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CAFÉ  
**Zephyr**

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter. As our wines come from a selection of small producers and châteaux some vintage may vary.

Service charge is not added to your bill and left to your discretion.

All prices are Goods and Services Tax inclusive.



## Cocktails

### Champagne Cocktails

#### **Bellini Classic**

Originally created at the legendary Harry's Bar in Venice, this is a glorious peach cocktail, superbly topped up with House Champagne - £12.50

#### **Raspberry Sensation**

Fresh Champagne is mixed with our homemade raspberry vodka to get your mind, spirit and soul in a party mood! - £12.50

#### **Champagne Wing**

Kahlua, Frangelico and butterscotch, topped with champagne; it's the ultimate sugar fix for 2009 - £12.50

### Classics

#### **Mojito**

Fresh mint and lime, brown sugar and Havana in a glass of crushed ice ensure that this cocktail is invigorating and delicious - £6.00

#### **Caipirinha**

Based on Brazil's national cocktail, made with Cachaca and fresh lime, this is a fantastically thirst-quenching drink - £6.50

#### **Daiquiri**

Rum, lime and syrup make this a very popular dry cocktail – similar to what the British sailors drank from the 1740's onwards, this is a truly authentic drink - £6.50

#### **Manhattan**

Originating in the Manhattan Club in New York City in the early 1870s, this cocktail, made up of Bourbon, sweet vermouth and angusturas bitters, is an utter classic – 6.50

#### **Margarita**

Refreshing and sharp, this cocktail mixes Cuervo Gold, Triple Sec and lime juice - £6.50

#### **Martini**

The ultimate cocktail of sophistication – Vodka or Gin and Dry Vermouth, served with an olive or a twist of lemon - £6.50

#### **Cosmopolitan**

This tangy cocktail, made with Lemon Vodka, Cointreau, cranberry and lime will invigorate your senses with its sharp citrus flavour - £7.00

#### **Mai Tai**

Recommended for rum-lovers, Mai Tai is a revitalizing mix of white and dark rum, Triple Sec, Apricot Brandy, orange juice, with a dash of Grenadine. The cocktail's name originated from two Tahitian tourists who exclaimed that their drink was 'Mai Tai – Roa Ae', 'Out of this World – the Best' - by all means, an accurate description - £7.00



#### **Sea Breeze**

This simple cocktail with fresh flavours of Vodka, grapefruit and cranberry is designed to help you relax and unwind - £7.00

#### **Singapore Sling**

A subtle taste of lemon is combined with Cherry brandy, Benedictine and Gin to make a very refreshing cocktail, perfect for hot days - £7.00

#### **Tokyo Ice Tea**

A unique twist on the Long Island Ice Tea, mixing Gin, vodka, Bacardi, Triple Sec and Midori, with a dash of lemonade and sweet and sour - £8.50

### **Yacht Exclusives**

#### **Hendricks Cooler**

This is a fresh and minty cocktail, made up of mint and cucumber, a dash of syrup, lime juice, Hendricks and Sake, which is sure to put a shiver down your spine - £6.00

#### **Fruity Booty**

With a base of Galliano, Midori, Cointreau, Malibu and Passion Fruit, this juicy cocktail is mixed for the loveliest of ladies and is designed to put you in party mode - £6.50

#### **Grand Passion**

Designed for the party people, this unusual mix of vodka, Grand Marnier, Glayva and passion fruit juice creates an eye-catching green cocktail, as exquisite in taste as it is cool in colour - £6.50

#### **Rude Robin**

This gin cocktail is a homage to the floral qualities of Bombay Sapphire, designed to bring out its elegant notes. With fresh coriander and the smoothness of apple, Rude Robin is the connoisseur's choice. A dry fresh cocktail designed with sushi and sashimi in mind, gastronomically ideal as an aperitif - £6.50

#### **Tropical Storm**

Malibu, Cointreau and tropical juices will help you enjoy yourself, whatever the weather! Ideal to be drunk as an aperitif - £7.00

#### **Cabo Verde**

Vodka, Midori, Peach Schnapps, Apple juice, finished off with a fresh mint leaf ensure that the Cabo Verde is a burst of luscious flavours - £7.50

#### **La Tini**

A variation of French Martini with a twist, this drink has a hint of raspberry, cranberry and pineapple, and is garnished with a delicious skewer of raspberries to dip and enjoy - £7.50



## Pitchers

### Pimm's

A classic drink Pimm's No 1 ginger ale and lemonade built with cucumber and fruits.  
Glass - £4.50, Pitcher - £15.00

### Brazilian Sangria

Tradition meets innovation with this new recipe. A classic sangria with a Brazilian twist.  
Glass - £5.50, Pitcher - £16.50

### Melon and Kiwi Sangria

White wine, melon and kiwi infuse to create the perfect combination for a light refreshing drink.  
Glass - £5.50, Pitcher - £16.50

