

# BEVERAGES





# Our Signatures

#### **OBLU** Mocktail

Fresh coconut water, lime, cucumber USD 5

#### Helengeli Island Tea Cocktail

Earl grey tea infused gin, lime or lemon USD 5

#### **MARTINIS**

Classic Vodka or gin, dry vermouth	\$6
<b>Dry</b> Gin, dry vermouth	\$6
<b>Dirty</b> Gin, dry vermouth, olive juice	\$6
Passion Fruit Martini Vodka, fresh passion fruit, lime	\$6

#### FRESH JUICES \$6

Orange Pineapple Quava Apple

Lime Passsion Fruit

Locally sourced:

Papaya Watermelon

#### MILK SHAKES \$8

Vanilla Chocolate Strawberry

#### VERMOUTH, BITTERS \$5 & APERITIF

\$4

Per shot (30ml)

Martini Dry, Rosso, Bianco - Italy Campari - Italy Aperol - Italy Pernod - France Ricard - France Pimm's - England

#### **LIQUEURS**

Per shot (30ml)

Amaretto Disaronno - Italy

Kahlua - Mexico Midori Melon - Japan Malibu - Barbados

Peach Schnapps - England

Sambuca - Italy

Southern Comfort - New Orleans

Apricot Brandy - Holland Bailey's Irish Cream - Ireland Crème De Cacao - France Crème De Menthe - France

Cachaça - Brazil

STATED PRICES ARE IN US DOLLARS AND SUBJECT TO 10% SERVICE CHARGE & 16% T-GST ALL ABOVE BEVERAGES ARE NOT PART OF THE OBLU ISLAND PLAN $^{\text{TM}}$ 

## Spirit Selection

GIN		RUM	
Tanqueray London Dry, - England	\$4	Bacardi Carta Blanca - Cuba Havana Club 3 years - Cuba	\$4 \$4
VODKA		TEQUILA	
Absolut Blue - Sweden	\$4	Jose Cuervo Silver - Mexico	\$4
Finlandia - Finland	\$4	Jose Cuervo Gold - Mexico	\$4
SINGLE MALT		BRANDY & COGNAC	
WHISKEY		Hennessy V.S - France	\$6
Glenfiddich - Scotland	\$5	Rémy Martin V.S.O.P - France	\$6
Glenlivet - Scotland	\$8		
Glenmorangie - Scotland	\$9	GRAPPA	
		V Veneta Villa Colonna, - Italy	\$5
AMERICAN, SCOTCH			

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\$5

\$8

& CANADIAN

Jack Daniel's - Tennessee

Canadian Club Classic 12yr - Ontario

Johnnie Walker (Black Label) - Scotland

### Wine Selection

#### **ROSÉ WINES**

Château Minuty'M De Minuty', Côtes De Provence - France Southern Rhône red blend dry & light rose wine. Notes of berries, peach & candid orange. Pair well with cured meat & salads.	\$50
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#### WHITE WINES

Sacchetto L' Elfo Pinot Grigio - Italy Medium body, dry and balanced wine from Veneto. Enhanced notes of green & citrus fruits flavor. Goes well with seafood, sauteed vegetables & salads.	\$45
Fournier Sauvignon Blanc - France Balanced dry white wine with notes of citrus & green fruits. Well pair with cured meat, light salad & pasta dishes.	\$50
Santa Rita Gran Hacienda Chardonnay - Chile Slightly bold Chilean Chardonnay, soft & medium dry on the palate. Best suited as an aperitif before the meal, pronounced note of tropical fruits. Paired well with rich fish & poultry.	\$60

#### **RED WINES**

Masi Tupungato Malbec - Argentina Full body, smooth & dry red wine from Mendoza. Notes of black & red fruits , coffee & vanilla. Best to have it with the red meat dishes.	\$30
Glenelly Lady May – South Africa Rich & bold Bordeaux blend from Stellenbosch. Full body, velvety tannin, complex structure and long finish wine with pronounce notes of dark fruit & oak. Pair well with red meat, rich curry & pasta.	\$80

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