

# LE BAR ROUGE

BAR



SAVOUR EVERY  
INSTANT AT  
NOVOTEL



## BEERS & CIDERS

### Draught

- **Tiger** \$13
- **Heineken** \$13

### Bottle

- **Tiger** \$14
- **Heineken** \$14
- **Corona** \$15
- **Budweiser** \$15

### Jug

- **Tiger** \$52
- **Heineken** \$52

### Ciders

- **Original Gold Apple** \$13
- **Red Berries** \$13



## COCKTAILS



<b>Cuba Libre</b> - Gold rum, cola, fresh lime	\$13
<b>Caipirinha</b> - Cachaca, brown sugar, fresh lime	\$13
<b>Gin Fizz</b> - Gin, egg white, sweet and sour mix	\$13
<b>Screwdriver</b> - Vodka, orange juice	\$13
<b>Tom Collins</b> - Gin, sweet and sour mix	\$13
<b>Bloody Mary</b> - Vodka, tomato juice, lime juice, worcester sauce, pepper	\$14
<b>Cosmopolitan</b> - Vodka, triple sec, lime and cranberry juice	\$14
<b>Gin Martini</b> - Gin, dry vermouth	\$14
<b>Manhattan Sour</b> - Amaretto, sweet and sour mix	\$14
<b>Margarita</b> - Tequila, triple sec, sweet and sour mix	\$14
<b>Original Mojito</b> - Gold rum, mint leaf, brown sugar, lime	\$14
<b>Piña Colada</b> - Dark rum, malibu, pineapple juice, coconut milk	\$14
<b>Planter's Punch</b> - Gold rum, lime juice, pineapple juice, orange juice, grenadine	\$14
<b>Tequila Sunrise</b> - Tequila, orange juice, grenadine	\$14
<b>Vodka Martini</b> - Vodka, dry vermouth	\$14
<b>Alexander</b> - Gin, creme de cacao, sweet cream	\$16
<b>Daiquiri</b> - White rum, cointreau, sweet and sour mix	\$16
<b>Mai Tai</b> - Dark rum, orange curacao, orange juice, pineapple juice	\$16
<b>Singapore Sling</b> - Triple sec, gin, cherry brandy, lime juice, soda water	\$20
<b>Long Island Iced Tea with Cranberry</b> - Gin, vodka, white rum, triple sec, tequila, lime juice, cranberry	\$22



## HOUSE WINES

### Chilean White

- **La Minga, Sauvignon Blanc**

Sauvignon Blanc

Fresh and intense, well balanced, rich finish

glass      bottle

\$15

\$60

- **La Minga, Cabernet/Merlot**

Cabernet Sauvignon/Merlot

Plums, blackcurrant. Rich and easy finish

\$15

\$60

### French Wine

- **Roche Mazet, Cabernet Sauvignon**

Cabernet Sauvignon

Blackcurrant with touch of vanilla. Round and supple finish

\$16

\$60

- **Roche Mazet, Chardonnay**

Chardonnay

Pear, honey, almonds and vanilla with woody hint

\$16

\$60



## CHAMPAGNE, SPARKLING & ROSE

- **Prosecco Tintoretto NV**

Prosecco

Aromatic, fresh and round finish

glass      bottle

\$80

- **Giacobazzi Moscato**

Moscato

Refreshing scent and pleasant sweetness

\$85

- **G rard Bertrand Gris Blanc Rose**

Grenache Gris

Fruity and fresh. Crisp and flavorful finish

\$115

- **G.H. Mumm NV**

Chardonnay, Pinot Noir, Pinot Meunier

Topical notes of lychee and pineapple. Crisp and round finish

\$28

\$135

- **Veuve Clicquot - Yellow Label NV**

Chardonnay, Pinot Noir, Pinot Meunier

Complex and elegant. Rich and spicy finish

\$240





## WHISKEYS

### Scotch

- **Famous Grouse (House Pour)** \$13
- **Chivas Regal 12 Years** \$16
- **Johnnie Walker Black Label 12 Years** \$16
- **Ballantine's Finest 17 Years** \$19

### Irish & Canadian

- **John Jameson** \$14
- **Canadian Club** \$14

### Malt

- **Glenfiddich 12 Years** \$19

### American Whiskey

- **Jim Beam (Kentucky Bourbon Whiskey)** \$14
- **Jack Daniels (Tennessee Bourbon Whiskey)** \$16



## RUM, GIN & VODKA

### Rum

- **Myers Dark Rum** \$13
- **Mount Gay Rum** \$13
- **Bacardi Light (House Pour)** \$13


### Gin

- **Beefeater (House Pour)** \$13
- **Bombay Sapphire** \$16
- **Tanqueray** \$16

