

DRINKS
LIST

@ MAJESTICATMAYFAIR
@ MAYFAIRLUXURYHOTELS



BEVERAGES

BEER & CIDER

● **BEER (ON TAP)**

Asahi Super Dry	400ml	5.2%	12
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● **BEER (BOTTLED)**

Peroni	330ml	5.1%	9
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Peroni Light	330ml	3.5%	9
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Peroni 0.0	330ml	0.0%	9
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Corona	355ml	4.6%	10
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Cassels, Milk Stout	328ml	5.2%	11
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Boneface - APA	330ml	5.5%	12
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Three Boys - IPA	330ml	5.2%	12
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Three Boys - Pils	330ml	5.5%	12
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Three Boys - Alpha Juice (Hazy Pale Ale)	330ml	6.3%	12
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● **CIDER**

Somersby Apple	330ml	4.5%	10
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Somersby Berry	330ml	4.5%	10
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HOUSE COCKTAILS

- **THE BOND** 20
Majestic Strawberry & Kiwifruit tea
infused Belvedere Vodka, Vermouth

- **PICCADILLY PORNSTAR** 20
Vanilla vodka, chocolate liqueur,
passionfruit, lime

- **TRAFALGAR SOURS** 20
Majestic London Ritz tea infused Jameson,
bitters, whites, sour mix

- **OLD KENT'S ESPRESSO MARTINI** 20
Jumping Goat coffee vodka liqueur,
Fireball, espresso, sugar

- **LIVERPOOL KISS** 20
Little Bidy dry gin, lemon, cranberry,
passionfruit, bubbles

- **REGENT SLING** 20
Little Bidy gin, Heering Cherry,
Absinth, pineapple juice

● **THE CHANCE** 20

Trust in our professional Bar staff.
Take a gamble and see what comes out!

● **THE MAYFAIR** 20

Blue Curacao, Bacardi, pineapple, fresh cream

● **PARK LANE** 20

Reposado Tequila, Cointreau,
fresh strawberries & lime, agave,
house-made lemonade

● **CLASSIC COCKTAILS** 20

All classic cocktails are available
upon request – please request these
from your bartender

● **MOCKTAILS** P.O.A

Made upon request – please ask
your server or bartender which cocktails
can be made non-alcoholic

WHITE WINES

● SAUVIGNON BLANC

		G	B
Jules Taylor	<i>Marlborough, NZ</i>	13	62
Greystone	<i>Waipara, NZ</i>	14	67
Cloudy Bay	<i>Marlborough, NZ</i>	17	82
Dog Point, Section 94	<i>Marlborough, NZ</i>	-	75

● CHARDONNAY

Te Mata Estate	<i>Hawke's Bay, NZ</i>	13	62
Elephant Hill	<i>Hawke's Bay, NZ</i>	16	77
Cloudy Bay	<i>Marlborough, NZ</i>	17	82
Kendall Jackson	<i>California, USA</i>	-	79
Carrick Bannockburn	<i>Central Otago, NZ</i>	-	120

● PINOT GRIS

Tiki Single Vineyard	<i>North Canterbury, NZ</i>	13	62
Peregrine	<i>Central Otago, NZ</i>	14	67
Greystone	<i>Waipara, NZ</i>	-	120

● RIESLING

Peregrine	<i>Central Otago, NZ</i>	14	67
Gisselbrecht	<i>Alsace, FRA</i>	15	72

● GEWÜRZTRAMINER

Gisselbrecht	<i>Alsace, FRA</i>	15	72
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RED WINES

