



X SOFT DRINKS

Coca cola, Diet Coke, Coke Zero
Royal True Orange, Sprite - 80

X FRESHLY SQUEEZED JUICES

Pineapple, Calamansi, Lemonade, Orange
Watermelon, Mango - 180

X WATER

Frasco still 500ml - 60

Badoit mineral sparkling 750ml - 295

Evian mineral still 750ml - 295

X ZERO ALCOHOL COCKTAILS

Cooler Colada - 150
Coconut milk, fresh pineapple, cane syrup

Chamomile Iced Tea - 150
Chamomile tea, fresh lemon, lemonade

X COFFEE

| | |
|-----------------|-----|
| Espresso | 90 |
| Double Espresso | 180 |
| Cappuccino | 120 |
| Americano | 90 |
| Latte | 120 |

X TEA

| | |
|-------------------|----|
| Earl Grey | 80 |
| English Breakfast | 80 |
| Green Tea | 80 |
| Chamomile | 80 |
| Peppermint | 80 |

X DRINKS

- 1 SIGNATURE COCKTAILS
- 2 CLASSIC COCKTAILS
- 10 SPIRITS
- 18 BEERS
- 19 WINE
- 25 JUICES, NON ALCOHOLIC
- 26 TEAS AND COFFEES

X RED WINE

Bottle

| | |
|--|-------|
| Chateau Montrose 2001 St. Estephe, France Bordeaux | 16000 |
| Chateau Palmer 1990 Margaux, France Bordeaux | 24000 |
| Chateau Margaux 1991 Margaux, France / First Growth Bordeaux | 54000 |
| Chateau Latour 1994 Pauillac, France / First Growth Bordeaux | 65000 |
| Chateau Cheval Blanc 1994 St. Emillion, France Bordeaux | 65000 |
| Chateau Mouton Rothschild 1993 Pauillac, France / First Growth Bordeaux | 54000 |
| Chateau Mouton Rothschild 1999 Pauillac, France / First Growth Bordeaux | 54000 |
| Chateau Mouton Rothschild 1988 Pauillac, France / First Growth Bordeaux | 65000 |

X SIGNATURE COCKTAILS

| | | |
|-------------------------|-----|--|
| Rum DMC | 230 | White rum, Tio Pepe, fresh lemon, guyabano juice |
| Dill or No Dill | 290 | Gin, lemon juice, elderflower cordial, cucumber, dill, smoked salt |
| Proseccolada | 290 | Pineapple cordial, coconut rum, topped with prosecco |
| Platinum Plonk | 290 | Gin, white wine, calamansi juice, pineapple juice |
| McBanDaq | 290 | White rum, fresh banana, banana liqueur, condensed milk, root beer |
| Milk & Honey | 290 | Honey whiskey, coffee liqueur, coconut milk, spices |
| Coff' Medicine | 350 | Don Papa rum, Kahlua, espresso |
| Notorious P.I.G | 350 | Bacon butter bourbon, maple syrup, sea salt |

X CLASSIC COCKTAILS

Americano - 1860's Milan 400
Campari, Cocchi Torino, soda water.

This cocktail was first served in creator Gaspare Campari's bar, Caffè Campari, in the 1860s. A James Bond favourite of which he orders in the first Ian Fleming novel *Casino Royale*.

Aperol Spritz - 1800's Italy 400
Aperol, cava, soda water.

The word "spritz" on its own is a generic term linked to the 19th century Austro-Hungarian practice of adding a splash (German: spritz) of water to northern Italian wines.

Aviation - New York 1916 330
Beefeater gin, violette liqueur, fresh lemon juice, maraschino.

After being lost for almost a half-century, this sky blue concoction was refurbished to its original glory only within the last decade. This original version first appears in Hugo Ensslin's 1916 book *Recipe's for Mixed Drinks*.

Bellini - Venice 1930's (seasonal availability) 450
Fresh peach puree, lemon juice, champagne.

The Bellini was invented sometime between 1934 and 1948 by Giuseppe Cipriani, founder of Harry's Bar in Venice, Italy. He named the drink the Bellini because its unique pink color reminded him of the toga of a saint in a painting by 15th-century Venetian artist Giovanni Bellini.

Blood and sand - London 1922 470
Monkey shoulder whiskey, cocchi torino, orange juice, Heering Cherry liqueur, lemon.

Named after Rudolph Valentino's 1922 bullfighter movie *Blood and Sand*. The recipe is first known to have appeared in Harry Craddock's 1930 *Savoy Cocktail Book*.

