

## BEER

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<b>Suntory Premium Malt's 330ml</b>	<b>12</b>
<b>Suntory Premium Malt's Pilsner (btl)</b>	<b>10</b>

## APERITIF COCKTAILS

*To kickstart your meal*

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<b>Ms. Angélique</b>	<b>22</b>
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*Brut champagne, cucumber infused gin, elderflower and lime juice*

<b>Champagne Cocktail</b>	<b>22</b>
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*Brut champagne, brandy, angostura bitters and brown sugar cube*

<b>Mimosa</b>	<b>22</b>
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*Brut champagne, orange citrus liqueur and orange juice*

<b>Classic Martini</b>	<b>20</b>
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*Dry gin or vodka, dry vermouth, olives or lemon twist*

<b>Negroni</b>	<b>20</b>
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*Gin, campari and sweet vermouth*

## WHISKY & BRANDY COCKTAILS

*Cocktails to go with your steak*

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<b>Cinnamon Manhattan</b>	<b>22</b>
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*Rye whisky, sweet vermouth, angostura bitters, maraschino cherry and homemade burnt cinnamon syrup*

<b>Oaky Old Fashioned</b>	<b>20</b>
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*28 days barrelled bourbon whisky, angostura bitters, orange peel and brown sugar*

<b>Classic Sidecar</b>	<b>20</b>
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*Brandy, orange citrus liqueur, lemon juice, homemade sugar syrup*

<b>The Samurai Caipirochita</b>	<b>20</b>
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*Chita whisky, lime wedges, brown sugar and lime juice*

<b>Gramps Pie</b>	<b>20</b>
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*Bourbon whisky, apple juice, cinnamon and vanilla syrup*

## WAKANUI SIGNATURE COCKTAILS

*Classics with a twist*

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<b>Salted Egg Rye Whisky Sour</b>	<b>22</b>
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*Rye whisky, pineapple juice, angostura bitters, lemon juice, homemade sugar syrup and rimmed salted egg*

<b>Passionate Yuki</b>	<b>22</b>
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*Dry gin, yuzu sake, orange citrus liqueur, lemon juice and passion fruit*

<b>Frangelico Coffee and WAKANUI Binchotan Chocolate</b>	<b>20</b>
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*Frangelico liqueur, brewed coffee, fresh cream, maple syrup and Binchotan Chocolate on the side*

<b>Gin-Ber-Mint</b>	<b>20</b>
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*Cucumber infused gin, homemade mint syrup and lime juice*

<b>Hazelnut Espresso Martini</b>	<b>20</b>
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*Vodka, hazelnut liqueur, brewed coffee and vanilla syrup*

## TROPICAL COCKTAILS

*The all time favourites*

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<b>Mojito</b>	<b>18</b>
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*Classic | Raspberry | Passion fruit*

<b>Margarita</b>	<b>18</b>
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*Choose between frozen or shaken*

*Classic | Raspberry | Passion fruit*

<b>Daiquiri</b>	<b>18</b>
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*Choose between frozen or shaken*

*Classic | Banana | Raspberry | Passion fruit*

## MOCKTAILS

*Rejuvenating concoctions*

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<b>Pink Passion</b>	12
<i>Passion fruit, cranberry, orange and raspberry</i>	
<b>Apple Pie</b>	12
<i>Apple, lime, cinnamon, vanilla and brown sugar</i>	
<b>Kiwi Cooler</b>	12
<i>Kiwi, lime, mint and lemonade</i>	
<b>Breeze Berries</b>	12
<i>Blueberry, raspberry, elderflower and lemonade</i>	
<b>Cloudy Pom - Pom's</b>	12
<i>Banana, pomegranate, apple, lemon and mint</i>	

## JUICES

*Thirst quenching cleansers*

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<b>Freshly Squeezed Juice of the Day</b>	12
<b>Orange   Pineapple   Cloudy Apple   Pomegranate   Cranberry</b>	8

## SOFT DRINKS

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<b>Coke   Coke Light   Sprite   Ginger Ale</b>	8
<b>Tonic Water   Soda Water</b>	8

## MINERAL WATER

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<b>Antipodes 1L Still   Sparkling</b>	12
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## TOBY'S ESTATE CAFÉ SELECTION

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<b>Long Black   Espresso   Macchiato</b>	4.5
<b>Café Latte   Flat White   Cappuccino</b>	5

*+1 for extra shot*

## TWG TEA SELECTION

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<b>English Breakfast Tea   French Earl Grey   Moroccan Mint   Emperor Sencha Japan   Chamomile</b>	6
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# WAKANUI

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GRILL DINING ■ SINGAPORE

## BEVERAGE LIST