

Daily Drinks Specials @ Terrace Bistro & Bar

TUESDAY TO FRIDAY

(CLOSED ON MONDAY)

TUESDAY | CAIPIRINHA NIGHT

\$2 off on all Caipirinha Cocktails

WEDNESDAY | WHISKY NIGHT

Balvenie DoubleWood 12: \$12 for 2 shots

THURSDAY | MARTINI NIGHT

\$2 off all Martini Cocktails

FRIDAY | BUBBLY FRIDAY

1-for-1 Sparkling by the Glass: \$14

SATURDAY & SUNDAY | SAKE NIGHT

\$2 off for Sake by the Glass





YOU CALL THE SHOTS

PREMIUM SINGLE MALT WHISKY

PREMIUM WHISKY CHASER SET OF 6 X 15ML SHOTS – \$39

Glenlivet 18 Years | Glenfiddich 18 Years | Singleton 18 Years
Auchentoshan 18 Years | Bowmore 18 Years | Lagavulin 16 Years

BY THE SHOT (30ml) OR BOTTLE (700ml)

Glenlivet 18 Years	16.5 268	Auchentoshan 18 Years	16.5 207
Glenfiddich 18 Years	16.5 207	Bowmore 18 Years	16.5 218
Singleton 18 Years	16.5 218	Lagavulin 16 Years	16.5 207

BARREL-AGED COCKTAILS

Barrel-aged cocktails are matured using wood and time to allow cocktail flavours to meld together and develop new complexities. Aging cocktails enhances flavour by adding unique wood-imparted flavours and aromas as well as a smoother taste. Aging also mellows the harshness of alcohol in cocktails with strong spirit bases, creating a more balanced drink. Have a taste of our barrel-aged classic cocktails this October!

Negroni - 14

Gordon's Dry Gin, Martini Rosso and Campari garnished with dehydrated orange

Old Fashioned - 14

Jim Beam Bourbon Whisky, angostura bitter, homemade syrup, garnished with dehydrated orange





YOUR THREE-STEP GIN & TONIC EXPERIENCE @ TERRACE BISTRO & BAR

\$15+ (Per Glass)

Create your own customised Gin and Tonic with our selection of premium gin paired with the finest craft tonics. Choose from unique bitters and over twenty garnishes.

Step 1: Select 1 Gin

Beefeater 24 (England) +1
Hayman's Old Tom (England) +3
No. 3 London Dry (England) +5
Sipsmith London Dry (England) +1
Sipsmith Sloe (England) +1
Tanqueray Ten (England) +3
Citadelle Original (France) +2
G'Vine Nouaison (France) +3
Monkey 47 (Germany) +3
Roku (Japan)
Hendrick's (Scotland) +1
The Botanist (Scotland) +2
St. George Terroir (USA) +3
SevenZeroEight (Australia) +3

Zero Alcohol Gin \$13
Pearson Botanical London Dry

Step 2: Select 1 Fever Tree Tonic

Light Premium Tonic
Elderflower Tonic
Light Premium Tonic

Step 3: Select Up to 3 Garnishes

Fruit

Cucumber	Blueberry	Blackberry
Strawberry	Raspberry	Lychee

Herbs and Spices

Cinnamon	Star Anise	Rosemary
Thyme	Mint	

Citrus

Lemon	Orange
Lime	Grapefruit

SOMMELIER RECOMMENDATIONS

MONTH OF JULY & AUGUST



SPARKLING WINE

RECAREDO TERRERS BRUT NATURE 2019 CORPINNAT

94-point Corpinnat from Penedes, 57% Xarello, 25% Macabeu, 17% Parellada offers notes of brioche peach and zesty lemons. It pairs well with seafood pasta, steamed fish, or salads.

WC0140

BOTTLE

72

94
pts



WHITE WINE

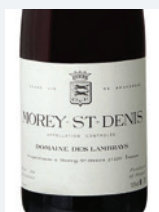
FAMILLE HUGEL PINOT GRIS CLASSIC 2022

92-point Pinot Gris from Alsace has notes of fig, apricot, and pear. Medium-bodied, it pairs well with terrines, white meats, and fish in sauce.

WW0191

57

92
pts



RED WINE

DOMAINE DES LAMBRAYS MOREY ST DENIS 2022

93-point Pinot Noir from Morey-Saint-Denis, Burgundy, France is medium-bodied with fresh red cherry, wild strawberry, and subtle spice, supported by fine tannins and a touch of earthiness. It pairs well with duck, roasted game birds, and mushroom-based dishes.

WR0790

204

93
pts



RED WINE

VEGA SICILIA ALIÓN 2020

96-point full-bodied Tinto Fino from Ribera Del Duero, Spain, with blackberry, plum, and minty oak. Pairs well with roasted lamb, lamb chops, and grilled red meats.

WR0300

174

96
pts



RED WINE

MAS DE DAUMAS GASSAC ROUGE 2021

94-point full-bodied Languedoc red blend of 71% Cabernet Sauvignon, 6% Syrah, 5% Tannat, 4% Merlot, 14% others with blackcurrant, mocha, and vanilla notes. Pairs well with red meat, game, and cheeses.

WR0630

110

94
pts