

### Cocktails



#### SAKURA BLOSSOM

Whitley Neill Pink Grapefruit gin, Lillet Rose, Luxardo Maraschino, Chardonnay, orange bitters 15.00

### A BERRY COCONUT CLOUD

Dead Man's Finger coconut rum, Creme de Cassis, strawberry puree, lime, agave syrup 15.00

#### MANGO SALSA

Absolut Mango vodka, Havana Spiced rum, peach liqueur, orange, lime, agave syrup 15.00

#### COCOA CUBANA

Havana Spiced rum, lemon, sugar, chocolate bitters
15.00

### ELDERFLOWER BLOOM

Beefeater Pink gin, St Germain, King's Ginger, lemon, blackberry syrup, Fever Tree ginger beer, Fever Tree soda 15.00

### LYCHEE SPRITZ

Chambord, Sachetto rose prosecco, Lychee liqueur, Fever Tree soda, rose water mist 15.00

#### **ORANGE SKY**

Beefeater Blood Orange gin, Aperol, Mandarine Napoleon, Campari, orange, lemon 15.00

#### PEAR SHERBET

Absolut vodka,
Luxardo Limoncello,
Williams pear puree, Angostura
aromatic bitters, lemon
15.00



### Alcohol Free

### **SPRING HEDGEROW**

Apple juice, blackberry syrup, lemon juice, elderflower cordial, Fever Tree ginger beer 9.50

### **ORANGE PASSION**

Orange juice, cranberry juice, passion fruit puree, agave syrup 9.50

### Soft Drinks

Still / Sparkling	330ml
Still / Sparkling	750ml

3.50 4.75

### SOFT DRINKS

WATER

**JUICE** 

SOLI DRINKS	
Coca-Cola 200ml	4.25
Diet Coke 200ml	4.25
Selection of Fever Tree tonic & mixers from	4.25

4.50

Cranberry, Tomato, Apple, Pineapple, Pink Grapefruit, Orange, Passion Fruit

# **G&T** Signature Serve

### MALFY GIN CON LIMONE

With Fever-Tree Lemon Tonic Water 15.00

#### MALFY GIN CON ARANCIA

With Fever-Tree Aromatic Tonic Water 15.00

#### MALFY GIN CON ROSA

With Fever-Tree Mediterranean Tonic Water 15.00

### Spritz

### **CHANDON GARDEN SPRITZ**

Glass (125ml) **11.00** Bottle (750ml) **62.00** 

APEROL SPRITZ 15.00



BOTTLES	330ML
Heineken	6.75
Birra Moretti	6.95
Heineken (0.0%)	5.75

### BUCKET DEALS

Bucket of 6 beers available from 35.50

OLD MOUT	500ML
Kiwi & lime	7.75
Strawberry & apple	7.75



CHAMPAGNE	125ML	BOTTLE
Moët & Chandon Impérial Brut NV	17.50	92.00
Moët & Chandon Rosé Impérial NV	21.00	116.00
Moët & Chandon Impérial Brut NV Magnum		184.00
Moët & Chandon Impérial Brut NV Jeroboam		890.00

# Sparkling wine

SPARKLING	125ML	BOTTLE
Prosecco Brut, Stelle d'Italia, Veneto, Italy, NV	10.00	52.00
Prosecco Rose Brut, Sacchetto, Veneto, Italy, 2021	11.00	58.00
Simpsons Classic Cuvee Brut, Kent, England, NV	14.50	78.00

### Wine

WHITE	175ml	250ml	Bottle
Alma de Vid Blanco, Spain, 2022	10.00	13.00	34.00
Via Nova Pinot Grigio, Veneto, Italy, 2022	11.00	15.00	38.00
Frost Pocket Sauvignon Blanc, Marlborough, New Zealand, 2022	14.00	17.00	45.00
Terrazas de los Andes Chardonnay, Mendoza, Argentina, 2022	16.00	23.00	54.00
ROSÉ	175ml	250ml	Bottle
Pale Rose, Château d'Esclans, Provence, France, 2022	14.00	17.00	45.00
RED	175ml	250ml	Bottle
Alma de Vid Tinto, Spain, 2022	10.00	13.00	34.00
Vina Edmara, Pinot Noir, Central Valley, Chile, 2022	11.00	15.00	38.00
Bella Storia Merlot, Veneto, Italy, 2021	14.00	17.00	45.00
Terrazas Malbec, Mendoza, Argentina, 2020	16.00	23.00	54.00

