

# COCKTAIL MENU

## 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. TEN Gin, raspberry syrup, fresh lemon juice and Angostura bitters, served chilled in a martini glass with lemon zest*

**MAI BULLET (N)** 150  
*Buliet 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*

V-Vegetarian | VG-Vegan | D-Dairy | S-Shellfish | N-Nuts  
P-Pork | G-Gluten | A-Alcohol | E-Egg

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and kindly note that a discretionary 10% gratuity will be added to your bill. Thank you for your generosity.

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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  
*Olmecca 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*