

THE ROSE COMPENDIUM

In this intriguing *COMPENDIUM*
we've compiled a rich collection
of *ROSACEAE DRINKS*, how to care
for your *ROSES* and a tantalising
selection of other *BEVERAGES*.

THE
AMERICAN
BAR

The Aubrey

WELCOME LETTER

BY YOUR AUTHOR

THE ROSE COMPENDIUM, our bartenders-turned-botanists' second book, draws inspiration from the Rose Annuals released by The Royal National Rose Society between 1876 to 2017. Dedicated to the promotion and appreciation of roses, this annual publication provided valuable insights into rose cultivation, history, hybridisation, and developments in the rose world.

Throughout this menu we have artfully crafted cocktails using ingredients from the family of roses: one featuring roses from Gleneagles' own ecosystem and another using roses sourced from a hyperlocal supplier we've partnered with. Explore the beauty of roses and discover surprises, such as learning quinces and blackberries are indeed part of the rose family too.

Embark on this enchanting journey where horticulture comes alive in The American Bar, and discover how the timeless beauty of roses can inspire

both garden enthusiasts and cocktail connoisseurs alike.

To the enduring legacy of roses, in all their forms, Slàinte Mhath!

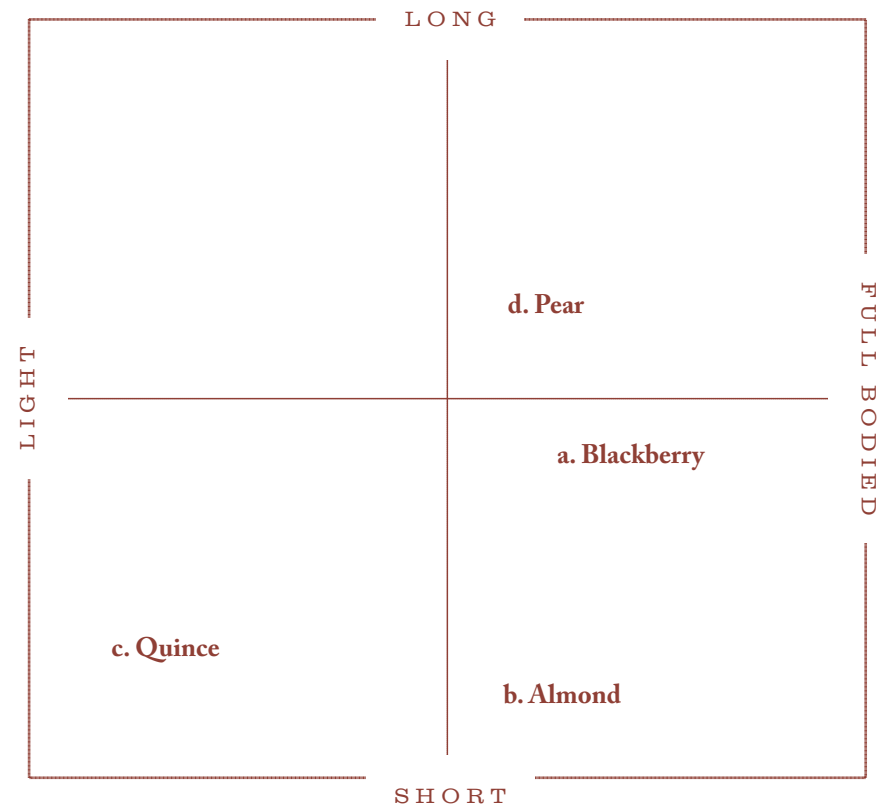
Gleneagles Ecosystem

Using and preserving roses from Gleneagles' surrounding estates, working with kitchens to find innovative ways to use rose by-products and ingredients that would otherwise be discarded.

Hyperlocal supplier

We have collaborated with a curated selection of Scottish artisan producers to develop rose ingredients in various formats to be able to use them in cocktail production.

