

## SIGNATURE COCKTAILS

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### POMELO FIZZANTE 22

Soothing, drier take on the Aperol Spritz – the perfect preprandial.

*Apple Brandy, Aperol, Dry Vermouth, Grapefruit, Cava Brut*

### PECANTE 24

Elegantly floral with a hint of citrus for the Pecantes.

*Apricot, Parfait De Amour, Lillet Blanc, Citric Solution*

### TOO GOOD TO WASTE 24

Clarified breakfast milk punch with tropical flavours.

*Bacardi Carta Blanca, Yogurt, Banana Oleo, Lemon, Milk*

### NATIVE GINTO 24

Full-toned and abundant drink for gin and tonic fanatics.

*Bombay Sapphire Gin, Maraschino, Lychee, Tonic Water, Raspberry Foam*

### 1600 24

Dates back to the 16th century. Chocolate mint combination with a herbal twist and nutty flavours.

*Grey Goose Vodka, Frangelico, Green Chartreuse, Chocolate Bitters, Branca Menta*

### UBE DE SILVANNAS 25

Filipino cookie dessert turned into creamy and luscious cocktail.

*Genever, Burnt Butter, Taro, Vanilla, Buttercream Foam*

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### TROPICAL 42 12

Rejuvenating tropical mocktail with a hint of honey.

*Seedlip grove, Passion fruit, Citrus, Honey*

### COFFEE & TONIC 12

Fruity take on the coffee and tonic.

*Espresso, Mango, Banana Oleo, Tonic water*

### GARDEN PALOMA 12

Non-alcoholic rendition of the classic Paloma cocktail.

*Seedlip garden, Grapefruit, Agave nectar, Soda water*

Speak to our

**MIX  
OLO  
GIST**



for a cocktail specially concocted for you.