

FIREFLY ROOFDECK RESTAURANT, MAKATI

MENU

Located on the 32nd floor, Firefly Roofdeck is an all-weather dining destination perfect for a grand evening. Enjoy a full menu and bar with a wide selection of food and drinks, complemented by live performances and majestic skyline views that our guests love.



[f](#) FireflyRoofdeck [@](#) FireflyRoofdeckRestaurant [d](#) FireflyRoofdeck

NO SERVICE CHARGE | Prices are inclusive of 12% VAT and are subject to change without prior notice.

FIREFLY
ROOFDECK



FIREFLY
ROOF DECK

HOT ROCK™

AVAILABLE FROM 6 PM TO 1:30 AM

SCALLOPS AND TIGER SHRIMPS 2,100

Lime and herb marinated bay scallops and river shrimps
Recommended pairing: Ginestet Bordeaux Blanc

SASHIMI-GRADE, AHI TUNA LOIN 2,100

Approximately 350 gms.
Recommended pairing: Ginestet Bordeaux Blanc

NEW YORK STRIP STEAK 2,500

Approximately 300 gms. USDA Choice
Recommended pairing: Cold Ridge Shiraz


SURF & TURF 3,000

Australian beef tenderloin. Approximately 250 gms. 3 pcs
bacon-wrapped river shrimps. Recommended pairing: Cold
Ridge Shiraz


CLASSIC RIB EYE STEAK 3,500

Approximately 300 gms. USDA Choice
Recommended pairing: Cold Ridge Shiraz



SIDES

 Buttered vegetables

CHOICES OF

French fries
 Mashed potatoes
Steamed white rice

SAUCES

 Wasabi aioli
 Romesco
Chimichurri
Peppercorn sauce

WINE IS ORDERED SEPARATELY

 Dairy  Pork
 Shellfish



Appetizers



CRISPY SALMON CAKE

CROQUETAS 🍌 🧀 🌿 240

Fluffy mashed potato logs, mozzarella cheese, breaded and deep fried.

CAESAR SALAD ★ 🥗 🧀 🌿 340

Crisp romaine lettuce, crispy bacon, toasted croutons, and freshly grated parmesan cheese dressed in our very own caesar dressing contains anchovy

MEDITERRANEAN SALAD 🥗 🧀 🌿 520

Mixed greens, goat cheese, almonds, salami italiano, herb garlic-infused balsamic reduction.

GAMBAS AL AJILLO 565

Spanish-style shrimp sauteed in extra virgin olive oil, with a hint of white wine, smokey paprika, chili and garlic. Served with ciabatta.

CHICKEN QUESADILLAS ★ 🧀 🌿 580

Good for 2 persons | Grilled chicken strips, mildly seasoned with mexican spices, coated with mozzarella and cheddar. Topped with jalapeño.

BEEF SALPICAO 🌿 610

Good for 2 persons | Marinated tenderloin cubes, sautéed with garlic, olives, onion, and pepper.

CRISPY SALMON CAKE 🧀 🌿 650

Golden-fried salmon cakes finished with savory nori gomasio, Served with fresh mixed greens and a zesty charred lime, mayo-mustard dipping sauce.

BEEF TENDERLOIN CARPACCIO 🧀 🌿 820

Thinly sliced filet mignon, truffle cream sauce, mixed greens, capers and shaved parmesan with grilled house-made ciabatta.

ARTISAN CHARCUTERIE & CHEESE BOARD 🧀 🌿 🥗 🥗 890

Good for 2-3 persons | Selection of premium cured meats and imported cheeses featuring creamy Brie and aged Parmesan. Served with sliced sourdough bread, marinated olives, crunchy mixed fruits, and sweet dried fruits.



ARTISAN CHARCUTERIE & CHEESE BOARD



SIZZLING OYSTER AND SHIITAKE SISIG

Bar Chow

CHILI CHEESE FRIES 🧀 430

Good for 2 persons | Deep fried fries smothered in cheese sauce and chili con carne.

BUFFALO WINGS ★ 🌿 460

Good for 2 persons | Half-dozen chicken wings dressed in spicy and tangy buffalo dressing. Served with fries.

PORK SISIG ★ 🥗 🧀 520

Good for 2 persons | Tender diced pork marinated in soy calamansi. Served on a hot plate and topped with fresh egg.

