

## SIGNATURE COCKTAILS

### PARTY LIBATION

#### Mango Otai 120

Bacardi carta rum, Captain Morgan Spiced rum, mango juice, guava juice, coconut milk passion fruit purée, almond syrup

#### Melon Otai 110

Bacardi gold rum, Cachaça rum, pineapple anis syrup, coconut milk, watermelon and pineapple juice

### MOLOKAI

#### Cocos Nucifera 75

Bacardi Carta Rum , Malibu rum, coconut water, coconut lemongrass syrup

#### Nafanua 75

Cachaça rum, Stolichnaya vodka, peach juice, cranberry juice, apple mint syrup

### LANAI

#### Punahele 75

Stolichnaya vodka, beetroot juice, orange juice, sugar syrup, spicy bitter

#### Rangi 75

Bacardi Carta rum, Peach Schnapps, orange juice, cranberry juice, raspberry purée, pomegranate syrup

### TIKINIS

#### Kameo 65

Stolichnaya vodka, peach juice, muskmelon, berries and banana syrup

#### Meleni 65

Stolichnaya Vodka, Midori Cointreau, orange juice, orange bitter

#### Vaya Con Tiki 65

Bombay Sapphire , grapefruit and lemon juice, lemongrass, ginger ale

#### Rakahanga 65

Spiced rum, peach schnapps, pineapple juice, passion fruit syrup

#### Blue Tematangi 65

Gold rum, almond liqueur, blue Curaçao, pineapple and lemon juice, Angostura bitter, orgeat syrup

#### Navy Grog 65

Gold and white rum, grapefruit and lime juice, homemade all spice syrup

#### Uso 65

Bacardi carta rum, bacardi gold rum, bacardi black, apricot brandy, pineapple juice, sugar syrup

## WINES

### WHITE WINE Glass/Bottle

Cuvée Spéciale Blanc, Barton & Guestier 50/215  
Ugni blanc, Colombard, Mauzac, France

#### Araldica, Garganega 60/280

Pinot Grigio, Italy

#### The First Lady, Warwick Estate 70/325

Chardonnay, South Africa

### RED WINE Glass/Bottle

Cuvée Spéciale Rouge, Barton & Guestier 50/215  
Grenache, Cinsault, Carignan, Syrah, France

#### Bodega Norton, Colección 65/300

Merlot, Argentina

#### Kadette Cape Blend 75/350

South Africa

### ROSÉ WINE Glass/Bottle

Cuvée Spéciale Rosé, Barton & Guestier 50/215  
Cabernet Sauvignon, Merlot, France

