

APERITIFS

TRENZADO NEGRONI

60

IRIS SPECIAL SANGRIA

65

ICHI-GO-ICHI-E

65

BLOODY TWIST

65

NIBBLES

SPINACH ARTICHOKE DIP 50

Mixed cheese, spinach
and artichoke dip
served with baked
tortilla chips D

KALUGA CAVIAR 450

30 grams of Siberian
Ossetra caviar
served on ice S

EDAMAME 35

Salty or Spicy Teriyaki

GUACAMOLE 45

Homemade guacamole
served with crispy
tortilla chips

FLATBREADS & TARTINES

BEEF CARPACCIO 95

Angus beef carpaccio with truffle, wild rocca and Parmesan shavings
on traditional southern Italian flatbread, "Carte di Musica" D

AVOCADO 65

Sliced avocado, fresh black pepper and lime on traditional
southern Italian flatbread, "Carte di Musica" D

BURRATA 90

Burrata, cherry tomato, E.V.O.O., salt and fresh black pepper on
traditional southern Italian flatbread, "Carte di Musica" D

BURRATA & OLIVE 90

Burrata topped with kalamata olives, green olives and
fresh herbs on sourdough bread D

A - ALCOHOL | D - DAIRY | N - NUTS | S - SEAFOOD

ALL PRICES ARE INCLUSIVE OF 5% VAT

STARTERS

BEEF BRESAOLA 60

*Sliced beef bresaola topped with aged
Parmesan, fresh rocket and aged balsamic D*

CHICKEN WINGS 55

Marinated grilled chicken wings A, D

GLAZED SHORT RIBS 65

*Slow-cooked spicy caramelized
beef short rib cubes*

SPICY ROCK CHICKEN 60

*Yoghurt-marinated fried chicken breast
served with sweet chilli sauce A, D*

ROYAL LOBSTER ROLL 85

Mixed fresh lobster meat topped with caviar S, D

CRISPY FETA 55

*Lightly fried feta cheese served with fresh
oregano, white sesame, cinnamon and honey D*

MINI BURGERS

IRIS MINI BURGERS

*Australian ground beef, tomato,
lettuce, cheese and chef's special sauce D*

100



VEGETARIAN MINI BURGERS

*Crispy sweet potato patty, guacamole
and pico de gallo D*

80

STARTERS

TACOS & BAO

CHICKEN TACOS

Lightly fried chicken breast, pico de gallo and aioli served in soft shell tacos D

60

BEEF TACOS

Prime beef tenderloin cubes, smoked vegetable mousse, guacamole, parsley and lime served in soft shell tacos N

70

BEEF BAO

18 hour slow-cooked marinated ribs topped with black sesame, parsley and jalapeño

55

TERIYAKI BEEF 90

Teriyaki-marinated seared Angus beef topped with fresh lemon wedges

TRUFFLE FRIES 55

Thick hand-cut potatoes topped with creamy black truffle sauce D

FRIED CALAMARI 55

Mozambique fried calamari topped with jalapeño and fresh lime served with light aioli D, S

GRILLED OCTOPUS 75

Grilled octopus served with baby potatoes and red bell pepper mousse S, D

SHRIMP TEMPURA 70

Japanese-style fried shrimp in crispy tempura served with herbed soya and lemon zest D, S

SUMMER ROLLS 50

Vietnamese rice paper rolls filled with avocado and mixed vegetables served with yuzu ponzu sauce

BAKED AUBERGINE 65

Baked marinated aubergine topped with shrimp, pesto and mozzarella D, N

SALADS

GREEK 65

Heirloom tomatoes, cucumber, olives, caper berries and lemon feta dressing D

MIXED GREENS 60

Mixed greens with avocado and light French mustard dressing

QUINOA PUMPKIN 60

Mixed quinoa, pumpkin, baby spinach, cucumber, pistachio, blueberry and orange dressing N

TERIYAKI STEAK 85

Grilled teriyaki tenderloin, mixed greens, mushroom, crispy onion and aged balsamic vinaigrette

