

VAGABONDO

— R E S T O R A N —

COCKTAILS

2 OZ - 20

FROM RUSSIA WITH LOVE

Tropical elegance in a glass

Ketel One Vodka, coconut water, lime, sugar, egg white, served in a martini glass

NEW YORK SPICE

Crafted warmth with a taste of autumn

Makers Mark bourbon, Amaretto, pumpkin spiced syrup, vanilla, served in a wood-smoked rocks glass with smoked cinnamon

TOKYO DRIFT

An exquisite sip of floral sophistication

Ketel One Vodka, Violet liqueur, cranberry, lemon, sugar, egg-white served up in a martini glass with dried flowers

DAY IN PARIS

A blend of lychee and rose

Tanqueray London Dry Gin, Soho lychee liqueur, rose syrup, lychee juice, lemon, served up in a coupe with edible rose petals.

DELHI BELLY

Absinthe allure in a martini

Lucid Green Absinthe, St. Germain Elderflower liqueur, Licor 43, sugar, served up in a martini glass with paan leaf and star anise

LONDON FALL

A harmonious mixture of fall flavours

White wine, Aperol, Licor 43, peach purée, passionfruit juice, orange juice, honey syrup, lemon, served in a wine glass on ice with cinnamon and smoked rosemary

3 OZ - 25

WALK AROUND AMALFI

A tropical rendezvous in the form of a negroni

Tanqueray London Dry Gin, Sweet Vermouth, Campari, coconut water, served on the rocks with a smoked orange twist

SHANGHAI VIBES

A unique combination of flavours with a hint of sweetness

White rum, Malibu Coconut liqueur, Blue Curacao, pineapple juice, pomegranate syrup, served up in a martini glass with lychee

JAPANESE BLOSSOM

Feel the flavours of Japanese elixir with a touch of house syrup

Toki Suntory Japanese Whisky, St. Germain Elderflower liqueur, orgeat syrup, served on the rocks with a lemon twist

DIRTY DUBLIN

Bold and enticing with a sweet ending

Jameson Irish Whiskey, Chambord raspberry liqueur, Gran Marnier orange liqueur, muddled strawberries, basil, served on the rocks with basil and strawberries

PRINCESS OF PERSIA

A decadent desert-fusion in the form of a drink

Coconut cream liqueur, melon liqueur, mint liqueur, Amaretto, lime, sugar, served up in a coupe with crushed pistachios