



ATRIUM COCKTAIL BAR

DRINKS MENU



ATRIUM COCKTAIL BAR

SIGNATURE COCKTAILS

Thai Whisper

HERBAL, CRISP, ZESTY

A crisp, smooth and herbaceous Italicus Rosolio di Bergamotto with the bright citrus lift of fresh lemon and simple syrup bring balance and clarity, while Thai basil adds an aromatic, green finish. Zesty, refreshing, and elegantly structured.

14.00

Coco Soleil

CREAMY, FRAGRANT, EXOTIC

A creamy and exotic summer signature blending smooth Martell VS brandy with rich coconut and bright Cointreau sweetness. Fresh lime adds lift, while fragrant lime leaf and a touch of orange bitters bring aromatic depth. Silky, refreshing, and delicately tropical with a clean citrus finish.

14.00

Bergamot Bloom

FLORAL, LIGHT, FRESH

A light and floral summer signature combining the aromatic citrus elegance of Italicus Rosolio di Bergamotto with a bright strawberry shrub. Lifted with soda for a crisp, refreshing sparkle, this delicate serve is fragrant, vibrant, and effortlessly fresh with a soft tropical hint.

14.00

Blackberry Regal

BOOZY, HERBAL, DEEP

A bold and boozy summer signature layering rich Regency sherry with the soft floral elegance of Lillet Rosé. Deep blackberry notes are lifted with fresh lemon and rounded by sugar syrup for a smooth texture. Herbal, dark-fruited, and complex, this serve delivers a velvety finish with a refined, sun-warmed depth.

14.00

Summits' Blossom

FLORAL, AROMATIC, REFRESHING

A floral and refreshing summer fizz blending crisp vodka with delicate elderflower and the soft cherry-almond depth of Maraschino liqueur. Lifted with Prosecco for a bright sparkle, this elegant serve is aromatic, lightly sweet, and beautifully refreshing with a clean, mountain-fresh finish.

14.00

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ATRIUM COCKTAIL BAR

CLASSIC COCKTAILS

Pornstar Martini TROPICAL FRUIT, VANILLA KISSED, SILKY A silky and vibrant cocktail bursting with tropical passionfruit and pineapple, layered with smooth vanilla vodka and a citrus lift of fresh lemon. Finished with a side of Perrier-Jouët Champagne, this indulgent favourite is playful, exotic, and irresistibly refreshing.	15.00
Margarita ZESTY, SHARP, TART A crisp and zesty classic combining smooth Olmeca tequila with vibrant lime and the subtle orange sweetness of Cointreau. Sharp, tart, and perfectly balanced, this timeless cocktail delivers a refreshing citrus kick with every sip.	14.00
Old Fashioned BOOZY, MOLASSES, VELVETY A velvety and spirit-forward classic built around the rich character of Old Forester bourbon, softened with demerara and simple syrup for subtle molasses sweetness. Finished with aromatic and orange bitters, this timeless cocktail is smooth, warming, and elegantly boozy.	14.00
Amaretto Sour ROUNDED, SILKY, FRUIT & NUT A silky and rounded cocktail showcasing the rich almond sweetness of Disaronno, balanced with fresh lemon for a smooth citrus lift. Hints of black cherry and aromatic bitters add depth, while a velvety foam finish creates a luxurious fruit-and-nut character throughout.	14.00
Tokyo Long Island PUNCHY, TANGY, VIBRANT A vibrant twist on the classic Long Island, blending rum, gin, vodka, and tequila with the sweet melon notes of Midori. Lifted by fresh lemon and sparkling lemonade, this punchy cocktail delivers a tangy citrus bite with a smooth, energetic finish.	15.00
Strawberry Daiquiri JUICY, BRIGHT, TANGY A juicy and refreshing blend of Havana rum, ripe strawberry, and zesty lime, balanced with a touch of cordial for a smooth citrus finish. Bright, tangy, and bursting with fresh berry flavour, this favourite is vibrant from first sip to last.	14.00

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CLASSIC COCKTAILS

Sipello Paloma

ZESTY, LIGHT, CITRON

A light and zesty cocktail combining the bittersweet citrus character of Sipello with sparkling pink grapefruit soda and a squeeze of fresh lime. Bright, refreshing, and effortlessly crisp, this modern Paloma delivers a clean citron finish.