HALLOUMI & WATERMELON 60

Grilled halloumi cheese, fresh watermelon, pumpkin seeds, mint and agave dressing D

KING CRAB

Fresh king crab, red and purple potato, green beans, onion, radish, basil and lemon-mustard dressing S

95

DUCK

Sakura Mix topped with duck confit, watermelon and hoisin sauce N

75

DATE NIGHT 65

Mixed greens, local dates, almonds, goat's cheese and orange blossom dressing D, N

LENTIL 55

Green lentils, beetroot, tarragon and homemade mustard vinaigrette dressing

CHICKEN SOBA 60

Grilled marinated chicken breast, soba noodles, Chinese cabbage, carrot and lemon-mustard dressing

SUSHI & URAMAKI

NIGIRI (2PCS) 50

Salmon | Tuna | Hamachi s

SHRIMP TEMPURA 70

Shrimp tempura, avocado, tobiko, crispy tempura D, s

CRAZY CALIFORNIA 75

Cucumber, crab, avocado, wasabi mayonnaise D, s

IRIS SPECIAL 85

(ADD CAVIAR 95)

Shrimp, crab, hamachi, tuna, avocado, salmon topping D, s

IRIS SPECIAL NIGIRI 90

Nigiri selection with fresh black truffle, yuzu ponzu and caviar s

SPICY TUNA 70

Fresh tuna, black sesame, spicy mayonnaise, spring onion D, s

CRISPY SALMON 70

Salmon, avocado, crispy tempura, salmon topping D, s

CRISPY CRAB 70

Crab, avocado, teriyaki, spicy mayonnaise, crispy crab topping D, s

RAW SELECTION

SASHIMI (2PCS) 45

Salmon | Tuna | Hamachi s

BEETROOT

“SALMONITOS” 65

Vodka and beetroot salmon gravlax filled with lightly herbed cream cheese, topped with caviar A, D, S

CRISPY SPICY TUNA 60

Raw yellowfin tuna cubes with spicy light Japanese mayonnaise on crispy rice D, s

SPICY CRUNCHY

SALMON 70

Fresh salmon, crispy tempura and spicy Japanese mayonnaise D, s

CEVICHE

TUNA 70

Fresh tuna in citrus juice with watermelon s

SCALLOP 85

Fresh scallops in ginger yuzu soya with cucumber, coriander and Peruvian corn s

SEA BASS 80

Fresh sea bass with lime, cucumber, coriander and fresh jalapeño s

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MAINS

GRILLED SALMON

*Wild Atlantic salmon served with
homemade guacamole s*

150

TAGLIATELLE SALMON AND CAVIAR

*Tagliatelle pasta with creamy smoked salmon
topped with caviar D,s*

130

JUMBO PRAWNS

*Grilled jumbo prawns brushed with orange and
butter and served with wild rocket D,s*

160



BAKED SEA BASS

*Canary Islands sea bass served with crunchy
greens and extra virgin olive oil S,D*

170

VEGETABLE RISOTTO

*Carnaroli rice cooked with carrots, zucchini and Parmesan
topped with wild thyme infused olive oil D*

110

TRUFFLE RIGATONI

*Rigatoni pasta with button mushrooms, Parmesan
and fresh truffle sauce D*

120

MAINS

BABY CHICKEN

Free-range baby chicken, marinated in lemon and fresh herbs, charcoal-grilled and served with wild rocket and lime

145

ANGUS BEEF BAO

200g black Angus patty on soft bao bun with wild rocket and truffle mayonnaise D

125

LAMB CHOPS

Australian lamb chops served with wild rocket, datterini tomatoes and rosemary sauce A

140

STEAK

TOMAHAWK STEAK

Australian Black Angus Tomahawk served with a selection of vegetables and homemade rosemary demi-glace sauce A, D

550

STEAK AND FRIES

Australian beef tenderloin served with chef's special sauce and fries A, D

170

SIDES

FRENCH FRIES
40

CAVIAR SPOON 75
(5 GRAMS)

