

Beverage Menu



Cicchetti
ITALIANO



THE STORY OF

APERITIVO HOUR

As the day winds down and the night begins - friends gather, families come together, and every corner hums with the clinking of glasses. Before you even realise, on the brink of a second, the streets of Italy come alive. In that magical moment, life slows down just a little and we embrace the joy of what is so fondly known as "Aperitivo Hour".

Aperitivo isn't just a drink; it's a ritual - one meant to stimulate appetites and spark conversations. Spritzes sparkle, and Negronis bring a bittersweet rhythm to the day, turning ordinary moments into celebrations.

Since Aperitivo is traditionally served before a meal, we often find people sipping and enjoying it with their selection of small, flavorful plates meant to nibble while you drink - the whole essence of our already beloved Cicchetti.

The first time that I experienced this ritual, it felt just to not only transport this experience to Cicchetti, but also make people feel the same joy that I felt.

We have curated a selection of spritzes and Negronis to match the same lively, celebratory spirit. Raise your glass, look around, and say "Cin Cin!"; A toast to good company, good food, and the joy of sharing.

This is aperitivo, the Italian way: where every moment is a celebration of life.

-Chef Parth

IL NOSTRO SPRITZ

APEROL SPRITZ 845
Aperol, sparkling water, Prosecco

LIMONCELLO SPRITZ 695
Homemade Italian lemon liqueur
(Limoncello), sparkling water, Prosecco

ORANCELLO SPIRTZ 695
Homemade orange liqueur, sparkling
water, Prosecco

NEGRONI SBAGLIATO SPRITZ 795
Campari, Sweet vermouth, Prosecco

ANANAS SPRITZ 745
Tequila & pineapple shrub, sparkling
water, Prosecco

HUGO SPRITZ 695
Elderflower vodka, tonic, Prosecco

BELLINI ROSÉ 695
Raspberry & peach purée, rosé, sparkling
water, Prosecco

BRAMBLE RIBOLENTE 695
Gin, Blueberry, sparkling water, Prosecco



Kindly let your server know if you are allergic to any ingredients.
Government taxes as applicable. We levy a 10% service charge. Alcoholic beverages are served
only to guests above the age of 25 years.

