

9 signature gin & tonics

\$20-

paper lantern sichuan pepper (thailand)

best paired with: erasmus bond classic tonic, lemon twist and lemongrass garnish

iron balls craft (thailand)

best paired with: fever-tree mediterranean tonic, pineapple slice and basil leaf garnish

roku gin (japan)

best paired with: east imperial yuzu tonic, ginger stick garnish

damrak (kingdom of netherlands)

best paired with: fever tree premium indian tonic, grapefruit slice garnish

poli marconi 46 (italy)

best paired with: fever tree mediterranean tonic, rosemary sprig garnish

west winds – the sabre (australia)

best paired with: east imperial yuzu tonic, lemon slice and capsicum garnish

fords (england)

best paired with: erasmus bond botanical tonic, lavender and juniper berries garnish

nordes atlantic galician (spain)

best paired with: east imperial burma tonic, lime wedge and mint sprig garnish

kokoro (japan)

best paired with: east imperial yuzu tonic, orange slice garnish

party room snacks from 5.00pm to 10.30pm

| | |
|---|------|
| crispy blue swimmer crab cakes, remoulade sauce, per piece | 7.5- |
| seaweed fries, kewpie mayonnaise | 9- |
| edamame, sea salt flakes | 12- |
| baba ganoush, pomegranate seeds, extra virgin olive oil, toasted sourdough | 12- |
| hummus, smoked paprika, extra virgin olive oil, toasted sourdough | 12- |
| thai style chicken wings, lime & chilli dip | 14- |
| lobster roll – half maine lobster, avocado, tomatoes, jalapeno & chipotle mayonnaise, per piece | 14- |
| tori karaage – crispy fried chicken thigh, tonkatsu sauce, lemon | 16- |
| pan-fried chicken & prawn gyoza, kewpie mayonnaise, togarashi pepper | 16- |
| grilled thai style fish balls, tamarind chilli sauce | 18- |
| winter truffle arrachini, arrabiata sauce | 18- |
| grilled black onyx beef sliders, aged cheddar, chipotle mayonnaise | 20- |
| truffled petit camembert de normandie, figs, rye bread | 20- |
| 1/2 dozen sustainable seasonal rock oysters, shallot vinegar | 35- |

sushi rolls

| | |
|---|-----|
| california – sustainable snow crab, avocado, cucumber, mayonnaise | 14- |
| spicy tuna – sustainable yellow fin tuna, spring onions, chilli | 14- |

the world gin list

45 ml

iron balls gin (thailand)

quality over quantity as the saying goes. iron balls gin is handmade from fermentation to distillation using freshly cracked coconuts and pineapples with hints of juniper, hillside ginger and lemongrass.

20-

best paired with: fever tree mediterranean tonic, pineapple slice and basil leaf garnish

paper lantern sichuan pepper gin (thailand)

built from hand-picked thai rice and distilled with carefully selected asian botanicals. sichuan peppercorns contribute aromatic hints of pine and clove along with more herbal overtones of plum and lavender.

20-

best paired with: erasmus bond classic tonic, lemon twist and lemongrass garnish

rogue society gin (new zealand)

the perfect combination of botanicals, 12 unique notes. each complementing the other, dancing together on the tongues of the beholder. measured. precise. considered. balancing the subtleties of citrus, delivering time tested refreshment.

20-

best paired with: erasmus bond classic tonic, orange slice garnish

four pillars rare gin (australia)

a high-strength and highly aromatic gin, with an effusive bouquet that summons juniper berries, various citrus (orange, lemon and lime) and cardamom. it's just as explosive on the palate, slightly sweet and entertaining enough to drink neat.

20-

best paired with: fever tree mediterranean tonic, grapefruit slice and rosemary sprig garnish

the world gin list

45 ml

four pillars shiraz gin (australia)

aromatically the gin has fresh pine needles and incredible spice, and a clear peppery, dense raspberry character. the palate is lovely and sweet, with long juniper and spice characters to finish.

20-

best paired with: fever tree naturally light tonic, orange slice and lime wedge garnish

west winds gin – the sabre (australia)

the sabre comes from the west winds gin range in australia. for the sabre, they use a selection of classic botanicals including juniper, citrus and coriander seed, as well as toasted australian wattle seed, which brings a wonderful creaminess to the table.

