

茶花映月 - 限定雞尾酒

TEA BLOSSOM SERENADE COCKTAIL

雨落梧桐 Summer Flowers 238
20-Year-Old Yellow Wine, Mancino Dry Vermouth, Chrysanthemum Tea, Manuka Honey, Champagne

以20年的中國黃酒為基底，融合了用馬努卡蜂蜜製作的中式菊花茶蜜，意大利草藥酒和香檳。口感清爽，完美融合了中國黃酒和中式菊花茶的香氣，讓人回味無窮。

This cocktail is based on 20-year-old Chinese Yellow wine, blended with homemade Manuka chrysanthemum tea honey, dry vermouth, and champagne. It offers a refreshing taste that perfectly combines the rich flavors of Chinese yellow wine and the fragrant aroma of chrysanthemum tea, leaving a lasting impression.

青梅芒種 Grain In Awn 150
Sanxun Jasmine and Green Plum Tea Wine, Monkey 47 Sloe Gin, Apple Vinegar, Campari, Orange Bitters, Lemon, Cranberry, Yunnan Rose

這款酒啟發於芒種節氣習俗「煮青梅」，分別融合青梅、黑刺李、蔓越莓、檸檬與蘋果醋五種酸味，再加入自製雲南玫瑰糖漿與金巴利藥草酒進行平衡，口感豐富，清爽開胃。

This cocktail is inspired by the Chinese tradition "Boiling Green Plum" in the "Grain in Ear" solar term, it combines green plum, sloe berry, cranberry, lemon and apple vinegar into different sour taste, and adds homemade Yunnan rose syrup and Campari for balance of rich and lingering taste.

草木桂花椰 Coconut Negroni 150
G'Vine Gin, Suze, Mancino Bianco Vermouth, Osmanthus Tea, Coconut Cold Brew

這款雞尾酒在白色尼格羅尼的基礎上增添了中國桂花茶並冷萃於新鮮椰子內，口感濃郁且厚重，在椰香與藥草中帶有淡淡的桂花香氣。

This cocktail is based on White Negroni cocktail, with the addition of Chinese osmanthus tea and freshly cold brew coconut, creating a rich and heavy summer taste.

紅塵一夢 Earthly Reverie 150
Wild Mist Gin, Aperol, Mancino Sweet Vermouth, Dry Orange Peel, Lapsang Souchong Tea

百話廊調酒師選用雲南金酒結合正山小種紅茶，陳皮與兩種意大利藥草酒結合，為您呈現中式茶酒帶來的紅塵一夢。

Our Bartender selected Yunnan Gin, combined with Fujian Lapsang Souchong black tea, tangerine peel, and two kinds of Italian herbal liqueurs, presenting the red dust dream brought by Chinese tea twist.

此頁載有之酒精飲料達1.2%以上酒精濃度

Alcoholic beverages listed above contain higher than 1.2% alcohol by volume

所有價錢以澳門幣記算及另加10%服務費和5%政府稅

All prices are in MOP and subject to 10% service charge and 5% government tax