# **Spirits**

VODKA		RUM	
Absolut Blue	10.00	Havana Especial	10.00
Absolut Elix	16.50	Havana 3YRO	10.00
Ciroc	15.00	Malibu	10.00
Belvedere Pure	16.50	D.M.F Spiced	11.50
		Havana 7YRO	11.50
GIN		Havana Club Spiced	11.50
Beefeater	10.00	Abelha Cachaca	15.00
Beefeater Pink	10.00	Diplomatico Exclusiva	16.50
Beefeater Peach & Raspberry	10.00	Zacapa 23YRO	21.00
Beefeater 24	15.00		
Whitley Neill Blackberry	15.00	COGNAC & BRANDY	
Whitley Neill Rhubarb & Ginger	15.00	Martell VS Cognac	11.50
Malfy Arancia	15.00	Martell VSOP	16.50
Malfy Rosa	15.00	Remy Martin	16.50
Malfy Limon	15.00		
Plymouth Sloe	15.00		
Plymouth	15.00	MIXERS	from 4.25
Hendrick's	15.00		
Tanqueray 10	16.50		
Monkey 47	16.50		
TEQUILA & MEZCAL			
Olmeca Altos Plata	15.00		

16.50 15.00

16.50

21.00

Olmeca Altos Reposado

Ocho Blanco Ocho Reposado

Don Julio Anejo

# **Spirits**

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$\mathbf{Y}$	IRISH WHISKEY	
11.50	Jameson	11.50
11.50	Jameson Orange	11.50
11.50		
15.00	LIQUEUR & APÉR	ITIF
16.50	Aperol	10.00
	Campari	10.00
MALT	Disaronno Amaretto	10.00
11.50	Sambuca Ramazotti white	10.00
11.50	Bailey's	10.00
15.00	Luxardo Limoncello	10.00
15.00	Luxardo Maraschino	11.50
16.50	Plymouth Fruit Cup	11.50
21.00	Cointreau	11.50
21.00	Chambord	11.50
24.50	Wagar Pisco	15.00
46.00	Italicus	16.50
	MIXERS	from 4.25
16.50		
24.50		
39.00		
	11.50 11.50 11.50 15.00 16.50 MALT 11.50 15.00 15.00 21.00 21.00 24.50 46.00	11.50 Jameson 11.50 Jameson Orange 11.50 15.00 LIQUEUR & APÉR 16.50 Aperol Campari Disaronno Amaretto 11.50 Sambuca Ramazotti white 11.50 Bailey's 15.00 Luxardo Limoncello 15.00 Luxardo Maraschino 16.50 Plymouth Fruit Cup 21.00 Cointreau 21.00 Chambord 24.50 Wagar Pisco 46.00 Italicus  MIXERS 16.50 24.50

BOTTLES AVAILABLE UPON REQUEST, FROM 160.00

# Bar Food

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SMALL BITES	
Smoked almonds	6.50
Pistou nut mix	5.50
Wasabi peas	5.50
Smoky salamanca olives	6.00
Zesty maroc olives	6.00
BREADS	
Pitta (v)	4.00
Bread & oil	5.50
selection of artisan breads, early harvest oil & balsamic	

CHEESE	
Burrata	10.00
Italian cow milk cheese, hertiage tomato salad (v)	
Baked Feta	10.00
warm Greek feta, green chilli & spring onion (v)	
Harrogate blue	10.00
a distinctive orange-coloured crumbly blue cheese, served with	marinated
figs & damson jelly (v)	
Snowdonia truffle trove cheddar	15.00
truffle trove luxuriously combines Italian black summer truffles	with
honeycomb, walnuts & extra mature cheddar (v)	
St' Marcellin	12.00
soft, unpasteurised, mould-ripened cheese, celery & apple (v)	

(v) = Vegetarian (ve) = Vegan

### Bar Food

PLATES	
Hummus & pitta	10.00
zhoug dressing (v)	
Taramasalata & pitta	10.00
smoked cods roe meze	
Padron peppers	8.00
charred spiced peppers with sea salt (ve)	
Stuffed peppas	8.00
red African sweet peppers stuffed with cream cheese (v)	
Seafood rolls	15.00
lobster & crayfish salad in a brioche bun	
Vegetable gyoza	12.00
with a soy & sesame dip (ve)	
Smoked salmon	15.00
H.Formans London Smoked Salmon, caper & lemon dressing	
Mini chorizos	15.00
spicy Spanish sausages	
Prosciutto di parma	8.00
Italian cured ham	
Chicken satay	15.00
with peanut dipping sauce	
Сорра	8.00
smoked cured ham	
Arancini	10.00
wild mushroom & parmesan (v)	

(v) = Vegetarian (ve) = Vegan



Keep it Social



@SG\_SKYGARDEN