14.00

Singapore Sling

HERBAL, COMPLEX, TROPICAL

A complex and tropical classic layered with vibrant gin, rich cherry liqueur, and herbal notes of DOM Bénédictine. Balanced with pineapple, citrus, and a touch of bitters, this iconic cocktail is smooth, refreshing, and full of exotic character.

14.00

Piña Colada

TROPICAL, CREAMY, DECADENT

A tropical and creamy cocktail blending smooth rum with rich coconut and sweet pineapple. Silky, refreshing, and perfectly balanced, this beachside classic delivers a luscious finish with vibrant island flavours.

14.00

Espresso Martini

BOLD. RICH, INDULGENT

A smooth and indulgent cocktail blending rich espresso with the deep coffee notes of Kahlúa, a velvety coffee liqueur. Balanced with syrup for a luxurious finish, this modern classic delivers a bold caffeine kick with silky after-dinner elegance.

14.00

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SPARKLES & SPRITZ COCKTAILS

Kir Royale

ELEGANT, BALANCED, BLACKBERRY

An elegant and effortlessly refined sparkling cocktail combining crisp Perrier-Jouët Champagne with rich Crème de Cassis. Laced with deep blackberry notes and delicate bubbles, this classic aperitif is beautifully balanced, lightly sweet, and irresistibly celebratory.

15.00

Wildflower Breeze

FLORAL, LIGHT, AROMATIC

A light and aromatic sparkling cocktail blending crisp Prosecco with a wildflower liqueur. Lifted by soft citrus and floral notes, this refreshing serve is elegant, bright, and effortlessly fragrant with a clean, airy finish.

14.00

Shimmer Spritz

BLUE WATERMELON, CANDIED FRUIT, MYSTIC

A mystic and visually striking sparkling cocktail blending botanical gin with crisp Prosecco. Subtly lifted by candied fruit sweetness and a hint of citrus, this vibrant serve delivers a light, effervescent texture with a playful blue watermelon twist and a smooth, refreshing finish.

14.00

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LUXURIOUS MOCKTAILS

Hedgerows Bloom

BRIGHT, JUICY, HERBACEOUS

A crisp and refreshing non-alcoholic summer fizz blending fresh green apple with cooling mint and zesty lime. Lightly sweetened and topped with soda for a bright sparkle, this vibrant serve is clean, uplifting, and beautifully refreshing with a crisp orchard-fresh finish.

9.00

Tiki Breeze

TIKI, TROPICAL, FRUITY

A tropical and nutty non-alcoholic classic blending rich almond orgeat with bright orange and fresh lime. Balanced with pineapple and a hint of spice, then lengthened with soda for a light sparkle, this vibrant serve is smooth, exotic, and beautifully refreshing with a sun-drenched island finish.

9.00

Moviestar Martini

TROPICAL FRUIT, VANILLA KISSED, SILKY

A tropical and vibrant non-alcoholic serve blending juicy passionfruit with smooth vanilla and bright citrus. Lightly sweetened and topped with a sparkling fizz, this indulgent yet refreshing classic delivers an aromatic, fruity profile with a soft tropical finish.

9.00

Rosé Fizz

AROMATIC, SOFT BERRY, LIGHT BOTANICALS

A floral and refreshing non-alcoholic fizz blending delicate botanical notes with bright citrus and soft berry sweetness. Lifted with non-alcoholic sparkling wine for a crisp, elegant sparkle, this vibrant serve is aromatic, lightly sweet, and beautifully refreshing with a clean, celebratory finish.

9.00

Cranberry Kiss

TART, BRIGHT, BALANCED

A crisp, modern non-alcoholic classic blending bright cranberry with fresh lime and a touch of orange for balance. Shaken and lifted with a clean, elegant finish, this vibrant serve is lightly tart, subtly sweet, and beautifully refreshing.

