

signature cocktails

This is where we create, experiment, and redefine. Each signature cocktail tells a story, crafted with intention, inspired by flavor, and made to be remembered.



salt theory
roku gin, lemongrass, premium tonic
1390



oaxacan soil
ilegal mezcal, espolon, coffee & carrot cordial, cointreau, jalapeño, celery bitter
1090



sage of zen
etsu gin, sage, pineapple oleo, génépy, lime, chilli
1190



bloom theory
drin gin, elderflower, centrifuge passion fruit, citrus
1090



the fifth taste
wild turkey, miso, maple, demerara, aromatic & orange bitter **1090**



japanese & spore
sake, apricot, shiitake, ginger beer, aromatic bitters
1190



the ritual
metaxa 12, d.o.m, honey, passion fruit, aromatic bitters
990



aoos passion
aoos vodka, elderflower, honey, citrus, passion fruit, whey
1090

legendary cocktails

These are the cocktails that built our story. Undisputed favorites, perfected over time and loved by every guest who walks through our doors.



salt symphony
hayman's, basil, ginger, citrus, simple syrup
990



the dead rabbit
jameson, dark rum, sandeman, lime, grenadine
990



fig me hard
wild turkey, cointreau, lime, homemade fig marmalade, angostura & orange bitters, milk wash
1090



mr. mescalito
ilegal mezcal, green pepper, cointreau, lime, orange, salt, pepper
1090

classic cocktails

True classics never go out of style. These iconic recipes are the backbone of cocktail artistry. Balanced and eternally relevant.

negroni	tanqueray dry, sweet vermouth, campari **890**
old fashioned	wild turkey, demerara syrup, angostura bitters **890**
espresso martini	tito's vodka, vanilla, kahlua, espresso **900**
bloody mary	titto's vodka, tomato, lemon, salt, pepper, tabasco, worcestershire **890**
crusta	metaxa 12, orange liqueur, simple syrup, lemon, angostura bitters **890**
boulevardier	wild turkey, campari, dolin rouge **990**
sours	choose your spirit, lemon, simple syrup, angostura bitters, foamer **890**
margarita	espolon blanco, cointreau, lime **990**
paloma	espolon blanco, agave lime cordial, pink grapefruit soda **990**
dry/dirty martini	tanqueray, dry vermouth, olive brine **890**

spritz

aperol spritz	aperol, prosecco, soda water **790**
hugo	st-germain, prosecco, soda water, mint **890**
canonita spritz	canonita de mallorca, prosecco, soda water **790**

spirit-free Creations

matcha, basil, coconut, lime, soda water **890**	the geisha
passion fruit, vanilla, orange, lemon **890**	v-passion
alcohol-free gin, tonic water **890**	gin 0%
juniper, bitter, grape **890**	negroni spirit-free

Beyond our spirit-free creations, many of our classic and signature cocktails can also be crafted alcohol-free upon request. Kindly ask your waiter for assistance.

gin & tonic rituals

tanqueray n.10	tangerine, basil **1300**
tanqueray dry	orange, basil **1000**
bulldog	dry orange, lemon, basil **1200**
ophir	cinnamon, dry orange, ginger **1200**
hendricks	cucumber coin **1200**
the botanist	cardamone, lemon zest **1300**
gin mare	lemon, laurel **1300**
alkkemist	laurel, lemon **1600**
london no.3	grapefruit, rosemary **1700**
monkey 47	orange zest **1800**
portofino	grapefruit, lemon **1700**
etsu	green pepper, lemon peel **1200**
goat	mountain tea **1200**
vjosa wild river	sage **1200**

scan the QR code to explore our spirits collection



