

# Cocktails of Malaysia



## Pandan Mule

Pandan Leaf | Pandan infused vodka  
Calamansi lime juice | Ginger ale  
Angostura bitters | **RM 60**

Referred to as the vanilla of Southeast Asian cooking and a natural food colouring, Pandan is used in many of Malaysian delicacies. Enjoy the subtle aroma of this ingredient concocted with refreshing calamansi lime juice, ginger ale and angostura bitters.

## Parameswara

Gula Melaka | Hendrick's Gin | Blood  
orange liqueur | Campari | **RM 70**

Melaka, one of the 14 states in Malaysia, was founded by Parameswara when he witnessed a mouse deer outwitting a dog while resting under a Malacca tree. Delight in the sweetness of a famous local ingredient; Gula Melaka prepared with gin, blood orange liqueur and Campari.



## Jungle Bird

Dark rum infused pineapple  
Campari | Lime juice | Syrup  
Fresh pineapple juice | **RM 55**

The Jungle Bird cocktail was founded in 1985 in Kuala Lumpur. Over the years, it made a name for itself and is now a cocktail that represents Malaysia. It utilizes the tropical flavour of the pineapple, a local fruit.