9.00

Elderflower Meadow

FLORAL, LIGHT TANNINS, CRISP

A delicate and refreshing non-alcoholic iced tea blending fragrant elderflower with smooth chilled tea and a hint of fresh lemon. Lightly sweetened and served over ice, this elegant serve is soft, floral, and beautifully balanced with a clean, uplifting finish.

9.00

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WHITE WINES

	175ml // 250ml // Bottle
Parini Pinot Grigio delle Venezie Distinctive nose of wild flowers, with touches of honey and banana. Dry, but not excessively so.	8.00 // 11.50 // 30.95
Reign of Terroir Chenin Blanc, Swartland An aromatic wine with good acidity and elegance surrounding the Chenin's summer fruit salad base. Fresh and flavourful.	8.00 // 11.50 // 30.95
Barnabé Oak Aged Chardonnay, Vin de France Juicy and well balanced on the palate with buttery and creamy notes on the long finish.	9.00 // 12.50 // 34.95
Petal & Stem Sauvignon Blanc, Marlborough The wine expresses pure fruit flavours of guava and passionfruit.	9.10 // 13.00 // 36.95
Picpoul de Pinet, Réserve Mirou Bright and fresh. Like a fuller bodied Muscadet with plenty of citrusy fruit.	36.50
Jean Biecher Pinot Gris Generous and food-friendly displaying tropical fruits, apricot and gingerbread aromas with a delicate and refreshing finish.	36.95
Don Jacobo Rioja Tempranillo Blanco Lemon yellow with medium intensity, the nose hints of banana, lychee, peach and tropical fruit. Medium acidity balances citrus flavours and an impression of white flowers.	37.50
Le Versant Viognier IGP Pays d'Oc Intense apricot, peche de vigne and rose flavours, with hints of ginger and mints. Strong and generous on the palate, developing towards a smooth and fruity finish.	39.50
Larry Cherubino Ad Hoc Wallflower Riesling, Australia This wine shows great purity and refinement. A fragrant bouquet, with flavours lemon peel and bath salts all carried along by a soft texture and long fine finish.	42.95
Journeys End V1 Chardonnay From the heart of the beautiful vineyards of Stellenbosch, this elegant and refined Chardonnay has expressive citrus and tropical fruit, savoury oak tones and sweet almond.	44.95

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Paco & Lola Albariño Rías Baixas Expressive nose of green apples, pear and lemons, with hints of herbs and flower blossom. The palate is clean and textured with notes of pineapple and mango intermingled with refreshing citrus flavours amplified by minerality.	46.50
Gavi di Gavi, Enrico Serafino Unoaked, the wine spends a little time on its lees to develop a richer mouth feel. Showing floral and citrus aromas, with a minerally, dry palate.	46.95
Chablis Gloire de Chablis, J. Moreau et Fils A bone-dry, white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak ageing.	53.95
Joseph Mellot La Gravelière, Sancerre This 'cuvée' undergoes a longer skin contact than is usual increasing the depth of flavour and weight. Shows floral and grapefruit aromas, backed by a long-lived, fresh finish.	60.00
Cloudy Bay Sauvignon Blanc, Marlborough This intensely-flavoured Sauvignon Blanc shows grassy and gooseberry aromas, with rich citrus and green fruit on the palate. Bottled five months after the vintage, during which time the wine has rested on the yeast lees to enhance the flavour complexity.	65.00
Patz and Hall Chardonnay, California Inviting aromas of spicy pear, lemon drop and lime zest. As a cool climate Chardonnay, there's a tartness on the palate giving the wine great poise, balance and energy.	60.00
Louis Jadot Chassagne-Montrachet Morgeot, Burgundy Slightly honeyed citrus aroma even a touch of green fig. Intense streak of pure citrus on the palate. Direct and driving across the palate. Perfectly balanced with the depth of the fruit. Long, long. Lovely touch of toast at the very end.	145.00
Louis Jadot Chablis Blanchot Grand Cru, Burgundy The Grand Cru vineyard of Les Blanchots is situated in the best region of Chablis. The soils are marl and limestone, and the vineyard has a southerly aspect. This wine is fermented in wooden barrels like all Louis Jadot's Grands Crus from the Côte d'Or area and then aged in barrels during 18 months before bottling.	150.00

