



BEVERAGES & COCKTAILS

Discover our bar menu and treat yourself with our island made tropical creations and classic cocktails, as well as a widespread selection of beers, wines and spirits.

If you desire a drink which is not mentioned in this menu, please let us know – we are more than happy to prove our skills by shaking, stirring and blending your to your satisfaction!

As we are committed to using only fresh products, please note that some items are subject to seasonal availability.

Cheers!

A handwritten signature in black ink that reads "Radha Krishna Nair". The signature is written in a cursive style with a horizontal line underneath the name.

Radha Krishna Nair

Bar Supervisor

COCKTAILS

GIN & TONIC

How did the Gin and Tonic come together? The origins date back to the early 19th century, when soldiers of the British East India Company created a combination of quinine, water, sugar, citrus and Gin to prevent tropical diseases.

Cucumber & Rosemary

Hendrick's Gin with cucumber and rosemary topped up with Tonic Water

21.50

Lychee, Mint & Elderflower

Rives London Dry Gin & Giffard Fleur de Sureau with lychee and mint topped up with Tonic Water

19.50

Citrus & Ginger

London No1 Gin & Giffard Ginger of the Indies with citrus fruits and ginger topped up with Tonic Water

21

GIN & TONIC

Gin & Tonics are based on 3 ingredients which are served on ice: Gin, Tonic Water and a special garnish. Our talented bar team has created our own Mirihi Gin & Tonics with a unique twist on the world-renowned drink.

Strawberry, Basil & Black Pepper

Beefeater Gin with strawberry, basil and ground black pepper topped up with Tonic Water

21.50

Mango, Lime & Coriander

Beefeater London Dry Gin with mango, lime and coriander topped up with Tonic Water

19

Lemongrass, Pineapple & Thyme

Lemongrass infused Gin with pineapple and thyme topped up with Tonic Water

18.50

**Our Mirihi Gin & Tonic creations are served in a Burgundy wine glass with a big ice block.
For the perfect balance of Gin and Tonic we serve a ratio of 50ml Gin paired with 200ml Tonic Water.**

All prices (USD) are subject to 10% service charge and 16% GST

COCKTAILS

DAIQUIRI

Named after a beach in Santiago de Cuba, the Daiquiri is the godfather of all Rum based cocktails. Originally based on the simple 3:2:1 recipe (Rum: lime juice: sugar), several variations and modifications have been created by mixologists.

Daiquiri

**Plantation 3 Stars
-White Rum-**
shaken with lime juice
and sugar syrup

each 15

Ti' Punch

**Saint James Royal Ambré
-Rhum Agricole-**
shaken with lime juice
and sugar syrup

Hemingway's Special Daiquiri

Plantation 3 Stars White Rum & Maraschino shaken
with grapefruit juice, lime juice and sugar syrup

16.50

Chili & Passion Fruit Daiquiri

Plantation 3 Stars White Rum & Chili infused Triple Sec
blended with passion fruit, passion fruit puree and lime
juice

17

CAIPIRINHA

Caipirinha, translated as “country little girl”, was created in the sugarcane cultivating region of São Paulo. It is refreshing and easy to make with Cachaça, sugar and lime. Besides samba, soccer and carnival it is an important part of Brazilian identity.

Caipirinha

Cachaça 51

muddled lime wedges,
white sugar and crushed ice

Caipiroska

Danzka Vodka

muddled lime wedges,
white sugar and crushed ice
each 16

Passion Fruit Caipirinha

Cachaça 51 muddled lime wedges, passion fruit puree, fresh passion
fruit and crushed ice

17.50

Muraka Rum Caipirinha

Mirihí's Muraka Rum, muddled lime wedges, white sugar and
crushed ice

34

COCKTAILS

COLADA

In the 1950ies the classic Piña Colada was invented in the city of San Juan in Puerto Rico. It reflects the essence and nature of Puerto Rico and became famous all over the globe. The name translates from Spanish as “strained pineapple”.

Piña Colada

Plantation 3 Stars White Rum & Malibu blended with pineapple, pineapple juice and cream of coconut

Mango Colada

Plantation 3 Stars White Rum blended with mango, mango puree, pineapple juice and cream of coconut

Banana Colada

Plantation 3 Stars White Rum & Banana liqueur blended with banana, pineapple juice and cream of coconut

each 17

MOJITO

Despite several theories behind its origins – from stories about the US Marine Corps, African slaves in Cuba’s sugar cane fields or even the 16th century drink “El Draque” named after Sir Francis Drake – today Mojito is popular and known worldwide.

