

MENU

Dine-In

W

Waadiya

SOUTH ASIAN CUISINE

# WAADIYA ROYAL TREAT

## INDIAN

### ENTRÉE

Samosa, Tandoori Chicken, Seek Kebab

### MAINS FAIR

Butter Chicken, Lamb Rogan Josh,  
Vege Korma

Rice, Naan, Raita

### DESSERT

Kulfi or Gulab Jamun

## SRI LANKAN

### ENTRÉE

Pan Roll, Fish Cutlet, Hot Butter Calamari

### MAINS

Chicken, Lamb, Beef, Black Pork, Jaffna Fish Curry.

*(Choice Of Two)*

Cashew Curry or Egg Plant

Rice and Egg Roti

### DESSERT

Watalappam or Kulfi

**64 per person**

*Minimum 2 person*

*Note: only a single menu can be ordered  
and mains bottomless*

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## STARTER'S

- VEGETABLE SAMOSA 1pcs** 8  
Delicious savory pastry filled with mixture of potatoes, peas and seasoned with various spices cumin, coriander, turmeric, and garam masala, giving a flavourful and aromatic profile.
- VEGETABLE HARA PAKORA** 8  
Deep-frying mixed vegetables, basin flour batter with herbs and spices
- SAMOSAS CHAT** 18  
Very popular Indian street food. Samosa topping with red onion, tomato, cucumber, aloo bhujia (potato straw), khatta meetha (rice flakes) tamarind and mint chutney
- PANEER PAKORA 3pcs** 18  
Batter frying cubes of paneer (Indian cottage cheese). It's crispy, packed with flavours from spice and herbs.
- ONION BHAJI** 15  
Snack made from sliced onions coated in a spiced chickpea flour batter and deep-fried.
- CHICKEN 65** 24  
South Indian dish originated from Chennai. Marinated in chef's special sauce, deep fried
- BOMBAY MUSHROOM 3pcs** 21  
Stuffed with spiced lamb mince, crumb fried, Mushroom in a flavourful Indian-style.
- CHILLI CALAMARI** 28  
Luscious thin-cut squid made onions, red chillies. Vibrant dish for seafood lovers.
- FISH AMRITSARI** 28  
originated in the city of Amritsar, delicate flavour of fish with bold spices of north India.
- CASHEW NUTS** 19  
Oven roasts spiced Sri Lankan cashews with fried curry leaves.
- NALIN'S FRIED CHICKEN** 26  
Succulent, well-seasoned chicken in Nalin's special recipe, fried to perfection and garnished with onion, green chilli.
- HOT BUTTER CUTTLEFISH** 28  
Popular Sri Lankan seafood dish, spicy and crispy, deep-fried and then tossed in buttery sauce with green chilli & onions.

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<b>DEVILLED CHICKPEAS/with EGGS</b>	<b>16-21</b>
Tempered in a fragrant mix of chilli, onions, mustard and curry leaves.	
<b>PAN ROLLS Chicken/Lamb/Fish. (2Pcs)</b>	<b>16</b>
Delightful snack that combines crispy exterior with a flavorful and savory filling.	
<b>FISH CUTLETS (4Pcs)</b>	<b>18</b>
Popular appetizer made from mashed fish with potatoes and spices, coated with breadcrumbs and deep-fried until crispy.	
<b>WILD BOAR or VENISON with CASSAVA</b>	<b>34</b>
Free range pork- Venison cooked in a traditional Sri Lankan mix of aromatic spices and served with boiled cassava in a chilli coconut relish.	
<b>SIZZLING Chicken/ Pork/ Beef/ Lamb</b>	<b>26-29</b>
Your choice of meat in a Smoky Jaffna tamarind curry, topped with red onion, green chilli and served in sizzling hot plate.	
<b>STREET OMELETTE</b>	<b>19</b>

