



BEVERAGE
List



FOREWORD

- “Mixology is the art and craft of mixing and creating flavours, creating a multisensory experience for the patrons you are serving.
- Anybody can make a cocktail..... Making a cocktail somebody will never forget..... is an art.”
- Creating and serving our drinks in the best possible way is what we strive to achieve here at The Michelangelo Hotel, we trust that you will enjoy our list filled with classics, signature cocktails as well as the world’s finest spirits, local, craft and international beers which have been hand selected to enhance your experience here with us.
- Please do not hesitate to call on us should you require any assistance.



HAND CRAFTED BEER

○	Jack Black Lager 340ml	R65
○	Darling Brew Bone Crusher 330ml	R90

LOCAL BOTTLED BEER

○	Amstel Lager	R45
○	Black Label	R40
○	Castle Lite	R40
○	Castle Lager	R40
○	Hansa Pilsner	R40
○	Castle Milk Stout	R40
○	Millers Draught	R40

IMPORTED BOTTLED BEER

○	Heineken	R45
○	Grolsch	R75
○	Guinness	R70
○	Windhoek Light	R45
○	Windhoek Lager	R45
○	Becks Non Alcoholic	R50
○	Bavaria Non Alcoholic	R50

BEERS ON TAP

○	Castle Draught 500ml	R60
○	Castle Draught 250ml	R30
○	Budweiser Draught 500ml	R70
○	Budweiser Draught 250ml	R35



CIDERS & VODKA FLAVOURED BEVERAGES

○ Savannah Dry	R50
○ Savannah Light	R50
○ Hunters Dry	R50
○ Smirnoff Storm	R55
○ Smirnoff Spin	R55

Luxury Spirit Selection

GIN SELECTION

○ Strettons Double Cut	R25
○ Tanqueray	R35
○ Tanqueray 10	R65
○ Bombay Sapphire	R35
○ Hendricks	R60
○ Inverroche Classic	R50
○ Inverroche Verdant	R50
○ Inverroche Amber	R50
○ Marari Amber African Botanicals	R50
○ Marari Blue Orient Spices	R50
○ Marari Pink Damask Rose	R50
○ The Botanist	R75
○ Cruxland	R40
○ Bloedlemoen	R55
○ Six Dogs Karoo	R60

VODKA SELECTION

○ Absolut	R35
○ Belvedere	R60
○ Ciroc	R60
○ Grey Goose	R60
○ Single Batch	R30

RUM SELECTION

○	Havana Club Reserva	R35
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TEQUILA

○	Don Julio 100% Agave Reposado	R75
○	Olmeca Gold	R35
○	Olmeca Blanco	R35
○	Jose Cuervo Gold	R35
○	Jose Cuervo Blanco	R35
○	Patrone Coffee	R55

IRISH WHISKEY

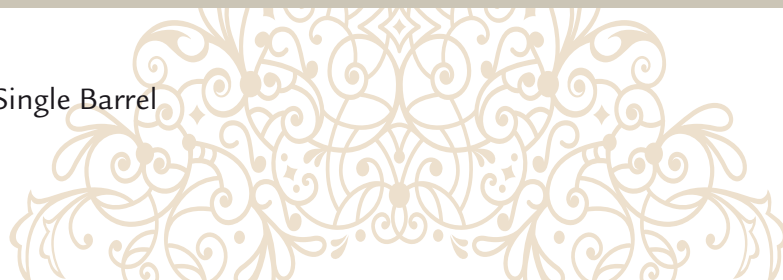
○	Bushmills Original	R45
○	Bushmills Black Bush	R55
○	Jameson Select Reserve	R65
○	Jameson 18yr Old	R195

BLENDED SCOTTISH MALT SELECTION

○	Dimple Haig	R75
○	Johnnie Walker Black Label	R55
○	Johnnie Walker Gold label Reserve	R105
○	Johnnie Walker Platinum 18 yr Old	R155
○	Johnnie Walker Blue Label	R325
○	Johnnie Walker King George	R1150
○	Famous Grouse 18yr Old	R100

AMERICAN WHISKEY

○	Jack Daniels	R40
○	Jack Daniels Single Barrel	R75



BOURBON

○	Bulleit	R65
○	Jim Beam White	R40
○	Woodford Reserve	R70
○	Makers Mark	R65

SINGLE MALT WHISKY SELECTION

Isle of Skye

○	Talisker 10yr Old	R90
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Speyside

○	The Singleton of Dufftown 12yr Old	R75
○	Cardhu 12yr Old	R70
○	The Glenlivet 12yr Old	R75
○	The Glenlivet 15yr Old French Oak	R125
○	The Glenlivet 18yr Old	R195

