Bali Bali Since 1986



TERMS AND CONDITIONS

• MINIMUM CHARGE OF €9 PER PERSON ON FOOD AFTER 6PM ON GROUP BOOKINGS

• ALLERGY AWARE? ** PLEASE LET A MEMBER OF STAFF KNOW **

• SOME DISHES MAY CONTAIN NUTS

• MINIMUM PAYMENT £10 ON CARD

• MAXIMUM OF 2 HOURS PER BOOKING ON BUSY PERIODS AND WEEKENDS

• THE MANAGEMENT RESERVED THE RIGHT TO REFUSE ADMISSION

• ALL PRICES ARE INCLUSIVE OF VAT

• 10%SERVICE CHARGE WILL BE ADDED TO YOUR BILL



• **Special Rijsttafe** - Feast of eight of the most popular dishes from the menu, which we vary seasonally. (Minimum Order for two people) £22.00 per Person

• **Rijsttafel** - A selection of Indonesian cuisine including seven carefully chosen dishes, which we vary seasonally. (Minimum Order for two people) £20.00 per Person

 Set Meal for Two - For those who are not familiar with our cuisine, we would recommend our "Set Meal for Two" Consisting of two starters, four main courses, dessert and coffee plus half a bottle of wine per person. £65 for Two
 Set Meal for Three or More - Consisting of three starters, six main courses, dessert, coffee plus half a bottle of wine per person. £34.50 per Person

Chef's Recommendations

• Bawang Putih Ayam - Fried crispy chicken wings with garlic and chilli £9.35

• Kuzy Ayam - Deep fried chicken topped with the chef's special sauce ± 9.55

- Orange Chicken Tender chicken breast topped with tangy orange sauce £9.55
- Thai Green Curry Chicken & Vegetables in a Thai spicy coconut curry £9.70
- Thai Duck Red Curry Coconut based, served with cherry tomatoes, pineapple and eggplant £10.70

(also available with Beef or Chicken)

- Tahu Telor Bean curd omelette served with soya gravy £10.20
- Garlic Sotong Deep fried battered squid with herbs, garlic and chilli £9.65
- Sambal Kambing Goreng Deep fried lamb chops cooked in medium hot chilli £10.80

Starters

• Prawn Crackers £2.70

• Indonesian Prawn Crackers £3.50

• Emping - Indonesian bitter crackers made from fruit £3.50

• Vegetable Lumpia - Crispy spring roll filled with potato and vegetables £2.80

• Lumpia - Crispy spring roll filled with prawns, chicken and vegetables £2.80

• Sup Daging Istimewa - Traditional Indonesian soup with beef, rice cakes, vermicelli and vegetables £4.45

- Sup Udang Spicy prawn coconut based soup £4.45
- Sup Kepiting Crab stick soup with sweetcorn £4.45

• Sup Sayur - Vegetarian soup £4.45

- Soto Ayam Mild chicken coconut based soup £4.45
- Tom Yum Goong Thai hot and sour soup with prawn and mushroom £5.60
- Perkedel Daging Indonesian potato croquette filled with mince beef and spring onion £5.70

House Specialties Starters

• Chef's Special Starter Platter for 2 - A well-presented selection of chicken sate, lumpia, prawn fritters, vegetable martabak, and crab claws on a bed of prawn crackers £15.20 for Two People

- Udang Goreng Tepung Prawn fritters served with chilli sauce £10.10
- Sate Skewers of tender chicken or beef marinated with our own spices, grilled gently and served with fresh cucumber; onions and savoury peanut sauce £8.70
- Martabak Udang Savoury Indonesian patties filled with prawns wrapped in rice paper contains egg £8.90
- Martabak Daging Savoury Indonesian patties filled with seasoned beef and wrapped in rice paper contains eggs £8.90
- Martabak Vegetable Savoury Indonesian patties filled with vegetables and wrapped in rice paper contains egg £8.90
 - Udang Tempura King prawns in tempura batter mix with breadcrumbs served with chilli sauce £10.10
 Perkedel Jagung Indonesian croquette filled with sweet corn and spring onion £6.50

House Specialities

Poultry Dishes

- Kari Ayam Medium hot Malaysian styled chicken curry £9.40
- Kalio Kental Padang style chicken breast cooked in coconut sauce £9.40

• Ayam Panggang Pacak - Tender marinated chicken topped with mild coconut sauce £9.40

- Ayam Semur Slices of chicken in Indonesian soya sauce £9.40
- Sambal Ayam Goreng Fried chicken cooked in chilli sauce £9.40
- Ayam Mente Chicken cooked with cashew nuts, mushrooms and baby corn £9.85

