RESERVATIONS & EVENTS

RESERVATIONS

If you would like to reserve a table or booth for an evening in The Drift, please email thedrift@theroyalyacht.com

BOOKINGS

If you would like to make a booking in The Drift for food or a cocktail making class, please contact The Drift Manager: thedrift@theroyalyacht.com.

Cocktail Making Class: £37.50 per person

A 90 minute (approx) workshop includes:

- All your cocktail ingredients
- Nibbles during the workshop
- 3 classic cocktails
- Practical & tuition

EVENTS

The Drift creates an atmosphere of comfort and lavish extravagance, with sumptuous furnishings and cutting edge design. Our state of the art lighting, sound and video system plays a prominent part in defining the ever-changing ambience of this space.

With a total capacity of 550 we can accommodate almost any event from comedy shows to casino nights and corporate parties.

If you are thinking of hosting an event in The Drift, please contact events@theroyalyacht.com for more information.

CHAMPAGNE & SPARKLING

RASPBERRY SENSATION Champagne, raspberry vodka and sugar	£12.50
BELLINI Champagne and peach puree	£12.50
APEROL SPRITZ Aperol, Prosecco and soda water	£11.50
PORN STAR Vanilla vodka, passion fruit liqueur, passion fruit puree and Champagne	£11.50

EXCLUSIVES

FRUITY BOOTY Galliano, melon liqueur, orange liqueur, passion fruit juice and Malibu	£10.00
SWEET RASPBERRY Raspberry vodka, Chambord, lemon juice, sugar syrup, pineapple juice, raspberries	£10.00
BASIL SMASH Gin, lime juice, sugar syrup, basil leaves, apple	£9.75
JUNE BUG Midori, Malibu, banana liqueur, fresh lemon, sugar, pineapple juice	£9.75
YACHT PUNCH Mount Gay, triple sec, cherry brandy, orange juice, pineapple juice, grenadine	£9.75
ESPRESSO PATRON Tequila patron coffee, Frangelico, shot of espresso, sugar syrup	£10.50
PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.	

CLASSICS

PINA COLADA Mint Passion fruit Malibu, pineapple juice, coconut puree and cream	£9.00	CHICKEN SATAY Grilled chicken skewe sauce and pineapple :
NEGRONI Gin, sweet vermouth and Campari	£10.00	VEGETARIAN WRAF Vegetable wrap with mozzarella cheese se
CLASSIC MARTINI Vodka and Martini dry	£9.75	STEAK & FOIE GRAS
COSMOPOLITAN Citrus vodka, Cointreau, lime juice and cranberry juice	£9.75	Grilled steak, pan roc brioche bun, skinny fr
MAI-TAI Rum, orange curacao, pineapple & orange juice, syrup and lime juice	£10.00	CHILLI BEEF PIZZA Chilli beef and spicy o
GIN MARTINI Bombay and Martini dry	£9.75	mozzarella
FROZEN STRAWBERRY DAIQUIRI Rum, lime juice, strawberry syrup, fresh strawberries	£9.75	STEAK SANDWICH Soy and mirin marinat mustard butter, served
MARGARITA Silver tequila, lime juice and Cointreau	£10.00	THE ROYAL YACHT
BRAMBLE Gin, lemon juice, sugar syrup, creme de Mure	£9.75	cheddar cheese, gem chips and salad
ESPRESSO MARTINI Vanilla vodka, Kahlua, coffee, sugar syrup	£9.75	TASTE OF ASIA
FRENCH MARTINI Raspberry vodka, Chambord, pineapple juice,	£9.75	Tempura prawns, st Shanghai roll, edan and chilli jam
CAIPIRINHA Mango / Passion Fruit / Strawberry Cachaca, lime wedges and brown sugar	£9.50	and em jam
MOSCOW MULE Vodka, lime juice, ginger beer on the side	£10.50	PLEASE BE AWARE THAT THERE C
PISCO SOUR	£10.00	SHARE THE LOVE
Pisco, lime juice, egg white, sugar syrup, Angostura bitter	П	@DriftJersey O @th