20-

best paired with: east imperial yuzu tonic, lemon slice and capsicum garnish

bombay sapphire gin (england)

pronounced peppery spice characteristics along with juniper, lemon zest and delicate notes of coriander. juniper is subdued, but only when compared to the forward peppery character.

20-

best paired with: fever tree premium indian tonic, lime wedge garnish

cotswolds dry gin (england)

cotswolds consists of a botanical mix of lavender and bay leaf, grapefruit, lime, black pepper and cardamom seed which are placed into the bespoke holstein pot still for distillation before finishing with naturally refined cotswolds water.

20-

best paired with: east imperial old world tonic, grapefruit slice and bay leaf garnish

the world gin list

45 ml

fisher gin (england)

london dry gin from the suffolk coast, made with a barley base alongside classic gin botanicals (juniper, cardamom, orange and lemon peels) as well as spignel, rock samphire, wood aven and bog myrtle, all native to the suffolk coast.

20-

best paired with: fever tree premium indian tonic, orange slice garnish

fords gin (england)

the mix of 9 botanicals starts with a traditional backbone base of juniper & coriander seed that's balanced with citrus (bitter orange, lemon & grapefruit peels), floral (jasmine flower & orris) and spice (angelica & cassia).

20-

best paired with: erasmus bond botanical tonic, lavender and juniper berries garnish

gunroom london dry gin (england)

the distillation takes place in a copper pot still which means that all flavor is introduced exclusively through the re-distillation in traditional stills of ethyl alcohol in the presence of all the natural plant materials used, such as herbs and spices.

20-

best paired with: erasmus bond botanical tonic, thyme sprig and black berry garnish

the world gin list

45 ml

hendrick's gin (england)

hendrick's wondrous botanical signature consists of flowers, roots, fruits, and seeds from the world over. they function to complement and set the stage for our delicious duet of infusions: rose petal and cucumber.

20-

best paired with: erasmus bond botanical tonic, cucumber garnish

martin miller's westbourne strength gin (england)

the beverage tasting institute awarded this 97 points and declared this the best gin in the world and the spirit of the year. martin miller's westbourne strength is citrusy and spicy, with a lovely mouth feel.

20-

best paired with: fever tree elderflower tonic, strawberry and basil leaf garnish

minus 33 gin (england)

the recipe that made it through consisted of juniper, angelica, orris, fresh lemon and orange peel, coriander seed, lavender, elderflower and liquorice. the botanicals are treated according to how they best give off flavour.

20-

best paired with: fever tree premium indian tonic, orange slice garnish

mombasa club colonel's reserve gin (england)

same as its little brother above – mombasa club colonel's reserve gin is quadruple-distilled using botanicals including caraway seeds, cumin and coriander seeds, this is an intense, floral and spicy gin. this was the only gin to be awarded a double gold medal at the concours mondial de bruxelles 2015.

20-

best paired with: east imperial burma tonic, lavender garnish

the world gin list

45 ml

mombasa club gin (england)

mombasa club gin was inspired by the eponymous private social club on the kenyan coast, opposite island of zanzibar, which imported a gin from england for consumption by its members.

20-

best paired with: east imperial old world tonic, juniper berries garnish

perigan (england)

consist of gin juniper berries, the distillation of the method of london dry gin, usually added citrus fruits such as lemon and bitter orange peel and lime and subtle spices, including anise, angelica root and seed, orris root, licorice root, cinnamon, savory, saffron, baobab, frankincense, coriander, and nutmeg.

20-

best paired with: fever tree elderflower tonic, grapefruit twist garnish

silent pool gin (england)

24 botanicals carefully chosen for their uniqueness. all the botanicals work together in unison to afford a romantic, complex flavour. fresh floral and clarifying citrus notes are grounded by earthy and spicy cassia bark and cubeb. the smooth finish is achieved with the help of local honey.