Beef Dishes

- Rendang Spicy beef cooked on slow fired, flavored with chilli and coconut £10
 Semur Daging Sliced beef cooked in Indonesian soya sauce £10
- Sambal Daging Goreng Sliced beef cooked in a medium hot chilli sauce £10
 - Kari Daging Beef cooked in medium hot Malaysian style curry £10
 - Pangek Daging Sliced beef cooked in hot and sour sauce £10
 - Dendeng Pieces of beef cooked dry in chilli (Hot) £10

Lamb Dishes

Kambing Masak Pedas - Marinated lamb chops, deep fried and cooked in a fresh hot, green chilli sauce £10.80
 Kambing Bakar - Lightly fried lamb chops served in chilli and sweet soya sauce £10.80
 Kari Kambing - Lamb chops cooked in Malaysian curry sauce £10.80

Prawn Dishes

• Udang Masak Pedas - Prawns fried with fresh hot green chilli £10.80

- Kari Udang Prawns cooked in medium hot Malaysian style curry £10.80
 - Udang Belado Prawns fried in medium hot chilli sauce £10.80
- Udang Mente Prawns cooked with cashew nuts, mushrooms and baby corn £10.80
 Udang Asam Manis Prawn fritters topped with sweet and sour sauce £11.25
- Tauco Udang Lightly fried prawns cooked with chilli and brown bean sauce £11.25

Squid Dishes

Gulai Sotong - Squid in a spicy coconut gravy £9.40
 Sambal Sotong - Squid fried in a medium hot chilli sauce £9.40

Sotong Semur - Squid cooked in Indonesian soya sauce £9.40

Fish Dishes

Ikan Masak Jeruk - Sweet and sour fish with a touch of lemon £11.35
 Kari Ikan - Deep fried fish in Malaysian style curry £11.35
 Ikan Masak Belado - Fish fried in medium hot chilli sauce £11.35
 Ikan Masak Pedas - Fried fish topped with hot fresh green chilli £11.35
 Ikan Tomato - Fish cooked with garlic, chilli and tomatoes £11.35
 All Fish above is Seabream

Rice & Noodle Dishes

Nasi Goreng Special - Egg fried rice with shredded chicken, King prawns, vegetables and chilli £9.85
 Nasi Goreng - Special fried rice with shredded chicken shrimps, eggs and peas £9.35

- Nasi Gurih Coconut rice garnished with fish, prawns, eggs, anchovies and pickled vegetables £10.35
 - Nasi Putih Steamed rice £2.70
 - Coconut Rice £3.50
 - Egg Fried Rice £3.30
 - Mee Goreng Spicy fried noodles with squid, beef, shrimps and fish cake £9.85
 - Plain Noodle Fried noodles with beansprouts £6.50

• Mee Hoon Goreng - Rice vermicelli fried with chicken, vegetables, shrimps, egg and fish cake £9.85

• Char Kway Teow - Broad rice noodles fried with shrimps, chicken, vegetables and egg £9.85

• Singapore Laksa - A spicy rice vermicelli based coconut soup with king prawns, fish cakes and vegetables £9.85

Side Dishes

Acar - Contains nuts - pickled vegetables £5.00
 Sambal Goreng Telor - Fried Eggs in chilli sauce £5.00

- Semur Telor Eggs cooked with Indonesian soya sauce £5.00
- Sambal Teri Kacang Anchovies with chilli and peanut £7.25

Vegetarian Dishes

Gado Gado - Tradational Indonesian salad served with peanut sauce £8.65
Sayur Lodeh - Mixed vegetables cooked in coconut milk broth £8.85
Oriental Vegetables - Seasonal – please ask for availability £9.50
Tahu Goreng - Fried beancurd and vegetables garnished with traditional peanut sauce £8.65

Cap Tjai - Stir fried mixed vegetable in soya £8.65
Sambal Goreng Terong - Aubergine cooked in chilli sauce £8.65
Kari Sayur - Mixed vegetables cooked in a medium hot malaysian style curry £8.85
Vegetarian Thai Green Curry - Mixed Vegetables in Thai spicy coconut curry £8.85

Desserts

• Pisang Goreng - Banana fritters topped with honey syrup £3.75

- Rambutan Indonesian fruit in a light syrup £3.85
- Mango Fresh mango available seasonally £4.20
- Lapis Legit Traditional Indonesian layered cake £4.20
- Kue Dadar Indonesian coconut pancake served with coconut milk £4.20

