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**WELCOME TO A WORLD WHERE
THE ORDINARY TRANSFORMS INTO
THE EXTRAORDINARY, WHERE
THE MUNDANE IS LEFT BEHIND**

Sip your way through Asia with signature cocktails inspired by the oriental heritage of both Chef Akira Back and Mandarin Oriental Hotel Group. This cocktail menu pulls from the rich diversity of local ingredients, beverage rituals and cultural facts found across six countries.

The Asiatic approach continues through the menu, with a further selection of carefully curated classic cocktails.

Enhance your cocktail journey with bite-sized delights straight from Akira Back restaurant.

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廣州花開

GUANGZHOU'S BLOSSOMS

22

A SPARKLING MEDLEY OF FLAVOURS, BURSTING WITH FLOWERS AND STONE FRUIT.

Discarded grape skin vodka

St. Germain

Lacto fermented peaches

Chrysanthemum & burdock bitter

Agave

Moët Chandon Impérial Brut NV

Guangzhou's nickname as the "City of Flowers" stems from its subtropical climate, dating back over 2000 years to the Western Han Dynasty.



金猴爪

GOLDEN MONKEY PAW

20

A BURST OF SHARPNESS AND A HINT OF SMOKINESS.

Pisco

Fair kumquat triple sec

Golden Monkey tea

Lime

Agave

Lapsang

Golden Monkey tea, originating from Fujian, is a renowned black tea with a history dating back to the Ming Dynasty. Its distinctive leaves, resembling monkey paws, add to its allure and charm.





宇治からは遠い

FAR FROM UJI

19

A SWEET HARMONY OF STRAWBERRY AND MATCHA. SILKY SOFT ON THE PALATE.

Belvedere vodka

Mancino Bianco vermouth

Strawberry shrub

Green strawberry

Mah Kwan

Tia Maria matcha

Uji holds a prestigious position in Japanese tea culture, renowned for its production and distribution of green tea. With roots tracing back to the early 11th century, when green tea leaves were first introduced from China, Uji became a hub for cultivating matcha, which gained popularity among the nobility.

英經亭

EIKEI TEI

21

A COFFEE PUNCHINESS WITH SPICED NOTES. REVITALISING AND INVIGORATING.

Suntory Chita whisky

Hennessy VS cognac

Mancino Kopi vermouth

Discarded roasted coffee

Green cardamom

Kola

In 1888, a notable shift occurred in Japan's tea-drinking culture with the opening of the first notable Japanese coffee shop by Eikei Tei in Tokyo's Ueno district. Enchanted by the cultural vibrancy of French cafes whilst studying abroad, Tei sought to replicate their style back home, inspiring the establishment of several cafes around Tokyo.





มวยไทย

MUAY THAI

19

TROPICAL FLAVOURS, WITH A KICK OF GINGER TO REFRESH AND REVIVE.

Discarded banana peel rum

Fair ginger liqueur

Lacto-fermented mango

Pineapple juice

Lime

Martial art or cocktail?

Muay Thai is the national sport of Thailand, famous for its powerful kicks. Just like the ancient sport, this tropical cocktail packs a punch.



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SABAI SABAI

22

REVITALISING AND CITRUSY WITH A HERBAL DRYNESS AND A HINT OF SPICE.

Two Drifters spiced pineapple rum

Lacto-fermented mango

Kalamansi

Chilli

Basil soda

Welcome to Thailand! 'Sabai' translates to 'cosy' in English and is a common expression in Thai. This drink invites you to get comfortable and relax while enjoying this refreshing cocktail.



JAVAPOLITAN

19

BRIGHT AND ZESTY ON THE PALATE AND BEAUTIFUL TO BEHOLD.

Fair Organic quinoa vodka

Cointreau

Clarified cranberry

Lime

Indian spices

Butterfly pea tea

Our take on the classic Cosmopolitan, this cocktail is inspired by the rich diversity of Indonesia, a country consisting of over 17,000 islands, boasting more than 700 languages, six different religions and hundreds of traditional belief systems as well as cuisine influenced by India, China, the Middle East and Europe.



KACANG

PEANUTFUL

22

A BOLD, NUTTY AND SPICED CANVAS WITH A SALTY-SWEET FINISH.

Suntory Toki whisky

Peanut butter

XO syrup

Soy sauce

Umami bitter

This cocktail, inspired by the satay sauce originating from Indonesian street vendors on the island of Java, offers a twist on the classic Old Fashioned. Incorporating peanut butter and a blend of sweet and umami flavours, it promises a unique and savoury drinking experience.





한옥

HANOK

22

A MULTI-LAYERED JOURNEY WITH A SWEET AND DRY CHARACTER.

Leegangju Soju

Hwangcha yellow tea liqueur

Yuzu

Salted caramel

Fever Tree soda water

A Hanok is a typical Korean house where both tea and soju ceremonies commonly take place. With this cocktail, we invite you to follow four rules to honour these treasured traditions:

- Never serve soju to yourself
- Hold the shot glass with both hands
- Always drink your first glass in one shot
- When drinking with a senior, allow them to serve you



막걸리콜라다

MAKGEOLLI COLADA

21

SPIRITUOUS AND DESSERT-LIKE WITH A FIERCE SWEET FRAGRANCE.

