

COCKTAIL MENU

THE OYSTER BOX

OYSTER BOX SIGNATURES

UMHLANGA SCHLING	140
Local cane muddled with fresh pineapple and mint, topped with crushed ice and mango juice	
LIGHTHOUSE HEAVEN (N)	125
Captain Morgan Dark Rum, amaretto, shaken with fresh orange, pineapple, granadilla and lime juice	
THE BLUSH (E)	160
Tanqueray No. TEN Gin, elderflower syrup, fresh lemon juice, cranberry juice and Angostura bitters shaken, chilled, and zested with fresh orange peel	
SOUTHERN ROCKY SHORE	160
Dufftown Singleton 12 Year Old stirred with honey, freshly pressed lemon juice, orange zest and homemade ginger syrup	
THE SOUTH OF FRANCE	170
Created for the launch of the new Cîroc. Strawberry, lemon juice, sparkling wine and a splash of club soda	

LEGENDARY

RASPBERRY MARTINI (E)	145
Tanqueray No. 10 Gin, raspberry syrup, fresh lemon juice and Angostura bitters, served chilled in a martini glass with lemon zest	
MAI BULLET (N)	150
Bulliet Bourbon, orange liqueur, orgeat syrup, pineapple juice, fresh lime juice and granadilla pulp. Shaken and served tall - a delicious whisky refresher	
KETEL ONE-FOR-ALL	155
Ketel One Vodka, elderflower cordial, lemon juice, pressed cucumber and apple juice, shaken and topped with club soda	
THE DON'S NO 1	195
Don Julio Tequila, freshly pressed grapefruit juice, a smack of cinnamon for spice, topped with ginger beer	
ELYX SOURS (E)	145
Absolut Elyx Vodka, vanilla syrup, lemon juice and egg white, shaken to perfection	
SPICED MARTINI	135
Havana Club 7 Year Old, home-made ginger syrup, shaken with fresh pineapple juice, served straight up	

N-Nuts | E-Egg

Please advise a member of our service team before ordering if you have any food allergies or special dietary requirements. Prices include VAT at the current standard rate. A discretionary 10% gratuity will be added to your bill.

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BARTENDERS' FAVOURITES

VANILLA & CRANBERRY MARGARITA	165
Don Julio Reposado Tequila shaken with vanilla syrup, orange liqueur and cranberry juice, served over crushed ice	
BASIL & ALMOND DELIGHT (N)	160
Cîroc Vodka shaken with amaretto, fresh basil leaves and cranberry juice, topped with lemonade	
MARTEL ALEXANDER	160
Martell VSOP, white chocolate liqueur and fresh cream, shaken and served straight up	
OBH SUNSET	130
Olmeca Altos, blood orange syrup, orange juice served tall	
ROSE GARDEN	135
Malfy Gin Ros and rose syrup, shaken and topped with bitter lemon, served tall	

LOW CALORIE COCKTAILS

SOCIALITE	135
Ketel One Vodka, green melon purée, fresh mint, lime squeeze, charged with crushed ice and a splash of club soda Calorie count - 177	
GRAPEFRUIT & MINT SMASH	130
Tanqueray Gin, fresh mint, grapefruit juice shaken with agave syrup Calorie count - 164	
SKINNY COLADA	140
Cîroc Pineapple, pressed pineapple and Piña Colada essence shaken with coconut milk, served tall Calorie count - 180	
KIWI & CUCUMBER MARTINI	125
Tanqueray Gin, pressed with fresh kiwi and cucumber, shaken with cloudy apple juice, served in a chilled coupe Calorie count - 180	

NON-ALCOHOLIC COCKTAILS

JAMBOREE	90
Muddled fresh lime, mint, blueberry jam, lemonade charged with crushed ice	
WATERMELON & BASIL COOLER	90
Watermelon and basil pressed with sugar syrup, shaken with cranberry juice and topped with ginger beer	
JUNIPER TONIC	85
Notes of grapefruit, orange, and lemon infused with juniper berries, cardamom, and rosemary, topped with tonic water	

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