



# Classic Cocktails

## Singapore Sling

10.5

*Bombay Sapphire Gin, Cherry, Orange, Benedictine, Angostura Bitters, Pomegranate, Lime, Pineapple*

David Embury once wrote of the Singapore Sling "Of all the recipes published for this drink, I have never seen any two that were alike." We whole-heartedly agree, so with this in mind, we use the original recipe created by Raffles bartender Ngiam Tong Boon sometime around 1915.

## Pisco Sour

10

*Pisco Caravedo, Sugar, Lime, Egg White, Peruvian Bitters*

The Peruvians and Chileans both lay claim to the origins of not only this cocktail, but also its base spirit. Peruvians tend to have a more artisanal production method and stricter regulations, plus we love the notes that Porton and Amargo Chunchu add to one of our summer favourites.

## The Last Word

9

*Tanqueray Gin, Maraschino, Green Chartreuse, Lime*

One of the great pre-prohibition era cocktails that has seen a resurgence in popularity due to the classic cocktail revival of recent years. A potent mix of sweet, sour and herbal notes.

## Cosmopolitan

8

*Absolut Citron Vodka, Orange, Lime, Cranberry, Flamed Orange Oils*

A deceptively old cocktail modernised by Dale Degroff and popularized by the likes of Madonna and 'Sex and The City'. The ultimate 'girly' cocktail is more elegant than its reputation would have you believe, with multi-layered citrus notes tied together with sharp cranberry juice and garnished with a flamed orange zest.





# Classic Cocktails

## Aviation

10

*Burleighs Distillers Cut Gin, Maraschino, Violet, Lemon*

The original blue cocktail. Invented around 1916 to celebrate the invention of the aeroplane and the jet-set lifestyle it would soon create. Hints of violet add a note of floral complexity to this refreshing classic.

## Tommy's Margarita

10

*Herradura Plata Tequila, Agave, Lime, Orange Oils*

Our favourite version of the summer classic. Created in the 1990's by Julio Bermejo at the famous Tommy's Bar in San Francisco, His version uses agave nectar in place of triple-sec, omits the salt and adds an extra glug of tequila.

*The* Margarita for true Tequila aficionados.

## Corpse-Reviver No.2

10

*Bombay Sapphire Gin, Orange, Lillet Blanc Vermouth, Lemon, Absinthe*

The *only* drinkable version of Harry Craddock's famous hangover cure, although, be warned - "Four of these taken in quick succession will un-revive the corpse again!"

## Bloody Mary

10

*Finlandia Vodka, Tomato, Lemon, Spices,*

Our special spice-mix adds an extra punch to everyone's favourite hangover cure.

(contains meat & fish)

## Bacardi Mojito

8

*Bacardi Carta Blanca, Lime, Mint, White Sugar*

The Mojito's history is as disputed as its recipe. Few drinks with such simple ingredients are interpreted so diversely by different bartenders. Our recipe is heavy on the rum, and served over customary shaved ice.





# Classic Cocktails

## Caipirinha

8

*Velho Barreiro Cachaça, Lime, Demerara Sugar*

The Caipirinha's name stems from the Portuguese for 'Hillbilly', epitomising this rugged cocktail perfectly. The national drink of Brazil is a refreshing, no-nonsense cocktail with sweet sugar-cane rum at its heart.

# Classic Cocktails

## Champagne

### French 75

12.5

*Bombay Sapphire Gin, Lemon, Sugar, Champagne*

The origins of this drink are again unclear, but we do know it was named after a French field gun used in WWI, so-called as it "hits with remarkable precision".

### Classic

12.5

*Martell Cognac, Bitters, Demerara Sugar, Champagne*

Wine purists still dispute whether fine champagne should be mixed with anything at all. Meanwhile, the Cocktail World disagrees, and has been adding cognac, sugar and bitters to champagne for well over a hundred years now, with increasing popularity!