IL NOSTRO NEGRONI

CLASSIC NEGRONI

Gin, Campari, Red Vermouth

845

NEGRONI ARANCIA

Gin, Aperol, Lillet blanc, Orange Perfume

845

NEGRONI BIANCA LIMONE

Gin, Limoncello, Suze, Lillet blanc,
Lemon Perfume

845

NEGRONI AL CAFFÈ

Homemade Gin & Coffee infusion,
Campari, Vermouth, Dark Chocolate
Shard

845

NEGRONI AMARENA

Gin, Amarena Cherry, Cherry Bitters,
Campari, Vermouth

845

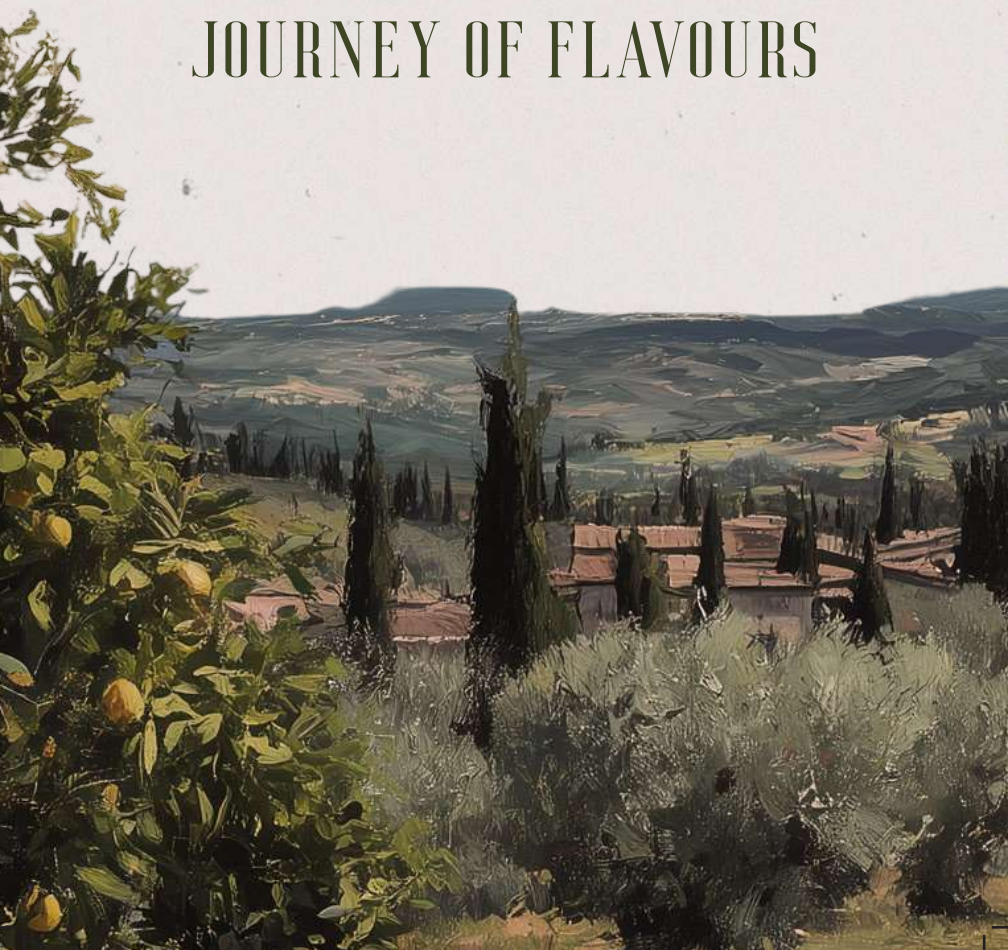


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CHEF PARTH'S JOURNEY OF FLAVOURS



Every time I'm in the kitchen, there's this moment when I look at an ingredient and think to myself, *"This would make one hell of a cocktail."*

So when it came to launching a bar at Cicchetti, I knew I couldn't just put out another menu. It had to be personal, rooted in memories, travels, and the flavors that shaped me. That's when I packed my bags and went solo across Italy, wandering through cobblestone streets, tiny trattorias, bustling markets, and seaside lemon groves.

What struck me most was how every region treated its ingredients almost like treasure, *lemons in Amalfi, saffron in Milan, pistachios in Sicily, San Marzano tomatoes down south*. Each one with its own story, each one pure, unapologetic, and celebrated in its truest form.

That's the spirit I wanted for this menu. Not just cocktails, but *little journeys*. A way for you to taste Italy through my eyes (and my slightly experimental hands). But also a way to taste me, a chef shaped by nostalgia, by growing up with certain flavours, and by years of chasing new ones. This menu is a blend of my childhood memories, my culinary instincts, and the beauty of Italian ingredients that spoke to me along the way.

Every drink has a story. Every sip is meant to bring a smile, a memory, or maybe even surprise you.

So here it is, Italy shaken, stirred, and poured into a glass. Let's raise one together.

CIN CIN!



AMALFI COAST'S

LIMONE FRESCO

A twist on daquiri

745

WHITE RUM,
LIMONCELLO,
ITALIAN LEMON JUICE,
HOMEMADE SUZE,
DEHYDRATED KAFFIR RIM

SWEET ☐ ☐ ☐ ☐ ☐
SOUR ☐ ☐ ☐ ☐ ☐
STRENGTH ☐ ☐ ☐ ☐ ☐



While roaming under the strong sun of the Amalfi Coast, I was feeling dehydrated and wanted something that could truly refresh me. Stumbling upon the juiciest lemons and the most fragrant limoncellos in a local market, I had a lemonade that instantly became the best I've ever tasted. I wanted to bring that same burst of freshness back for you, and that's how Limone Fresco was born.

TREVISO'S

TIRAMISU

A twist on espresso martini

795

DARK RUM,
HOMEMADE COFFEE LIQUEUR,
MASCARPONE FOAM,
COCOA DUST

SWEET ☐ ☐ ☐ ☐ ☐
SOUR ☐ ☐ ☐ ☐ ☐
STRENGTH ☐ ☐ ☐ ☐ ☐



Honestly, who doesn't love Tiramisu? Treviso is the birthplace of this classic dessert, and I tried some of the most incredible ones while wandering the city. Eating one, I imagined: what if we translated this creamy, bittersweet magic into a cocktail? Blissful, right?

MILAN'S

SAFFERANO E RISO

A twist on daiquiri

795

SAFFRON RUM,
TOASTED ARBORIO
RICE SYRUP,
PASSION FRUIT PUREE



SWEET

SOUR

STRENGTH

Milan is famous for a unique culinary tradition: saffron in risotto. The delicate sweet and savory notes intrigued me so much that I had to bring them back to share, and what better way than a cocktail? Saffron, toasted rice syrup, and passion fruit combine to create a fragrant, luxurious Milanese experience in a glass.