20-

best paired with: erasmus bond classic tonic, orange twist garnish

the world gin list

45 ml

sipsmith london dry gin (england)

the quintessential expression of a classic, traditional london dry gin. bold, complex and aromatic – smooth enough for a martini, but rich and balanced, perfect for a g&t.

20-

best paired with: fever tree premium indian tonic, lemon twist garnish

star of bombay gin (england)

star of bombay is a higher-strength, super-premium variant of bombay sapphire. the classic notes of juniper, angelica and coriander have been intensified.

20-

best paired with: fever tree premium indian tonic, orange peel and peppercorn garnish

tanqueray no. ten (england)

crafted in the small no. 10 still, tanqueray no. ten is distilled with fresh citrus for a brighter taste. a gin like no other, tanqueray no. ten elevates every cocktail.

20-

best paired with: fever tree premium indian tonic, grapefruit slice garnish

the botanist gin (england)

a highly distinctive, complex, floral gin with outstanding finish and impeccable provenance. the botanist stands out as a truly artisanal, hand-crafted labour of love and distiller's art. a breath of botanical islay in every glass.

20-

best paired with: east imperial burma tonic, thyme sprig and raspberry garnish

the world gin list

45 ml

williams extra dry gin (england)

this dry, juniper led gin has been designed for the much loved g'n't. chase distil their naked vodka from cider made from organically grown apples, they then distil their gin from the vodka. the result is a delicious gin with notes of spice and citrus fruit.

20-

best paired with: fever tree naturally light tonic, orange slice and cinnamon stick garnish

citadelle reserve gin (france)

something never before undertaken in gin aging. solera aging: it's not just for sherry anymore. the solera aging process is most frequently used for sherry, madeira, marsala; balsamic vinegars; spanish brandy; and rums. a beautiful and subtle gin for any occasion.

20-

best paired with: fever tree elderflower tonic, star anise garnish

fair gin (france)

first we use fair vodka as a base. second, we macerate high quality juniper berries and spices for a week. finally we distill everything once in a stupfler alembic.

20-

best paired with: fever tree mediterranean tonic, lemon twist and rosemary sprig garnish

the world gin list

45 ml

g'vine gin nouaison (france)

nouaison means "setting", the beautiful metamorphosis stage from aromatic flower to luscious berry. it captures the poised energy of the grape's evolution. the gin is well balanced with clean herbal notes.

20-

best paired with: fever tree elderflower tonic, green grapes garnish

gin del professore madame (italy)

similar to the 'gentleman' above – the madame gin has extra layers of sweetness from cinnamon, vanilla and wild rose.

20-

best paired with: erasmus bond classic tonic, cinnamon and vanilla bean garnish

gin del professore monsieur (italy)

guillaume drouin has created this hand-crafted gin using the art of blending developed for classic spirits. it is produced by distillation of ciders in three small normandy copper pot stills. each one is distilled separately before being blended in unique proportions for a batch of 2,850 bottles.

20-

best paired with: east imperial grapefruit tonic, thyme sprig garnish

poli marconi 46 gin (italy)

marconi 46 is an italian gin artisanally distilled and obtained from a unique infusion of juniper berries, muscat grape, mountain pine, cembra pine, mint, cardamom and coriander reminding of the asiago plateau in the north of the veneto region.

20-

best paired with: fever tree mediterranean tonic, rosemary sprig garnish

the world gin list

45 ml

damrak gin (*kingdom of the netherlands*)

as gin originally derived from jenever, a dutch invention, damrak is proud to be the amsterdammer among the london boys. with its cheerful bottle and fresh citrus notes, damrak has a real clever yet genuine and fresh taste.

20-

best paired with: fever tree premium indian tonic, grapefruit slice garnish

caorunn (*scotland*)

a scottish gin from the balmenach distillery in speyside. caorunn (pronounced ka-roon), made with a combination of traditional and handpicked botanicals including rowan berry, heather, coul blush apple and dandelion.

20-

best paired with: erasmus bond dry tonic, two red apple slice garnish

nb gin (*scotland*)

the gin itself is made from 100% british grain spirit and 8 carefully selected botanicals - the likes of juniper, lemon peel, grains of paradise, coriander seed, angelica root, cardamom, orris root and cassia bark all have their place in nb gin.

