

FLO LOBBY LOUNGE – BEVERAGE LIST

Aperitif

Campari

Dubonnet

Martini Bianco

Martini Extra Dry

Martini Rosso

Pernod

Pimm's No.1

Ricard

Armagnac

Chabot Napoleon

Cognac

Otard VSOP

Hennessy VSOP

Martell VSOP

Remy Martin VSOP

Premium Cognac

Hennessy XO

Martell Cordon Blue

Remy Martin XO

Louis XII

Whisky

Canadian Club

Chivas Regal 12 Years

Chivas Regal Royal Salute 21 Years

Dewar's White Label

Jim Beam

John Jameson

Johnnie Walker Gold Label

Johnnie Walker Black Label
Johnnie Walker Green Label
Johnnie Walker Swing
Johnnie Walker Gold Label 18 Years
Johnnie Walker Blue Label
Jack Daniels

Malt Whisky

Glenfiddich 12 Years
Glenmorangie
Auchentoshan 10 Years
Auchentoshan 21 Years
Macallan 12 Years
Bowmore Darkest
Bowmore Dusk
Bowmore Dawn

Fruit Brandy

Calvados
Cherry
Kirsch
Poire Williams
Ez Raspberry
Hpnoti

Cooler

Baby Cham
Wine Cooler - West Coast

Liqueur

Amaretto
Advocaat
Apricot Brandy
Bailey's Irish Cream
Blue Curacao

Cointreau
Cream de Cacao
Cream de Casis
Cream De Menthe
Dom Benedictine
Drambuie
Galliano
Grand Marnier
Malibu
Orange Curacao
Parfait Amour
Sambucca
Southern Comfort
Tia Maria
Triple Sec
DOM Benedictine
Paraiso Lychee

House Wine & Champagne

Champagne
White & Red

Draft Beer

Carlsberg

Bottled Beer

Carlsberg Green Label
Carlsberg Ice
Anchor
Anchor Ice
Guinness Stout
Heineken
Tiger

Vodka

Borzoï

42 Below Pure

42 Below Manuka Honey

Absolut – Pure, Kuran, Mandarin, Vanilla, Pepper, Citron

Burnett's – Pure, Lime, Mango, Coconut, Cherry, Rashberry, Sour Apple, Vanilla, Watermelon, Orange, Citrus, Cranberry

Smirnoff

Skyy – Pure, Melon Berry, Orange, Vanilla, Citrus

Stolichnaya

Mocktail

Detox Boost

Fizz Up

Tropicana

Pink Lady

Flo's Ice Tea

Weight Gainer

Fresh Juice

Apple

Carrot

Grapefruit

Green Guava

Honey Dew

Kiwi

Lime

Mango

Orange

Pineapple

Pink Guava

Starfruit

Tomato

Watermelon

Aerated Soft Drink

Coke, Sprite, Soda, Tonic
Ginger Ale, Ginger Beer &
Bitter Lemon
Diet Coke
Guinness Malta
Nutri Malta

Mineral Water

Evian
Perrier
Aqua Panna
San Pellegrino

Hot Beverage

Café Latte
Cappuccino
Coffee
Decafe Coffee
Double Espresso
Espresso
Hot Chocolate
Specialty Tea
(Cameronian, Camomile, Darjeeling,
Earl Grey, English Breakfast, Jasmine,
Orange Pekoe and Peppermint)

Cocktail

AK - 47
Bloody Mary
Daiquiri
Margarita
Grasshopper
Harvey Wallbanger
Long Island Ice Tea

Malibu
Mai Tai
Planter's Punch
Pian Colada
Rainbow
Screwdriver
Singapore Sling
Whisky Sour
Vodka Espresso
Vodkatini
White Russian
Brandy Alexander
Caipirinha
Cosmopolitan
Kir'
Mojito
Martini
Gin Fizz
Kir' Royal

Imported Bottle Beer

Budweiser
Corona Extra
Foster
Kirin
Stella Artois
Warsteiner

Gin

Beefeater
Gordon's Dry
Bombay Sapphire

Rum

Bacardi

Captain Morgan

Casino

Sherry & Port

Taylor's

Tio Pepe

Harvey's Bristol Cream

Tequila

Jose Cuervo Gold

Camino

FLO LOBBY LOUNGE – BEVERAGE LIST

1. Buffalo Wings

Chicken wings fried in Hot & Spicy BBQ Sauce, served with Celery Sticks & Blue Cheese Dip

2. Cheese Board

A selection of French Camembert and Rouy, Swiss Gruyere and Emmental Cheese, served with Walnut Bread, Grape and Crudites

3. Chips

Plate of Crispy Shoe String French Fries

4. Country Side

Homemade Chicken Liver Parfait with Toasted Walnut Bread and Mixed Pickles

5. Equatorial's Home Smoked

Smoked Salmon served with Scrambled Eggs on Toasted Rye Bread with A Side Salad

6. Flo's Delight
Indian Spiced Potato Wedges with Pineapple & Mango Dip

7. Oriental Express
Fried Prawn Wonton, Vegetarian Spring Rolls and Samosa with Chili & Plum Sauce

8. Pizza "Fruiti Di Mare"
Grilled Seafood, Roasted Garlic and Fresh Herbs

9. Sandwich Bar
Your choice of Emmental Cheese, Chicken Ham, Tuna Mayonnaise or Roasted Beef on White or Whole Meal Toast, served with French Fries

10. Satay Kajang
8 sticks of Chicken or Beef Satay, served with Peanut Sauce, Ketupat Rice, Cucumber & Onions

11. Tropical Fruits
Exotic Fresh Sliced Fruits with Calamansi and Mint Sherbet

12. Vegetarian Foccacia
Grilled Vegetables marinated in herbs and olive oil, laid out on a slice of Mozzarella Cheese and placed on a Toasted Foccacia Bread, served with Potato Wedges and Hot Rouille Sauce