NAPLES'

NAPOLETANA

A twist on bloody mary

795

PARMESAN VODKA,
SAN MARZANO
TOMATO CORDIAL,
FRESH BASIL,
LIGHT CHEESE FOAM



SWEET

SOUR

STRENGTH

Walking through Naples, you'll see pizza everywhere—but it never gets boring because it's just that good! I wanted to turn the elements of a classic Margherita pizza into a cocktail, capturing the tangy tomatoes, creamy cheese, and savory essence in one glass.

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VENICE'S

FRUTTA A VENEZIA

A twist on cosmopolitan

795

VODKA,
TRIPLE SEC,
PEACH PUREE,
STRAWBERRY FOAM



SWEET ☐ ☐ ☐ ☐ ☐

SOUR ☐ ☐ ☐ ☐ ☐

STRENGTH ☐ ☐ ☐ ☐ ☐

Harry's Bar in Venice invented the Bellini using peach and prosecco, and while it was absolutely delicious, I wanted something fruitier, more playful. Frutta a Venezia is my version: bright, fun, and fruity, capturing the essence of Venice with every sip.

BRONTE, SICILY'S

CAMPI DI PISTACCHI

A twist on clover club

795

GIN,
LAVENDER CORDIAL,
PINEAPPLE & PISTACHIO
ORGEAT,
SAGE



SWEET ☐ ☐ ☐ ☐ ☐

SOUR ☐ ☐ ☐ ☐ ☐

STRENGTH ☐ ☐ ☐ ☐ ☐

Bronte in Sicily introduced me to the best pistachios I've ever tasted. Walking through the fields filled with flowering pistachio trees, I wanted to capture that floral, nutty magic in a cocktail. Using homemade pistachio paste, lavender, pineapple, and sage, this drink is a warm, inviting taste of Sicilian afternoons.

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CATANIA'S

ROSA CATANIA

A twist on greyhound

845

GIN,
GRAPEFRUIT,
PINK PEPPERCORN,
ROSE WATER



Catania's grapefruit orchards overflow with fragrance. Walking among the orchards and gardens, I wanted to capture that intoxicating scent along with the fresh fruit in a glass. This floral twist on the classic Greyhound brings Catania's citrusy, fragrant charm straight to your palate.

TORINO, PIEDMONT'S

MARGARITA ANANAS

A twist on margarita

795

TEQUILA,
FERMENTED PINEAPPLE
SHRUB,
CHERRY BITTERS



Trekking a small hill near Torino, I tried Sidro di mele, a fermented apple beverage that re-energized me instantly. Inspired by that refreshing taste, I wanted to recreate the feeling using one of my favorite fruits: pineapple. The fermented pineapple shrub gives that same bright, energizing sensation I felt on that sunny trek!

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CALABRIA'S

PICANTE ITALIANO

A twist on picante

795

TEQUILA,
BELL PEPPER SHRUB,
CHILLI,
TAMARIND,
HONEY



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| SOUR | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| STRENGTH | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Calabria is all about bold flavors. I noticed how chillies and peppers dominate the local cuisine, and I wanted to capture that fiery spirit in a cocktail. Savory, tangy, and spicy—this drink is a journey through the bold flavors of southern Italy!

SORRENTO'S

SORRENTO SOUR

A twist on whiskey sour

795

WHISKEY,
ORANGE & GRAPEFRUIT
PEELS,
BLACK TEA DECOCTION



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| SWEET | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
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Sorrento is famous for lemons, but I discovered a local twist on a whiskey sour made with oranges. Oranges are popular in Italy and appear in so many aperitifs. This version captures that citrusy brightness I experienced—familiar yet a little different.

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BOLOGNA'S

BERE BURRO

A twist on whiskey sour

845

BROWN BUTTER
WASHED WHISKEY,
AMARO BIANCO,
HOMEMADE SUZE,
YUZU LEMON



Bologna loves richness. Butter and hearty flavors dominate the local cuisine, and at a pastificio, I had classic browned butter & sage tortellini. Inspired by that richness, I created this cocktail as a tribute to the decadent, comforting flavors of the city.

ROME'S

CHERRY ROSSO

A twist on old fashioned

795

WHISKEY,
AMARENA CHERRIES,
CHERRY BITTERS,
ORANGE ESSENTIAL OILS



I first tasted Amarena cherries in gelato, and the flavor blew me away. Combining my love for Old Fashioned and Amarena cherries, I replaced the classic Maraschino with these cherries, unlocking a new dimension of sweetness and depth.

