



Champagne

	12.5cl	75cl	150cl
De Castellane Croix Rouge Saint Andre Brut NV		50.00	
Laurent-Perrier Brut NV	11.00	62.00	122.00
Louis Roederer NV		85.00	
Laurent-Perrier Brut Vintage 2000		90.00	175.00
Laurent-Perrier Ultra Brut NV		95.00	
Laurent-Perrier Cuvee Rosé Brut NV		100.00	195.00
Bruno Paillard Blanc de Blancs NV		115.00	
Veuve Clicquot Ponsardin Vintage Rosé 2004		130.00	
Bollinger La Grande Année 2000		155.00	
Dom Perignon 2002		200.00	
Laurent-Perrier Grande Siecle Brut NV		230.00	455.00
Krug Grande Cuveé NV		260.00	
Louis Roederer Cristal 2002		355.00	750.00
Salon Champagne Le Mesnil Blanc de Blancs 1997		400.00	
Laurent-Perrier Grande Siecle Alexandra Rosé 1998		400.00	790.00
Krug Clos du Mesnil 1996		1000.00	

Zulu High Rollers

15.00

Ultimate Martini

Ultimat vodka or Junipero gin, dry vermouth. Olive or twist

Daiquiri Deluxe

Santa Teresa 1796 shaken with Santa Teresa orange and lime, served straight up

Vintage Sazerac

Pappy Van Winkle 15 y.o bourbon and Courvoisier v.s.o.p cognac stirred patiently with sugar, Paychauds bitters Vintage sazerac, peach bitters and Absinth infused with vanilla



Sparkling Cocktails

Zwelithini Fresh Cantaloupe melon, lemon, sugar topped with Graham Beck brut NV	11.00
Cherry Lane Raspberry vodka shaken with Heering Cherry liqueur, lemon and sugar topped with Graham Beck brut NV	11.00
Classic Sophisticated build of Courvoisier cognac, brown sugar, bitters and Graham Beck brut NV	11.00
Bellini Summertime favourite made with peach and Graham Beck brut NV Other flavours available on request	11.00

Cocktails to Share

Mandela's Guests - serves 2 Raspberry vodka shaken with Crème de Framboise, rhubarb jam, raspberries, lemon, cardamom syrup and lychee puree.	25.00
Cape Town Share -serves 4 Large blend of Santa Teresa Claro and Chairman's Reserve spiced rum supported with lime, watermelon, pineapple and coconut.	50.00
Kuze Kuse - serves 8 Muddled blackberries soaked in maple syrup, Santa Teresa Claro rum, Evan Williams Honey bourbon, cinnamon and pomegranate topped with either a bottle of Regular de Castellano Croix Rouge Saint Champagne or Laurent Perrier Brut Vintage.	130.00 / £170.00



Zulu Innovations

10.50

New Fashioned

A delicious prune infused Maker's Mark bourbon, stirred patiently with peach bitters, brown sugar and grapefruit zest

Smoky Desires

Tasty as heaven, smoky as hell. Courvoisier cognac, Laphroaig 10 y.o whisky, caramel and Grand Marnier

Leaf Clover

A challenging blend of Gosling's Black Seal rum, clove syrup, ginger & lemongrass finalised with lime and apple juice

Rhubarbamboo

Rhubarb fruit stewed with cinnamon and nutmeg, Angostura white rum, rhubarb liqueur and lime.

Simba

White grapes muddled with raisin, scotch whisky, lemon, chestnut liqueur and egg white

Pappayed

A generous measure of El Jimador Reposado tequila, thyme, agave, papaya and lime

Shark Alley

Stoli Raspberry vodka, fresh pomegranate and rosemary shaken together with lemon and sugar

Oro Dragon

Award winning cocktail made with Bacardi Oro, Mandarine Napoleon, apple, ginger, egg white and cinnamon.

