

EST | 2020


**BAR**  
**59**

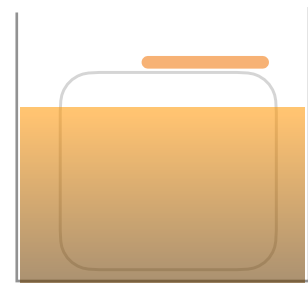
SERIES V

# MIDNIGHT MIRAGE

24

The Midnight Mirage is a unique blend of Rye whiskey and Fernet Branca that creates a perfect balance of bold and bitter flavors. This cocktail is not for the faint of heart, as it is a powerful combination that will awaken your senses and transport you to another world.


 Rittenhouse Rye 100  
Fernet Branca  
Bénédictine  
Demerara  
Bitters

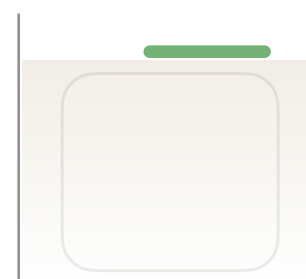


# THE LIBAI

24

This is a Moutai (Baijiu) inspired cocktail, named after the greatest romantic poet “Li Bai” in Tang Dynasty who love his drinks! A complex, robust and potent spirit with an acquired taste gives this drink its unique profile and umaminess taste. Those familiar with Baijiu can't imagine it in cocktail mix but definitely it's a tasty drink for many. Giving the palette an explosion of multiple layers.

 Tequila  
Moutai Prince  
Cointreau  
Agave  
Citrus  
Foam

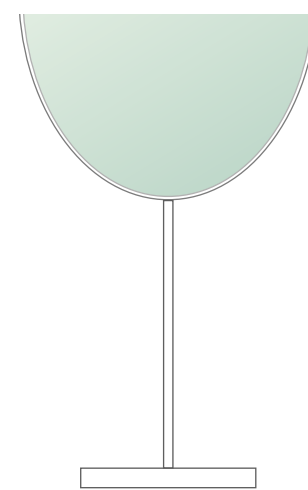


# ONDE ONDEH

24

Prepare to embark on a delightful journey to the heart of Southeast Asia with our Ondeh Ondeh Cocktail. This exotic libation combines the vibrant flavors of pandan-infused vodka and luscious coconut liquor to create a tantalizing concoction that's as refreshing as a tropical breeze.

- Pandan-infused Vodka
- Coconut Liquor
- Saline Water

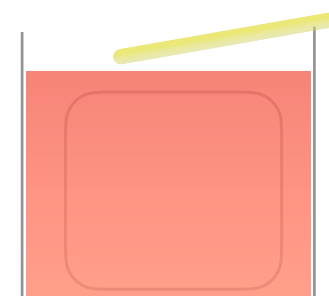


# SUMMER INFERNO

24

A fiery and complex concoction that combines the smoky notes of mezcal with the smoothness of rum, elevated by the unique flavor of Geraldine liquor. The addition of homemade chili syrup adds a bold and spicy kick, while fresh pineapple juice lends a touch of sweetness and balances out the heat.

- White Aged Rum
- Montelobos Espadin (Mezcal)
- Grenadine
- Agave
- Chilli
- Pineapple

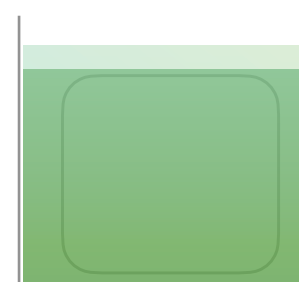


# MATCHA SUPPAI 59

24

Matcha tea inspired cocktail using the traditional Matcha tea powder in this concoction. A refreshing and invigorating cocktail that combines the earthy flavor of matcha with the zesty tang of lemon, sweetened with agave syrup and given a kick of vodka. The matcha powder is carefully whisked into the mixture, adding an elegant green hue to the drink.

■ Vodka  
Matcha Powder  
Agave  
Citrus  
Foam

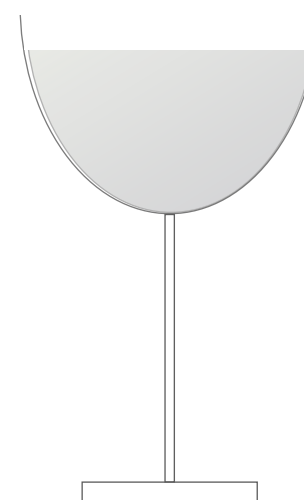


# SHIRO KOI

24

A refreshing and zesty cocktail that combines the creamy sweetness of white chocolate with the tangy flavors of citrus and a kick of vodka, all balanced by a touch of fresh mint. The blanc chocolate is melted and mixed with the vodka to create a rich and velvety texture, while the citrus juice adds a bright and lively note. The fresh mint leaves give the drink a crisp and refreshing finish.