BAKED POTATO
40

GREEN BEANS
35

MASHED
POTATO D
35

SAUTÉED
MUSHROOMS
35

GRILLED
VEGETABLES
40

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DESSERTS

PAIN PERDU 75

*Served with caramel sauce
and vanilla ice-cream D*

BAKED CHEESECAKE 55

*Baked cheesecake served
with blueberry sauce D*

WARM CHOCOLATE BROWNIE 60

*Warm chocolate brownie served
with vanilla ice-cream D, N*

CHOCOLATE ROCK PUDDING 55

Ganache coated chocolate pudding D

MOCHI 65

*Ask your waiter for our
selection of Mochi D*

CHOCOLATE FONDANT 65

*Warm chocolate fondant served
with vanilla ice-cream*

ICE-CREAM & SORBET 55

(3 scoops)

*Ask your waiter for our selection
of ice-cream and sorbet D*

IRIS DESSERT PLATTER 160

A selection of Iris' signature desserts

CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Moët & Chandon Impérial Brut	145	900 750ml
Moët & Chandon Impérial Brut Magnum	1,750	1.5L
Moët & Chandon Impérial Brut Jeroboam	6,300	3L
Moët & Chandon Impérial Rosé	1,450	750ml
Moët & Chandon Impérial Rosé Magnum	2,800	1.5L
Moët & Chandon Impérial Ice	960	750ml
Moët & Chandon Impérial Ice Rosé	1,300	750ml
Dom Pérignon Brut	3,250	750ml
Dom Pérignon Brut Magnum	7,500	1.5L
Dom Pérignon Rosé	8,500	750ml
Dom Pérignon Rosé Magnum	18,000	1.5L
Louis Roederer Cristal Brut	4,200	750ml
Louis Roederer Cristal Brut Magnum	10,500	1.5L
Louis Roederer Cristal Rosé	10,500	750ml

PROSECCO

	<i>Glass</i>	<i>Bottle</i>
Martini Prosecco D.O.C	55	355 750ml
<i>Soft, fruity, floral.</i>		
Martini Sparking Rosé demi-sec	360	750ml
<i>Soft, fruity, floral.</i>		
Col de'Salici Prosecco di Conegliano-Valdobbiadene	420	750ml
<i>Light, dry, crisp.</i>		

SAKE

Hana Awaka Sparkling Flower Sake	185	250ml
Fukuju Awasaki Sparkling Sake	380	300ml
Hakutsuru Junmai	520	720ml
Hakutsuru Superior Junmai Ginjo	650	750ml
Hakutsuru Junmai Dai Ginjo	700	720ml
Azure Ginjo	1050	720ml

WHITE WINE

	Glass	Bottle
Marius White M. Chapoutier France.....	45	
<i>Dry, tropical, medium body.</i>		
Casillero Del Diablo Reserva, Chardonnay Chile.....	62	305
<i>Dry, fruity, balanced.</i>		
Corte Giara, Pinot Grigio Italy.....	68	340
<i>Medium body, high acidity, dry.</i>		
Wild Rock, Sauvignon Blanc New Zealand.....	78	380
<i>Fresh, zesty citrus, dry finish.</i>		
Gavi Dei Gavi La Scolca Il Valentino Italy.....	420	
<i>Dry, delicate, high acidity.</i>		
Blanc de Blancs Château Kefraya Lebanon.....	360	
<i>Dry, floral, medium body.</i>		
Chablis, Drouhin Vaudon France.....	540	
<i>Dry, fruity citrus aromas.</i>		
Bourgogne Blanc, Couvent des Jacobins France.....	590	
<i>Light, fruity, citric</i>		
Chateau Minuty 'Blanc et Or' France.....	680	
<i>Light, soft and silky, high acidity.</i>		
Cloudy Bay, Chardonnay New Zealand.....	845	
<i>Savoury aromas, fragrant, rich.</i>		
Gavi Dei Gavi, Black Label, La Scolca Italy.....	1,050	
<i>Delicate, dry, well-formed, rich.</i>		
Antinori Cervaro della Sala Italy.....	1,180	
<i>Mineral, earthy, light smooth finish.</i>		
Chassagne Montrachet, Louis Jadot 2016 France.....	1,800	
<i>Rich, fruity, full-body.</i>		
Meursault Premier Cru-Le Porusot, B.Leroux France.....	2,750	
<i>Medium body, medium acidity, delicate oak, peach, citrus.</i>		
Château Smith, Haut Lafitte White 2012 France.....	3,500	
<i>Citric, flinty, full body.</i>		
Corton Charlemagne Grand Cru, Colin-Morey 2015 France.....	5,500	
<i>Complex, dry, medium acidity.</i>		

