

EASTIN[®]
HOTEL
P E N A N G

THE
LOUNGE

BEVERAGE MENU



DRAUGHT BEER

Tiger Beer Glass	RM32
Tiger Beer Pitcher	RM95
Tiger Beer Tower 3Ltr	RM238

BOTTLED BEER

Tiger	RM32
Guinness Stout	RM32
Heineken	RM35
Brewdog Punk IPA	RM36
Brewdog Dead Pony Club	RM36
Hoegaarden	RM38

APERITIF

	<i>30ml</i>
Martini Dry	RM18
Campari	RM28

GIN

	<i>30ml</i>
Bombay Sapphire	RM25
Gordons	RM25
Morrison & Mackay Sloe Gin	RM28
Tanqueray 10 years	RM28
Hendricks	RM38



VODKA

	<i>30ml</i>
Absolut Blue	RM25
Tito's Handmade Vodka	RM28
Grey Goose	RM36

RUM

	<i>30ml</i>
Bacardi	RM25
Sailor Jerry Spiced Rum	RM28
Mount Gay Rum	RM28
Sagatiba Cachaca	RM35
Havana Club No.7	RM35

TEQUILA

	<i>30ml</i>
Jose Cuervo Silver	RM18
Jose Cuervo Gold	RM18
Monte Alban Mezcal	RM25

COGNAC

	<i>30ml</i>	<i>Bottle</i>
Martell	RM38	RM500
Hennessy	RM38	RM785
Remy Martin	RM38	RM785



BLENDING WHISKY

	<i>30ml</i>	<i>Bottle</i>
Fireball Cinnamon	RM30	
Jack Daniels	RM30	RM450
Johnny Walker Black	RM30	RM480
Jameson	RM30	RM575
Markers Mark Bourbon	RM35	
Wild Turkey Rye	RM35	

SINGLE MALT WHISKY

	<i>30ml</i>	<i>Bottle</i>
Glenfiddich 12 years	RM35	RM695
Glenmorangie 10 years	RM35	RM795
Laphroaig 10 years	RM38	

LIQUEUR

	<i>30ml</i>
Baileys	RM25
Cointreau	RM25
Kahlua	RM25
Malibu	RM25
Jagermeister	RM25
Sambucca	RM25
Dissaroneo Amaretto	RM25
Pimms No.1	RM25



HOUSE SPIRIT

	<i>30ml</i>
Scotch Royal Whisky	RM20
Pierre Cognac VSOP	RM20
Vasparov Vodka	RM20
Ron Dumaci Rum	RM20
Rosemary Churchill Gin	RM20
Old Gran Tequila	RM20

COCKTAIL

Mojito <i>White Rum, Fresh Mint, Fresh Lime Juice, Brown Sugar and Soda</i>	RM28
Margarita <i>Tequila, Fresh Lime Juice and Orange Liqueur</i>	RM28
Cosmopolitan <i>Vodka, Cranberry Juice, Orange Liqueur and Orange Zest</i>	RM28
Long Island Ice Tea <i>Gin, Vodka, Orange Liqueur White Rum, Tequila, Simple Syrup and Splash of Coke</i>	RM32
Sloejito <i>Sloe Gin, Fresh Mint, Fresh Lime Juice, Simple Syrup and Splash of Soda</i>	RM32
Caipirinha <i>Cachaça, Fresh Lime Juice and Brown Sugar</i>	RM35



Classic Pimms

Pimms No1, Lemonade and Fresh Fruits

RM35

Caipiroska

Vodka, Fresh Lime Juice and Brown Sugar

RM35

Espresso Martini

Vodka, Coffee Liqueur Shot of Espresso

RM38

Amaretto Sour

*Amaretto, Bourbon, Egg White,
Fresh Lemon Juice and Simple Syrup*

RM38

Whisky Sour

*Rye Whisky, Fresh Lemon Juice,
Egg White and Simple Syrup*

RM38

MOCKTAIL



Sara's

Strawberry, Orange and Cranberry Juice

RM18

Virgin Tito

*Fresh Lime Juice, Brown Sugar
and Splash of Soda*

RM18

Northern Monkey

Guava, Lychee and Lemon Juice

RM18

Frapple Apple

*Green Apple, Pineapple, Orange
and Lemon Juice*

RM18





WINE

WHITE WINE

Tempus Two – Sauvignon Blanc (AUS)

A crisp refreshing style with luscious berries and tropical fruit flavours, herbaceous notes and citrus twist

Food pairing – Fresh seafood or lightly grilled fish

Glass 150ml - RM34

Bottle 750ml - RM128

Cranswick Lakefield - Chardonnay (AUS)

Fresh tropical and stone fruit notes, melon and gooseberry freshness with zesty acid to finish off the palate

Food pairing – Steamed or grilled fish, pasta or risotto, lightly cooked shellfish or creamy vegetables soup

Glass 150ml - RM34

Bottle 750ml - RM128

Le Grand Noir – Chardonnay (FRA)