## FROM TANDOOR

 <b>BUKHARA TANDOORI MUSHROOM 3pcs</b>	<b>20</b>
Flavourful and aromatic Vegetarian dish captures the essence of traditional tandoori cooking.	
<b>PANEER TIKKA 2pcs</b>	<b>22</b>
Indian cottage cheese marinated in a special yogurt mixture and cooked in tandoor clay oven	
 <b>TANDOORI CHICKEN 2Pcs/ 4Pcs</b>	<b>17- 28</b>
marinated in a blend of spices, yogurt, cooked in tandoor clay oven, vibrant red color, smoky	
 <b>TANDOORI LAMB CUTLETS 3pcs</b>	<b>29</b>
Indian spices and yogurt marinade, cooked to perfection in clay oven	
 <b>KAKORI SEEK KEBAB 3pcs</b>	<b>20</b>
Originated in Kakori, town near Lucknow in Uttar Pradesh, Skewered lamb mince, spicy sausage.	
 <b>CHICKEN TIKKA 3pcs</b>	<b>22</b>
Marinated in yogurt and spices, cooked in clay oven, smoky aroma and rich in flavours.	
 <b>WAADIYA MIXED GRILL</b>	<b>59</b>
Two each from Lamb Cutlets, Chicken tikka, Seek Kebab, Tandoor chicken, green salad.	

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## INDIAN & SRI LANKAN FLAVOURS

-  **BUTTER CHICKEN** 30  
Creamy, tomato-based sauce indulgent dish that beloved worldwide for its luxurious flavours. Tandoori clay oven cooked chicken in a rich buttery sauce.
-  **CHICKEN TIKKA MASALA** 30  
Popular in many parts of the world, wok tossed tikka onions, whole spices, robust flavours
-  **CHICKEN BEGUM** 30  
Creation by our Head chef Thiru, Chicken cooked with lamb mince, garnish with egg
-  **LAMB ROGAN JOSH** 31  
Classic flavourful dish from Kashmiri. Rich, aromatic gravy and tender pieces of lamb
-  **LAMB SELLI** 31  
A festive treat of the Parsi community of Bombay. Hint of yogurt, garam masala top with spicy straw potatoes, coriander
-  **LAMB BHUNA PATIALA** 31  
Hearty, aromatic dish that showcase the bold flavours of Punjabi cuisine, tender lamb, mince cooked in a spicy flavourful gravy.
-  **KORMA** 27-31  
*Vege, Chicken, Beef, Lamb.*  
popular dish in India, South Asian cuisine known for creamy, mildly spiced curry sauce.it typically features meat or vegetables cooked in rich luxurious sauce with yogurt, cream, nuts, and aromatic spices.
-  **CHETTINAD** 30-31  
*Chicken/ Beef/ Lamb*  
Showcase of the rich robust flavours and culinary heritage of Tamil Nadu's Chettinad region
-  **SAAG** 28-31  
*Paneer, Chicken, Beef, Lamb*  
Made primarily from leafy greens spinach, mustard green, fenugreek leaves (methi), earthy flavours of leafy and aromatic spices, popular dish in North India and Punjab,
-  **VINDALOO** 30-34  
*Chicken, Beef, Lamb, Prawn & Fish*  
Originated in Goa, spicy and tangy curry dish is influenced by Portuguese flavors, marinated in vinegar, spices, garlic, ginger and chilli peppers.

-  **BALTI**

*Paneer, Chicken, Beef, Lamb, Prawns.*

Balti refers to the metal dish (like wok), rich and aromatic flavours, combination of meat and vegetables cooked with various spices. Originated in Baltistan region of Pakistan.

**28-34**
-  **KASHMIRI**

*Chicken, Beef, Lamb.*

Kashmiri cuisine is renowned for its rich, aromatic flavours, characterized using unique spices, yogurt, saffron, fruits and herbs.

**30-31**
-  **CHILLI**

*Paneer, Chicken, Beef, Lamb*

Spicy and flavourful dish that blends with bold aromatic spices, onions, capsicum, tomatoes and finished with chilli sauce.

**28-31**
-  **CURRY (INDIAN)**

*Chicken, Beef, Lamb, Goat*

Tender pieces of meat simmered in a spicy and robust Sauce infused with a blend of traditional Indian spices, sweetness and tanginess from tomatoes.

**30-34**
-  **CURRY (SRI LANKAN)**

*Chicken, Pork, Beef, Lamb*

Sri Lankan cuisine often incorporates coconut milk, curry leaves, curry powder a unique blend of cumin, coriander, turmeric, cinnamon, cloves, cardamom.

