



## DRINKS MENU

*Join us for Happy Hour  
4pm – 7pm*

*Where all Cocktails are just \$3  
House Spirit & Mixer just \$3  
Draft Beer is just \$1  
Glass of House Wine just \$3*

[info@ren-resort.com](mailto:info@ren-resort.com)

[www.ren-resort.com](http://www.ren-resort.com)

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*All prices in \$ US Dollars. Prices include all taxes. Service not included.*





# COCKTAILS

## WITH VODKA

<b>Watermelon Martini</b>	<i>vodka, watermelon, passion liqueur, grenadine</i>	4.00
<b>Sea View</b>	<i>vodka, orange juice, cranberry juice</i>	4.00
<b>Illusion</b>	<i>vodka, midori, malibu, pineapple juice</i>	4.00
<b>Cosmopolitan</b>	<i>vodka, cointreau, cranberry juice, lime</i>	4.00
<b>Caipiroska</b>	<i>vodka, lime, sugar</i>	4.00
<b>Passion Spirit</b>	<i>vodka, passion fruit, sugar</i>	4.00
<b>Sex on the Beach</b>	<i>vodka, crème de pêche, pineapple, cranberry, grenadine</i>	4.00
<b>Bloody Mary</b>	<i>vodka, tomato juice, tabasco, lea &amp; perrins</i>	4.00
<b>Espresso Martini</b>	<i>vodka, espresso, kahlua, frangelico</i>	4.00
<b>White Russian</b>	<i>vodka, kahlua, fresh Milk</i>	4.00
<b>Cherry &amp; Almond</b>	<i>vanilla vodka, amaretto, cherry liqueur, fresh lime &amp; sugar</i>	4.00

## WITH TEQUILA

<b>Margarita</b>	<i>tequila, cointreau, lime juice, sugar</i> <b>classic or try with passion or mango</b>	4.00
<b>Tequila Sun Set</b>	<i>tequila, orange juice, grenadine</i>	4.00
<b>Ren Lover</b>	<i>tequila, cointreau, orange, lime juice, midori</i>	4.00
<b>Tic Teq</b>	<i>tequila, lime, pressed cucumber, topped with soda</i>	4.00
<b>Stir the Rainbow</b>	<i>tequila, blue curaçao, orange juice, grenadine</i>	4.00



# COCKTAILS

## WITH RUM

<b>Mojito</b>	<i>rum, mint, lime, topped with soda</i> <b>classic or add passion fruit, cucumber, ginger or chilli</b>	4.00
<b>Reach Mojito</b>	<i>rum, cambodian basil, ginger, chilli topped with soda</i>	4.00
<b>Maitai</b>	<i>rum, cointreau, grenadine, orange, pineapple, lime juice</i>	4.00
<b>Ren Colada</b>	<i>rum, malibu, coconut liqueur, fresh pineapple juice</i>	4.00
<b>Real Love</b>	<i>rum, crème de banana, pineapple juice, lime juice</i>	4.00
<b>Mr Handsome</b>	<i>rum, strawberry liqueur, banana liqueur, pineapple juice</i>	4.00
<b>Daiquiri</b>	<i>rum, cointreau, lime juice.</i> <b>classic or choice of fruit</b>	4.00
<b>Beach Beauty</b>	<i>rum, cointreau, orange, mango, pineapple &amp; grenadine</i>	4.00
<b>Ginger Apple</b>	<i>rum, fresh apple, lime &amp; ginger ale</i>	4.00

## WITH GIN

<b>Tom Collins</b>	<i>gin, lime juice, sugar and soda</i>	4.00
<b>Singapore Sling</b>	<i>gin, cherry brandy, cointreau, dom benedictine, pineapple, lime juice, grenadine, angostura bitters</i>	4.00
<b>GC&amp;T</b>	<i>gin, pressed cucumber topped with tonic</i>	4.00
<b>Slow Gin</b>	<i>gin, cointreau, cambodian basil, lime, lemonade</i>	4.00
<b>The Clover Club</b>	<i>gin, grenadine, lime juice and sugar</i>	4.00
<b>Almost Healthy</b>	<i>gin, aloe vera, mint, lime, topped with soda</i>	4.00



