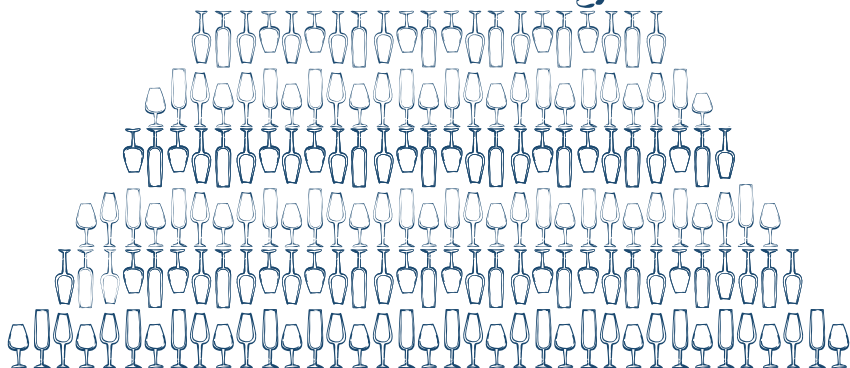




PALM COURT



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Signature COCKTAIL

MODERN & REFINED

Our selection of signature creations invites you
on a captivating journey of unique flavors,
artfully blending traditional and classic recipes
with a modern, refined twist.

Indulge in innovative and sensational cocktails,
meticulously handcrafted by our expert mixologist.
Raise your glass and toast to an unforgettable experience!

SIGNATURE COCKTAIL

特色雞尾酒

LIGHT & REFRESHING

HKD 168



Tonic

Tanqueray No.10 Gin, Dry Vermouth, Salted Lime Cordial, Acidified Apple, Tonic Water

Citrusy and Crispy – This version of a classic gin & tonic is our signature expression of the simplest, yet sublime drink made with our beloved spirit.



Poetic Arancia

Malfy Blood Orange Gin, Ocho Blanco Tequila, Grapefruit Juice, Lime Juice, Mint Syrup, Tonic Water

Citrusy and Herbal – This take on a classic Paloma is made with a perfect combination of orange flavored Gin and Blanco Tequila finishing with a touch of spiciness.



Umami Sour

Two Moons Fat Wash with Shrimp Oil, Maraschino Liqueur, Lime Juice, Dried Shrimp Syrup, Egg White

Savory and Fluffy - Truly a unique sour drink with intense umami notes.

A must try if you are in HK!



Tropical Tai

Iron Ball, Jamaican Spiced Rum, Mint, Lime Juice, Passion Fruit Shrub, Pineapple Juice, Bitters

Fruity and Floral – If Trader Vic had had the opportunity to try our Tropical Tai, he would have undoubtedly thought of utilising this variation of his famous drink.

A 10% service charge will be added to your bill.
Please inform your server of any food related allergies.



Crustacean



Egg

SHORT & SHARP

HKD 168



Ms. Earl Grey

Sipsmith London Dry Gin, Italicus Rosolio di Bergamotto, Lemon Juice, Syrup, Earl Grey Foam
Floral and Citrusy – This take on a classic Gin Sour is simple yet unique, the perfect tea-cup to enjoy the night!



Pink Amethyst

Roku Gin, Elderflower Liqueur, Acidified Apple, Butterfly Pea Syrup, Lemon Juice, Brut Champagne

Elegant and Floral – Our favourite when it comes to the violet hour, the best moment of the day to consume this sparkling and refined cocktail.



Amber Spritz

Beefeater Pink Gin, Suze, Yuzu Liqueur, Strawberry Oleo, Rosé Champagne, Soda

Fruity and Sparkling – There is no aperitivo without a Spritz. Our version brings bright notes of yuzu and strawberry balanced by the bitterness of gentian and the acidity of bubbles.



Fiery Cat

CATNIP Gin, Chilli Liqueur, Mastiha, Lemon Juice, Ginger Honey Syrup, Cucumber Bitters

Spicy and Herbal – Our take on one of the most appreciated modern cocktails, The Penicillin, where the Gin is the protagonist together with extra pungent accent of chilli, the sweetness of a tree resin liqueur and the grassy notes of cucumber.

SIGNATURE COCKTAIL

特色雞尾酒

BOOZY & BOLD

HKD 168



Silent Spice

The Botanist, Sweet Vermouth and Campari infused with Winter Spices

Earthy and Bitter - A warm touch of spices to the king of Italian Aperitivo, obviously the Negroni!



Stranger Flip

Stranger & Sons Gin, Cognac, Port Wine, Maple, Cream, Peanut Butter, Egg White

Rich and Creamy - There is nothing better than a flip to boost you up, definitely the sweetest treat in our selection.



Caffeine & Cocoa

Fat-washed Hayman's Old Tom Gin, Bourbon Whisky, Hazelnut and Coffee Liqueur, Chocolate Bitter, Demerara Syrup

Bold and Deep - If you are looking for something to end your night with class, our twist on a classic old fashioned will take you on a journey of flavours.



Osmanthus Martini

Ki No Bi Dry Gin, Osmanthus Oolong Tea infused Vermouth, Sakura Vermouth, Salt

Classy and Sophisticated – We could not miss the chance to craft our own version of a classic Martini, celebrating our British heritage with a touch of Asian flavours!