■ Bols Vodka  
Vermouth Bianco  
Blanc Chocolate  
Citrus  
Bitters

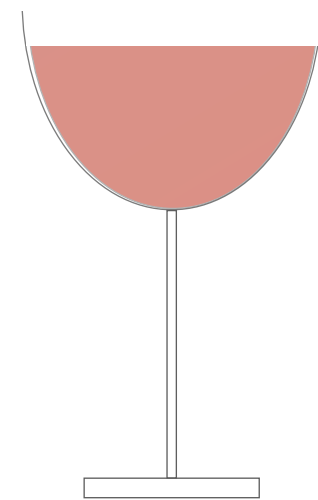


# THE AMBRATO

24

This spirit-forward masterpiece combines the smoky allure of Mezcal with the boldness of Blanco tequila, the subtlety of Suze, the nuanced complexity of Bianco Ambrato, and the delicate sweetness of elderflower, all harmonized by the deep, rich tones of Rosso vermouth.


 Blanco Tequila  
Mezcal  
Suze  
Bianco Ambrato  
Elderflower



# GOLDEN FLOWER

24

Golden-Flower Fashioned cocktail. This exquisite libation is a fusion of classic elegance and contemporary innovation, featuring rich whisky, the bold charm of Galliano Autentico, the delicate allure of Chrysanthemum cordial, and the comforting notes of oolong tea. The result? A cocktail that's a masterpiece in every sip.

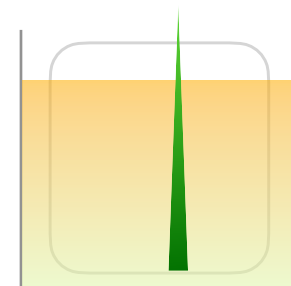
 Single Malt Whisky  
Galliano Autentico  
Chrysanthemum  
Jade Oolong

# BIRCH ELIXER

24

"Birch Elixir"? This name reflects the combination of the birch spirit, the sweet touch of mulberry ripple cordial, and the unique essence of shiso bitters. It conjures an image of a sophisticated and refreshing cocktail with a touch of nature's elegance.

 Birch  
Mulberry Ripple cordial  
Vermouth  
Thymes Syrup  
Shiso Bitters

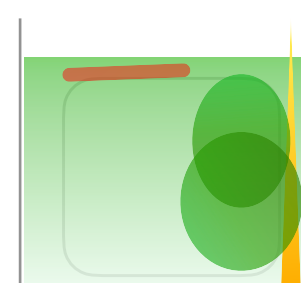


# SOM TAM

24

Might be too hot to handle? This spicy cocktail is inspired by the popular Thai dish "Som Tam" having its reputation of being hot and spicy yet delicious. This cocktail carries a spicy palate along with a refreshing sweetness that creates a marvellous collaboration of ingredients and spirits all in one glass.


 Gin  
Yellow Chartreuse  
Lychee Liqueur  
Lemon Grass  
Kaffir Lime Leaf  
Thai Basil  
Chilli Padi

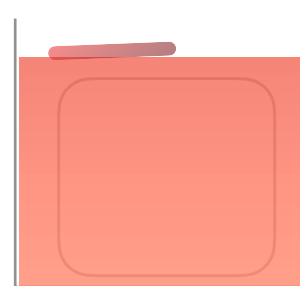


# STRAWBERRY BOULEVARD

24

This modern twist on a classic Negroni cocktail features a subtle and exotic strawberry flavor, with a slightly bitter and herbaceous finish. The Strawberry-infused Campari adds a unique fruity note, while sweet vermouth and Bols Genever provide depth and complexity. The strawberry liqueur adds a touch of sweetness and balances out the bitterness, resulting in a perfectly balanced and refreshing cocktail.

 **Bols Geneva**  
**Strawberry infused Campari**  
**Sweet Vermouth**  
**Strawberry Liqueur**



## SOME CLASSICS?

24

### **Classic Old Fashion**

Bourbon, Brown Sugar, Angostura Bitters, Cherry wood

### **Whisky Sour**

Whisky, Cointreau, Pandan Syrup, Angostura Bitters, Lemon, Egg White

### **The Manhattan**

Scotch, Vermouth, Angostura Bitters, Orange Bitters

### **Sling 59.**

Gin, Cherry Heering, Benedictine, Cointreau, Maraschino Liqueur, Grenadine, Pineapple, Lime, Angostura Bitters

### **Negroni 59**

Gin, Campari, Vermouth

### **Vesper 59**

Gin, Vodka, Bianco Vermouth, Yuzu Bitters