

**RIVERSIDE POINT**

## Spirits

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### VODKA

Smirnoff red vodka	13
Absolute blue, grey goose	19

### GIN

Gordon's dry gin	13
Bombay sapphire, tanqueray	18

### RUM

Bacardi	13
Captain morgan, myers's	15
Malibu	16

### TEQUILA

El Destilador reposado	13
Cuervo 1800 anejo	16
Patrón silver	17

### BOURBON

Jim beam	13
Jack daniel's, maker's mark	16

### SCOTCH/WHISKEY

Johnnie walker red label	13
Johnnie walker black label, jameson, chivas regal	16
Glenmorangie	17
Glenfiddich	17

### BRANDY/COGNAC

St. Rémy napoléon	13
Courvoisier vsop	17
Martell cordon bleu	28

## Others

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<b>BOTTLED/SPARKLING WATER</b>	<b>6</b>
Fiji water, San pellegrino	

<b>JUICES</b>	<b>6</b>
Lime, Orange, Apple, Cranberry, Pineapple, Fruit punch, Grapefruit	

<b>SOFT DRINKS</b>	<b>5</b>
Coke, Coke zero, Sprite, Ginger ale, Iced tea, Tonic, Root beer	

## Mocktails

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<b>CINDERELLA</b>	<b>10</b>
Lime juice, pineapple juice, orange juice	
<b>PUSSY FOOT</b>	<b>10</b>
Grenadine, fruit punch, milk	
<b>SUMMER COOLER</b>	<b>10</b>
Pineapple juice, ginger ale	
<b>SHIRLEY TEMPLE</b>	<b>10</b>
Lime juice, sprite, grenadine	
<b>VIRGIN MOJITO</b>	<b>10</b>
Mints, lime squeeze, sugar, soda water	
<b>VIRGIN PINA COLADA</b>	<b>10</b>
Pineapple juice, coconut syrup, cream, lime juice	
<b>VIRGIN SUNRISE</b>	<b>10</b>
Orange juice, grenadine syrup	
<b>BITTER LIME LEMON</b>	<b>10</b>
Lime cordial, lime mix, sprite, angostura bitters	

## Coffee & Tea

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<b>BLACK COFFEE</b>	<b>6</b>
<b>ESPRESSO</b>	<b>6</b>
<b>DOUBLE ESPRESSO</b>	<b>7</b>
<b>CAPPUCCINO</b>	<b>7</b>
<b>LATTE</b>	<b>7</b>
<b>ICED COFFEE</b>	<b>7</b>
<b>ICED CAPPUCCINO</b>	<b>7</b>
<b>ICED LATTE</b>	<b>7</b>
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<b>BRITISH BREAKFAST</b>	<b>7</b>
<b>EARL GREY</b>	<b>7</b>
<b>MARRAKESH MINT</b>	<b>7</b>
<b>PEARL OF THE ORIENT</b>	<b>7</b>
<b>CHAMOMILE DREAM</b>	<b>7</b>
<b>LEMON GINGER MINT</b>	<b>7</b>

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## Cocktails

<b>SINGAPORE SLING</b> Gin, cherry brandy, cointreau, angostura, pineapple juice, lime juice and grenadine	18
<b>MARGARITA</b> 100% blue agave El Destilador Reposado tequila and lime mix	18
<b>LONG ISLAND ICE TEA</b> Vodka, gin, rum, tequila, triple sec, lemon juice and splash of coke	20
<b>MOJITO</b> Rum, freshly squeezed lime, mint leaves, sugar and a splash of soda	18
<b>LYCHEE MARTINI</b> Vodka, vermouth and lychee liquer	20
<b>SHAKEN PIÑA COLADA</b> Malibu, pineapple juice, pineapple slices and cream	18
<b>SEA BREEZE</b> Vodka, cranberry juice and grapefruit juice	18
<b>SANGRIA</b> Red wine, brandy, triple sec and fruit punch	18
<b>MIMOSA</b> Prosecco and orange juice	18
<b>COSMOPOLITAN</b> Vodka, triple sec, cranberry juice, lime juice	18
<b>EXPRESSO MARTINI</b> Vodka, kahlua, espresso	20
<b>SEX ON THE BEACH</b> Archers, vodka, orange juice, cranberry juice	18
<b>IRISH COFFEE</b> Jameson, coffee, cream	20

## Ciders

<b>KOPPARBERG NAKED APPLE</b> 4.5% abv (330ml)	16
<b>KOPPARBERG PEAR</b> 4.5% abv (330ml)	16
<b>KOPPARBERG STRAWBERRY LIME</b> 4.5% abv (330ml)	16
<b>KOPPARBERG ELDERFLOWER</b> 4% abv (330ml)	16

## Wines

<i>Sparkling</i>	<i>G B</i>
<b>Prosecco</b> Santa Margherita, Italy, NV	15 78
<i>Champagne</i>	<i>B</i>
<b>Brut</b> Nicolas Feuillatte, France, NV	120
<i>Rosé</i>	<i>B</i>
<b>Tempranillo</b> Marqués de Cáceres Rosé, Spain, 2021	75
<i>White Wine</i>	<i>G B</i>
<b>Chardonnay</b> McWilliams Markview, Australia, NV	15 70
<b>Sauvignon Blanc</b> Greywacke, New Zealand, 2021	17 80
<b>Pinot Grigio</b> Santa Margherita, Italy, 2021	85
<b>Riesling</b> La Bohème Act One, Australia	95
<b>Semillon</b> Kalleske Elenore, Australia, 2020	95
<b>Chablis</b> Louis latour chablis, France, 2020	115
<i>Red Wine</i>	<i>G B</i>
<b>Merlot</b> De Bortoli Family Selection, Australia, 2021	15 70
<b>Cabernet Sauvignon</b> Montes Classic, Chile, 2021	17 80
<b>Nero D'Avola</b> Tasca D'Almerita Regaleali, Italy, 2020	85
<b>Malbec</b> Kaiken Terroir Series, Argentina, 2019	90
<b>Tempranillo</b> Marqués de Cáceres Crianza, Rioja, Spain, 2018	95
<b>Pinot Noir</b> Misha's Vineyard "The High Note", New Zealand, 2019	125

\*Vintage are subject to changes. Please enquire from our staff for latest vintage.