

南方 - 季節限定雞尾酒 THE SOUTH - WINTER COCKTAIL

南方 The South

150

**Zacapa 23, Espresso, Coffee Amaro, Walnut Bitters,
Bourbon Barrel Mated Maple Syrup**

“南方”作為主題同名雞尾酒選用了苦中帶香的特濃咖啡作為主要原料，搭配23年的危地馬拉朗姆酒，咖啡藥草酒，波本威士忌木桶熟成的楓葉糖漿與黑胡桃苦精調製，口感濃鬱醇厚，用陳年朗姆酒與楓葉糖漿的香甜平衡咖啡與藥草酒的苦味，同時搭配Comté芝士一起呈現最佳體驗。

"The South" is the theme cocktail, using bitter and fragrant espresso as the main flavor, paired with 23-year Guatemalan rum, coffee amaro, bourbon barrels mated maple syrup and black walnut bitters. The rich bitterness of coffee and amaro well balanced with the sweetness of aged rum and maple syrup, Serving with Comté cheese together.

黛紫煙雲 Purple Sunset

138

Perfume Trees Gin, Homemade Purple Tonic, Grapefruit Bitters

黛紫煙雲啟發於南方的紫色日落晚霞，名字來自於《吟秋》中的“嫣紅日落隨晨短，黛紫煙雲繞暮長。”為了做出晚霞的黛紫色我們選擇使用蝶豆花茶與柑橘水果自製黛紫湯力水，搭配上來自香港的玉蘭樹下花香金酒與西柚苦精調製，在葡萄酒杯中為您呈現美麗的黛紫煙雲。

"Purple Sunset" cocktail inspired by the purple sunset glow in the south. In order to make the purple color of the sunset, we use butterfly pea tea and fresh citrus homemade purple sunset tonic water, paired with Hong Kong Perfume Tree Gin and grapefruit bitters, presents you with a beautiful cloud of purple sunset in wine glass.

夜未央 Ecstasy of Gold

238

**Akori Cherry Blossom Gin, Monkey 47 Sloe Gin, Chambord,
Billecart-Salmon Rosé Champagne, Cranberry Bitters**

“紙醉金迷夜未央”靈感啟發於人們對澳門的第一印象，基於經典香檳雞尾酒，我們選用了粉紅香檳搭配黑刺李金酒與櫻花金酒，少量莓果酒與蔓越莓苦精。口感清爽並帶有濃鬱紅色水果口味，將搭配朱古力與黑胡桃一起呈現最佳體驗。

"Ecstasy of Gold" inspired by people's first impression of Macau. Based on the classic champagne cocktail, we chose rosé champagne paired with sloe gin and cherry blossom gin, a hint of Chambord and cranberry bitters. Cocktail has refreshing taste with rich red fruit flavors, will be presented with chocolate and black walnut together.

所有價錢以澳門幣計算及另加10%服務費

All prices are in MOP and subject to 10% service charge

南方 - 季節限定雞尾酒

THE SOUTH - WINTER COCKTAIL

百話熱托地 Patuá Hot Toddy 120

Hennessy VSOP, Pei Pa Koa, Lemon, Clove, Hot Water

百話熱托地在經典熱托地的基礎上將威士忌替換爲了VSOP白蘭地，並加入了南方特色的枇杷膏，燒熱白蘭地與丁香后加入枇杷膏與熱水，在中式蓋碗中配以檸檬丁香一起呈現。

"Patuá Hot Toddy" replaces the whiskey with VSOP brandy on the basis of the classic Hot Toddy and adds the southern characteristic Pei Pa Koa. After burning the brandy and cloves, add the Pei Pa Koa and hot water, serve in Chinese teacup with lemon and cloves together.

普洱尼格儼尼 Pu-er Negroni 150

Beefeater 24 Gin, Carpano Antica Formula, Amaro Abano, Aged Pu-er tea

這款普洱尼格儼尼使用了雲南的特色陳年普洱茶進行冷萃，在尼格儼尼藥草口味的基礎上融合濃鬱的普洱茶香，作爲最受歡迎的尼格儼尼雞尾酒在這個冬季限時返場。

Pu-er Negroni uses Yunnan's most famous Pu-er tea cold brewed Negroni cocktail. On the basis of Negroni's herbal taste, it combines the rich Pu-er tea fragrance, and the taste is richer. As the most popular Negroni cocktail returns for a limited time this winter.

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