LARGER BITES

CHICKEN SATAY	10
Grilled chicken skewers with classic spicy Malay coconut and peanut sauce and pineapple salsa	
VEGETARIAN WRAP (V)	10.
Vegetable wrap with pesto, sunburst tomato, grilled zucchini and mozzarella cheese served with mixed leaves and chips	
STEAK & FOIE GRAS SLIDER	15.
Grilled steak, pan roasted foie gras, caramelised onions in a mini brioche bun, skinny fries	
CHILLI BEEF PIZZA	14.
Chilli beef and spicy chorizo pizza with oyster mushroom, tomato and mozzarella	
STEAK SANDWICH	14.
Soy and mirin marinated grilled steak with caramelised onions and mustard butter, served in warm crusty bread with chips and salad	
THE ROYAL YACHT BURGER	14.
220g beef burger served in a sesame bun with sweet cured bacon, cheddar cheese, gem lettuce and avocado mayonnaise, served with chips and salad	
TASTE OF ASIA	19.
Tempura prawns, steamed Thai crab cakes, prawn toast, pork	
Shanghai roll, edamame beans and prawn crackers, ginger and chilli jam	
PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE	
PREPARATION OF OUR MENUS. IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.	
SHARE THE LOVE	
@DriftJersey	

SMALL BITES

TORTILLA CRISPS & HOUMOUS Tortilla crisps with chickpea houmous	4.90
TEMPURA PRAWNS Tempura prawns served on baby gem lettuce with a teriyaki sauce.	6.20
CHICKEN SPRING ROLLS Crispy chicken, sweet corn and cream cheese spring rolls with spicy Mexican tomato and chilli salsa.	6.95
CHICKEN WINGS Chilli & ginger marinated chicken wings, soy glaze and Asian slaw with rice noodles	9.95
PORK RIBS Salt and pepper pork rib with lime juice, Japanese dry chilli's, spring onions, Asian slaw and ginger jam	9.50

SIDES

FRENCH FRIES (V) (VG)	4.45
FRENCH FRIES WITH PARMESAN AND TRUFFLE OIL (V)	4.90

CLASSICS

LONG ISLAND ICED TEA	£10.00
Tequila, vodka, Cointreau, Gin, Rum and coke	
PIMMS	£8.00
Pimms, Cointreau, lemonade and fruits	
SANGRIAS	
Red wine Cointreau, fruits and lemonade	£8.50
White wine Melon liqueur, kiwi and lemonade	£8.50
MOJITOS	
Classic Mojito Rum, lime wedges, mint leaves and soda top	£9.50
Raspberry Mojito Rum, lime wedges, mint leaves & soda top	£9.50

PIMMS O'CLOCK?



GIN COCKTAILS

BULLDOG Bulldog, Fever Tree Indian Tonic, star anise, cinnamon stick, orange peel	£12.50
BOMBAY SAPPHIRE Bombay Sapphire, Fever Tree Indian Tonic, cinnamon, orange peel	£12.00
TANQUERAY Tanqueray, Fever Tree Elderflower Tonic, lime peel, basil leaf Apple Sourz, cloves	£14.50
WHEADON'S GIN Wheadon's Rock Samphire and Pink Grapefruit, Fever Tree Indian Tonic, pink grapefruit, red pepper corn	£15.00
MONKEY47 Monkey47, Fever Tree Elderflower Tonic, lemon peel	£16.00
GORDONS PINK GIN Gordons Pink Gin, Elderflower tonic, strawberry, orange peel, raspberry	£14.50
	1

LANIQUE X THE ROYAL YACHT

LANIQUE & TONIC Lanique, Fever Tree Premium Tonic, lime, rose petals	£12.00
LANIQUE ROSE MOJITO Lanique, White Rum, lime, mint, sugar syrup	£9.50
LANIQUE & LIME Lanique, fresh lime juice	£9.00



WINE SELECTION

	Glass		Bottle
	175ml	250ml	
WHITE WINE			
140 Chardonnay, Concha y Toro, Chile	£5.50	£7.50	£21.00
141 Sauvignon Blanc, Concha y Toro, Chile	£5.50	£7.50	£21.00
145 Pinot Grigio, Allamanda, Italy	£5.50	£7.50	£21.00
223 Sancerre, Roger Neveu, France	£9.75	£12.75	£37.50
271 Antea, Marques de Caceres, Spain			£29.50
ROSE WINE			
144 Blush Rose, Concha y Toro, Chile	£5.50	£7.50	£21.00
146 Pinot Grigio Rosé, Allamanda, Italy	£5.50	£7.50	£21.00
RED WINE			
142 Cabernet Sauvignon, Concha y Toro, Chile	£5.50	£7.50	£21.00
143 Merlot, Concha y Toro, Chile	£5.50	£7.50	£21.00
414 Fleurie, George Duboeuf, France	£8.50	£11.75	£32.00
501 Merlot, Wakefield Estate, Australia			£37.50
			1

