



# signature

RESTAURANT

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COCKTAIL LIST

- 205 ***French kiss***  
Ketel one vodka with crème de cassis, ginger syrup & pineapple juice all shaken and fine strained in a coupe.
- 210 ***London Maid***  
Tanqueray gin & elderflower served with muddled cucumber & mint. All shaken & strained.
- 210 ***Leven Rapids***  
A showcase of the Tanqueray source, shaken with lemon, passion fruit & coconut syrups with a hint of mint leaves.
- 215 ***Damn Honey***  
Tanqueray gin, Honey & thyme syrup, lemon juice & cellulose all meticulously blended together & fine strained
- 215 ***Big Papa***  
Big & bold flavours, Don papa rum with espresso coffee mixed & churn slowly with pineapple syrup & tonic water
- 225 ***Kentucky Beach***  
Bulleit Bourbon & triple are partnered with orgeat & lemon juice topped up with Angostura bitters, not even the Sirens can resist.



**325 *Jalisco Dream***

From Jalisco's vision to every discerning palate, Don Julio reposado is carefully shaken with grapefruit and lemon to produce this beauty.

**350 *Chitty Bang***

Johnnie walker black, cardamom sweet vermouth, oloroso sherry & Angostura bitters are all gracefully stirred & strained

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- 225     ***Staycation***  
Inverroche Amber shaken with honey & ginger syrup, finished off with home-squeezed lemon juice & cellulose
- 225     ***Clover Bae***  
All of Inverroche classic, raspberry syrup, elderflower syrup, lemon juice & cellulose combine to form this simple yet sophisticated cocktail.
- 235     ***The Tea Rose***  
Tanqueray gin, rose syrup, lime mix, chamomile tea bag & topped up with Cap Classique. Lo & behold, the Signature cocktail.
- 265     ***Hidden Secrets***  
The Glenlivet Founders Reserve is the king of the show, complimented with monin vanilla, crème de cassis and lemon juice, A masterpiece.
- 275     ***Misty Mountains***  
Del Maguey Santo Domingo Mezical, dry Sherry, bianco vermouth and Kahlua are all stirred and strained to form this mystical beauty.
- 315     ***Hennessy Autograph***  
Hennessy cognac, cherry syrup, muddle lime, cherries & orange zest.





**325** ***Monkey Business***

Clean and crisp, a showstopper. Monkey 47 gin, cardamom sweet vermouth and a dash of bitter are all mixed, glass stirred and strained.

**345** ***Scottish Paloma***

The Macallan 12, simple syrup, sour mix & grapefruit juice gracefully blended, all the way from Scotland with passion.

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- 215 ***Strawberry Ginger Mojito***  
Barcadi rum, strawberry and mojito syrup & sour mix. This will quench your thirst every time.
- 220 ***Cosmopolitan***  
Absolute blue vodka, triple sec & cranberry juice all meticulously blended to make this classic.
- 220 ***Perfect Vodka Martini***  
Ketel One vodka, served with both sweet & dry vermouth.
- 225 ***Moscow Mule***  
Ketel One vodka with lime juice & bitters, churn & fill with ginger beer.
- 230 ***Negroni***  
Tanqueray gin, Campari & Martini rosso vermouth stirred & topped with orange zest.
- 230 ***New York Sour***  
Bulleit bourbon, lemon juice, vanilla syrup, muddle & shaken.  
A Signature twist of this classic.





**245** *Old Fashioned*

Bulleit bourbon, simple syrup & bitters,  
finished off with an orange twist.

**250** *Jungle Bird*

Don Papa rum, Campari, Lemon &  
pineapple juices as well as simple  
syrup, all shaken & served.

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- 175 Blackstone cherry
- 175 Blackstone vanilla
- 175 Black stone peach
  
- 205 Cohiba club
  
- 1050 Gurkha 15yr
  
- 850 Nub Cameroon
- 850 Nub Connecticut
- 850 Nub Sungrown
- 875 Nub Maduro
  
- 875 Romeo & Juliet Short Churchill
  
- 895 Montecristo Open Master
  
- 925 Partagas Series No.4
  
- 925 Hoyo Epicure No.2