RED WINE

	Glass	Bottle
Marius Red, M. Chapoutier <i>France</i>	45	
<i>Rich, intense, full body.</i>		
Casillero del Diablo Reserva, Cabernet Sauvignon <i>Chile</i>	62	305
<i>Full body, medium acidity, dry.</i>		
Zuccardi Serie A, Malbec <i>Argentina</i>	67	330
<i>Aromatic, complex, medium body and acidity.</i>		
Torres Ibericos Rioja <i>Spain</i>		380
<i>Rich fruit aromas, smoky notes.</i>		
Oyster Bay, Merlot <i>New Zealand</i>	85	430
<i>Vibrant, medium body, soft tannin.</i>		
Pèppoli Chianti, Antinori <i>Italy</i>		495
<i>Medium body, earthy, balanced acidity.</i>		
Bourgogne Red, Boisset <i>France</i>		525
<i>Light, fruity notes, good balance.</i>		
Le Difese, Toscana by Sassicaia <i>Italy</i>		580
<i>Intense, delicate, medium body.</i>		
Château Kefraya <i>Lebanon</i>		625
<i>Earthy, bold, light, elegant finish.</i>		
Ormes de Pez St. Estèphe 2015 <i>France</i>		720
<i>Full Body, fruity, dry.</i>		
Monthélie 1er Cru, Les Duresses 2016 <i>France</i>		1,200
<i>Dry, floral, medium acidity.</i>		
Château Tourelles de Longueville Pauillac 2010 <i>France</i>		1,450
<i>Medium intensity, round tannin, rich.</i>		
Ségla <i>France</i>		1,550
<i>Smooth, rich, dry, light tannins.</i>		
Tignanello, Antinori 2016 <i>Italy</i>		2,350
<i>Delicate aromas, great depth, medium body.</i>		
Château Smith Haut Lafitte, Pessac-Leognan 2007 <i>France</i>		2,900
<i>Warm and powerful, rich, intense aromas.</i>		
Gaja Ca'Marcanda <i>Italy</i>		3,830
<i>Medium acidity, silky tannins, lingering finish.</i>		
Petit-Village, Pomerol 2005 <i>France</i>		4,050
<i>Ripe and rich, fruitful, well balanced.</i>		
Barolo Cannubi, Elio Altare 2013 <i>Italy</i>		5,500
<i>Full acidity, dry, silky tannins.</i>		
'Le Petit Cheval' St. Emilion <i>France</i>		6,500
<i>Full bodied, rich, intense.</i>		

ROSÉ WINE

	Glass	Bottle
Cuve Sabourin Rosé <i>France</i>	45	
<i>Refreshing, fruit forward, dry.</i>		
Myst de Château Kefraya , <i>Lebanon</i>	65	330
<i>Vibrant, elegantly fresh, dry.</i>		
'M de Minuty' Provence Rosé <i>France</i>	75	380
<i>Smooth, floral, light fruity finish.</i>		
'M de Minuty' Provence Rosé Magnum <i>France</i>	750	
<i>Smooth, floral, light fruity finish.</i>		
Château D'Esclans Whispering Angel Rosé <i>France</i>	580	
<i>Vibrant fruits and flavours, low acidity, fresh.</i>		
Château D'Esclans Whispering Angel Rosé Magnum <i>France</i>	1,125	
<i>Vibrant fruits and flavours, low acidity, fresh.</i>		
Château Minuty 281 Provence Rosé <i>France</i>	1,450	
<i>Bright, citrusy, medium intensive notes.</i>		
Château Minuty 281 Provence Rosé Magnum <i>France</i>	2,745	
<i>Bright, citrusy, medium intensive notes.</i>		