20-

best paired with: fever tree naturally light tonic, orange twist and rosemary sprig garnish

monkey 47 (*germany*)

if you're looking for the perfect mix of sweet and bitter, keep reading. a cross between the pomelo and the grapefruit, the honey pomelo combines both distinctive flavors.

20-

best paired with: fever tree premium indian tonic, lime wedge and kaffir lime leaf garnish

the world gin list

45 ml

windspiel premium (germany)

a german gin made with lovingly well-crafted potato spirit, using potatoes grown in rich volcanic soil. for botanicals they use a combination of juniper, lemon, ginger, coriander, lavender, cinnamon and a few secrets selections.

20-

best paired with: east imperial burma tonic, lime wedge garnish

skin gin (germany)

all botanicals are hand-picked and distilled on a base of wheat alcohol before being mixed with spring water to achieve their 42% ABV. chosen to ultimately create a less herbal and more aromatic experience, skin gin uses 4 different citrus (lime, orange, lemon and grapefruit peel) as well as juniper, coriander seed and mint.

20-

best paired with: fever tree naturally light tonic, orange twist and rosemary sprig garnish

brooklyn gin (usa)

brooklyn gin is a craft spirit made in new york with 100% fresh citrus peels and hand-cracked juniper. by hand-cutting the citrus fruit, and releasing the essential oils in the juniper berries, the gin gets more vibrant than the distillers who use frozen or dried citrus peels.

20-

best paired with: fever tree premium indian tonic, orange and thyme sprig garnish

death's door gin (usa)

using juniper berries that grow wild on washington island with coriander and fennel sourced from within the state, death's door spirits is able to showcase how complementary and complex simple expressions.

20-

best paired with: fever tree mediterranean tonic, basil leaves garnish

the world gin list

45 ml

farmer's organic gin (usa)

the distillate is made from sustainably farmed grain grown in the u.s. certified organic by the usda, farmer's gin possesses a complexity and unique taste profile due to its remarkably balanced selection of botanicals, including juniper, elderflower, lemon grass, coriander, and angelica root.

20-

best paired with: erasmus bond classic tonic, curry leaf garnish

ransom gin (usa)

zesty citrus excitedly leaps out from the glass, followed by fresh pine, juniper and rich honey. bright juniper and pine once again. rather floral at points. malty and alive with orange. cedar wood pops up right at the end.

20-

best paired with: fever tree premium indian tonic, orange slice and star anise garnish

st. george botanivore gin (usa)

an american craft gin with 19 different botanicals, including angelica root, bay laurel, cilantro, seville orange peel, star anise and juniper berries, among others. it's like a greenhouse in a bottle.

20-

best paired with: east imperial grapefruit tonic, orange twist garnish

st. george terrior gin (usa)

forest-driven and earthy, terroir is a profoundly aromatic gin with a real sense of place. we wanted to make a spirit that conveyed what we love about the monumental groves of trees, moist and misty glens, and sun-baked chaparral of our favorite local parklands.

20-

best paired with: erasmus bond dry tonic, orange slice and rosemary sprig garnish

the world gin list

45 ml

kyro napue gin (*finland*)

herbal and sweet, essential oils of meadowsweet and gentle citrus on the nose. full bodied herbal flavor ending with notes of pepper of rye on the tongue.

20-

best paired with: fever tree indian tonic, rosemary sprig and cranberry garnish

blind tiger imperial (*belgium*)

the highly balanced and surprisingly smooth blind tiger imperial secrets opens with a complex nose of matured grain spirit, juniper, and spice from grains of paradise and bitter almond. backed up by a warming glow of both the imperial black tea and the 45% alcohol grain spirit which lingers on in the after-taste.

20-

best paired with: fever tree mediterranean tonic, two star anise garnish

blind tiger piper cubeba (*belgium*)

a belgian gin created by the deluxe distillery, with a name that harks back to the days of prohibition. for their piper cubeba gin, they use a selection of botanicals which include cubeb pepper, malted barley, lavender, orange blossom, ginger, green cardamom and liquorice root, among others.