Highlands

○	Glenmorangie The Original	R75
○	Glenmorangie Nectar D'Or 12yr Old	R120
○	Glenmorangie Lasanta	R85
○	Glenmorangie Quinta Ruban	R100
○	Glenmorangie 18yr Old	R195
○	Glenfiddich 12yr Old	R70
○	Glenfiddich 15yr Old	R110
○	Glenfiddich 18yr Old	R170
○	Dalwhinnie 15yr Old	R145
○	Oban 14yr Old	R135

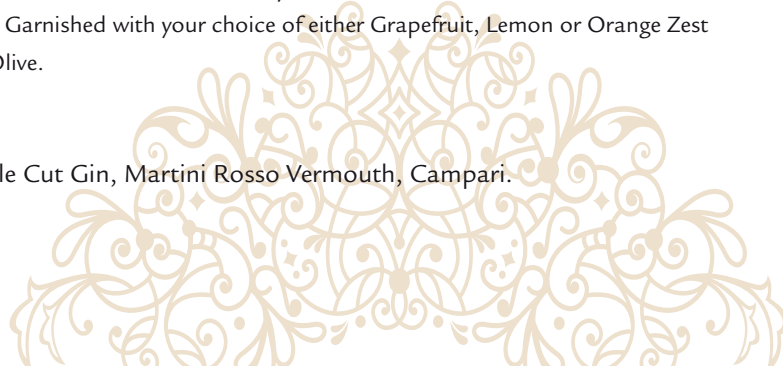
Islay

○	Lagavulin 16yr Old	R155
○	Laphroaig 10yr Old	R85

THE MICHELANGELO'S COCKTAILS

Classic Selection

○	Classic KWV 10, Sugar Cube, Bitters, Filled with MCC or Champagne.	R125 / R350
○	Bellini Peach Purée, MCC.	R105
○	KIR Royale Chambord, Filled with MCC or Champagne.	R125 / R375
○	Pimms Cup Citrus Rind, Mint, Cucumber, Lemonade.	R95
○	Caipirinha Cachaca, Lime, Cane Sugar Syrup.	R125
○	Mojito Havana Club Reserve Rum, Mint, Sugar, Lemonade.	R95
○	Caipiroska Single Batch Vodka, Lime, Passion Fruit.	R105
○	Cosmopolitan Single Batch Vodka, Triple Sec, Cranberry Juice, Fresh Lime.	R125
○	Margarita Olmecca Gold Tequila, Triple Sec, Fresh Lime.	R125
○	French Martini Single Batch Vodka, Chambord, Pineapple Juice.	R135
○	Gin Martini Strettons Double Cut Gin and Martini Extra Dry Vermouth. Wetness to taste. Garnished with your choice of either Grapefruit, Lemon or Orange Zest or the enduring Olive.	R95
○	Vodka Martini Single Batch Vodka and Martini Extra Dry Vermouth. Wetness to taste. Garnished with your choice of either Grapefruit, Lemon or Orange Zest or the enduring Olive.	R95
○	Negroni Strettons Double Cut Gin, Martini Rosso Vermouth, Campari.	R95





THE MICHELANGELO'S COCKTAILS

Signature Cocktails

Sunset Mojito R120
Strettons Double Cut Gin pressed with Fresh Mint, Ruby Grapefruit, Rose Petals and Lime Juice.

A futuristic version of the Classic Mojito, where the Michelangelo incorporates bitter sweet sensations to tantalise your palate. Once completed it's garnished with edible rose petals and soda water.

Watermelon Martini R120
Single Batch Vodka, Triple Sec, Simple Syrup and Cranberry Juice.

A Michelangelo twist on the classic which is shaken with fresh watermelon.

Michelangelo Colada R95
Havana Club Reserve Rum, Simple Syrup and Pineapple Infused Coconut Water.

A twist of the 1952's classic. The Michelangelo introduces to you a refreshing yet subtle twist with red chillies, almond shavings and fresh coriander.

Strawberry and Basil Daiquiri R95
A stunning combination of Havana Club Reserve Rum, fresh basil leaves and finished off shaken with Strawberry Juice.

Mojito: A brief history

The Mojito can be traced back to 1586 when it is believed Richard Drake, a pirate of the Caribbean, mixed the harsh, local sugar cane spirit with mint, lime & sugar. The drink was known as El Draque, meaning 'The Dragon'. The earliest use of the modern name is by Cuban playwright Federico Villoch who proclaimed that when the local spirit was replaced with rum the "Draque was to be called a Mojito".

THE MICHELANGELO'S COCKTAILS

Signature Cocktails continued

- T-Garden (Green Bloody Mary)** R120
 Olmeca Gold Tequila, Apple Juice and Elderflower Syrup.

