANQUERAY No.TEN, ENGLAND	11
PORTOBELLO ROAD, ENGLAND	11
ELEPHANT, GERMANY	12
MARTIN MILLER'S, ENGLAND	10
HENDRICK'S, SCOTLAND	10
THE BOTANIST, SCOTLAND	11
No3, ENGLAND	13
ETSU, JAPAN	15
GIN MARE, SPAIN	11.5
PLYMOUTH, ENGLAND	10
GINRAW, SPAIN	14
CAMBRIDGE TRUFFLE, ENGLAND	19
BEEFEATER PINK, ENGLAND	9
THE KINGFISHER, CYPRUS	9.5
THE KINGFISHER PINK, CYPRUS	9.5
MATAROA, GREECE	9.5

<b>TEQUILA</b> 4cl	€
HERRANDURA BLANCO	10.5
EL JIMADOR REPOSADO	9.5
DON JULIO 1942	46
PATRON SILVER	13
MIJENTA BLANCO	13.5
CLASE AZUL REPOSADO	41
NUESTRA SOLEDAD (MEZCAL)	10
MONTE LOBOS JOVEN (MEZCAL)	12

<b>RUM</b> 4cl	€
HAVANA CLUB 3 ANOS	8
HAVANA CLUB 7 ANOS	10.5
HAVANA SELÃENC DE MAESTROS	18.5
ANGOSTURA 1787	19
EL DORADO 15 Y/O	15
BUMBU RUM LIQUEUR	13.5
BACARDI CARTA BLANCA	7
BACARDI SPICED	10.5
RON ZACAPA SOLERA 23	18
RON ZACAPA X.O.	33
DIPLOMATICO RESERVA EXCLUSIVA	14
DIPLOMATICO AMBASSADOR	63
CAPUCANA (CACHACA)	15
YAGUARA (CACHACA ORGANIC)	14

# WHISKEY 4cl

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## BLENDED SCOTCH

JOHNNIE WALKER BLACK LABEL	11
CHIVAS REGAL 12 Y/O	12
JOHNNIE WALKER BLUE LABEL	52
JOHNNIE WALKER DOUBLE BLACK	14
JOHNNIE WALKER GREEN LABEL	19
CHIVAS REGAL 18 Y/O	19
CHIVAS REGAL 25 Y/O	63
CHIVAS ROYAL SALUTE 21 Y/O	38
MONKEY SHOULDER	13
NAKED MALT	14.5

## SINGLE MALT

### HIGHLAND

GLENMORANGIE 10 Y/O	14
GLENMORANGIE 18 Y/O	23
GLENMORANGIE SIGNET	41
DALMORE CIGAR MALT	28
ABERFELDY 2 1 Y/O	32
CLYNELISH 14 Y/O	16.5
ROYAL LOCHNAGA R 12 Y/O	16
OBAN 14 Y/O	18.5
CRABBIE'S YARD HEAD	13

### SPEYSIDE

BALVENIE DOUBLEWOOD D 12 Y/O	19
GLENFIDDICH 12 Y/O	15
GLENFIDDICH 18 Y/O	19
GLENFIDDICH 21 Y/O	26
MACALLAN TRIPLE CAS K 12 Y/O	21
MACALLAN DOUBLE CA SK 15 Y/O	32
MACALLAN DOUBLE CA SK 18 Y/O	83

### ISLAY

LAGAVULIN 1 6 Y/O	18
LAPHROAIG QUART ER CASK	12
BOWMORE 1 5 Y/O	18

**ISLANDS**

TALISKER 10 Y/O	10
JURA 10 Y/O	10

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**LOWLAND**

AUCHENTOSHAN THREE WOOD	14
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**CAMPBELTOWN**

SPRINGBANK 10 Y/O	49
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**IRISH**

TEELING SMALL BATCH	16
REDBREAST 15 Y/O	39
BUSHMILLS	8
JAMESON	10
TULLAMORE DEW	11.5
CONNEMARA	12

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**AMERICAN**

WOODFORD RESERVE BOURBON	14.5
WOODFORD RESERVE RYE	15
MAKER'S MARK BOURBON	13
JIM BEAM BOURBON	10
JACK DANIEL'S	9

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**CANADIAN**

CANADIAN CLUB	9.5
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**JAPANESE**

NIKKA DAYS	15.5
NIKKA PURE MALT BLACK	25
NIKKA TAKETSURU PURE MALT	37
HIBIKI HARMONY MASTER SELECT	57
THE MATSUI MIZUNARA CASK	49
YAMAZAKI DISTILLER'S RESERVE	52
HAKUSHU DISTILLER'S RESERVE	50
HAKUSHU 12 Y/O	65

