THE GARDEN

BAR AND LOUNGE

THE GARDEN COCKTAIL COLLECTION



À LA FOLIE

Moët & Chandon, Ketel One,
lemon, hibiscus, rose, soda *(SU)*
125

LE JARDIN

Lillet Blanc, tomato,
elderflower, soda *(SU)*
110





CÉLESTE

Frangelico, Chambord,
blueberry, cream, bitters *(D, N)*
100

FLEUR DE NUIT

Astral Blanco, triple sec, apple,
lime, agave, butterfly pea tea
105





RIVAGE

Tanqueray London Dry,
melon, lime, basil
105

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TIMELESS CLASSICS

THE ROYAL SGROPPINO

Moët & Chandon, Ketel One, lemon sorbet *(SU)*

150

SPRITZ

Aperol, Campari, Limoncello, Hugo *(SU)*

95

OLD FASHIONED

Bulleit Bourbon, bitters, sugar

105

NEGRONI

Campari, Mancino Rosso, Tanqueray London Dry *(SU)*

100

AMARETTO SOUR

Amaretto Lazzaroni, lemon, bitters

90

PALOMA

Astral Blanco, grapefruit, lime

90

ESPRESSO MARTINI

Ketel One, Kahlúa, vanilla, espresso

95

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THE GIN GARDEN

CURATED SERVES



CYGNET 22

A luxurious gin with notes of juniper, manuka honey and Welsh botanicals, offering a silky texture and an elegant finish.

Served best with fresh grapefruit peel and a sprig of thyme.

130



SEVENTY ONE | EAU DE NUIT

A refined Dutch gin with citrus, delicate florals and warm spices, delivering a smooth, complex palate with depth and balance.

Served best with fresh orange peel and star anise.

330

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KI NO BI KYOTO

Crafted with Japanese botanicals including yuzu, sansho pepper and green tea, creating a delicate, harmonious and balanced profile.

Served best with fresh yuzu peel and sansho peppercorns.

165





MALFY GIN ROSA

Infused with Italian botanicals, Sicilian pink grapefruit and rhubarb, creating a refreshing profile with delicate citrus notes.

Served best with a fresh grapefruit slice and a sprig of rosemary.

85

MONKEY 47 SLOE

A rich and fruity expression with ripe sloe berries, balanced by juniper, subtle spice and delicate almond notes for a smooth finish.

Served best with fresh berries and a sprig of mint.

165



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THE GIN COLLECTION

GARDEN BOTANICALS

Cygnet	90
Gin'ca	120
Gin Mare	85
Hendrick's	90
Monkey 47	155
Norrbottens Forest	90
Norrbottens Mountain	105
Roku Gin	95
The Botanist	90

CITRUS GROVE

Amazonian	120
Chase Seville Marmalade	90
Nikka Coffey	90
Tanqueray No. 10	70

CLASSIC JUNIPER

Beefeater	70
Bombay Sapphire	70
No. 3 London Dry	90
Oxley London Dry	90
Portobello Road London Dry	90
Sipsmith London Dry	90

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OUR PERFECT SERVE

PREMIUM TONICS

Elderflower
Indian
Mediterranean
Rosemary & black olive

GARDEN GARNISHES



Spice
Cardamom
Cinnamon
Clove
Juniper berries
Peppercorns
Star anise

Herbal
Basil
Mint
Rosemary
Sage
Thyme





Citrus
Grapefruit
Lemon
Lime
Orange

Floral
Chamomile
Hibiscus
Lavender
Rose



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WINE BY THE GLASS

	CHAMPAGNE	125 ML
NV	Ruinart, R de Ruinart Brut *en Magnum*	180
NV	Moët & Chandon, 'Impérial', Rosé, Brut	220
2016	Moët & Chandon, Grand Vintage, Brut	290
NV	Krug, 'Grande Cuvée 172ème Édition', Brut	700

