



The Skindles' Collection

COCKTAIL MENU

GONCHURITA	11.00
Tequila, Homemade Gochujang Syrup, Fresh Lime A spicy Margarita with influences from Korean spicy fried chicken	
TEARS AND PEARS	11.00
Gin, Homemade Pear Cordial, Dry Vermouth, Elderflower A sweet and sour drink that makes you fall in love with pears	
ROUX OLD FASHIONED	11.00
Cognac, Bourbon, Aged Rum, Orgeat, Bitters The tastiest three spirits combine for one of the best Old Fashioned!	
ROUX BREAKFAST MARTINI	11.00
Alain Roux Dry Gin, Alain Roux Marmalade, Cointreau, Fresh Lemon A tangy cocktail bursting with orange flavours with a bitter aftertaste	
ROUX ROYAL	16.00
Alain Roux Rhubarb & Ginger Gin, Homemade Pink Lemonade, Champagne A fruity French 75 made with our own wonderful Gin	
NOIR ET OR	16.00
Alain Roux Dry Gin or Chambord, Elderflower, Lemon, Champagne Infuse your Champagne with dry, fruity or floral notes	
HAZEL IN MANHATTAN	12.00
Bourbon, Dry Vermouth, Frangelico, Hazelnuts Infused with roasted hazelnuts to a beautiful and balanced nutty flavour	
PAN DAN	11.00
Pandan infused Cointreau, Lychee, Lime, Dry Bubbles A sweet and sour trip across amazing Asian flavours	



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ITALY AND CACAO 11.00

Gin, Campari, Sweet Vermouth

A classic Negroni cooked sous-vide with organic discarded Cacao skins

JACK FROST 11.00

Gin, Elderflower, Verjus, Sake

Dry, floral and extremely refreshing

MILE HIGH 11.00

Gin, Homemade Cherry Syrup, Maraschino, Parfait Amour, Lime

A balanced Gin cocktail, bursting with cherry flavours

GREEKTINI 11.00

Greek Coffee, White Chocolate Liqueur, Vodka

Creamy and sweet - perfect for after dinner

CARIBBEAN SOUL 12.00

Beurre Noisette 'Fat Washed' Rum, Banana, Royal Tokaji, Umami Bitters

Silky, fruity and robust, infused with beautiful notes of the Tokaji

The Skindles' Collabs.

THE MACALLAN MASTERY 16.00

Macallan Double Cask 12yo, Vermouth, Bitters, Salt

THE LAPHROAIG AFFAIR 16.00

Laphroaig, Fresh Lemon, Sugar, Bitter, Foam, Smoke Bubble

THE COURVOISIER CONNECTION 12.00

Courvoisier VSOP, Cointreau, Fresh Lemon, Salt

KNOCK IT OUT OF THE PARK 13.00

Highland Park 12yo, Peach, Lime, Honey, Ginger Ale

Make Your Mark 12.00

Maker's Mark, Apple, Miso, Ginger, Lime, Bitters