# COCKTAILS

## WITH ANYTHING ELSE

<b>Amaretto Sour</b>	<i>amaretto, sugar, lime juice, egg white</i>	4.00
<b>The Blue</b>	<i>blue curaçao, cointreau, lemonade</i>	4.00
<b>Whisky Sour</b>	<i>whisky, sugar, lime juice, egg white</i>	4.00
<b>Long Island</b>	<i>gin, rum, vodka, tequila, cointreau, coke, lime</i>	4.00
<b>Pimms</b>	<i>pimms, cucumber, lime, mint, orange, lemonade</i>	4.00
<b>Caipirinhia</b>	<i>cachaca, lime and sugar</i>	4.00
<b>Prohibition Tea</b>	<i>vodka, gin and rum shaken with crème de pêche, lime &amp; sugar</i>	4.00
<b>Jaeger Bomb</b>	<i>jaegermeister, dropped into a glass of red bull</i>	4.00

## SHOOTERS

<b>B52</b>	<i>flaming shot of kahlua, cointreau &amp; baileys</i>	3.50
<b>Blue Kamikaze</b>	<i>equal measures of vodka, blue curaçao &amp; lime juice</i>	3.50
<b>Cranberry Cookie</b>	<i>amaretto &amp; cranberry juice</i>	3.50
<b>Nutty Irishman</b>	<i>equal measures of whisky, baileys and frangelico</i>	3.50

## WITH NO ALCOHOL

<b>Apple Crush</b>	<i>fresh apple, lime &amp; mint, topped with soda</i>	3.00
<b>Ren Temple</b>	<i>lime juice, sugar, grenadine &amp; lemonade</i>	3.00
<b>Fruit Punch</b>	<i>pineapple, orange, mango, apple &amp; grenadine</i>	3.00
<b>Pink Ginger Ale</b>	<i>orange juice, grenadine, ginger ale</i>	3.00
<b>The Sweet Lady</b>	<i>cranberry juice, fresh lime juice, fresh mint, sugar syrup</i>	3.00



# SPIRITS

Add a Mixer \$0.50

## VODKA

Stolichnaya	3.00
Absolute	4.00
Grey Goose	5.00

## RUM

Bacardi <i>White or Gold</i>	3.00
Captain Morgan <i>Spiced Rum</i>	4.00
Havana Club Gold Rum	4.50

## GIN

Gordons	3.00
Bombay Sapphire	4.00

## LIQUER

Sauza Tequila	3.00
Baileys	4.00
Kahlua	3.00
Midori	4.00
Malibu	3.00
Cointreau	4.00
Ricard	3.00
Frangelico	4.50
Jaegermeister	3.75
Cachaca	3.00
Amaretto	3.00
Manzana Verde	3.50
Blue Curaçao	3.00

## WHISKY

Jameson	3.00
Jim Bean	3.50
Jack Daniels	4.50
JW Red	5.00
JW Gold	6.50
Chivas 12 Year	5.00
Chivas 18 Year	7.00

# BEER

Angkor Draft	1.25
Heineken Bottle	3.00

Angkor Can	1.50
Anchor Can	1.50



## SOFT DRINKS

### WITH FRUIT

<b>Fresh Juice</b>	<i>watermelon, mango, pineapple or passion</i>	2.50
<b>Fresh Orange Juice</b>		3.00
<b>Fresh Apple Juice</b>		3.00
<b>Fresh Coconut</b>	<i>straight from the tree, enjoy!</i>	3.00
<b>Concentrated Juice</b>	<i>cranberry or tomato</i>	2.00

### WITH A SHAKE

<b>Fruit Shake</b>	<i>smoothie with your choice of fresh fruit</i>	3.00
<b>Aloe Vera Shake</b>	<i>home grown aloe vera with sugar syrup &amp; ice</i> <b>Classic or add mango or orange for a twist</b>	3.50
<b>Mint Lime Shake</b>	<i>fresh mint, lime, sugar</i>	3.00
<b>Passion Shake</b>	<i>passion fruit, fresh milk, sugar syrup</i>	3.00

### WITH FIZZ

<b>Fresh Lime Soda</b>	<i>fresh lime juice, sugar syrup and soda water</i>	2.25
<b>Fresh Bitter Lime</b>	<i>fresh lime juice, angostura bitters and lemonade</i>	2.50
<b>Coke, Fanta, Sprite, Soda Water, Tonic Water</b>		1.75
<b>Coke Lite, Red Bull, Ginger Ale</b>		2.00



