

# 刃开口

Contemporary Chinese Cuisine

## 签名

### SIGNATURE

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- CEREMONY** (仪式) 蜻蜓 268  
St. Germain, Green Apple, Basil, Yuzu
- BAMBOO COCKTAIL** (竹子鸡尾酒) 268  
Midori, Cucumber, Lemon Juice, Chili Syrup, Aquafaba
- DRAGON FLY** (蜻蜓) 268  
Irish Whiskey, Lemon, Peppermint, Mexican Pepperleaf, Aperol, Maple Syrup, Ginger Ale
- GURIN** (古林) 268  
Gin, Matcha, Lemon Juice, Herbal Syrup, Ginger
- SUSI WONG** (黄素子) 268  
Chili Liqueur, Black Tea, Melon, Ginger Beer
- BUDA** (布达) 268  
Cognac, Aged Rum, Black Tea Syrup, Pineapple Foam
- PAGODA** (宝塔) 268  
Silver Tequila, Yuzu, Citrus Oleo Saccharum, Bitters, Hibiscus Salt
- SUMMER IN THE EAST** (东方的夏天) 268  
Malibu Rum, Coconut Milk, Banana, Passion Fruit, Pineapple Juice
- SIGNATURE SLING HM** (Singapore 吊带 HM) 268  
Red Fruit Infused Gin, Pink Lemonade, Chia

## 鸡尾酒

### MOCKTAILS

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- ICED MASALA TEA** (冰玛萨拉茶) 186  
Masala Chai Infusion, Cranberry Juice, Lemon Juice
- BUBBLE TEA** (珍珠奶茶) 186  
Milk, Black Tea, Syrup, Chocolate Tapioca
- GOJI MOCKTAIL** (枸杞无酒精鸡尾酒) 186  
Roasted Pineapple Juice, Passion Fruit, Turmeric, Simple Syrup

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All cocktails are prepared with 1.5 oz of spirit.  
Prices in Mexican pesos, tax included.