COCKTAILS

Allergies and Intolerances:

Before ordering drinks please speak to a staff member if you would like to know more about our ingredients.

The history of cocktails

Cocktails have been part of American and British culture for more than 200 years; synonymous with glamour and enjoyment. When the prohibition era in the US sent the sale of alcohol underground, bartenders found their audience in speakeasies, where cocktails abounded in popularity as a way of disguising the bootlegged bad quality booze! The cocktail resurgence is gladly now for the flavour and character from the world's incredible stage of spirits and combinations.

Our cocktail list is inspired by the origins of each cocktail, just as much as the flavour, and features classics that have stood the test of time, with some contemporary new additions for good measure.

BELLINI

AED 59

Created by Giuseppe Cipriani this modern classic delivers a magical combination of **Prosecco** and **peach puree**, aptly named after the beautiful coloured toga of a saint depicted in an oil by the Venetian painter Giovanni Bellini and famously served in the 1940's to Orson Welles, Ernest Hemmingway and other regulars of the eponymous Harry's Bar, Venice.

STRAWBERRY BELLINI

AED 59

A sweet twist on the original peach Bellini with **strawberry puree** topped up with **Prosecco**.

CLASSIC CHAMPAGNE COCKTAIL

AED 59

Veuve Clicquot Champagne, Martell VSOP Cognac, Angostura bitters and a sugar cube. This cocktail originated in 1862, but was perfected in 1937 when a dash of brandy

was added to the ingredients and transformed the drink.

MOJITO

AED 59

The world's most popular cocktail and one that demands a place on all drinks lists across the globe. Its origins are estimated to have stemmed back to the 16th century. Havana Club 3yr, fresh mint, lime juice, soda water.



DAIQUIRI

AED 59

COSMOPOLITAN

MARGARITA

AED 59

AED 59

Created at the turn of the 20th century by Jennings Cox, a property manager who was stationed out in Cuba; he ran out of gin and, not wanting to disappoint guests, he served a mixture of **Cuban rum**, **lime** and **sugar**, and named it after the local beach. **Havana Club 3yr** is our choice of rum.

Switch to **Havana Club 7yr**.

AED 69

A contemporary classic that became popular on the West Coast of America in the 1980's. Dale DeGroff famously added the orange zest years later whilst working at a bar at the Rainbow Rooms in New York. Absolut Citron vodka, Triple Sec, lime and cranberry juice.

STRAWBERRY DAIQUIRI

AED 59

The Mexican classic. Olmeca Altos Plata Tequila, Triple Sec, lime juice.

Adds a fruity dimension to the original. Strawberry liqueur, strawberry puree, Havana Club 3yr, lime and sugar.

Try it with **Havana Club 7yr**.

AED 69

Try it with **blue Curacao**for a sweeter flavour.

AED 9.50



ESPRESSO MARTINI

AED 59

When asked for a drink to "wake me up" Dick Bradsell in 1983 at the famous Soho Brasserie, London, created the biggest cocktail to hit the scene in recent years and heralded a new age of after dinner cocktail drinking. Absolut vodka, Kahlua, fresh espresso and sugar syrup.

Switch to Absolut Elyx.

AED 69

NEGRONI

AED 59

Takes its name from Count Camillo Negroni who drank in Café Casoni, Florence, and in 1919 asked to strengthen his favoured Americano by substituting soda, for gin! Beefeater gin, Martini Rosso and Campari delicately stirred over ice and served with an orange slice.

MAI TAI

AED 59

BLOOD AND SAND

AED 59

Literal meaning is 'out of this world' in Tahitian. This tiki style tipple is loved by rum lovers worldwide. It was created by Trader Vic in 1944 and features Havana Club 3yr, Lamb's Navy Rum, orange Curacao, almond syrup, bitters and shaken with lime.

Created for the 1922 Rudolph Valentino movie, from which it takes its name. Comprised of equal parts Chivas 12yr whisky, sweet vermouth Cherry Heering and orange juice.



