

DRINKS
LIST

@ MAJESTICATMAYFAIR
@ MAYFAIRLUXURYHOTELS

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BEER & CIDER

● BEER (ON TAP)

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

Peroni	330ml	5.1%	10
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Peroni 0.0	330ml	0.0%	10
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Heineken Light	330ml	2.5%	10
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Corona	355ml	4.6%	10
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Cassels, Milk Stout	328ml	5.2%	12
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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 - Hazy	330ml	6.3%	12
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● CIDER

Somersby Apple	330ml	4.5%	11
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Somersby Berry	330ml	4.5%	11
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CHAMPAGNE

● CHAMPAGNE/SPARKLING

		G	B
Pol Rémy Brut	<i>Burgundy, FRA</i>	13	62
Cloudy Bay, Pelorus Rosé	<i>Marlborough, NZ</i>	17	82
Moët & Chandon, Brut Impérial	<i>Champagne, FRA</i>	20	100
Moët & Chandon, Rosé Impérial	<i>Champagne, FRA</i>	-	135
Veuve Clicquot	<i>Champagne, FRA</i>	-	130
Veuve Clicquot, Rosé	<i>Champagne, FRA</i>	-	155
Moët & Chandon, Gold Magnum 1.5L	<i>Champagne, FRA</i>	-	250
Dom Pérignon	<i>Champagne, FRA</i>	-	420
Ace of Spades Gold	<i>Champagne, FRA</i>	-	850

CELLAR COLLECTION

		B
Amisfield, RKV Reserve Pinot Noir (2017)	<i>Central Otago, NZ</i>	325
Cloudy Bay, Te Wahi Pinot Noir (2018)	<i>Central Otago, NZ</i>	255
Man O' War, Mathilda Chardonnay (2019)	<i>Waiheke Island, NZ</i>	250
Man O' War, Tytti Bordeaux Blend (2018)	<i>Waiheke Island, NZ</i>	355
Man O' War, Totto Syrah (2018)	<i>Waiheke Island, NZ</i>	355
Two Hands, Waterfall Block Shiraz (2019)	<i>Barossa Valley, AUS</i>	270
Two Hands, My Hands Shiraz (2015)	<i>Barossa Valley, AUS</i>	1280
Château de Pez	<i>Bordeaux, FRA</i>	250

HOUSE COCKTAILS

● **THE MAYFAIR** 20

Jackfruit infused Campari, dark rum,
pineapple, lemon

● **THE BOND** 20

Little Biddy dry gin, Belvedere vodka,
elderflower liqueur, dry vermouth,
earl grey, orange bitters

● **PICCADILLY PORNSTAR** 20

Vanilla vodka, chocolate liqueur,
passionfruit, lime

● **OLD KENT'S ESPRESSO MARTINI** 20

Jumping Goat coffee vodka liqueur,
Fireball, espresso

● **LIVERPOOL KISS** 20

Little Biddy dry gin, lemon, cranberry,
passionfruit, bubbles

● **PARK LANE** 20

Reposado tequila, Cointreau,
strawberry, lime

● **THE CHANCE** 20

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

● **COVENTRY CRUSH** 20

Pineapple infused rum, lychee liqueur,
mango, lemon, salted coconut foam

● **WHITEHALL SOUR** 20

Scapegrace Black Gin, strawberry, kiwifruit,
lemon, lime, egg white

● **CLASSIC COCKTAILS** 20

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

● **MOCKTAILS** 15

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

WHITE

● SAUVIGNON BLANC

		G	B
Jules Taylor	<i>Marlborough, NZ</i>	14	67
Greystone	<i>Waipara, NZ</i>	15	72
Cloudy Bay	<i>Marlborough, NZ</i>	19	92
Dog Point, Section 94	<i>Marlborough, NZ</i>	-	88
Giesen 0%	<i>Marlborough, NZ</i>	-	62

● CHARDONNAY

Te Mata Estate	<i>Hawke's Bay, NZ</i>	14	67
Kendall Jackson	<i>California, USA</i>	17	82
Cloudy Bay	<i>Marlborough, NZ</i>	19	92
Elephant Hill	<i>Hawke's Bay, NZ</i>	-	77
Carrick Bannockburn	<i>Central Otago, NZ</i>	-	120

● PINOT GRIS

Tiki Single Vineyard	<i>North Canterbury, NZ</i>	14	67
Peregrine	<i>Central Otago, NZ</i>	15	72
Greystone	<i>Waipara, NZ</i>	-	79

● RIESLING

Lawson's Dry Hills	<i>Marlborough, NZ</i>	14	67
Peregrine	<i>Central Otago, NZ</i>	15	72

● GEWÜRZTRAMINER

Lawson's Dry Hills The Pioneer	<i>Marlborough, NZ</i>	18	87
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RED

