

Baijiu

The Spirit of a Thousand Years

China's most iconic spirit, Baijiu, has been crafted for over a millennium—bold, complex, and full of character. Moutai, from Guizhou, is rich, nutty, and umami-laced, while SheDe from Sichuan is oaky with vanilla notes, offering a smoother and mellower sip. Each captures the essence of its homeland, bridging heritage and innovation in every pour.



One Night in Chengdu



35 / 59

Choice of SheDe/ Moutai, gin, yuzu, peach, cucumber cordial

Think of it as a Chengdu night in a glass—not your usual evening out. Moutai will bring the bold and savoury vibes, while SheDe adds a mellow, lingering sweetness. Peach and yuzu keep things fresh and bright, and cucumber cordial adds that little twist. A night to remember!

Tian Mi Mi



35 / 59

Choice of SheDe/ Moutai, vodka, passionfruit, peach, served with Baijiu ice cream on the side

Inspired by Teresa Teng's love song, this cocktail is like a serenade in a glass. With Moutai, the bold nutty notes wrap around the luscious sweetness of peach and passionfruit. SheDe? It's rich with a soft honey fragrance. Both pair beautifully with Baijiu ice cream for a drink that's as smooth as love itself. Love at first sip?



Bian Lian

Choice of gin/ whiskey, lemon, sugar, bitters

23

A bold twist on the classic Whiskey Sour, inspired by Sichuan's legendary face-changing art. Choose your base—gin or whiskey—and uncover a surprise in every glass. No two drinks are the same—just like the shifting faces of Sichuan.

Oriental Negroni

gin, Campari, vermouth, mandarin orange sorbet

28

A classic with an East-meets-West twist. The bitterness of Campari and vermouth gets a lift from mandarin orange sorbet, which symbolizes good fortune in Chinese culture. It's a sip of tradition, with a touch of prosperity and joy. Fortune's favorite drink? We think so.



Amaretto Spicy

Amaretto Di Saronno, vodka, passionfruit, mandarin orange, citrus

25

A fiery twist on the Amaretto Sour—smooth Amaretto Di Saronno meets zesty mandarin orange and passionfruit, but the real surprise? Vodka infused with Sichuan pickled chili for a spicy kick. Topped with silky foam, it's bold, playful, and impossible to resist.

Rain Will Stop

Gin, lychee, yuzu, tonic

25

Like the calm after the storm, this drink is a breath of fresh air. Lychee and gin make magic together, while yuzu brings the citrusy pop. The tonic? The refreshing finish. Edible flowers and a marshmallow cloud add a touch of whimsy. If this drink doesn't make you smile, we don't know what will.

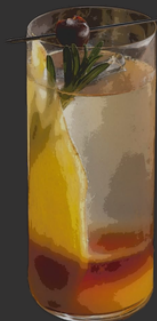


Amoy Sling

Pineapple rum, Dom Benedictine, Heering, ginger beer, passionfruit pineapple vinegratte

28

Who says you can't have fun with tradition? We've swapped gin for pineapple rum to give the classic Singapore Sling a tropical twist. Passionfruit and ginger soda bring the zing, making every sip a flavor-packed adventure. This cocktail's got stories to tell, just like Amoy Street itself.



Osmanthus Tequila Sour

Tequila, St-Germain, osmanthus, oolong, Aer foam

28

Gui Hua Gao in a glass? Pretty much. Tequila leads, while osmanthus and oolong add a soft floral touch. St-Germain and lemon bring a citrusy lift, finished with a silky foam. One sip, and you're drifting through a golden autumn afternoon.



How Is It?

Whiskey, citrus, homemade yuzu ice

24

It's a mystery in a cup—bold whiskey, citrus, and homemade yuzu ice that changes the game. Refreshing yet puzzling, smooth yet daring. We'll leave it to you to figure it out. Just know, it's definitely worth a try.



Someone Like You

Butterfly pea gin, white wine, peach, cucumber

23

A modern twist on white sangria, this cocktail starts as a delicate indigo hue before transforming into a blushing sunset. Instead of traditional berries, we use peach and cucumber, offering a refreshing yet floral complexity. Just like the song it's named after, it lingers on your palate—soft, bittersweet, and unforgettable.



WOW-Berries

ST-Rémy, Bordeaux Red, Vedrenne Supercassis, wildberry, citrus, Aer foam

Big, bold, and bursting with berries—this playful twist on Red Sangria is anything but ordinary. Rich Bordeaux Red and St. Remy bring the depth, while wild berries add a juicy punch. A splash of citrus keeps it lively, and a fluffy foam crowns the chaos. Smooth, sassy, and seriously hard to put down.

28



Mexican Geisha

Tequila, Kyoho, yuzu, lime

It's like a tango between Mexico and Japan—Tequila and Kyoho grapes in one corner, yuzu and lime in the other. Sweet, tart, and absolutely smooth—this cocktail is all about balance and contrast. The name says it all: bold, graceful, and a little bit mysterious.

24

The Chamomile

Brandy, rum, strawberry, peach, dried chamomile flower

Brandy and rum set the mood, while strawberry and peach turn up the fun. Then comes dried chamomile with a gentle floral twist—unexpected, fragrant, and full of flair. It's like a garden soirée in a glass!

25



Birds Rebujito

Valdespino Fino Inocente, lemon, yuzu, peach, soda

A light, breezy, and refreshing sip—the Rebujito with a twist. Fino sherry meets the gentle brightness of yuzu and peach, while a splash of soda makes it effortlessly sippable. This drink is perfect for those lazy afternoons or long conversations that you never want to end. Feels like a vacation in a glass.

20

Bespoke Cocktails

Feeling adventurous?
Let us craft something just for you.
Tell us your mood, your favorite flavors, or a story you want to taste—we'll mix up a one-of-a-kind cocktail, made just the way you like it.