X RED WINE

Bottle

Barbaresco 4800
Piedmont, Italy
Neibiolo

Chateau de Fonbel 2009 5200
St Emillon Grand Cru
Bordeaux

**Chateau Pichon-Longueville
Baron Les Tourelles de Longueville 2008** 5800
Pauillac, France
Bordeaux

Chateau Nenin 1994 6800
Pomerol, France
Bordeaux

Chateau Lacoste-Borie 1996 7000
Pauillac, France
Bordeaux

Chateau Grand Puy- Lacoste 1993 7200
Pauillac, France
Bordeaux

Chateau Gruaud Larose 2006 8400
St. Julian, France
Bordeaux

Chateau Montrose 2004 12500
St. Estephe, France
Bordeaux

X RED WINE

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| Camas Languedoc-Roussillo, France 2016 Cabernet Sauvignon | 315 | 1300 |
| Tami Frappato, Agricola Ochipinti Sicily, Italy Frappato | | 1440 |
| Chinon les Granges, Domaine Baudry Loire Valley, France Cabernet Franc | | 1700 |
| Cotes de Bourg les Demoiselles de Falfas Bordeux, France Merlot, Cabernat Sauvignon, Cabernat Franc | | 1740 |
| Columbia Crest "Grand Estates" Washington state, USA Merlot | | 1950 |
| Parotet Vermell Valencia, Spain Monastrell, Garnacha Tintorera, Mando | | 2350 |
| LZ Navarre, Spain Rioja | | 2500 |

X CLASSIC COCKTAILS

| | |
|---|-----|
| Bramble - 1980's London Beefeater gin, lemon juice, crème de mure float. Famed bartender Dick Bradsell invented this classic at Fred's Club in London's Soho in the 1980s, inspired by the fresh blackberries he used to pick as a child on the Isle of Wight. | 270 |
| Brandy alexander - 1910's New York Martell VSOP, double cream, crème de cacao. The cocktail is widely known for having been John Lennon's favorite. The drink was likely named after bartender Troy Alexander who worked at Rector's in New York City towards the end of the golden era of cocktail creation (1860-1920) | 530 |
| Caipirinha - 1900's Sao Paulo Cachaca germana, lime juice, sugar. Although the real origins of caipirinha are unknown, according to one account it began around 1918 in the state of São Paulo when Cachaca was added to a popular recipe made with lime, garlic and honey, indicated for patients with the Spanish flu. | 330 |
| Champagne cocktail - 1850's Panama Martell VSOP, sugar cube, angostura, champagne. A version of the cocktail appears as early as the 1860's in "Professor" Jerry Thomas' cocktail book <i>The Bon Vivant's Companion</i> . | 440 |
| Corpse reviver #2 - 1930 London Beefeater gin, lemon juice, Cointreau, cocchi americano, absinthe. Originally designed as a 'hair of the dog' hangover cure, hence the name. First listed in <i>The Savoy Cocktail Handbook</i> by Harry Craddock in 1930. | 280 |

X CLASSIC COCKTAILS

Cosmopolitan - 1970's USA 340

Ketel one citron vodka, cranberry juice, Cointreau, lime juice.

The origin of the cosmopolitan is disputed. It is widely believed that the drink was created independently by different bartenders during the 1970s. Generally, people have recognized that John Caine brought the drink to San Francisco in 1987 from Ohio.

Daiquiri- 1890's Cuba 340

Havana club rum, lime juice, sugar.

The drink was supposedly invented by an American mining engineer, named Jennings Cox, who was in Cuba at the time of the Spanish-American War of the 1890's. A favorite of writer Ernest Hemingway and President John F. Kennedy.

Dark n' stormy – 1850's Bermuda 460

Gosling black seal dark rum, lime juice, Angostura, Bundaberg ginger beer.

In 1806 Englishman James Gosling sailed to Bermuda and founded goslings black seal rum. The liquor became popular with Royal Naval Officers, who added it to the ginger beer they'd been brewing for seasickness. The dark coloring led a sailor to famously remark that it was "the color of a cloud only a fool or a dead man would sail under."

Espresso martini – London 1983 320

Ketel one vodka, espresso, Kahlua, sugar.

There are several claims for the origin of the espresso martini. One of the more common is that it was created by Dick Bradsell in 1983. While at the Brasserie Soho in London a well known model at the time asked for something that would "wake me up, and then f**k me up".

