



COCKTAIL

MENU

Signature Cocktails



Brotherwood

650/-

(A COCKTAIL WHICH REPRESENTS DIFFERENT FRIENDS IN A GROUP. FLAVOUR FORWARD DRINK WITH CHAMMOMILE VODKA & VANILLA LIQUEUR PAIRED WITH FIG & GREEN APPLE WITH SPICE TOUCH OF CINNAMON)



Amalgam

685/-

(A DELICIOUS REFRESHING COCKTAIL SHOWCASES 2 CATEGORY OF FLAVOURS LIKE GIN BASIL & PINEAPPLE CAMPARI WITH HOMEMADE KUMIS LIQUEUR)



Pimenta

650/-

(A COMBINATION REFLECTS FLAVOUR'S OF HERBAL LIQUEUR WITH MINT, JALAPENO'S & FRESH GREENAPPLE)



Blonde Martini

650/-

(TURMERIC INFUSED GIN GOT CRISPED WITH ITALIAN VERMOUTH)



Orchid Scented

650/-

(A POETIC BALANCE BETWEEN GINSENG OOLANG & VANILLA WITH LINGERING TOUCH OF MELONS)



Roselle G&T

650/-

(A DECONSTRUCTED G&T WITH FLAVOUR'S LIKE ROSELLE & ELDERFLOWER)



Umami Fashioned

650/-

(CHESTNUTS & SHERRY WAS SWEETENED BY MAPLE & CACAO WITH THE MUSHROOM SCENT)



Emerald

695/-

(A TROPICAL VODKA COCKTAIL WITH COCONUT & BELLPEPPER'S WERE BINDED TOGETHER FOR A PERFECT COCKTAIL)



Crystalline Root

665/-

(GRAPEFRUIT VODKA & ITALIAN DRY VERMOUTH GOT CRISPED WITH ABSTRACT FLAVOURS OF VERTIVER KHUS WHICH IS INFUSED AT MITRON)



Espresso Martini

465/-

(THE ESPRESSO MARTINI IS A SUMPTUOUS MIX OF VODKA, COFFEE LIQUEUR AND ESPRESSO)



Pomona

675/-

(A COMBINATION BETWEEN GIN AND APEROL BINDED WITH WATERMELON & KOKUM WITH CHEESENESS OF FETA)

MOCKTAILS



Floral Connection

(CHAMMOMILE, APPLE, CRANBERRY)

275/-



Herbal Passion

(KAFFIR LEAF, PASSIONFRUIT, LYCHEE)

275/-



Resonant Quinine

(PINEAPPLE, GRAPE, PEACH TONIC WATER)

275/-



Spice Suki

(YUZU, JALAPENO, MINT, APPLE)

275/-



Mandarin Root

(ORANGE, BEETROOT)

275/-