RAALHU

RESTAURANT | BAR | CHAMPAGNE PAVILION

BEVERAGE PLAN PACKAGE

MENU

SCAN

TO VIEW THE MENU TRANSLATION

RAALHU SIGNATURES

Columbian Exchange Concoctions is our Cocktail concept inspired by legendary Trade route of The ***Christopher Columbus*** refers to the widespread transfer of plants, animals, culture, human populations, technology, diseases, and ideas between the Americas, West Africa and the Old World in the 15th and 16th centuries. This concept answers today's rising demand for: Health-forward, functional beverages, culturally immersive, storytelling, inviting people into a sensory journey through history.

Distinguished Curated Fluid

Sous-vide Vermouth Bianco Earl Grey Tea
A cooking method using to develop Bianco Vermouth with the bergamot flavor and hint from Earl grey tea.

Raspberry Emulsion
A technique combining Vodka, Raspberry puree and Pectinex plant based to create milky moisturizer with a gel-like consistency.

Orange Coffee Saccharum
Left over ground Arabica, orange sunkist peel, granulated sugar resting for 6 hours in room temperature

Pineapple Ink
Active carbon derived from Pineapple skin. The skin has been fermented for 3 days with local brown sugar and hint of vanilla continue to dehydrate and finish by grilling to get the active carbon.

COCKTAIL NAME AND INGREDIENT INSPIRED BY THE HISTORY OF THE YEAR

Chocolate Amaro

Amaro Ramazotti, Chocolate Cordial

Inspired by the history year Circa

(1519) Spanish conquistadors encountered chocolate in 1519 and brought it to Spain as a medicine. From Spain, it gained popularity among the European elite over the following three centuries, was debated for its medicinal and religious merits, and was understood as an aphrodisiac.

Raalhu Spritz

Aperol, Potato Spirit, Saline, Prune

Inspired by the history year Circa

(1700 - 1900) Potatoes eventually became an important staple food in the diets of many Europeans, contributing to an estimated 12 to 25% of the population growth in Afro-Eurasia between 1700 and 1900. The introduction of the potato to the Old-World accounts for 47 percent of the increase in urbanization between 1700 and 1900.

Forbidden
Americano

Campari, Red Vermouth, Coffee Orange Saccharum, Fizz

Inspired by the history year Circa
(1720) The discovery of the Americas provided the Old World with new arable landscapes suitable for growing sugarcane and Coffee. Coffee introduced in the Americas circa 1720 from Africa and the Middle East.

Nocciola

Brandy, White Cacao Cordial, Hazelnut Cordial, Almond Cordial

Inspired by the history year Circa
(1500 - 1600) Almonds were part of the Columbian Exchange, originating from the Old World and introduced to the Americas. Almonds, along with other crops like apples, bananas, and wheat, were brought from Europe, Asia, and Africa to the Americas.

Apricot Bourbon

Black Bourbon, Apricot Cordial, Almond Syrup,
Chilled Apple juice

Inspired by the history year Circa
(1500 - 1600) Almonds were part of the Columbian Exchange, originating from the Old World and introduced to the Americas. Almonds, along with other crops like apples, bananas, and wheat, were brought from Europe, Asia, and Africa to the Americas.

Bergamot Bianco

Spiced Rum, Sous-vide Vermouth Bianco Earl Grey Tea, Gallian

Inspired by the history year Circa
(1550) The Portuguese introduced sugar plantations in the 1550 off the coast of their Brazilian settlement colony, located on the island of Sao Vincente. Although the sugar trade in the Americas was initially dominated by the Portuguese Empire, the Dutch Portuguese War would cause a shift which would have knock-on effects for the further growth of the sugar trade in the Caribbean and particularly the production of Rum (made from sugar cane juice)

Musa Balbisiana

Flor de Cana 7 years, Sherry, Banana Cordial, Prosecco

Inspired by the history year Circa
(1600) Bananas were introduced into the Americas in the 16th century by Portuguese sailors, who brought them from West Africa and were planted by the Portuguese on Canary Island.

RAALHU CLASSIC TWIST

Dive into our collection of unique cocktail recipes, transforming Classic Cocktails with innovative twists. These carefully selected Classic Cocktails have been recrafted to meet Raalhu Dining Scene.