Wine List

White Wines – Bali Bali Selection	GLASS	BOTTLE
1. CHEVANCEAU WHITE, FRANCE	£4.50	£16.25
• CRISP, CLEAN GASCOGNE WHITE, EXCELLENT ON ITS OWN OR WITH FIS	H, SHELLF	ISH AND
WHITE MEATS		
2. SAUVIGNON BLANC, ECHEVERRIA, CHILE		£19.30
RIPE AND FULL BODIED WITH A HINT OF TROPICAL FRUIT		
3. PINOT GRIGIO SACHETTO, ITALY	£5.25	£18.50
SOFT FRUIT AND FULL FLAVOURED		
4. NATURALYS CHARDONNAY, FRANCE		£20.25
• 100% CHARDONNAY GROWN AND PRODUCED ORGANICALLY BY GERAR	DBERTRA	ND IN THE
		£21.80
 5. SAUVIGNON BLANC, SAINT CLAIR, NEWZEALAND A DELICATE AROMA OF TROPICAL FRUITS AND AN INTENSE FLAVOUR O 		
THROUGH TO A CLAEN AND FRESH FINISH	FRIFEFAS	SIONERUIT
6. GEWURZTRAMINER, DOPFF AU MOULIN, FRANCE		£24.30
LOVELY SPICY BOUQUET AND A RICE FULL FLAVOUR		DLHOU
7. CHABLIS 1ER CRU FOURCHAUME, FRANCE		£30.30
• FOURCHAUME IS DISTINGUISHED BY ITS POWER, ELEGANCE, BOUQUET	AND LENC	
	F BOTTLE	
• CLASSIC, CLEAN, CRISP AND STYLISH WINE, IDEAL WITH SEAFOOD		
Rose Wines	CLASS	
	GLASS	
9. ANJOU ROSE DOMAINE DEA CEDRES, FRANCE	£5.25	£18.50
A MEDIUM DRY ROSE BURSTING WITH SUMMER FLAVOURS		040 50
10. CHATEAU DE L'AUMERADE ROSE, FRANCE		£19.50
• TOP QUALITY DOMAINE BOTTLED ROSE AS CONSUMED ON THOSE LAZY		
		IOLIDAYS
		IOLIDAYS
Red Wines – Bali Bali Selection	GLASS	BOTTLE
	GLASS	BOTTLE
11. CHEVANCEAU RED, FRANCE	GLASS £4. <mark>5</mark> 0	BOTTLE £16.25
	GLASS £4. <mark>5</mark> 0	BOTTLE £16.25
11. CHEVANCEAU RED, FRANCE • THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY ANI	GLASS £4. <mark>5</mark> 0	BOTTLE £16.25
11. CHEVANCEAU RED, FRANCE • THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR	GLASS £4.50 D A SPICY I £5.30	BOTTLE £16.25 BERRIED
 11. CHEVANCEAU RED, FRANCE • THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE 	GLASS £4.50 D A SPICY I £5.30	BOTTLE £16.25 BERRIED
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-I 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-I 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-B 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE QUALITY BLACKCURRANT FRUIT WITH AN ATTRACTIVE FINISH 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50 £18.50 £19.30
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-I 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE QUALITY BLACKCURRANT FRUIT WITH AN ATTRACTIVE FINISH 15. FOUNDSTONE SHIRAZ, AUSTRALIA 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50 £18.50
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-B 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE QUALITY BLACKCURRANT FRUIT WITH AN ATTRACTIVE FINISH 15. FOUNDSTONE SHIRAZ, AUSTRALIA WEIGHTY SMOKY FRUIT WITH A LONG AFTERTASTE 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50 £18.50 £19.30 £19.30
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-B 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE QUALITY BLACKCURRANT FRUIT WITH AN ATTRACTIVE FINISH 15. FOUNDSTONE SHIRAZ, AUSTRALIA WEIGHTY SMOKY FRUIT WITH A LONG AFTERTASTE 16. RIOJA RESERVA ONDARRE, SPAIN 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50 £19.30 £19.30 £19.30
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-B 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE QUALITY BLACKCURRANT FRUIT WITH AN ATTRACTIVE FINISH 15. FOUNDSTONE SHIRAZ, AUSTRALIA WEIGHTY SMOKY FRUIT WITH A LONG AFTERTASTE 16. RIOJA RESERVA ONDARRE, SPAIN BEAUTIFULLY AGED IN OAK, SMOOTH AND SUBTLE WITH THE ADDED CO 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50 £18.50 £19.30 £19.30 £19.30
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-H 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE QUALITY BLACKCURRANT FRUIT WITH AN ATTRACTIVE FINISH 15. FOUNDSTONE SHIRAZ, AUSTRALIA WEIGHTY SMOKY FRUIT WITH A LONG AFTERTASTE 16. RIOJA RESERVA ONDARRE, SPAIN BEAUTIFULLY AGED IN OAK, SMOOTH AND SUBTLE WITH THE ADDED CO 17. BROUILLY DOMAINE DE LA GRANGE VOUGEON, FRANCE 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50 £18.50 £19.30 £19.30 £19.30 CF VANILLA £23.00
 11. CHEVANCEAU RED, FRANCE THE ADDITION OF 5% SYRAN TO THE BLEND GIVES THIS WINE BODY AND FLAVOUR 12. TOURNEE DU SUD PINOT NOIR, FRANCE SOFT FRUIT AND FULL RED BERRY FRUIT AND SOFT TANNINS, MEDIUM-H 13. MERLOT, DOMAINE DE POURTHIE, FRANCE FULL, RIPE FRUIT FLAVOURS WITH AROMAS OF SWEET BERRIED FRUITS 14. CABERNET SAUVIGNON, ECHEVERRIA, CHILE QUALITY BLACKCURRANT FRUIT WITH AN ATTRACTIVE FINISH 15. FOUNDSTONE SHIRAZ, AUSTRALIA WEIGHTY SMOKY FRUIT WITH A LONG AFTERTASTE 16. RIOJA RESERVA ONDARRE, SPAIN BEAUTIFULLY AGED IN OAK, SMOOTH AND SUBTLE WITH THE ADDED CO 17. BROUILLY DOMAINE DE LA GRANGE VOUGEON, FRANCE A NOSE OF STRAWBERRIES AND MORELLO CHERRIES, SMOOTH AND CH 	GLASS £4.50 D A SPICY £5.30 BODIED	BOTTLE £16.25 BERRIED £18.50 £18.50 £19.30 £19.30 £21.00 OF VANILLA £23.00 THE PALATE
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Sparkling & Champagne	GLASS	BOTTLE
20. FAVOLA PROSECCO DOC EXTRA DRY, ITALY	£5.75	£21.00
• EVERYONE'S FAVOURITE SPARKLING WINE! FRESH AND CLEAN, WITH LI	VELY BUBE	BLES!
21. MOUTARD GRANDE CUVEE		£33.50
• FINE, RICH DEVELOPED NOSE WITH FRAGRANCES OF BUTTER, ALMOND	AND BRIO	CHE
22. MOUTARD PRESTIGE ROSE		£36.50
 A FRUITY FLAVOUR – A CHAMPAGNE FOR ANY OCCASION 		
23. PERRIER JOUET GRAND BRUT		£44.20
• FINE AND LIVELY BUBBLES, INVITING FRAGRANCE AND LINGERING FLAV	OUR	
24. BOLLINGER SPECIAL CUVEE		£50.30
• A SATISFYING, RICE AND FLAVOURFUL CHAMPAGNE SMOOTH IN TEXTUR	RE, VIBRAN	IT IN BALANCE
AND LONG ON THE FINISH		

