





Alcohol-Free (0%)

In case of any food allergy, allergens queries, or dietary requirements, please inform our Hosts before ordering.

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Whether you prefer a crafted cocktail or a bespoke non-alcoholic creation, we are here to tailor each drink to your discerning taste. Your Host will be delighted to create something exceptional just for you.

BAR MENU

SAKURA RESERVED

SIGNATURE COCKTAILS

Kai

Gin, sake, elderflower syrup, yuzu juice, grapefruit juice, lemongrass, kaffir lime leaves

Sakura Sour

Shoshu 3S Ohishi, yuzu juice, seaweed syrup

SAKE

Chiyokotobuki Umeshu

Konishi Hiyashibori Gold

Hatsumago Denshō Honjozo

Azuma Tsuyahime

Yonetsuru Dry Kappa Honjozo

Nikki Green, Organic Junmai Ginjo

Shoshu 3S Ohishi Sakura, 2014

Yoigokochi Manzen, Shochu

8

BEERS

Asahi

Kirin Ichiban

Sapporo

Tsingtao

BAR MENU

COCKTAILS

BESPOKE

Reserved Martini 14
Chopin vodka, Deux Freres gin, Lillet Blanc

Zacapa Old Fashioned 10 12
Zacapa Solera 23 rum, maple syrup, Angostura bitters, dark chocolate

Aztec Kiwi 10
Don Julio Reposado, agave syrup, fresh kiwi juice

Double-Oaked Manhattan 10
Woodford Reserve Double-Oaked bourbon, Carpano Antica Formula, Angostura bitters

EXPLORA JOURNEYS SIGNATURE

Spicy Margarita
José Cuervo Silver Tequila, Cointreau, fresh lime juice, passion fruit puree, agave syrup, jalapeno

Pomberry Spritz
Vodka, pomegranate syrup, fresh lime juice, prosecco

Fashion Colada
Bacardi Carta Blanca rum, amaretto liqueur, coconut syrup, pineapple juice, fresh lime juice, cream

Pamplemousse Rose
Gin, St. Germain, grapefruit juice, elderflower syrup, egg white

Single Fashioned
Glenmorangie single malt whisky, jasmine-infused syrup, orange bitters

Stand by Me
Gin, St-Germain, pineapple juice, fresh lemon juice, apple juice, egg white

The Orchard
Gin, mixed berry syrup, fresh lemon juice, egg white

Bloody Tommy
Patrón Tequila, agave nectar, Merlot, fresh lime juice

Puro Jardin
Mezcal, Cointreau, fresh lime juice, agave syrup, fresh pineapple, basil leaves

Double Berry Spritz
Vodka, Aperol, strawberry and raspberry purée, Prosecco, fresh lemon juice

BAR MENU

Bee Matcha

Tanqueray Gin, Yellow Chartreuse, fresh lemon juice, honey syrup, matcha powder, egg white

Golden View

Rum, peach puree, vanilla syrup, fresh lemon juice, orange juice, egg white

SPARKLING COCKTAILS

Champagne Cocktail

Champagne, cognac, Grand Marnier, Angostura bitters, brown sugar

French 75

Champagne, gin, fresh lemon juice

Kir Royale

Champagne, crème de cassis

Strawberry Delight

Prosecco, strawberry syrup, elderflower syrup

Bellini

Prosecco, peach purée

AVANT-GUARDE

Appletini

Vodka, apple schnapps, fresh lemon juice, simple syrup

Lemon Drop Martini

Vodka, Cointreau, fresh lemon juice, simple syrup

French Martini

Vodka, Chambord, fresh pineapple juice

NYC Cosmopolitan

Lemon-flavoured vodka, Cointreau, fresh lime juice, cranberry juice

Sidecar

Cognac, Cointreau, fresh lemon juice, simple syrup

Stinger

Cognac, Crème de Menthe (White)

Tropical Sunset

Malibu Rum, Aperol, passion fruit syrup, mango purée, grenadine

Bobby Burns

Scotch, sweet vermouth, Bénédictine D.O.M., orange bitters

BAR MENU

TIMELESS FAVOURITES

Americano

Manhattan

Classic Martinis

Margaritas

Daiquiri

Negroni

Gibson

Old Fashioned

Gimlet

Mojito

AFTER-DINNER

Chocolate Martini

Vodka, chocolate syrup, cream

Brandy Alexander

Cognac, Crème de Cacao (White), cream

Tiramisu Martini

Vodka, Grand Marnier, Kahlúa, Baileys

Espresso Martini

Vodka, Kahlúa, espresso

Black Forest

Vodka, Crème de Cacao (Dark), Crème de Framboise, cream

Grasshopper

Crème de Menthe (Green), Crème de Cacao (White), cream

White Russian

Vodka, Kahlúa, cream

Black Russian

Vodka, Kahlúa

MOCKTAILS

0%

Mediterranean Fizz

Aperitivo 0.0, French Bloom Rose, tonic water, fresh raspberries

Spiced Berry Mule

Fluere Spiced Cane 0.0, fresh lemon juice, simple syrup, ginger beer, fresh blueberries, mint leaves

