

Maison Cocktails

Lake Como Gimlet	185,-
Gin, limoncello, rosemary cordial, citric, olive brine	
Café Istanbul	185,-
Four Roses, Campari, Port, salted coffee cordial, wild strawberry spray	
Northern Mist	185,-
Gin, white wine & tonic cordial, pink pepper salt, blue curaçao, soda, Talisker Scotch foam	
Irish Ramos Fizz	185,-
Jameson, stout, coffee & dark chocolate cordial, bitters, egg white	
Seduction in a Glass	185,-
Vodka, passionfruit, lemongrass, yuzu, sour mix, prosecco, tapioca	
Rice Rice Baby	185,-
Coconut fat-washed vodka, brown rice & pandan syrup, coconut water, dry vermouth, black walnut bitters	
Kenko no Kokyo	185,-
Havana Rum, Laphroaig, elderflower liqueur, sesame, ginger honey, lemon, orange bitters	
Chaat Me Up	185,-
Chivas Regal 12yo, mango juice, tamarind, chaat masala, egg white, Angostura & orange bitters	
Silk Road Sipper	185,-
Sumac rum, elderflower liqueur, citrus, paprika grenadine	
French Island Sour	190,-
Martell VS, crème de framboise, Cointreau, absinthe, red wine, citrus, sugar, egg white	
Sasu Sabi	200,-
Suntory Toki, yuzu, rhubarb, wasabi	
Kentucky to Isokyrö	200,-
Kyrö Malt Rye, American Rye, sherry, sweet vermouth, strawberry, black walnut bitters	
Let's Talk About Heather	200,-
A vibrant flight of four mini cocktails, inspired by Highland Park 12yo, featuring sweet, citrus, fruity & spicy notes	

Classic Cocktails

Whether you're craving the rich, smoky notes of a perfectly crafted Old Fashioned or the zesty kick of a Citrus-filled Margarita, or a velvety Espresso Martini, we've got you covered.

Please ask our mixologist to craft the perfect classic cocktail for you!

Some of our dishes contain allergens, please ask a member of staff for more details.