Fizz – New Orleans 1880's 360

Beefeater gin, lemon juice, sugar, egg white, soda water.

The first printed reference to "fiz" is in the 1887 edition of Jerry Thomas's Bartender's Guide, which contains six such recipes. The fizz became widely popular in America between 1900 and the 1940s.

X WHITE WINE

Bottle

Seresin "Reserve" 3300

Marlborough, New Zealand
Chardonnay

Meursault "Les Tessons" 2003 7500

Michel Bouzereau et Fils
Burgundy, France 2003
Chardonnay

Corton- Charlemagne, Grand Cru 2008 18000

Camille Giroud
Burgundy, France
Chardonnay

X ROSE

Domaine Clavel Mescladis 2015 1260

Languedoc, France

X SWEET WINE

Chateau Ste Michelle Sweet Riesling 1480

Columbia Valley, USA

Clos de Verdots Moelleux, Bergerac 1550

South West France
Semillon, Muscadelle

X WHITE WINE

Glass Bottle

| | |
|---|---------|
| Herbis Rueda, Spain 2014 Verdejo specially bottled for The Pig and Palm | 240 970 |
| “Columbia Valley”, Domaine Ste. Michelle Washington Stae, USA Gewurztraminer | 1240 |
| “Attitude” Pascal Jolivet Touraine, France Sauvignon Blanc | 1660 |
| Vouvray Vin Sec, Domaine Champalou Loire Valley, France Chenin Blanc | 1780 |
| Bourgogne Aligote Clos des Bruyeres Domaine de la Saraziniere Burgundy, France Aligote | 1780 |
| Grosset “Alea” Riesling Clare Valley, Australia | 2800 |
| Les Ormes de Cambras Languedoc Roussillon, France Sauvignon Blanc | 1240 |

X CLASSIC COCKTAILS

| | |
|---|-----|
| French 75 - New York 1915 Beefeater gin, lemon, cava. This drink dates to World War I an early version was created in 1915 at the New York Bar in Paris—later renamed Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun. | 270 |
| French martini – New York 1980's Ketel one vodka, pineapple juice, Chambord, lemon juice. The French Martini was invented in the 1980s at one of Keith McNally's New York City bars. It next appeared on the drinks menu at McNally's Balthazar in Soho in 1996. The cocktail was produced during the 1980s-1990s cocktail Renaissance. | 430 |
| Gimlet – 1900's At sea Beefeater gin, lime cordial, lime juice. Legend has it that the Gimlet was created by Surgeon Admiral Sir Thomas Gimlette KCB (1857-1943) in the mid-19th century to encourage Royal Navy sailors to consume their rations of scurvy-preventing lime juice. | 220 |
| Godfather - 1970's USA Jonny walker black whisky, Disaronno, Angostura bitters. The history of the cocktail is not clear. The name of its inventor and the circumstances in which it was created were long forgotten. However, it is assumed that it was the favorite drink of Marlon Brando and this is how it got its name. | 270 |
| Long island iced tea - 1972 New York Vodka, gin, Havana club rum, altos blanco tequila, Cointreau, lemon juice, cola. There is little dispute as to the origin of the Long Island Iced Tea. Robert "Rosebud" Butt claims to have invented the drink as an entry in a contest to create a new mixed drink including Triple Sec, in 1972 while he worked at the Oak Beach Inn on Long Island, New York. | 290 |

X CLASSIC COCKTAILS

Lychee martini - 2000's 270

Beefeater gin or Ketel one vodka, lemon juice, sugar syrup, lychee liquor

In China, the lychee fruit is symbolic of both royalty and love, this variation of the classic was developed sometime in the 90's, origin unknown.

Mai Tai - 1940's California 620

Trois riviere rum agricole, Appleton v/x rum, lime, orgeat, orange curacao, Angostura

Two rivals both claim to have invented this cocktail. Victor J. Bergeron in 1944 at his restaurant, Trader Vic's, in California. Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933 at his then-new bar named for himself (later a famous restaurant) in Hollywood.

Manhattan - New York 1870's 620

Bulliet rye, cocchi torino, Angostura bitters

A popular history suggests that the drink originated at the Manhattan Club in New York City in the early 1870s, where it was invented by Dr. Iain Marshall for a banquet hosted by Lady Randolph Churchill, mother of Winston.

Margarita - 1920's Mexico 420

Altos blanco tequila, lime juice, cointreai

It is thought by many that the margarita is merely a popular American drink, the Daisy, remade with tequila instead of brandy, which became popular during Prohibition as people drifted over the border for alcohol. There is an account from 1936 of Iowa newspaper editor James Graham finding such a cocktail in Tijuana, years before any of the other Margarita "creation myths".

