

COCKTAILS

COCKTAIL OF THE MONTH / Please ask your waiter

GIN FIZZ / 115 / The notes of berry and marzipan in the Plymouth Sloe Gin paired with Monkey 47 Gin, lemon and rosemary will give you the most lip smacking cocktail ever. Just thank us later.

LÊLÊ SUNRISE / 95 / Since tequila hangovers are the worst, we decided to mix things up with some rich and creamy Four Roses Bourbon. We add Gentlemen's Soda with mandarin and bergamot notes and a bit of Orange zest.

SPICY MARGARITA / 110 / Sssst! BURN! This spicy mix of Calle 23 Tequila, Ancho Reyes & Thai basil will make you question why you've never had a spicy cocktail before.

BETWEEN THE SAIGON STREETS / 125 / The pairing of Havana Club Anejo Especial Rum, passion fruit and agave syrup makes this cocktail go down as fast as the scooters rushing through the narrow Saigon side streets.

LIKE A VIRGIN / 100 / Don't be fooled, this cocktail is not as innocent as it seems. Made with Beefeater 24 Gin, Three Cents Pink Grapefruit Soda, cucumber and pepper it feels so good inside.

ESPRESSO MARTINI / 115 / There's a reason why this modern classic never goes out of fashion. The mix of espresso, vodka & Kahlua is timeless, but just to be sure we added maple syrup, chocolate bitters and a bit of sparkle on top.