

廣東

COCKTAILS OF CANTON



Welcome to Cocktails of Canton!

We are delighted to present to you a cocktail collection which reminisces the nostalgic times and the unique tastes of Canton, a province rich in history, invention and cuisine.

South China is known for its locally grown herbs, spices, fruits and plants, which play a vital role in the drink concepts you will see on this menu.

Our Canton-born Head Mixologist uses essences rich in aromas, best representing each concoction with the heritage of distinctive origins within the province; thus composing stories that are the key elements of each drink.

While crafting the menu for your enjoyment, we challenged ourselves to use spirits such as Gin, Cognac and Bourbon, allowing us to intensify the complex flavours while reaching the required clarity for each concoction.

We use only the freshest produce, herbs and spices for all our creations, delivering you a unique bar experience rooted in our homeland.

We hope truly that you enjoy the Cocktails of Canton journey as much as we had fun creating it.

「廣東」雞尾酒酒譜 – 藏於杯中的魅力

帶您回味廣東懷舊的時光與味道，探索這個歷史悠久之地的人文、創意和美食。

被美麗大自然環繞的華南地區，當地種植的香草、辛香料、水果和植物等的特產聞名遐邇，這些材料在我們創作雞尾酒概念時發揮著重要的角色，也為我們帶來源源不絕的靈感。

來自廣東地區的首席調酒師，以馥郁的香氣作為根本，將每杯酒連繫各地的文化，道出不同的故事。

在設計酒譜的過程中，我們突破界限，以氈酒、干邑白蘭地和波旁威士忌等季節性的烈酒作基酒，令調酒風味與口感更具層次，所有調酒均採用最優質新鮮材料、水果、香草和香料，創造出澳門嶄新獨特的品飲體驗。

希望您在這趟廣東雞尾酒之旅找到迷人之處，如同我們在製作過程樂在其中。



SHISO 紫蘇

Inspired by the traditional salted plum beverage, this uniquely curated cocktail has the perfect balance of sweet and sour, using locally sourced Shiso leaf, a herb from the mint family. 這杯雞尾酒啟發自酸酸甜甜的酸梅湯，加入本地選購的紫蘇葉，味道清爽與紫蘇獨有的葉香完美平衡。

TASTING NOTE 品酒筆記

PEDDLERS SALTED PLUM GIN | SHISO | HONEY | LEMON
巷販小酒鹽漬梅氈酒 | 紫蘇 | 蜂蜜 | 檸檬



MOP
澳門幣

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Find out more about the cocktail
了解更多雞尾酒的信息



GINGER SNAPS

薑撞奶

Redefining and re-creating the flavours of Guangdong Province's - Ginger Milk Pudding, taste one of the most sought-after desserts in a liquid that is made using a clarifier, making the drink as clear as water but taste like milk.

以雞尾酒的形式重新定義廣東最著名的甜品「薑撞奶」，杯中的調酒澄清，嘗起來卻像牛奶，奶的醇香與薑的辛碰出絕妙的味道。

TASTING NOTE
品酒筆記

TANQUERAY™ GIN | GUAVA | GINGER | MILK | ELDERFLOWER
添加利乾酒 | 番石榴 | 生薑 | 牛奶 | 接骨木花

ALCOHOL
酒



SWEET
甜



SOUR
酸



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TWISTED LEMONADE

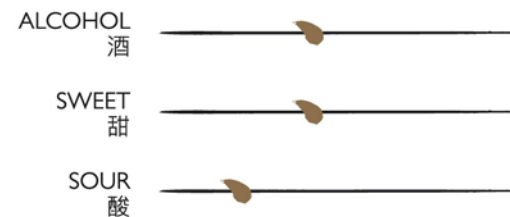
咸檸

Bursting with flavours of sweet, sour, herbs and salty essence, this concoction has an umami taste and resembles the zest of a carbonated lemon-lime flavoured soda.

