
SPECTRUM

LOUNGE & BAR

SOFT DRINK AND WATER

MINERAL WATER

Perrier Sparkling Water (330 ml)	180
San Pellegrino Sparkling Water (500 ml)	150
Acqua Panna Still Water (500 ml)	170

SOFT DRINK

Fever Tree Indian Tonic, Fever Tree Mediterranean,	140
Fentimans Connoisseur	
Orangina	150
Red Bull Europe	150

SPRITZER

Fentimans Rose Lemonade,	
Fentimans Ginger Beer, Lime Soda	170

BEERS

THAI CRAFT

Chalawan, Pale Ale	170
Chatri, India Pale Ale	170
Bussaba Ex-Weissen, Hefeweiss	170

IMPORTED

Meisel's Weisse Dunkel, Dunkel Weizen (500 ml)	250
Brewdog Punk IPA, American Style IPA	280
Hoegaarden White, Belgian White	280
Hoegaarden Rose, Belgian Fruit Beer	280

LOCAL

Singha, Lager	170
Heineken, Lager	170
Tiger, Lager	170
Asahi, Lager	170

CIDER

Aspall Suffolk Organic Cyder, Organic Apple Cider (500 ml)	310
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SIGNATURE COCKTAILS

WHITE MALI Tanqueray gin, Cointreau, lemon, jasmine, egg white	270
GIANT PANDAN Ketel One vodka, Midori, grapefruit juice, pandan, lime, egg white, Angostura bitter	340
MISTY NU Evan Williams, Kahlua, Carpano Rosso, chocolate bitter, espresso	320
MAD MANGO Chili-infused Ketel One vodka, mango puree, spicy mango, elder flower, lime, chili salt	280
EDDY MURPHY Malibu, Midori, pineapple juice, lime juice, egg white	290
HOLE IN ONE Tanqueray gin, Cointreau, lemon juice, lemongrass & honey syrup, orange juice, kaffir lime leaf	330

WINE BY THE GLASS

	GLASS	BOTTLE
CHAMPAGNE & SPARKLING		
Moët Brut Imperial, Pinot Noir, Pinot Meunier (20cl) Chardonnay, Burgundy, France, NV	1,100	5,900
Val d'Oca Prosecco Blu Millesimato Extra Brut, Glera, Veneto, Italy, NV	280	1,200
WHITE WINE		
Miles From Nowhere, Chardonnay, Margaret River, Australia, 2016	370	1,600
Colle Corviano, Pinot Grigio, Veneto, Italy, 2016	310	1,250
Tohu, Sauvignon Blanc, Marlborough, New Zealand, 2017	420	1,700
RED WINE		
Henri Delagrange Hautes-Côtes de Beaune, Pinot Noir, Burgundy, France, 2017	420	1,700
Ilauri Bajo, Montepulciano, Montepulciano d'Abruzzo, Italy, 2015	310	1,250
Finca La Emperatriz Crianza, Rioja Blend, Rioja, Spain, 2011	370	1,600

*More wine by the bottle selection available. Please ask our associates.

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SPIRITS AND LIQUEURS

	GLASS	BOTTLE
APERITIF		
Pimm's No.1, Aperol, Midori, Pernod, Campari, Carpano Dry, Carpano Bianco, Carpano Rosso, Antica Formula, Fernet Branca, Branca Menta	210	2,900
BLENDED SCOTCH		
Johnnie Walker Black Label	260	3,400
Johnnie Walker Gold Label	340	4,800
Johnnie Walker Blue Label	950	13,900
SINGLE MALT SCOTCH		
Singleton 15 Years	380	4,700
Ballantine 12 Years Old	380	4,700
Lagavulin 16 Years	680	9,200
Glenfarclas Highland 17 Years	540	6,800
IRISH WHISKY		
Jameson	240	2,750
Bushmills Black Bush	280	3,400
BOURBON		
Bulleit Rye	320	4,200
Evan Williams	240	2,800
Jack Daniel's	260	3,200
Maker's Mark	320	4,100
GIN		
Tanqueray London Dry	270	3,100
Martin Miller's	320	4,100
The Botanist	330	4,200
Roku Japanese Craft	340	4,400
Hendrick's	380	4,500
RUM		
Captain Morgan Dark	230	2,800
Diplomatico Planas	230	2,800
Bacardi	280	2,900
Zacapa Centenario 23 Years	400	6,300
VODKA		
Ketel One	260	2,800
Belvedere	320	4,100
Beluga Noble	320	4,100
Grey Goose	370	4,700
TEQUILA		
Don Julio Reposado	390	5,100
Ocho Blanco	320	2,800
COGNAC		
Hennessy VSOP	360	4,800
Remy Martin VSOP	370	4,900
Hine Domaines Bonneuil 2006	650	7,900
Hennessy XO	950	13,900
DIGESTIF		
Bailey's, Jägermeister, Frangelico, Sambuca Borghetti, Cointreau, Kahlua, Limoncello Di Capri, Luxardo Amaretto	280	3,100
Calvados Maitre Pierre, Chabot Armagnac VSOP	320	3,600
Absinthe Maison Fontaine Blanche	420	5,300

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SPECTRUM SNACKS

Marinated green olives (V)	250
Salted premium nuts (V)	250
Pork larb balls	250
Tapenade and dip platter, crostini (V)	280
Caramelized chicken wings	290
Chicken quesadilla	290
Young pork ribs, BBQ sauce, buttered corn	330
Pulled pork bun, sweet potato chips	330
Crispy calamari, avocado chili mayo	350
Crispy soft shell crab, tamarind sauce, taro fritter	410
Wagyu beef sliders	580
Rock lobster tail, confit garlic, parsley	430

PREMIUM SNACKS

Lobster roll, french-fries	790
BBQ Wagyu beef finger ribs, mushroom spinach salad	850
Slow-roasted beef short rib, sweet potato mash	850
Steak & Fries; grain-fed sirloin, salsa verde	850
Smoked Scottish salmon, Russian caviar, bagel	880
Selection of 5 cheeses	890
Imported cold cuts (5 items)	890
Grilled Scottish salmon, organic beets, yoghurt lime sauce	900
Burrata 250 gr., seasonal truffle (V)	950
Premium seasonal oysters (6pcs)	950
Pata Negra ham, pickles	990
Cheese and cold cuts platter	1,200
Lobster linguine, cherry tomato sauce	1,300

SWEET TREATS

Japanese melon on ice	420
Korean strawberry, Baileys, white chocolate, whipped cream	710

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