EXPERIMENTAL Cocktail Club

CHINATOWN LONDON





Cocktails

Saint Ĝermain des Prés *



Broker's Gin, Fair Elderflower Liqueur, Egg White, Fresh Lime, Spiced Tincture, Fresh Cucumber

£15

Old Euban *



Planteray 3 Stars Rum, Fresh Ginger, Fresh Lime, Fresh Mint, Billecart-Salmon Brut Champagne, Angostura Bitters

£15

Kota Ternate



Planteray Original Dark Rum, Niko's Spiced Tea: Mix of Spices, Coconut, Ceylon Tea, Yaguara Cachaça, Pineapple, Lemon, Clarified Whole Milk

£15

Bar/Giani Gibson



Belvedere Organic Vodka, Cocchi Americano Vermouth, Gonzalez Byass Alfonso Oloroso Sherry, Chinatown Bitters, Santa Bianca Aromi Spray Elicriso & Silverskin Onion



Cocktails



The Pearl



Broker's Gin, Noilly Prat Ambre Vermouth, Port Charlotte Whisky, Cointreau, Burlesque Bitters, Olive Oil

£14



Turmeric is the New Black

Turmeric-Infused Sapling Vodka, Rectified Orange Juice, Chamomile Syrup, Billecart-Salmon Brut Champagne

£14



Hay Jude

Hay-Infused Hine Cognac, Diistil Beurre Noisette, Antica Formula Sweet Vermouth, Benedictine, Peychaud's and Angostura Bitters

£15



Noguchi *

Buffalo Trace Bourbon, Laurent Cazottes Cedrat, Honey Syrup, Cold Brew, Tonic Water

Cocktails





Zesthaus *

Hayman's London Dry Gin, Anthema Blanche D'Armagnac, Tangerine Sherbert, Lime juice, Yellow Chartreuse

£13

Sundowner Society *



Ocho Blanco Tequila, Plum Syrup, Select Aperitivo, Angostura Bitters, Fresh Lime

£14

You Make Miso Happy



Buffalo Trace Bourbon, Rectified Pineapple Juice, White Miso Syrup, Metté Garlic Eau De Vie

£13

Pandan Panda



Bruxo X Mezcal, Fresh Pomegranate, Kota Pandan Liqueur, Mattei Red Cap Corse Vermouth, Campari



Vintage Socktails

Red Hook

1980 Jim Beam Whiskey, 1980 Punt E Mes, 1970 Luxardo Maraschino Liqueur. Served In a Vintage Coupette

£80

Negroni

1970 Gordon's Gin, 1970 Cinzano Rosso Sweet Vermouth, 1970 Campari. Served In a Vintage Rocks Glass

£80



Non-Alcoholic Eocktails

The Old Cuban, Saint Germain, Zesthaus,
Sundowner Society and Noguchi
Can all be served as mirrored non-alcoholic cocktails.
Each is marked with a *

Beer & Other Beverages



BRAYBROOKE HELLES LAGER

£7

HOPPED CHERRY Merlet Sour Cherry Liqueur & Hopped Water 10% Abv.

£9

HOME-MADE PICKLED BEER Braybrooke Helles Lager & The Pickle House Pickle Juice, Shio Koji

f8

Champagne

BY THE GLASS

Billecart-Salmon Brut

BY THE BOTTLE

Billecart-Salmon Brut

£110

Billecart-Salmon Rosé

£140

Billecart-Salmon Blanc de Blancs

£180

Vouette & Sorbée Fidele

Vouette & Sorbée Blanc d'Argile

Krug Grande Cuvée

Food

Olives Nocellara

£5

Smoked Almonds

Saucisson Selection from Authentique Épicerie Saucisson Sec, Noisette, & Esplette

Cheese Selection

Pont l'Evêque, Comte 12 Mois & Fromage de la Semaine

£18

French Onion Soup Croque $_{\pounds 13}$

Mortadella & Stracciatella Sandwich