**30-31**
-  **CHEFS SPECIAL BLACK PORK (SRI LANKAN)**

It's call "black" due to the deep, dark color of the gravy. Offering a unique blend of spices, aromatics, Goraka (Garcinia). This flavourful curry showcases the rich cultural heritage and culinary diversity of Sri Lanka

**30**
-  **MUSTARD & PEPPER PORK (SRI LANKAN)**

Diced pork shoulder slow cooked in spicy mustard, black pepper, coriander & turmeric powder, in coconut vinegar sauce until tender,

**30**
-  **DEVILLED**

*Chicken, pork, beef, fish, Prawns*

Tossed in a tangy, spicy and slightly sweet flavour sauce with onions, capsicums and chilli.







**30-34**

## SEAFOOD









-  **BUTTER PRAWNS** 34  
Creamy, tomato-based butter sauce.
-  **GARLIC PRAWNS** 34  
Cooked with garlic, onion, capsicum, finished with coriander and garlic.
-  **COCONUT PRAWNS CURRY** 34  
Delightful combination of prawns with coconut and spices. Cooked in mild coconut cream and finished with desiccated coconut.
-  **PONDICHERRY YOGURT FISH CURRY** 32  
Delightful blend of tangy yogurt, aromatic spices, and tender fish reflecting coastal flavours of South India.
-  **FISH MALABARI** 32  
Fragrant, flavourful dish from coastal side of Kerala, Combination of coconut milk, Kerala spices and tangy tamarind creates a delicious gravy complements the tender fish (Rockling)
-  **FISH MASALA** 32  
Flavourful masala (spice mixture), fish (Rockling) cooked with capsicum, onions and tomato then garnished with coriander.
-  **FISH AMBUL THIYAL** 32  
Traditional Sri Lankan dish, tangy and spicy flavour. It's a dry curry, cooked with unique blend of spices and Goraka (Garcinia).
-  **JAFFNA FISH CURRY** 32  
Marlin fish (Thalapath) cooked with north Sri Lankan roasted curry powder, curry leaves, aromatic spices finished with coconut cream and tamarind.
-  **RED PRAWN CURRY** 34  
Delightful dish brings together exotic flavours of Sri Lankan spices and creamy coconut milk.
-  **CRAB CURRY** 35  
Delightful and aromatic dish that captures the essence of Sri Lankan coastal cuisine. Flavourful curry with its creamy coconut milk base.

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## VEGETARIAN

-  **PANEER KADAI** 28  
North Indian paneer (Indian cottage cheese) dish cooked with vibrant flavours of capsicum, onions, tomatoes, blend of aromatic spices.
-  **SHAHI PANEER** 28  
Delightful dish that captures the essence of royal Indian cuisine with its creamy texture and aromatic flavours, tomato-based gravy enriched with cream, nuts and spices.
-  **ALOO PALAK** 27  
Spinach (palak) with potatoes (aloo), creating a nutritious and flavourful vegetarian curry, its vibrant green color offering a delicious way to enjoy spinach and potatoes together.
- PUMPKIN MASALA** 27  
Natural sweetness and earthy flavour of pumpkin, combined with aromatic spices.
-  **EGGPLANT MASALA** 27  
Popular in North and South India, cooked in onion & tomato-based gravy with creamy texture and mild flavour of eggplant combined with aromatic spices.
-  **ALOO GOBHI** 27  
Popular north Indian dish that combines potatoes ((aloo) and cauliflower (Gobi) with a blend of aromatic spices, nutritious dish highlights the earthy flavours of cauliflower & potatoes.
-  **MALAI KOFTA** 27  
Luxurious creamy north Indian dish consisting of fried dumplings (koftas) made with paneer, potatoes and nuts, served in a rich tomato-based gravy.
- GOBI MANCHURIAN** 27  
Very popular dish where cauliflower (Gobi) florets are battered, deep-fried, tossed in tangy Manchurian sauce.

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-  **DAL MAKHANI** 27  
Rich & creamy Punjabi dish made from black lentils (urad dal) and kidney beans (rajma) simmered with butter, cream, and aromatic spices
-  **CHICKPEA MASALA** 27  
Known as chana masala, is a delicious and hearty North Indian dish made with chickpeas, simmered in a flavourful tomato base gravy.
-  **DEVILLED POTATO** 27  
Tossed in a wok with chilli, onions, and spices. It's known for its fiery red color and bold flavours.
-  **BATU MOJU (EGGPLANT)** 27  
Flavourful Sri Lankan dish that showcases the unique blend of spices and tangy vinegar.
-  **TURMERIC DHAL CURRY** 27  
Comforting and nourishing dish that is packed with flavour and nutrients.
-  **CASHEW & GREEN PEA CURRY** 27  
Sri Lankan cashew & green pea curry is a creamy and flavourful dish that highlights the richness of cashews and the sweetness of green peas in a coconut-infused curry base.
-  **POLOS CURRY (JACK FRUIT)** 27  
Polos curry is a delicious and aromatic dish with the unique flavours of Sri Lankan cuisine.
-  **LOTUS ROOT CURRY** 27  
Flavourful and comforting Sri Lankan dish that highlights the unique taste of lotus root, combined with the richness of coconut milk.

