

Bubbles / Sparkling

NV Louis Perdrier Sparkling, Bourgogne, France	160	750
NV Jean Pierre & co Brut, Sparkling, South Eastern Australia	175	850
Zonin Prosecco Cuvée, Italy		1200

White Wine

	<i>gls</i>	<i>btl</i>
Santi Sortesele (2023) Pinot Grigio, Valdadige, Italy	185	900
Leonard RD (2023) Chardonnay, New South Wales, Australia	165	725
Tocornal (2023) Sauvignon Blanc, Central Valley, Chile	160	700

Rosé

Mouton Cadet (2023) Bordeaux Rosé, France	185	900
Gérard Bertrand (2021) Pinot Grigio, Valdadige, Italy	175	850
Tall Horse Pinotage Rosé, Coastal Region, South Africa	160	750

Red Wine

Cono Sur Bicicleta (2023) Pinot Noir, Central Valley, Chile	185	850
Rivera Primitivo (2022) Sauvignon Blanc, Central Valley, Chile	170	750
Finca Las Moras Intis (2023) Malbec, San Juan, Argentina	165	725

Spirit

Tequila

	<i>gls</i>	<i>btl</i>
Patron Silver	185	3800
Codigo Reposado	195	3900
Don Julio Reposado	195	3900
Don Julio 1942 Anejo		15000
Clase Azul Reposado		15000

Vodka

Stolichnaya	165	2100
Belvedere	185	3250
Grey Goose	195	3500

Gin

Bombay Sapphire	165	3100
Hendrick's	185	3400
Roku	195	3500

Rum

Bacardi Carta Blanca	165	2100
Black Tears Dry Spiced Rum	165	2300
Brugal Blanco Supremo	165	2300

Whiskey

Johnnie Walker Black	165	3000
Chivas Regal	165	3300
Monkey Shoulder	165	3300

Beer

	<i>can</i>
Kura Kura - Session Hazy	95
Kura Kura - Island Ale	120
Island Brewing - Pilsner	95
Island Brewing - Summer Pale Ale	120



POOLSIDE MENU

12PM – 6PM

Snacks & Small

Spiced Red Pepper Hummus ^{(V)(D)} | 75
grilled flat bread

Arancini ^{(V)(D)} | 75
wild mushroom, black garlic aioli

Salt n Pepper Calamari ^{(SF)(D)} | 85
aioli, lemon

Market Fish Carpaccio ^{(SF)(GF)} | 75
fennel, capers, gremolata

Fried Chicken Wings ^(D) | 85
ranch mayo dipper

Beef Skewers | 170
chimichurri

Shoestring Fries ^(D) | 60
aioli

Salads

Greek ^{(V)(D)(GF)} | 90
heirloom tomato & cucumber, whipped avocado, oregano, feta, house dressing

Bistro ^{(V)(D)(GF)} | 90
green beans, asparagus, grilled zucchini, dill, house dressing, ricotta salata

Nicoise ^{(SF)(D)} | 120
confit yellowfin tuna, capers, soft boiled egg, cress, pickled onions, potato croutons

Caesar ^{(SF)(D)(P)} | 120
citrus grilled chicken, gem lettuce, soft boiled eggs, parmesan, anchovy dressing, crostini

Green Salad ^{(V)(V)} | 60
house dressing

Pizzas

Margherita ^{(V)(D)} | 120
fresh tomato sauce, fresh mozzarella, basil

Fruiti de Marie ^{(SF)(D)} | 190
fresh tomato sauce, octopus, mussels, fish, calamari, chili, herb dressing

The Ulu ^(D) | 190
fresh tomato sauce, Parma ham, marinated zucchini, red pepper agrodolce, fresh mozzarella

Pepperoni ^{(D)(P)} | 150
fresh tomato sauce, parmesan, honey

Mains

Parisienne Gnocchi ^{(V)(D)(N)} | 140
wood roasted tomato, zucchini, stracciatella, salsa verde

Fettuccini Marinara ^{(SF)(S)} | 180
prawns, fish, mussels, squid, fresh tomato & chili sauce

Market Fish & Chips ^{(SF)(D)} | 150
beer battered, yogurt tartare, lemon

Grilled Chicken Sando ^{(V)(D)} | 140
fire roasted chicken thighs, espelette pepper, Stracciatella, rocket pesto






Ulu Burger ^(D) | 150
150g grass fed beef, pickles, melted Swiss cheese, sauce gribiche, fries

Sweets

Sticky Rice Crème Brulee ^{(V)(D)} | 70
crostoli

Dark Chocolate Semifreddo ^{(V)(D)(N)} | 70
whipped salted caramel, choc-hazelnut streusel

Coconut Granita ^{(V)(D)(N)} | 70
white chocolate cream, pomelo, grated orange, salted pistachios

 Dairy (D) |  Nuts (N) |  Seafood (SF) |  Vegetarian (V) |  Vegan (VV)

 Gluten Free (GF) |  Spicy (S) |  Contain Pork (P)

Cliffhouse Classics | 165

Tommy’s Margarita
tequila, lime, organic agave nectar, serve on the rocks

Tulum Lychee Martini
tequila, lemon, lychee reduction, lychee fruits, half salt on rim glass, mineral saline

Jalisco Mule
tequila, grilled ginger, agave, chile, flame chile float top, serve on the rock

Aperol Spritz
sparkling wine, soda, rosemary, dried orange

S.O Beach
gin, house tonic syrup, pomello, soda

Spiced Mango Daiquiri
spiced rum, lemon, mango puree, agave, chili

Signature Cocktails | 165

Cliff Colada
coconut infused rum, pineapple reduction, coconut water, flamed coconut meringue

Smoked Pineapple Margarita
tequila, lime, organic agave nectar, smoked pineapple, turmeric paprika sea salt on rim, served on the rocks

Golden Geisha
vodka, yuzu, raspberry jam, cloudy apple, elderflower

Loca Lucia
tequila, lemon, passion fruit, vanilla reduction, cinnamon sea salt on rim, serve on the rock

Cucumber Number
vodka, elder flower, cucumber, hyme, cloudy apple, soda

Cliffhouse Highlights | 195

Tropical Rum Punch
tropical white rum, coconut rum, pineapple, orange, grenadine, dark rum float top

Matcha Amaretto Sour
vanilla infused vodka, amaretto, lemon, Foamer, agave nectar, edible flowers

Marshmallow Espresso Martini
vanilla infused vodka, espresso, maple reduction, cointreau, toasted marshmallow

Smoky Whiskey Train
bourbon whiskey, grill lemon and pineapple juice, honey, pinch of salt, serve on the rock

Mocktails | 90

Watermelon Mint Smash
watermelon | fresh mint | lime cordial | soda

Blueberry Basil Lemonade
blueberry jam, basil, lemon, elderflower reduction, soda

Ginger Fizz
fresh ginger, pressed lime, tonic