

PARK CHINOIS

*The  
Bar*

A decorative flourish consisting of several elegant, swirling lines that extend from the bottom of the word 'Bar'.

# COCKTAILS

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## LE CHAT NOIR | 18

Nikka Gin, Antica Formula Vermouth,  
Frankincense, Tonic Water

## MACALLAN HIGHBALL | 21

Macallan 12 Years Double Cask, Spiced Pineapple Shrub,  
House Blend of Citrus Bitters

## LA NOUVELLE | 22

Hennessy XO Cognac, Peach, Rhubarb,  
Delamotte Brut Champagne NV

## LE BAT | 17.5

Beluga Noble Vodka infused with Roasted Almonds,  
Fortunella Liqueur, Kumquat, Citrus, Soda Water

## SPRITZ CHINOIS | 17

Italicus Rosolio di Bergamotto Liqueur,  
Strawberry Aperitif, Grapefruit Soda, Sparkling Wine

## MOULIN ROUGE | 18.5

Haku Japanese Vodka, Rhubarb, Lavender, Raspberry, Citrus

## CABANE CHOUCOUNE | 19.5

Volcán de mi Tierra Blanco Tequila, Manzanilla Sherry,  
Peach, Matcha Tea Orgeat

## CARLTON | 18

Michter's Rye Whiskey, Yuzu, Chestnut Liqueur, Coconut Water

# COCKTAILS

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## FOLIES BERGERE | 23

Hibiki Japanese Harmony Whisky,  
Umeshu Liqueur, Plum, Lemongrass

## NEGRONI DE LA MAISON | 17.5

Roku Gin, Cocchi Vermouth di Torino,  
Campari, House Blend of Herbs & Spices

## BLACK SWAN | 17

Brugal 1888 Gran Reserva Familiar Rum, Pear Liqueur,  
Discarded Sweet Cascara Vermouth, Soya

## UMAMI OLD FASHIONED | 23

Michter's Bourbon-Black Truffle infused,  
Cocchi Vermouth di Torino, House Blend of Dark Bitters

## BRISE SIBERIENNE | 44

Beluga Gold Line Vodka, Boatyard Old Tom Gin,  
Cocchi Americano

## BAR SNACKS

Black Pepper Crackers | 5.5

Caramelised Peanuts with Sesame Seeds | 5

Black Truffle Mixed Nuts | 7

Sicilian Nocellara Olives | 6

# NON-ALCOHOLIC

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SHANGHAI SOLEIL | 11.5

Pineapple, Apple, Raspberry, Mint, Honey

JARDIN BOTANIQUE | 12

L·A Brewery Lemongrass Kombucha,  
Yuzu Marmalade, Kumquat, Pink Grapefruit, Soda Water