Mojito

Plantation 3 Stars White Rum, muddled lime, white sugar, mint, sweet & sour mix, ice and soda water

17

Ginger Mojito

Plantation 3 Stars White Rum, muddled ginger, muddled lime, ginger puree, mint, ice and soda water

17

Passion Fruit & Vanilla Mojito

Plantation 3 Stars White Rum & Vanilla liqueur, muddled lime, passion fruit, mint, ice and soda water

17.50

COCKTAILS

SOUR

Sours are perhaps the oldest category of cocktails. The first written recipe appeared in Jerry Thomas' "The Bartenders Guide". A sour contains 3 ingredients: base liqueur, citrus juice and a sweetener, plus nowadays additionally egg white.

Whiskey Sour

Wild Turkey 101 Bourbon Whiskey 17

Pisco Sour

Pisco Capel 35 Especial 16.50

Aperol Sour

16

Gin Sour

Beefeater London Dry Gin 15

Amaretto Sour

16

All are shaken with sweet & sour mix, egg white and a dash of various Bitters

MARGARITA

The first appearance of the "Margarita" cocktail (Spanish word for the daisy flower) was in Mexico and the U.S. in the 1930ies. No matter which of the several birth claims are true, the Margarita is a popular drink and even got its own glassware named after it.

Margarita

Jose Cuervo Tequila Silver & Giffard Triple Sec shaken with sweet & sour mix and served with pink salt rim

16

Frozen Citrus Margarita

Jose Cuervo Tequila Gold, Patron Citronage and Giffard Triple Sec blended with mandarin and sweet & sour mix

18

Frozen Mango Margarita

Jose Cuervo Tequila Gold & Giffard Triple Sec blended with mango and sweet & sour mix

17

COCKTAILS

CLASSIC

Barrel aging is the process of using a wooden barrel and maturing a product in it to create new drinks. Over the time the flavor changes due to extraction (absorbs flavors from the oak cask) and oxidation (interaction with the surrounding air).

Negroni

London No1 Gin, Carpano Rosso and Campari

Hanky Panky

London No1 Gin, Carpano Rosso and a dash of **Fernet Branca**

Rum Old Fashioned

Blend of **Plantation 3 Stars White, Plantation Original Dark and Plantation Trinidad** with muscovado sugar and hints of Madagascar vanilla & Caribbean pineapple

each 19

MARTINI

Truth to be told, no one really knows the exact origin of the classic Martini cocktail. However, the most likely story is that it evolved from a cocktail called "Martinez" which originated in the early 1860ies in the city Martinez near to San Francisco.

Dry Martini -stirred-

London No1 Gin

Martini Extra Dry

garnish: lemon twist

Vodka Martini -shaken-

Danzka Vodka

Martini Extra Dry

garnish: olive

each 15

Vesper Martini -shaken-

London No1 Gin, Danzka Vodka & Lillet Blanc with lemon twist
15.50

Martinez -stirred-

London No1 Gin, Carpano Rosso, Maraschino & Martini Extra Dry with a dash of Angostura bitters and orange twist 16

Espresso Martini -shaken-

Freshly brewed espresso shaken with **Kahlua, Danzka Vodka** and a dash of vanilla syrup

16.50

COCKTAILS

WINE COOLER

The first wine coolers (commonly sold premixed & bottled) started in the early 1980ies and had an explosion in popularity, a backlash and now a surprising comeback.

Sunny Cooler -White-

Mont Gravet 'Blanc' & **Giffard Mandarin** topped up with soda water, garnished with mint & orange

10.50

Pink Cooler -Rosé-

Mont Gravet 'Rosé' & **Giffard Rhubarb** topped up with soda water, garnished with lime & basil

11.50

Southern Cooler -Red-

Undurraga 'Merlot' & **Southern Comfort** with raspberry puree, cranberry juice and lime, garnished with rosemary

13.50

Wine Spritzer -White-

White wine on the rocks topped up with soda water

14

SPARKLING COCKTAIL

A nice glass of wine is a pleasure on its own, but nothing beats a glass of good Champagne or sparkling wine. Except maybe a sparkling cocktail? Give it a try!

