



RAISE THE BAR Cocktail Collection

Each spirited refreshment in this inaugural masterclass cocktail collection has been carefully created and obsessed over by our talented team of mixologists. With the simple aim to bring you the best from behind our B&L bar, with each and every sip

\$18++



THE PROPOSAL

Sg Distillery Rose, Hendricks Gin, Raspberry Syrup, Coconut Syrup, Lemon Juice, Egg Whites.

"Delicate rose and zesty fruits combine to make this pretty-in-pink sensation."



REFLECTION OF LOVE

Hendricks Gin, Tempus Fugit Violettes, Alain Milliat Cabernet Rose Grape Juice, Citric Acid, Green Grapes Garnish.

"Straight off the vine, this martini with a difference; bursting with bright notes of tangy grape."



BLEEDING HEART

Sailor Jerry Rum, Black Tears Rum, Luxardo Apricot, Cantine Syrah, Orange Juice, Brown Sugar, Mint Sprig, Orange Wheel, Lemon Wheel.

"A sangria-style spritz bursting with citrus-sweet, plummy notes for a refreshing experience."



LYCHEE IN THE CITY

Reyka Vodka, Old Young's Pure Vodka, Cointreau, Kwai Fei Lychee, Citric Acid, Cranberry Juice, Botter Prosecco.

"This tall, refreshing elixir showcases the tiny-but-mighty lychee in the big city lights."



HAZELNUT LATTE

Sailor Jerry Rum, Black Tears Rum, Luxardo Angeiolette, Tempus Fugit Cacao, Nespresso Forte, Milk, Ice Ball.

"Kick your meal up a notch with the spiced up notes of creamy Nespresso and smooth rum."

"Cocktails are society's most enduring invention"
- ELSA MAXWELL