VODKA

Russian Standard	38		
Tito's Handmade Vodka	45	1,050	750ml
Ketel One	45	1,050	750ml
Grey Goose	65	1,600	750ml
Grey Goose	3,100		1.5L
Grey Goose	6,000		3L
Belvedere	65	1,650	750ml
Belvedere	3,700		1.75L
Beluga Noble	65	1,650	750ml
Beluga Gold	3,600		750ml
CÎROC	65	1,650	750ml
CÎROC	3,700		1.75L

GIN

	<i>Glass</i>	<i>Bottle</i>
Bombay Sapphire	38	
Star of Bombay	53	1,250 750ml
Chase Pink Grapefruit & Pomelo Gin	55	1,350 700ml
Gin Mare	58	1,300 700ml
Monkey 47	85	1,540 500ml
Bulldog	45	1,100 1L
Beefeater Pink Gin	45	1,100 750ml
Beefeater	45	1,100 750ml
Plymouth	45	1,100 750ml
Tanqueray	45	1,100 700ml
Tanqueray Malacca	55	1,200 1L
Tanqueray No. 10	60	1,300 750ml
Hendrick's	65	1,450 750ml
Malfy Gin	50	1,000 750ml
London No. 3	65	1,300 700ml
Oxley	65	1,400 1L
Rokku Gin	60	1,300 700ml
Botanist Gin	58	1,200 700ml
Hendricks Midsummer Solstice	75	1,200 700ml

RUM

	<i>Glass</i>	<i>Bottle</i>
Bacardi White	38	
Bacardi 4 Años	50	1,200 750ml
Bacardi Black	55	1,250 750ml
Bacardi Gold	50	1,250 750ml
Bacardi 8 Años	65	1,350 700ml
Havana Club Añejo 3 Años	55	1,250 750ml
Havana Club Añejo 7 Años	75	1,650 700ml
Captain Morgan Spiced Rum	60	1,250 750ml
Ron Zacapa Ambar	55	1,350 1L
Ron Zacapa 23	110	2,600 750ml
Ron Zacapa XO	145	4,000 750ml
Diplomatico Matuano	55	1,200 700ml
Diplomatico Ambassador	250	5,000 700ml

TEQUILA

	<i>Glass</i>	<i>Bottle</i>
Patrón Silver	55	1,200 750ml
Patrón XO Cafe	55	1,000 750ml
Patrón Reposado	65	1,400 750ml
Patrón Añejo	75	1,550 750ml
Jose Cuervo Tradicional	75	1,200 750ml
Jose Cuervo Reserva de la Familia	100	2,500 750ml
Del Maguey Vida Mezcal	55	1,200 750ml
Don Julio Blanco	75	1,750 750ml
Don Julio Reposado	95	1,850 750ml
Don Julio Añejo	110	2,200 750ml
Don Julio 70	145	2,600 750ml
Don Julio 1942	280	6,500 750ml
Clase Azul Reposado Pomegranate	95	1,600 700ml
Clase Azul Reposado Plata	165	3,800 700ml
Clase Azul Reposado	190	4,500 700ml

COGNAC

	<i>Glass</i>	<i>Bottle</i>
Hennessy V.S.	70	1,400 700ml
Hennessy V.S.O.P.	95	1,800 700ml
Hennessy X.O.	210	5,000 700ml
Rémy Martin Club	145	2,500 700ml
Rémy Martin V.S.O.P.	105	1,800 700ml
Rémy Martin X.O.	210	5,500 700ml

