



chill
bar

Food & Drinks.

Located at the top of lift no.1, Chill Bar Madarao is the perfect spot for speciality coffee, draft beers, carefully selected wines and cocktails anytime of day.

Enjoy a romantic dinner in the evening with our delicious Italian menu of antipasti, carne, pastas & desserts

Café & Bar open from 10am - late everyday

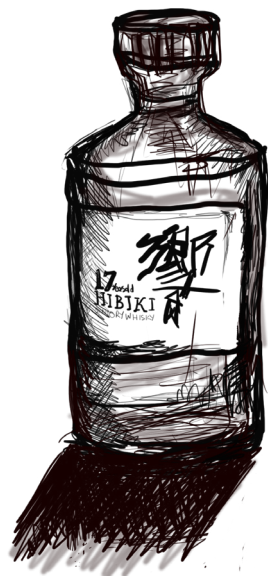
Italian dining from 6pm
(kitchen closed Tuesday nights)



@chillbarmadarao



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Coffee

YEEHAH! Blend roasted by Single O

TASTE: Caramel, raisin & macadamia, weighty body & texture.

CURRENT ORIGINS: Chikmagalur INDIA, Santos BRAZIL, Eastern Highlands PAPUA NEW GUINEA*

choose: espresso, macchiato, piccolo, latte, cappucino, flat white, long black

Small.....400

Regular.....500

Large.....600

Pourover.....500

EL CONQUISTADOR: One To Cherry-ish

TASTE: orange & lemon acidity with a dark chocolate sweetness.