Martinez - 1860's San Francisco 520

Haymans old tom gin, punt e mes, maraschino, Bokers bitters

Thought to be the 'Father' of the Martini, or at least acknowledged to have had a major historical influence on it, the Martinez's origins belong in a cloudy haze of uncertainty. It most likely started life sometime in the 1860's or 70's, but is first known to have been published in O.H. Byron's *The Modern Bartender*, in 1884.

X CHAMPAGNE

Glass Bottle

Mas Sardana Cava Brut Nature 250 1050

Catalonia, Spain NV

50% Xarel-lo, 25% Macabeo, 25% Parellada specially bottled for The Pig and Palm

Moet & Chandon Brut 4850

Champagne, France NV

Chardonnay, Pinot Noir, Pinot Meunier

Veuve Clicquot Ponsardin 6800

Champagne, France

Ruinart Blanc de Blanc 8400

Champagne, France NV

Chardonnay

Ruinart Rose 8400

Champagne, France NV

Chardonnay, Pinot Noir

Pol Roger 2002 8500

Vallée d'Épernay, Champagne, France

Côte des Blancs

Dom Perignon 1990 17000

Champagne, France

Pol Roger Winston Churchill 22000

Champagne, France

Single

| | |
|--------------------|-----|
| Tio Pepe | 145 |
| Cointreau | 150 |
| Fernet Branca | 180 |
| Green Chartreuse | 350 |
| Luxardo Maraschino | 370 |
| Martini Extra Dry | 70 |
| Martini Rosso | 70 |

X BEER

Bottle

| | |
|-------------------|-----|
| San Miguel light | 90 |
| San Miguel Pilsen | 90 |
| Kirin | 140 |
| Corona | 180 |
| Tsing Tao 330 ml | 140 |

X CLASSIC COCKTAILS

Martini - 1860's Italy or San Francisco 320

Beefeater gin or Ketel one vodka, dry vermouth

Like many classic cocktails the exact origin of the martini is unclear. Some say its named after the Italian vermouth makers ingredient another claims it as a progression of the Martinez from San Francisco.

Mint julep - Southern USA 1700's 420

Bulliet bourbon, mint

U.S. Senator Henry Clay of Kentucky introduced the drink to Washington D.C. at the Round Robin Bar in the famous Willard Hotel during his residence in the city. The term "julep" is generally defined as a sweet drink, particularly one used as a vehicle for medicine.

Mojito - Cuba 1700's 400

Havana club rum, lime juice, sugar, mint, soda water

Havana, Cuba, is the birthplace of the Mojito, although the exact origin of this classic cocktail is the subject of debate. One story traces the Mojito to a similar 16th century drink named "El Draque", after Sir Francis Drake In 1586. His crewmen discovered a medicinal drink recipe from mainland tribes to cure scurvy and dysentery.

Moscow mule - 1940's Hollywood 480

Ketel one vodka, lime juice, ginger beer

John G. Martin from the then small-scale Smirnoff and Jack Morgan, who ran the Cock'n Bull pub in Los Angeles and was marketing his own line of ginger beer were both having trouble finding a thirsty audience for their drinks. The two entrepreneurs decided to combine their wares, creating the cocktail which was an instant success.

Negroni - 1919 Florence 280

Beefeater gin, cocchi torino, campari

While the drink's origins are unknown, the most widely reported account is that it was first mixed in Florence, Italy in 1919 at Caffè Casoni. Count Camillo Negroni concocted it by asking the bartender, Fosco Scarselli, to strengthen his favorite cocktail, the Americano.

X CLASSIC COCKTAILS

Old fashioned - 1880's Kentucky 480
 Bulliet rye, sugar, Angostura, orange bitters,

A recipe based on the first recorded ingredients of a cocktail from 1806. The original concoction, albeit in different proportions, came back into vogue in the 1880's. The first use of the name "Old Fashioned" for a Bourbon whiskey cocktail was said to have been at the Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky.

Pina colada - 1800's Puerto Rico 320
 Havana club rum, pineapple juice, lime juice, coconut cream

The earliest known story states that in the 19th century, Puerto Rican pirate Roberto Cofresí, to boost his crew's morale gave them a beverage that contained coconut, pineapple and white rum.