	WHITE WINE	150 ML
2025	Leeuwin Estate, 'Art Series', Riesling	190
2025	Villa Sparina, Gavi di Gavi	185
2025	Cloudy Bay, Sauvignon Blanc	155
2024	Domaine Laroche, 'Saint Martin', Chablis	270
2022	de Ladoucette, 'Baron de L', Pouilly-Fumé	630

	RED WINE	150 ML
2023	Seresin, 'Leah', Pinot Noir	250
2024	Antinori, 'Pèppoli', Chianti Classico	155
2024	Catena Zapata, Malbec	115
2014	Château Talbot	490

	ROSE WINE	150 ML
2025	Château d'Esclans, 'Whispering Angel' *en Magnum*	95
2025	Miraval, Côtes de Provence Rosé	140
2024	Château d'Esclans, 'Garrus'	520

All wines contain sulphites. For more details please contact a member of staff.
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OTHER BEVERAGES

VODKA	30 ML
Beluga Gold	260
Belvedere	95
Grey Goose	100
Ketel One	60

WHISKEY	
Arbikie Highland 1794	290
Bulleit Bourbon	70
Four Roses Single Barrel	90
Jameson	85
Johnnie Walker Black	100
Johnnie Walker Blue	390
Singleton 12 YO	125
The Macallan 12 YO Double Cask	165
The Macallan 18 YO Sherry Cask	620

RUM	
Bacardi Superior	60
Havana 7 YO	65
Millonario XO Reserva Especial	310
Zacapa 23 YO	120

TEQUILA	
818 Reposado	100
Clase Azul Reposado	290
Don Julio Añejo	165
Don Julio Reposado	145
Don Julio 1942	365
Siete Leguas Blanco	135
Siete Leguas Reposado	150

COGNAC	
Hennessy V.S.O.P	105
Hennessy X.O	330
Rémy Martin XO	310
Rémy Martin Louis XIII	4,700

BEERS	BTL
Asahi	70
Peroni	70
Bière des Amis 0.0%	65

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NON-ALCOHOLIC REFRESHMENTS

THE GARDEN MOCKTAIL COLLECTION



CLAIR DE LUNE
Elderflower, lavender, blueberry,
butterfly pea tea
75



SERA VERDE
Green apple, ginger,
lime, tonic
75



FIORELLA
Blood orange, strawberry,
lemon, rose
70

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SOFT BEVERAGES

FRESH JUICES	
Green apple	30
Orange	30
Pineapple	30
Watermelon	30
ENERGY DRINKS	
Red Bull	45
Red Bull Sugarfree	45
SOFT DRINKS	
Pepsi	32
Pepsi Zero	32
7UP	32
Mirinda	32
Ginger beer	35
WATER	
San Pellegrino 500 ML / 750 ML	30 / 40
Acqua Panna 500 ML / 750 ML	30 / 40

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BITES

FAVA SPREAD
Green fava bean, Arbequina olive oil, monkey bread
D, E, G, L, SE, SO, SU, V
90

CRISPY MILLE-FEUILLE POTATOES
Finger lime, Maldon salt, fine herb emulsion
D, E, MU, SU, V
90
Enhance with Oscietra caviar 12g (F)
80

WILD MUSHROOM PARFAIT
Truffle, toasted sourdough, pecan crumble
D, E, G, N, SO, SU, V,
95

WAGYU BEEF SLIDER
Pickled piquillo peppers, raclette cheese, basil emulsion
C, D, E, G, MU, SO, SU
90

HOT HONEY CHICKEN
Fried chicken, toasted sesame, green tomato ketchup
D, E, G, MU, SO, SU
140

POPCORN PRAWNS
Battered prawns, sweet pepper glaze, fresh lime
D, E, G, MU, S, SU
150

FRUIT GARDEN
Compressed seasonal fruit, basil cress, fresh mint
SU,
90

PISTACHIO ICE CREAM
Olive oil, sea salt
D, E, N
75

SUGAR & ALMOND CHOUQUETTE
Amalfi lemon & chocolate sauce
D, E, G, N
75

ATLANTIS
ATLAS PROJECT

Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

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Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.
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