



## COCKTAILS

SIT DOWN. RELAX. ENJOY THE RIDE,  
EACH OTHER AND KEEP THE SPIRITS HIGH. MAKE IT HAPPEN TONIGHT.

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**CHOOSE YOUR OWN SPRITZ** 11.00  
Get fresh with limoncello, fiery with ginger or sweet-talk with Lychee.

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### GIN TONIC

**OPHIR | INDIAN LEMON - CORIANDER** 15.00  
A spicy and powerful gin with a hint of black pepper

**KI NO BI | MEDITERRANEAN GINGER** 16.00  
Distilled rice gin with hints of yuzu, ginger and bamboo leaf

**ETSU DOUBLE YUZU | INDIAN LEMON** 14.50  
Gin with a fresh taste of yuzu and juniper

**HANAMI | INDIAN SAKURA CRESS** 15.00  
Japanese flowers bottled as gin with notes of sakura

**OTENBA | BITTER LEMON LEMON** 15.00  
A sorta gin, a kinda genever, Lemon bitterness

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**SMOKEY SAKURA** 14.50  
MEZCAL - CHILI - PANDAN - PINEAPPLE  
Smoke seduces. Chili provokes. Hibiscus lingers.

**LEMONGRASS MOJITO** 13.00  
WHITE RUM - MINT - LIME - LEMONGRASS  
A sweet classic with an Asian touch

**BANKOH LADY** 13.00  
YUZU GIN - YUZU SAKE - LIME - LEMONGRASS  
Refresh your Asian night with this sour delight

**PANDAN PORNSTAR** 13.00  
PASSION FRUIT - VODKA - PANDAN  
Neeny weeny in string bikini... go naked or go home

**KAFFIR BREEZE** 15.00  
GIN - KAFFIR - LIME - TONIC  
Herbal snap, bright lime, a teasing lift of tonic

**ASIAN MARGARITA** 13.00  
LYCHEE - TEQUILA - LIME - AGAVE  
Not your usual margarita

**TROPICAL JUNGLE JUICE** 13.00  
WHITE RUM - SPICY PINEAPPLE - MANGO - THYME - PEPPER  
Bright, bold and impossible to tame

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| <b>CHOOSE YOUR OLD FASHIONED</b>  | 14.00 |
| CHOOSE BETWEEN: INDIAN PEATED SINGLE MALT - JAPANESE RUM - AMERICAN BOURBON     |       |
| Smoke it up in India, taste the sweetness of Japan or stay classical in the USA |       |
| <b>CHERRY SOUR</b>  | 13.00 |
| AMARETTO - ALMOND BITTERS - LEMON - CHERRY                                      |       |
| Bitter sweet symphony   |       |
| <b>JAPANESE ESPRESSO MARTINI</b>  | 13.50 |
| JAPANESE WODKA - COFFEE LIQUOR - ESPRESSO                                       |       |
| A classic banger from Japan   |       |
| <b>MATCHA MADNESS</b>   | 13.50 |
| GIN - MIDORI - HONEY - MATCHA   |       |
| Smooth, sweet and dangerously green   |       |
| <b>SICHUAN MULE</b>   | 13.50 |
| BOURBON - SPICY PINEAPPLE JUICE - LIME - LEMONADE                               |       |
| Spice up your evening with this tropical storm in a glass                       |       |
| <b>UMESHU FIZZ</b>  | 13.00 |
| UMESHU SAKE - AMARETTO - LIME   |       |
| Sweet, smooth and a little seductive  |       |
| <b>CHILI MARGARITA</b>  | 14.50 |
| TEQUILA - CHILI - AGAVE - LIME  |       |
| Pure liquid tension   |       |
| <b>SIP OF THE MONTH</b>   |       |
| NOT MEANT TO STAY. JUST MEANT TO SHAKE YOU UP.                                  |       |
| Curious? Ask our crew or bartenders about this month's cocktail.                |       |

## MOCKTAILS

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| <b>LYCHEE MOJITO</b>                                 | 10.00 |
| LYCHEE - MINT - LIME                                 |       |
| Sweet and minty non-alcoholic classic                |       |
| <b>YUZU DREAM</b>                                    | 10.00 |
| EARL GREY TEA - SUGAR SYRUP - YUZU - LIME            |       |
| Where yuzu and lime sleep together on your tastebuds |       |
| <b>JASMINE PEARL</b>                                 | 9.50  |
| JASMINE TEA - PEAR - SPARKLING WINE 0.0%             |       |
| Soft, fresh and effortlessly elegant                 |       |
| <b>LYCHEE PALOMA</b>                                 | 9.00  |
| AGAVE - LYCHEE - LIME - PINK GRAPEFRUIT SODA         |       |
| Sweet as yin, sour as yang. Find your balance        |       |
| <b>HIBISCUS SOUR</b>                                 | 11.00 |
| GIN 0.0% - HIBISCUS - LIME                           |       |
| When classics go clean                               |       |

WANT TO REALLY MIX THINGS UP?  
ASK OUR STAFF OR BARTENDERS AND LET THEM SURPRISE YOU!