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# RICE

-  **BASMATI RICE** 8  
Long grain basmati rice
-  **LEMON RICE** 17  
tempered with mustard seeds, curry leaves, roasted Channa dal, flavoured with lemon juice and turmeric.
-  **KASHMIRI PULAO** 17  
Mild sweetness and rich flavours, with fruits & nuts.
-  **COCONUT RICE** 17  
Delightful and aromatic dish bring the tropical flavours, pairs with spicy curries.
-  **VEGETABLE PULAO** 28  
Rice cooked with mixed vegetables and infused with spices.
-  **HYDERABAD BIRYANI** 30-34  
Chicken/Beef/Lamb/Goat  
From the city of Hyderabad, known for its rich flavours and unique cooking style.
-  **STRING HOPPER BIRYANI** 30-34  
Chicken/Beef/Lamb/Goat  
Delightful fusion dish that combines essence of biryani with delicate texture of idiyappam.
-  **CHEF'S SPECIAL FRIED RICE** 30-34  
Chicken/ Beef/ Pork/ Lamb/ Mixed Meat/ Mixed Seafood  
Versatile dish that can be enjoyed on its own or with Sri Lankan curries.
-  **NASI-GORENG RICE** 30-34  
Chicken/ Beef/ Pork/ Lamb/ Mixed Meat/ Mixed Seafood  
A Sri Lankan spin on a classic Malaysian dish, A fried rice bursting with flavour.
-  **LAMPRAIS.** 34-36  
Chicken/ Mixed meat  
Fragrant and flavorful, the iconic Lamprais is possibly the most significant and delicious legacy left behind by the Dutch in Sri Lanka. The entire meal is wrapped in a banana leaf and baked.

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## TANDOORI SPECIALITIES

(Plain Flour)




<b>NAAN</b> Popular type of Indian flatbread.	6
<b>GARLIC NAAN</b> Bread flavoured with garlic.	6.5
<b>CHEESE NAAN</b> Bread stuffed with cheese & coriander.	10
<b>CHILLI CHEESE NAAN</b> Bread stuffed with cheese/ chilli & coriander.	11
<b>KASHMIRI NAAN</b> Bread stuffed with fruits & Nuts.	11
<b>KEEMA NAAN</b> Bread stuffed with minced lamb and special herbs.	12
<b>KEEMA CHEESE NAAN</b> Bread stuffed with minced lamb/ cheese and special herbs.	12.5
<b>MASALA KULCHA</b> Bread stuffed with special potatoes, cottage cheese and fine herbs.	10
<b>LACCHA PARATHA</b> Multi layered flat bread.	8
 <b>KOTTU ROTI</b> <i>Chicken/ Pork/ Beef/ Lamb/ Mixed Meat/ Fish/ Mixed Seafood</i>  The ultimate Sri Lankan Street food. Paratha tossed with meat and vegetables.	30-34
 <b>STRING HOPPER KOTTU.</b> <i>Chicken/ Pork/ Beef/ Lamb/ Mixed Meat/ Fish/ Mixed Seafood</i>  Finely chopped string hoppers (Idiyappam/ rice noodles) tossed with the choice of meat and vegetables.	30-34

## WHOLE MEAL

<b>ROTTI</b> Flat bread	5.5
<b>PARATHA</b> Layered flat bread.	8
<b>ALOO PARATHA</b> Bread stuffed with potatoes and fine herbs	11

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## SOUTH INDIAN DELIGHTS

-  **PLAIN IDLI** 20  
Made from fermented rice, urad dhal (black gram) and lentil batter. It's steamed to create soft, Fluffy Cake, served with coconut chutney & sambar. (Lentil stew)
-  **WADA** 20  
Made from fermented black gram (Urad dhal) batter shaped in to doughnut-like fritters And deep-fried until crispy.
-  **UTTAPAM** 28  
South Indian thick pancake made from fermented rice urad dhal batter topped with Onions, green chillies, tomatoes and served with sambar, coconut chutney.
- DOSA** 28-30  
Plain, Ghee, Onion, Masala, Mysore Thin, crispy South Indian pancake made from rice and Urad dal. Many variations, Inc. masala dosa (filled with spiced potatoes). Served with sambar and chutney.

