



## FUNCTION PACK 2020



# COCOON RESTAURANT, BAR, BEACH CLUB.

Inspired by the idyllic surroundings of the famous Bali beaches and combined with Mediterranean flair, Cocoon offers a multitude of dining options, pool side lounging, and a relaxed ambience.

Whilst laying back on your personal daybed by our stunning pool, sipping on a perfectly blended Daquiri or Margarita, you can also indulge in our pool side grazing menu, offering a large range of delectable delights.

Catering for Brunch, Lunch and Dinner in three distinct dining areas, Cocoons menus deliver a truly international cuisine with dishes fusing the best of Asian and modern European flavours and produce.

Brunch overlooking the pool is a must or if it is a long lazy Lunch or a dinner under the stars you are interested in, you can delve into our extensive grazing, lunch or dinner menu available either in one of our stunning dining areas or by the pool.

Regular monthly events such as SPLASH and BOUNCE combined with internationally renowned DJ events and acts playing poolside along with our team of resident DJs playing from 12 noon guarantees great tunes whether it be for a relaxed afternoon poolside, a sunset drink or seriously pumping pool party.

Weddings and private events are also catered for with Cocoons dedicated team of event and wedding planners to ensure every element of your wedding or event runs smoothly and is beautifully delivered.

With our upstairs area providing views across the glorious Indian Ocean, we are able to cater for small intimate candle-lit gatherings, right through to sit down wedding parties of up to 100 people. We have an array of packages to suit every occasion and budget



JL. DOUBLE SIX, NO.66, BLUE OCEAN BOULEVARD, SEMINYAK, BALI

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**IDR 220K<sup>nett</sup>**

**PER HEAD, PER HOUR  
TAPAS SET MENU**

## MENU

### **Crispy Mushrooms** (v)

*five spice breaded button mushrooms w/ aioli (v)*

### **Roasted Duck Steam Buns**

*w/ cucumber, pear & hoisin sauce*

### **Vegetarian Spring Rolls** (v)

*sweet soy sauce*

### **Fish Satays** (gf)

*local spices & sambal*

### **Chicken Dumpling**

*minced chicken fried wonton's served with sweet chili*

### **Fish Goujons**

*beer battered white fish goujons served w/ tartare*

### **Fat Chips** (p)

*sour cream, bacon & spring onion*

## PIZZA

**Hot Salami**, tomato, mozzarella & chili (p)

**Wild Mushroom**, tomato, mozzarella ham & olives (p)

**Parmesan**, fresh mozzarella potato & rosemary (v)

**IDR 250K<sup>nett</sup>**

**PER HEAD, PER HOUR  
TAPAS SET MENU**

## MENU

### **Chicken Drumlets**

*marinated & panko crumbed drumlets with tartare*

### **Mini Angus Beef Burger** (p)

*swiss cheese, lettuce, tomato, bacon & dijon mustard mayo*

### **Roasted Duck Steam Buns**

*w/ cucumber, pear & hoisin sauce*

### **Prawn Tempura**

*lime aioli & lemon*

### **Lamb Shaslicks** (gf)

*capsicum, onion & toasted sesame*

### **Vegetarian Spring Rolls** (v)

*sweet soy sauce*

### **Fish Satays** (gf)

*local spices & sambal*

### **Fish Goujons**

*beer battered white fish goujons served w/ tartare*

### **Tempura Soft Shell Crab**

*wasabi soy dipping sauce*

### **Crispy Pork Dumplings** (p)

*soy ginger dipping sauce*

## PIZZA

**Roasted Pumpkin**, mozzarella, zucchini & shallots (v)

**Caramelized Pineapple**, ham, tomato & mozzarella (p)

**Hot Salami**, tomato, mozzarella & chili (p)

**Wild Mushroom**, tomato, mozzarella ham & olives (p)

*menu may change without notice*

*(v) vegetarian, (p) contains pork, (gf) gluten free, (vegan) contain no animal products*