## SOFT DRINKS

### WATER

<b>Small Still Water</b>	<i>500ml still premium mineral water</i>	1.00
<b>Large Still Water</b>	<i>1500ml still premium mineral water</i>	2.00
<b>Small Perrier</b>	<i>330ml imported french sparkling water</i>	3.00
<b>Large San Pellegrino</b>	<i>750ml imported italian sparkling water</i>	4.75
<b>Ren Water</b>	<i>iced jug of cucumber, mint &amp; basil infused water</i>	2.50

### HOT DRINKS

<b>Espresso</b>	<i>shot of glo bo oro coffee</i>	1.50
<b>Americano</b>	<i>double shot of espresso with hot water, milk on the side</i>	2.50
<b>Cappuccino</b>	<i>shot of espresso topped with hot milk and foam</i>	2.50
<b>Café Latte</b>	<i>double shot of espresso topped with hot milk</i>	2.50
<b>Hot Chocolate</b>	<i>rich chocolate with hot milk</i>	2.00
<b>Tea</b>	<i>english breakfast, lipton, darjeeling, peppermint, green or camomile</i>	2.00
<b>Fresh Mint Tea</b>	<i>fresh home grown mint in hot water</i>	2.50
<b>Lime Ginger Tea</b>	<i>fresh ginger and lime tea with honey on the side</i>	2.50

### ICED DRINKS

<b>Ice Tea</b>	<i>refreshing glass of tea, unsweetened lipton tea with ice</i>	2.00
<b>Lime Iced Tea</b>	<i>lipton tea shaken with ice, lime and sugar</i>	2.25
<b>Iced Coffee</b>	<i>black coffee stirred with ice, sugar syrup on side</i>	2.50

# WINE



To find out more about our wines, please see our wine display

## BY THE GLASS

<b>White</b>	<i>Gran Mar, Chardonnay-Torrentés, Argentina</i> <i>Soft and refreshing, honeyed tropical fruits notes, a good aperitif.</i>	3.50
<b>Rose</b>	<i>Les Ormes de Cambras, Cinsault Syrah, Pays D'Oc, France</i> <i>A lively palate, dry with an attractive strawberry character.</i>	3.50
<b>Red</b>	<i>Frontera, Merlot, Chile</i> <i>Fruity character, elegant rounded and with a good body.</i>	3.50

## BY THE BOTTLE

### SPARKLING

<b>Bottega Prosecco</b>	<i>Il Vino Dei Poeti, Italy</i>	27.50
<i>Pale straw colour, fine bubbles, fresh &amp; fragrant with delicate apple, pear, citrus and hints of honeysuckle &amp; white fruit on the nose; dry with barely a hint of sweetness on the palate &amp; flavours of green apple and citrus; refreshing finish.</i>		
<b>Sparkling Rose</b>	<i>Santa Digna Brut Estelado Rose, Chile.</i>	35.00
<i>Pale rose with fine and persistent bubbles. The worlds first sparkling rose made 100% from Pais grape, which is highly obscure today but played a pivotal role in the development of viticulture there. A deliciously light and enjoyable sparkling rose.</i>		
<b>Laurent Perrier Champagne</b>	<i>Brut Reserve, Reims, France</i>	79.00
<i>An International classic. Crisp, fresh and elegant. Pale with fine and persistent bubbles, the nose is fresh and delicate. A wonderful option as an aperitif or with a meal with its perfect balance, crispness of flavours and finesse.</i>		



