

## THE CURTAIN SIGNATURE COCKTAILS

## DRINK LIST

<b>Cloudy-dee</b>	<b>410</b>
Gin, Cointreau, Fermented Rice, Oleo Saccharum, Egg White	
<b>Ebony</b>	<b>400</b>
Gin, Crème de Violet, Lime Cordial, Purple Shiso Juice, Togarashi	
<b>Alhambra</b>	<b>380</b>
Rum, Chestnut Liqueur, Peanut Butter, Beetroot Syrup, Pineapple Juice, Sour Cream	
<b>Passion of Mia</b>	<b>390</b>
Vodka, Triple Sec, Passion Fruit Juice, Yuzu Juice, Plum Syrup, Egg White	
<b>Illusional</b>	<b>390</b>
Vodka, Frangelico, Crème de Cacao, Pandan Syrup, Acid Solution	
<b>Piñarita</b>	<b>410</b>
Tequila, Mezcal, Orange Curacao, Grapefruit Juice, Dried Chilli, Salt and Pepper	
<b>Be a Movie Star</b>	<b>380</b>
Bourbon, Pineapple Juice, Apple Juice, Popcorn Syrup, Angostura Bitters	
<b>Paddy Field</b>	<b>390</b>
Blended Scott Whisky, Pimm's No.1, Tamarind Sauce, Jasmin Rice Syrup, Peychaud's Bitters	

### GIN & TONIC

<b>Beefeater</b>	<b>260</b>	<b>Add Your Favorite Tonic</b>		
<b>Hendrick's</b>	<b>380</b>	<b>East Imperial Selection</b>		
<b>Martin Miller</b>	<b>380</b>		<b>G&amp;T</b>	<b>Btl</b>
<b>G Vine Floraison</b>	<b>420</b>	Burman Tonic	<b>100</b>	<b>125</b>
<b>Rokku</b>	<b>400</b>	Old World Tonic	<b>100</b>	<b>125</b>
<b>Del Professore MR</b>	<b>420</b>	Yuzu Tonic	<b>100</b>	<b>125</b>
<b>Tanqueray No.10</b>	<b>420</b>	Grapefruit Soda	<b>100</b>	<b>125</b>
<b>Monkey 47</b>	<b>450</b>	San Pellegrino Tonic	<b>100</b>	<b>125</b>
<b>Iron Balls</b>	<b>400</b>			

### WATER

<b>San Pellegrino</b> 750 ml	<b>210</b>
<b>Acqua Panna</b> 750 ml	<b>160</b>
<b>Acqua Panna</b> 500 ml	<b>100</b>

### SOFT DRINK

<b>Ginger Ale</b>	<b>90</b>
<b>Sprite</b>	<b>90</b>
<b>Schweppes Tonic Water</b>	<b>90</b>
<b>Coca-Cola</b>	<b>90</b>
<b>Coca-Cola Light</b>	<b>90</b>

### COFFEE BY NESPRESSO

<b>Espresso</b>	<b>100</b>
<b>Double Espresso</b>	<b>140</b>
<b>Macchiato</b>	<b>110</b>
<b>Latte</b>	<b>120</b>
<b>Cappuccino</b>	<b>120</b>

### DILMAH TEA

<b>Pure Chamomile</b>	<b>130</b>
<b>Pure Green</b>	<b>130</b>
<b>Traditional Oolong</b>	<b>130</b>
<b>Premium Ceylon Earl Grey</b>	<b>130</b>
<b>English Breakfast</b>	<b>130</b>
<b>Peppermint</b>	<b>130</b>

## DRINK LIST

## VODKA

Absolut Blue Vodka	260
Absolut Elyx Vodka	380
Grey Goose Vodka	450
Hakku Vodka	460
Cîroc	440
Beluga Noble Russian	420

## TEQUILA

Olmecca Tequila Gold	220
El Jimador Reposado	260
El Jimador Blanco	250
Patrón Reposado	450
Patrón XO Cafe	280
Patrón Añejo	480
Se Busca Mezcal Reposado	400
Se Busca Mezcal Joven	390

## RUM

Havana Club 3 Years	230
Havana Club 7 Years	260
Diplomático Reserva Exclusive	340
Diplomático Blanco	250
Abelha Cachaca Silver Organic	340
Captain Morgan	230
Ron Zacapa Centenario	470

