

NIZZA

APERITIVO

Aperol	26
Campari	29
Fernet-Branca	35

APÉRITIF

Pernod	29
Ricard	29
Blanche De Normandie	34

SPRITZ / FRISANTE

Aperol Spritz	35
Campari Spritz	35
Pommeau	35
Kir	45
Vespe	45
Breakfast Martini	45
Negroni Sabgliato	65

VIRGIN SPRITZ

Yuzu with Pink Peppercorn	20
Blackberry with Elderflower	20
Pink Grape Fruit with Pomegranates	20
Mother of Mocktail	20

MIXOLOGY COCKTAILS

Garden of Eden	40
Hendricks Gin, Brown Sugar, Hand Press Lemon Juice, Basil, Elderflower Liqueur, Dash of Champagne	

Chapter of The Forgotten Monument	40
Beefeater Gin, Pomegranate Liqueur, Grand Marnier, Raspberry Syrup	

The Elysian	40
Makers Mark Bourbon, Joseph Cartron Crème De Casis, Cranberry Juice	

Le Doux Chevalier	40
Monkey Shoulder Whisky, Hand Pressed Lemon Juice, Strawberry Jam, Orange Bitters, Sparkling Water	

The Gold Standard Negroni	40
Beefeater Gin, Campari, Antica Formula, Apricot Liqueur, Sesame Oil Mist	

Almost A Martini	40
Camomile Infused Gin, Pear Infused with Honey Hand Press Lemon Juice, Perrier	

Boulevard of Broken Dream	40
Vodka Infused with Vanilla Bean, Campari, Dry Vermouth, Fresh Water Melon, Fresh Strawberry	

Twisted Transistor	40
Stolichnaya Vodka, Fresh Passion Fruit, Vanilla Liqueur, Hand Pressed Lime Juice, Dash of Prosecco	

A Chameleon	40
Gin Infused With Butterfly Pea Flower, Fever Tree Indian Tonic with Hand Pressed Lime Juice	

Release the Kraken	40
Kraken Spiced Rum, Lime Wedges, Mint Leaves, Caramel Sugar, Soda Water.	

El Diablo	40
Jose Cuervo Tequila, Lime Juice, Joseph Cartron Triple sec, Pimms No. 1, Ginger Ale	

GIN AND TONIC ALCHEMIST

By blending subtle botanical flavours with spring water and the highest quality quinine from the fever tree, we have created a delicious yet uniquely refreshing taste G"NT. Garnish and type of tonic carefully researched and hand - picked by our team of mixologist to pair with the most suitable type of gin.

Big Bad Monkey	44
Monkey 47 Sloe Gin with Fever Tree Indian Tonic Garnish with Blood Orange Skin and Rosemary Ice Ball	

From British with Love	44
Boodles Gin with Fever Tree Mediterranean Tonic Garnish with Strawberry and Fresh Mint Leaves,	

3 Wise Monkey	47
Monkey 47 Dry Gin with Fever Tree Natural Tonic Water Garnish with Cinnamon Stick, Sliced Red Apple and Honey,	

Spiced Blossom	54
Ophir Spiced Gin with Fever Tree Indian Tonic Garnish with Pomelo and Raisins	

Mediterranean Vita	55
Gin Mare With Fever Tree Mediterranean Tonic Garnish with Slow Roasted Lemon Slice with Honey, Thyme and Olives	

The Gardener	57
The Botanist Gin with Fever Tree Premium Lemon Tonic Garnish with Pomegranate, Anis and Orange Slice	

Red Velvet	58
Hendricks Gin with Fever Tree Elderflower Tonic Garnish with Cucumber Slice and Rose Petals	

VODKA LABORATORY

This was the result of the meticulous hard work of our mixologist. They have refine rich taste of vodka and result from its unique composition, mainly due to the fresh ingredients and specially selected garnishes. This helps to smoothen the taste of vodka and neutralize the harsh smell of the spirit. They have carefully selected suitable ingredients for selected vodka to enhance the rich taste of the ingredients and soft flavour of vodka,

Snake Bite	40
Stolichnaya Vodka, Redbull, Savana Dark	

Very Cherry	45
Ketel One Vodka, Dash of Cherry Liqueur, Soda Water, Garnish with Lemon Slice and Fresh Cherry	

Swedish Iceberg	50
Belvedier Vodka, Lime Soda, Blue Schnapps Garnish with Blue Berries	

Ice Cream Wagon	54
Grey Goose Vodka, Ice Cream Soda Garnish with Sliced Plum	

The Black Gold Liquid	55
Beluga Vodka, Shallot, Fresh Lemon Juice, Martini Glass Rimmed with Crème Fraiche	

Subzero	59
Absolute Elyx, Fino Sherry with Fever Tree Premium Lemon Tonic, Garnish with Orange Wedges	

Glacier	60
Reyka Vodka, St Germain With Fever Tree Elder Flower Tonic, Garnish with Dice Mango	

NIZZA

MIXOLOGY COCKTAILS

Cantaloupe 40
Jose Quervo Tequila, Cacao White
Smoked with Sage, Salty Vanilla Foam,
Fresh Lime Juice