## SALAD & CHUTNEYS

-  **GARDEN SALAD** 13  
Refreshing and wholesome green salad.
-  **KACHUMBER** 13  
Spicy Indian salad
-  **CHICKEN TIKKA SALAD** 25  
Chicken tikka in fresh salad.
-  **RAITA** 7  
Home made yoghurt with grated cucumber, carrot and garnished with ground cumin
-  **MANGO CHUTNEY/ MIXED PICKLE** 6

## DESSERTS

- WATALAPPAM** 14  
Traditional Sri Lankan dessert made from jaggery (a type of cane sugar), coconut milk, eggs, cardamom and nutmeg.
- CREAM CARAMEL.** 14  
Dessert made with eggs sugar and milk. Features a layer of soft caramel on top.
- GULAB JAMUN.** 13  
Milk dumplings in sugar syrup
- KULFI.** 14  
Pistachio/Mango Home-made Indian ice cream.
- RASMALAI.** 14  
Consists of soft & spongy paneer (Indian cottage cheese) balls soaked in sweetened, thickened milk.
- SIZZLING MUD CAKE** 15  
Mud cake on sizzler with ice cream and chocolate syrup.

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SOUTH ASIAN CUISINE

MENU

DRINKS & SPIRITS

# WINES

## SPARKLING

- HOUSE SPARKLING** *South Australia* 10.39  
Lemon, a hint of strawberry and slightly tasty/ yeasty aromas an opulent sherbet like crisp palate
- CHARLES PELLITIER BLANC DE BLANC** *Burgundy France* 59  
Its lemony on nose with fresh peach and apricot notes
- DUVAL LEROY BRUT RESERVE** *France* 120  
Flavours of dark chocolate, cinnamon and roasted yellow figs.
- MOET & CHANDON CHAMPAGNE** *France* 140  
Tangy intensity of green apple, citrus fruit and gooseberry nuances.

## WHITE WINE

- HOUSE SAUVIGNON BLANC** *South Australia* 10.39  
Tropical characters followed by lime and lemon aromas.
- HOLLICK THE BARD SAUVIGNON BLANC** *Coonawarra* 49  
Aroma of pineapple & exceptional fruits from Terra Rossa strip
- SIMON TOLLEY SAUVIGNON BLANC** *Adelaide Hills, SA* 69  
Flavours are predominately gooseberry, passion fruit with hints of limes and citrus
- HOUSE CHARDONNAY** *South Australia* 10.39  
Hints of peach and citrus to be found
- LOST FARM CHARDONNAY** *Tasmania* 69  
Light soft odd hued with peach, nectarine, cashew nut and oak.
- BASILEUS RIESLING** *Clare Valley* 59  
Intense aromas of lemon, limes and passionfruit
- HOUSE PINOT GRIGIO** *South Australia* 10.39  
Soft perfumed violet aromas with crisp flavours of apple and pear
- PALADINO PINOT GRIGIO** *Veneto, Italy* 59  
Fruity and delicate bouquet with scents of apple and pear
- ANGOVE PINOT GRIS** *McLAREN VALE* 59  
Aromatic stone fruit and nashi pear on the nose
- HOUSE MOSCATO** *New South Wales* 10.39  
Sweet medium to acidity wine produced from muscat grapes
- CHALK HILL BLUE MOSCATO** *South Australia* 59  
Mouth-watering tropical flavours with an underlying citrus character