# WINE

## WHITE

<b>Chardonnay-Torrentés</b>	Gran Mar, Argentina	17.00
<i>Fresh on the palate with some notes of honeyed fruit, peach, cream and tropical pineapple, supported by good acidity. Soft and refreshing, a good aperitif.</i>		
<b>Verdejo</b>	Protos, Ribera del Duero, Spain	18.50
<i>A great chance to try the Verdejo grape variety. This is a well-balanced and seductive wine that is exciting with its distinctive tropical fruit and vegetable aromatics.</i>		
<b>Chardonnay</b>	Anakena, Chile	19.50
<i>A fresh, well balanced wine, intensely aromatic and highly refreshing, that opens with notes of mango, melon and honey. Smooth, well balanced on the palate with a pleasing finish.</i>		
<b>Chenin Blanc</b>	Obikawa, South Africa	20.00
<i>Lively, fruity and refreshing with notes of peaches, pineapples and hint of strawberries. Easy drinking and perfect sipping.</i>		
<b>Viognier</b>	Pampas Del Sur, Mendoza, Argentina	22.00
<i>Fresh and young, vibrant yellow colour with greenish tones, apricot, honey and tropical fruit aromas.</i>		
<b>Pinot Grigio</b>	Banfi, Le Rime, Italy	24.00
<i>Pale straw in colour, this wine offers impressive rich, ripe fruit aromas that hint of pear and white flowers. The wine is well balanced with an unusual lively acidity. This wine is a splendid aperitif and delightful compliment with light mains.</i>		
<b>Sauvignon Blanc</b>	Villa Maria, Marlborough, New Zealand	28.00
<i>The wine has an exciting palate with layers of juicy flavours, intensity and fullness, finishing with a refreshing, crisp, clean and racy acidity. Enjoy this exuberant and delightful wine.</i>		
<b>Bourgogne Aligoté</b>	Louis Jadot, Bourgogne, France	29.00
<i>A light golden colour with green hints. It has a fresh and clean fragrance reminding the grape itself, as well as lemon and green apple aromas. Its freshness is well balanced by an adequate softness.</i>		
<b>Chablis</b>	Domaine Laroche, France	35.50
<i>Aromas of peach and spring flowers. Juicy, peachy and perfumed, with lovely ripe acidity giving the flavours shape and grip. Finish is brisk, fruity and persistent.</i>		
<b>Pouilly-Fume</b>	En Travertin, Henri Bourgeois, France	39.50
<i>The aromatic, floral and smoked nature of the Sauvignon grape variety is the most dominant aspect of this charming wine. It displays its elegance, fruitiness and roundness and is very persistent. A marvellous accompaniment to shellfish, fish, white meats and cheese.</i>		



# WINE

## ROSE

- Cinsault Syrah** *Les Ormes de Cambras, France* 17.00  
*Pale pink in colour with delicate aromas of fresh fruit. A lively palate, dry with an attractive strawberry character. A refreshing and well balanced light wine. Enjoy in the afternoon on the beach, a perfect aperitif.*
- Cotes de Provence** *Villa Garrel, France* 25.00  
*Classic dry, elegant Provence rose sourced exclusively from the vineyards of Domaine Fabre and vinified at Chateau de L'Aumerade, their flagship estate.*

## RED

- Merlot** *Frøntera, Chile* 17.00  
*Violet red, bright in colour. Herbs, berries and pepper are apparent in the taste. On the palate, the wine is soft, medium body, rounded and harmonic with a persistent finish. Very smooth.*
- Rioja Crianza** *Marques del Puerto, Spain* 20.00  
*Elaborated with Tempranilo and Mazuelo grapes, aged in American oak barrels for 12 months. Intense colour, very fine, elegant, perfect balance of mature fruits and oak aromas.*
- Malbec** *Bodega Norton, Barrel Select, Argentina* 21.00  
*Grapes are handpicked from vines over 15 years old. 50% of the wine is aged 12 months in French Oak barrels and then additionally in bottles before release. Firm structures, rich flavours and a delicate finish.*
- Pinot Noir** *Trivento Tribu, Argentina* 22.50  
*A lovely smooth pinot noir. Bright, ruby red in colour with fruity aromas of plums and cherries combined with fine confiture notes. Very pleasant on the palate.*
- Bordeaux** *Chateau d'Haurets, France* 25.00  
*A very popular choice! Deep red wine with a purplish tint, pleasant aromas of red fruits, mixed with elegant hints of toasted wood and vanilla, generosity and delicate, gentle tannins. A long finish reveals well-integrated oak, perfect with delicatessen, tapas, red meat, white meat, cheeses.*
- Châteauneuf-Du-Pape** *Maison Castel, France* 39.50  
*Well developed tannins, showing notes of roasting and black fruit. Full bodied on the palate with a long lingering finish.*

*Please note, vintages may vary and certain wines may be limited in stock.*

Ren Restaurant  
Ren Resort  
Otres 2



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