嚐一嚐這杯風格鮮明的調酒吧，甜、酸、鹹又帶有草本味，或者會勾起您兒時記憶中青檸蘇打的味道。

TASTING NOTE 品酒筆記

TANQUERAY™ GIN | SEEDLIP™ GARDEN 108 | LIME & KAFFIR |
ORANGE BLOSSOM | RHUBARB BITTERS
添加利氈酒 | SEEDLIP™ GARDEN 108 草本無酒精蒸餾烈酒
泰國青檸葉 | 橙花 | 大黃苦酒



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Available as a Mocktail
提供無酒精雞尾酒



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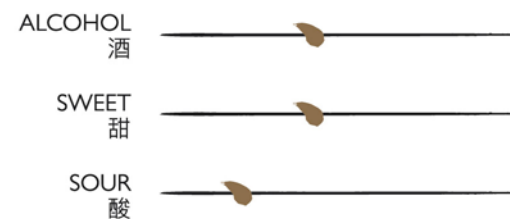


“LO MAI GAI” 糯米雞

A classic dim sum dish served during yum cha, this drinkable version of “glutinous chicken rice” has a fragrant hint of lotus leaf and is the perfect tippie to enjoy throughout the evening.
用品飲方式來嚐茶樓的經典點心 - 糯米雞 · 淡淡的荷葉香在晚晚長夜縈繞杯中。

TASTING NOTE 品酒筆記

LOTUS LEAF SAKE | MANDARINE LIQUEUR | SHERRY WINE |
MUSHROOM
荷葉清酒 | 柑橘利口酒 | 雪利酒 | 蘑菇



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CHRYSANTHEMUM TEA

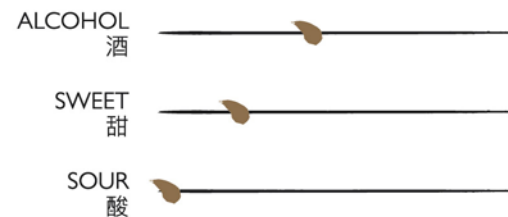
菊花茶

Popular amongst the Chinese community, Chrysanthemum tea is known to provide calmness, just like our own rendition, but with Baijiu.

菊花茶是深受華人喜愛的茶品，有平和舒心之效，而這杯則是混和了中國白酒的變奏版。

TASTING NOTE
品酒筆記

YU BING SHAO BAIJIU | BROWN RICE TEA (GENMAICHA) |
CHRYSANTHEMUM
白酒 | 玄米茶 | 菊花



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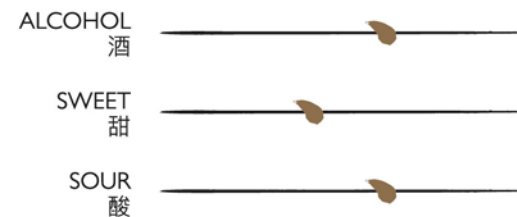
THE CALAMANSI 四季桔

Cultivated in Southern China and locally known as "kumquat", this cocktail is bursting with flavours of sweet and sour from the calamansi, combining the unique essence of licorice, providing a truly long finishing note.

四季桔是產於中國南方地區的水果，在當地又稱金桔，果肉酸中帶甜，加上甘草精華的獨特味道，餘韻悠長，是一款回味無窮的雞尾酒。

TASTING NOTE
品酒筆記

PEDDLERS SHANGHAI GIN | LICORICE | SPICY HONEY |
CALAMANSI
巷販小酒東方甄選氈酒 | 甘草 | 辛香蜂蜜 | 青桔汁



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THE OSMANTHUS 月桂

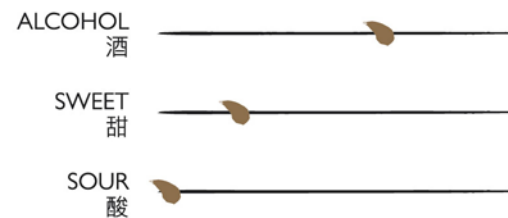


One of the most consumed tea variations in all Chinese homes, the Osmanthus is an elegant, smooth and distinctive drink with a floral scent.

迷人又優雅的桂花帶有獨特的花香，用它製作的茶更是中國最受歡迎的茗茶之一，這款雞尾酒入口清新絲柔，令您頓時心花怒放。

TASTING NOTE 品酒筆記

GIN | OSMANTHUS SAKE | ITALICUS DI BERGAMOTTO |
VERMOUTH SECCO
軒酒 | 桂花清酒 | 意大利佛手柑利口酒 | 苦艾酒



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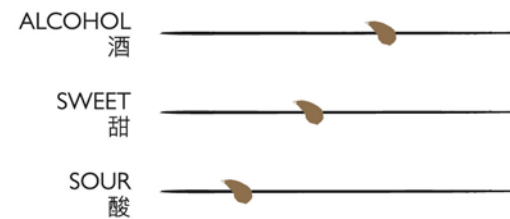
LYCHEE TEA 荔枝茶

Combining the most sought-after teas in Canton and London's premium gin, this homemade mixture is infused for at least 24 hours before mixing it with lychee and cider. A truly diverse blend with delicate flavours.

