# GUEST BARTENDER SERIES

# ZLB23 BAR

# Cocktail Menu

## TOKYO BEE'S KNEES

500

Roku Gin, LGH Blend, Butterfly Pea Tea

One of the earliest drinks to captivate "bartenders' imagination" by incorporating honey as a key ingredient, this drink dates back to the colonial era.

### HAIBORU

500

Haku Vodka, Pear, Dill Amazu

A refreshing pear vodka highball, blended with the tart richness of dill amazu (sweet vinegar).

### FIRE & WATER

500

Roku Gin, Sake, Vermouth, Local Chili Pickle, Edamame

Local pepper and spice brine bring subtle heat and umami notes to this savoury-style cocktail.

#### COCO FIZZ

500

Kakubin Whisky, Coconut Water, Ginger, Lime Leaf

Carbonated tender coconut water paired with whisky, enhanced by the subtle spice of ginger and the brightness of key lime leaf, creates this refreshing and flavourful blend.



All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

