

THE LATE BAR

CHAMPAGNE BAR

CHAMPAGNE

DOM PERIGNON

Dom Pérignon Blanc **455 Euro**
50000 CVE

This delicate and unique prestige cuvée expresses the timeless style of Dom Pérignon.

MOËT & CHANDON

Moët et Chandon Brut Impérial NV **95 Euro**
9975 CVE

Moët et Chandon Rosé Impérial NV **105 Euro**
11025 CVE

Moët Vintage **196 Euro**
20650 CVE

Moët Vintage Rosé **272 Euro**
28500 CVE

Moët champagnes are well known for their freshness and simplicity, The style is epitomised by fruitiness with an elegant maturity.

MUMM

Mumm Cordon Rouge NV **95 Euro**
9975 CVE

Fruity and filled with grapefruit, white peach and lovely honeyed notes.

PRINCE LAURENT

Prince Laurent Brut **100 Euro**
10500 CVE

A modern fresh house champagne. Light bubbles and clean lasting flavours make this a refreshing summer or celebration fizz.

VEUVE CLICQUOT

Veuve Clicquot Vintage Rosé Brut **125 Euro**
13125 CVE

A dense, brilliant, deep-coloured robe, a delicate pink with orange tints distinguished by an elegance and aromatic complexity that will continue to intensify over time.

MELIÃ

TORTUGA BEACH

CAPE VERDE - ALL INCLUSIVE

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WINE

WHITE WINE

ITALY 24 Euro
Colli Vientine Chardonnay 2520 CVE

SPAIN 24 Euro
Periquita 2520 CVE

PORTUGAL 28 Euro
Casa De Santar 3000 CVE

SOUTH AFRICA 38 Euro
Kings River Chardonnay Robertson 4000 CVE

RED WINE

SOUTH AFRICA 38 Euro
Robertson Winery Shiraz 4000 CVE

SPAIN 28 Euro
Anares 2940 CVE

ITALY 33 Euro
Chianti Doc Banfi 3465 CVE

PORTUGAL 62 Euro
Casa De Santar Reserva 2007 6500 CVE

ROSE

SOUTH AFRICA 29 Euro
Robertson Rose 3045 CVE

PORTUGAL 21 Euro
Mateus 2205 CVE

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COCKTAILS

KIR ROYALE

Crème de Cassis, Topped with Champagne **12 Euro**
1260 CVE

Kir is named after Cannon Félix Kir, priest and hero of the French resistance during World War II. He was very fond of the local white wine mixed with Creme de Cassis (blackcurrant liquor). The drink certainly seemed to agree with Canon Kir, as he was well into his nineties when he died in 1968.

CLASSIC CHAMPAGNE COCKTAIL

Mixing Cognac, Bitters and Champagne **12 Euro**
1260 CVE

The classic recipe can be traced back to 1862 when it first appeared in "The Bar-Tenders Guide" written by Jerry Thomas in 1862.

MOJITO THE CUBAN CLASSIC

Havana Club Blanco, Mint, Sugar, Lime, Topped with Soda and Mint Garnish **10 Euro**
1050 CVE

There is much controversy about the drinks origin, from the drink of the slaves to the high societies in New York. Like the endless fields of sugarcane and the rows of rich tobacco, a drink called the Mojito seems to have sprung from the Cuban heartland and captured the soul of its people.

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice, Dash of Lime and Orange Zest Garnish **12 Euro**
1260 CVE

The origins of the cosmopolitan are somewhat disputed. It is likely that the drink was created independently by different bartenders since the 1970s. It is generally recognised that John Caine brought the drink to San Francisco around 1987 from Minnesota.

CAIPIRINHA-CLASSIC BRAZILIAN

Cachaca, Brown Sugar, Lime **10 Euro**
1050 CVE

The word caipirinha means 'little countryside drink' in Portuguese. Nobody knows for sure, who conceived the first Caipirinha. Some believe it was invented by slaves, others believe it was originally meant for medicinal purposes.

MELIÃ

TORTUGA BEACH

CAPE VERDE - ALL INCLUSIVE