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RED WINES

	175ml // 250ml // Bottle
Montepulciano d'Abruzzo, Parini Ruby-red, the nose shows plum and cherry with notes of violet. Dry, soft but well-structured with a pleasant long-lasting finish of dried fruits and toasted hazelnut.	8.00 // 11.50 // 30.95
Granfort Cabernet Sauvignon On the nose, this exemplary Cabernet Sauvignon displays notes of blackcurrant, ripe plum and green bell-pepper discreet hints. Smooth and fruity on the palate, with velvety tannins and a juicy finish.	8.00 // 11.50 // 30.95
Reign Of Terroir Shiraz, Swartland Lots of spicy notes, including hints of nutmeg coming predominantly from the Grenache, with bright red cherry and plum fruit from the Mourvedre. The rich fullness and lengthy complexity from the Shiraz ensure an excellent finish that makes this a delicious wine.	9.00 // 12.50 // 31.95
Terrazas Selection Malbec, Uco Valley, Mendoza Distinct toast and spice notes with hints of black pepper and chocolate. Juicy on the palate with delicate tannins and medium body.	10.50 // 14.50 // 41.95
Herdade do Esporão Monte Velho Tinto, Alentejo Hand picked and aged for at least three months in stainless steel to marry together the different grapes, black fruit and wild berries. Nicely enveloped in subtle notes of fresh spices. Intense and rich finish.	35.00
Joseph Mellot Destinée Pinot Noir, Val de Loire Ruby-red in colour, with aromas of red berries on the nose, it has a refreshingly light and soft palate with fresh, red fruit on the finish.	39.95
Feudi Salentini 125 Primitivo del Salento It has an elegant and intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice	39.95
Journeys End V5 Cabernet Franc, South Africa Young and fresh, with aromas and flavours of ripe blackcurrant fruit, cassis and spicy oak. Ripe tannins gives this wine a firm, rich mouthfeel with a lasting finish.	42.95
Beaujolais-Villages, Mommessin Les Grandes Mises A refined, very elegant, powerful wine where the terroir is fully revealing. With a fine ruby-red colour with flavours of small berries, well-rounded, soft tannins and good length.	43.95

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RED WINES

Viña Pomal Centenario Rioja Reserva, Bodegas Bilbaínas The nose shows intense red fruit with ageing notes of truffle and delicate vanilla.	52.95
Flagstone Writer's Block Pinotage, Western Cape Intense aromas of wild blueberry and ripe cherry supported by smoky, spicy undertones. On the palate, blackberry and plum flavours are lifted, complemented by a subtle oak.	59.95
Amarone della Valpolicella, Antica Villa delle Rose Jam, raisin and violet notes on the nose with hints of spice, balsam and echoes of forest floor. The palate is rich, warm and vigorous with a distinct and persistent finish of dried fruit and toasted almond.	62.95
Boissy & Delaygue Clementus, Chateauneuf du Pape Elegant and mellow, reflecting perfectly the complex terroir of Chateauneuf du Pape.	67.95
By Clinet, Pomerol The nose opens with scents of forest fruits, blackberries, liquorice and bergamot. On the palate the fruit remains fresh and vibrant.	71.95
Cloudy Bay Pinot Noir, Marlborough Silky-smooth on the palate with flavours of strawberry fruit and savoury spice flavour.	72.95
Bodega Catena Zapata Malbec, Argentino Bodega Catena Zapata is an iconic winery, located in the dizzying heights of Argentina. Synonymous with high-quality Argentine wine, this distinguished winery has a rich history that goes back over a century.	105.00
Louis Jadot Beaune 1er Cru Clos des Ursules, Burgundy This 2.75 hectare walled vineyard lies within the Premier Cru Vignes Franches and was once owned by the Convent of St Ursula. Owned by the Jadot family since 1826, it produces silky elegant wines and is considered their flagship.	115.00
Joseph Phelps Cabernet Sauvignon 2021, Napa Valley Aged 18 months in 48% new barrels, this classic Napa Cabernet shows violets, black fruits, tobacco, baking spices and hints of earth and herbs. The palate offers black cherry, blackberry, black plum, spice box and sweet vanilla. Concentrated yet fresh, with youthful energy and finely balanced.	145.00

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ROSÉ WINES

Parini Pinot Grigio Rosato delle Venezie

Coppery-pink colour with a delicate and fruity bouquet. Soft and fresh on the palate.

