

## GNH SIGNATURE COCKTAILS

### MAKE A WISH | 12

**Black Cow Vodka, vanilla, lemon bitters, lemon mousse**

*A flavour reminiscent of a birthday cake.  
Blow out the candle and make a wish!*

### THE LAST GEISHA | 12

**Haymans Gin, grapes, jasmine tea, lemongrass**

*As floral and sweet as a Geisha's face.*

### MESSAGE IN A BOTTLE | 12

**El Dorado Rum 5yrs, pineapple shrub, plum cordial, Maraschino, creole bitters, pink grapefruit**

*Fresh from fruit, strong from rum, sour is  
the secret, balanced by plum.*

### VALKYRIE | 12

**Parsley infused Ketel One with Pimento and  
Lemon Balm infused Cocchi Americano.**

*Strong as Nordic warriors, smooth as a maidens hand taking you to  
Valhalla. This drink will guarantee your place in eternal afterlife.*

### BLUE VELVET | 12

**Haymans Gin, lemon, Maraschino, lavender  
and Crème de Violette foam**

*Inspired by the iconic Aviation with the  
floral notes of lavender and Violette foam.*

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### BREAKFAST AT TIFFANY'S | 12

**Amaretto Disaronno, lemon curd, ginger,  
cinnamon, honey, raspberries**

*This drink exudes style. Italian Amaretto and heady spices paired  
carefully to create a smooth, bittersweet and full-bodied cocktail.*

### AHAU CHAMAHEZ | 12

**El Jimador Blanco, chilli, lime, guacamole,  
coriander, olive bitters, soda**

*Inspired by The Mayan God of medicine. A unique  
concoction of spiced tequila, guacamole and citrus.*

### LADY VIOLET | 12

**Champagne, Russian Standard vodka fused with  
elderflower, layered over Champagne and Chambord**

*Representation of the cocktail reflects elegance of our hotel.  
Its sweetness coming from Chambord and elderflower  
is perfectly matched with champagne.*

### TWO SMOKING BARRELS | 12

**Bourbon, bacon, apple cordial, BBQ Bitters, lemon**

*This smokey drink will excite your taste buds with the balance of  
sweet, sour and umami. Not suitable for vegetarians.*

### BLOODY HELL | 12

**Vodka, spicy mix, lemon, sweet sherry, tomato, beetroot**

*Our unique Bloody Mary recipe: The natural sweetness  
of beetroot takes this classic in a completely new direction.  
Ask our team to add more spice if you like a kick!*

## GNH CLASSIC COCKTAILS

### CLOVER CLUB | 13

Tanqueray, Noilly Prat, fresh lemon juice, raspberry syrup, egg white

### EL PRESIDENTE #3 | 12

El Dorado 3yrs, Noilly Prat, Cointreau, homemade grenadine

### SIDECAR | 11

Martell Vs, fresh lemon juice, Cointreau, ½ sugar rim

### MARTINEZ | 12

Haymans Old Tom Gin, Antica Formula, Maraschino liqueur, Bokers Bitters

### PALOMA | 11

El Jimador Bianco, fresh grapefruit juice, fresh lime, soda water

### MAI TAI | 13

El Dorado 3yrs, Sailor Jerry, Cointreau, Orgeat syrup, fresh lime juice, orange & Angostura Bitters

### VIEUX CARRE | 13

Wild Turkey Rye, Martell VS, Antica Formula, Benedictine, Angostura and Peychauds Bitters

### REVERSE VESPER MARTINI | 13

Ketel One, Tanqueray, Lillet, lemon twist

### GIBSON MARTINI | 12

Tanqueray, Noilly Prat, pickled onion

## PERFECTLY SERVED GIN & TONIC

### FRANKLIN & SONS TONIC WATER | 1.50

#### CAORUNN | 41.8% | 9.50

Sweet and floral notes, served with apple, cinnamon and a dash of Peychauds Bitters

#### BLOOM | 40% | 9.50

Delicately floral with soft citrus element notes, served with strawberries and lavender

#### SIPSMITH LONDON DRY | 41.6% | 10

Dry with gentle lemon curd and soft sweet spiced notes, served with lemon peel and pink peppercorns

#### TANQUERAY NO TEN | 47.3% | 10.50

Intensely citrus nose with a sweet spiced and floral finish served with a grapefruit slice and a hint of salt

#### GIN MARE | 42.7% | 10.50

Herbal and mossy notes, served with thyme and lemon peel

#### MONKEY 47 | 47% | 13.50

Multibotanical complex bittersweet and citrus notes served with raspberries and grapefruit peel

#### POTHECARY | 44.8% | 13.50

Soft style with a little oiliness and aromatic notes of lavender and citrus served with dried lemon wheel and juniper berries.