NACHOS A LA QUEEN ★ 🧀 790

Good for 2 persons | Crispy nachos with chili con carne, shredded lettuce, salsa, jalapeño, and cheese sauce.

SIZZLING TOKWA'T BABOY ★ 🥗 360

Good for 2 persons | Deep-fried pork liempo with fried tofu, chili, onions, and garlic-vinegar.

SIZZLING GRILLED SQUID 🦑 650

Sizzling grilled squid in oyster sauce and bell pepper.

SIZZLING OYSTER AND SHIITAKE SISIG 🧀 🦑 🥗 800

Good for 2 persons | Crispy fried oyster meat and mushrooms, tossed in mayo-calamansi, topped with pork cracklings.

SIZZLING LENGUA ALA POBRE WITH MUSHROOM SAUCE 🧀 🌿 890

Good for 2 persons | Sizzling beef tongue in a creamy mushroom sauce, topped with garlic chips.

ESCARGOT-STYLE BAKED SCALLOPS 🥗 🦑 🧀 🌿 590

Tender sea scallops baked in a rich creamy bechamel, crispy bacon, and parmesan-herb panko crust.

Soup

CREMA DE CHAMPIÑONES ★ 🍄 🧀 🌿 260

Cream of mushroom topped with fried shiitake mushroom.

NEW ENGLAND CLAM CHOWDER 🥗 🦑 🧀 🌿 380

Creamy chowder with clams, diced potatoes, and smokey bacon. Served with ciabatta.

- ★ Best Seller
- 🥜 Nuts
- 🍷 Alcohol
- 🥗 Pork
- 🌿 Wheat
- 🌿 Vegan
- 🧀 Dairy
- 🦑 Shellfish
- 🌿 Vegetarian

AVAILABLE FROM 7 AM TO 1:30 AM

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All Day Breakfast

All served with a cup of coffee or tea

- BACON, EGG, AND CHEESE SANDWICH** 🍷 🥛 🌿 520
 Toasted bagel with butter, hash brown, and sundried tomato aioli.
- PINOY BIG BREAKFAST** ★ 🍷 590
 Deep fried milkfish, tocino, beef tapa, atchara, sliced tomatoes and cucumber. Served with two eggs of any style.
- CONTINENTAL BREAKFAST** ★ 🍷 🥛 🌿 590
 Sausages, breads, butter, jams, sliced seasonal fruits, yogurt, and croissant. Served with two eggs of any style.
- AMERICAN BREAKFAST** ★ 🍷 🥛 🌿 590
 Two eggs of any style with your choice of grilled honey ham, chicken sausages, and crispy bacon. Pair with your choice of cereals: corn flakes or coco pops. Two (2) pancakes, one (1) hash brown and braised beans.
 Served with butter and sliced seasonal fresh fruits.
- STEAK AND EGGS** 1,325
 Succulent 150g NY striploin, perfectly seared, served with fried egg and golden roasted potatoes.



STEAK AND EGGS

Breakfast Healthy Options

- OATMEAL CHICKEN ARROZ CALDO** 🌿 280
 Chicken arroz caldo porridge made with hearty oatmeal simmered with ginger, garlic and moringa leaves.
- CASHEW AND TOFU ADOBO** 🥜 310
WITH FRIED RED RICE
 Filipino classic with tender tofu simmered in a savory adobo sauce, served with crunchy roasted cashew nuts.
- ADLAI RICE CHOCOLATE PORRIDGE** 🌿 🥜 🐟 520
 Healthy adlai rice champorado (chocolate rice porridge) made with coconut milk, topped with dried fish, almond and pistachio nuts.

AVAILABLE FROM 7 AM TO 1:30 AM

Sandwich & Burger

- CLUB SANDWICH** 🍷 🌿 🥛 705
 Good for 2 persons | Chicken fillet, ham, bacon, egg and cheese with lettuce, tomato, cucumber, sandwiched between three slices of toasted bread, served with french fries and mayonnaise.
- GRAND AMERICAN BURGER** 🍷 🌿 🥛 560
 Approximately 180 gms. juicy grilled beef patty topped with melted cheddar, crispy bacon, and caramelized onion, served on a toasted brioche bun with french fries.
- THE SIGNATURE REUBEN SANDWICH** 🌿 🥛 590
 Slow cooked and thinly sliced house-made corned beef, Swiss cheese, tangy sauerkraut, and Russian dressing.

