

刃开口

Contemporary Chinese Cuisine

签名

SIGNATURE

CEREMONY (仪式) 𠂇	260
St. Germain, Green Apple, Basil, Yuzu	
BAMBOO COCKTAIL (竹子鸡尾酒)	260
Midori, Cucumber, Lemon Juice, Chili Syrup, Aquafaba	
DRAGON FLY (蜻蜓)	260
Irish Whiskey, Lemon, Peppermint, Mexican Pepperleaf, Aperol, Maple Syrup, Ginger Ale	
GURIN (古林)	260
Gin, Matcha, Lemon Juice, Herbal Syrup, Ginger	
SUSI WONG (黄素子)	260
Chili Liquer, Black Tea, Melon, Ginger Beer	
BUDA (布达)	260
Cognac, Aged Rum, Black Tea Syrup, Pineapple Foam	
PAGODA (宝塔)	260
Silver Tequila, Yuzu, Citrus Oleo Saccharum, Bitters, Hibiscus Salt	
SUMMER IN THE EAST (东方的夏天)	260
Malibu Rum, Coconut Milk, Banana, Passion Fruit, Pineapple Juice	
SIGNATURE SLING HM (Singapore 吊带 HM)	260
Red Fruit Infused Gin, Pink Lemonade, Chia	

鸡尾酒

MOCKTAILS

ICED MASALA TEA (冰玛萨拉茶)	180
Masala Chai Infusion, Cranberry Juice, Lemon Juice	
BUBBLE TEA (珍珠奶茶)	180
Milk, Black Tea, Syrup, Chocolate Tapioca	
GOJI MOCKTAIL (枸杞无酒精鸡尾酒)	180
Roasted Pineapple Juice, Passion Fruit, Turmeric, Simple Syrup	

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