CHAMPAGNE

MAGNUM'S & JEROBOAM'S		
	Magnum	Jeroboam
100 Laurent Perrier, Brut N.V.	£125.00	£350.00
103 Pol Roger, Extra Cuvée de Réserve Brut	£150.00	£350.00
104 Louis Roederer, Brut Premier	£160.00	
105 Taittinger, Brut Réserve	£160.00	
106 Veuve Clicquot, Brut	£170.00	£500.00
127 Laurent Perrier, Cuvée Brut Rose N.V.	£210.00	
FOR SOMETHING EXTRA SPECIAL		
		Bottle
137 Moët et Chandon, Impérial Ice N.V.		£85.00
139 Dom Pérignon, Illuminated Label 2006		£235.00

SHARING COCKTAILS

THE TREASURE CHEST (Big Drift only) Not for the faint hearted our sharing cocktail is a delicious blend of gin, fresh lime and lemon juice with angostura bitters, orange bitters, gomme syrup, orgeat, cointreau and apricot brandy. Passion fruit purée and pineapple juice are added with passoa float for a final flourish and served in a Treasure Chest.	
Serving 8 persons Serving 12 persons	£75.00 £95.00
DRIFT BARREL BOMB (Big Drift only) House vodka, dry vermouth, lime juice, pear juice, apple juice and vanilla syrup.	
Serving 6 persons	£55.00
LIQUIDE DE LA MER Rum, Malibu, blue curacao, lime juice and pineapple juice served in a Conch Shell.	
Serving 4 persons	£35.00
MOJITO MARACA SHARER Bacardi, sugar, fresh lime, mint and soda top.	
Serving 2 persons	£16.50

SPIRITS

TEQUILA	Single	Bottle*
Sauza Tequila Gold	£3.95	£115.00
Sauza Tequila Silver	£3.95	£115.00

Selection of draught & bottled beers also available, and for a comprehensive selection of cocktails, please ask your waiter for assistance.

Bottle service includes 2 litres of soft drink mixers (Coke, Lemonade, Tonic or Orange Juice).

^{*}Bottle Service

SPIRITS

CHAMPAGNE

				1.1	
VODKAS	Single	Bottle*		Glass	Bottle
Absolut Blue	£3.95	£120.00	100 Laurent Perrier, Brut N.V.	£11.00	£56.50
Reyka	£4.15		102 Moët et Chandon, Brut Impérial N.V		£75.00
Zubrowka	£3.95		103 Pol Roger, Extra Cuvée de Réserve Brut		£72.50
Ciroc	£5.00	£150.00	104 Louis Roederer, Brut Premier		£75.00
Ciroc Apple	£5.25	£160.00	105 Taittinger, Brut Réserve		£77.50
Grey Goose Orange	£5.25		106 Veuve Clicquot, Brut		£80.00
Belvedere	£5.25		CHAMPAGNE SPECIAL CUVÉES		
GINS			100 Dellinger Coddide Conde		£95.00
Gordons Gin	£3.95	£120.00	108 Bollinger, Spéciale Cuvée		
Greenalls Original	£3.85		110 Krug, Grande Cuvée Brut N.V.		£240.00
Bombay Sapphire	£4.10		CHAMPAGNE VINTAGE SELECTION		
Hendricks	£4.50	£140.00			
Tanqueray	£4.20		111 Laurent Perrier, Brut 2006		£92.50
			114 Moët et Chandon, Brut Imperial 2000/02		£97.50
RUMS			118 Dom Pérignon, Moët et Chandon 2009		£230.00
Bacardi	£3.95		119 Cristal Brut, Louis Roederer 2008		£245.00
Lambs Navy	£3.85		114 Moët et Chandon, Brut Imperial 2000/02118 Dom Pérignon, Moët et Chandon 2009		
Cachaca	£3.85		CHAMPAGNE ROSES		
Sailor Jerry Spiced	£4.20	£135.00	122 Forget Brigmont N.V.	£11.00	£56.00
Havana Club 3yr	£3.95		125 Taittinger, Cuveé Brut Rosé N.V.		£90.00
Havana Club 7yr	£4.20		126 Veuve Cliquot, Brut Rosé N.V.		£100.00
Kraken	£4.20		127 Laurent Perrier, Cuvée Brut Rosé N.V.		£95.00