Mains

- PAELLA CON BAGNET** 🍷 430
 Topped with roasted pork belly, white wine, cardamom, fennel and chimichuri.
- FISH & FRIES** ★ 🥛 🌿 620
 Good for 2 persons | Beer battered fish fillet. Served with greens, fries, and tartar sauce.
- BEEF AU POIVRE VERT** 🥛 960
 Seared beef tenderloin, potato gratin, haricots verts, oven-dried tomatoes, and peppercorn sauce.
- PAN SEARED FUNDY BAY SALMON** 🐟 🥛 1,150
 Wilted spinach, potato mousseline, shellfish duxelle, and aquavit cream.



THE SIGNATURE REUBEN SANDWICH

Oriental Corner

- NASI GORENG** 🐟 🌿 🥛 🥜 580
 A flavorful Indonesian fried rice, stir-fried with a mix of spices, with shrimp and marinated chicken breast, topped with a fried egg and crispy shrimp crackers.
- PAD THAI** ★ 🥜 🐟 🥛 430
 Spicy rice stick noodles in tamarind broth, baby shrimp, crispy fried eggs, fried tofu and roasted ground peanuts.

- ★ Best Seller
- 🥜 Nuts
- 🍷 Alcohol
- 🍷 Pork
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GOLDEN TEMPURA SELECTION

AVAILABLE FROM 7 AM TO 1:30 AM

Japanese Corner

- SESAME-CRUSTED AHI TUNA** 🌿 🥥 490
WITH MANGO CILANTRO RELISH
 Seared sashimi grade tuna crusted with toasted black pepper, sesame seeds. Topped with mango salsa and roasted sashimi aioli.
- BEEF CARPACCIO MAKI** 🌿 🥛 490
 Thin slices of beef tenderloin, layered over seasoned Japanese rice, filled with assorted vegetables and cream cheese.
- DUO SEARED SASHIMI ROLLS** 🌿 🥥 490
WITH AVOCADO & CITRUS CREAM
 Combination of salmon and tuna, rolled with asparagus, and cucumber, finished with teriyaki sauce.
- TUNA SASHIMI** 610
 Wasabi, kikkoman, pickled ginger, radish and carrot
- SALMON SASHIMI** 610
 Wasabi, kikkoman, pickled ginger, radish and carrot
- CRISPY CHILI SUSHI ROLLS WITH** 🌿 🥥 650
SPICED TUNA AND TANIGUE CEVICHE
 Chopped ahi tuna and tanigue loin, marinated in citrus, and soy. Topped with pickled ginger, ebiko and coconut foam.
- CALEX SIGNATURE ROLL** 🍤 🌿 🥛 490
WITH KANI & TWIN EBICO
 Combination of mango, cucumber, and cream cheese, wrapped in seasoned rice and nori.
- GOLDEN TEMPURA SELECTION** 🍤 🌿 🥥 690
OF TIGER SHRIMPS & KISU FILLET
 Fried battered shrimp, and kish fish. Served with tempura vegetables, lemon wedge, and dipping sauce.

★ Best Seller

🍖 Pork

🥛 Dairy

🌿 Nuts

🌿 Wheat

🍤 Shellfish

🍷 Alcohol

🌿 Vegan

🌿 Vegetarian

Filipino Corner

- PINAKBET** 🍤 360
 Good for 2 persons | Okra, eggplant, squash, yard beans sauteed in flavorful garlic vegetable broth.
- CHICKEN & PORK ADOBO** ★ 🍖 🥛 430
 Chicken and pork braised in soy sauce and vinegar. Served with garlic rice, atchara, and sunnyside up egg.
- CHICKEN INASAL** 490
 Grilled marinated chicken, served with java rice, soy sauce, calamansi, and chili.
- SINIGANG NA BABOY** ★ 🍖 500
 Good for 2 persons | Boiled pork chunks in tamarind broth, tomatoes, eggplants, radish, okra, and string beans.
- PANCIT GUISADO** ★ 🍤 540
 Good for 3 persons | Stir fried egg & rice noodles with chicken, shrimp, cabbage, and green beans.
- BULALO** 745
 Good for 2 persons | Slow-cooked beef shank with green beans-bokchoy and corn in beef broth.
- BAGNET KARE-KARE** ★ 🍖 🌿 745
 Good for 2 persons | Deep fried pork belly, peanut sauce, and steamed local vegetables. Served with shrimp paste on the side.
- TRADITIONAL CRISPY PATA** ★ 🍖 🍤 1,600
 Good for 3 persons | Deep fried pork knuckle with crispy golden skin and tender meat. Served with tangy dipping sauce and shrimp crackers.