Beverage List

Spirits & Liqueurs	%Vol	GLASS
• RUM MALIBU, BARCARDI, CAPTAIN MORGAN	21/37.5/40	£3.50
• MARTINI		
BIANCO, ROSSO, DRY	15	£3.50
CINZARO BIANCO	15	£3.50
• LIQUEURS & SPIRITS SAMBUCA, CONTREAU, DRANBUIE, PIMMS,	17-40	£3.50

AMARETTO, BAILEYS, TIA MARIA, GRAND MARNIER, TEQUILA, DUBONNET, CAMPARI, JIM BEAN, BENEDICTINE, SOUTHERN COMFORT

• PORT		
CROFT	20	£3.50
TAYLOR	20	£3.50
VINTAGE		£5.50
• BEERS		
SINGHA (THAI BEER)	5	£4.20
BINTANG (INDONESIAN BEER) SINGHA BEER	4.7	£4.50
SOFT DRINKS/ JUICES		
MANGO, GUAVA, PINEAPPLE, ORANGE, CRANBERRY, APPLE		£2.60
BOTTLED MINERAL WATER LARGE 750ML		£3.50
BOTTLED MINERAL WATER SMALL		£2.60
MIXERS – TONIC, SODA, BITTER LEMON, ETC.		£2.40
COKE, DIET COKE, FANTA, SPRITE		£3.00
COCONUT JUICE		£2.80 cans
		<u></u>
THE TARIK/ THE BOTOL		£2.80
ENGLISH TEA/ PEPPERMINT/ EARL GREY		£2.40
JASMINE/ GREEN TEA		£2.20
		£2.20
		£2.80
		£2.20
LIQUEUR COFFEE		£4.75