20-

best paired with: erasmus bond classic tonic, lemon twist garnish

forest dry gin - autumn (*belgium*)

on the palate, it has surprisingly juicy notes of orchard fruit with a touch of menthol freshness. however, cumin makes the finish slightly spicier than the palate.

20-

best paired with: erasmus bond dry tonic, lavender garnish

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the world gin list

45 ml

forest dry gin - winter (belgium)

an old school gin, with lots of juniper berry notes and pronounced citrus overtones.

20-

best paired with: erasmus bond dry tonic, rosemary and black pepper garnish

forest dry gin - summer (belgium)

very dry and lively gin, with a characteristic flavor of blood orange and bergamot blossom, finishing with a lovely note of ginger.

20-

best paired with: erasmus bond classic tonic, orange twist garnish

irish milk gin – bertha’s revenge (ireland)

jaunty juniper leads, followed quickly by the spicy and warming notes of cardamom, cumin and sweet citrus. the complexity of bertha is evident and enthralling. she demands to be tasted.

20-

best paired with: erasmus bond classic tonic, orange twist and rosemary sprig garnish

dictador premium colombian aged gin orthodoxy (colombia)

on the nose it displays a balance of the bitterness of the roots, the freshness of the botanicals, the sweet and sour of berries and peels, and the warmth of the spices.

20-

best paired with: erasmus bond dry tonic, lemon twist garnish

dictador premium colombian aged gin treasure (colombia)

the initial aroma is of tangerine enhanced with lemon notes. the secondary aroma is of the botanicals that provide the freshness and balance. mint, spearmint and pepper.

20-

best paired with: fever tree naturally light tonic, vanilla bean and rosemary sprig garnish

the world gin list

45 ml

kokoro gin (japan)

the incredible flavour of the sansho berry used extensively in japanese cuisine, sansho berries have a distinctively earthy black pepper flavour with a piney, citrus finish.

20-

best paired with: east imperial yuzu tonic, orange slice garnish

nikka coffey gin (japan)

produced in coffey stills using a base of barley and corn, nikka coffey gin features a selection of enjoyably vibrant botanicals, including amanatsu, kabosu, shikuwasa and yuzu, as well as sansho pepper, among others.

20-

best paired with: erasmus bond classic tonic, sliced green apple garnish

roku gin (japan)

the first gin from japan's legendary suntory - roku gin. this expression is made using a selection of botanicals; including six japanese botanicals provide a whistle-stop tour of the four seasons. these include sakura leaf and sakura flower for spring, sencha tea and gyokuro tea for summer, sansho pepper for autumn and yuzu peel for winter.

20-

best paired with: east imperial yuzu tonic, ginger sticks garnish

colombo gin (sri lanka)

colombo gin consists of just seven simple spices and botanicals. together, they create a complex aroma and distinctive taste. primary ingredients: juniper berries, coriander seed, angelica and liquorice root. secondary ingredients: sri lankan cinnamon bark, curry leaves. tertiary ingredients: ginger root.

20-

best paired with: erasmus bond botanical tonic, curry leaf garnish

the world gin list

45 ml

gin mare (spain)

a fabulous spanish gin inspired by mediterranean flavours, gin mare is made with botanicals including arbequina olive, rosemary, thyme, basil and mandarin. the result is a fabulous spirit which has been much praised by critics.

20-

best paired with: erasmus bond botanical tonic, lemon twist and basil garnish

nordes atlantic galician gin (spain)

nordes is a galician gin inspired by the eponymous fresh northerly atlantic wind. made using pomace from albarino grapes, the botanicals include juniper, ginger, hibiscus and liquorice, resulting in a unique and intriguing gin.

20-

best paired with: east imperial burma tonic, lime wedge and mint sprig garnish

santamania madrid gin (spain)

distilled in small batches of less than 800 bottles. the round, silky tempranillo spirit lays down a fleshy yet vibrant base with juniper dominant flavours.

