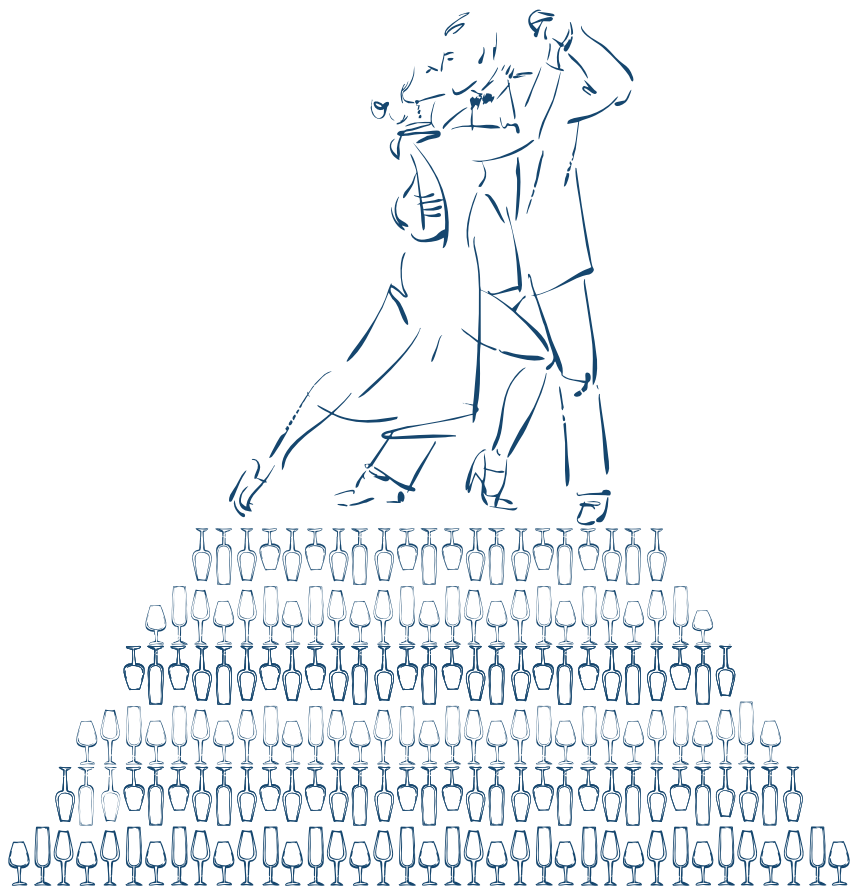




PALM COURT



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# Signature COCKTAIL

*MODERN & REFINED*

Our selection of signature creations invites you  
on a captivating journey of unique flavors,  
artfully blending traditional and classic recipes  
with a modern, refined twist.

Indulge in innovative and sensational cocktails,  
meticulously handcrafted by our expert mixologist.  
Raise your glass and toast to an unforgettable experience!

## SIGNATURE COCKTAIL

### 特色雞尾酒

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LIGHT & REFRESHING

168



#### Tonico

*Tanqueray No.10 Gin, Dry Vermouth, Salted Lime Cordial, Acidified Apple, Tonic Water*  
Citrusy and Crispy - This version of a classic gin & tonic is our signature expression of the simplest, yet sublime drink made with our beloved spirit.



#### Poetic Arancia

*Malfy Blood Orange Gin, Ocho Blanco Tequila, Grapefruit Juice, Lime Juice, Mint Syrup, Tonic Water*

Citrusy and Herbal - This take on a classic Paloma is made with a perfect combination of orange flavored Gin and Blanco Tequila finishing with a touch of spiciness.



#### Umami Sour

*Opihr Fat Wash with Shrimp Oil, Maraschino Liqueur, Lime Juice, Dried Shrimp Syrup, Egg White*

Savory and Fluffy - Truly a unique sour drink with intense umami notes.

A must try if you are in HK!



#### Tropical Tai

*Iron Ball, Jamaican Spiced Rum, Mint, Lime Juice, Passion Fruit Shrub, Pineapple Juice, Bitters*

Fruity and Floral - If Trader Vic had had the opportunity to try our Tropical Tai, he would have undoubtedly thought of utilizing this variation of his famous drink.

