

THE FIVE SENSES

*A sensory
cocktail experience
to awaken them. Inspired by
the natural beauty of Camps Bay,
each creation invites you to see vibrant colours,
smell fresh botanicals, taste local terroir, feel
refined textures, and hear the spirit
of the Cape come alive – where
every sip becomes a
memory.*

If there's a flavour, aroma, or texture you desire beyond our list, let us craft a drink that speaks to your senses.

SIGHT AND SOUND

A celebration of what we see and what we hear – the theatre of mixology. These cocktails dazzle the eye with vivid layers and refined presentation, while the sounds of their creation elevate the anticipation of every sip.

Sunset Silhouette

Hennessy Cognac, Aperol, Lemon,
Agave, Prosecco, Grenadine

170 | 110

Crackling Tide

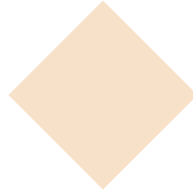
Havana Club 3 Rum, Malibu,
Pineapple, Lime

150

Table Mountain Mule

Absolut Vodka, Butterfly Blue Pea,
Ginger Beer, Lime, Red Cloud

140 | 120



SMELL AND TASTE

This chapter celebrates aroma and flavour in perfect harmony. Local botanicals – from Cape fynbos to estate citrus – are crafted to bloom in the glass, rewarding those who savour the evolving conversation between nose and palate.

Garden Fragrance

Hendricks Gin, Red Berries,
Cucumber, Raspberry Soda

170

Cape Riviera

Inverroche Verdant Gin, Van Der Hum,
Sage and Honey, Thai Lime Cordial

160 | 130



Tropical Memory

Gentlemen Jack Tennessee, Orange,
Mango, Macadamia Nut Milk,
Cointreau, Lime, Chilli

180

TOUCH

Here, touch becomes texture – the liquid expression of sensation. Chilled crystal meets velvety, airy, or sparkling mouthfeels, creating tactile delight from first sip to last.

Ocean Breeze

Absolut Vodka, Ginger, Lime,
Grapefruit Soda

140 | 110



Silk Road

Los Altos Reposado Tequila, Kahlua,
Amarula, Cinnamon, Double Cream

160

Velvet Ember

Havana Club 7 Rum, Sweet Vermouth,
Maple Syrup, Rose Water

140 | 110

TIMELESS SIGNATURES

Every exceptional bar honours the foundations upon which modern mixology stands. Our classics are executed with precision and premium spirits, respecting tradition whilst incorporating subtle Cape influences where appropriate.

Negroni

Inverroche Amber Gin, Campari,
Sweet Vermouth

150

Margarita

Los Altos Blanco Tequila, Cointreau,
Lime Juice, Agave (optional)

185

Old Fashioned

Woodford Reserve Bourbon
Bitters, Sugar

160

Martini

Tanqueray 10 Gin, Dry Vermouth
(Lemon or Olives)

150

Bloody Mary

Absolut Vodka, Tomato Juice, Black Pepper,
Tabasco, Worcestershire Sauce, Celery

180

Aperol Spritz

Klein Constantia CC, Aperol, Soda

160

All prices include vat. A discretionary 10% service charge may apply to all tables of 6 or more. No alcohol will be served to persons under 18. Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats, served may contain permitted artificial colourants, flavourants and preservatives. Non-halal and non-kosher foods are also prepared and served on the premises. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts and other food allergens may be present. If you have any concerns regarding food allergies, please alert your server prior to ordering.