WHISKY

BLENDDED WHISKY

	<i>Glass</i>	<i>Bottle</i>
Chivas Regal 12 Years Old	55	1,450 750ml
Chivas Regal 18 Years Old	120	2,600 750ml
Chivas Royal Salute	200	4,000 750ml
Chivas Regal 25 Years Old	280	6,500 750ml
Johnnie Walker Black Label	60	1,500 750ml
Johnnie Walker Double Black	65	1,550 750ml
Johnnie Walker Gold Reserve	75	1,750 750ml
Johnnie Walker Blue Label	245	5,500 750ml
Royal Salute Diamond Tribute		8,000 700ml
Royal Salute Stone of Destiny 38 Years Old		20,000 700ml

SINGLE MALT WHISKY

The Glenlivet	60	1,500 750ml
The Glenlivet 18 Years Old	125	2,800 700ml
Dalmore Cigar Malt	130	2,600 700ml
The Macallan Edition No. 4	165	3,500 700ml
The Macallan Classic Cut	85	2,800 700ml
The Macallan Triple Cask 12 Years Old	75	1,700 700ml
The Macallan Triple Cask 15 Years Old	105	2,500 700ml
The Macallan Triple Cask 18 Years Old	185	4,300 700ml
The Macallan Fine Oak 21 Years Old		14,500 700ml
Glenmorangie Original	55	1,450 700ml
Talisker 10 Years Old	60	1,550 700ml
Laphroig 10 Years Old	65	1,600 700ml
Glenfiddich 12 Years Old	65	1,600 750ml
Glenfiddich 15 Years Old	85	1,850 750ml

JAPANESE WHISKY

	<i>Glass</i>	<i>Bottle</i>	
Nikka Blended	70	1,650	700ml
Nikka from the Barrel	90	1,600	500ml
Hibiki Harmony	90	2,100	700ml
Yamazaki 12 Years Old	160	2,850	700ml

PURE MALT WHISKY

Monkey Shoulder Scotch	65	1,550	700ml
Chivas Ultis Pure Malt	260	4,500	750ml

AMERICAN & IRISH WHISKY

Jack Daniel's	65	1,550	750ml
Four Roses Small Batch	55	1,450	700ml
Woodford Reserve	75	1,650	750ml
Makers Mark	70	1,600	750ml
Jameson	50	1,450	750ml
Jameson Black Barrel	75	1,850	700ml

CIGARS

Romeo y Julieta Wide Churchill	195
<i>Medium to full body, rich in coffee and a nutty character.</i>	
H Upman Half Corona	95
<i>Light, mild, sweet with a hint of roasted coffee.</i>	
Hoyo de Mont Epicure #2	145
<i>Medium to light body, balanced aroma of leather and dark coffee.</i>	
Hoyo de Mont Le Hoyo De San Juan	235
<i>Light, delicate and aromatic, elegant and complex.</i>	
Montecristo #4	120
<i>Medium body, earthy and classic tanginess taste.</i>	
Montecristo Dumas	190
<i>Medium to full body, hints of bitter grapefruit zest and metallic note of copper.</i>	
Montecristo #2	180
<i>Medium to full body and creamy with a spicy finish.</i>	
Trinidad Vigia 12	225
<i>Medium to light body, earthy, truffle notes and a nutty finish.</i>	
Partagas Series D #4	155
<i>Full body and woody.</i>	
Cohiba Siglo #1	140
<i>Medium, creamy sweetness and beany mocha flavours.</i>	
Cohiba Robustos	275
<i>Medium to full body, earth and gingersnaps with a spicy finish.</i>	
Cohiba Shorts	290
<i>Light to medium, flavours of sweet pepper and chocolate.</i>	
Cohiba Piramides Extra	550
<i>Medium to full body, strong notes of smoked wood, leather and vanilla.</i>	



Iris is an oasis of escapism.

Every cocktail is created with passion and precision,
transporting your senses to another world.

We are curious pioneers devoted to creating cocktails
that are as much a delight to drink as they are for us to
mix and our vision is simple - to inspire you to escape.




STRENGTH


FEELING


FLAVOUR


ALLERGENS

If you're looking for inspiration to help guide you through our
cocktails, please see our helpful notes underneath each drink.