SINGLE ORIGIN: Dota, Tarrazù*

BREWING: pourover method black coffee

Tea

English Breakfast.....400

Green Tea.....400

Jasmine Tea.....400

Roibos Tea.....400

Earl Grey.....400

Prana Chai.....500

Hot Chocolate

Small.....400

Regular.....500

Large.....600

Cafe open from 10am

Something Sweet

Muffins.....500

Choc Chip Cookie.....300

Chocolate Bar.....300

Bagels

Bacon & Egg, w/ okonomi sauce & cheese.....800

Smoked Salmon, Cream Cheese & Salad.....800

Blueberry w/cream cheese...600

Pies

Slow Cooked Angus Beef...600

Toasties

Tomato & Cheese.....500

Ham & Cheese.....500

Jalapeños Salsa & Cheese.....600

Mozzarella, Mushroom & Pesto.....600

Jaffles

Baked Beans & cheese....600

See board for daily specials

Draught

Sapporo Draught...schooner 600 | pint 700

Asahi Black.....schooner 700 | pint 800

Myoko Kogen Fresh Hop Pale Ale
.....schooner 900 | pint 1000

House Cocktails....1200

Hanami

*Roku, Luxardo Maraschino,
Sakura liqueur, lemon*

Old Fashioned our way

Buffalo Trace, sugar, bitters, orange

Shiso Fine

*Buffalo Trace bourbon, cucumber, shiso,
lime, sugar*

Mint Eastwood

*Reposado tequila, peated whisky,
Fernet-Branca, lime*

Ess Club 7

*Havana Club 7, Frangelico, vanilla,
Single O espresso*

Negroni our way

Beefeater, Cinzano Rosso 1757, Campari

Tommy's Margarita

Agavales Blanco, lime, agave

Highballs

Classic.....700

*Suntory Kaku whisky (60ml),
lemon wheel, topped w/soda*

Dark 'n' Stormy.....1200

dark rum, ginger, lime

Too High Chūhai.....700

*shochu, fresh ginger, lemon,
Apple Barrel, topped w/soda*

Gin

Beefeater 47.....600

Plymouth.....600

Hendricks.....800

The Botanist.....1000

Roku.....800

Ki No Bi Kyoto Dry.....1200

Four Pillars Rare Dry.....1000

Four Pillars Bloody Shiraz.....1200

Bottles

Myoko Kogen IPA.....900

Myoko Kogen Weizen.....900

Myoko Kogen Dark Lager.....900

Myoko Kogen Pilsner.....900

Japanese Whisky

Nikka Pure Malt Taketsuru.....800

Nikka from the Barrel.....1000

Nikka Single Malt Miyagikyo.....1000

Nikka Single Malt Yoichi.....1000

Nikka Coffey Malt.....2000

Ichiro's Malt & Grain.....1200

Yamazaki Single Malt Distillers.....2000

Hakushu Single Malt Distillers.....2000

Hibiki Blender's Choice.....2000

Hibiki 17 year old.....6000

More Whisky

American

Evan Williams.....600

Buffalo Trace.....600

Old Overholt.....600

Rittenhouse Rye.....800

Scotch

Johnnie Walker Black Label 12.....600

Glenfiddich 12.....800

Laphroaig Select Cask.....800

Ardbeg 10.....1000

Bruichladdich The Classic Laddie...1200

Talisker Storm.....1200

Old Pulteney 12.....1200

Clynelish 14.....1200

Rum

Havana Club 3 year old.....600

Havana Club 7 year old.....600

Mount Gay Black Barrel.....700

Plantation Xaymaca.....700

Matusalem 15 year old.....1000

Diplomatico Reserva Exclusiva.....1000

Ron Zacapa 23 year old.....1000

Serving dinner from 6pm (kitchen closed Tuesday nights)



ANTIPASTI

Warm Olives.....500
*mixed olives marinated in house w/
garlic, lemon, olive oil & chilli*

Garlic Bread.....500

Bruschetta.....800
(two) w/ tomato, red onion and basil

Arancini al Napoli
con Ragù.....1000

*(two) with buffalo mozzarella and
bolognese filling & Neapolitan sauce*

INSALATA

Italia.....1000
*cherry tomatos, red onion, bocconcini,
cucumber, mixed leaves, balsamic*

CARNE

Bistecca con Insalata.....3000
*250g of premium Grade A Angus beef
served with Italia salad, garlic &
lemon*

PASTA.....1500

Spaghetti alla Bolognese
beef ragu, pork, tomato, carrot & parmesan

Polpette con Napoli e
Spaghetti
*homemade meatballs w/Neapolitan sauce,
tagliatelle, basil & pecorino*

Penne al'Amatriciana
*bacon, chili & pecorino romano
on a tomato base*

Spaghetti al Funghi
con Tartufo (v)
*w/ shiitake, maitake and eryngii mushrooms,
truffle & pecorino romano*

Penne al Napoli (v)
penne rigate w/ a classic Neapolitan sauce

Spaghetti alla Carbonara
eggs, pecorino romano, bacon & black pepper



DESSERT

Cheese Board.....1000
*mimolette vieille 12 months matured
French cheddar, Danish blue, French Brie
w/ figs, pistachios and crackers*

Sticky Date Pudding.....800
Mum's recipe, served w/ vanilla ice cream

Affogato.....500
*vanilla ice cream with a shot of fresh
espresso
add frangelico.....+ 300*

WINE

glass | bottle

RED

Fuedo Arancio *Syrah*.....800 | 3500
Terre Siciliane, Italy

Blood & Courage *Shiraz*.....1400 | 6500
Barossa Valley, Australia

Berton Vineyards The Black *Shiraz* (Metal).....800 | 3500
South Eastern Australia

Berton Vineyards *Durif* (Metal).....800 | 3500
South Eastern Australia

San Marzano Il Pumo *Negroamaro*.....800 | 3500
South Eastern Australia

San Zenone *Toscana Rosso*.....700 | 3000
Toscana, Italy

Poggio le Volpe *Primitivo di Manduria*.....900 | 4000
Puglia, Italy

WHITE

La Forge Estate *Chardonnay*.....800 | 3500
Pays d'Oc, France

Flying Kiwi *Sauvignon Blanc*.....1200 | 5500
Marlborough, New Zealand

Logan Weemala *Pinot Gris*.....1100 | 5000
Orange, Australia

ROSÉ

Mateus Rosé.....700 | 3000
Duro, Portugal

Domaine la Croix de Galerne Rosé *D'anjou*.....1000 | 4500
Loire, France

SPARKLING

Filipetti *Pinot-Chardonnay Brut*.....700 | 3000
Piemonte, Italy

Veuve Clicquot.....bottle only | 10000
Champagne, France