

# 秋天的味道

## THE TASTE OF AUTUMN

### 梨花夜雨 Pear Blossom Rain

**Osmanthus infuse Shiwan Yubingshao, Pear Puree, Lemon Juice, Homemade TieGuanYin Tea Syrup**

150

作為2023秋季鷄尾酒的主題鷄尾酒，“梨花夜雨”凝結了中國元素與養生之道，用廣東佛山的豉香型白酒玉冰燒冷萃桂花為基酒，加入明亮秋陽般的檸檬汁與豐收滋味的新鮮香梨，還有復古氣息的自製鐵觀音茶糖漿混合調製，將廣東白酒、香梨與鐵觀音茶完美融合，勾勒出梨花飄零、夜雨綿綿的秋夜畫面。在“梨花夜雨”中感受季節之美，開啟您與秋天的美好篇章。

"Pear Blossom Rain," a fusion cocktail of Chinese elements and wellness. Guangdong's signature rice spirit infused with osmanthus, releasing its floral essence; zesty lemon juice shines like autumn sunlight, fresh aromatic pears contribute the bouquet of harvest, and homemade oolong tea syrup imparts a vintage aura. The melding of Chinese Spirits, pears, and oolong tea paints a scene of pear blossoms fluttering in a night of gentle rain.

### 楓林梅語 Maple Plum Whispers

**Chivas Regal 18 Years, Mancino Secco Vermouth, Pineapple Juice, Lemon Juice, Homemade Mountain Berry Syrup, Cranberry Bitters, AÉR Egg White Alternative**

150

將秋日風情榮取其中的“楓林梅語”選用了芝華士18年威士忌，乾味美思，新鮮菠蘿與檸檬，自製的山梅糖漿精心調製而成。這款鷄尾酒描繪了楓林深處的溫馨景致，陳年了18年的威士忌為基調，味美思提升層次，新鮮水果注入活力，而自製的山梅糖漿則喚起成熟秋漿果的馥郁芬芳。品嘗“楓林梅語”彷彿置身寧靜的楓葉森林，梅樹低語將豐盛的秋意娓娓道來，在每一口濃鬱果味中盡享秋日的美妙餘韻。

Maple Plum Whispers, a captivating blend of autumnal flavors. This cocktail features Chivas 18-years-old Scotch whisky, dry vermouth, fresh pineapple, zesty lemon, and our homemade mountain berry syrup. This delightful cocktail pays homage to the cozy allure of maple forest. The Chivas whisky offers a warm foundation while the dry vermouth adds sophistication. Fresh pineapple and zesty lemon infuse a burst of vibrancy, while our artisanal mountain berry syrup evokes the essence of ripe autumn berries.

所有價錢以澳門幣計算及另加10%服務費

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### 琥珀秋韻 Amber Autumn Melody

Michter's Bourbon Whisky, Pimento Liqueur, Pineapple Juice, Lemon Juice, Homemade Cinnamon Syrup, AÉR Egg White Alternative

150

琥珀秋韻以美國波本威士忌為基底，加入甜椒利口酒、新鮮菠蘿與檸檬后再融入自製的肉桂糖漿與蛋清。這款雞尾酒主打香料風味，蛋清賦予了綿密的口感。波本威士忌帶來深厚的底蘊，而甜椒利口酒則增添了微妙的層次，自製的肉桂糖漿彷彿搖曳著秋日的香氣。在琥珀秋韻的饗宴中，彷彿走進一片琥珀色的秋意之中，感受香料的魅力。讓每一口酒都化作秋天的韻律，與您的味蕾溫柔對話。

Amber Autumn Melody, a symphony of flavors capturing the essence of fall. This cocktail features American Bourbon whiskey, Pimento liqueur, fresh pineapple, zesty lemon, our homemade cinnamon syrup, and egg white alternative. A harmonious blend of spices takes center stage, while the egg white lends a velvety texture, the Bourbon whiskey provides a rich foundation, and the Pimento liqueur adds delicate complexity. Fresh pineapple and zesty lemon infuse a vibrant, refreshing note, while our homemade cinnamon syrup evokes the gentle aroma of autumn.

### 番蒲酸酒 Gold Pumpkin Sour

Maker's Mark Bourbon Whisky, Talisker Smoky Whisky, Vanilla Liqueur, Osmanthus Tea, Lemon Juice, Homemade Pumpkin jam, Cinnamon

150

番蒲酸酒是融合了蔬果與分子工藝的秋季味覺交響樂，選用美國波本威士忌與蘇格蘭煙燻威士忌雙基酒，加入香草利口酒、檸檬，再以自製南瓜醬賦予濃郁的秋韻，最後用分子奶洗工藝呈現清澈透明並賦予奶香。這款雞尾酒完美地融合了南瓜與香草的豐富風味，番蒲作為南瓜的別名更是寓意著秋季的豐收與寧靜，每一口都是秋季的饋贈。

Gold Pumpkin Sour, crafted with finesse, this cocktail features a blend of American Bourbon whiskey and Scottish smoky whisky, enriched with vanilla liqueur, zesty lemon, and homemade pumpkin jam. Through the molecular milk-washing process, the cocktail emerges clear and transparent, presenting a seamless fusion of pumpkin and vanilla notes.

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