



JEN'S SPEAKEASY GIN PARTY

HAPPY BIRTHDAY TO THE MOST WONDERFUL PERSON I KNOW,
YOU MAKE EVERYTHING AROUND YOU SHINE! - LOVE, VICTORIA

Dedicated to Jens

A Gin Cocktail menu crafted and designed especially for you by
Pailin "Milk" Sajjanit, **Southeast Asia BARTENDER OF THE YEAR** (Diageo World Class
Awards), featuring five different Gins and some of your favourite flavours and botanicals.

A JOURNEY THROUGH GIN.....

Contento

Kristall Gin

(Limited Batch Artisanal Thai Gin, distilled in copper stills, notes of sugarcane and molasses)

Cream Soda Syrup with Kaffir Lime Leaf, finished with Fever Tree Tonic

Hibiscus Fizz

Tanqueray Gin

(London Dry Style, juniper, coriander seed, angelica root, liquorice)

Hibiscus Liqueur with Jasmine Syrup, Yuzu-Kaffir Lime Juice, finished with Fever Tree Tonic

Dear Jens

Bulldog Gin

(Limited Availability Gin, Quadruple Distilled, Lotus Leaves, Lavender, Liquorice and Poppy Eye)

Rosemary-Elderflower Syrup, Calvados, a splash of Orange Bitters & Yuzu Juice

Blossom

Hanami Gin

(Luxury Dutch Dry Gin, Infused with Japanese Cherry Blossoms)

Chamomile Tea Syrup, Shiso, Yuzu Juice, finished with Premium Soda water

La Vie

Beefeater Gin

(Blended with exotic tea, Japanese Sencha, Green Tea, Citrus, Grapefruit Peel)

Dry Vermouth, Lychee Puree, Rose Syrup, Yuzu Juice, Egg White

Gin & Tonics by request

