

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.

DEEP IN THE SEA | 12

Russian Standard, dill, salmon, Dry Vermouth, celery bitters

Prepare your mind for one of the most unexpected drinking experiences, vodka with dill and salmon?!

BLUE VELVET | 12

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

Inspired by the iconic Aviation with the floral notes of lavender and Prosecco 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 Grand Marnier 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

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

CAORUNN | 41.8% | 9.50

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

SIPSMITH LONDON DRY | 41.6% | 10

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

BLOOM | 40% | 9.50

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

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