## MENU

**Yellow fin Tuna Tartare** (gf) (served in china spoons)  
*Wakame, soy & sesame dressing, flying fish roe*

**Caprese Skewer** (v) (gf)  
*Cherry tomato, baby mozzarella, basil pesto*

**Mini Angus Beef Burger** (p)  
*swiss cheese, lettuce, tomato, bacon & dijon mustard mayo*

**Cuttlefish Salsa on Lavosh Crisps**  
*Exotic fruit, lime & palm sugar dressing*

**Roasted Pimento Gazpacho** (gf) (v) (vegan)  
*Melon & strawberry*

**Vegetarian Spring Rolls** (v)  
*sweet soy sauce*

**Roasted Duck Steam Buns**  
*w/ cucumber, pear & hoisin sauce*

**Prawn Tempura**  
*Lime aioli & lemon*

**Hand Roll** (gf)  
*prawn tempura, salmon, avocado, cucumber & daikon*

**Mini Korean Inspired Tacos**  
*Braised beef cheeks, 'hapa' cabbage slaw, avocado condiment*

**Crispy Pork Dumplings** (p)  
*soy ginger dipping sauce*

**Crispy Quail Egg** (served in china spoons)  
*Candied serrano, saffron hollandaise*

## PIZZA

**Goats Cheese, Pear Walnuts, Truffled Honey**

**Wild Mushroom, Taleggio, Dried Olives, (v)**

**Prawn & Preserved Lemon, Chilli, Basil, Grana Padano**

**IDR 275K<sup>nett</sup>**

PER HEAD, PER HOUR

**TAPAS / CANAPES SET MENU**

menu may change without notice

(v) vegetarian, (p) contains pork, (gf) gluten free, (vegan) contain no animal products



## IDR 300K<sup>nett</sup> PER HEAD SET MENU

### ENTREE

choice of

**Roasted Beetroot Salad** (v) (gf)  
feta, crisp arugula, hazelnuts, balsamic glaze

**Spaghetti Primavera** (v) (gf)  
broccoli, asparagus, peas, cream & shaved parmesan

**Caesar Salad** (p)  
baby cos, bacon, anchovy dressing, cold poached egg, herbed croutons

**Battered Zucchini Blossoms** (v)  
stuffed w/ herbed goat's cheese, apple salad & aioli

### MAIN COURSE

choice of

**Pan Roasted Chicken Breast** (gf)  
avocado, spring onion, red radish & mint salad, roasted garlic vinaigrette

**Home Made Parpadelle**  
slow cooked lamb, green peas, shaved grana

**Risotto** (gf) (v)  
cauliflower, spinach, semi sundried tomatoes, almonds, shaved parmesan

**Snapper Fillet** (gf)  
simple w/ lemon butter, tomato & onion salsa, baby leaves

### DESSERT

choice of

**Fried Banana**  
Palm sugar caramel, coconut ice cream

**Ice Creams & Sorbets Coppa** (3)  
bacio ice cream (chocolate & hazelnuts), straciatella ice cream (choc chip), vanilla ice cream, raspberry sorbet, strawberry basil sorbet, passion fruit sorbet, salted caramel ice cream, lemongrass sorbet.

**COFFEE**  
Segafredo Coffee/ Twinings Tea

## IDR 350K<sup>nett</sup> PER HEAD SET MENU

### ENTREE

choice of

**Duo of Tartare**  
tassie salmon, yellow fin tuna, senbe crackers, wasabi mayo, yuzu gel

**House Cured Salmon** (gf)  
spiced creme fraiche, julienne of radish, snakefruit, tangerine vinaigrette

**Angus Beef Carpaccio** (gf)  
gorgonzola dressing, grated egg, capers & rocket

**Asparagus & Ricotta Agnolotti** (v)  
w/ burnt butter sage sauce

**Battered Zucchini Blossoms** (v)  
stuffed w/ herbed goat's cheese, apple salad & aioli

### MAIN COURSE

choice of

**Char grilled Sword Fish** (gf)  
lemon, mint, basil, fennel salad, lyonnaise potatoes

**Chicken Saltimbocca** (p)  
thigh filled w/ prosciutto, arugula, cauliflower fondue, mushrooms & shallots

**Pan Roasted Chicken Breast**  
lemon & pumpkin puree, pumpkin gnocchi, chicken jus

**Crispy Skin Pork Belly** (gf)  
sauteed kaylan, apple puree, yakiniku sauce

**Home Made Linguine Seafood**  
prawns, calamari, white fish, white wine, garlic, chili, rocket

**Green Tea Stir Fried Soba Noodles** (v)  
marinated tofu, mushrooms, bell peppers, soy & oyster sauce

### DESSERT

choice of

**Peach Pannacotta** (v)  
strawberry coulis, chocolate aéro bar, berry biscuits

**Apple Tart** (v) vanilla ice cream, butterscotch  
**COFFEE** Segafredo Coffee/ Twinings Tea

menu may change without notice

(v) vegetarian, (p) contains pork, (gf) gluten free, (vegan) contain no animal products



