



The Aubrey

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OPIUM BAR

Sabatini Gin, the London Dry Gin with a Tuscan heart, arrives at The Aubrey for an exclusive guest night. Crafted in collaboration with Thames Distillers, Sabatini Gin blends tradition with the elegance of Italian heritage. Its nine botanicals evoke the scents of Tuscany and the result is a smooth, refined gin with floral, citrus and herbal notes. Guests will discover its versatility through an authentic journey from Tuscany to Asia.

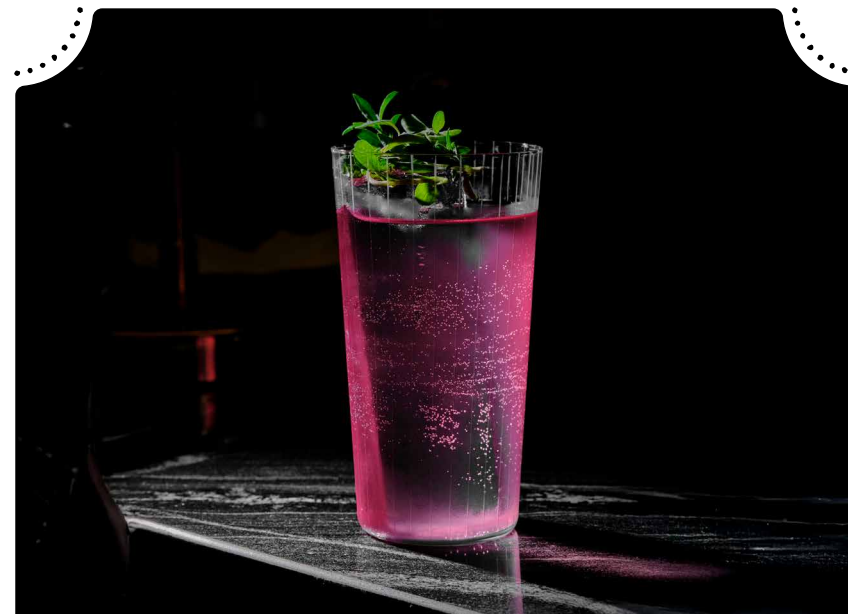



SABATINI
GIN



Matteo Cadeddu, Bar Manager and smile behind Opium Bar, ranked #43 on Asia's 50 Best Bars in 2025. Originally from Italy, he first moved to Amsterdam and worked in Skylounge, before a stint at The Atlantic Restaurant in Melbourne and Maison Ikkoku from Singapore as well as Mumbai. Opium bar takes residence in a historical building in Bangkok Chinatown that once operated as an opium den, the bar menu takes you back in time with retro nostalgic referencing the history of the building.

Cocktail aficionados can experience "Liquid Surreality" where Matteo presents a series of uniquely crafted concoctions that play with your perceptions and mind.



●●● MALI ●●●

Sabatini Gin, Beetroot, Winter Savory, Black Ginger, Cassia, Ginger Ale
170

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●●● INCOGNITO ●●●

Sabatini Gin, Bergamot, Marjoram, Yarrow Leaf, Tonic Water
170

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●●● FLUIDITY ●●●

Raisin Infused Sabatini Gin, Raisin, Yuzu, Lemon, Sugar
170

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●●● PYROLIZED NEGRONI ●●●

Sabatini Gin, Pyrolized Campari, Mancino Bianco Vermouth
170

Plus 10% surcharge