Pizza (12 inch)

- MUSHROOM** 🍖 🥛 🌿 760
 Truffle cream sauce, shitake mushrooms, mozzarella cheese, and garlic. Served with chili oil.
- CHICKEN SHAWARMA PIZZA** 🌿 🥛 760
 Tender chicken shawarma, seasoned to perfection, topped on a crisp golden crust, served with a side of creamy hummus for dipping. Served with chili oil.
- MARGHERITA** ★ 🍖 🥛 🌿 760
 Homemade tomato sauce, mozzarella cheese, and sliced tomatoes. Served with chili oil.
- PEPPERONNI** ★ 🍖 🥛 🌿 760
 Homemade pizza sauce, pepperoni, and mozzarella cheese. Served with chili oil.
- QUATTRO FORMAGGIO** ★ 🍖 🥛 🌿 760
 Garlic-bechamel, mozzarella, parmesan, cream cheese, & cheddar. Served with chili oil.

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Pasta & Noodles

TRUFFLE MAC & CHEESE 500

Baked elbow pasta with sweet ham, truffle cream sauce, cheddar, and mozzarella cheese. Topped with buttery crumbs.

SPAGHETTI BOLOGNESE 570

Spaghetti topped with tomato and minced meat sauce, seasoned with Italian herbs. Served with parmesan cheese and garlic bread.

SPAGHETTI GRILLED CHICKEN IN BASIL PESTO 545

Tender grilled chicken breast served over spaghetti, tossed in a rich and aromatic basil pesto sauce.

SHRIMP AGLIO OLIO WITH SOY SAUCE INFUSED 590

Spaghetti pasta, tossed with baby shrimp, garlic, chili, olive oil and a hint of soy sauce.

CARBONARA 570

Spaghetti, homemade pancetta, aged parmesan, cracked black pepper, poached egg.

CREAMY ALIGUE SPAGHETTI 750

Spaghetti, tossed in a simmered garlic-shellfish bisque, and topped with spicy mud crab quinnelle.



CARBONARA



CREAMY ALIGUE SPAGHETTI

Rooftop Barbeque

GRILLED CHICKEN BREAST 540

Tender marinated grilled chicken breast. Served with side of vegetables, and a choice of starch: french fries, marbled potatoes or rice.

GRILLED CHICKEN KEBAB PLATE 610

Tender grilled chicken breast served with a side of basmati rice, yogurt sauce, and smokey grilled vegetables.

BEEF TENDERLOIN KEBAB 890

Marinated beef tenderloin grilled to perfection, served with a side of basmati rice, and creamy yogurt sauce.

GRILLED TUNA BELLY 950

Good for 3 persons | Char grilled soy and ginger marinated tuna belly, served with eggplant ensalada and atchara.

Dessert

	SLICE	WHOLE
OLD FASHIONED CHEESECAKE   	370	2,500
CHOCOLATE CAKE  	370	2,500
TIRAMISU   	360	
CREPE SUZETTE   	400	
FRUIT PLATTER 	340	

Baked cheesecake, topped with blueberry compote.

Rich chocolate cake topped with dark chocolate ganache and berries.

Classic Italian dessert with layers of espresso soaked lady fingers and sweet cream, finished with a dusting cocoa powder.

Thin french crepes in a warm, buttery orange sauce with with a hint of orange liqueur. Served with vanilla ice cream.

Seasonal fresh fruits in platter.

 Best Seller

 Nuts

 Alcohol

 Pork

 Wheat

 Vegan

 Dairy

 Shellfish

 Vegetarian

Vegetarian

BRAISED TOFU AND MUSHROOM 400

Good for 2 persons | Soy-braised tofu with shiitake mushrooms and bok choy.

VEGETABLE CURRY 520

Mixed vegetables, chickpeas, fried tofu, coconut milk, spices and herbs. Served with basmati rice.