		G	B
● PINOT NOIR			
Devil's Staircase	<i>Central Otago, NZ</i>	14	67
Amisfield	<i>Central Otago, NZ</i>	24	115
Black Grape Society, The Grandmaster	<i>Central Otago, NZ</i>	-	110
Pyramid Valley	<i>Central Otago, NZ</i>	-	140
● SHIRAZ/SYRAH			
Wynns Coonawarra Estate	<i>Coonawarra, AUS</i>	14	67
Te Mata Estate Syrah	<i>Hawke's Bay, NZ</i>	16	77
St Hallett, Blackwell	<i>Barossa, AUS</i>	22	105
● BLENDS			
Pepperjack Cabernet Sauvignon	<i>Barossa, AUS</i>	13	62
Pegasus Bay Merlot Cabernet	<i>North Canterbury, NZ</i>	18	87
Ata Rangi Celebre, Merlot Syrah Cabernet	<i>Marlborough, NZ</i>	24	115
● PORT			
Penfolds Club Tawny	<i>Barossa, AUS</i>	14	-

ROSÉ

• ROSÉ

		G	B
Tiki Single Vineyard Pinot Rosé	<i>North Canterbury, NZ</i>	14	67
Fickle Mistress	<i>Marlborough, NZ</i>	14	67
Minuty	<i>Provence, FRA</i>	20	100

SPIRITS

Spirits & liqueurs can
be served to your liking;

Straight, over ice,
or with a mixer.

LIQUEURS

Cointreau	12
Grand Marnier	13
Kahlua	11
Baileys	11
Limoncello	11
Midori	11
Drambuie	11
Fireball	11
Aperol	11
Campari	11
Jägermeister	11
Frangellico	11
Ouzo	11
Vanilla Vodka	13
Apple Sourz	10

● **VODKA**

Belvedere	<i>Poland</i>	13
Zubrowka	<i>Poland</i>	13
Crystal Skull	<i>Canada</i>	16
Grey Goose	<i>France</i>	14
Broken Shed	<i>New Zealand</i>	14
Haku	<i>Japan</i>	14

● **GIN**

Little Biddy	<i>New Zealand</i>	13
Scapegrace, Black	<i>New Zealand</i>	14
Scapegrace, Silver	<i>New Zealand</i>	16
Scapegrace, Gold	<i>New Zealand</i>	17
Juno	<i>New Zealand</i>	16
Strange Nature	<i>New Zealand</i>	16
Tanqueray	<i>United Kingdom</i>	13
Tanqueray 10	<i>United Kingdom</i>	16
Hendricks	<i>Scotland</i>	16
Graham Norton, Pink	<i>Ireland</i>	13
Monkey 47	<i>Germany</i>	16
Monkey 47, Sloe	<i>Germany</i>	18
Malfy Rosa, Sicilian Pink Grapefruit	<i>Italy</i>	14
Ukiyo Japanese Blossom	<i>Japan</i>	14
Suntory Roku	<i>Japan</i>	15

● **TEQUILA**

Cazcabel Reposado	<i>Mexico</i>	13
Cazcabel Blanco	<i>Mexico</i>	13
Herradura Reposado	<i>Mexico</i>	15
Herradura Anejo	<i>Mexico</i>	17
Herradura Plata	<i>Mexico</i>	15

● **MEZCAL**

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

Bacardi	<i>Cuba</i>	13
Malibu	<i>Caribbean</i>	13

● **RUM, DARK/GOLD**

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

SPIRITS

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

Jameson	<i>Ireland</i>	11
Canadian Club	<i>Canada</i>	12
Jack Daniel's	<i>USA</i>	12
Suntory Toki	<i>Japan</i>	16
Nikka	<i>Japan</i>	16
Hibiki	<i>Japan</i>	24
Yamazaki Single Malt	<i>Japan</i>	32

● **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>	13
Hennessy VSOP	<i>Cognac, France</i>	18

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>	17
Laphriog, Quarter	<i>Islay</i>	19
Glenmorangie, 10	<i>Highland, 10yo</i>	14
Glenmorangie, Lasanta	<i>Highland, 12yo</i>	16
Glenmorangie, Nectar D'or	<i>Highland</i>	16
Talisker	<i>Highland, 10yo</i>	20

- **SOFT DRINKS**

Coca-Cola		6
Coca-Cola, No Sugar		6
Fanta		6
Schweppes Tonic		6
Schweppes Dry Lemonade		6
Schweppes Soda Water		6
Schweppes Ginger Ale		6
Schweppes Ginger Beer		6

- **WATER – STILL/SPARKLING**

Acqua Panna Still	500ml	8
	1L	12
San Pellegrino Sparkling	500ml	8
	1L	12

- **JUICES**

Apple, Cranberry, Orange, Pineapple, Tomato	6
Premium Orange	8.5

- **COFFEE & TEA**

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

- **MOCKTAILS**

15

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