# WINES

## RED WINE

- LES PEYRAUTINS ROSE** *France* 49  
Displaying lovely raspberry & strawberry aromas in to a fresh and fruity wine.
- HOUSE SHIRAZ** *South Australia* 10.39  
Pronounced blueberry, plum and raspberry aromas in this modern Australian Shiraz.
- BASILEUS SHIRAZ** *Barossa Valley* 59  
Dark intense purple. Aromas of rich spice, licorice and blackberry On nose.
- THE MEDHYK SHIRAZ** *McLaren Vale, SA.* 140  
Aromas of dark cherry, plums and spice. The palate rich & full of dark berries, red fruits and chocolate. A wine of length, poise and purity.
- WARBOYS VINEYARD SHIRAZ** *McLaren Vale, SA.* 150  
The wine elegant and textural; bright cherries, spices and juicy Plums; the ultimate Warboys vineyard expression. VEGAN friendly.
- ANGOVE TEMPRANILLO** *McLaren Vale, SA.* 59  
Striking dark cherry and sandalwood aromas lead to juice cherry, delicate spice and soft tannins in the mouth.
- HOUSE CABERNET MERLOT** *South Australia* 10.39  
This wine abounds in ripe plum and cherry aromas & further enhanced by subtle oak treatment providing silky smooth finish.
- HOUSE CABERNET SAUVIGNON** *South Australia* 10.39  
Vibrant, clean blackcurrant and plum aromas precede a soft, lively fruit filled palate.
- HOLLICK THE BARD CABERNET SAUVIGNON** *Coonawarra, SA* 49  
Made from exceptional fruit from the Terra Rossa strip.
- MOUNT RILEY PINOT NOIR** *Marlborough, NZ* 49  
Has great fruit purity, soft approachable tannins and classic savoury
- PENINSULA PANORAMA PINOT NOIR** *Mornington Peninsula Vic* 59  
Light and bright with aromas of dark berry fruits. The cherry flavours of toasted French oak.

## BEER

<b>LION BEER</b> Tower 3L	68
<b>LION BEER</b> Jug 1.1L	26
<b>LION BEER</b> Larger 330ml	11.90
<b>LION BEER</b> Larger 500ml	14

### ON TAP SCHOONER 425ML

### PINT 568ML

<b>TIGER</b>	13	15
<b>MONTEITH'S GREAT DIVIDE PALE ALE</b>	13	15
<b>STELLA ARTOIS</b>	13	15

### STUBBIES - 11.90

ASAHI

CARLTON DRAUGHT

CARLSBERG

CASCADE PREMIUM LIGHT

CIDER APPLE

CIDER PEAR

CORONA

CROWN LARGER

JAMES BOAGS PREMIUM

HEINEKEN ZERO

KINGFISHER

PERON

PURE BLOND

SINGHA

VICTORIA BITTER

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## WHISKEY

### PREMIUM BLENDED WHISKEY

JW GREEN	15
JW GOLD	16
CHIVAS REGAL 18	18.5
JW 18	18.5
ROYAL SALUTE	25
JW BLUE	26
JW KING GEORGE V	65

### BLENDED WHISKEY

CHIVAS REGAL 12	12
JW BLACK	12
JW DOUBLE BLACK	13
JAMESON	13

### SRI LANKAN LIQUOR PREMIUM

COLOMBO NO.7 DRY GIN <i>Double Gold medal winner at San Francisco World Spirit competition</i>	14
CEYLON ARRACK <i>Bronze medal winner at San Francisco World spirit competition</i>	14
MENDIS 18 <i>Sri lankan premium coconut arrack With rich and smooth taste</i>	24
DCSL ARGENTE <i>(20 years old arrack) Unique blend of natural coconut arrack is a Limited edition</i>	24

### PREMIUM SINGLE MALT WHISKEY

LAPHROAIG 10	15
TALISKER 10	15
LAGAVULIN 16	19
GLENFIDDICH 15	17
GLENFIDDICH 18	24
MACALLAN 12	18
MACALLAN SHERRY OAK 12	20
MACALLAN 15	29
MACALLAN 18	70

