

COCKTAIL LIST

Puff'n Away 12.50

Coconut Rum kissed with Botanist Gin and Lime juice, finished with a delicate Vanilla and Coconut dessert foam.

Walks into a Bar 12.00

These happy three journeyed from Kentucky to Speyside to Aichi-Perfecture for a twist on a Whisky Sour. Stalla Dhu Speyside, Michter's Bourbon, Suntory Chita Grain.

Banana Dancer 13.50

The famous dance coined by the era's most fascinating woman, Josephine Baker. Key West RAW Rum, Banana, Honey, Lime and Louis Roederer Champagne.

Garden of Good and Evil 13.00

No.3 Gin, St. Germaine, Lime, Cucumber, Mint topped with a refreshing Hibiscus and Lemongrass tonic foam.

Peruvian No Mercy 12.50

Flor de Cana 12YO Rum, Orange & Pineapple, topped with 90% Peruvian Chocolate & crumbled dehydrated Pineapple.

Some Like it Hot 12.00

Take a trip south of the border, Chilli laced Herradura Plata Tequila, Pierre Ferrand Curacao, A notched up Margarita.

Old-Tabashioned Late Hour 13.00

Stalla Dhu Islay is delicately stirred with Perique Tabac liqueur, Demerara & Bitters. Smoked. A tribute to Davidoff Late Hour.

Flappers and Philosophers 14.50

The decedence of an era - Plum // Psychauds Bitters, combined with the seductively-inviting Foragers Winberry Gin, kissed with the finest Brut Champagne.

Remy Et Louis 16.00

A tribute to Remy Martin and Louis Pasteur. A twist on a classic Penicillin. Remy 1738, Kings Ginger, Lemongrass syrup, Lemon / Orange bitters, served on an opulence.

Bare Pear 14.00

Pear infused Y Bêt (The Beet) Welsh Vodka, Foragers Black Label, Lemon and Fresh Pear, mixed to honour Josephine Baker's assets.

Pursuit of Pleasure 16.50

An elegant creation of Macallan 12 Double Cask, Moscatel Sherry, a drop of Saffron/Cardamom Bitters. Stirred with fresh Orange zest and Applewood smoked before serving.

A Side of Paradise 12.50

Puffin' Rooms Elxc. "El Rumbo XO", Cognac rested rum, the quintisencial daquiri.

Taketsuru Blossom 16.00

An elegant cocktail to honour the First Lady of Japanese Whisky; Rita Taketsuru. Nikka from the Barrel, Hibiscus Tea Syrup, Crème de Figue, graced with Louis Roederer.

Zero Proof Cocktails 7.50

Pepino Mojito - '*Fresco de Cuba*'
Through Rose Tinted Glasses - '*La Vie en Rose*'