#### Cuvée Serpolet, Côtes De Provence, Henri Fabre 70/325

Syrah, Grenache, Cinsault, Carignan, France

### SPARKLING WINE

#### Pierlant Brut 60/265

Ugni Blanc, Airen, France

### CHAMPAGNE WINE

#### Laurent-Perrier La Cuvée Brut 825

Chardonnay, Pinot Noir, Pinot Meunier, France

## BEERS

#### Kronenbourg 1664 50

#### Amstel Light 50

#### Budweiser 50

#### Heineken 50

#### Corona 55

### DRAUGHT

#### Heineken 60

#### Peroni 65

### NON-ALCOHOLIC

#### Bavaria Regular Malt 30

## SPIRITS

### GIN

#### Bombay Sapphire 50

#### Tanqueray 55

#### Hendrick's 65

#### Tanqueray No.10 65

### VODKA

#### Stolichnaya Premium 50

#### Grey Goose 70

#### Ketel One 60

### TEQUILA

#### Jose Cuervo Silver 50

#### Jose Cuervo Reposado 55

#### Patrón Silver 70

#### Patrón Añejo 85

### RUM

#### Cachaca 55

#### Bacardi Carta Blanca 50

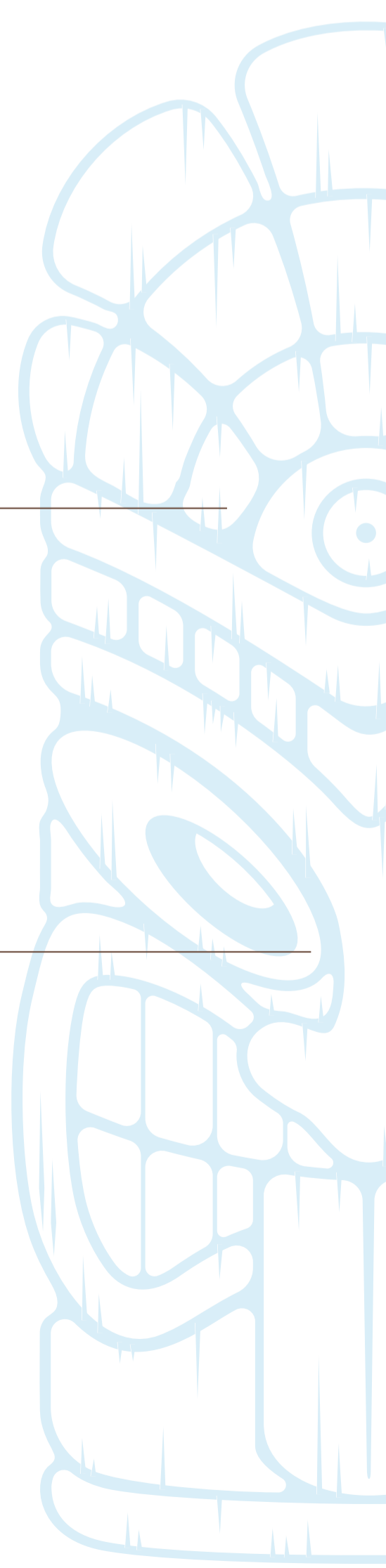
#### Havana Club Añejo 7 Años 60

### WHISKY/WHISKEY

#### William Grant's 50

#### Jack Daniel's 60

#### John Jameson 55



## SOFT REFRESHMENTS

### FRESH JUICES 40

Orange, Grapefruit, Watermelon, Pineapple, Lemon & Mint

### FRUIT & VEGETABLE JUICES 25

Apple, Tomato, Cranberry

### INTERNATIONAL WATER

Still 33.L/ 0.75L 30/40

Sparkling 33.L/ 0.75L 30/40

### SOFT DRINKS 30

Pepsi, Diet Pepsi, 7-Up, Diet 7-Up, Tonic, Soda, Bitter Lemon, Ginger Ale

### ENERGY DRINK 40

### COFFEE & CHOCOLATE 30

Americano, Espresso, Decaffeinated coffee, Double Espresso, Machiato Latte, Cappuccino, Café Latte, Hot Chocolate

### STARBUCKS COFFEE

#### Espresso Traditions 12oz 32

Caffè Latte, Cappuccino, Caffè Mocha, Caramel Macchiato, Caffè Americano, White Chocolate Mocha, Espresso

#### Starbucks on Ice 16oz 42

Iced Caffè Latte, Iced Caffè Americano, Iced Caramel Macchiato, Iced Caffè Mocha, Iced White Chocolate Mocha, Iced Signature Chocolate, Double Iced Shaken Espresso

#### Frappuccino 12oz 30

Espresso, Caramel, Mocha, Vanilla, White Chocolate Mocha, Caramel Cream

#### Chocolate 12oz 30

Signature Hot Chocolate

#### Add ons 15

Espresso shot, Flavoured syrup, Whipped Cream, Caramel Drizzle

### TEA

#### Sofitel Signature 35

Pomogranate and Mint, Spring Time Chocolate Mint, Spring Time Oolong Ginger, Apple Pie and Vanilla

#### Classic 35

Early Grey, Ceylon Breakfast, Natural Pure Green Tea

#### Herbal 35

Gentle Camomile, Natural Lemon Verbena, Pure Peppermint, Gentle Minty Green, Jasmine

## SALADS

#### Korean Black Rice (G, N, S, SE, V) 75 (Locally produced)

Shiitake mushrooms, beans sprouts, carrot, kimchi, sesame, fresh coriander, takuan, roasted garlic vinaigrette

#### Summer Grain Salad (G, 🌱) 75

Avocado smashed, chickpea, spelt, orange segment, cherry tomato, mesclun salad, red radish, cumin vinaigrette