Kosmopolitese

Our exotic mix of Absolut Citron vodka, watermelon, lime and cranberry served straight with flamed grapefruit zest



Zulu Favourites

10.50

Angel Face

Rusty blend of African Mishale brandy, fig, lemon and apple juice

Prosecutor's Passion

Refreshing shake of Bombay Sapphire gin, passion fruit, lemon juice, elderflower and touch of egg white

Loretto

Fantastic combination of Maker's Mark bourbon, peach, cointreau, benedictine liqueur and lemon juice

Sufrica

Southern tipple made with Absolut Citron vodka, kumquats, natural honey and lemon. Served tall with crushed ice

Zealaway

42 Below Fejioa vodka shaken with peach, lemon and apple juice

Ketel Dawa

Ketel One vodka build with lime and honey, served over crushed ice. This African classic comes straight from the Carnivore restaurant, a truly inspirational place.

Sprinkaan

Grasshopper made with Amarula liqueur , Santa Teresa rum, green peppermint liqueur shaken to perfection and served with chocolate curls

Orkney Dig

Dig for gold blend of Courvoisier cognac, blackberries, lemon, sugar and a dash of soda water

Madiba

Santa Teresa claro rum, melon, lemon and passionfruit shaken with pink grapefruit liqueur, finished with ginger and lemongrass cordial

Goji Relish

Fair vodka shaken with Goji berry fair liqueur, lemon juice, cardamom syrup, grapefruit bitters and a touch of egg white



Zulu Classics

10.50

Sidecar

Originated around the early 1900s at Harry's New York Bar in Paris; named for a favourite patron whose particular choice of transportation to and from the bar was a motorcycle sidecar. Courvoisier cognac, Cointreau and lemon juice

Old Fashioned

This Delicate blend was first created at the Pendennis Club Louisville, Kentucky. Maker's Mark bourbon stirred patiently with brown sugar and bitters

Sazerac

The granddaddy of them all, the New Orleans original, dating back to 1830. First used for medicinal purposes. Sparked the phrase 'One a day keeps the doctor away' Courvoisier cognac, Woodford Reserve Whiskey, Paychaud bitters and Absinthe

Manhattan

Created in honour of Lady Randolph Churchill (Sir Winston's mother) in 1874 at the Manhattan Club in New York. Rittenhouse rye whiskey with a sweet, dry or perfect style

Vanilla Margarita

A great twist of a great classic drink. El Jimador Blanco Tequila infused with Madagascan vanilla, lime and agave

Coconut Daiquiri

Tropical variation of the classic daiquiri; Ron Barcelo Gran Anejo Rum, lime, coconut and cherry purée

Caipirinha

Brazil's most popular drink made with Abelha Organic Cachaca, brown sugar and limes served in a crush

Mai Tai

Blend of Ron Barcelo Gran Anejo gold rum, Gosling's black seal dark rum, almond orgeat syrup, orange curacao, lime juice shaken well and served over crushed ice



Bottled Spirits

(Includes 2.5 lt chosen mixer. Energy drinks not included)

70cl 50cl

South African Favourites

Mainstay Cane Spirit 43%	120.00
African Mishale Brandy 36%	120.00
Klipdrift Brandy 40%	120.00
Van Ryn's 10 year old brandy 38%	150.00

Vodka

Finlandia, Finland 40%	150.00
Fair, France 40%	170.00
Grey Goose, France 40%	170.00
Chase, England 40%	170.00
Ketel One, Holland 40%	170.00
Belveder, Poland 40%	180.00
Roberto Cavalli, Italy 40%	220.00

Gin

Bombay Sapphire, England 40%	150.00
Tanqueray Export Strength, England 43.1%	170.00
Hendricks, England 41.4%	190.00
Whitley Neil, England 42%	200.00

Tequila

Ocho 8 Reposado, Mexico 40%	130.00
El Jimador Reposado, Mexico 38%	150.00
Arette Reposado, Mexico 38%	170.00
El Tesoro Blanco, Mexico 40%	180.00
Casadores Reposado, Mexico 40%	180.00
Herradura Anejo, Mexico 40%	190.00
Casadores Anejo, Mexico 40%	200.00
Partida Blanco, Mexico 40%	220.00
El Tesoro Anejo, Mexico 38%	220.00
El Tesoro Reposado, Mexico 40%	230.00
Patron Reposado, Mexico 38%	290.00



