

SUSHISAMBA® x GREY GOOSE®

WINTER TERRACE MENU

BUTTERSCOTCH COLLINS 18

Grey Goose La Vanille vodka, butterscotch liqueur, Galliano L'Autenico, shaken with Japanese citrus and topped with soda. Served long.

GINGERBREAD LATTE 16

walnut & vanilla infused Grey Goose vodka, gingerbread infused Japanese plum sake, oat milk, cinnamon syrup and chocolate bitters. Served hot.

L'ORANGE AMOR 17

Grey Goose L'Orange vodka, Red Maple sake and Barsol Perfecto Amor stirred with orange bitters and vanilla syrup. Served up.

SNOWFLOW ESPRESSO MARTINI 16

Grey Goose Original vodka, single origin cold brew coffee, coffee liqueur, agave syrup, fleur de sel. Velvety smooth espresso martini on tap. Served up.

SNOWBALL MARGARITA 19

white chocolate infused Patrón Silver tequila, lemon juice, triple sec and cinnamon. Shaken hard and served up.

MULLED WINE-SAMBA STYLE 15

Grenache wine, Bacardi Carta Negra rum, Japanese plum sake, coffee and cacao nibs. Rich and complex, served hot.

HAZELNUT & FIG TODDY 16

hazelnut infused Aberfeldy 12yr scotch whisky sweet fig liqueur and lemon juice. Served hot.

CHOCOLATE & CHERRY OLD FASHIONED 19

Angels Envy Bourbon, Heering Cherry liqueur infused with chocolate and cinnamon. Served short over ice.

MOCKTAILS

SAFFRON & CARAMEL MANHATTAN 11

saffron and caramel syrup, tonka bitters and Palette Bold non-alcoholic spirit. Stirred and served up.

NUTTY PUNCH 10

almond and pistachio syrup, Palette Roots non-alcoholic spirit and lime juice. Served short over crushed ice.

SPARKLING STAR 11

Japanese citrus, balanced with grenadine and topped up with non-alcoholic rosé Champagne. Served in a champagne flute.

