



JUNGLE BAR
MENU

CLASSIC COCKTAILS 15.5

Medatini

The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. Its time to drink smarter

Margarita

Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime

Moscow Mule

Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters

Negroni

Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino

Old Fashion

Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters

SIGNATURE COCKTAILS 15.5

Beauty Pearl

Stoli Elit Vodka, Aperol, Spiced Pineapple Cordial, Lillet Blanc

Ume

Cenote Blanco Tequila, Plum Cordial, Mancino Blossom Vermouth, Topped up with Champagne

Arata Sting

Tanqueray 10 Gin, Campari, Pina, Terragon Cordial, Amalfi Lemon Extract

Bright Aki

Don Julio Blanco Tequila, Isake Plum Umeshu, Raspberry & Lemon Verbena Cordial, Lime Oils

Beauty of Dawn

Star of Bombay Gin, Italicus, Mango & Tarragon Cordial, Mancino Sakura Vermouth
15.5

NON-ALCOHOLIC 7.5

Jax Coco Pure Coconut Water

Natural Pure Coconut Water

Summer Blossom

Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagandha)

Tropical

Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera

MIND+BODY HEALTH 6.5

CBD Drinks

Targeted wellness to help balance the mind and body - All contain 15mg Liposomal

CBD MEDA Calm

Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow

Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover

Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Focus

Espresso & Vanilla Flavour + Panax Ginseng + Rosemary

COLD PRESS JUICE 9

Kale, Spinach & Cucumber Apple, Ginger & Lemon

WINE LIST

Sparkling White

	Glass 125ml	Bottle 750ml
Champagne Henriot – Annabel’s Private label - Brut Souverain, France n.v.	19	90
Ruinart – Blanc de Blancs, France n.v.	23	136
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.	26	156
Champagne Dom Pérignon, France ’08.	42	295
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	55	330

Sparkling Rosé

English Sparkling – Nyetimber, England n.v.	22	130
Champagne Pommery – Apanage, France n.v.	37	220

White Wine

	Glass 125ml	Carafe 375ml	Bottle 750ml
Chablis – Annabel’s Cuvée – G. Tremblay, Burgundy ’18, France	13	39	78
Sancerre – Le Chêne Marchand – P. Jolivet, Loire ’18, France	17	53	106
Riesling – In der Wand – Pichler Krutzler, Wachau ’12, Austria	19	57	114
Chardonnay – Milmanda – Torres, Catalonia ’16, Spain	23	66	132
Meursault – H. Germain, Burgundy ’16, France	30	90	180
Sauvignon blanc – Te Koko – Cloudy bay, Marlborough ’15, New Zealand	30	90	180
Chenin blanc – Dirty Little Secret – Two – K. Forrester, South Africa, n.v.	48	144	288
Puligny-Montrachet – 1er Cru Clavoillon - Leflaive, Burgundy ’13, France	82	246	490

Rosé Wine

Miraval – Côtes de Provence ’19, France	14	42	84
Rock Angel – Château d’Esclans, Côtes de Provence ’18, France	22	66	260
Magnum			

Red Wine

Saint-Émilion – Annabel’s Claret – S. Derenoncourt, Bordeaux ’18, France	13	39	78
Crozes – Hermitage – Alain Graillot, Rhone ’17, France	17	51	102
Pinot noir – Clos Henri, Marlborough ’16, New Zealand	21	63	126
Margaux – Ségla – Château Rauzan Ségla, Bordeaux ’11, France	23	69	138
Cabernet sauvignon – Mas La Plana – Torres, Catalonia ’15, Spain	28	84	168
Nuits-Saint-Georges – Vieilles Vignes – A. Michelot Burgundy ’16, France	32	96	192
Brunello di Montalcino – Pian delle Vigne – Antinori, Tuscany ’14, Italy	38	114	228
Gevrey-Chambertin 1er Cru La Gibryotte – C. Dugat, Burgundy ’17, France	42	126	232
Bordeaux blend – Sena – Eduardo Chadwick, Aconcagua Valley ’15, Chile	75	225	450
Saint-Émilion Grand Cru Classe – Chateau Cheval Blanc, Bordeaux ’96, France	250	750	1750

Wine by the glass available in 175ml upon request
All prices include VAT. A discretionary 15% service charge will be added to your bill.