

PRADATINI	M\$22	V\$24
A blend of Grey Goose Vodka, coffee liqueur and simple syrup. Shaken with ice, strained and garnished with 3 coffee beans.	A L	
QUEENTINI	M\$18	V\$20
Chambord, vodka and a splash of pineapple juice make up this easy to drink cocktail. The perfect way to start the night of with a group of friends.		
HAKUNA MATATA	M\$20	V\$22
A tropical and fruity delight, this glorious cocktail is blended with vodka, peach schnapps, Malibu, mango puree and pineapple juice leaving you with a carefree experience.		
O MICKEY	M\$18	V\$20
A wicked and delectable blend of Baileys, Frangelico, Kahlua, cream and chocolate sauce that is sure to tempt chocoholics and hazelnut lovers.		
SOURWORM	M\$17	V\$19
Blended with ice this cocktail is for those who prefer a little sour on their palate. A blend of lemon juice, Monin Bubble Gum, vodka and blue curacao. Topped with sour worms.		
VODKA OH	M\$17	V\$19
Muddled fresh lime and sugar with Smirnoff Vodka, this cocktail is topped with soda and garnished with mint. This is a spectacular way to start any occasion.		
PASSIONFRUIT HARLEY	M\$22	V\$24
With flavour of vanilla, passionfruit and orange this will fast become a favourite to those who love holiday cocktails on the beach.		
SHIRLEY LONG	M\$22	V\$24
It's a New York classic with a Panthers twist. Built with ice, this drink is blended with tequila, white rum, vodka, gin, and Cointreau. Topped with coke dash of grenadine		

and garnished with fresh lemon.

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MIXED DUMPLING BASKET (8pcs)

Chef's selection from the below

Chicken and corn siu mai

Pork and prawn siu mai

Mixed mushroom

Har gau (Prawn dim sum)

Prawn, squid and chives

Duck and Pumpkin

Mud crab, scallop and prawn

Chefs selection varies while stocks last.