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LONG DRINKS

LONG ISLAND	290
Gin, Vodka, Rum, Tequila, Triple Sec, Lemon Juice, Cola	
MAI TAI	270
Dark Rum, Bacardi Superior, Orange Juice, Pineapple Juice, Grenadine	
WENG WENG	310
Gin, Jim Beam, Red Label Whiskey, Brandy, Pineapple Juice, Orange Juice, Grenadine	
GRAND PARADISE	310
Coconut Rum, Blue Curacao, Pineapple Juice, Grenadine	
BLUE MOTORCYCLE	290
Vodka, Gin, Tequila, White Rum, Blue Curacao, Sour Mix, Lime Soda	
ZOMBIE	290
Bacardi Superior, Pineapple Juice, Orange Juice, Triple Sec, Grenadine	

BEERS

SAN MIGUEL PILSEN / LIGHTS	170
SAN MIGUEL SUPER DRY	220
RED HORSE	170
SAN MIGUEL LIGHT DRAFT	200
SAN MIGUEL PALE DRAFT	200
SAN MIGUEL APPLE	170
SAN MIGUEL LEMON	170
HEINEKEN BOTTLE	290
HEINEKEN DRAFT	320
SMIRNOFF MULE	190

CRAFT BEERS

CRAZY CARABAO PILSNER	280
CRAZY CARABAO PILSNER DRAFT	280
CRAZY CARABAO GOLDEN ALE	280
CRAZY CARABAO PALE ALE	280
CRAZY CARABAO IPA	280
CRAZY CARABAO IPA DRAFT	280
ENKANTO LAGER	280
ENGAKANTO LAGER DRAFT	280
ENKANTO HONEY ALE	280
ENKANTO MANGO IPA	280
ENKANTO MANGO NATION DRAFT	280
ENKANTO GREEN LAVA DOUBLE IPA	280

SODA

DRAFT: PEPSI, 7 UP, MOUNTAIN DEW	90
CANNED: COKE REGULAR/ZERO, SPRITE/ROYAL TRU ORANGE	130
TONIC WATER SCHWEPES	170
SODA WATER SCHWEPES	170
GINGER ALE SCHWEPES	190
RED BULL	190

TEA

HOUSE BLEND ICED TEA	210
EARL GREY TEA	105
ENGLISH BREAKFAST TEA	105
CEYLON BREAKFAST TEA	105
CHAMOMILE TEA	105

HEALTHY OPTIONS

MANGO SHAKE / JUICE	300
PINEAPPLE SHAKE / JUICE	220
WATERMELON SHAKE / JUICE	220
ORANGE SHAKE / JUICE	380
APPLE SHAKE / JUICE	270
CALAMANSI MINT & HONEY	220

DETOX DELIGHTS

HEALTHY HYDRATIONS	210
Beetroot, Apple, Ginger, Celery, Cucumber	
REJUICE AND REJUVENATE	130
Carrot, Watermelon, Cucumber, Cilantro	
SUGARLESS POTION	230
Carrot, Apple, Ginger, Lemon, Spinach	

WATER

MINERAL WATER 500ML	110
SAN PELLEGRINO 500ML	310

COFFEE (HOT / ICED)

BREWED COFFEE	130
ESPRESSO	130
CAPPUCCINO	205
CAFE MOCHA	180
CAFE LATTE	180
CAFE AMERICANO	130
HOT CHOCOLATE	130
FRESH MILK	130

Signature COCKTAILS

PALOMA	340
Tequila, Grapefruit Juice, Lime Juice, Soda Water	
FRUITY MARTINI	340
Vodka, Blueberry Syrup, Passion Fruit, Lime Juice	
EL CHAPO	390
Tequila, Passion Fruit Juice, Lime Juice, Pandan	

COCKTAILS

VODKA TONIC	250
GIN TONIC	250
NEGRONI	270
Gin, Vermouth, Campari	
DIRTY MARTINI	310
Vodka, Dry Vermouth, Olives	
OLD FASHION	310
Jim Beam, Soda Water, Angostura Bitter	
COSMOPOLITAN	290
Vodka, Cointreau, Cranberry & Lime Juice	
RUM PUNCH	310
Orange Juice, Maraschino Liqueur, Pineapple Juice, Rum	
MARGARITA	310
Tequila, Triple Sec, Lime Juice	
MOJITO	310
White Rum, Lime, Mint, Soda Water	
CHOCOLATE MARTINI	310
Vodka, Creme De Cacao, Chocolate Syrup	