Bitter Blossom

Tanqueray 0.0, Fluere Bitter 0.0, French Bloom Blanc, orange bitters

Basil Free

Fluere Smoked Agave 0.0, fresh lemon juice, basil syrup, egg white

BAR MENU

GIN

Favignana

Beefeater

Tanqueray

Tanqueray No. Ten

Nordes

Akori Yuzu

Berkshire Rhubarb & Raspberry

Roku, Japan 6

Aux Agrumes, Monaco 8

Monkey 47, Germany 12

Portofino, Italy 12

Four Pillars Bloody Shiraz, Australia 12

Deux Freres, Switzerland 16

Alpinist, Switzerland 18

VODKA

Absolut

Tito's

Ketel One

Belvedere

Grey Goose

Absolut Elyx, Sweden 10

Beluga, Montenegro 12

Chopin, Poland 12

Belvedere 10 Organic, Poland 28

AQUAVIT

LINIE Double Cask

BAR MENU

RUM

Bacardi Carta Blanca

Bacardi Carta Negra

Brugal Anejo

Mount Gay Eclipse

Diplomatico Reserva Exclusiva

Captain Morgan Spiced

Zacapa Solera 23, Guatemala	15
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The Alpinist, Switzerland	18
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TEQUILA & MEZCAL

Jose Cuervo Especial Silver

El Jimador Blanco

El Jimador Reposado

Patron Silver

El de Bateo Mezcal

Encantado Mezcal

Casamigos Blanco	7
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Herradura Reposado	6
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Don Julio Reposado	10
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Tuxca Ensemble	32
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Region de Mexico Blanco	35
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Don Julio 1942	48
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Clase Azul Reposado	60
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Legendario Domingo Especial Mezcal	20
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La Quinta Mezcal	24
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WHISKY, SCOTCH & BOURBON

SCOTLAND & IRELAND

Glenmorangie The Original 10 Years

Chivas Regal 12 Years

Ballantine's 12 Years

Johnnie Walker Black Label

Jameson

BAR MENU

USA

Jack Daniel's No. 7

Gentleman Jack

Jim Beam

Buffalo Trace

Maker's Mark

Bulleit

Woodford Reserve

Sazerac Rye 6 Years

CANADA

Crown Royal

Canadian Club

Ardbeg An Oa	12
The Macallan 12 Year	15
Glenmorangie 19 Year	25
Johnnie Walker Blue Label	35
Kujira Single Grain 8 Year	36
The Yamazaki	36
Hibiki Master's Select	35

COGNAC & ARMAGNAC

Courvoisier VS

Hennessy VS

Hardy Organic

Hennessy VSOP	10
Hennessy XO	32
Rémy Martin XO	30
Louis XIII by Rémy Martin	115/cl

CALVADOS

Christian Drouin Calvados Sélection

Christian Drouin XO, Le Calvados Pays d'Auge	19
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BAR MENU

GRAPPA

Grappa Francoli Riserva 7 Years

Grappa di Barolo

19

WINES BY THE GLASS

Serena, Prosecco, Veneto, Italy

Dr. Loosen Riesling, Mosel, "L", 2020

Baron Philippe de Rothschild,
“Mouton Cadet” Organic Red, Bordeaux, France

Mouton Cadet Rose Mathilde,
Bordeaux, France

ALCOHOL-FREE SPARKLING WINES 0%

French Bloom White

French Bloom Rosé

PORT WINES

Niepoort Tawny

Niepoort White

BRANDIES, LIQUEURS, APERITIFS

Amaretto di Saronno

Amaro Montenegro / Amaro Jefferson

Vecchio Amaro Del Capo / Aperol

Baileys / Branca Menta / Campari

Chambord / Drambuie

Yellow Chartreuse and Green Chartreuse

Cherry Heering

Cointreau / Fernet-Branca

Grand Marnier

Jagermeister

Kahlúa

La Fée Parisienne Absinthe

Passoa / Picon / Pimm's / Sambuca Romana

Southern Comfort / St-Germain

Villa Massa Limoncello

BAR MENU

VERMOUTH

Carpano Antica Formula
Martini Bianco / Martini Rosso
Martini Extra Dry
Noilly Prat

BEERS

Budweiser
Lagunitas IPA
Red Stripe
Coors Light
Corona
Heineken
Heineken Draft
Carlsberg
Paulaner Weissbier
Leffe
Affligem Draft
Guinness
Strongbow Cider
Heineken 0.0%

SOFT DRINKS

CRODINO

SODAS

Coca-Cola / Coke Zero / Sprite /
Fanta / Red Bull

JUICES

Apple / Orange / Tomato / Grapefruit
/ Pineapple / Cranberry

SYRUPS

Grenadine / Peach / Vanilla / Elderflower /
Caramel / Coconut / Mint / Almond

TEAS & INFUSIONS

BAR MENU

Palais de Thés selection, France

Golden Darjeeling

Infusion de Verveine

Rooibos Bourbon

Early Grey Queen Blend

Green Jasmine Imperial

COFFEE

Coffee selection by illy

Regular or decaffeinated