**IDR 400K<sup>nett</sup>** PER HEAD  
**SET MENU**

## ENTREE

choice of

### Prawn Cocktail (gf)

avocado horse radish mayo, spiced tomato, frissee

### Steamed Asparagus (p) (gf)

crisp prosciutto, poached egg, hollandaise, truffle oil, shaved grana padano

### Blue Swimmer Crab Ravioli

citrus cream & lemon sauce

### Sushi Plate (gf)

sashimi of yellow fin tuna, tasmanian salmon, reef mish maki, (2) niguri (2) & condiments

### House Cured Salmon (gf)

spiced crème fraiche, julienne of radish, snake fruit, tangerine vinaigrette

### Roasted Beetroot Salad (v) (gf)

feta, crisp arugula, hazelnuts, balsamic glaze

### Angus Beef Carpaccio (gf)

gorgonzola dressing, grated egg, capers & rocket

### Super Foods Salad (gf) (v) (vegan)

quinoa, grilled vegetables, chick peas, avocado, sunflower seeds, pepitas pesto

## MAIN COURSE

choice of

### Pan Fried Barramundi (gf)

creamy corn, capers & tomato salsa, basil oil, grilled batik clams, watercress salad

### Tasmanian Salmon Fillet (gf)

bok choy, mushroom, spring onions, soy, sesame oil & ginger

### Roasted Duck (gf)

asian style, fried rice, hoisin, sauteed greens & soy

### 200 Gm Eye Fillet

marinated baby leeks, potato puree, rosemary red wine jus

### Crispy Skin Pork Belly (gf)

sauteed kailan, apple puree, yakiniku sauce

### Green Tea Stir Fried Soba Noodles (v)

marinated tofu, mushrooms, bell peppers, soy & oyster sauce

### Risotto (gf) (v)

cauliflower, spinach, semi sundried tomatoes, almonds, shaved parmesan

### Home Made Linguine Seafood

prawns, calamari, white fish, white wine, garlic, chilli, rocket

### Pan Roasted Chicken Breast

lemon & pumpkin puree, pumpkin gnocchi, chicken jus

## DESSERT

choice of

### Chocolate Brulee

berry compote, salted caramel ice cream

### Peach Pannacotta

strawberry coulis, chocolate aero bar, berry biscotti

### Apple Tart

vanilla ice cream, butterscotch

### Bread & Butter Pudding

young coconut, guava coulis, vanilla ice cream

### Passionfruit Semifreddo

almond crumble, berry compote

## COFFEE

Segafredo Coffee/ Twinings Tea

menu may change without notice

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IDR 450K<sup>nett</sup>

PER HEAD  
SET MENU

## ENTREE

choice of

### Prawn Cocktail (gf)

avocado horse radish mayo, spiced tomato, frissee

### Steamed Asparagus (p) (gf)

crisp prosciutto, poached egg, hollandaise, truffle oil, shaved grana padano

### Duck Salad

hoisin marinated duck, caramelized pear, mixed leaves, sesame dressing

### Blue Swimmer Crab Ravioli

citrus cream & lemon sauce

### Sushi Plate (gf)

sashimi of yellow fin tuna, tasmanian salmon, reef mish maki, (2) niguri (2) & condiments

### House Cured Salmon (gf)

spiced crème fraiche, julienne of radish, snake fruit, tangerine vinaigrette

### Roasted Beetroot Salad (v) (gf)

feta, crisp arugula, hazelnuts, balsamic glaze

### Angus Beef Carpaccio (gf)

gorgonzola dressing, grated egg, capers & rocket

### Super Foods Salad (gf) (v)

quinoa, grilled vegetables, chick peas, avocado, sunflower seeds, pepitas pesto

### Asparagus & Ricotta Agnolotti (v)

w/ burnt butter sage sauce

### Chocolate Brulee

berry compote, salted caramel ice cream

### Peach Pannacotta

strawberry coulis, chocolate aerobar, berry biscotti

### Apple Tart

vanilla ice cream, butterscotch

### Bread & Butter Pudding

young coconut, guava coulis, vanilla ice cream

### Passionfruit Semifreddo

almond crumble, berry compote

## MAIN COURSE

choice of

### Pan Fried Barramundi (gf)

creamy corn, capers & tomato salsa, basil oil, grilled batik clams, watercress salad