		G	B
● PINOT NOIR			
Devil's Staircase	<i>Central Otago, NZ</i>	13	62
Urlar	<i>Wairarapa, NZ</i>	18	87
Amisfield	<i>Central Otago, NZ</i>	22	105
Pyramid Valley	<i>Central Otago, NZ</i>	-	140
Black Grape Society, The Grandmaster	<i>Central Otago, NZ</i>	-	140
● MERLOT/MALBEC			
Chakana Malbec	<i>Mendoza, ARG</i>	13	62
Matawhero Merlot	<i>Gisborne, NZ</i>	16	77
● SHIRAZ/SYRAH			
Wynns Coonawarra Estate	<i>Coonawarra, AUS</i>	13	62
Lake Chalice, The Raptor	<i>Marlborough, NZ</i>	14	67
St Hallett, Blackwell	<i>Barossa, AUS</i>	22	105
● BLENDS			
Pepperjack - Cabernet Sauvignon	<i>Barossa, AUS</i>	13	62
Chapel Hill - The Parson GSM	<i>McLaren Vale, AUS</i>	-	90
Château de Pez	<i>bordeaux, FRA</i>	-	250
● PORT			
Penfolds Club Tawny	<i>Barossa, AUS</i>	13	-

ROSÉ & SPARKLING

● **ROSÉ**

		G	B
Tiki Single Vineyard Pinot Rosé	<i>North Canterbury, NZ</i>	13	62
Fickle Mistress	<i>Marlborough, NZ</i>	14	67
Minuty	<i>Provence, FRA</i>	-	100

● **SPARKLING/CHAMPAGNE**

Pol Remy Brut	<i>Burgundy, FRA</i>	12	57
Cloudy Bay Pelorus Rosé	<i>Marlborough, NZ</i>	17	82
Moët & Chandon	<i>Champagne, FRA</i>	20	100
Veuve Clicquot	<i>Champagne, FRA</i>	-	125
Moët & Chandon, Gold Magnum 1.5L	<i>Champagne, FRA</i>	-	250
Dom Pérignon	<i>Champagne, FRA</i>	-	420

SPIRITS

Spirits & liqueurs can
be served to your liking;

Straight, over ice,
or with a mixer.

LIQUEURS

Cointreau	11
Grand Marnier	12
Kahlua	10
Baileys	10
Limoncello	10
Midori	10
Drambuie	10
Fireball	10
Aperol	10
Campari	10
Jägermeister	10
Frangellico	10
Ouzo	10
Vanilla Vodka	12
Apple Sourz	9

SPIRITS

VODKA & GIN

● VODKA

Belvedere	<i>Poland</i>	12
Zubrowka	<i>Poland</i>	12
Grey Goose	<i>France</i>	14
Crystal Skull	<i>Canada</i>	16
Broken Shed	<i>New Zealand</i>	14

● GIN

Little Biddy	<i>New Zealand</i>	12
Tanqueray	<i>United Kingdom</i>	12
Tanqueray 10	<i>United Kingdom</i>	15
Suntory Roku	<i>Japan</i>	13
Scapegrace - Black	<i>New Zealand</i>	12
Scapegrace - Silver	<i>New Zealand</i>	13
Scapegrace - Gold	<i>New Zealand</i>	15
Hendricks	<i>Scotland</i>	14
Monkey 47	<i>Germany</i>	16
Monkey 47 - Sloe	<i>Germany</i>	16
Graham Norton - Pink	<i>Ireland</i>	12

● **TEQUILA**

Cazcabel Reposado	<i>Mexico</i>	12
Cazcabel Blanco	<i>Mexico</i>	12
Herradura Reposado	<i>Mexico</i>	14
Herradura Anejo	<i>Mexico</i>	16.5
Herradura Plata	<i>Mexico</i>	14

● **MEZCAL**

Monte Alban	<i>Mexico</i>	12
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● **RUM, WHITE**

Bacardi	<i>Cuba</i>	11
Plantation Silver	<i>Barbados, Jamaica & Trinidad</i>	12
Matuselum Platino	<i>Caribbean</i>	12
Malibu	<i>Caribbean</i>	11

