

冬之歌 – 冬季限定雞尾酒

SEASONAL COCKTAIL – WINTER

由酒吧經理張子瑜先生以冬季為主題，設計出一系列冬季主題雞尾酒
Bar Manager Paul Zhang created a series of themed cocktail for this winter.

冬至 The Winter Solstice

120

Homemade Milk Tea, Rice Wine, Vanilla Infused Bourbon Whisky, Chocolate Bitters, Oatmeal Cookie

冬至是24節氣中的第22個節氣，在這款節氣雞尾酒中包含了蘇州的冬至節氣習俗飲品-米酒，搭配自製甜茶，雲尼拿浸泡波本威士忌與朱古力苦精。同時還會搭配一塊燕麥曲奇餅來為您帶來最好的節氣雞尾酒體驗。

The Winter Solstice is the 22nd solar term in the China 24 solar terms. Using Suzhou's winter solstice custom drink - rice wine as main ingredient, paired with homemade milk tea, vanilla infused bourbon whisky and chocolate bitters. Served with oatmeal cookie to elevate the seasonal cocktail experience

冬之歌 Winter Song

120

Homemade Mandarin Gin, Fever Tree Mediterranean Tonic Water, Orange Flower Water, Blonde Orange Marmalade

冬之歌作為冬季的主題雞尾酒，選用了冬季時節的時令水果-柑橘來浸氈酒，搭配地中海風味湯力水與柑橘果醬-橙花水調製。

Wintersong is the themed cocktail of this series. Using seasonal fruit mandarin infuse with Gin, pairing with blonde orange marmalade, Mediterranean tonic water and orange flower water.

冬季八寶酒 Winter Babao Cocktail

120

Hennessy VSOP, Ginseng, Red Date, Wolfberry, Dried Longan, Tangerine Peel, Brown Sugar, Rose Tea

冬季八寶酒啟發於傳統八寶茶，在冬季的健康食材中加入干邑來代替茶葉，最後注入熱水后完美呈現于中式蓋碗中。

Inspired by traditional Babao tea, Paul selects winter healthy ingredients, mix with cognac instead of tea. A perfect fusion of Western Hot Toddy cocktail and Chinese Babao tea.

所有價錢以澳門幣計算及另加10%服務費和5%政府稅

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