

SPARKLING

Cava Funàmbul Brut Nature
Penedes Catalonia, 2017 **7.7/35**

WHITE

Isle Saint Pierre Blanc
Marseille, 2018 **5.9/28**

Fabrizio Vella Bianco
Scicily, 2018 **6.5/31.5**

Oniric Blanc
Entre Vinyes, Penedes Catalonia, 2019 **6.7/32**

Magnus Riesling
Staffelter Hof, Mosel, 2019 **8.7/39.5**

Sauvignon Blanc
Zerbetta Quattrocento, Piemonte, 2017 **9.7/43.5**

Riesling
Malinga, Kamptal, 2016 **11/55**

ORANGE

Jantara
Slobodne, Slovakia, 2017 **9.5/45**

RED

Tres Tinto Tempranillo
Azul Y Garanza 2018 **6.1/30**

Fattoria di Samontanna, Albarese
Tuscany, 2018 **7.5/35.5**

Domaine Ocre Rouge Merlot
Languedoc, 2016 **7.9/37.5**

Chat Rond Stone, Gamay
Coteaux Bourguignon, 2016 **8.8/42**

Guerila Barbera
Slovenia, 2017 **12.2/62.5**

COCKTAILS

Ginger Arrack Sour **9.5**
Ceylon Arrack, ginger, cinnamon sugar

Coconut Washed Negroni **10**
Colombo 7 gin, Campari, Martini Rosso, Coconut Oil

Clarified Pineapple Milk Punch **10**
Ceylon Arrack, Havana 3, dark rum, green tea, spices

Rambutan Daquiri **9.5**
Aluna coconut rum, rambutan, coconut water, curry leaf

Guava & Hibiscus Sunset **9.5**
1800 Tequila, guava, hibiscus

BEER

Lion Lager, brewed in Colombo **5.5**
Lion Stout **6**

BATCH INFUSIONS FROM OUR KITCHEN

Ceylon iced tea with peach and honey **4.5**
Fresh ginger beer **4.5**
Fresh watermelon and mint soda **5**

SOFTS

Smoked barrel cola **3.5**
Still/sparkling water (large) **3.5**

CEYLON TEA

Nuwara Eliya single origin pekoe **3.5**
Young Hyson green tea **3.5**
Peppermint leaves **3.5**