BOULEVARDIER

AED 59

DE RIGUER

AED 59

Appeared in Harry McElhone's 'Barflies and Cocktails' in 1927, it took its name from the Parisian version of the New Yorker created for expats fleeing prohibition. This Negroni style cocktail substitutes gin for Jack Daniel's and keeps the Martini Rosso and Campari.

Invented in 1927 and one of the best Scotch cocktails of all time. Chivas 12yr whisky, honey syrup and grapefruit juice.

SIDECAR

AED 59

DARK & STORMY

AED 59

Precise origins of this brandy concoction are unclear, although the Ritz hotel in Paris claims origin of the drink. The Fine Art of Mixing Drinks (1948) credits the invention to an American army captain in Paris during World War I, the drink being named after the motorcycle sidecar the said captain used to get around.

Bermuda is known as the shipwreck capital of the world, and the home of Dark 'n' Stormy, named allegedly by an old sailor who compared the drink's murky hue to the color of storm clouds.

This combination of dark rum, spicy ginger ale and bitters remains to this day an unofficial drink of not only the Bermuda but the global boating and sailing community.



MOCKTAILS

NOT-SO-COSMO

AED 39

STRAWBERRY & AED 39
RASPBERRY BEE'S KNEES

A non-alcoholic version of the classic Cosmo. Served with **fresh orange**, **lemon** and **lime juice** with a splash of **cranberry**. Lemon juice, honey syrup, Franklin & Sons strawberry & raspberry.



CASI SANGRIA

AED 59

All the flavour of **grapes and seasonal fruit** of a classic Sangria, sans the alcohol.

KISS ON THE BEACH

AED 59

A slightly more innocent version of one of the world's most well known cocktails. Served in a highball over ice, cranberry and orange juice with a dash of peach.

SAINT BASIL SMASH

AED 39

This refreshing combination of ginger, cucumber and basil can indeed do you only good.

BELLINI PICCOLO

AED 59

Just like the classic Bellini served in a champagne flute, combining bubbles, grapes and fruit puree.



PAPER AIRPLANES

AED 39

GRAPEFRUIT SPRITZ

AED 39

Our take on the famous purple cocktail, Aviation. **Lavender, coconut, lime** and a few drops of syrup, shaken and served straight-up in a martini glass. This refreshing combination of **ginger**, **cucumber** and **basil** can indeed do you only good.



GIN

The history of gin

Gin became very popular in the early 1720s as it became a cheaper alternative to the heavily taxed beer. However, with little education on gin, consumers were drinking it by the pint, just like beer. A gin epidemic took hold of London from 1720 to 1760 with lots of grim and dark tales involving illegal bath tub production.

At one point in the 1750s, the death rate through gin consumption threatened the capital's population.

It's safe to say the dark ages of gin production are well and truly behind us. Gin has made a revival and its popularity is sweeping the nation. There are so many different gins to experiment with and hundreds and thousands of botanicals available. If you don't like gin, you just haven't found the right one yet. We have lots of different styles and tonics on our menu and we're confident you will find your favourite.

HENDRICK'S

AED49

TANQUERAY

AED49

SCOTLAND, 41.4%

Floral based with caraway, chamomile, elderflower and yarrow, all wrapped up with infusions of rose petal and cucumber.

Garnish: Cucumber

SCOTLAND, 43.1%

A juniper heavy gin with citrus and spiced notes.

Garnish: Lime

SCOTLAND, 47.3%

MONKEY 47

AED111

TANQUERAY 10

AED59

GERMANY, 47%

A herbaceous, dry and sweet gin with 47 hand-picked botanicals including elderberries, pomelo, all-spice, cloves, sage, jasmine and cranberries.

Garnish: Sage

Delicious flavours of grapefruit, orange and lime. Blended with juniper, camomile and more classic botanicals to create a fantastic taste.

Garnish: Pink Grapefruit



SIPSMITH SLOE GIN

AED 69

BEEFEATER

LONDON, 40%

LONDON, 45%

AED 40

LONDON, 29%

This gin is steeped with **sloe berries** for three to four months. Ripe winter fruits with **blackcurrant** and **cherry** notes to create a balanced sweetness.

Garnish: Orange Wedge

Juniper led with citrus, orange and lemon

flavours coming through.

