

COCKTAIL MENU

鸡尾酒菜单

BEIJING BELLINI | **SULPHITES** | €15

A toast to elegance, this Bellini harmoniously blends Lychee liqueur, Lychee syrup and the sophistication of Prosecco.

AGED SAKE NEGRONI | **SULPHITES** | €15

Indulge in the harmonious blend of Akutsuru Sayuri Nigori Sake, Aperol, Bombay gin and Antica Formula sweet vermouth aged in a vintage sake cask. An unique twist on the classic Negroni, redefining your cocktail experience

THE CROWN | **EGGS** | €15

Savour the regal blend of Etsu Double Yuzu Gin, Lychee liqueur, crème Violet and zesty lemon juice accented with a dash of Orange bitters. A royal infusion of flavours fit for a discerning palate, elevated by a lychee foam with an aromatic finesse from the first sip to the last.

MIZUNARA OLD FASHIONED | €20

Creating a smooth and sophisticated take on the classic Old Fashioned, this cocktail is a harmonious blend of Mizunara Japanese Cask Finish Whiskey and Nikka Coffey Malt Whiskey, enriched with the exotic spice of China Sichuan bitters and a hint of sweetness from the brown sugar syrup.

SMOKY PEAR | €14

Crafted with the exquisite notes of Absolute pear and a hint of Smoked pear bitters, balanced with zesty lime juice and the sparkle of ginger ale.

REDZONE MARGARITA | €14

This unique twist on the classic Margarita offers a burst of taste combining Hibiscus Tequila, Cointreau, Tangy lime juice and a hint of refreshing lemon grass.

Classic Cocktails are also
available upon request...

Check with our staff for more details.



四川
崇
館

CHINASICHUAN

NON ALCOHOLIC COCKTAILS

Non Alcoholic...

PASSIONLINI | **SULPHITES** | €9

A delightful vibrant mocktail with passion fruit puree, vanilla syrup and a refreshing splash of non-alcoholic sparkling wine.

Non Alcoholic...

RAZZMATAZZ | €9

This concoction combines with the sweetness of Lychee syrup and raspberry puree with a tangy Lemon kick and Soda-finished.

Non Alcoholic...

MANDARIN SPRITZ | €9

A perfect companion for those seeking a crisp, alcohol free experience with home-made Mandarin Cordial, Lemon Juice, touch of mint leaves and topped off with Soda.