#### Tropical Quinoa Salad (N, 🌱) 78

Wild rocket leaves, mango, shallot, cherry tomato, mint, candied walnuts, sweet corn, passion fruit dressing

#### Buffalo Mozzarella (D, G, N, V) 90

Rocket leaves, heirloom tomato, dried tomato tapenade, pine nuts, basil Infused balsamic, toasted focaccia

#### Citrus Kaiso Salad (N, 🌱) 75

Sweet corn, carrot, wakami, edamame, coriander, scallions, pickled onion, cashew nuts, citrus dressing

#### Greek Salad (D, G, V) 78

Greek feta cheese, heirloom tomato, cucumber, red onion, Kalamata olives, green capsicum, oregano

#### Caesar Salad (D, E, F, G) 74 (Locally produced)

Romaine lettuce, Caesar dressing, anchovies, beef bacon, shaved Parmesan cheese, garlic bread

#### Served with additional

Grilled Chicken Breast (D, G) 15

Garlic Butter Shrimp (D, SH) 20

Organic Corn-Fed Chicken Teriyaki (G, S, SE) 25

Sesame Crusted Yellowfin Tuna (F, G, SE) 30

Crispy Tempeh with Peanut Sauce (N, S, 🌱) 18

## SANDWICHES

For gluten-free alternatives, kindly ask for assistance.

#### Wagyu Beef Burger (D, E, G) 112

Provolone cheese, grilled portobello mushroom, tomato, lettuce, BBQ sauce, French fries

#### Crunchy Chicken Burger (D, E, G, N) 108 🌱 (Locally produced)

Free-range chicken breast, beef tomato, smoked turkey ham, lettuce, sweet chilli mayonnaise, red cheddar cheese, brioche bun, French fries

#### Turkish Doner Kebab (D, G, N) 92

Thinly sliced beef, paprika, pickled cucumber, tomato, coriander, mint, yoghurt feta sauce, French fries

#### Maui Club Sandwich (D, E, G) 92 (Locally produced)

Grilled chicken breast, beef bacon, tomato, lettuce, cheddar cheese, mayonnaise, French fries

#### Vegan Wrap (G, S, VE) 75 🌱

Mock meat marinated with peri peri sauce, bell pepper confit, button mushroom, kidney bean, French fries

#### Truffle Beef Bresaola Sandwich (D, E, G) 85

Balsamic onion, roasted red bell pepper, Parmesan cheese, black truffle mayonnaise, focaccia rosemary

#### Smoked Turkey Sandwich (D, E, G) 80

Beef salami, lettuce, provolone cheese, sundried tomato aioli, focaccia olives

#### Italian Veg Caprese Sandwich (D, E, G, V) 80

Rocket leaves, tomato jam, buffalo mozzarella, balsamic glaze, basil mayonnaise, herb ciabatta

## PASTA

#### Penne Al'arrabiata (D, G, 🌱) 🌱 92

Tomato sauce, cherry tomato, chili flakes, Parmesan cheese

#### Fettuccine Gamberi (D, E, G, SH) 115

Prawns, mushrooms, creamy alfredo sauce, Parmesan cheese

## PIZZA

#### Margherita (D, G, V) 80

Tomato sauce, mozzarella cheese, oregano

#### Diavola (G, D) 🌱 90

Tomato sauce, mozzarella cheese, beef salami and chilli flakes

#### Tonno Pizza (D, F, G) 95

Tomato sauce, mozzarella, tuna, red onion, basil and cherry tomato

#### Vegetables Garden Pizza (D, G, V) 85

Confit bell pepper, grilled zucchini, onion, mushroom, rocket, black olives

## DESSERTS

#### Brownie Cheesecake (D, E, G, N) 45

Chocolate chip brownie, vanilla cheesecake, berry compote

#### Chocolate Pot de Crème (D, E, N) 45

Hazelnut cream, brownie, chocolate shavings

#### Lemon Chiffon Cake (D, E, G) 45 (Locally produced)

Chiffon sponge, lemon curd, meringue

#### Watermelon Platter (V) 65

Sliced watermelon