



COCKTAIL MENU

COCKTAIL TASTING MENU

**A SELECTION OF BESPOKE COCKTAILS INSPIRED BY
DRINKING CULTURE AROUND THE WORLD**

VENICE – ITALY

Aperol Aperitivo/Mandarin/Citrus/Prosecco

Taking inspiration from the flavours of Italy, this lightly sparkling cocktail has bags of citrus flavour along with subtle notes of bitter rhubarb and sparkling prosecco. Imagine sipping this while sitting in San Marco square, Venice.

TAIPEI - TAIWAN

Green Tea Gln/Lychee/Pink Grapefruit

Sitting atop Elephant Mountain amongst the tea plantations, overlooking the vast metropolis of Taipei, you watch the lights of the city, while Taipei 101 shimmers in the fog as you sip your drink. Traditional eastern flavours meet modern cocktails in this delicious and refreshing drink.

COLOMBO – SRI LANKA

Mango Vodka/Green Cardamom/Ginger/Citrus

On the hectic streets of Colombo there are few rules. Rickshaws and tuk-tuks dart through traffic as throngs of people go about their daily business. The air is hot and thick with smoke, exhaust fumes and the smell of a thousand street food vendors. This simple yet delicious cocktail incorporates a few key flavours of Sri Lankan cuisine and makes a tasty cocktail!

ISTANBUL – TURKEY

Jasmine Vodka/Green Apple/Fig/Citrus

Sitting at a café on the banks of the Bosphorus and admiring the view of Istanbul, you sip a jasmine green tea whilst eating Turkish delight and dried figs. Utilising some classic Turkish flavours, we have crafted this light and floral cocktail.

MONTEGO BAY – JAMAICA

Jamaican Coconut Rum/Banana/Caramel/Coffee

A twist on the much-loved Espresso Martini, this drink takes flavours from the Island nation of Jamaica to create a rich and subtly fruity cocktail. Coconut & Banana flavours work incredibly well with fresh coffee to give you a perfect pick me up with a kick!

SAN FRANCISCO - CALIFORNIA

Vanilla Vodka/Blueberry/Maple/Double Cream

For our final cocktail we take a trip to the United States of America. Few things are as American as blueberry & maple pancakes, so we have taken that idea and transformed it in to cocktail form. This creamy, sweet libation is the perfect finish for your cocktail tasting experience.

Please be advised that our cocktails and serves may contain allergens including nuts and dairy. Please speak to your server if you have any queries.



THE
MAVEN