### SINGLE MALT WHISKEY

GLENLIVET 12	14
GLENFIDDICH 12	14
TALISKER SKYE	14

### SRI LANKAN LIQUOR

ROCKLAND WHITE RUM	12
EXTRA SPECIAL ARRACK DCSL	12
DOUBLE DISTILLED ARRACK DCSL	12
OLD ARRACK DCSL	12

### TEQUILA PREMIUM

1800 SILVER	14
HERRADURA PLATA	15.5
DON JULIO BLANCO	16.5
FORTALEZA BLANCO	18

## RUM

BACARDI	12
BUNDA BERG	12
APPLETON ESTATE JAMAICAN RUM	12
CAPTAIN MORGAN SPICED RUM	12

## GIN

GORDON'S	12
TANQUERAY	13
BOMBAY SAPPHIRE	14
HENDRICK'S	15
FOUR PILLARS YUZU	16
ROKU (JAPANESE)	14

## COGNAC

HENNESSY VS	14
HENNESSY XO	45
MARTEL VSOP	16
MARTEL XO	45
REMY MARTIN(FINE CHAMPAGNE)	16
REMY MARTIN XO	40

## BOURBON

JIM BEAM	12
JACK DANIEL	12
MAKER'S MARK	14

## VODKA

SMIRNOFF	12
ABSOLUT	12
GREY GOOSE	14
BELVEDERE	14

## LIQUEUR

BAILEYS IRISH CREAM	12
COINTREAU	12
OUZO	12
MIDORI LEMON	12
KAHLUA	12
FRANGELICO	12
GRAND MARNIER	13

## COCKTAILS

<b>BLUE LAGOON</b> Blue curacao, vodka, lemon juice, lemonade	22
<b>BLOOD MIMOSA</b> Blood orange, mint, sparkling wine	22
<b>CEYLON SAILOR</b> Coconut arrack, ginger beer, lime juice	22
<b>COSMOPOLITAN</b> Vodka, Cointreau, cranberry juice	22
<b>DIRTY MANGO</b> Vodka, mango, coconut, green mint	22
<b>ESPRESSO MARTINI</b> Vodka, Kahlua, espresso	22
<b>FRUIT WHISTLE</b> Rum, grenadine, lime juice, pineapple, mint, bitters	22
<b>HOT LIPS</b> Rum, Cranberry & Lime Juice	22
<b>LONG ISLAND ICE TEA</b> Vodka, Rum, Gin, tequila, Triple sec, Lemon juice, Cola	26
<b>LYCHEE GIN</b> Gin, Lychee juice, Ginger	22
<b>MARGARITA BLUE</b> Tequila, Blue Curacao, Lime Juice, Cointreau	22
<b>MOJITO</b> Rum, Lime Juice, Mint, Soda	22
<b>PINA COLADA</b> Rum, Pineapple, Coconut	22
<b>TEQUILA SUNRISE</b> Tequila, Orange Juice, Grenadine	22
<b>THE ATTIC</b> Malibu, Midori, Pineapple & Lime Juice	22

## MOCKTAILS

<b>MANGO COOLER</b>	<b>16.90</b>
<i>Mango, Coconut, Mint topped with Lemonade</i>	
<b>VIRGIN PINA COLADA</b>	<b>16.90</b>
<i>Pineapple, Coconut, Mint topped with Lemonade</i>	
<b>SPICY MANGO</b>	<b>16.90</b>
<i>Mango, Lime, Lemon Juice, Chilli powder and Salt topped with lemonade</i>	

## LIQUEUR COFFEE

<b>IRISH COFFEE WITH IRISH WHISKEY</b>	<b>13</b>
<b>ROMAN COFFEE WITH GALLIANO</b>	<b>13</b>
<b>FRANGELICO AFFOGATO</b>	<b>13</b>
<i>Liqueur with double shot Espresso &amp; Vanilla Ice Cream</i>	

## COFFEE & TEA

<b>CAPPUCCINO</b>	<b>6</b>
<b>CAFÉ LATTE</b>	<b>6</b>
<b>LONG BLACK</b>	<b>6</b>
<b>MOCHA</b>	<b>6</b>

## SOFT DRINKS

<b>COKE/ DIET/ ZERO</b>	<b>7</b>
<b>LEMONADE</b>	<b>7</b>
<b>RASPBERRY LEMONADE</b>	<b>8</b>
<b>LEMON SQUASH</b>	<b>7</b>
<b>GINGER ALE</b>	<b>7</b>
<b>FANTA</b>	<b>7</b>
<b>TONIC WATER</b>	<b>7</b>
<b>SODA WATER</b>	<b>7</b>

## SMOOTHIES

<b>STRAWBERRY MILK SHAKE</b>	<b>12</b>
<b>BANANA MILK SHAKE</b>	<b>12</b>
<b>MANGO MILK SHAKE</b>	<b>12</b>
<b>MANGO LASSI</b>	<b>10</b>

<b>BLACK/ WHITE TEA</b>	<b>6</b>
<b>ENGLISH BREAKFAST TEA</b>	<b>6</b>
<b>EARL GRAY TEA</b>	<b>6</b>
<b>GREEN/ PEPPERMINT TEA</b>	<b>6</b>