SPARKLING WINE

Lacroix Dunesse Brut Champagne, France	175/925
Prosecco, Spumante, Extra Dry, Bianca Vigna, Veneto, Italy	125/595

WHITE WINE

Genessa Bianco, Sicily, Italy	95/425
Pascal Jolivet, Sancerre, France	205/1050
Dashwood Sauvignon Blanc, Marlborough New Zealand	165/725
Chardonnay, Mercurey Clos Rochette Bourgogne, France	225 / 995

RED WINE

Genessa Rosso, Sicily, Italy	95/425
Bourgogne Antonin Pinot Noir	225/1250

ROSÉ WINE

Nessa Rosé, IGP Méditerranée, France	115/495

DRAFT BEER

40 cl	Carlsberg Pilsner 4,6%	65
40 cl	Brooklyn IPA 4,6%	65
40 cl	Kronenbourg blanc 5,0%	65

BEER ON BOTTLE

33 cl	Braunstain DragonFly LAGER 4,9%	75
33 cl	Braunstain DragonFly IPA 5,7%	75

ALCOHOL FREE

33 cl	Braunstain 0,5 %	50
33cl	Carlsberg Nordic 0,0%	50

SOFT DRINKS

20 cl	Coca Cola, Coca Cola Zero, Sprite, Fanta	45
20 cl	Three cents – Soda / Grapefruit Soda / Ginger Beer	45
25 cl	Redbull, Redbull Zero	55

HOT BEVERAGES

Espresso	25
Cappuchino	45
Café Latte / Chai / Matcha	45
Cortado	45
Flat white	45
Tea (ask for selection)	45

POOL CLUB & SPA

AT THE ROX

HOUSE CLASSICS

OLD FASHIONED 175
The Mcallan 12, Rock Candy, House Bitters, Brown Butter Tinture

NEGRONI 175
No.3 Gin, Plymouth Gin, Campari, Dolin Rosso

MARTINI 175
No.3 Gin, Plymouth Gin, Dolin Dry, Dolin Blanc, Chardonnay

THE PIÑA 175
Hervana 3, Pineapple, Coconut, Clarified

SIGNATURE COCKTAIL

KØGE VICE 145
Rum, Strawberry, Coconut Cream

COOL DOWN 145
Gin, Fino Sherry, Rock Melon, Sparkling Wine

APERITIVO FIZZ 145
Aperol, Grenadine, Carlsberg

AMARA 145
Disaronno, Cherry Heering, Cola, Saline

SOLARIS 145
Rum, Mango, Vanilla, Lemon

NON ALCOHOLIC COCKTAILS

HARWEST *Carrot, Apple, Ginger* 95

EASTERN SUNRISE *Matcha, Sparkling Ice Tea* 95

MORNING PERSON *Espresso Sirup, Tonic* 95

ROCK RUSH *Rock Melon, Lemon, Honey* 95

MID-SIZED DISHES

BEEF TATAKI 155
Seared beef, nuoc cham, green papaya, mint, sesame, pak choi

YELLOWFIN TUNA TATAR 155
Sichuan mayo, coriander, pickled radish cashew nuts, burned chili dressing

FRESH CUCUMBER SALAD 85
Chinkiang, coriander, spring onion, sesame, crispy chili

EDAMAME 65
White miso & citrus vinaigrette

STEAMED DUMPLINGS

PORK DUMPLING 135
Gochugaru, chicken stock, smoked Sichuan oil, spring onion

CHILI DUMPLING 135
Shiitake, black bean sauce, leek, Thai basil, papaya

DRUNKEN WONTON 145
Creamy shrimp & chicken, miso broth, Cho Jang, coriander, rice pearls, chives

SNACKS

MANZANILLA OLIVES 55

MARCONA ALMONDS 55

SALTED CHIPS 55

DESSERTS

CRÈME BRÛLÉE 115
Fresh mango & mint sorbet

FRESH FRUIT 95
Chefs selection

Please let your server know of any dietary requirements or allergies.