Olive Bar

Step into a world of refined flavour, where each sip is crafted to delight the senses. Our mixologists invite you to embark on a journey of taste with a menu thoughtfully curated featuring signatures, classics, and crafted mocktails. Prefer it shaken or stirred? Simply let your waitron know.

Signature
"crafted not just to impress, but to be remebered"
-Ashwin Ryan, Food and Beverage Manager

DON – THE GODFATHER blend of dark rum, and grand marnier with a zesty twist of citrus, much like its namesake, will always remain	R280
THE 25^{TH} the glenlivet 18, pedro ximénez, fig, chocolate bitters	R350
MIRABELLE inverroche verdant, rosé, jasmine tea, jam	R250
JAMES JOY the glenlivet 12, port, vermouth, bitters	R280
LUCKY NUMBER 47 monkey 47, martini bianco, lavender, lemon, bubbles	R280
EUX DE VIE hennessy vsop, cointreau, lemon, rooibos syrup	R340
GRANNY SMITH hendricks, lemon, apple, komodo	R260
RUBRUM BLOOM inverocche verdant, raspberry, lime, bitters	R230
CHICAGO SUBLIME koval cranberry gin liqueur, white cacao, triple sec, simple syrup, caramelised sugar	R220
TIPSY TUMBLR	R 2 4 0



mhoba rum, treacle sugar, chocolate bitters

ARMONIA R280 the macallan 12-yr old, coconut, vanilla liqueur,

bitters, orange

the classics
a salute to the golden age of cocktail culture

LYCHEE COLADA los locos lychee, triple sec, pineapple, coconut	R280
WHISKEY SHOULDER SOURS monkey shoulder, hazelnut N	R240
SAXONTINI vusa vodka, vermouth, pimento olive	R240
THE OLD FASHIONED glenmorangie 12, treacle sugar, orange bitters	R260
SMOKE SHOW vago mezcal, agave, lime, chili, black pepper	R280
SAXON NEGRONI inverroche classic, campari, vermouth rosso	R240
DISARONNO SOURS disaronno, drambuie, lime, simple syrup	R240
MANHATTAN BULLEIT bulleit bourbon, vermouth, banana	R260
octails for those who choose to sip differently	
SWEET NOTHING basil, sugar snap pea, star anise, soda water	R140
BERGAMOT BERRY earl grey, orange, vanilla, blackberry, soda	R150
K O M O D O granadilla, pickled ginger, coriander	R140
THE ANNA ginologist gin, sugar syrup, lemon juice	R180
	los locos lychee, triple sec, pineapple, coconut WHISKEY SHOULDER SOURS monkey shoulder, hazelnut N SAXONTINI vusa vodka, vermouth, pimento olive THE OLD FASHIONED glenmorangie 12, treacle sugar, orange bitters SMOKE SHOW vago mezcal, agave, lime, chili, black pepper SAXON NEGRONI inverroche classic, campari, vermouth rosso DISARONNO SOURS disaronno, drambuie, lime, simple syrup MANHATTAN BULLEIT bulleit bourbon, vermouth, banana WEET NOTHING basil, sugar snap pea, star anise, soda water BERGAMOT BERRY earl grey, orange, vanilla, blackberry, soda KOMODO granadilla, pickled ginger, coriander THE ANNA



A discretionary gratuity of 12.5% will be added to your bill.