A 10% service charge will be added to your bill.  
Please inform your server of any food related allergies.

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SHORT & SHARP

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**Ms. Earl Grey**

*Sipsmith London Dry Gin, Italicus Rosolio di Bergamotto, Lemon Juice, Syrup*

Floral and Citrusy - This take on a classic Gin Sour is simple yet unique, the perfect tea-cup to enjoy the night!



**Pink Amethyst**

*Roku Gin, Elderflower Liqueur, Acidified Apple, Butterfly Pea Syrup, Lemon Juice, Brut Champagne*

Elegant and Floral - Our favorite when comes to the violet hour, the best moment of the day to consume this sparkling and refined cocktail.



**Amber Spritz**

*South Bank Pink Gin, Suze, Yuzu Liqueur, Strawberry Oleo, Rosé Champagne, Soda*

Fruity and Sparkling - There is no aperitivo without a Spritz. Our version brings bright notes of yuzu and strawberry balanced by the bitterness of gentian and the acidity of bubbles.



**Fiery Cat**

*CATNIP Gin, Chilli Liqueur, Mastiha, Lemon Juice, Ginger Honey Syrup, Cucumber Bitters*

Spicy and Herbal - Our take on one of the most appreciated modern cocktails, The Penicillin, where the Gin is the protagonist together with extra pungent accent of chilli, the sweetness of a tree resin liqueur and the grassy notes of cucumber.

## SIGNATURE COCKTAIL

### 特色雞尾酒

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BOOZY & BOLD

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#### Silent Spice

*Four Pillars Christmas Gin, Sweet Vermouth and Campari infused with Winter Spices*

Earthy and Bitter - A warm touch of spices to the king of Italian Aperitivo, obviously the Negroni!



#### Stranger Flip

*Stranger & Sons Gin, V.S.O.P, Port Wine, Maple, Cream, Peanut Butter, Egg White*

Rich and Creamy - There is nothing better than a flip to boost you up, definitely the sweetest treat in our selection.



#### Caffeine & Cocoa

*Fat-washed Hayman's Old Tom Gin, Bourbon Whisky, Hazelnut and Coffee Liqueur, Chocolate Bitter, Demerara Syrup*

Bold and Deep - If you are looking for something to end your night with class, our twist on a classic old fashioned will take you on a journey of flavours.



#### Osmanthus Martini

*Ki No Bi Dry Gin, Osmanthus Oolong Tea infused Vermouth, Sakura Vermouth, Salt*

Classy and Sophisticated – We could not miss to have own version of a classic Martini celebrating our British heritage with a touch of Asian flavours!

A 10% service charge will be added to your bill.  
Please inform your server of any food related allergies.



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NON-ALCOHOLIC COCKTAILS

100



**Earl Grey Martino**

*Seedlip Grove 42, Lemon Juice, Earl Grey Honey Syrup, Egg White*



**Pink Soda**

*Seedlip Garden, Darjeeling Cordial, Lemon Juice, Grapefruit Soda*



**Apple Spice**

*Seedlip Spice, Apple Juice, Lemon Juice, Ginger Honey Syrup*



# *Classic* COCKTAIL

*TIMELESS & BESPOKE*

# CLASSIC COCKTAILS

## 經典雞尾酒

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### MARTINI FAMILY

130

The most classic of all Gin Cocktail is definitely the Martini Cocktail.

This iconic drink has several iterations and can be made with various liquors, as the Gin offers a wide array of flavours, which are perfectly showcased by the martini's simple ingredients. Here we celebrate the Martini Family with 7 distinctive recipes following the sequence of their first appearance.

1887s

#### **Martinez**

*Old Tom Gin, Sweet Vermouth, Orange Bitters*

To date, the origins of the Martini Cocktail can undoubtedly be traced back to the birth of the first great cocktail containing gin and vermouth, namely the Martinez. It first appeared in O.H. Byron's 1884 book

The Modern Bartender as a variant of Manhattan and later in the Professor Jerry Thomas' 1887 handbook entitled The Bar-tender's Guide.

