

# All-Inclusive

## PREMIUM DRINKS MENU

### COCKTAILS

ENJOY ALL STANDARD COCKTAILS FROM OUR BARBIERI BOOKLET, KOKOYE AND SOLEY COCKTAIL MENUS

### BY THE GLASS

#### Prosecco

LAMBERTI PROSECCO N.V

Veneto, Italy

#### Rosé

FRANCE-CÔTE DE PROVENCE  
"LA VIE EN ROSE"

Château Roubine 2023

#### White Wine

ITALY - "COLLIO", FORMENTINI,

Pinot Grigio 2022

SOUTH AFRICA - BOUCHARD FINLAYSON  
"BLANC DE MER"

Chardonnay, Viognier, Blend 2023

#### Red Wine

ITALY - BARBERA D'ASTI

Ca Bianca, 2021

SOUTH AFRICA- LA VIERGE  
"THE AFFAIR"

Pinot Noir 2022

### SPIRITS

#### Apéritif

MARTINI BIANCO, EXTRA DRY, ROSSO  
CAMPARI  
PERNOD

#### Vodka

ABSOLUT BLUE  
ABSOLUT ELYX  
ABSOLUT PEPPAR

#### Gin

BEEFEATER  
LONDON DRY GIN  
BOMBAY SAPPHIRE  
INDLOVU GIN: CITRUS, PINK

#### Rum

TAKAMAKA ZANANA (PINEAPPLE)  
TAKAMAKA - COCO  
TAKAMAKA - SPICED DARK  
TAKAMAKA - ZENN  
TAKAMAKA - WHITE  
BACARDI CARTA BLANCA

#### Tequila

OLMECA BLANCO

#### Whisky

JAMESON IRISH WHISKEY  
JIM BEAM BOURBON

#### ALL-INCLUSIVE MENU DISCLAIMER

Service Hours: 11 AM - 11 PM  
Excludes Mini Bar and In-Room Dining  
Breakfast, lunch, and dinner are served à la carte, up to 3 courses per meal  
1400 SCR credit per person for dinner at Azido