



The Bartender's Guide TO BRITISH GIN

THE LONDON NO.1 BLUE

The exceptional character of the London N°1 is a result of the perfect blend of 12 key botanicals from various parts of the world. Mild but very aromatic, with quality balsamic notes.

JENSEN'S OLD TOM

The recipe was taken from a distiller's handbook from the 1840s. Unsweetened and earthy, it has a deep flavour that adds complexity to many drinks.

J.J. WHITLEY ELDERFLOWER

Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey.

HAYMAN'S SLOE

A wonderfully smooth, rounded and well-balanced gin, with peppery and spicy notes from the dominant botanicals – juniper and coriander – adding to its full-flavoured individuality.

BOODLES BRITISH

It begins as a clean spirit distilled from British wheat and is then infused with a number of traditional herbs and spices, which balances out the essential piney notes from juniper.

ADNAM'S RISING SUN RYE MALT

Made from rye grown by Jonathan Adnams at his farm in Reydon on the Suffolk coast. Refreshing gin with matcha tea and lemongrass.

HK\$350 for three selected gins

HK\$50 for every extra gin



All prices are in HK dollars and subject to 10% service charge