

PARK CHINOIS

*The
Bar*

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

COCKTAILS

LE CHAT NOIR | 18.5

Nikka Gin, Antica Formula Vermouth,
Frankincense, Fever-Tree Tonic Water

MACALLAN HIGHBALL | 21

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

LA NOUVELLE | 22

Hennessy V.S Cognac, Peach, Rhubarb,
Delamotte Brut Champagne NV

LE BAT | 19

Beluga Noble Vodka infused with Roasted Almonds,
Cointreau Liqueur, Kumquat, Citrus, Fever-Tree Soda Water

SPRITZ CHINOIS | 19

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

MOULIN ROUGE | 19.5

Haku Japanese Vodka, Honey infused with Lavender,
Rhubarb, Raspberry, Citrus

CARLTON | 19

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

CABANE CHOUCOUNE | 21

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

COCKTAILS

FOLIES BERGERE | 24

Hibiki Japanese Harmony Whisky,
Umeshu Liqueur, Plum, Lemongrass

NEGRONI DE LA MAISON | 18

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

BLACK SWAN | 19.5

Brugal 1888 Gran Reserva Familiar Rum,
Belle de Brillet Pear & Cognac 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

SHANGHAI SOLEIL | 11.5

Pineapple, Apple, Raspberry, Mint, Honey

JARDIN BOTANIQUE | 12

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