### Raspberry Mojito

A classic Mojito cocktail with a twist of raspberry.  
Glass - £6.00, Pitcher - £17.50

### Long Island Ice Tea

A concentrated hit of flavour, made up of Gin, vodka, Bacardi, Triple Sec, Tequila with a dash of coke.  
Glass - £6.50, Pitcher - £20.00

## Selection of Colada's

These tropical sensations will help you recapture that summer feeling

### Yacht Colada

This unique Colada is made with a coconut liqueur and cream

### Melon Colada

All the delights of a Pina Colada but with the added flavour of midori

### Mint Colada

All the delights of a Pina Colada but with the added kick of crème de menthe

### Strawberry Colada

All the delights of a Pina Colada but with the added ingredient of fresh strawberries

*£6.00 each*



## *Blended Fruit Medleys*

### **Smoothie of The Day**

Designed by our barman with a combination of fresh seasonal fruits, this smoothie changes every day. Please ask your waiter for today's blend.

### **Amber Tonic**

A mix of carrot juice, apple juice, banana, yogurt, this smoothie retains its freshness while still being rich in flavour. Carrots and apples are great for detoxifying the body and cleansing the system, while the yoghurt provides beneficial bacteria

### **Berry Bruise**

Fresh raspberries are simply combined with smooth yogurt and orange juice. This sensational drink has antioxidants, unique to raspberries, which keep you looking youthful and radiant, while the yoghurt also maintains a healthy digestive tract

### **Honey Twist**

A mixture of guava, mango syrup, a touch of honey and orange juice, this drink is a combination of sweetness and exotic juices. With two rich sources of vitamin C it's a top choice for keeping illness at bay, while the addition of a little pure honey provides extra healing and therapeutic qualities

### **Your Own Smoothie**

Select a maximum of 4 ingredients to create your personal smoothie. Please ask your waiter for the list of fresh fruits and ingredients available.

*£4.50 each*



## Champagne

<u>Champagne – Non Vintage</u>	<u>175ml</u>	<u>Bottle</u>
101 Moët et Chandon, Brut Impérial N.V.		£45.00
102 Pol Roger, Extra Cuvée de Réserve Brut		£50.00
104 Taittinger, Brut Réserve		£55.00
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<u>Spéciales Cuvées – Vintage</u>		
120 Dom Pérignon, Moët & Chandon 2000		£175.00
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<u>Rosé</u>		
131 Taittinger, Cuvée Prestige, Brut Rosé N.V.		£75.00
133 Laurent-Perrier, Cuvée Brut Rosé N.V.		£90.00
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<u>House Champagne</u>		
140 Laurent Perrier, Brut Imperial N.V.	£11.00	£45.00

## House Wine

<u>White</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
160 Chardonnay Blanc, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50
161 Sauvignon Blanc, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50
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<u>Red</u>			
162 Cabernet-Sauvignon, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50
163 Merlot, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50
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<u>Rosé</u>			
164 Merlot Rosé, Central Valley Concha Y Toro 2007-08	£3.95	£5.50	£16.50



## White Wine

<u>France</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
203 Petit Chablis Domaine Seguinot Bordet 2008	£6.50	£8.75	£26.00
205 Chablis, Domaine Alain Gautheron ( <i>Burgundy</i> ) 2006-07			£30.00
209 Montagny, 1 <sup>er</sup> Cru, La Grande Roche, ( <i>Burgundy</i> ) 2007			£38.00
217 Sancerre, Clos des Bouffants, Roger Neveu 2007			£29.50
<u>Italy</u>			
227 Pinot Grigio, Altana Di Vico IGT 2008	£4.35	£6.25	£18.00
<u>Spain</u>			
231 Marques de Cáceres, Seco 2008			£20.00
<u>Portugal</u>			
233 Quinta de Cabriz, Branco, Daõ 2006-07			£18.00
<u>Australia</u>			
236 Unwooded Chardonnay, Promised Land, Wakefield 2007-08			£22.00
237 Riesling, Claire Valley, Wakefield Estate 2007-08			£28.50
<u>New Zealand</u>			
239 Sauvignon Blanc, Private Bin, Villa Maria 2008-09			£28.00
<u>California</u>			
242 Sauvignon Blanc, Bonterra Vineyards, Organic 2007			£28.00
<u>South Africa</u>			
249 Sauvignon Blanc, Grande Cuvée, Boschendal Estate 2008			£28.00

## Red Wine

<u>France</u>	<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
301 Givry, Louis Latour 2007			£35.00
308 Fleurie, Le Mont Thevenet 2005-07	£6.50	£8.75	£25.00
317 Château Lucas, Lassac, St Emilion 2003	£6.50	£8.75	£26.00
326 Château Gloria, Cru Bourgeois, St Julien 2001			£62.00
<u>Italy</u>			
337 Nero d'Avolo, Doricum 2006-08	£5.25	£7.00	£20.00
339 Chianti Conti Serristori, Tuscany 2006-07			£24.50