### Vodka

- **Absolut** \$14
- **Absolut Citron** \$14
- **Absolut Kurant** \$14
- **Absolut Apeach** \$14
- **Absolut Mandarin** \$14
- **Stolichnaya (House Pour)** \$14
- **Belvedere** \$16
- **Chopin** \$16
- **Grey Goose** \$16





**TEQUILA,  
BRANDY,  
COGNAC &  
ARMAGNAC**

Corralejo Reposado Tequila	\$14
Courvoisier V.S	\$16
Hennessy V.S.O.P	\$18
Martell V.S.O.P	\$18
Chateau De Laubade - Armagnac	\$18
Remy Martin V.S.O.P	\$18
Hennessy X.O	\$40
Martell Cordon Bleu	\$40



**APERITIFS**

Martini Bianco	\$13
Campari	\$14
Pernod	\$14
Cinzano Rosso	\$14
Port	\$14
Jägermeister	\$14
Ricard	\$14



**LIQUEURS**

Kahlua	\$14
Cointreau	\$14
Baileys	\$14
Amaretto	\$14
Sambuca	\$14
Tia Maria	\$14
Drambuie	\$14
Grand Marnier	\$14







**SOFT  
DRINKS**

Coca Cola	\$5
Sprite	\$5
Diet Coke	\$5
Soda Water	\$5
Ginger Ale	\$5
Root Beer	\$5
Tonic Water	\$5



**HOT  
BEVERAGES**

Single Espresso	\$5
Freshly Brewed Coffee	\$6
Double Espresso	\$6
Cappucino	\$6
Mochaccino	\$6
Latte	\$6
Flat White	\$6
Vienna	\$6
Macchiato	\$6
Hot Chocolate	\$6
Black Tea	\$6
Earl Grey Tea, English Breakfast, Camomile, Green Mint, Green Tea, Ceylon Cinnamon, Almond	\$6



**COLD  
BEVERAGES**

Iced Coffee	\$6
Iced Tea	\$6
Iced Lemon Tea	\$6

**STILL &  
SPARKLING  
MINERAL  
WATER**

Evian  
Perrier

\$6  
\$6

**JUICES**

**Chilled Juices**

Lime, orange, guava, cranberry, mango, apple,  
fruit punch, pineapple, grapefruit and tomato

\$6

**Fresh Juices**

Watermelon, dragon fruit, orange, honeydew, apple

\$7



Prices are subject to 7% GST and 10% Service Charge.  
Images are for illustration purpose only.



## MOCKTAILS

### **Beachcomber**

Pink guava juice, raspberry syrup, lime juice

\$10

### **Berry Sweetheart**

Cranberry juice, apple juice, honey

\$10

### **Cinderella**

Lime juice, orange juice, pineapple juice, grenadine, ginger ale

\$10

### **Coco Colada**

Pineapple juice, coconut cream

\$10

### **Virgin Planter's Punch**

Pineapple juice, orange juice, lime juice, grenadine

\$10

### **Scarlet Passion**

Cranberry juice, grenadine, sprite

\$10



## MILKSHAKE & SMOOTHIES

### **Milkshake Heaven**

Triple chocolate, vanilla, strawberry

\$10

### **Fruit Smoothie**

Apple, pink guava, mango, strawberry

\$10





## SNACKS

<b>Steakhouse Fries</b>	<b>\$7</b>
<b>Potato Wedges</b>	<b>\$7</b>
<b>Onion Rings</b>	<b>\$8</b>
<b>Assorted Olives</b>	<b>\$9</b>
<b>Deep Fried Spring Rolls</b>	<b>\$12</b>
<b>Deep Fried Potato Prawns</b>	<b>\$14</b>
<b>Tomato and Mozzarella Skewers</b>	<b>\$15</b>
<b>Deep Fried Chicken Drumlets</b>	<b>\$15</b>
<b>Chicken or Mutton Satay</b>	<b>\$16</b>
<b>Novotel's Club Sandwich</b>	<b>\$19</b>
<b>Mini Burger / Sliders (3 pcs)</b>	<b>\$20</b>
Choice of pork, chicken or beef	



## PLATTERS

<b>• Vegetarian Platter (2-4 pax)</b>	<b>\$21</b>
Tomato and mozzarella	
Assorted olives	
Onion rings	
Spring rolls	
<b>• Medium Platter (4-6 pax)</b>	<b>\$38</b>
Tomato and mozzarella	
Chicken drumlets	
Potato prawns	
Assorted satay	
<b>• Large Platter (6-8 pax)</b>	<b>\$60</b>
Mini burger	
Satay chicken	
Satay mutton	
Potato prawns	
Potato wedges	