### Tasmanian Salmon Fillet (gf)

bok choy, mushroom, spring onions, soy, sesame oil & ginger

### Roasted Duck (gf)

asian style, fried rice, hoisin, sauteed greens & soy

### 200 Gm Eye Fillet

marinated baby leeks, potato puree, rosemary red wine jus

### Crispy Skin Pork Belly (gf)

sauteed kaylan, apple puree, yakiniku sauce

### Half Bamboo Lobster (gf)

mornay or thermidore  
on beetroot risotto, basil oil

### Green Tea Stir Fried Soba Noodles (v)

marinated tofu, mushrooms, bell peppers, soy & oyster sauce

### Lamb Shank (n.z)

red wine & tomato braised lamb shank, garlic potato & spinach puree

### Risotto (gf) (v)

cauliflower, spinach, semi sundried tomatoes,

### Snapper Fillet (gf)

simple w/ lemon butter, tomato & onion salsa, baby leaves

### Home Made Linguine Seafood

prawns, calamari, white fish, white wine, garlic, chilli, rocket

### Pan Roasted Chicken Breast (gf)

avocado, spring onion, red radish & mint salad, roasted garlic vinaigrette

## DESSERT

choice of

### Ice Creams & Sorbets Coppa (3)

bacio ice cream (chocolate & hazelnuts), straciatella ice cream (choc chip), vanilla ice cream, raspberry sorbet, strawberry basil sorbet, passion fruit sorbet, salted caramel ice cream, lemongrass sorbet.

### COFFEE

Segafredo Coffee/ Twinings Tea

menu may change without notice

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## ENTREE

choice of

### Roasted Beetroot Salad (v)

feta, crisp arugula, hazelnuts, balsamic glaze

### Battered Zucchini Blossoms (v)

stuffed w/ herbed goat's cheese, apple salad & aioli

### Caprese Salad (v)

tomato bocconcini fresh torn basil, balsamic reduction

### Super Foods Salad (gf) (v) (vegan)

quinoa, grilled vegetables, chick peas, avocado, sunflower seeds, pepitas pesto

### Spaghetti Primavera (v)

broccoli, asparagus, peas, cream & shaved parmesan

IDR 250K<sup>nett</sup> PER HEAD  
VEGETARIAN SET MENU

## MAIN COURSE

choice of

### Asparagus & Ricotta Agnolotti (v)

w/ burnt butter sage sauce

### Green Tea Stir Fried Soba Noodles (v)

marinated tofu, mushrooms, bell peppers, soy & oyster sauce

### Risotto (gf) (v)

cauliflower, spinach, semi sundried tomatoes, almonds, shaved parmesan

### Thai Green Vegetable Curry (v) (gf) (vegan)

steamed rice

### Gado Gado (v) (gf)

mixed vegetables, tofu, bean sprouts, potato, egg, peanut sauce

### Laksa Tempe (v) (vegan) (gf)

baby potato, glass noodles, coriander, peanuts

## DESSERT

choice of

### Fried Banana

Palm sugar caramel, coconut ice cream

### Passionfruit Semi freddo

almond crumble, berry compote

## BEVERAGE

Free flow aqua

menu may change without notice

(v) vegetarian, (p) contains pork, (gf) gluten free, (vegan) contain no animal products