175ml // 250ml
// Bottle

8.00 // 11.50
// 30.95

Vita Zinfandel Rosato, Puglia

Deliciously fruity, medium-dry Zinfandel with subtle red berry flavours; from the deep south of Italy where the sun almost always shines. A touch of sweetness on the finish.

8.00 // 11.50
// 30.95

Chateau d'Esclans The Pale Rosé, Provence

It's deliciously dry and refreshing with bright red fruit flavours and a clean, crisp finish.

10.00 // 13.50
// 38.95

Chateau d'Esclans Whispering Angel Rosé

Pale pink with aromas of redcurrant, dried flowers, spices and subtle herbal quality. Dry on the palate with bitter red fruit flavours, and a firm finish with lingering herbal notes.

14.50 // 19.50
// 55.00

Minuty 281, Cotes de Provence

Château Minuty 281 Rosé is the estate's most refined and expressive rosé, crafted from the finest Grenache, Syrah, and Rolle grapes sourced from their best vineyard parcels overlooking the Saint-Tropez peninsula. The name 281 refers to the Pantone number of the striking cobalt blue used on the bottle, symbolising the sea and sky that define Minuti's coastal terroir.

95.00

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CHAMPAGNE & SPARKLE

	125ml // Bottle
Bottega Poeti Prosecco A delicate balance of apple, white peach, citrus fruits and florals.	8.75 // 37.50
Bottega Poeti Rosé Prosecco A vibrant pink with fine bubbles and fruity notes of apple, peach, citrus and wild strawberry.	9.50 // 39.00
Bottega Sparkling Life 0% A refreshing alcohol-free sparkling wine with delicate fruit notes, fine bubbles, and a clean, elegant finish.	4.50 // 25.00
Perrier-Jouët Grand Brut NV The Grand Brut shows fresh fruit such as white peach on the palate, with an elegant finish.	14.50 // 80.00
Bottega Gold Prosecco This wine is fruity with scents of golden apple, pear, acacia flowers and lily of the valley.	47.50
Bottega Rosé Gold Prosecco Full of juicy red berry character, white flower aromas and persistent soft bubbles.	47.50
Moët & Chandon Brut Impérial NV A sparkling bouquet of vibrant apple and citrus fruit, mineral nuances, white flowers, brioche and nuts.	82.95
Laurent-Perrier La Cuvée Brut NV Laurent-Perrier's style and personality are defined by its very high proportion of Chardonnay. Purity, freshness and elegance – with notes of citrusy grapefruit and orange blossom.	85.00

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CHAMPAGNE & SPARKLE

Veuve Clicquot Yellow Label Brut NV Reflecting the traditions of the past, this is full, yet dry and has a rich, creamy style with biscuity flavours.	90.00
Bollinger Special Cuvée Brut NV Since 1911 this Special Cuvee has always been "special". Blending over 85% Grands and Premiers Crus grapes with notes of roasted apple, peach, pear, brioche and walnuts.	100.00
Laurent-Perrier Cuvée Rosé Rich, elegant and complex, with fresh citrus and red berry character, and soft creamy texture. It is made, unusually, with 100% Pinot Noir grapes sourced from Grand Cru villages.	150.00
Perrier-Jouët Belle Epoque Brut The famous Emile Gallé designed Art Nouveau bottle with its painted anemones has to be one of the most beautiful presentations on the market. Made from a blend of approximately 50% Chardonnay, 45% Pinot Noir and 5% Pinot Meunier sourced from top vineyard sites such as Cramant, aged for a minimum of five years, usually much longer, prior to release.	295.00
Dom Pérignon Brut Named after the Benedictine Monk Dom Pierre Perignon, this prestigious and legendary Champagne is a blend of Chardonnay and Pinot Noir and aged for a minimum of 7 years on its lees. The result is a complex and elegant Champagne, with candied peel, nectarine and toasted brioche with fine and delicate bubbles.	310.00

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