

EST | 2020

BAR

59

SERIES VII

THE BANAHATTAN

24

This is a riff of classic Manhattan, the BanaHattan, a cocktail that masterfully blends tradition with exotic flair. Combining Blended Scotch Whisky, Spiced Bananas Rum Liquor, and Sweet Vermouth, it offers a hint of bananas alongside smooth, smoky whisky notes. This innovative twist on the classic Manhattan is perfect for those who appreciate both sophistication and bold new flavors

- Blended Malt Whisky
- Spiced Rum Liquor
- Green Bananas
- Sweet Vermouth
- Chocolate Bitters

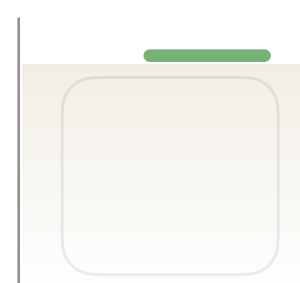


THE LIBAI

24

This is a Moutai (Baijiu) inspired cocktail, named after the greatest romantic poet “LiBai” 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



HIGH ALTITUDE

24

High Altitude, a refreshing highball cocktail that elevates the senses. This exquisite drink combines the smooth richness of Kakubin with the herbal complexity of Yellow Chartreuse, the delicate sweetness of Golden Ume, and a dash of shiso bitters, all topped up with crisp soda. Perfect for those who appreciate a sophisticated and invigorating cocktail

- Kakubin
- Yellow Chartreuse
- Shiso Bitters
- Golden Ume
- Soda

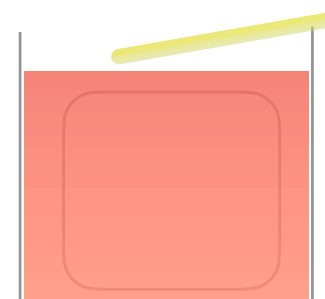


SUMMER INFERNO

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.

- Rum
- Tequila
- Grenadine
- Agave
- Fire Tincture
- Pineapple

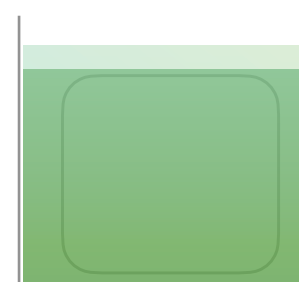


MATCHA SUPPAI 59

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

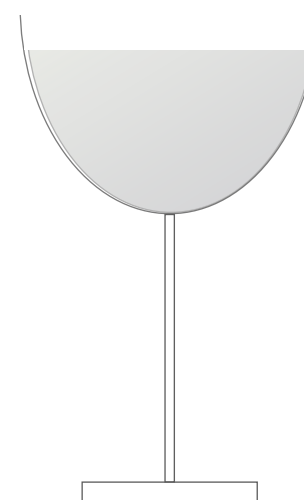


SHIRO KOI

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

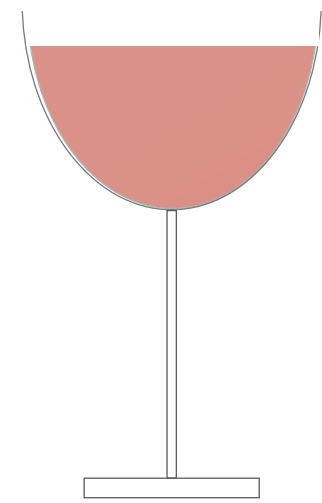


THE AMBRATO

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
Bianco
Elderflower



GOLDEN RUSH

24

The Gold Rush, a luxurious cocktail that gleams with the golden essence of Japan. This exquisite drink features a harmonious blend of Sochu, Cointreau, Choya, and Ume, enhanced by the silky touch of Foamme. The Gold Rush is a celebration of elegance and refinement, capturing the rich, golden flavors of Japan in every sip.


■ Sochu
Cointreau
Choya
Golden Ume
Agave
Foamme

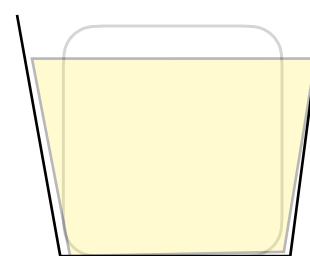


UME SOIREE

24

"Ume Soiree" – a tantalizing fusion of Sochu and Gin, elevated with the subtle sweetness of Ume paste and Agave, finished with a refreshing splash of soda. This cocktail offers a harmonious blend of flavors, balancing the smoothness of Sochu and the botanical notes of Gin with the fruity essence of Ume


 Gin
Sochu
Golden Ume
Agave
Soda

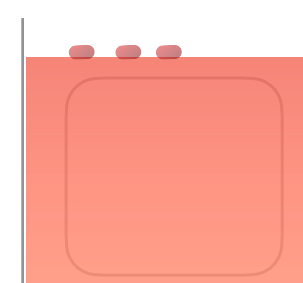


CAO NEGRONI

24

Cao Negroni, a sophisticated twist on a classic favorite. This unique cocktail features cacao-infused Campari and pandan-infused sweet vermouth, creating a harmonious blend of rich chocolate and aromatic pandan flavors. Perfect for those who appreciate innovative takes on timeless cocktails, the Cao Negroni offers a luxurious and unforgettable tasting experience.

 Dry Gin
Cacao infused Campari
Panda infused Sweet Vermouth
Chocolate Bitters & Toasted Cacao



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 Liquor, Grenadine, Pineapple, Lime, Angostura Bitters

Negroni 59

Gin, Campari, Vermouth

Vesper 59

Gin, Vodka, Bianco Vermouth, Yuzu Bitters

You Tell me

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