**IDR 330<sup>nett</sup> PER HEAD**  
**MINIMUM 20 PAX**  
**INDONESIAN BUFFET**

**INDONESIAN SMALL BITES**

choose 2

**Lumpia (v)**

vegetarian spring rolls w/ zesty dipping sauce

**Lemper Ayam (gf)**

chicken and sticky rice in banana leaf

**Lumpia Kulit Tahu (gf)**

crisp roasted chicken rolled in tofu skin

**SATAYS**

choose 2

**Sate Manis (gf)**

beef satay with sweet chili paste

**Sate Ayam Madura (gf)**

madura style chicken satay w/spiced peanut sauce

**Vegetarian Satay (gf) (v)**

tofu, tempeh and baby potato with peanut sauce

**Sate Lilit (gf)**

spiced fish on lemongrass skewers

**SOUPS**

choose 1

**Soto Ayam (gf)** shredded chicken in a herbed broth

**Sop Buntut (gf)** traditional oxtail soup served w/ rice

**Sop Bakso** chicken or beef meatball soup

**VEGETABLE DISHES**

choose 2

**Gado Gado (v) (gf)**

cold vegetable salad w/ boiled quail eggs, bean sprouts, tofu & peanut sauce

**Sayur Urab (v) (gf) (vegan)**

salad of steamed vegetables w/ mild spices & grated coconut

**Lawar Kacang (v) (gf) (vegan)**

balinese style roasted long beans, garlic & onion

**Karedok (v) (gf) (vegan)**

raw seasonal vegetables w/ peanut sauce

**CONDIMENTS**

all of the below

**Nasi Putih**

steamed white rice

**Nasi Kuning**

steamed yellow rice

**Krupuk Udang**

prawn crackers

**Variety of Sambals**

**MAINS**

choose 6

**Ayam Betutu (gf)**

slow cooked smoked & spiced marinated chicken

**Pepes Ikan (gf)**

white reef fish w/ balinese spices oven baked in banana leaf

**Chili Prawns (gf)**

w/ red or green chili

**Rendang Sapi (gf)**

slow braised beef cooked in a coconut milk & chili

**Bebek Panggang (gf)**

roasted duck curry w/ butternut pumpkin & herbs

**Ikan Kakap**

snapper fillet w/ sweet & sour bell peppers

**Ayam Kalasan (gf)**

marinated chicken simmered w/ turmeric tomatoes, sambal

**Tong Seng Kambing (gf)**

lamb shank off the bone slow cooked in cabbage leek & tomatoes

**Mie Goreng**

noodles w/ chicken, fried egg & veggies

**Ikan Rica Rica (gf)**

fried reef fish, tomato, ginger, lemongrass, chili

**Babi Kecap (gf) (p)**

pork belly in a ginger, soy sauce

**Babi Asam Manis (p)**

sweet & sour pork belly

**Semur Daging (gf)**

braised beef, soy bean curd, sweet soy sauce

**Gulae Kambing (gf)**

slow roasted goat, yellow curry

**Ayam Bumbu Rujak (gf)**

roasted chicken, rujak sauce of shallots, garlic, lemongrass, salam leaf

**Pergedel Jagung (v)**

sweet corn fritters

**Sayur Asam (v) (gf) (vegan)**

stewed vegetables, tamarind broth w/ jackfruit, long beans, melinjo, chayote, peanuts

**Babi Guling (p)**

traditional balinese style suckling pig

added cost of Babi Guling 1,30,000 per head minimum 20 pax

**DESSERT**

choose 3

**Klepon (v) (vegan)**

sticky rice ball w/fresh grated coconut & palm sugar glaze

**Buah Segar (v) (gf) (vegan)** tropical fruit

**Pisang Goreng** fried banana w/ palm sugar

**Bubur Injin**

black rice pudding, exotic fruits, tangerine sorbet, coconut emulsion

**Bubur Sumsum**

rice flour porridge w/ caramelised palm sugar

menu may change without notice

(v) vegetarian, (p) contains pork, (gf) gluten free, (vegan) contain no animal products



## BEVERAGE PACKAGE

We are also happy to provide guests with beverage on consumption please ask for our full drinks list and prices

### BEVERAGE PACKAGE 1

2 HOURS @ IDR 450.000 PER HEAD  
IDR 210.000 PER HEAD PER HOUR  
THEREAFTER

#### COCKTAILS

Choice of 3 Cocktails

#### BEER / RTDs

Bintang  
Smirnoff Ice/ Green Apple

#### BASIC SPIRITS

Smirnoff Vodka  
Gordon's Gin  
Captain Morgan Spiced Rum  
Johnnie Walker Red Label  
Jim Beam Bourbon

#### WINE

Plaga Sauvignon Blanc (bali/w.a)  
Plaga Cabernet Sauvignon (bali/w.a)

#### SOFT

Soft Drinks / Juices / Aqua

## BEVERAGE PACKAGE 2

2 HOURS @ IDR 490.000 PER HEAD  
IDR 230.000 PER HEAD PER HOUR  
THEREAFTER

#### COCKTAILS

Choice of 7 Cocktails

#### BEER/ RTDs/ CIDER

Bintang / Heineken / San Miguel Light / Corona  
Smirnoff Ice/ Green Apple  
Strong Bow Cider

