

EST | 2020

BAR


59

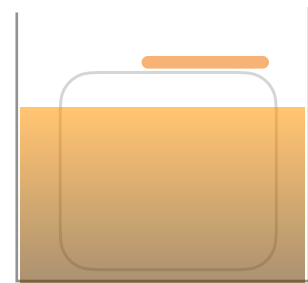
SERIES III

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

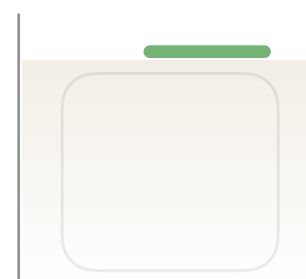


THE LIBAI

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.

 Mezcal/ Tequila
Moutai Prince
Cointreau
Agave
Citrus
Foam

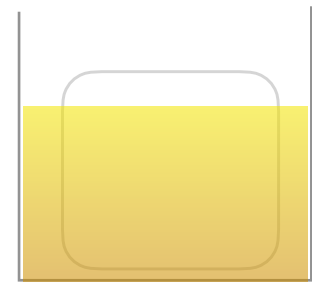


COCO D'OIL

24

A Spirit forward cocktail that carries a tropical setting. The concoction of Coconut washed with 2 different rums ends with the finished product of an absolutely tasty and delicious base spirit. Finishing taste of nuttiness from the coconut, silky sweetness from the rum and a chocolatey note from the cocoa bitters. This is strong drink in disguise.

- Flor de cana 7
- Doorly's White Rum
- Velvet Falernum
- Coconut
- Cocoa

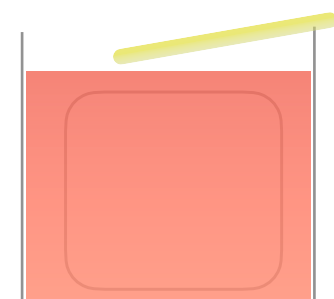


SUMMER INFERNO

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.

- Mount Gay Silver Rum
- Montelobos Espadin (Mezcal)
- Grenadine Liquor
- Agave
- Chilli
- Pineapple

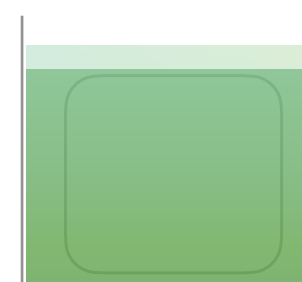


MATCHA SUPPAI 59

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

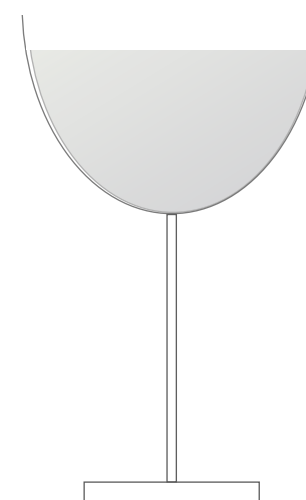


SHIRO KOI

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

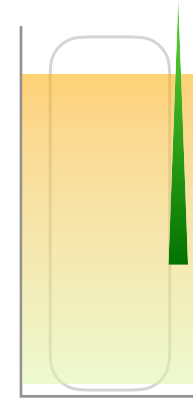


THYMELESS BALL

24

This High-ball, features a blend of classic and herbaceous flavors that are sure to impress. This refreshing and aromatic cocktail is a perfect balance of sweet and tart flavors, with a subtle herbal note from the thyme. Birch and Brandy adds a smooth and smoky undertone, while elderflower liqueur provides a delicate floral aroma. Fresh citrus juice and bitters add complexity and depth, while soda water gives a light and effervescent finish.

 Birch
Brandy
Elderflower
Thymes
Citrus
Bitters
Soda

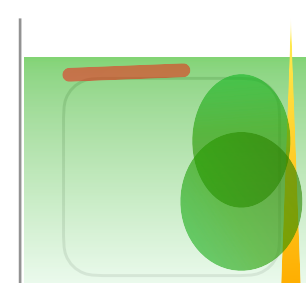


SOM TAM

24

Might be too hot to handle? This spicy cocktail is inspired by the popular Thai dish “Som Tam” having it's 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
Green Chartreuse
Lychee Liqueur
Lemon Grass
Kaffir Lime Leaf
Thai Basil
Chilli Padi

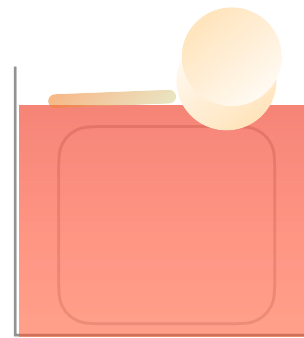


LYCHEE BOULEVARD

24

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

 **Bols Geneva**
Lychee infused Campari
Sweet Vermouth
Lychee



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

Last Word

Gin, Green Chartreuse, Maraschino Liqueur, Lime

Negroni 59

Gin, Campari, Vermouth