

經典雞尾酒藝術之旅 – 阿佩羅橙光

THE ART OF CLASSIC COCKTAIL – APEROL SPRITZ

- 經典阿佩羅橙光 Aperol Spritz 138
Aperol, Jeio Prosecco Brut, Soda, Orange Bitters
- 木桶橙光 American Barrel Spritz 138
"Maker'S Mark Bourbon Whisky, Aperol, Bourbon Maple Syrup,
Whiskey Barrel Bitters, Jeio Prosecco Brut"
- 羅勒橙光 Italy's Leaf Spritz 138
Mancino Bianco Vermouth, St. Germain Elderflower Liqueur,
Orange Bitters, Jeio Prosecco Brut, Basil
- 西瓜橙光 Watermelon Spritz 138
Dog Point Sauvignon Blanc, Phoenix Snow Jasmine Tea,
Watermelon, Lemon, Jeio Prosecco Brut
- 洋甘菊橙光 Calm Flora Spritz 138
Sparkle Tea Infusion, Elderflower Tonic, Grapefruit Bitters,
Chamomile & Flowers

悠長夏日- 季節限定雞尾酒

SUMMER VIBE SEASONAL COCKTAIL

夏相思 Summer Blanc

150

Tito's Vodka, Dog Point Sauvignon Blanc, Lemon, Grenadine, Grapefruit Bitters

在炎炎夏日，當蟬鳴成為背景，這杯以長相思白葡萄酒為主，融入新鮮檸檬汁，伏特加與石榴糖漿的夏季雞尾酒將為您解渴消暑暢享盛夏美好時刻，自製水晶冰塊的加入也將喚醒長相思葡萄的靈感，散發出番石榴、百香果和菠蘿的馥郁芬芳。最後，以西柚和檸檬作為結尾，帶來一絲令人愉悅的清爽回味。

With the arrival of scorching summer days accompanied by the chirping of cicadas, this delightful concoction features a base of Sauvignon Blanc, enhanced with vodka, fresh lemon juice, and a touch of pomegranate syrup. Stir to perfection, it awakens the essence of Sauvignon Blanc with notes of guava, passion fruit, and pineapple. The finale comes with a refreshing twist of grapefruit and lemon. Indulge in this cool beverage and savor the blissful moments of summer.

土地的奧秘 Beyond The Land

150

Don Julio Blanco, Abbotts Bitters, Lemon, Grapefruit, Homemade Ube Syrup, Milk Wash

獨特的味道與充滿活力的紫色呈現出了美麗的視覺效果。用唐胡里奧龍舌蘭酒搭配柑橘與自製紫薯糖漿營造出順滑而複雜的風味非常適合夏季，在口感上還融合了泥土與柑橘的氣息，採用分子澄清法，完美詮釋了“Beyond The Land”。

The taste is unique, and the drink is visually stunning, with its vibrant purple hue. The combination of Don Julio tequila, citrus, and special Ube house-made syrup creates a smooth and complex flavor that is perfect for summertime. The drink is a fusion of the earthy and citrus with the modern and innovative craftsmanship using a molecular clarification method, a perfect representation of "Beyond The Land".

和牛曼哈頓 Wagyu Manhattan

150

Michter's Rye Whisky, Mancino Rosso Vermouth, Angostura Bitters, Wagyu Fat Wash

和牛曼哈頓選用了經典雞尾酒甜曼哈頓作為基礎，用酪帝師黑麥威士忌搭配曼奇諾甜味美思與苦精調製後再加入和牛油進行分子油洗，萃取和牛的香氣並完美融合黑麥威士忌的木桶味道。

Wagyu Manhattan twist classic sweet Manhattan cocktail as the base. made with Michter's rye whiskey, Mancino sweet vermouth and bitters, then will using Wagyu fat for molecular fat washing, extracting the aroma of Wagyu and perfectly blending with the rye whiskey oak taste.