廣州最受歡迎的果茶與英國優質添加利氈酒，兩者混合浸泡 24 小時，再加入荔枝及蘋果酒，細細品啜，清香醇和的味道絕對會讓您驚艷。

TASTING NOTE 品酒筆記

HOMEMADE ROOIBOS TEA GIN | SEEDLIP™ SPICE 94 |
APPLE CIDER | LYCHEE
自製紅灌木國寶茶氈酒 | SEEDLIP™ SPICE 94 無酒精蒸餾烈酒
蘋果酒 | 荔枝



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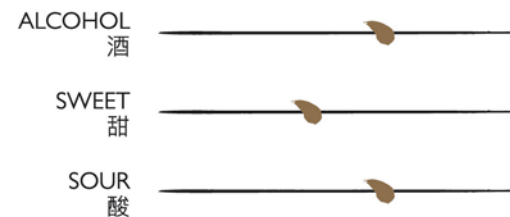
“CHEN PI” 陳皮

Created in-house using aged tangerine peels of at least five years, the tangerine liqueur is used as part of this artistic mixture, providing hints of almond and resembling a regular “sidecar” with a twist.

將經典雞尾酒Sidecar嶄新詮釋·用自家製五年陳皮釀造的橘子利口酒·陳皮香醇更顯層次·仔細品飲更帶有一絲杏仁味。

TASTING NOTE
品酒筆記

COGNAC | DRIED TANGERINE LIQUEUR | ALMOND | LEMON
干邑白蘭地 | 橘子利口酒 | 杏仁 | 檸檬



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“CHAR SIEW” 叉燒

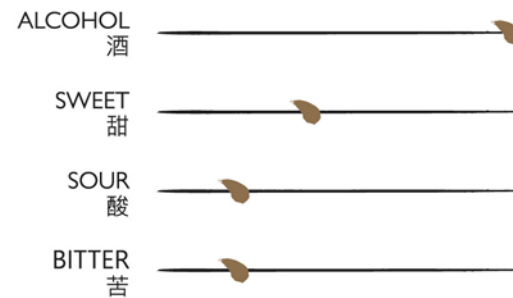
A familiar name with a one-of-a-kind taste. Your go-to “char siew” in a glass with a “meaty” after taste courtesy of the black walnut that resembles the flavour profile.

一杯令您熟悉不過的味道！杯中盛載著叉燒風味的威士忌，能嚐到肉的香氣，後勁帶點黑胡桃的果仁味，甘香的韻味獨樹一幟。

TASTING NOTE 品酒筆記

“CHAR SIEW” SOUS-VIDE BOURBON | SHERRY WINE |
BLACK WALNUT

真空低溫烹調法叉燒風味波旁威士忌 | 雪利酒 | 黑核桃



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GROOVY OSMANTHUS

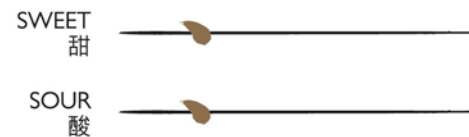
桂林

The non-alcoholic version of our Osmanthus cocktail, the Groovy Osmanthus has a citrusy and fruity taste which makes this drink perfect for any time of the day.

不含酒精卻讓您陶醉在沁人心扉的桂花花香，這杯滲入一絲柑橘味的無酒精雞尾酒無論何時都適合品飲。

TASTING NOTE
品酒筆記

SEEDLIP™ GROVE 42 | OSMANTHUS | TONIC | CITRUS
SEEDLIP™ GROVE 42 無酒精蒸餾烈酒 | 桂花 | 通寧水 | 柑橘



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GUAVA LAVENDER

薰芳

Floral, herbal and fruity, the guava lavender mocktail is made with fresh guava fruits, imported from Guangdong, providing tropical, sweet and fragrant flavours.

廣東進口的新鮮番石榴清新香甜，用來調製出來的雞尾酒帶花香、草本和果香的熱帶風味。

TASTING NOTE
品酒筆記

SEEDLIP™ GARDEN 108 | GUAVA JUICE | LAVENDER
SEEDLIP™ GARDEN 108 無酒精蒸餾烈酒 | 番石榴汁 | 薰衣草



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