Sazerac - 1850's New Orleans 600
 Martell VSOP cognac, Bulliet rye, sugar, Peychaud bitters, absinth rinse,

Propreitor of the Sazerac Coffee House Aron Bird began serving the Sazerac cocktail made with Sazerac cognac imported from france and a bitters being made by local Creole apothecary Antoine Amedie Peychaud.

Sidecar – 1920's Paris 650
 Martell VSOP cognac, lemon juice, Pierre Ferrand orange curacao, sugar

The exact origin of the sidecar is unclear, but it is thought to have been invented around the end of World War I in either London or Paris. The drink was directly named for the motorcycle attachment. The Ritz Hotel in Paris claims origin of the drink. The first recipes for the Sidecar appear in 1922, in Harry MacElhone's Harry's *ABC of Mixing Cocktails* and Robert Vermeire's *Cocktails and How to Mix Them*.

Singapore sling - 1915 Singapore 420
 Beefeater gin, pineapple juice, lemon juice, Cherry Heering, Dom Benedictine, Angostura, soda water

The Singapore Sling is a gin-based cocktail from Singapore. This long drink was developed sometime before 1915 by Ngiam Tong Boon, a Hainanese bartender working at the Long Bar in Raffles Hotel, Singapore. It was initially called the gin sling – a sling was originally an American drink composed of spirit and water, sweetened and flavored.

X BRANDY

Single

Bottle

| | | |
|---------------------|-----|-------|
| Carlos I | 130 | 2300 |
| Hennessey VS | 210 | 3000 |
| Remy Martin VSOP | 310 | 4700 |
| Martell Cordon Bleu | 740 | 11000 |

X LIQUEURS

| | | |
|--------------------|-----|------|
| Campari | 110 | 1700 |
| Amaretto Disaronno | 120 | 1900 |
| Grand Marnier | 190 | 3000 |
| Kahlua | 115 | 1800 |
| Jagermeister | 110 | 1700 |
| Absinthe La Fee | 220 | 3500 |
| Baileys | 120 | 1750 |
| Vaccari Sambuca | 150 | 2300 |

X RUM

| | <i>Single</i> | <i>Bottle</i> |
|---------------------------------|---------------|---------------|
| Bacardi Silver | 55 | 900 |
| Bacardi Gold | 55 | 900 |
| Don Papa 7 yrs | 190 | 3000 |
| Kraken | 210 | 3300 |
| Bacardi 8 | 240 | 5200 |
| English Harbour 5 yrs | 295 | 4700 |
| Mount Gay Barbados black barrel | 320 | 5000 |
| Diplomatico Reserva Exclusiva | 350 | 5600 |
| El Dorado 12 yrs | 470 | 7500 |
| Ron Zacapa 23 yrs | 550 | 8800 |
| Ron Zacapa XO | 650 | 9000 |
| Appleton 21 | 850 | 10500 |

X CLASSIC COCKTAILS

Whiskey Sour - 1870's USA **310**
Amaretto Sour **300**

JW Black or Disaronno, lemon juice, sugar syrup, egg white

The oldest historical mention of a whiskey sour was published in the Wisconsin newspaper, Waukesha Plain Dealer, in 1870.

Southside - Chicago 1920's **280**

Beefeater gin, lime juice, sugar syrup, mint leaves

The preferred beverage of Al Capone, whose gang dominated Chicago's South Side. The gin imported by Capone's rivals on the North Side of Chicago was smooth, and usually consumed with ginger ale. However, the gin run by Capone's gang had a rougher edge to it, and required more sweeteners to make it palatable. Thus the South Side was born.

Tommys margarita - San Francisco 1990's **450**

Olmea altos blanco tequila, lime juice, agave nectar

Created in the early 1990s by Julio Bermejo of Tommy's Mexican Restaurant in San Francisco. Bermejo omitted orange liqueur in favor of the natural honeyed flavor of agave nectar.

Twinkle - 1990's West London **350**

Ketel one vodka, elderflower cordial, bubbles

Created by Tony Conigliaro in the 1990's who worked at the time in highly regarded cocktail bar The Lonsdale, west London.

Vesper martini - 1953 England **200**

Beefeater gin, Ketel one vodka, cocchi americano

The drink was invented and named by Ian Fleming in the 1953 James Bond novel Casino Royale. In actuality, the book version of the Vesper was created by Fleming's friend Ivar Bryce. In Bryce's copy of *Casino Royale* Fleming inscribed "For Ivar, who mixed the first Vesper and said the good word."