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RED WINE

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|---|-------|
| ZONIN AMARONE DELLA VALPOLICELLAL DOCG (ITALY) | 18000 |
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| COSTELLO DI QUERCETO CHIANTI DOCG (ITALY) | 13999 |
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| COL D ORCIA BRUNELLO DI MONTALCINO DOCG (ITALY) | 17000 |
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| BATICHEUR MONFERRATO NEBBIOLO DOCG (ITALY) | 13999 |
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| WENTE VINEYARDS SOUTHERN HILLS CABERNET SAUVIGNON (U.S.A) | 9999 |
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| RUTINI MALBEC (ARGENTINA) | 8999 |
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| ZONIN MONTEPULCIANO D ABRUZZO (ITALY) | 5800 |
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| MONTE PACIFICO RESERVA CABERNET SAUVIGNON (CHILE) | 5800 |
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| PASQUA CHIANTI DOCG (ITALY) | 1200/6200 |
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| MONTE PACIFICO MERLOT (CHILE) | 895/4200 |
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| MG ESTATE BY MONTGRAS PINOT NOIR (CHILE) | 995/4700 |
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| GATO NEGRO CABERNET SAUVIGNON (CHILE) | 745/ 3600 |
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| FOLONARI MONTEPULCIANO D ABRUZZO (ITALY) | 795/ 3800 |
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| VENTISQUERO CLASICO CARMENERE | 795/ 3800 |
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| FRONTERA SHIRAZ (CHILE) | 745/3600 |
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| GOLDEN SPARROW SANGIOVESE (ITALY) | 795/3800 |
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CHAMPAGNE & SPARKLING WINE

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| MOET CHANDON BRUT | 19000 |
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| BOTTEGA GOLD PROSECCO BRUT | 9000 |
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| BOTTEGA ROSE GOLD PROSECCO | 9000 |
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| SARTORI DE VERONA TI AMO PROSECCO | 6500 |
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| SAN SIMONE PROSECCO ROSE | 795/5200 |
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| SAN SIMONE PROSECCO | 795/5200 |
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ROSE WINE

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| BLACK TOWER PINOT NOIR ROSE (GERMANY) | 995/4800 |
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| BERTON VINEYARD ROSE (AUSTRALIA) | 1199/5800 |
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WHITE WINE

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| BLACK TOWER RIESLING (GERMANY) | 5800 |
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| MOULIN DE GASSAC SAUVIGNON (FRANCE) | 5800 |
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| GOLDEN SPARROW CHARDONNAY (ITALY) | 895/4200 |
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| GOLDEN SPARROW PINOT GRIGIO (ITALY) | 795/3600 |
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| TWO OCEAN CHARDONNAY (SOUTH AFRICA) | 695/3400 |
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| BUSH BALLAD SAUVIGNON BLANC(AUSTRALIA) | 645/3100 |
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| OUT BACK CHARDONNAY (AUSTRALIA) | 595/3000 |
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APERITIF | LIQUEURS

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| JÄGERMEISTER | 595 |
| ABSINTHE | 495 |
| LIMON CELLO | 445 |
| ORAN CELLO | 445 |
| BASIL CELLO | 445 |
| AMARETTO | 445 |
| FRANGELICO | 445 |
| BAILEYS | 445 |
| KAHLUA | 445 |
| CAMPARI | 445 |
| CINZANO ROSSO | 395 |
| MARTINI EXTRA DRY | 395 |
| ANTICA SAMBUCA | 395 |

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PISCO

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| BARSOL PISCO | PANCHO FIERRO | LA BOTIJA |
| 645 | 545 | 445 |

RUM

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| BACARDI CARTA BLANCA | BACARDI BLACK | OLD MONK |
| 395 | 395 | 345 |

BEERS

| | | | |
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| ERDINGER | 595 | BUDWEISER | 395 |
| CORONA | 495 | HOEGAARDEN | 495 |

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GIN

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| SABATINI | 695 |
| SIPSMITH | 695 |
| THE BOTANIST | 595 |
| ROKU JAPANESE CRAFT GIN | 595 |
| BULLDOG | 495 |
| BOMBAY SAPPHIRE | 445 |
| HENDRICKS | 495 |



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TEQUILA | MEZCAL

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| CODIGO 1530 ANEJO | 2499 |
| CODIGO BLANCO | 895 |
| 1800 ANEJO | 695 |
| FANDANGO | 645 |
| PATRON REPOSADO | 745 |
| PATRON ANEJO | 1095 |
| PATRON SILVER | 595 |
| JOSE CUERVO SILVER | 445 |
| DON ANGEL | 445 |



