

Aperitivo Season Menu

1. Enzoni

280 THB

The Enzoni cocktail is a cross between a Negroni and a Gin Sour where the Sweet Vermouth comes in the form of muddled green grapes. An ideal drink to introduce a novice to Campari! First created by Vincenzo Errico whilst tending bar at Milk & Honey, NYC. Vincenzo was trained by the legendary Dick Bradsell (creator of the Espresso Martini).

Ingredients:

Gin, Campari, lemon juice



2. Hugo

320 THB

Pronounced 'Ugo', this spritz-style cocktail was created in 2005 by "Roland 'Ak' Gruber" at his San Zeno wine and cocktail bar in his hometown of South Tyrol in northern Italy. small handful of mint leaves, plus 1 mint sprig to garnish

Ingredients:

Elderflower cordial, gin, soda water, Prosecco, lime wedge

3. Martini Della Passione

This easy passion fruit cocktail is bursting with zingy flavours and is perfect for celebrating with friends. 2 passion fruits (they should have a crinkly appearance),

Ingredients:

Vanilla vodka, passoa, lime juice, sugar syrup, Prosecco



4. Sicilian Blush

190 THB

Glass for gin cocktails garnish with mango & mint

Ingredients:

Orange juice, mango juice, lime juice, top soda