A 10% service charge will be added to your bill.
Please inform your server of any food related allergies.

NON-ALCOHOLIC COCKTAILS

HKD 100



Earl Grey Martino

Seedlip Grove 42, Lemon Juice, Earl Grey Honey Syrup, Egg White



Pink Soda

Seedlip Garden, Darjeeling Cordial, Lemon Juice, Grapefruit Soda



Apple Spice

Seedlip Spice, Apple Juice, Lemon Juice, Ginger Honey Syrup



Peanuts



Dairy



Egg



Tree Nuts



Classic COCKTAIL

TIMELESS & BESPOKE

CLASSIC COCKTAILS

經典雞尾酒

MARTINI FAMILY

HKD 168

The most classic of all Gin Cocktail is definitely the Martini Cocktail.

This iconic drink has several iterations and can be made with various liquors, as the Gin offers a wide array of flavours, which are perfectly showcased by the martini's simple ingredients. Here we celebrate the Martini Family with 7 distinctive recipes following the sequence of their first appearance.

1887s

Martinez

Old Tom Gin, Sweet Vermouth, Orange Bitters

To date, the origins of the Martini Cocktail can undoubtedly be traced back to the birth of the first great cocktail containing gin and vermouth, namely the Martinez. It first appeared in O.H. Byron's 1884 book *The Modern Bartender* as a variant of Manhattan and later in the Professor Jerry Thomas' 1887 handbook entitled *The Bar-tender's Guide*.

1900s

Marguerite

Plymouth Gin, Dry Vermouth, Orange Bitters, Anisette

First appeared in the 3rd Edition of the Harry Johnson manual (1900), it's probably the first version of Martini featuring Dry Vermouth a splash of anisette and orange bitters. Later, Thomas Stuart in his 1904 manual *Stuart's Fancy Drinks and How to Mix Them* will remove the anisette and increase the ratio of gin.

1904s

Dry Martini

Dry Gin, Dry Vermouth, Orange Bitters

The first mention of Dry Martini will then appear in 1904 on the French manual called *American Bar – Boisson Anglaise & Americaines* where an equal portion of dry gin and dry Vermouth is mixed with a few dashes of Angostura or orange bitters. Later, more versions of the cocktail will appear in different manuals and the recipe will see the increase of it making the drink drier and sharper.

1930s

Gibson

London Dry Gin, Dry Vermouth, Cocktail Onion

During the 30s, a very simple variant of the Martini Cocktail spread at the Players Club in New York: the Gibson. According to the story, Charlie Connolly created this version inspired by the famous magazine illustrator Charles Dana Gibson, a frequent Martini drinker who asked to have "something different". Connolly then added spring onions as garnish to further enrich the drink's flavour.

1930s

Dirty Martini

Gin, Dry Vermouth, Olive Brine

The first written reference to brine being added to a Martini – style cocktails appears in G.H. Steele's 1930 *My New Cocktail Book*. This cocktail became extremely popular among Hollywood stars and politicians, even the President Franklin Delano Roosevelt, a keen home bartender, who became often connected to the cocktail.

1950s

Vodka Martini

Vodka, Dry Vermouth

The interest of the cocktail made with the most consumed distillate in the United States since the 50s, namely the Vodka, raised so quickly that most of the Martini drink quickly preferred to have theirs made with this new spirit.

1953s

Vesper

Dry Gin, Vodka, Lillet Blanc

In 1953, the English writer Ian Fleming recounted in his first novel entitled *Casino Royale* the exploits of an English secret agent who loved the good life, women and of course cocktails. Agent James Bond used to consume a drink composed in this way: "3 parts Gordon's, 1 part vodka and a half Kina Lillet. Shake very well until it is completely frozen, then add a large slice of lemon peel." The Vesper, named after the double – zero agent called Vesper Lynd, became the iconic drink of the famous series for more than 50 years.

CLASSIC COCKTAILS

經典雞尾酒

CLASSIC GIN COCKTAILS

HKD 168

Aviation

Gin, Maraschino, Creme de Violette, Lemon Juice

Red Snapper

Gin, Tomato Juice, Lemon Juice, Spice Mix

Clover Club

Gin, Lemon Juice, Raspberry Syrup, Egg White

French 75

Gin, Lemon Juice, Sugar, Champagne

Gimlet

Gin, Lime Cordial

Gin Fizz

Gin, Lemon Juice, Sugar, Soda Water

Negroni

Gin, Sweet Red Vermouth, Bitters

White Lady

Gin, Cointreau, Lemon Juice

OTHER CLASSIC COCKTAILS

HKD 168

Daiquiri

White Rum, Lime Juice, Sugar

Espresso Martini

Vodka, Coffee Liqueur, Espresso Coffee, Sugar

Manhattan

Rye Whiskey, Sweet Vermouth, Maraschino, Angostura Bitters

Old Fashioned

Bourbon Whiskey, Angostura Bitters, Sugar

Paloma

Blanco Tequila, Lime Juice, Grapefruit Soda

Margarita

Tequila, Cointreau, Lime, Syrup

Sidecar

Cognac, Grand Marnier, Lemon Juice

Whiskey Sour

Bourbon Whiskey, Lemon Juice, Sugar, Bitters, Egg White

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 LanghamHongKong

 香港朗廷酒店