## Red Wine

(Continued)

<u>Spain</u>	175ml	250ml	Bottle
341 Marques de Cáceres, Crianza 2005-06			£23.00
<u>Portugal</u>			
345 Vista TN Reserva, Touriga Nacional (Beiras) 2005-06			£23.50
<u>Georgia</u>			
347 Satrapezzo Saperavi 2004			£44.00
<u>Australia</u>			
349 Cabernet Sauvignon/Merlot Promised Land Wakefield 2006-07			£26.00
350 Shiraz, Clare Valley Wakefield 2006-07			£26.00
<u>New Zealand</u>			
355 Pinot Noir, Cloudy Bay, Marlborough 2006-07			£58.00
<u>California</u>			
356 Cabernet-Sauvignon, Valley Oaks, Fetzer Vineyards 2005-07			£24.00
357 Zinfandel, Wente Vineyards, Livermore Valley 2004-06			£26.00
<u>Argentina</u>			
359 Reserva Malbec, Bodega Terrazas de los Andes 2006-07			£32.00
<u>South Africa</u>			
363 Cabernet-Sauvignon/ Shiraz, The Pavillion, Boschendal 2006-07			£20.00

## Rosé & Dessert Wine

<u>Rosé</u>	50ml	175ml	250ml	Bottle
401 Rosé de la Chevalière, Michel Laroche 2005-06				£20.00
402 Sancerre Rosé, Domaine du Pré Semelé 2007-08		£7.25	£10.00	£30.00
403 Pinot Grigio, Venito, La Barca 2007-08		£4.85	£6.75	£19.50
407 Rosé, Boschendal Estate 2007-08				£23.00
<u>Dessert Wine</u>				
506 Orange Muscat, Essensia, Quady 2005-08 (37.5 cl)	£5.50			£22.00
507 Black Muscat, Elysium, Quady 2005-08 (37.5 cl)	£5.50			£22.00



## Drinks

### Draught Beer

John Smiths	£2.85
Carling	£2.95
Stella Artois	£3.20
Strongbow	£3.10
Guinness	£3.10

### Bottled Beer

Becks low alcohol	£2.75
Super Bock	£3.00
Becks	£3.25
Corona	£3.30
Peroni	£3.30
Budweiser	£3.40
Magners	£3.70

### Vodka

Vladivar	£2.50
Absolut Blue	£2.55
Wyborowa	£2.50
Zubrowka	£2.55
Lanique Rose Petal	£2.55
Belvedere	£3.10
Grey Goose Orange	£3.50

### Gin

Greenall Gin	£2.50
Gordon's Gin	£2.50
Bombay Sapphire	£2.55
Tanqueray	£2.55
Zephyr Gin	£2.55
Hendricks	£2.60

### Rum

Appleton	£2.50
Bacardi	£2.50
Mount Gay	£2.50
Lambs Navy	£2.50
Cachaça	£2.55
Havana 3 years old	£2.55
Havana 7 years old	£2.55
Morgan Spiced	£2.60

### Brandy

Hennessy V.S	£2.60
Rémy Martin V.S.O.P	£3.20
Hennessy X.O.	£11.00

### Whisky

J&B Rare	£2.50
Jameson	£2.50
Bushmills Irish 10 years old	£2.60
Glenmorangie 10yr old	£3.00
Glenfiddich 12yr old	£3.00
Glenkinchie 10 yr old	£4.60
Macallan 10 yr old	£4.60
Talisker 10 yr old	£4.60
Oban 14 yr old	£4.60
Dalwhinnie 15 yr old	£4.60
Lagavulin 16 yr old	£5.00
Suntory Hakushu 18 yr old	£6.50
Canadian Club	£2.50
Jack Daniels	£2.55
Maker's Mark Bourbon	£3.00

### Liqueur

Liqueur from	£2.70
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### Soft Drink

Tonic water	£1.30
Slim-line tonic water	£1.30
Bitter Lemon	£1.30
Canada Dry ( <i>Ginger ale</i> )	£1.30
Coca-Cola	£1.40
Diet Coke	£1.40
Lemonade	£1.40
Britvic 55 sparkling apple juice	£1.90
J2O orange & passion fruit	£1.90
Red Bull	£2.40

### Juice

Apple 200ml	£2.50
Cranberry 200ml	£2.50
Orange 200ml	£2.50
Pineapple 200ml	£2.50
Pink Grapefruit 200ml	£2.50

### Water

Hildon still water 330ml	£1.50
Hildon sparkling water 330ml	£1.50
Hildon still water 750ml	£3.25
Hildon sparkling water 750ml	£3.25

### Wine

Wine from	£3.95
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