

Sense of Flavours

Welcome to the garden of flavours, where every sip is a journey through nature's beauty. Our Sense of Flavours Cocktail Menu was curated with the finest herbs, flowers, and fruits. Each cocktail pays tribute to the beauty and diversity of the Chinese botanical world.

#senseofflavours

All cocktails are priced at HKD 180 and subject to 10% service charge

Sesame



Havana 7 YR Rum, Apricot,
Amaretto, Oolong Tea, Sesame,
Hemp, Almond Milk

Saccharum



Grey Goose Vodka, Kaffir Leaf,
Cucumber, Sugarcane, Lime

Zisū



Michter's Rye, Cherry Wine,
Shiso, Jasmine Tea, Lemon

Marigold



Johnnie Walker Black Label,
Riesling Dry Wine, Fernet
Hunter, Taboocha Marigold

Chenpi



Bombay Dry Gin, Dried Tangerine
peel, Sake Vermouth, Aperol,
Mandarin

Faan Sai



Altos Plata Tequila, Skinos
Mastiha, Coriander, Pineapple
Coconut, Lemon

Dragon Eye



Remy Martin VSOP Cognac,
Longan, Goji, Yuzu,
UHT Egg White

Pagoda



Siete Misterios Doba-Yej
Mezcal, Spiced Cordial, Basil,
Tomato, Lemon, Butter



Sesame



Saccharum



Zisū



Marigold



Chenpi



Faan Sai



Dragon Eye



Pagoda



Sesame

The sesame plant is believed to have originated in Asia. The sesame seeds have been used in Chinese culture for centuries. Sesame was thought to have mystical powers. This is how the phrase "open sesame" originated. Sesame is known for its numerous health benefits, such as providing a good source of fiber, having high protein, reducing blood pressure and promoting healthy bones.

Botanical flavour profiles given to cocktail

STRENGTH	● ●
ACIDITY	● ●
SWEETNESS	● ● ● ● ●
BITTERNESS	●



Saccharum

China is one of the original producers of sugarcane, which is also known as saccharum. Sugarcane became a very popular snack and refreshing drink among Hong Kong locals. In the 1980's eating raw sugarcane was a tradition in movie theaters instead of popcorn. Sugarcane is believed to be a good source of hydration and help cure hangovers.

Botanical flavour profiles given to cocktail

STRENGTH	● ●
ACIDITY	● ●
SWEETNESS	● ● ●
BITTERNESS	●



Zǐsū

Shiso, also known in Chinese as zǐsū is a widely grown herb that is believed to have its native origins in the Republic of China. The Shiso seed was later introduced to Japan where the plant leaves became very popular within their culture. Shiso has a long history of being used in the traditional Chinese medicinal system where the leaves were used to treat morning sickness, congestion, and the common cough. Named zǐsū after the words for purple (zǐ) and comfort (sū) in China. Shiso is thought to help recover from food poisoning and colds as well.

Botanical flavour profiles given to cocktail

STRENGTH	● ●
ACIDITY	● ●
SWEETNESS	● ● ●
BITTERNESS	●



Marigold

In China, marigolds are often associated with wealth and prosperity due to their golden hue. During the Chinese New Year celebrations, marigold flowers are used as decorations to invite abundance, fortune, and good luck into homes and businesses. Marigolds are sometimes combined with other auspicious symbols, such as oranges or kumquats, to enhance their positive energy. Marigolds are connected to the solar symbol in Chinese culture. The flower's bright color is reminiscent of the sun and its life-giving properties. As a result, marigolds represent vitality, warmth, and the transformative power of the sun.

Botanical flavour profiles given to cocktail

STRENGTH ● ● ●

ACIDITY ● ● ●

SWEETNESS ● ●

BITTERNESS ● ●



Chenpi

Chenpi, meaning "Aged Dried Tangerine Peel" is sun-dried tangerine peels produced in the district of Xinhui. It is often used as a seasoning in Chinese cooking and as an ingredient in traditional Chinese medicine. Chenpi can be very expensive as the tangerine peels can be dried for many years becoming more expensive with aging. It is believed that Chenpi regulates qi, fortifies the spleen, eliminates dampness, improves abdominal distension, and enhances digestion.

Botanical flavour profiles given to cocktail

STRENGTH ● ● ● ● ●

ACIDITY ●

SWEETNESS ●

BITTERNESS ● ● ● ● ●



Faan Sai

In Hong Kong, Chinese parsley is known as “Faan Sai” and it’s wide used in many local dishes. In Chinese medicine, coriander is recommended to help diminish cold feelings and promote sweating to release flu symptoms. Coriander is also used in many cuisines as an ingredient to bring freshness and flavour in many dishes.

Botanical flavour profiles given to cocktail

STRENGTH ● ● ●

ACIDITY ● ● ●

SWEETNESS ● ●

BITTERNESS ● ●



Dragon Eye

Longans are ancient fruits that have been utilized for medicinal and culinary uses for thousands of years. The longan, which means “dragon eye” in Cantonese, got its name from the fact that it resembles an eyeball when it is shelled. In Chinese culture, longans are traditionally associated with having many sons and have a meaning of living a long life.

The tree itself is believed to live for 400 years. Longans are an excellent source of potassium to balance fluid levels within the body.

Botanical flavour profiles given to cocktail

STRENGTH	● ●
ACIDITY	● ● ●
SWEETNESS	● ●
BITTERNESS	●



Pagoda

In Chinese culture basil is called nine-story tower. The most popular myth describes an emperor that was forced to flee to a nine-story tower due to the flooding. In order to survive, the emperor ate an unknown plant with a wonderful fragrance, so he named this plant “Nine-Story Pagoda” which we now know as basil. Ancient history indicates that sweet basil was being used in China medicinally to cure different sickness. Basil is a powerful adaptogenic herb that helps counter the symptoms of stress, including headaches, and stomach disorders.

Botanical flavour profiles given to cocktail

STRENGTH ● ● ●

ACIDITY ● ● ●

SWEETNESS ● ●

BITTERNESS ●