1900s

#### **Marguerite**

*Plymouth Gin, Dry Vermouth, Orange Bitters, Anisette*

First appeared in the 3rd Edition of the Harry Johnson manual (1900), it's probably first version of Martini featuring Dry Vermouth a splash of anisette and orange bitters.

Lately Thomas Stuart in his 1904 manual Stuart's Fancy Drinks and How to Mix Them will remove the anisette and increase the ratio of gin.

1904s

#### **Dry Martini**

*Dry Gin, Dry Vermouth, Orange Bitters*

The first mention of Dry Martini will then appear in 1904 on the French manual called American Bar – Boisson Anglaise & Americaines where an equal portion of dry gin and dry Vermouth is mixed with a few dashes of Angostura or orange bitters.

Later more versions of the cocktail will appear in different manuals and the recipe will see the increase of it making the drink drier and sharper.

A 10% service charge will be added to your bill.

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1930s

**Gibson**

*London Dry Gin, Dry Vermouth, Cocktail Onion*

During the 30s, a very simple variant of the Martini Cocktail spread at the Players Club in New York: the Gibson. According to the story, Charlie Connolly created this version inspired by the famous magazine illustrator Charles Dana Gibson, a frequent Martini drinker who asked to have "something different". Connolly then added spring onions as garnish to further enrich the drink's flavour.

1930s

**Dirty Martini**

*Gin, Dry Vermouth, Olive Brine*

The first written reference to brine being added to a Martini- style cocktails appears in G.H. Steele's 1930 *My New Cocktail Book*. This cocktail became extremely popular among Hollywood stars and politicians, even the President Franklin Delano Roosevelt, a keen home bartender, who became often connected to the cocktail.

1950s

**Vodka Martini**

*Vodka, Dry Vermouth*

The interest of the cocktail made with the most consumed distillate in the United States since the 50s, namely the Vodka, raised so quickly that most of the Martini drink quickly preferred to have theirs made with this new spirit.

1953s

**Vesper**

*Dry Gin, Vodka, Lillet Blanc*

In 1953, the English writer Ian Fleming recounted in his first novel entitled *Casino Royale* the exploits of an English secret agent who loved the good life, women and of course cocktails. Agent James Bond used to consume a drink composed in this way: "3 parts Gordon's, 1 part vodka and a half Kina Lillet. Shake very well until it is completely frozen, then add a large slice of lemon peel." The Vesper, named after the double- zero agent called Vesper Lynd, became the iconic drink of the famous series for more than 50 years.

# CLASSIC COCKTAILS

## 經典雞尾酒

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### CLASSIC GIN COCKTAILS

130

#### **Aviation**

*Gin, Maraschino, Creme de Violette, Lemon Juice*

#### **Red Snapper**

*Gin, Tomato Juice, Lemon Juice, Spice Mix*

#### **Clover Club**

*Gin, Lemon Juice, Raspberry Syrup, Egg White*

#### **French 75**

*Gin, Lemon Juice, Sugar, Champagne*

#### **Gimlet**

*Gin, Lime Cordial*

#### **Gin Fizz**

*Gin, Lemon Juice, Sugar, Soda Water*

#### **Negroni**

*Gin, Sweet Red Vermouth, Bitters*

#### **White Lady**

*Gin, Cointreau, Lemon Juice*

A 10% service charge will be added to your bill.

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OTHER CLASSIC COCKTAILS

130

**Daiquiri**

*White Rum, Lime Juice, Sugar*

**Espresso Martini**

*Vodka, Coffee Liqueur, Espresso Coffee, Sugar*

**Manhattan**

*Rye Whiskey, Sweet Vermouth, Maraschino, Angostura Bitters*

**Old Fashioned**

*Bourbon Whiskey, Angostura Bitters, Sugar*

**Paloma**

*Blanco Tequila, Lime Juice, Grapefruit Soda*

**Pisco Sour**

*Pisco, Lemon Juice, Sugar, Egg White, Bitters*

**Sidecar**

*Cognac, Grand Marnier, Lemon Juice*

**Whiskey Sour**

*Bourbon Whiskey, Lemon Juice, Sugar, Bitters, Egg White*

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 LanghamHongKong

 香港朗廷酒店