Nizza Cocktail 40
Stolichnaya Vodka, Fresh Passion Fruits,
Essence of Hot Infusion Passion Fruit Skin,
Monin Vanilla Liqueur, Fresh Lime Juice,
Dash of Prosecco

BEER BY BOTTLE

Anchor (Lager, Malaysia) 19

Carlsberg (Pilsner, Denmark) 23

Tiger (Lager, Singapore) 23

Kronenbourg 1664 Blanc (Wheat, France) 30

Heineken (Lager, Holland) 30

Asahi (Extra Dry Ale, Japan) 30

Pure Blond (Low-Carb Lager, Australia) 33

Warsteiner (Pilsner, Germany) 33

Budweiser (Lager, US) 33

Peroni Nastro Azzuro (Pale Lager, Italy) 38

Leffe Blond (Dark Ale, Belgium) 37

Fuller's Indian (Pale Ale, London) 41

Birra Menabrea (Pale Lager, Italy) 44

Gavroach (Red Ale, France) 52

CRAFTED / FRUITY BEER

Angry Man (Pale Ale, Australia) 48

Rudeboy (Pilsner, Australia) 48

Fred Indian (Pale Ale, Australia) 53

FRUIT BEER

Liefmans Fruitesse (Fruit Beer, Belgium) 35

CIDER

Somersby (Apple, Pear) 30

Savana (Dry, Dark) 35

HAPPY HOUR - 6PM TO 8PM -

NIZZA COCKTAIL

Stolichnaya Vodka, Fresh Passion Fruit,
Essence of Hot Infusion Passion Fruit Skin,
Monin Vanilla Liqueur, Hand Pressed
Lime Juice, Dash of Prosecco

BEERS

Carlsberg (Denmark) 15

Kronenbourg 1664 Blanc (France) 20

SPIRITS WITH MIXERS ON THE ROCKS OR AS A COCKTAIL

Stolichnaya Vodka 18

Beefeater Gin 18

Bacardi White Rum 18

Grants Family RSV Blended 20

Jim Beam Bourbon 20

CHAMPAGNE

Philippe Gamet 66

Brut Blanc De Noir, France

ROSE WINE

Gerard Bertrand Rose 27

Grenache, Cinsault, Syrah, France

WHITE WINE

Terres D'Azur 20

Sauvignon Blanc, France

Les Templiers 21

Chardonnay, France

RED WINE

Terres D'Azur 20

Merlot, France

Les Templiers 21

Cabernet Sauvignon, France

FROM OUR CELLAR

A selection of "Voyage du Vin By Sofitel" wines of the world by the glass served from our wine cellar,

SPARKLING

San Feletto 51 250

Prosecco Superiore,
Docg, Veneto, Italy, Nv

Veuve Clicquot Ponsardin 100 500

Brut, Reims, France, Nv

Moët & Chandon 114 570

Brut Rose Imperial,
Epemay, France, Nv

ROSE

Gérard Bertrand, 37 190

Cotes Des Roses
Languedoc - Roussillon, France

WHITE

Terrazas De Los Andes 31 160

Chardonnay, Mendoza,
Argentina

Antinori Santa Cristina 32 160

Pinot Grigio Delle Venezie,
iGT, Sicily, Italy

Peter Yealands 35 180

Sauvignon Blanc,
Marlborough, New Zealand

Hugel & Fils "Gentil" 35 240

Pinot Gris, Gewurztraminer,
Riesling Blend, Alsace, France

WATER

STILL

Evian (330ml) 16

Evian (750ml) 28

Sole Arte (750ml) 36

SPARKLING

Badoit (330ml) 17

Badoit (750ml) 30

Sole Arte (750ml) 36

WHITE

Paul Jaboulet Aine, 35 210

Parallèle 45 BLANC
Grenache, Marsanne, Viognier
Côte Du Rhône AOC, France

Domaine William Fevre 45 230

Chablis, Burgundy, France

RED

Gérard Bertrand 33 190

Reserve Speciale, Pinot Noir,
Languedoc - Roussillon, France

Chateau Pey La tour 37 190

Bordeaux, France

Penfolds, Max's, 48 240

Shiraz, South Australia, Australia

Marques De Casa Concha 49 240

Merlot, Peumo, Chile

Barone Ricasoli, 51 250

Chianti, DOCG, Tuscany, Italy

Kendall - Jackson, 60 300

"Vitner's Reserve", Cabernet Sauvignon,
Sonoma County, USA

CORAVIN PREMIUM POUR

A special way of storing our wines to
ensure absolute freshness.

Chateau Talbot 225 750

4eme Cru Classe, St Julien, France, 2011

SODA

Coke, Coke Light, Sprite, Ginger Ale,

Tonic, Soda, Bitter Lemon 10

Red Bull 15

FRESH JUICE

Orange, Apple, Carrot,
Watermelon, Pineapple 18

ORGANIC GRAPE JUICE

Mosto De Lagrima Gamach & Tempranillo 16

Mosto De Lagrima "Slush" 18