An interesting wine with a refreshingly grassy green fig, papaya and lychee notes

Food pairing - All seafood dishes or white meat

Bottle 750ml - RM200

Hole in Water – Sauvignon Blanc (NZ)

Fresh and punchy palate filled with lush flavours of guava, lychee, elderflower and tropical fruits

Food pairing – Grilled crustacea, fresh seafood or cod

Bottle 750ml - RM200

Alois Lageder Riff – Pinot Grigio (ITA)

Elegantly fruity white with a hint of apples and peaches

Light to medium-bodied

Food pairing – Salads, poultry, white meat or vegetable dishes

Bottle 750ml - RM220

Protea – Chenin Blanc (USA)

Crisp citrus flavour with tangy lemon vibrancy, Light-bodied and a gentle persistence

Food pairing – Grilled chicken, gruyere cheese, chicken pot pie or fresh seafood

Bottle 750ml - RM220



RED WINE

Tempus Two - Shiraz (AUS)

Soft, full and rounded vanilla and caramel flavours are balanced with rich, ripe plum and spices

Food pairing – Poultry or cheese

Glass 150ml - RM34

Bottle 750ml - RM128

Tempus Two - Cabernet Sauvignon (AUS)

Balanced and full-bodied wine exhibiting rich berry fruit, cassis and chocolatey

Food pairing – Steak with peppercorn sauce or lamb shanks

Glass 150ml - RM34

Bottle 750ml - RM128

Le Grand Noir - Pinot Noir (FRA)

A very distinctive and immediately enjoyable Pinot Noir, this is a very juicy, raspberryish, cherryish wine with hints of strawberry and oak and a refreshing note of pepper

Food pairing – Accompany wide range of meat dishes or fish such as tuna or salmon

Bottle 750ml - RM200

Villa Caffagio Classico - Chianti (ITA)

Versatile red wine with deep flavours of blackberry and plum, super-dry texture and fresh

Food pairing – Hearty beef burger, lamb dishes, blue stilton or mozzarella cheese

Bottle 750ml - RM250

Baigorri Crianza - Rioja (SPA)

Intense cherry-coloured wine of medium high layer, aromas of black fruit and compote fruit and a hint of spice

Food pairing – Mild or medium hot dish with chilli, meat pie, hotpot, moussaka or cheese board

Bottle 750ml - RM300





SPARKLING WINE

Diamond Prosecco – Glera (ITA)

Diamond prosecco is a versatile wine which is ideal for most daily occasions. Clean, dry, fresh and nicely balanced with fruity apple pear and peach

Bottle 750ml - RM438

Villa Conchi NV Brut – Cava Rose (SPA)

Fresh, fruity, pleasant with good structure and medium intensity

Bottle 750ml - RM438

CHAMPAGNE

Moet & Chandon Brut NV – (FRA)

A style distinguished by its bright fruitiness, its seductive palate and its elegant maturity

Bottle 750ml - RM750

Veuve Clicquot Brut NV – (FRA)

The predominance of Pinot Noir provides the core structure of Clicquot, while a touch of Meunier rounds out the blend

Bottle 750ml - RM850



COFFEE



Espresso	RM16
Americano	RM18
Flat White	RM18
Cappucino	RM18
Café Latte	RM18
Café Mocha	RM18

**Add RM3.00 for Hazelnut or Caramel flavoured coffee*

LIQUEUR COFFEE

Irish Coffee	RM20
Russian Coffee	RM20
Baileys Coffee	RM25
French Coffee	RM25

TEA



English Breakfast	RM13
Earl Grey	RM16
Pure Chamomile Flowers	RM16
Pure Peppermint Leaves	RM16
Darjeeling	RM16
Ceylon	RM16
Jasmine Green Tea	RM16
Berry Sensations	RM16





HOT BEVERAGE

Hot Milo	RM12
Kopi Tarik	RM12
Nescafe Tarik	RM12
Teh Tarik	RM12
Hot Chocolate	RM14

COLD BEVERAGE

Ice Lemon Tea	RM12
Ice Nescafe	RM12
Ice Coffee	RM14
Ice Milo	RM14
Ice Chocolate	RM15
Ice Latte	RM18
Ice Cappucino	RM18
Ice Mocha	RM18

**Add RM3.00 for Hazelnut or Caramel flavoured coffee*

MINERAL WATER

Eau Claire	RM5
Evian	RM20
Perrier Sparkling Water	RM22



SOFT DRINK

Coca-Cola	RM11
Coke Light	RM11
7UP	RM11
100 Plus	RM11
Soda Water	RM11
Tonic Water	RM11
Ginger Beer	RM11
Ginger Ale	RM11

FRESH JUICE

Green Apple	RM15
Orange	RM15
Honeydew	RM15
Watermelon	RM15
Pineapple	RM15
Carrot	RM15

LOCAL & CHILLED JUICE

Soya Bean	RM8
Chrysanthemum	RM8
Cincau	RM8
Apple	RM11
Orange	RM11
Guava	RM11
Mango	RM11
Lime	RM11