● **RUM, DARK/GOLD**

Angostura 7	<i>Trinidad</i>	12
Stolen, Gold	<i>New Zealand</i>	11
Mount Gay	<i>Barbados</i>	12
Kraken	<i>Trinidad and Tobago</i>	12
Coruba	<i>Jamaica</i>	12
Sailor Jerry	<i>Caribbean</i>	11
Diplamatico	<i>Venezuela</i>	13
El Dorado	<i>Jamaica</i>	16

SPIRITS

WHISKEY, BOURBON, RYE
& COGNAC● **WHISKEY**

Jamesons	<i>Ireland</i>	10
Canadian Club	<i>Canada</i>	10
Chita	<i>Japan</i>	16
Suntory Toki	<i>Japan</i>	16
Nikka	<i>Japan</i>	16
Jack Daniel's	<i>USA</i>	11

● **BOURBON**

Maker's Mark	<i>Tennessee, USA</i>	12
Maker's Mark - 46	<i>Tennessee, USA</i>	15
Gentleman Jack	<i>Tennessee, USA</i>	15
Woodford Reserve	<i>Tennessee, USA</i>	15

● **RYE**

Sazerak Rye	<i>New Orleans, USA</i>	16
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● **COGNAC**

Hennessy	<i>Cognac, France</i>	11
Hennessy VSOP	<i>Cognac, France</i>	15

SPIRITS

SCOTCH

● **SCOTCH**

Abelore, 14	<i>Speyside, 14yo</i>	20
Balvenie	<i>Speyside, 12yo</i>	17
Glenfiddich	<i>Speyside, 12yo</i>	14
Auchentoshan	<i>Lowland</i>	16
Ardbeg	<i>Islay</i>	17
Bruichladdie	<i>Islay</i>	18
Laphroig	<i>Islay, 10yo</i>	14
Laphriog, Quarter	<i>Islay</i>	18
Glenmorangie, 10	<i>Highland, 10yo</i>	12
Glenmorangie, Lasanta	<i>Highland, 12yo</i>	16
Glenmorangie, Nectar D'or	<i>Highland</i>	16
Talisker	<i>Highland, 10yo</i>	20

BAR MENU

ALL PLATES ARE DESIGNED TO BE SHARED

Sweet & Salty Nuts [12]

Warm Marinated Olives [15]
Preserved lemon & chilli honey

Marinated Tomato Bruschetta [18]
Cold pressed olive oil, buffalo mozzarella

Yemen Cheese Cube [18]
Fig & walnut toast

Liverwurst Pâté [18]
Lavender lavosh, pickles, cipollini

Beef Tartare [22]
*Shallot, capers, red wine vinaigrette,
truffled pecorino, charred bread*

Fried Chicken [19]

Orange & sesame glaze, pickled onions, aioli

Smoked Fish Croquettes [18]

Yuzu kosho, aioli

Triple Cooked Carrot Nuggets [14]

Mustard relish aioli, crispy shallots

Hand-Cut Chips [13]

House-made ketchup, mustard relish aioli

Breads & Dips [26]

House-made dips, Grizzly bread selection

The Platter [55]

Cheese, breads, charcuterie, pickles

BEVERAGES

NON-ALCOHOLIC

● **SOFT DRINKS**

Coca-Cola		5.5
Coca-Cola, No Sugar		5.5
Fanta		5.5
Schweppes Tonic		5.5
Schweppes Dry Lemonade		5.5
Schweppes Soda Water		5.5
Schweppes Ginger Ale		5.5
Schweppes Ginger Beer		5.5

● **WATER – STILL/SPARKLING**

Acqua Panna Still	500ml	6
	1L	10
San Pellegrino Sparkling	500ml	6
	1L	10

● **JUICES**

Apple, Cranberry, Orange, Pineapple, Tomato	5.5
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● **COFFEE & TEA**

Full menu available – please ask your server for a copy of our café beverage list if required

● **MOCKTAILS**

Made upon request – please ask your server or bartender which cocktails can be made non-alcoholic