秋水伊人 - 秋季限定雞尾酒
SEASONAL COCKTAIL - AUTUMN

由酒吧經理張子瑜先生以秋季爲主題，設計出一系列秋季主題雞尾酒
Bar Manager Paul Zhang created a series of themed cocktail for this autumn.

秋分 The Autumn Equinox 120
Plantation Original Dark Rum, Fresh Pear, Lemon Juice, Homemade Autumn Spice Syrup

秋分是24節氣中的第16個節氣，在這款節氣雞尾酒中包含了應季水果-香梨，深色冧酒及自製秋季糖漿。同時還會搭配一塊冬蓉桂花酥來爲您帶來最好的節氣雞尾酒體驗。
The Autumn Equinox marks the first day of autumn. Using seasonal fruit - pear as main ingredient mix with dark rum and homemade autumn spiced syrup. Served with winter melon osmanthus cake to elevate the seasonal cocktail experience.

秋水 Autumn Streams 120
Osmanthus infuse Yubingshao, Fever Tree Elderflower Tonic Water, Orange Flower Water

秋水作爲秋季的主題雞尾酒，選用了秋季的代表食材-桂花來浸泡玉冰燒白酒，搭配接骨木花湯力水與橙花水調製，點綴桂花裝飾來呈現2021的金秋。
Autumn Stream is the themed cocktail of this series. Using osmanthus infused Chinese spirits - Shiwan Yubingshao, pairing with elderfower tonic water and orange flower water, decorated with dried osmanthus to present this golden autumn cocktail.

秋季八寶酒 Autumn Babao Cocktail 120
Chivas Regal 18 Years, Ginseng, Red Date, Wolfberry, Dry Longan, Osmanthus, Rock Sugar, Snow Mountain Chrysanthemum

秋季八寶酒啓發于傳統八寶茶，在秋季的健康食材中加入陳釀了18年的調和威士忌來代替茶葉，最後注入熱水后完美呈現于中式蓋碗中。
Inspired by traditional Babao tea, Paul selects autumn healthy ingredients, mix with 18 years blended whisky instead of tea. A perfect fusion of Western Hot Toddy cocktail and Chinese Babao tea.

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