



Hemingway's Signature Cocktails to satisfy your taste.

Fifty Grand [21]

Dark tones of rum mixed with coconut Malibu and Apricot brandy. A dash of fresh lime juice and spiced with a few drops of our secret bitters. Served on the rocks.

Lychee Sapphire [20]

A precious gem! Bombay Sapphire gin infused with lemon grass and kaffir lime leaf. Polished off with lychee flavours, walnut bitters and a dash of lime juice. Served in old fashion coupe glass.

Cucumber Land [21]

Smoky aroma of Mexican mezcal, enriched by French Suze and apricot liqueur. Rounded off with cucumber juice; a hint of lemongrass and celery bitters. Served on the rocks.

Red Carpet [18]

Aperrol Spritz style cocktail full of berry flavours; vanilla vodka, shiraz gin and bitters. Topped up by tonic water. Served in old fashioned tall glass on the rocks.

Coconut lychee Margaret [20]

An upgraded version of the classic margarita served on the rocks, still with the beloved salt rim but sprinkled with coconut and lychee flavours from the base through to the roof.





Classy&Sick Cocktails for Ladies and Gentleman

Hemingways daiquiri [19]

Slightly less boozy than the original papa double created by Hemingway himself. Cuban white and dark rum refined by Maraschino cherry liqueur and combined with grapefruit and a dash of lime juice. Served in a coupe glass.

Midnight Moon [20]

Cocktail adapted from the recipe by Colin Peter Field of Hemingway bar in Hotel Ritz Paris. A slightly sweet bubbly crowd-pleaser of a cocktail, with Cognac, Amaretto and Crème de cacao topped up by Chandon. Served in a cognac glass.

Cafe Moon Cherry[19]

If you fancy something different than espresso Martini after your dinner, why not consider the deep taste of cherry liqueur, creme de cacao and vanilla vodka energised by a half shot of coffee. Served in a coupe glass with salt on the lip and wedge of orange.

Brandy Alexander [20]

Ahh, a familiar sight? This after-dinner Cognac classic is rich in the creamy and subtle chocolaty flavours of creme de cacao and topped with shredded nutmeg for aroma.