Hwajo Soju

Makgeolli

Pistachio orgeat

Strawberry

Coconut

Makgeolli is a Korean rice wine known as nongju, or “farmer liquor” thanks to its main ingredient and history as an energising mid-morning refreshment for farmworkers. This silky off white and lightly sparkling drink is the perfect ingredient for this take on the classic Puerto Rican cocktail.



TAMAN NEGARA

21

AN INDULGENT SPIRIT FORWARD DRINK. FLORAL AND HERBACEOUS.

Amazzoni gin

Rain Spirit

Green Chartreuse

Hibiscus

Citrus

Wormwood

Taman Negara is one of the oldest rainforests in the world, existing for around 130 million years and likely to have been home to dinosaurs. This multisensorial cocktail experience will transport you directly to Malaysia.

PALOMA DI DALAHUTAN

PALOMA IN THE JUNGLE

22

REFRESHINGLY TART AND TROPICAL WITH A DASH OF SALINE. A REIMAGINING OF A TWO CLASSICS.

Altos Blanco tequila

Passion fruit Campari

Pink guava

Lime

Agave

Smoke & oak

Fusing the classic Paloma with one of Malaysia's most famous concoctions. Coincidentally, a Paloma is also a type of bird, although not typically found in the jungle!



OUR CLASSICS

OMAKASE MARTINI

19

AN INTRIGUING MYSTERY
WAITING TO UNFOLD.

Your choice of Haku vodka or
Roku gin, the rest is up to us.

Coined in the 1990s in Japan,
'Omakase' means 'I leave it up to you.'
Traditionally, it involves entrusting the
chef, but here, it signifies placing your
cocktail experience in the expert
hands of our mixologist.



YUMI GIMLET

21

PERFECT FOR WHEN THE SUN
SHINES ON LONDON.

Roku gin

Yellow Chartreuse

Yuzu

Shiso

This Japanese take on the Gimlet,
a British classic, is based on Yuzu (Yu)
and Mint (Mi) cordial.



AMARETTO SOUR

20

A MEETING OF SWEET
AND SOUR.

Amaretto Disaronno

Umeshu

Clarified cranberry

Yuzu

Some people say it was born in the USA and others say Italy, but in this instance, we present to you our Japanese spin on the cult classic!



GIN & TEA

22

A SPIRITED CLASSIC INFUSED
WITH FLORAL NOTES.

Ki No Tea gin

Song Cha sencha

Lemon

Rosemary

Fever Tree tonic water

Jasmine air

Everyone loves a Gin & Tonic but have you ever tried a Gin & Tea? A refreshing highball perfectly showcasing our Anglo-Asian heritage with the focus on green teas.

GOMA MARGARITA

22

A NUTTY AND SLIGHTLY
SMOKY TALE OF A COCKTAIL
THAT DOES NOT REQUIRE
ANY INTRODUCTION.

Altos Reposado tequila

Lost Explorer Espadin mezcal

Cointreau

Lime

Chilli

Agave

Sesame

The history of the Margarita is shrouded in mystery and folklore due to its numerous origin stories. We just added a new story to the mix with this Margarita originating in Japan and brought to you in the heart of Mayfair.



MISO NEGRONI

22

INDULGENT AND FLAVOURFUL,
STRONG AND BITTER SWEET.

London No. 3

Campari

Mancino Rosso vermouth

Miso

Walnut

Chocolate

What happens when you combine one of the most popular cocktails in the world with the celebrated Japanese seasoning you get a Miso Negroni.

NON ALCOHOLIC



HORNBILL BIRD

14

LUSCIOUS TROPICAL
BRIGHTNESS, WILD AND
REFRESHING.

Everleaf forest

Passion fruit

Pink guava

Lime

Agave

Fever Tree soda water

Standing tall amidst the avian world, the Rhinoceros Hornbill is a sight to behold. With its contrasting black and white plumage, its visual appeal is undeniably enhanced by the striking red-orange casque adorning its head. Their ideal environment is a mix of tropical and subtropical climates, which gave inspiration to this drink.

KELIMUTU

14

ZESTY AND VIBRANT,
WITH A SPICED FINISH.

Everleaf mountain

Clarified cranberry

Lime

Indian spices

Butterfly pea tea

Located in Mount Kelimutu National Park there are three lakes sharing the name Kelimutu, meaning "the boiling lake", which possess the power to change colour. Watch to see your drink change colour in front of you.

WELCOME TO THAILAND

14

DELIGHTFULLY CITRUSY
AND HERBAL.

Everleaf marine

Kalamansi

Honey

Lime

Chilli

Basil soda

This drink perfectly symbolises Thailand with its unique blend of local herbs and aromatic flavours. What better way for travellers to delve into the country's vibrant culture than with this typical Thai drink.



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