#### BASIC SPIRITS

Skyy Vodka  
Gordon's Gin  
Jose Cuervo Tequila  
Appleton Gold Jamaican Rum  
Johnnie Walker Red Label  
Jack Daniels Bourbon

#### WINE / BUBBLES

Penfolds *Semillon Sauvignon Blanc (australia)*  
Penfolds *Cabernet Sauvignon (australia)*  
Valdivieso *Brut n/v (chile)*

#### SOFT

Soft Drinks / Juices / Aqua

**ALL PRICES ARE INCLUSIVE OF TAX & SERVICE CHARGES**

*wines may change as to availability*

## BEER,WINE,SOFT DRINK PACKAGE 1

2 HOURS @ IDR 350.000 PER HEAD  
IDR 160.000 PER HEAD PER HOUR THEREAFTER

### BEER/ RTDs

Bintang / Heineken / San Miguel Light  
Smirnoff Ice/ Green Apple

### WINE

Plaga Sauvignon Blanc (bali/w.a)  
Plaga Cabernet Sauvignon (bali/w.a)

### SOFT

Soft Drinks / Juices / Aqua

## BEER,WINE,SOFT DRINK PACKAGE 2

2 HOURS @ IDR 400.000 PER HEAD  
IDR 180.000 PER HEAD PER HOUR THEREAFTER

### BEER/ RTDs/ CIDER

Bintang / Heineken / San Miguel Light  
Smirnoff Ice / Green Apple  
Strong Bow Cider

### WINE / BUBBLES

Penfolds Semm Sauv Blanc (australia)  
Penfolds Cabernet Sauvignon (australia)  
Valdivieso Brut n/v (chile)

### SOFT

Soft Drinks / Juices / Aqua

### MOCKTAILS

#### Sunset Smoothie

*fresh banana, fresh pineapple, pineapple juice, blended w/ coconut milk*

#### Mint Lemonade

*a muddle of brown sugar & mint, topped with sprite served long over crushed ice*

#### Berry Soda

*fresh mixed berries blended, lemon juice, topped w/ sprite*

**ALL PRICES ARE INCLUSIVE OF TAX & SERVICE CHARGES**

*wines may change as to availability*

# COCKTAIL CHOICES BEVERAGE PACKAGE

## **Apple Martini**

*a mix of skyy vodka, apple juice, shaken hard & strained*

## **Cocoon Sea Breeze**

*skyy vodka, malibu, peach liqueur, pineapple, orange juice & cranberry juice, perfect for the bali sunsets, served long*

## **Caipirosca**

*a good sling of skyy vodka, crushed fresh limes, sugar cane*

## **Rise & Shine (our espresso martini)**

*we use a shot of espresso, spiced rum, kahlua & sugar syrup, shaken hard & strained*

## **Aperol Spritz**

*aperol, prosecco on ice topped w/ soda dash of fresh orange*

## **Lychee Martini**

*skyy vodka, lychee liqueur, lychee juice*

## **Mojito**

*white rum, smashed lime, mint & sugar topped w/ soda*

## **Mai Tai**

*we mix sailor jerry spiced rum, bacardi light, orange curacao, pineapple & orange juice, shaken hard & topped w/ grenadine*

## **Mango Melon Ball**

*muddled fresh mango, a shot of midori & skyy vodka, pineapple juice, shaken & served long*

## **Island Spice**

*a refreshing combination of bacardi gold, fresh mint leaves, topped w/ homemade caramel ginger beer*

## **Watermelon Cooler**

*a simple mix of skyy vodka, watermelon & mint, lemon juice topped w/ soda water. a divine thirst quencher*

## **Aloha Colada**

*a blend of spiced rum, fresh pineapple, pineapple juice, coconut cream & demerara syrup*

## **Mango Madness**

*mad combination of skyy vodka, fresh mango, fresh lychee's & passionfruit*

## **Moscow Mule**

*a combination of skyy vodka, fresh mint leaves topped w/ homemade caramel ginger beer*

## **Margarita (classic or strawberry)**

*no menu can be complete without this true classic. cuervo and triple sec w/ the good helping of fresh lime juice and sugar syrup*