Aperol Spritz

Aperol with orange and a dash of soda water topped up with **Cantina Montelliana Prosecco**

Hugo

Giffard Fleur de Sureau with mint, lime and a dash of soda water topped up with **Cantina Montelliana Prosecco**

each 16.50

Bellini

Giffard Crème de Peche and peach puree topped up with **Cantina Montelliana Prosecco**

Rossini

Strawberry liqueur and strawberry puree topped up with **Cantina Montelliana Prosecco**

each 16

NON-ALCOHOLIC

MOCKTAIL

A mocktail is a non-alcoholic mixed drink. Mocktails may contain a variety of fruit juices, syrups, cream, herbs and spices. It is the perfect drink for those who want to refrain from drinking alcohol.

Coconut Kiss

Pineapple, orange and pineapple juice blended with cream of coconut and ice

Bitter Experience

Freshly squeezed orange juice and lime juice topped up with Bitter Lemon

each 13

MOCKTAIL

The name mocktail derived from the word mock (an abbreviation for “mock cocktail”) meaning it is a drink that imitates being a cocktail, but does not contain any alcohol.

Kiwi Cooler

Fresh muddled kiwi with a dash of kiwi syrup and topped up with soda water

Grapefruit Crush

Muddled lime wedges, grapefruit juice and lime juice topped up with lemonade

each 13

NON-ALCOHOLIC

SMOOTHIE

A smoothie is a pureed mixture of fruits or vegetables with water or ice. Dairy products can be added upon preference. With the invention of the electric blender food stores on the West Coast of the United States began selling smoothies in the 1930ies.

Strawberry & Pineapple

Strawberry, strawberry puree and pineapple

Banana & Coconut

Banana, banana juice and cream of coconut

Tropical

Mango and pineapple with a dash of cream of coconut

each 13

Add your favorite liqueur!

Jose Cuervo Silver Tequila / Jose Cuervo Gold Tequila
Plantation 3 Stars White / Plantation Original Dark Rum

6 / 7
each 30ml

FRESH FRUIT JUICE

We source the finest tropical fruits from Southeast Asia for you, mainly from Thailand and Sri Lanka. Try our fresh fruit juices with 100% fruit and no added sugar or flavors.

Fresh Lime Juice

(350 ml) 8

Fresh Lime Soda

(350 ml) 9.50

Orange

Mango

Watermelon

Pineapple

Papaya

each 9.50
(350 ml)

NON-ALCOHOLIC

MINERAL WATER

Taken from a natural spring, mineral water contains various minerals, such as salts and sulfur compounds. It is classified as "still" (without any gas) or "sparkling" (carbonated).

Perrier -Sparkling-
France (750 ml)
10

San Pellegrino -Sparkling-
Italy (750ml)
9.50

MIRIHI WATER

At our tiny island paradise Mirihi in the middle of the Indian ocean, we produce our very own high-quality water thanks to our state-of-the-art desalination and purification plant.

Mirihi 'Life' -Still-
Mirihi 'Passion' -Sparkling-

We are happy to offer you our Mirihi waters complimentary in all the resort.

SOFT DRINK

Soft drinks are refreshing beverages that most commonly contain carbonated water, sweeteners, natural or artificial flavoring and other ingredients. They are best served chilled on ice cubes.

Coca Cola, Diet Coke, Fanta, Sprite
(320 ml) 5.50

Coke Zero
(320 ml) 6.50

Schweppes

Bitter Lemon, Ginger Ale, Soda Water, Tonic Water
(320 ml) 5.50

Lacnor Fruit Juices

Apple, Cranberry, Grapefruit, Mango,
Orange, Pineapple
(350 ml) 5.50

Ginger Beer
(200 ml) 7.50

Red Bull
(250 ml) 7.50

BEER

BOTTLE

Corona Extra

Corona is one of the top-selling beers worldwide. It is commonly served with a wedge of lime in the neck of the bottle.

Mexico (355 ml)

8.50

Tiger Lager

The pioneer in large commercial Asian beer brewing started in 1931 as a joint venture of local Malaysians and the Dutch brewer Heineken.

Singapore (330 ml)

7.50

Heineken

The internationally recognized Heineken beer was first brewed by Mr. Gerard Adriaan Heineken in 1873 in Amsterdam city.

The Netherlands (330 ml)

7

BOTTLE

Erdinger Weißbier

German brewery since 1886 which produces the traditional Weißbier (=wheat beer) which is bottle-matured, just like Champagne.

Germany (500 ml)

10.50

Savanna Dry Apple Cider

Savanna Dry is a pioneering dry cider from South Africa that led the way back in 1996 with classic, crisp flavours.