COGNAC

| | |
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| HENNESSY VS | MORPHEUS XO |
| 595 | 395 |

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VODKA

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| BELUGA GOLD LINE | 3099 |
| BELVEDERE | 595 |
| GREY GOOSE | 545 |
| ROBERTO CAVALLI | 495 |
| BELENKAYA | 395 |

IRISH WHISKY

BUSHMILLS 21 YRS
2995

BUSHMILLS ORIGINAL
495



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SINGLE MALT WHISKY

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| GLENFIDDICH 18 Y.O. | 1395 |
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| ABERFELDY 21 Y.O. | 1295 |
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| THE MACALLAN DOUBLE CASK 12 Y.O. | 795 |
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| BOWMORE 15 Y.O. | 795 |
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| THE GLENFIDDICH 15 Y.O. | 695 |
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| DALWHINNIE 15 Y.O. | 795 |
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| TALISKER STORM | 795 |
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| BALVENIE 12 Y.O. | 695 |
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| THE GLENFIDDICH 12 Y.O. | 645 |
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| GLENMORANGIE 10 Y.O. | 595 |
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| LAPHROAIG SELECT | 595 |
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| OLD PULTENEY 12 Y.O. | 575 |
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|-------------------|-----|
| ABERFELDY 12 Y.O. | 495 |
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| GLEN GRANT 10 Y.O. | 445 |
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SCOTCH WHISKY

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|-----------------|------|
| JW BLUE LABEL | 2999 |
| DEWAR'S 18 Y.O. | 695 |
| JW GOLD LABEL | 745 |
| DEWAR'S 15 Y.O. | 545 |
| MONKEY SHOULDER | 595 |
| JW BLACK LABEL | 545 |

JAPANESE WHISKY

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|-------------------|--------|-----------------|
| YAMAZAKI 12YRS | HIBIKI | SUNTORY TOKI |
| 1295 | 1095 | 645 |

AMERICAN WHISKY

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| TEELING WHISKEY | 695 |
| WOODFORD RESERVE | 795 |
| LAPHROAIG 10 Y.O | 645 |
| BENCHMARK OLD NO 8 | 495 |
| MAKER'S MARK | 495 |
| JACK DANIEL | 445 |
| JIM BEAM | 345 |

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DETOX DRINKS

THE CLAIM 395

A healthy concoction of fresh apple, beetroot, carrot

LIVER CLEANSER 395

Green apple, mint, cucumber, black salt

FRESH JUICES 395

Orange / Watermelon / Pineapple



NON-ALCOHOLIC DRINKS

BLOSSOM 395

Blueberry honey syrup, citrus, rosemary, carbonated water

EXOTICA 345

Strawberry extract, lemon, basil leaf, top up with sparkling water

SOUTHERN SPICE 295

Orange chunks, mint, green chilli, lime, sugar and sprite

MARRONADE 245

Jaggery syrup, yuzu purée, pinch of salt, carbonated water

STORM 245

Passion fruit, green apple and red bull

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SHAKES & SMOOTHIES

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|---------------------------------------|-----|
| BUTTER SCOTCH & RICOTTA FREDDO | 345 |
| NUTELLA LATTE SHAKE | 395 |
| THE CIOCCOLATA FREDDA | 345 |
| STRAWBERRY & BANANA FRULLATO | 395 |
| CLASSIC COLD COFFEE | 345 |
| AVOCADO, PISTACHIO & VANILLA SHAKE | 425 |

ICED TEA

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|-------------------|-----|
| HIBISCUS ICED TEA | 295 |
| CLASSIC ICED TEA | 295 |
| PEACHY PEACH | 295 |



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HOT BEVERAGES

| | |
|---------------------------------|-----|
| AMERICANO | 245 |
| ESPRESSO | 175 |
| CAPPUCCINO | 295 |
| Choice of milk almond - +90 | |
| CAFÉ LATTE | 295 |
| Choice of milk almond /soya +90 | |
| CORTADO | 295 |
| AFFOGATO | 345 |
| CICC HOT CHOCOLATE | 395 |
| ENGLISH BREAKFAST TEA | 245 |
| ASSAM TEA | 245 |
| EARL GREY TEA | 245 |
| PURE DARJEELING TEA | 345 |
| BUTTERFLY BLUE PEA TEA | 345 |



SOFT BEVERAGES

PERRIER
(330ml)
295

RED BULL
245

NATURAL MINERAL
WATER
225

AERATED BEVERAGES
195

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