

桃花醉春風 - 季節限定雞尾酒

BREEZY BLOSSOM - PEACHY SPRING BREEZE

春日玫瑰 First Rose In Spring 238
**Beefeater Pink Gin, Homemade Yunnan Rose Syrup,
Laurent-Perrier Rosé Champagne, Homemade Raspberry Sugar**

春日玫瑰以粉紅香檳的風味為基調，加入了粉紅金酒以及自製的雲南玫瑰糖漿和蔓越莓苦精，營造出清爽宜人的玫瑰口感。

This cocktail is crafted with a refreshing rosé champagne flair, infused with pink gin, and enhanced with homemade Yunnan rose syrup and raspberry bitters for a delightful blend.

朵 Flower 150
**The Macallan 12 Years Double Cask, Long Jing Green Tea, Motuo
Rose Tea, Peach Purée, Meiji Fresh Milk-Washed**

這款雞尾酒口感順滑，香甜宜人，混合了麥卡倫12年威士忌與龍井綠茶，蜜桃果茸，並通過分子奶洗的工藝讓口感更加細膩融合。

Smooth and sweet with a molecular twist, this cocktail blends The Macallan 12 Years Double Cask with Long Jing green tea, and adds peach purée, all washed with Meiji fresh milk for a velvety texture.

青石徑 Green Stone Path 150
**Jasmine Tea Infused Sake, Lillet Blanc, Homemade Matcha Syrup,
Lemon Juice, AÉR Egg White Alternative, Homemade Spring Tea
Foam**

這款雞尾酒以抹茶為基底，加入茉莉花茶浸泡清酒、法國藥草酒、自製抹茶糖漿和檸檬汁調製後打入自製春季茶泡沫作為點綴，口味酸甜平衡，獨特的抹茶風味輕盈迷人。

Infused with matcha and balanced with sweet and sour notes, this cocktail blends jasmine tea infused sake and Lillet Blanc with homemade matcha syrup and lemon juice, topped with homemade spring tea foam for a captivating taste experience.

紅袍峰 Ruby Crest 150
**Hennessy VSOP, Sanxun Dahongpao & Grapefruit Tea Wine,
Mancino Rosso Amaranto, Amaro Lucano, Bitters**

這款雞尾酒以軒尼詩VSOP和大紅袍茶酒為主要成分，口感濃郁，酒精度是春季雞尾酒中最高的一款。口味平衡于干邑、大紅袍茶與藥草，令人回味無窮。

A rich and potent cocktail featuring Hennessy VSOP, with elevated alcohol content, infused with Dahongpao & grapefruit tea wine, sweet vermouth, and finished with a touch of amaro bitters, it offers a harmonious and flavorful experience.

以上飲品酒精濃度達1.2%或以上

Beverages listed above contains 1.2% alcohol or more

所有價錢以澳門幣記算及另加10%服務費和5%政府稅

All prices are in MOP and subject to 10% service charge and 5% government tax