BELLINI, MIMOSA, & SANGRIAS

GRAND BELLINI	230
Peach Schanapps, Orange Juice, Sparkling Wine	
GRAND MIMOSA	230
Orange Juice, Sparkling Wine	
WHITE SANGRIA	310
Sauvignon Blanc, Brandy, Orange Juice, Simple syrup	
RED SANGRIA	310
Merlot, Brandy, Orange Juice, Simple syrup	

MOCKTAILS

CINDERELLA	290
Sprite, Mint Leaves, Grenadine	
ANNALISA	290
Mango Juice, Pineapple Juice, Orange Juice, Grenadine	
MONALISA	290
Calamansi Juice, Pineapple Juice, Orange Juice	

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BEER FLIGHT

Php 680 per flight (4 Glasses, 8 oz)

CRAZY CARABAO IPA

ABV: 6.5% IBU: 65

CRAZY CARABAO PILSNER

ABV: 4.2% IBU: 23

ENKANTO LIVE IT UP LAGER

ABV: 4.8% IBU: 17

ENKANTO MANGO NATION HAZY IPA

ABV: 5.7% IBU: 24

RED WINE

	GLASS	BOTTLE
VIGNOBLES COTES DU RHOE	870	4,150
REDWOOD MERLOT	690	3,250
HERITAGE ROAD SHIRAZ	510	2,200
SHY PIG CABERNET MERLOT SHIRAZ	690	3,250
BORGO SL MONTEPULCIANO	450	1,850
CONDOR PEAK MERLOT	550	2,300
PLUVIUM TINTO CABERNET SAUVIGNON	325	1,600
BORSAO TINTO JOVEN BERONIA CRIANZA	550	2,700
		4,700

WHITE WINE

	GLASS	BOTTLE
CONDOR PEAK CHARDONNAY	490	2,350
CONQUESTA CHARDONNAY	400	1,550
THE SHY PIG MOSCATO	470	2,100
CONDOR PEAK SAUVIGNON BLANC	490	2,350
DIEGO ALMAGRO AIREN GRANDIAL SPARKLING WINE	500	1,850
PLUVIUM BLANCO	325	1,600
PEÑASOL SELECCION CHARDONNAY	360	1,700

DAIQUIRI

FROZEN DAIQUIRI	260
PEACH KIWI DAIQUIRI	290
MANGO BERRY DAIQUIRI	290

RHUM/BRANDY

	SHOT	BOTTLE
CAPTAIN MORGAN	190	1,700
BACARDI SUPERIOR	160	1,700
BACARDI GOLD	160	1,900
MALIBU	190	
MYERS	230	5,300

GIN

	SHOT	BOTTLE
TANQUERAY	230	3,360
BOMBAY	230	3,150
HENDRICKS	525	7,800
SUNTORY ROKU	470	6,500

VODKA

	SHOT	BOTTLE
STOLICHNAYA	250	2,890
ABSOLUTE BLUE	250	2,890
ABSOLUT KURANT/MANDARIN	250	2,890
ABSOLUT CITRON /VANILLA	290	3,200
BELVERDERE	400	6,400
SMIRNOFF VODKA	200	2,300
GREY GOOSE	400	6,100

COGNAC

	SHOT	BOTTLE
MARTELL	530	8,400
HENNESSY VSOP	650	9,500
REMY MARTINI VSOP	530	8,400
REMY MARTINI XO	1,400	21,000
HENNESSY XO	1,600	23,100

BOURBON WHISKEY

	SHOT	BOTTLE
JIM BEAM	180	2,550
MAKER'S MARK	260	3,800
JACK DANIELS	290	5,500
WILD TURKEY	260	3,900

CANADIAN WHISKEY

	SHOT	BOTTLE
CANADIAN CLUB	230	3,300
CROWN ROYAL	350	4,950
JAMESON	350	4,700

TEQUILA

	SHOT	BOTTLE
JOSE CUERVO 700ML	270	3,400
JOSE CUERVO 1L	270	3,990
1800 ANEJO	480	6,800
PATRON SILVER	480	8,000

WHISKEY

	SHOT	BOTTLE
JW RED LABEL	170	2,800
JW BLACK LABEL	300	4,100
CHIVAS REGAL	320	6,300
GLENFIDDICH	550	6,900
MACALLAN 12 YEARS	1,100	22,800

LIQUEUR

MARTINI EXTRA DRY	140
KAHLUA	170
BAILEYS	250
CONTREAU	230
JAGERMEISTER	250
CAMPARI	170
MARTINI ROSSO	230

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