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- mac & cheese balls** (3)  
macaroni, triple cheese, truffle aioli
- scallop & prawn fritters** (3)   
scallop, prawn, roasted cauliflower,  
pork crackling, lime mayo
- smoky eggplant dip**   
eggplant dip, flatbread
- prawn cocktail**   
poached prawns, iceberg lettuce &  
sauce marie rose
- parmesan fries**    
fries, parmesan, sea salt,  
tomato ketchup, aioli

## salads°

- caesar**   
chicken, crispy bacon, cos lettuce, poached egg,  
crouton, parmesan, caesar dressing
- quinoa salad**    
red quinoa, broccoli, avocado, sunflower seeds,  
beetroot, red cabbage, roast sweet potato,  
chickpea, tahini dressing
- gado gado**   
steamed vegetable, rice cake, boiled egg,  
crackers, peanut sauce






## pizza°

- margarita**   
fresh mozzarella, tomato & basil
- quattro funghi**   
fresh mozzarella, four mushrooms,  
truffle oil, rocket
- gamberi**   
fresh mozzarella, prawns, chilli, garlic,  
cherry tomato, rocket
- bbq**   
fresh mozzarella, pulled chicken,  
bbq pork, red pepper, onion

## coconut grill°

- malaysian-style chicken satay** (3)  
chicken thigh, coconut, spice, peanut sauce
- steak frites**  
dry-aged australian ribeye, red wine jus,  
café de paris butter, fries
- local lobster**  
500g whole lobster, tarragon butter, bisque foam,  
salmon roe, vegetables, baby potato

## sweet°

- bounty**   
fresh coconut, valrhona chocolate, coconut sorbet
- tropical pavlova**   
soft meringue, vanilla cream, mango, passionfruit
- banana churros**   
with cinnamon sugar, choc fudge & salted caramel
- fruit plate**    
sliced tropical fruit, fresh mint, lime
- ice-cream per scoop**  
ask your waiter for today's flavours

## signature cocktails°

- 80 **cliff top mule** 140  
vodka, mint, house ginger beer
- 80 **the breeze** 140  
vodka, lychee liqueur, lychee, lime, cranberry
- 80 **watermelon cooler** 140  
vodka, cointreau, melon, mint, lemonade
- 100 **elderflower martini** 140  
gin, sake, wasabi, cucumber, elderflower, lime
- 60 **coco mojito** 140  
rum, coconut syrup, lime, mint, coconut water
- 60 **mr hendricks** 150  
hendricks gin, cucumber, rosemary, lemon, tonic
- infinity** 155  
prosecco, strawberry liqueur, berries

small/main

## classics with a twist°

- 80/140 **strawberry caipiroska** 140  
vodka, vanilla, strawberry, lime
- 85/150 **passionfruit mojito** 140  
rum, passion fruit, lime, mint, soda
- 80/140 **cold-brewed espresso martini** 140  
vodka, kahlua, creme de cacao, espresso
- lychee peach bellini** 155  
prosecco, lychee liqueur, peach

## tiki°

- 140 **mai tai** 140  
light & dark rum, orange curacao, orgeat, lime
- 160 **pina colada** 140  
light & dark rum, pineapple, honey, coco cream
- 190 **treasure chest** 140  
light rum, cointreau, yuzu, tangerine, lime
- banana berry** 140  
rum, strawberry liqueur, banana liqueur, lime

## frozen°

- 170 **passionfruit margarita** 140  
tequila, triple sec, passionfruit, lime
- 100 **strawberry daiquiri** 140  
rum, strawberry, lime
- 335 **yuzu crush** 140  
vodka, cointreau, yuzu, passion fruit, lemon

## jugs°

- 550 **water melon mojito** 140/450  
light rum, water melon, lime, mint, lemonade
- white or red sangria** 140/450  
wine, fruit, liqueur, spices, lemonade

## bubbles°

- 90 **fantinel prosecco** 140/700  
friuli, italy
- 80 **moët ice** 2,050  
épernay, france
- 70 **bruno paillard** 2,250  
reims, france
- 60 **veuve cliquot** 2,350  
reims, france
- 40

Recommended  Vegetarian  Gluten-free  Contains Pork 



## white°

<b>concha y toro trio, chardonnay</b> casablanca valley, chile	130/650
<b>matua, sauvignon blanc</b> marlborough, new zealand	140/700
<b>col d'orcia, pinot grigio</b> tuscany, italy	150/750

## rosé°

<b>richmonts ardeche</b> rhone valley, france	130/650
<b>domaine de tamary</b> provence, france	160/800

## red°

<b>kaiken, malbec</b> mendoza, argentina	130/650
<b>m. chapoutier la ciboise</b> rhone valley, france	140/700
<b>bogle, pinot noir</b> california, usa	150/750

*please ask your waiter for our full wine list*

## vodka°

ketel one	120
beluga	120
belvedere	130/2,100
grey goose	130/2,100

## tequila°

jose cuervo	110
don julio	140/2,200
patron silver	150/2,350
patron anejo	160/2,500

## gin°

greenall's	110
bombay sapphire	120
brookmans botanis	130
hendricks	130/2,100

## rum°

plantation	110
havana club anejo	110
myer's dark	110
nusa caña	120/1,800
ron zacapa	150/2,350

## whiskey°

jim beam bourbon	110
jameson	110
johnnie walker red label	110
macallan 12yo	180/3,100

## beer°

bintang	60
san miguel light	70
heineken	80
corona	95

## soft drink°

coke, diet coke, sprite, tonic soda water, ginger ale	40
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## water°

aqua reflections still aqua reflections sparkling	40
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## mocktails°

<b>clifftop punch</b> orange, passionfruit, pineapple, grenadine	65
<b>mango bubble</b> mango, passion fruit, lime, soda	65
<b>minty melon cooler</b> melon, mint, lime, soda	65
<b>lychee mint granita</b> lychee, lychee syrup, lime, mint	65

## juice°

<b>booster</b> apple, carrot, beet, ginger, coconut, lemon	65
<b>energizer</b> pineapple, orange, jicama, passionfruit, lemon	65
<b>tropical detox</b> apple, ginger, turmeric, coconut water, honey	65
<b>make your own</b> with tangerine, apple, melon, papaya or pineapple	65
<b>whole young coconut</b>	55

## smoothie°

strawberry lychee	65
passion peach	65
oreo cookie	75
banana salted caramel	75

## tea°

earl grey, green, jasmine, english breakfast, chamomile, peppermint, darjeeling	40
lychee & vanilla ice tea	50
mint & elderflower ice tea	50

## coffee°

long black, espresso, flat white, cappuccino, café latte, macchiato	45
double espresso	65
iced cappuccino/latte	45