



## **H**emingway's Signatorture 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 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 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 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.