

# LEOPARD BAR AND LOUNGE

## WINES

### Champagne and Sparkling Wine

Guy Cadel Brut Champagne NV	<b>R555/135</b>
Pierre Jourdan Belle Rose MCC	<b>R290/70</b>
Simonsig Kaapse Vonkel	<b>R200/45</b>
Nederburg Cuvée Brut	<b>R130/35</b>

### White Wine and Rosé

Anura Sauvignon Blanc 2007	<b>R130/35</b>
Bouchard Finlayson 2008 Sauvignon Blanc	<b>R175/50</b>
Dalla Cia Chardonnay 2007	<b>R150/40</b>
Du Toitskloof Beukett 2008	<b>R90/30</b>
Jordan Chameleon Rosé 2007	<b>R125/35</b>

### Red Wine

Porcupine Ridge Syrah 2007	<b>R145/45</b>
Alto Cabernet 2005	<b>R295/70</b>
Bellevue Morkel Malbec 2006	<b>R200/55</b>
Simonsig Pinotage 2004	<b>R160/45</b>
Groote Post Merlot 2007	<b>R195/50</b>
Hoopenburg Pinot Noir 2006	<b>R220/60</b>

*Should you wish to choose from a larger selection of wines, we can gladly offer you our full award winning wine list.*

## SNACK PLATTERS

*(Served from 12h00 until 22h30 and are adequate for 2 guests)*

### Oriental Platter

Teriyaki marinated Sesame Chicken Skewers Japanese style crumbed prawns Vegetable Spring rolls <i>Sweet and Sour Dipping Sauce</i>	<b>R105</b>
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### International Platter

Portuguese Shrimp Rissoles Mini Spanish style Chorizo and Steak pies Italian Parma Ham, Rocket and Pecorino Pizzas <i>Piri-Piri Aioli</i>	<b>R90</b>
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## COCKTAILS

### Martini Specialties

Crème Brûlée Delight <i>Vanilla Vodka, Frangelico, Cointreau and Cape Velvet Cream finish.</i>	<b>R50</b>
Raspberry Truffle <i>Raspberry Vodka, Crème de Cocoa white, Chambord Liqueur topped with fresh Cream and Chocolate flakes.</i>	<b>R50</b>
Fynbos Martini <i>Fynbos infused Vodka with a dash of Bitters.</i>	<b>R50</b>
Coco Xpress Martini <i>Vodka, Malibu and a dash of appletiser.</i>	<b>R50</b>
The Goddess Touch Martini <i>Whisky, Amaretto and Fieno Liqueur.</i>	<b>R50</b>
Mexican Coffee Bean <i>Patron Reposado, Patron Café XO with a kiss of Vanilla.</i>	<b>R75</b>
Exquisite Kiwi Martini <i>Wyborowa Vodka, Fresh Kiwi, Kiwi Syrup and Pineapple Juice.</i>	<b>R75</b>
Hummer..... <i>Apricot Brandy, Van der Hum with Amarula, Fresh Cream and Orange zest.</i>	<b>R50</b>

### Champagne and Wine Cocktails

Lazy Leopard <i>Spiced Rum, Pineapple juice and Sparkling Wine.</i>	<b>R50</b>
Exotic Spritza <i>Dry White Wine, fresh seasonal fruits topped with Soda water.</i>	<b>R50</b>
Bellini <i>Peach or Mango fruit Juice and Sparkling Wine.</i>	<b>R50</b>
Perfect Lady <i>Strawberry syrup, fresh Strawberries and Sparkling Wine.</i>	<b>R50</b>

## COCKTAILS

### The Bartenders Selection

Italian Strawberry Mojito <i>White Rum, Mint syrup, fresh Strawberries and Lime juice, topped with Sparkling Wine</i>	<b>R55</b>
Jamaican Breezer <i>Havana Club Rum, Ginger Liqueur, Apple juice topped with Ginger ale.</i>	<b>R50</b>
Strawberry Margarita <i>Tequila, fresh Strawberries Triple sec, sour mix with a salted rim.</i>	<b>R55</b>
Carparinha <i>Cachaca, Fresh Limes, Lime sugar syrup and crushed ice.</i>	<b>R55</b>
Manic Manhattan <i>Sazerac Rye Whisky, Martini Rosso, Maraschino syrup and a dash of Bitters.</i>	<b>R55</b>
Atlantic Sunset <i>White Rum, Malibu, blue Curacao, Orange juice, Mango juice and Grenadine.</i>	<b>R55</b>
Azure Fizz <i>Malibu, Peach Schnapps, Lemonade and a dash of Blue Curacao.</i>	<b>R65</b>
Rum Tai <i>White Rum, dark Rum, Mango juice, Orange juice, Grenadine with a float of Stroh Rum.</i>	<b>R50</b>

### Non-Alcoholic Selection

Baby Mojitos <i>Fresh Lime and Mint topped with Soda.</i>	<b>R32</b>
Peach and Mango Fizzer <i>Peach and Mango juice topped with dry Lemon.</i>	<b>R32</b>
Bora-Bora <i>Grenadine, Pineapple juice and Ginger ale.</i>	<b>R32</b>
Cookie Colada <i>Ginger bread, Pina Colada syrups blended or shaken with Pineapple and fresh Lime juice.</i>	<b>R32</b>

## OYSTERS

*Seldom in life is passion so embraced as it is by the delectable bubbles of champagne and mysteries of the sea ...*

A Glass of Guy Cadel Champagne 6 Medium Oysters	<b>R225</b>
A Bottle of Guy Cadel Champagne 6 Medium Oysters	<b>R645</b>
A Glass of Pierre Jourdan Rosé 6 Medium Oysters	<b>R160</b>
A Bottle of Pierre Jourdan Rosé 6 Medium Oysters	<b>R380</b>
A Glass of Nederburg Cuvée Brut 6 Medium Oysters	<b>R125</b>
A Bottle of Nederburg Cuvée Brut 6 Medium Oysters	<b>R215</b>

The Oysters are tantalizingly fresh and served on crushed ice in three variations:  
*Pickled Chilli and Onion Salsa,  
Jamaican Pineapple Relish or  
Plain with Tabasco, Fresh Lemon Wedges and Black Pepper*

## TEA BY THE SEA

*(Served from 11h00 till 18h00)*

<b>Full Tea stand</b>	<b>R105</b>
2 Smoked Salmon finger sandwiches 2 Cucumber finger sandwiches 2 Mini Grilled Chicken open sandwiches 2 Strawberry Cupcakes 2 Coffee Walnut cakes 2 Cream Scones with Strawberry Jam 2 Mini Koeksisters 2 Individual traditional Milk tartlets 2 Lemon Meringue Tartlets 2 Mini Chocolate Gateaux	

**Tea or Coffee with one of above** **R45**

**Tea or Coffee with two of above** **R70**

**Tea or Coffee with biscuits** **R40**