Garnish: Lemon and Orange Wheel

SIPSMITH LONDON DRY GIN

AED 69

BEEFEATER 24

AED 54

LONDON, 41.6%

A ten botanical London dry gin that displays dry, spicy juniper with lemon and orange notes.

Garnish: Lime

Beefeater's head distiller added three botanicals: Chinese green tea, Japanese Sencha tea and grapefruit to enhance the original recipe.

Garnish: Pink Grapefruit



PLYMOUTH GIN

AED 49

AED 59

BOMBAY SAPPHIRE

AED 40

PLYMOUTH, 41.2%

Full bodied gin shines a light on Juniper, lemon and cardamom to create an elegant finish.

Garnish: Orange Peel

Liquorice, almonds and spice intertwine with juniper to offer a crisp and elegant finish.

Garnish: Lime

HAMPSHIRE, 40%

EDGERTON ORIGINAL PINK

YORKSHIRE, 47%

This rose collored gin is made using 15 botanicals, including classics like sweet orange peel, angelica and coriander, as well as intriguing Grains of Paradise and damiana.

Garnish: Strawberry, Basil

MARTIN MILLERS LONDON DRY

LONDON, 40% / AED 69

Smooth and delicate, with long lasting citrus notes, coupled with Juniper berries notes punching through whilst not overpowering, climaxing in a soft, clean finish.

Garnish: Strawberry, Black pepper



OPIHR ORIENTAL SPICED

AED 69

AED 65

AED 65

CHESHIRE, 40%

Made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander.

Garnish: Red chilly

WILLIAMS ELEGANT CRISP

HEREFORDSHIRE, 48%

Crisp green apple and spicy piney juniper characterize this cider spirit based gin.

Garnish: Apple

PORTOBELLO ROAD 171 AED 69

LONDON, 42%

Released by the award-wining Notting Hill bar, Portobello Star, home of the Ginsitute, an old-style London Dry Gin, containing traditional botanicals and spices.

Garnish: Lime

WILLIAMS SEVILLE ORANGE

HEREFORDSHIRE, 40%

Seville orange peel and potato based spirit are infused with 8 botanicals like juniper, licorice root, elderflower, and bitter almond.

Garnish: Orange peel



WILLIAM SLOE MULBERRY GIN

HEREFORDSHIRE, 29.1%

A blend of Williams Chase GB Gin, handpicked Herefordshire sloes and mulberries, aged in oak for a year.

Garnish: Blackberries, Juniper

BLACKWOOD WINTAGE AED 69 DRY

SHETLAND, 42%

A blend of 8 botanicals (marsh marigold, meadow-sweet, juniper, coriander, citrus peel, cinnamon, licorice, nutmeg) contribute to it's fresh, elegant flavour.

Garnish: Orange peel

AED 69

THE BOTANIST

ISLAY, 46%

This artisanal gin is distinctive for its addition to the nine customary gin aromatics of a further 22 locally picked wild Islay botanicals.

Garnish: Rosemary

BULLDOG GIN

AED 81

AED 81

CHESHIRE, 40%

A delicious English gin made with poppy, dragon eye, lotus leaves, citrus, almond, lavender and various other botanicals (12 in total).

Garnish: Grapefruit



MIXERS

	200 ml Bottle
FRANKLIN & SONS TONIC	AED 27
FRANKLIN & SONS TONIC LIGHT	AED 27
FRANKLIN & SONS SICILIAN LEMON	AED 27
PEPSI	AED 20
PEPSI DIET	AED 20
7UP	AED 20
MIRINDA	AED 20
GINGER ALE	AED 20



WATER & JUICES

VOSS ARTESIAN WATER
VOSS SPARKLING WATER
FRESH JUICES - DAILY SELECTION

AED 23/AED 35

AED 25/AED 37

AED 32



HOT BEVERAGES

ESPRESSO
CAPPUCINO
CAFFE LATTE
AED 28
MACCHIATO
AMERICANO
TEA
AED 25



ALL PRICES ARE IN UAE DIRHAMS AND ARE INCLUSIVE OF ALL TAXES, SERVICE CHARGES AND LOCAL FEES.