Seasonal Cocktails

Fragaria
Japanese Strawberry, Awamori, Campari, Purple Potato 180

A Green Leaf
Japanese Strawberry, Tequila Blanco, Chilli Umeshu, Citrus, Red Perilla 180

Red Crane
Japanese Strawberry, Citrus, Sansho Pepper, Salt, Champagne 180

Highballs & Chuhais

Yuzu Highball
Nikka From the Barrel, Yuzu, Aerated Water 160

Highland Highball
Singleton 12 Years Old, Aerated Water, Citrus 160

1946s Highball
Sunday’s NAS Whisky, Aerated Water, Citrus 180

Banana & Champagne
Sweet Potato Shochu, Rice Shochu, Banana, Champagne 180

Potato and Pink Grapefruit
Sweet Potato Shochu, Barley, Citrus, Grapefruit Soda 150

Barley & Oolong
Barley Shochu, Cold Brew Oolong, Fresh Mint 130

Signature

Queen’s Gimlet
Roku, Citrus, Chamomile, Cardamom 160

The First Move
Barley Shochu, Jasmine, Shiso, Citrus, Aerated Water 160

Archer’s Rokh
Genmaicha Gin, Awamori, Citrus, Honey, Orange Flower Water, Lavender 160

Knight Call
Rye Whisky, Sweet Potato Shochu, Umeshu, Rosso Vermouth 160

Two Bishops
Aged Rum, Rye Whisky, Citrus, Matcha, Milk 160

Endgame
Tequila Blanco, Wasabi, Sansho Pepper, Campari, Rosso Vermouth 160

Reservations: +852 2825 4001 / mohkg-aubrey@mohg.com