The Michelangelo's twist on the classic Bloody Mary, whereby it's shaken on ice with smoked lemon juice, fresh cucumber and fresh celery.
- Smoking Rob Roy** R150
 Smoke infused Singleton of Dufftown, Martini Rosso Vermouth and Angostura Bitters.

A classic cocktail twisted from the turn of the 20th century, Bourbon was replaced with Scotch Whisky when Bourbon was scarce to make a Manhattan.
- Lanique Lime** R125
 Floral Lanique stirred with Fresh Lime and topped up with crushed ice.
- Lanique Soda/Lemonade/Tonic** R125
 Floral Lanique, Fresh Lime, topped up with cubed ice and charged with your choice of above mixer.

Bloody Mary: A brief history

The Bloody Mary was first concocted at Harry's New York Bar in Paris, during the 1920s by a bartender called Fernand "Pete" Petiot. It was originally named 'Bucket of Blood' after a famous Chicago nightclub but was soon renamed in honour of Mary Pickford, a silent screenactress. After prohibition ended in 1934, Pete was hired by the St. Regis Hotel in New York where his cocktail went on to international fame.





THE MICHELANGELO'S COCKTAILS

Signature Innocent Cocktails

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|---|-----|
| <p>Virgin Sunset Mojito</p> <p>Ruby Grapefruit pressed with Fresh Mint, Rose Petals and Lime Juice.</p> <p>A futuristic Innocent version of the Classic Mojito, where the Michelangelo incorporates bitter sweet sensations to tantalise your palate. Once completed it's garnished with edible rose petals and soda water.</p> | R75 |
| <p>Virgin Watermelon Martini</p> <p>Simple Syrup and Cranberry Juice.</p> <p>A Michelangelo innocent twist on the classic which is shaken with fresh watermelon.</p> | R75 |
| <p>Virgin Michelangelo Colada</p> <p>Simple Syrup and Pineapple Infused Coconut Water.</p> <p>A twist of the 1952's classic. The Michelangelo introduces to you an Innocent refreshing yet subtle twist with red chillies, almond shavings and fresh coriander.</p> | R75 |
| <p>Virgin Strawberry Basil Daiquiri</p> <p>A stunning Innocent combination of fresh basil leaves and finished off shaken with Strawberry Juice.</p> | R75 |
| <p>Virgin T-Garden</p> <p>Apple Juice shaken with Fresh Cucumber, Celery and Elderflower Syrup.</p> <p>The Michelangelo's twist on the classic Bloody Mary, whereby it's shaken on ice with smoked lemon juice, fresh cucumber and fresh celery.</p> | R75 |

HOT BEVERAGES

○	Freshly Ground Two Cup Plunger Coffee	R38
○	Caffé Latte	R38
○	Americano	R38
○	Hot Chocolate or Milo	R38
○	Cappuccino	R34
○	Espresso Single	R28
○	Espresso Double	R50
○	Chai Tea	R38
○	Luxury Tea Selection	R38

COLD BEVERAGES

○	Soft Drinks	R35
○	“Tisers”	R45
○	Iced Tea	R40
○	Iced Coffee	R40
○	Mineral Water Local - 250ml Still/Sparkling	R35
○	Mineral Water Local - 750ml Still/Sparkling	R70
○	Acqua Panna Still Water 250ml	R60
○	Acqua Panna Still Water 750ml	R100
○	San Pellegrino Sparkling Water 250ml	R60
○	San Pellegrino Sparkling Water 750ml	R100





HIGH TEA

- Étagère R295
Served between 14h30 and 16h30
Monday to Friday
Bookings preferred

A plated selection of savoury and sweet creations served with a variety of fine tea and coffee.
- Michelangelo Weekend High Tea R325
Bookings essential
Served from 13h00 to 16h00 on weekends

Decadent buffet of speciality savoury, sweet and chocolate creations.
Served with a fine selection of tea and coffee.

MILKSHAKES

- Decadent Black Forest R50
- Nougat R50
- Crème Brûlée R50
- Freshly Blended Fruit Shake R50

IL RITROVO TOBACCO LIST

Cigars

○	Blackstone Cherry	R85
○	Blackstone Vanilla	R95
○	Davidhoff Tubos 2000	R780
○	H Upmann Cor Minor	R475
○	Hoyo Petit Rubusto	R600
○	Partagas D no.4	R725
○	Partagas D no.2	R870
○	Cohiba Siglo 2	R750
○	Montecristo no.4	R550
○	Montecristo no.2	R940
○	Romeo Short Churchill	R725
○	Romeo Y Juliet no.2	R470