## DRINK LIST

## SINGLE MALT

Glenfiddich 12 Years	420
Glenfiddich 15 Years	520
Glenlivet 12 Years	410
Glenlivet 21 Years	860
Macallan 12 Years Fine Oak	590
Macallan 18 Years	1450
Lagavulin 16 Years Single Malt	560
Laphroaig Islay Single Malt	420

BOURBON  
& BLENDED WHISKEY

Jameson	270
The Famous Grouse	250
Monkey Shoulder Malt Whisky	290
Ballantine's 12 Years	320
Chivas Regal 18 Years	450
Johnnie Walker Black Label	320
Johnnie Walker Blue Label	990
Jack Daniel's	320
Evan Williams Black Label	260
Maker's Mark	400
Rittenhouse Rye	350

## DIGESTIVE

Sempé Armagnac VSOP	350
Martell Cordon Bleu	780
Martell XO	890
Martell VSOP	450
Massenez Poire-William	340
Calvados Père-Magloire	290
Pisco Demonio de Los Andes	280
Grappa Sarpa di Poli	300
Dow's Fine Tawny Port	300
Disaronno Amaretto	250
Limoncello di Capri	250

## DRINK LIST

## LIQUEUR

<b>Brancamenta</b>	<b>280</b>
<b>Fernet Branca</b>	<b>280</b>
<b>Malibu</b>	<b>250</b>
<b>Sambuca</b>	<b>220</b>
<b>Grand Marnier</b>	<b>340</b>
<b>Baileys Irish Cream</b>	<b>290</b>
<b>Cointreau</b>	<b>290</b>
<b>Jägermeister</b>	<b>250</b>
<b>St~Germain</b>	<b>440</b>

APPERITIF  
& VERMOUTH

<b>Campari</b>	<b>220</b>
<b>Aperol Bitter</b>	<b>220</b>
<b>Carpano Classico</b>	<b>220</b>
<b>Carpano Bianco</b>	<b>220</b>
<b>Carpano Dry</b>	<b>220</b>
<b>Pim's</b>	<b>260</b>

## BEER

<b>Peroni</b>	<b>240</b>
<b>Singha</b>	<b>150</b>
<b>Baladin Open Rock'N'Roll</b>	<b>260</b>

MOCKTAILS  
SIGNATURE

<b>Tease Me</b>	<b>220</b>
Stawberry Puree, Lychee, Lime Juice, San Pellegrino	
<b>Bee Sour</b>	<b>220</b>
Apple Juice, Plum Syrup, Yuzu, Honey, Egg White	
<b>Southern Beach</b>	<b>220</b>
Pineapple Juice, Ginger Tea, Cinnamon Syrup, Mint Leaves	
<b>Blush</b>	<b>220</b>
Thai Tea, Orange Juice, Falernum, Lime Juice	

CLASSIC  
COCKTAILS

<b>Negroni</b>	<b>320</b>
Gin, Sweet Vermouth, Campari	
<b>East Side</b>	<b>320</b>
Gin, Fresh Cucumber, Mint Leaves, Cucumber Bitters, Lime Juice	
<b>Original Mai Tai</b>	<b>320</b>
White Rum, Dark Rum, Orange Curacao, Orgeat Syrup, Lime Juice	
<b>Mojito</b>	<b>290</b>
Rum, Fresh Lime Juice, Mint Leaves, Brown Sugar, Soda	
<b>Espresso Martini</b>	<b>380</b>
Vodka, Kahlua, Espresso, Coffee Beans	
<b>Cosmopolitan</b>	<b>350</b>
Vodka, Cointreau, Cranberry Juice, Lemon Juice, Orange Bitters	
<b>Tommy's Margarita</b>	<b>350</b>
Tequila Blanco, Triple Sec, Agave Syrup, Angostura Bitters, Lime Juice	
<b>Rosita</b>	<b>320</b>
Tequila Reposado, Dry Vermouth, Sweet Vermouth, Campari, Angostura Bitters	
<b>Penicillin</b>	<b>350</b>
Blended Scott Whisky, Laphroaig, Ginger Syrup, Honey Syrup, Lemon Juice	
<b>Old Fashion</b>	<b>320</b>
Bourbon, Sugar Cubes, Angostura Bitters	