Aperol Moscato Spritz

Aperol, Moscato di Asti and Soda Water

(Inspired and uniquely twisted from the Famous Classic Aperol Spritz Cocktail)

Blackened Hugo Spritz

Elderflower Cordial, Pineapple Ink, Sparkling water and Prosecco

(Inspired and uniquely twisted from the Famous Classic Hugo Spritz)

Prosecco Mojito

Havana 7 years, Fresh Mint Sprigs, Brown Sugar and Prosecco

(Inspired and uniquely twisted from the Famous Classic Mojito)

Hazelnut Espresso Martini

Vodka, Frangelico, Espresso and Vanilla Syrup

(Inspired and uniquely twisted from the Famous Classic Espresso Martini)

White Negroni

Dry Gin, Vermouth Bianco, Galliano

(Inspired and uniquely twisted from the Famous Classic Negroni)

COLD PRESSED JUICE

Orange
Watermelon
Pineapple
Mixed Fruit
Lime

CHILLED JUICE

Apple
Cranberry
Pineapple
Mango
Orange

COLD BREW ICED TEA

Floral Jasmine Fizz

Cold Brew Jasmine Green tea,
Fresh Lime, Elderflower Syrup
& Whipped cream

Iced Greens Aroma

Cold brew Jasmine Green Tea, Mint leaves,
Spinach, Fresh Lime, Sugar Syrup

Strawberry Iced Tea Float

Cold brew Strawberry Tea, Strawberry Ice Cream

Rose Bloom

Rose with French Vanilla Tea, Fresh orange juice, Lemon Grass Syrup

Amary Tropic

Black tea, Pandan Syrup , Pineapple Juice

TROPICAL MOCKTAIL

Virgin Colada

Pineapple juice, colada mix

Elderflower Lemon Fizz

Elderflower syrup, Fresh lemon,
Blue curacao syrup and soda water

Lemongrass - Basil Virgin Mojito

Lemongrass - ginger tea, basil leaves, Brown sugar, Lime juice and soda water

Mango Mule

Cucumber, honey, mango muddled with ginger ale

Orange Passion

Fresh Orange Juice, Fresh Passion fruit,
Passion Puree, Soda water

COFFEE
Americano Coffee
Espresso
Machiato
Cappucino
Hot Chocolate
Veli Ice Coffee

OUR TEA SELECTION
Sencha Green
Rosehip with Hibiscus
Darjeeling
Morrocan Mint Green

WATER
Veli Still Water
Veli Sparkling Water

SOFT DRINKS
Coke
Diet Coke
Sprite
Fanta
Soda Water
Tonic Water
Bitter Lemon
Ginger Ale

BEER
Complot IPA
Daura (gluten free)
Free Damm (0,0 % alc)
Heineken
Carlsberg Draught
Lion Draught

CIDER
Megners

SCOTCH WHISKY
J&B Rare
Grant's

IRISH WHISKY
Jameson

AMERICAN WHISKY
Jim Beam Black Label
Jack Daniel's

VODKA
Absolut Blue
Danzka

GIN
Bombay Sapphire
Gordon's
Tanqueray

RUM
Bacardi Light
Bacardi Gold
Captain's Morgan Dark
Havana Club Anejo

WINE BY THE GLASS (150ML)

SPARKLING WINE

Cava, Jaume Serra Brut Rose,
Catalunya, Spain Prosecco Altre Stelle
DOC, Italy

WHITE WINE

Chateau D'Haurets, Ducourt, Bordeaux, France
Sauvignon Blanc, Stoneburn, Marlborough, New Zealand
Pinot Grigio, Montelliana, Delle Venezie, Italy
Chardonnay, Cambridge Crossing, South Australia
Trebbiano, Cornaro, Cantina Montelliana, Rubicone, Italy

RED WINE

Merlot, A D'Aussieres, Barons de Rothschild, France
Château d'Haurets, Ducourt, Bordeaux, France
Syrah, Cambridge Crossing, South Australia
Malbec, Kaiken, Estate, Mendoza, Argentina
Pinot Noir, Casillero del Diablo, Viña Concha y Toro, Chile

ROSE WINE

Château d'Haurets Rose, Bordeaux, France
Syrah, Santa Julia Rosé, Mendoza, Argentina