## BRANDY, COGNAC & ARMAGNAC 4cl

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HENNESSY V.S	12
HENNESSY X.O	38
HENNESSY PARADIS	165
REMY MARTIN X.O SPECIAL	26.5
DELAMAIN X.O	37
COURVOISIER V.S	11
METAXA 7 STARS	9
METAXA AN'SG TERLEASURE	39.5
FIVE KINGS	6
CHATEAU DU TARIQUET BAS ARMAGNAC X.O	26
CHATEAU DU TARIQUET BAS ARMAGNAC V.S.O.P	15
CALVADOS COEUR DE LION V.S.O P	12

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## EAU DE VIE 6cl

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GRAPPA RENNINA BRUNELLO DI MONTALCINO	11.5
GRAPPA MILLE E UNA NOTTE	11.5
TSIPOURO APOSTOLAKI (WITHOUT ANISE)	7
TSIPOURO APOSTOLAKI (WITH ANISE)	7

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## LIQUEURS 6cl

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AMARETTO DISARONNO	9
BAILEYS	9
BENEDICTINE D.O.M	10
DRAMBUIE	10
FILFAR ORANGE LOCAL LIQUEUR	7
FRANGELICO	9
GRAND MARNIER	11
LIMONCELLO	8
MALIBU	9
MIDORI	9
MOZART	10
SAMBUCA WHITE	9
SAMBUCA BLACK	9
SOUTHERN COMFORT	9
SKINOS MASTIHA	8.5



## **DRAUGHT BEERS**

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	0.28cl	0.56cl
KEO (Domestic)	4	6
STELLA ART (Belgium)	5	7
ERDINGER WEISS (Germany)	5	7

## **BEERS AND CIDERS BOTTLED**

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KEO (Domestic) 33cl	5.5
CARLSBER (Domestic Production) 33cl	5.5
CHIMAY RED ALE (Belgium) 33cl	9
HEINEKEN (The Netherlands) 33cl	6.5
HEINEKEN NON-ALCOHOLIC (The Netherlands) 33cl	6.5
CORONA (Mexico) 35cl	6.5
ST. SEBASTIAN GRAND (Belgium) 50cl	19
SAN MIGUEL GLUTEN FREE (Spain) 33cl	7
GUINNESS (Ireland) 44cl	7
PERONI (Italy) 33cl	7
STELLA ARTOIS (Belgium) 33cl	6.5
SOMERSBY APPLE CIDER (Denmark) 33cl	6
KOPPARBERG STRAWBERRY & LIME (Sweden) 33cl	6

## **SMOOTHIE SUGGESTIONS**

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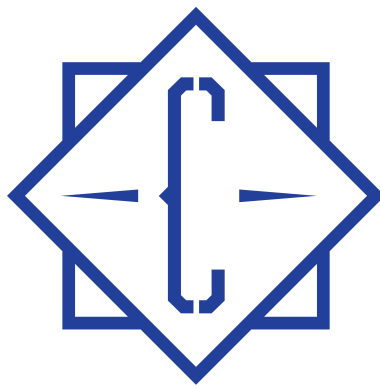
<b>TROPICAL TANGO</b> Melon, Mango, Pineapple and Kiwi blended with apple juice.	9.5
<b>POWER GRANATE</b> Strawberries, Apple, Pomegranate and Blackcurrant blended with cranberry juice.	9.5
<b>VEGGIE TWIST</b> Ginger, Apple, Spinach, Carrot, and lemon blended with apple juice.	9.5
<b>CARRIBEAN BREEZE</b> Coconut, strawberry, pineapple blended with coconut milk.	9.5
<b>PACIFIC LOVE</b> Fig, Vanilla, apple, peach, banana, blended with peach juice.	9.5

## **BEVERAGES & MINERALS**

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<b>SOFT DRINKS AND JUICES</b> 25cl	4
<b>FRESHLY SQUEEZED ORANGE</b> 40cl	6
<b>PREMIUM TONICS AND SODAS</b>	5
<b>MIXERS</b> 25cl	2
<b>PREMIUM MIXERS</b>	3
<b>STILL WATER</b> 0.75cl	5.5
<b>STILL WATER</b> 0.33cl	3.5
<b>SPARKLING WATER</b> 0.75cl	6
<b>Sparkling Water</b> 0.25cl	4



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