Made from 100% Elgin Apples grown in the Western Cape. (330 ml)

7.50

WINES BY THE GLASS

WHITE

**Le Due Torri Friuli
Pinot Grigio**

Italy, Friuli- Venezia Giulia (DOC)
12

Nederburg Winemaste Reserve
Chardonnay
South Africa, Western Cape, Coastal
Region
12

**Hunter's
Sauvignon blanc**
New Zealand, Marlborough
12.50

RED

**Casillero del Diablo
Cabernet Sauvignon**

Chile, Casablanca Valley
12

**Kleine Zalze
Merlot**
South Africa, Western Cape
9.50

**Vinecol
Malbec**
Argentina, Mendoza
12.50

ROSÉ

**Mastroberardino 'Lacrimarosa'
Aglianico**

Italy, Campania, Irpinia (DOC)
12.50

SPARKLING

**Champagne
Victoire Prestige^{Brut}**
Pinot Noir, Chardonnay, Pinot blanc
24

**Prosecco
'Montelliana' -Extra Dry-**
Italy, Veneto, Treviso (DOC)
13

**Rosé
Geisweiler Excellence Rosé^{Brut}**
Chardonnay, Pinot Noir
France, Burgundy
15.50

All glasses are served 125ml

All prices (USD) are subject to 10% service charge and 16% GST

SPIRITS & LIQUEURS

WHISK(E)Y

American	(3 cl)
Jack Daniel's	5.50
Jim Beam Bourbon	5
Wild Turkey 101 Bourbon	8
Scotch	(3 cl)
Johnnie Walker Red Label	6
Johnnie Walker Black Label	8
Chivas Regal 12yo	10
Glenmorangie 10yo	10.50
Glenlivet 12yo	12
Laphroaig 10yo	9.50
Macallan Fine Oak 12yo	13.5
Talisker 10yo	14.5
Oban 14yo	16
Canadian	(3 cl)
Canadian Club	5.50
Irish	(3 cl)
Bushmill's Malt 10yo	5
Jameson	8
Japanese	(3 cl)
Nikka 'All Malt'	13
Nikka 'Coffey Malt'	19.50

BRANDY

Cognac	(3 cl)
Remy Martin VSOP	10.50
Remy Martin XO	28
Hennessy VSOP	11
Hennessy XO	27.50
Armagnac	(3 cl)
Chabot XO	14
Calvados	(3 cl)
Berneroy VSOP	5

GRAPPA

	(3 cl)
Nonino Vendemmia Invecchiata	9
Nonino Grappa Chardonnay	9.50
Alexander Grappa Amarone	11
Gaja Grappa di Barolo	15

VODKA

	(3 cl)
Danzka (Denmark)	7.50
Grey Goose (France)	8
Belvedere (Poland)	8
Ciroc (France)	9
Skyy 90 (USA)	11
U'Luvka (Poland)	13

GIN

	(3 cl)
Beefeater (England)	7
Rives (Spain)	7.50
Bombay Sapphire (England)	9
Tanqueray (England)	9.50
London N1 (England)	11.50
Citadelle (France)	13.50
Hendrick's (Scotland)	14.50
Roku (Japan)	16.50
Mermaid (England)	16.50
Monkey 47 (Germany)	17.50

SPIRITS & LIQUEURS

ASIAN

	(3 cl)
Wulliangye Bajiu	11
Sake (12 cl)	18

PORT WINE

	(5 cl)
Niepoort 'White'	6
Niepoort 'Ruby Dum'	6
Niepoort 'Tawny Dee'	6
Niepoort 'The Senior Tawny'	7.50
Niepoort 'Colheita 2005'	9

TEQUILA

	(3 cl)
Jose Cuervo Silver	6
Jose Cuervo Gold	6
Patrón Silver	14
Patrón Gold (Añejo)	14

BITTER

	(6 cl)
Campari	14.50
Aperol	9.50
Fernet Branca	14.50
Ramazotti	14.50
Nonino Amaro	9

VERMOUTH

	(6 cl)
Martini Rosso	9.50
Martini Bianco	9.50
Martini Dry	9.50
Lillet Blanc	16

ANISÉE

	(3 cl)
Sambuca Molinari	6
Ricard	7

FRUIT LIQUEUR

	(3 cl)
Limoncello	5
Roner – Williams Christ	8.50
Roner – Slivowitz	8.50

CLASSIC LIQUEUR

	(3 cl)
Amaretto Disaronno	7
Southern Comfort	6
Drambuie	7
Benedictine D.O.M.	7
Galliano Vanilla	7
Absenthe 55	9

COFFEE & CREAM

	(3 cl)
Tia Maria	6
Kahlúa	5.50
Bailey's Irish Cream	5.50
Patrón XO Café	7