20-

best paired with: fever tree mediterranean tonic, raspberry and cinnamon garnish

martinis

vodka based martinis

apple elixir

vodka, freshly squeezed green apple juice, apple

20-

berries

vodka, cointreau, mixed berries, cranberry juice, brown sugar, mint leaves

20-

bloodyrita

vodka, tomato juice, lemon juice, tabasco, worcestershire sauce, cherry tomatoes, olives

20-

blossom

vodka, saint germain liqueur, lemon juice, freshly squeezed cucumber juice, chrysanthemum flower

20-

blueberry citrus

vodka, blueberry liqueur, lemon juice, freshly squeezed grapefruit juice, blueberries

20-

carrot

vodka, saint germain liqueur, freshly squeezed carrot juice, lemon juice, cucumber syrup, cucumber, carrot

20-

chocolate

vodka, kahlua, crème de cacao brown

20-

classic lycheetini

vodka, lychee liqueur, lychee juice, lychee

20-

coco malibu

vodka, malibu rum, fresh coconut juice, coconut peel

20-

cosmopolitan

vodka, cointreau, cranberry juice, lime

20-

espresso

vodka, kahlua, espresso, coffee beans

20-

ginger

vodka, king's ginger liqueur, lemon juice, freshly squeezed ginger juice, ginger

20-

19

martinis

vodka based martinis

glamorous cotton candy

vodka, peach liqueur, cranberry juice, strawberry cotton candy

20-

grand cosmo

vodka, grand marnier, cranberry juice, lime

20-

grapefruit

vodka, cointreau, freshly squeezed grapefruit juice, sugar syrup, grapefruit

20-

gummy bear

vodka, peach liqueur, cranberry juice, gummy bears

20-

lemon basil

vodka, saint germain liqueur, lemon juice, basil leaf

20-

lemon custard

vodka, advocaat, lemon juice, lemon twist

20-

lollipop

vodka, blue curacao, peach liqueur, lemon juice, lollipop

20-

popping pear

vodka, cointreau, lemon juice, pear syrup, magic pop

20-

rockmelon

vodka, limoncello, freshly squeezed rockmelon juice

20-

strawberry

vodka, strawberry puree, lemon juice

20-

tiramisu

vodka, baileys, kahlua, espresso, milk

20-

too close for comfort

vodka, southern comfort, lemon twist

20-

yuzu

vodka, lemon juice, yuzu marmalade, rosemary leaf

20-

20

all prices quoted are subjected to 10% service charge and prevailing government taxes

martinis

gin based martinis

apple truffle

gin, freshly squeezed apple juice, lemon juice, lemongrass syrup, truffle, apple

20-

best of jamaica

gin, limoncello, soursop puree, lemon juice

20-

blue bikini

gin, blue curacao, lychee liqueur, peach liqueur, lychee juice, lychee

20-

cucumber cool down

gin, freshly squeezed cucumber juice, brown sugar, lemon juice, cucumber

20-

exotic passion

gin, passion fruit puree, lemon juice, sugar syrup

20-

champagne cocktails

bellini

champagne, peach liqueur

29-

kir royale

champagne, crème de cassis

29-

mimosa

champagne, freshly squeezed orange juice

29-

beers

asahi, corona, erdinger weissbier, guinness stout, heineken, 12-
hoegaarden, pure blonde, stella artois, tiger
erdinger alcohol-free 15-

soft drinks

coke, diet coke, coke zero, sprite 8-
bitter lemon, ginger beer, ginger ale, soda water

tonics

erasmus bond tonics (*classic, dry, botanical*) 10-
fever-tree tonics (*mediterranean, premium indian, elderflower, naturally light*)
east imperial tonics (*grapefruit, old world, burma, yuzu*)

mineral water

perrier (330ml) 6.5-
san pellegrino (250ml) 7-
fiji (500ml) 8-
san pellegrino (750ml), acqua panna (750ml) 12-

signature coolers

soursop 8-
kim's bird's nest (sugar-free) 9-
iced lemon tea, iced lychee tea, fresh lemonade, passionade 10-

hot beverages

kilimanjaro snow english breakfast tea, french earl grey tea 8-
sencha green tea, grand jasmine tea
moroccan mint tea, chamomile tea

espresso, double espresso, macchiato 8-
coffee, decaffeinated coffee, cafe latte, cappuccino
mocha, hot chocolate

22

all prices quoted are subjected to 10% service charge and prevailing government taxes