WHISK(E)Y COCKTAILS

MOJO-JOJO 90

Monkey Shoulder, homemade walnut cinnamon reduction, sage citric foam

A unique creation introduced by nutty and sweet spice notes with a floral and earthy finish.

↻ STRONG ☁ UPLIFTING 💧 NUTTY ⚙ CONTAINS NUTS

LA CASTAÑA 80

Jameson Irish Whiskey, Martini Rubino, black plum syrup, chestnut purée, fresh lemon juice

Jameson Irish Whiskey's distinctive flavour is enhanced by our homemade chestnut purée and black plum syrup. Balanced with a refreshing kick of fresh lemon juice.

↻ MEDIUM ☁ DELIGHTFUL 💧 RICH ⚙ CONTAINS NUTS

BLACK ISLE 150

The Dalmore Cigar Malt, Bénédictine, roasted coffee beans, orange bitters, Angostura bitters

An unparalleled creation starring The Dalmore Cigar Malt Highland Whisky with hints of coffee throughout tied together by a rich and smoky flavour.

↻ STRONG ☁ ROYAL 💧 SMOKY

GIN COCKTAILS

LILLY 70

Bombay Sapphire Gin, Russian Standard Vodka, Chambord, Atto Primo Brut, blackberries, raspberries

Strong spirited and bubbly, this concoction is laced with the aromas of fresh berries. The perfect mix for a delightful evening.

∞ STRONG ☁ INTRIGUING ◊ FLORAL

ANXI 65

Gin Mare infused with yuzu, Jasmine Oolong tea, sweet rice wine

A scented and aromatic blend, the characteristics of the Mediterranean gin are enhanced using key traditional Asian ingredients.

∞ MEDIUM ☁ RELAXING ◊ FLORAL

IRIS IVY 60

Beefeater Pink Gin, Martini Sparkling Rosé, Aromatic Tonic, rose syrup, fresh pink grapefruit juice

An aromatic blend featuring flavoured gin. Fresh grapefruit juice gives a citric kick that is balanced by rose syrup.

∞ MEDIUM ☁ BREEZY ◊ BITTERSWEET

VERTIGO 70

The Botanist Islay Dry Gin, Hpnotiq, juniper berry syrup, lemon, soda

Our homemade juniper syrup intensifies The Botanist Islay Dry Gin, which is mixed with Hpnotiq for a lemony and refreshing kick.

∞ LIGHT ☁ DELIGHTFUL ◊ CITRUSY

TEQUILA & PISCO COCKTAILS

DEVANTE 65

Patrón Silver, jalapeño, pomegranate, oregano, agave, lime

You don't need a prescription for tequila. Using Mediterranean touches with hints of spice, this concoction is a tequila-based problem solver.

∞ STRONG ∆ UPLIFTING ◊ TART

MARKÉTA 75

Patrón Silver, Becherovka, peach, fresh lime, Hawaiian black salt, sugar

When life gives you lemons – except this time she gave us peaches, so we added Patrón Silver, Becherovka and fresh lime for a fruity explosion.

∞ STRONG ∆ DELIGHTFUL ◊ CITRUSY

PINK PANTHER 85

Del Miguel Vida Mezcal, Italicus Bergamot Liqueur, Parfait d'Amour, fresh lemon juice, yuzu-infused blueberries

A smoky and sweet infusion balanced by the citric notes of yuzu and lemon juice.

∞ STRONG ∆ VIBRANT ◊ CITRUSY

FOR MARJORIE 90

Patrón Silver, orange curaçao, pink grapefruit, orange marmalade, Ardbeg 10 Year Old Whisky, grapefruit and orange bitters

A beautiful blend of Patrón Silver matched with our homemade pink grapefruit marmalade, peated by Ardbeg 10 Year Old Whisky and balanced by organic agave syrup.