Scotch and Irish Whisky

Johnnie Walker Black Label, Scotland 40%	150.00
Jameson, Ireland 40%	150.00
Glenffidich 12 yr, Scotland 40%	170.00
Macallan 10 yr Sherry Oak, Scotland 40%	170.00
Talisker 10 yr, Scotland 45.8%	180.00
Glenmorangie Quinta Ruben, Scotland 46%	180.00
Dalwhinnie 15 yr, Scotland 43%	180.00
Glenffidich 18yr, Scotland 40%	220.00
Lagavulin 16 yr, Scotland 43%	200.00
Glenffidich 21 yr, Scotland 40%	360.00

American Whiskey

Maker's Mark, USA 45%	150.00
Gentlemen Jack, USA 40%	170.00
Knob Creek, USA 50%	180.00
Woodford Reserve, USA 32.2%	180.00
Jack Daniel's Single Barrel, USA 45%	200.00

Cognac/Armagnac

Courvoisier vs, France 40%	150.00
Courvoisier vsop Exclusif, France 40%	180.00
Janneau xo, France 40%	250.00
Courvoisier xo, France 40%	430.00

Rum

Santa Teresa Claro, Venezuela 40%	150.00
Gosling's Black Seal, Bermuda 40%	150.00
Chairman's Spiced, St.Lucia 40%	150.00
Ron Barcelo Gran Anejo, Dominican Republic 37.5%	160.00
Santa Teresa Selecto, Venezuela 40%	180.00
Matusalem Gran Rserve 15 yr, Dominican Republic 40%	190.00
Bacardi 8 yr, Bahamas 40%	190.00
Mount Gay xo, Barbados 43%	190.00
Santa Teresa 1796, Venezuela 40%	220.00
Ron Zacapa Centenarion 23 yr, Guatemala 40%	260.00



VIP Drinks Packages

Boutique

Finlandia vodka 70cl and Laurent Perrier NV 75cl

275.00

Unique

Grey Goose vodka 70cl and two Laurent Perrier Vintage 2002 75cl

330.00

Pink Safari

Two Laurent Perrier Cuvee Rose NV champagne 75cl and one Chase vodka 70cl

360.00

Sparkle

Two Dom Perignon 2002 champagne 75cl, one Grey Goose vodka 70cl, and one Gentlemen Jack whiskey 70cl

730.00

Jewel

One Glenmorangie Quinta Ruban whisky 70cl, one Gentlemen Jack whiskey 70cl, one Santa Teresa 1796 rum 70cl and two Bollinger la grande annee champagne 75cl

850.00

Extra

Two magnum Laurent Perrier Grand Siécle brut champagne and Santa Teresa 1796 rum 70cl

1,100.00

Sixtreme

Six Dom Perignon 75cl
Six Bollinger La Grande Annee 2000 75cl
Six Laurent Perrier Cuvee Rose NV 75cl
Six Grey Goose vodka 70cl

3,740.00

King's Ransom

Two magnum Laurent Perrier Grande Siécle Alexander Rose 1998, one Krug Clos du Mesnil 1996 75cl, one Hennessy Paradis cognac 75cl, one Roberto Cavalli vodka and Johnnie Walker Blue Label

5,500.00



Bar Menu (Available 6pm - midnight)

Biltong & Masai mara	6.50
Queen green olives & pickled chilli	4.75
Maldon oysters, with salmon caviar lime & coriander shoots	15.00
Ostrich burger, spiced tomato chutney & peri peri fries	12.50
Boerewors roll & spiced Bobotie chutney	9.50
Lamb samoosas & rose harissa mayonnaise	6.50
Bowl of Cape Malay chicken curry & rice	8.50
Pumpkin fritters & aioli	6.00
Peri peri fries	2.95
Meat Board	15.00
spiced biltong & Masai mara, lamb samoosas & harissa mayonnaise, braai roasted quail & lime, cured meats & peppadews	
Fish Board	15.00
Cape Malay pickled red mullet, Rooibos smoked salmon & pickled cucumber, peri peri prawns & smoked fish pate with toast	
Cheese Board	15.00
selection of 4 cheeses with Muscat grapes & crisp fennel bread	

