

Cocktails

Created & curated specially by our bar team

Taking inspiration from his global travels to his Moroccan culinary heritage and transforming that into drinks that echo the influence and flavours of North Africa, Middle East, The Far East and Asia. A celebration of traditional & modern drinking trends, bringing a harmonious play between flavours from East & West that is both refreshing and touches your soul.

NORTH AFRICA

SIROCCO \$27

Rye Whiskey | Date Infused Sweet Vermouth | Campari | Lavender
The perfect aperitif or digestif – bitter, floral, a negroni for any occasion

CASABLANCA \$25

Dark Rum | Burgundy Rooibos Syrup | Citrus | Bubbles
'Here's looking at you kid'

MARTINI KAH-FE \$25

Organic Wheat Vodka | Espresso | Coffee Liqueur | Pistachio Foam
'It's 5pm somewhere'



SERENITY 0% ABV \$22

Lavender | Coriander | Citrus | Sonice
Hints of floral and herb set up this effortless highball.

MIDDLE EAST

PANACEA \$25

London Dry Gin | Orange Sec | Limoncello | Bitters | Citrus | Pecorino
An elixir for all our drinking ailments – sour, tangy topped with shaved pecorino

BASILIKOS \$23

Dark Rum | Fresh Basil | Mixed Berries | Citrus | Lemon Oil
The name derives from Greek and mean Herbs worthy for a king.

HELENA \$25

London Dry Gin | Dry Vermouth | Tarragon | Maraschino | Grapefruit
It's an all-day Martini.



VENUS 0% ABV \$22

Grapefruit | Basil Leaf | Citrus | Saline | Soda
Long, crisp and energizing - Full of coastal flavours.

ASIA

AKU INGIN \$25

Plantation Rum | Strawberry | Arrack | Yuzu | Orange Blossom | Soda

'I want' in Babasa – a milk punch jammed with equatorial zest

KING PIN \$23

Los Arcos El Valli | Thai Pineapple Verde | Agave | Citrus | Mango Jam

Riff on a spicy margarita!

RISING SUN \$25

Bianco Vermouth | Prune | Citrus | Clove Honey | Japanese Gin

Impeccable at any time of day - fragrant and uplifting



SAME SAME 0% ABV \$22

Pineapple | Thai Verde | Honey | Citrus | Soda

Tropical, Thai Spices and everything nice.

FAR EAST

NOMIKAI \$23

Japanese Gin | Bianco | Apple and Wasabi Cordial

A bracing green apple bite bolstered with a wasabi spice. Enticing and clean

SONGS OF THE RED SEAS \$23

Hesperides Island Gin | Raspberry and Rhubarb | Citrus | Egg Whites | Peat Smoke

Fruity to smoke!

ARUARIAN DANCE \$23

French Rum | Lebanese Cucumber and Mint | Citrus | Bianco | Orange Liqueur

Classics by Nujabes.



QUEEN OF FRUITS 0% ABV \$22

Mangosteen | Sudachi | Rooibos Mint Tea | Citrus | Tonic

Rumour had it Queen Victoria would grant knighthood to anyone who brought her one, enough to earn the mangosteen the title.

SPRITZ | AVAILABLE 3PM - 6PM

TERRA COTTA \$24

Dark Rum | Coconut Sugar | Citrus | Ginger Beer

Clearly dark and stormy with fancy rum.

SPREZZATURA \$24

Bianco | Pear Sorbet | Champagne | Citrus

‘An effortless nonchalance appearing cool without attempt or thought’

PINK GARIBALDI \$24

Campari | Fluffy Grapefruit | Soda

General, patriot, revolutionary and republican – The Garibaldi gets uplifted with grapefruit and lavender

MED SPRITZ \$24

Bianco | Fresh Basil Leaves | Grapefruit | Tonic

Sun-kissed elegance in a glass – things don’t come much better

STONE FENCE \$24

Dark Rum | Ginger | Crème de Peche | Soda | Citrus

A refreshed classic. Zesty, light with a hint of warmth

PRICKLY PEAR SODA \$24

Prickly Pear | Bianco | Wheat Vodka |

A thirst quenching take on a wine spritz

ANIBA BLOODY MARY \$27

Raki | Yuzu | Sumac | Dry Sherry | Harissa | Wheat Vodka | Tomato

A journey from start to finish inspired by Chef Adonis culinary adventures