∞ STRONG ∆ VIVID ◊ CITRUSY

PITAHAYA 70

Patrón Silver, Cabernet Sauvignon, Pimms No. 1, dragon fruit and pineapple purée, fresh pink grapefruit juice, fresh orange juice, yuzu juice

A twist on the classic New York Sour with a hybrid Mexican pink dragon fruit. Balanced with a sweet and sour combination.

∞ MEDIUM ∆ BALANCED ◊ REFRESHING

VODKA COCKTAILS

LUSTY LADY 65

Ketel One Vodka infused with beetroot, fresh ginger, fresh lime, prosecco rosé

Rooty essences, such as beetroot extract and ginger, are married together creating earthy hints. A perfectly balanced cocktail with light and smooth aromas.

∞ MEDIUM ☁ FESTIVE ◊ EARTHY

ÉTOILES 65

Russian Standard Vodka, Maraschino Luxardo, pomegranate juice, fresh lemon juice, mango syrup, cherry brine

Perfectly marrying sweet and sour flavours, this creation is smooth on the palate with buttery notes and hints of pickled cherry.

∞ MEDIUM ☁ FESTIVE ◊ SWEET & SOUR

RUM COCKTAILS

LIBERDADE 70

Melon-infused Bacardi Superior Rum, Grand Marnier, Drambuie, fresh lemon juice

Melon-infused rum with notes of fresh coriander seeds. A perfectly balanced beverage with hints of orange courtesy of Grand Marnier and honey from Drambuie.

∞ STRONG ☁ RICH ◊ SWEET & CITRUSY

ROCA ROJA 65

Diplomático Mantuano, rhubarb and blueberry purée, chickpea flour, Aperol, Grappa

A full-bodied and rich mixture boasting the perfect balance of aged rum, Aperol and homemade purée.

∞ MEDIUM ☁ EXCITING ◊ SMOOTH

COGNAC COCKTAILS

NO ME MATTE 80

Hennessy V.S, Grand Marnier, yuzu juice, chickpea flour, matte tea

An award-winning Sour cocktail combining Hennessy V.S. with the famous Argentine matte tea. A sweet and sour balance courtesy of yuzu juice. Aromatized with Grand Marnier liqueur.

∞ MEDIUM ∆ BALANCED ◊ REFRESHING

BRANDY COCKTAILS

LUA 75

Alexander Platinum Grappa, Pedro Ximénez, pimeñto bitters, rhubarb bitters, homemade apple and grape purée, cardamom, star anise

A charming herbal and floral concoction. Homemade apple and grape purée adds a refreshing kick.

∞ MEDIUM ∆ CLASSY ◊ BITTERSWEET

WINE & CO COCKTAILS

IRIS SPECIAL SANGRIA 65

Marius White Wine, Martini Bianco, Parfait d'Amour, elderflower, raspberry, blackberry

A simple and refreshing beverage, white wine sangria is laced with aromas of berry, citrus fruits and hints of elderflower blossom.

∞ LIGHT ∆ DELIGHTFUL ◊ FLORAL

ICHI-GO-ICHI-E 65

Hakutsuru Junmai Saké, Suze Liqueur, elderflower tonic, rhubarb bitters

Japanese saké pairs perfectly with French Suze and hints of elderflower in this refreshing creation reminiscent of a warm summers day.

∞ MEDIUM ∆ SUMMERTIME ◊ FLORAL TART

MOCKTAILS

GREEN FIZZ 60

Pearl's Non-Alcoholic Sparkling Grape Juice, green apple, elderflower syrup, fresh lemon juice

☁ BUBBLY ◊ REFRESHING

EXOTIC BLEND 60

Passion fruit, fresh lemon juice, fresh orange juice, homemade orange and passion fruit marmalade, Aromatic Tonic

☁ TROPICAL ◊ SWEET & SOUR

MANGO FEVER 60

Mango, basil, fresh ginger, mango juice, sparkling water

☁ JUICY ◊ SWEET

UNTOUCHED DRAGON 60

Homemade dragon fruit and pineapple purée, yuzu juice, pink grapefruit juice, fresh orange juice, sumac

☁ MELLOW ◊ TANGY