The Rose family (Rosaceae). – *is a large family of flowering plants, including over 90 genera ranging from herbs and shrubs to trees. Members of this family are characterised by their showy flowers with five petals, numerous stamens, and often fleshy fruits.*



a. Pear

Fragrant Jam 170 HKD
Don Julio Blanco Tequila, Walnut, Pear and Chilli Jam

b. Quince

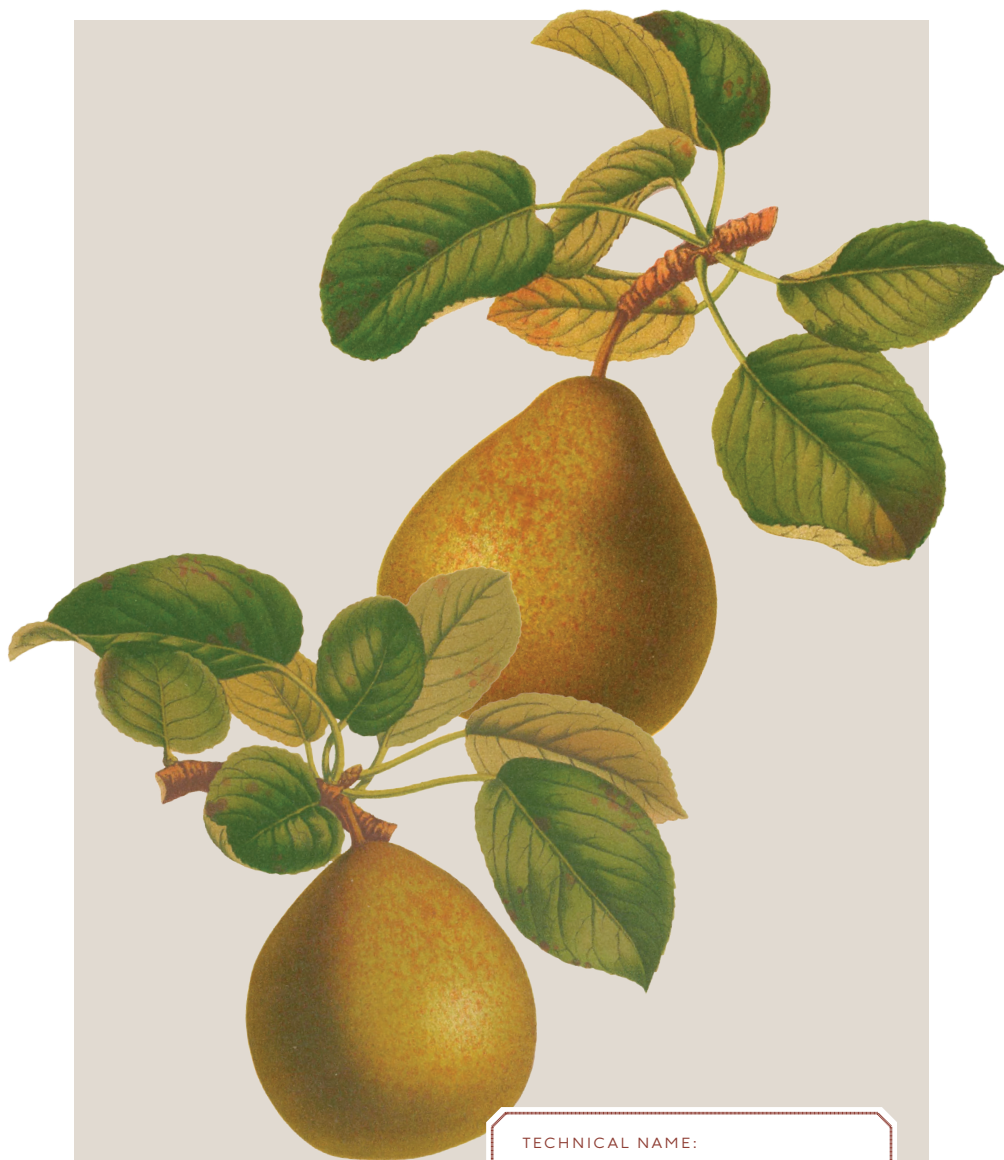
Bitter Shrub. 170 HKD
Tanqueray Gin, Quince Liqueur, Gentian

c. Blackberry

Charred Compote 170 HKD
Johnnie Walker Black Label Whisky, Blackberry Compote, Citrus

d. Almond

Breakfast Punch 170 HKD
Bulleit Bourbon Whiskey, Almond Milk, Cold Brew Coffee,



TECHNICAL NAME:

Margarita

CLASSIFICATION:

Long and Rich

PEAR

'Pyrus Communis'

FRAGRANT JAM

[MARGARITA] 170 HKD

Don Julio Blanco Tequila
Walnut, Pear and Chilli Jam



FOR A UNIQUE TWIST on the classic margarita, we incorporate Allan's Chilli Products' pear jam. This Abernethy-based company is renowned for their delicious jellies and sauces. Our Margarita features a harmonious blend of tequila which is infused with walnut and shaken with the sweet and tangy pear jam and lime juice.

How to care for your pear trees: Pears (*Pyrus Communis*) need a warm, sunny site, which isn't too exposed – strong winds can reduce pollination by bees, leading to a poor crop. They prefer a fertile soil enriched with lots of organic matter, which holds plenty of moisture in spring and summer, and doesn't dry out or become waterlogged. When grown well, pears are succulent and juicy.

ANNOTATIONS:

*Nature's
perfect
snack*



TECHNICAL NAME:
White Negroni

CLASSIFICATION:
Short and Light

QUINCE

'Cydonia Oblonga'

BITTER SHRUB

[WHITE NEGRONI] 170 HKD

Tanqueray Gin, Quince Liqueur, Gentian



WE'VE ELEVATED THE classic White Negroni by incorporating Buck & Birch's exquisite quince liqueur, which includes birch water as an ingredient, and adds texture and softness to the drink. This is paired with Tanqueray gin and a Gentian liqueur in a classic three ingredient Negroni format.

How to care for your quince trees: Quince (*Cydonia Oblonga*) is quite accommodating when it comes to soil and most types are suitable. There are no set rules for pruning quinces, though the centre of the tree should be kept relatively open – if it is looking congested, remove select branches at their base. Additional feeding should be given around March and raked lightly into the soil beneath the canopy of the tree.

ANNOTATIONS:

*Just want a
little space
to shine*



TECHNICAL NAME:

Milk Punch

CLASSIFICATION:

Short and Rich

ALMOND

'Prunus Dulcis'

BREAKFAST PUNCH

[MILK PUNCH] 170 HKD

*Bulleit Bourbon Whiskey
Almond Milk, Cold Brew Coffee*



TO CREATE OUR UNIQUE milk punch, we've repurposed leftover almond milk, which we infuse with Chocolate Twists, then combined with Bulleit Bourbon and citrus. This indulgent cocktail offers a harmonious blend of sweet, nutty, and smoky flavours, providing a comforting and sophisticated drinking experience.

How to care for your almond trees: Almonds (*Prunus Dulcis*) do not tolerate overly wet soil and are extremely susceptible to spring frost. They thrive in mild, wet winters and hot, dry summers in full sun. Very few varieties of almond trees are self-fertile, and therefore need cross pollination for fruit production, so you'll need to plant at least two trees.

ANNOTATIONS:

*Lovely to
nibble on
with a drink*



BLACKBERRY

'Genus Rubus'

CHARRED COMPOTE

[GIMLET] 170 HKD

Johnnie Walker Black Label Whisky
Blackberry Compote, Citrus



WE'VE REPURPOSED OUR leftover blackberry compote from the pastry kitchen, combining it with the tangy and aromatic essence of apple skins. This unique cordial forms the base of our zesty Gimlet style drink. A splash of Johnnie Walker Black Label adds a touch of smoky complexity, creating a short and refreshing cocktail.

How to care for your blackberry plants: Blackberries (*Genus Rubus*) are enthusiastic, vigorous plants, so make sure they have plenty of room to grow. As the stems grow, they will need support in the form of sturdy wires or a trellis. Choose a sunny and partly shaded wall or fence location with free-draining and moisture retentive soil. The first harvest of berries will appear in the second year, usually in late summer.

ANNOTATIONS:

*Better
take care
while picking*

ALL PRICES are in Hong Kong dollars and subject to 10% service charge. If you have a food allergy or intolerance, please highlight this with us, and we will guide you through the menu.

@mmariotti89
@thegleneagleshotel

PROPERTY OF:

The Botanist
If found,
please return