White russian - 1949 Brussels **280**

Ketel one vodka, heavy cream, Kahlua

The drink was conceived in 1949 when Gustave Tops, a Belgian barman, created the cocktail at the Hotel Metropole in Brussels in honor of Perle Mesta, then U.S. ambassador to Luxembourg."

X WHISKEY*Single**Bottle***North American Whiskey**

| | | |
|-------------------------------|-----|------|
| Wild Turkey | 140 | 2200 |
| Wild Turkey Honey | 160 | 2600 |
| Makers Mark | 155 | 2500 |
| Bulleit Bourbon | 190 | 4000 |
| Jack Daniels No 7 | 195 | 3200 |
| Jack Daniels Honey | 200 | 3200 |
| Gentleman Jack | 260 | 4300 |
| Jack Daniels Single Barrel | 370 | 6100 |
| Jack Daniels No 27 Gold | 495 | 7900 |
| Breckenridge straight bourbon | 500 | 8500 |

X VODKA*Single**Bottle*

| | | |
|-----------------------------|-----|-------|
| Absolute Blue | 110 | 1700 |
| Absolute Vanilla | 135 | 2200 |
| Ketel One | 150 | 2400 |
| Grey Goose | 175 | 2800 |
| Belvedere | 235 | 3800 |
| Ciroc French Grape | 340 | 5400 |
| Boyd & Blair English Potato | 415 | 7000 |
| Chase Oak Smoked | 440 | 7000 |
| Crystal Head | 500 | 8000 |
| Kauffman | 655 | 11000 |

| | <i>Single</i> | <i>Bottle</i> |
|------------------|---------------|---------------|
| G'vine Floraison | 395 | 6300 |
| Ungava | 295 | 4800 |
| Gin Mare | 450 | |
| Eden Mill | 1020 | |
| Herno London dry | 1020 | |
| Four Pillars | 800 | |

X TEQUILA

| | | |
|---------------|-----|------|
| Jose Cuervo | 90 | 1200 |
| Patron XO | 145 | 2300 |
| Patron Silver | 290 | 4600 |

X JAPANESE WHISKEY

| | <i>Single</i> | <i>Bottle</i> |
|------------------------------------|---------------|---------------|
| Akashi White Oak | 450 | 7500 |
| Akashi Red wine cask | 450 | 7500 |
| Kirin Fuji Sanroku | 300 | 5000 |
| Suntory The Chita | 500 | 8500 |
| Nikka Coffey Malt | 470 | 8000 |
| Nikka Coffee Grain | 470 | 8000 |
| Mars Iwai Tradition | 560 | 9500 |
| Kurayoshi pure malt | 650 | 11000 |
| Ichiros Malt Mizunara wood reserve | 1450 | |

X IRISH WHISKEY

| | | |
|---------|-----|------|
| Jameson | 190 | 2900 |
|---------|-----|------|

X SCOTCH

| | <i>Single</i> | <i>Bottle</i> |
|---------------------------|---------------|---------------|
| Blended | | |
| Johnny Walker red label | 85 | 1400 |
| Johnny Walker black label | 175 | 2900 |
| Monkey Shoulder | 280 | 4600 |
| Royal Salute | 660 | 9900 |
| Single Malt | | |
| Glenfiddich | 230 | 3800 |
| Glenmorangie 10 yrs | 250 | 4100 |
| Coal Ila 12 yrs | 350 | 5600 |
| Cragganmore 12 years | 370 | 5900 |
| Talisker 10 yrs | 380 | 6000 |
| Cardhu | 380 | 8200 |
| Aberfeldy 12yrs | 270 | 4500 |
| Dalmore 15yrs | 515 | 7500 |
| Macallan Amber | 680 | 10000 |

| | <i>Single</i> | <i>Bottle</i> |
|-----------------------|---------------|---------------|
| Macallan 12 yrs | 390 | 6500 |
| Singleton 15 yrs | 400 | 6400 |
| Auchentoshan 12 yrs | 480 | 7600 |
| Oban 14 yrs | 490 | 7800 |
| Spey Chairmans Choice | 495 | 7900 |
| Ardbeg 10 yrs | 520 | 8300 |

X GIN

| | | |
|-------------------------|-----|------|
| Bombay Sapphire | 80 | 1300 |
| Tanqueray | 150 | 2400 |
| Hendricks | 270 | 4400 |
| Tanqueray 10 | 295 | 4700 |
| The Botanist | 450 | 7200 |
| Sipsmith London Dry Gin | 450 | 7200 |