



signature

RESTAURANT

COCKTAIL LIST

- 150 Garlic, chilli & coriander marinated biltong
- 155 Chickpea & lemon humus served with crisp flat bread
- 175 Oven roasted mixed nuts seasoned with crispy bacon & herbs
- 195 Rosemary, lemon & chilli marinated olives
- 205 Fiery bbq satays sprinkled with a sesame peanut crunch
- 205 Pumpkin goats cheese arancini with a beer caramel sauce
- 215 Furikake calamari strips accompanied by wasabi aioli
- 245 Spiced lamb meatballs served with mint tzatziki dip
- 265 Panko chicken livers served alongside a curried crème dip

- 205 ***French kiss***
Ketel one vodka with crème de cassis, ginger syrup & pineapple juice all shaken and fine strained in a coupe.
- 210 ***London Maid***
Tanqueray gin & elderflower served with muddled cucumber & mint. All shaken & strained.
- 210 ***Leven Rapids***
A showcase of the Tanqueray source, shaken with lemon, passion fruit & coconut syrups with a hint of mint leaves.
- 215 ***Damn Honey***
Tanqueray gin, Honey & thyme syrup, lemon juice & cellulose all meticulously blended together & fine strained
- 215 ***Big Papa***
Big & bold flavours, Don papa rum with espresso coffee mixed & churn slowly with pineapple syrup & tonic water
- 225 ***Kentucky Beach***
Bulleit Bourbon & triple are partnered with orgeat & lemon juice topped up with Angostura bitters, not even the Sirens can resist.



325 *Jalisco Dream*

From Jalisco's vision to every discerning palate, Don Julio reposado is carefully shaken with grapefruit and lemon to produce this beauty.

350 *Chitty Bang*

Johnnie walker black, cardamom sweet vermouth, oloroso sherry & Angostura bitters are all gracefully stirred & strained

- 225 ***Staycation***
Inverroche Amber shaken with honey & ginger syrup, finished off with home-squeezed lemon juice & cellulose
- 225 ***Clover Bae***
All of Inverroche classic, raspberry syrup, elderflower syrup, lemon juice & cellulose combine to form this simple yet sophisticated cocktail.
- 235 ***The Tea Rose***
Tanqueray gin, rose syrup, lime mix, chamomile tea bag & topped up with Cap Classique. Lo & behold, the Signature cocktail.
- 265 ***Hidden Secrets***
The Glenlivet Founders Reserve is the king of the show, complimented with monin vanilla, crème de cassis and lemon juice, A masterpiece.
- 275 ***Misty Mountains***
Del Maguey Santo Domingo Mezical, dry Sherry, bianco vermouth and Kahlua are all stirred and strained to form this mystical beauty.
- 315 ***Hennessy Autograph***
Hennessy cognac, cherry syrup, muddle lime, cherries & orange zest.





325 *Monkey Business*

Clean and crisp, a showstopper. Monkey 47 gin, cardamom sweet vermouth and a dash of bitter are all mixed, glass stirred and strained.

345

Scottish Paloma

The Macallan 12, simple syrup, sour mix

- 215 ***Strawberry Ginger Mojito***
Barcadi rum, strawberry and mojito syrup & sour mix. This will quench your thirst every time.
- 220 ***Cosmopolitan***
Absolute blue vodka, triple sec & cranberry juice all meticulously blended to make this classic.
- 220 ***Perfect Vodka Martini***
Ketel One vodka, served with both sweet & dry vermouth.
- 225 ***Moscow Mule***
Ketel One vodka with lime juice & bitters, churn & fill with ginger beer.
- 230 ***Negroni***
Tanqueray gin, Campari & Martini rosso vermouth stirred & topped with orange zest.
- 230 ***New York Sour***
Bulleit bourbon, lemon juice, vanilla syrup, muddle & shaken.
A Signature twist of this classic.





- 245 ***Old Fashioned***
Bulleit bourbon, simple syrup & bitters,
finished off with an orange twist.
- 250 ***Jungle Bird***
Don Papa rum, Campari, Lemon &
pineapple juices as well as simple
syrup, all shaken & served.
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- 175 Blackstone cherry
- 175 Blackstone vanilla
- 175 Black stone peach

- 205 Cohiba club

- 1050 Gurkha 15yr

- 850 Nub Cameroon
- 850 Nub Connecticut
- 850 Nub Sungrown
- 875 Nub Maduro

- 875 Romeo & Juliet Short Churchill

- 895 Montecristo Open Master

- 925 Partagas Series No.4

- 925 Hoyo Epicure No.2