

An aerial photograph of a large, multi-decked cruise ship, the Silver Moon, sailing on a deep blue ocean. The ship is white with dark accents and is moving from the bottom right towards the top left, leaving a white wake. The sky is clear and blue.

 SILVERSEA[®]

SILVER MOON
SIGNATURE COCKTAILS



S.A.L.T. BAR
CARIBBEAN | SEA

SUMMARY

Prepare to embark on a maritime journey around the Caribbean Sea.

From its calm shallow waters to hosting raging hurricanes, making friends with the locals to listening tales of old.

TRUE BLUE

Havana Club 3yo, Cocchi Americano, Blue Curaçao, Lime, Absinthe

Tropical ~ Crisp ~ Aromatic

GLASS: Coupe
ICE: No
METHOD: Shake / Fine Strain
GARNISH: Lemon Rose (on cocktail stick)

When visiting the Caribbean you will be amazed by its incredibly beautiful and crystal-clear water. Some describe it as blue, azure, cerulean, turquoise or just blue/green. Regardless, all people would agree that it's absolutely breathtaking.

The Caribbean sea is so clear and blue because it has little presence of plankton – or other substances – and it's relatively shallow so most of the light is reflected. As a result, we see beautiful clear blue water. Water gets its color from the interaction of sunlight with water and the substances in the water.

A modern Caribbean twist of Harry Craddock's iconic Corpse Reviver No.2 from his Savoy Cocktail Book (1930) where he famously wrote, "Four to these taken in swift succession will unrevive the corpse again".



TAKE BY STORM

Goslings Black Seal, Smith & Cross Rum, King's Ginger, Lime, Soda, Angostura Bitters

Complex ~ Refreshing ~ Sour

GLASS: Collins
ICE: Cubed
METHOD: Build / Stir
GARNISH: Lime Wheel

Most Caribbean storms form over the Atlantic, some as far away as the coast of West Africa. They are charged by warm water and moist air, something the Caribbean has plenty of in the soggy summer months.

Tropical storms grow in intensity, and as the warm air rises, thunderstorms occur. The hurricanes are, in effect, a huge cluster of thunderstorms. The faster the warm air rises, the more it churns the surface, causing huge waves at sea and powerful winds. The winds and the subsequent waves and flooding can be devastating to coastal communities. Hurricanes are fuelled by warm water, which is why they ease off when travelling over land.

Our signature twist on the classic Dark 'n' Stormy.



THE QUEEN

*Bacardi Carta Blanca, Fig, Strawberry, Lime,
Cacao Bitters*

Fruity ~ Easy-Drinking ~ All-Day

GLASS: Coupe
ICE: No
METHOD: Blend or Shake / Fine Strain
GARNISH: Sliced Strawberry

The queen conch (*Strombus gigas*) is one of Caribbean's most iconic marine species. The sea snail is a bottom-grazing herbivore feeding mainly on algae whose shiny orange shell radiates when diving over the seagrass beds.

It is a symbol of peace, joy, and life. In olden Caribbean days, sailing vessels used to hoist a conch shell up their mast to show the locals that they had a peaceful intent. Also, at sunset, fishermen used conchs by making them into horns and blowing them to let the town know there was fish for sale.

We have chosen ingredients inspired by the lambis's (Creole for conch) aphrodisiac properties in a Daiquiri that is certain to get your heart racing.



LITTLE & LARGE

Talisker 10 Y/O, Branca Menta, Salted Angostura Bitters

Spirit-Led ~ Complex ~ Saline

GLASS: Old Fashioned
ICE: Cubed
METHOD: Stir
GARNISH: Oyster Leaf

As one of the most biologically rich marine environments in the Atlantic, the Caribbean Sea hides a treasure trove of sea creatures in a fantastic underwater world where circling the intricate coral reefs are creatures great and small.

The waters provide a home for an astonishing array of species, including many that are rare and endangered including turtles, reef sharks, wrasse, stingrays, whale sharks and a host of other colourful fish.

The Stingray is a modern classic (2 parts brown spirit : 1 part Branca Menta) with the sea-water undertones of Talisker 10 Y/O is the perfect choice for this spirit-forward sipper.



SIREN'S SPRITZ

*Mermaid Gin, Manzanilla Sherry, Supasawa, Elderflower Tonic,
Lime Bitters
~ Coastal ~*

GLASS: Wine
ICE: Cubed
METHOD: Build / Stir / Top
GARNISH: Lemon Slice

Originally Sirens of Greek mythology, tales of mermaids, half human, and half aquatic creature, permeate tales of the Caribbean. Though often dismissed as the product of an overly vivid imagination, local mermaid legends sound eerily like descriptions of mermaids worldwide.

To the unschooled superstitious sailor, Aycayía, as mermaids are known throughout the Caribbean, are said to lure and seduce sailors to their death.

An elegant and refreshing Spritz.



SAILOR'S FEAR

*Kraken Spiced Rum, Pusser's Navy Rum, Appleton Estate 8 Y/O
Rum, Lime, Honey, Grapefruit Soda
Spice ~*

GLASS: Double Old Fashioned
ICE: Cubed
METHOD: Shake / Fine Strain / Top
GARNISH: Cocktail Umbrella (upturned) / Mint Sprig

Terrifying tales of monsters of the deep, giant octopus and squid, capable of pulling a ship and her crew under an unforgiving wave; have circulated since man first set sail on the sea. Today, we know that giant squid and octopus are not a figment of vivid imaginations, but they do not reach the reported size of many whaler's ship's writings.

Octopus and squid of the Caribbean have been known to grow to a size to capsize a small boat or consume a man-of-war, but they do not display the 200-to-300-foot tentacles of ancient seafaring stories.

A refined incarnation of every sailor's favourite drink, Navy Grog.



A scenic view of a tropical coastline. In the foreground, there are lush green trees. The middle ground shows a bay with several white sailboats and a small settlement with colorful buildings along the shore. In the background, a large, prominent mountain peak rises sharply, covered in dense green forest. The sky is blue with scattered white clouds.

S.A.L.T. BAR
CARIBBEAN | LAND

SUMMARY

The natural beauty of the Caribbean islands are a site to behold, with their unique biodiversity inspiring this range of contemporary serves.

7000 ISLES PUNCH

Caribbean Rum Blend, Lime, Angostura Bitters, Nutmeg

Complex ~ Easy-Drinking ~ Sipper

GLASS: Old Fashioned
ICE: Cubed
METHOD: Stir
GARNISH: Nutmeg

The Caribbean archipelago encompasses more than 7,000 individual islands in a region of approximately 1 million square miles. There are 13 sovereign island nations and 12 dependent territories, with close political ties throughout the region to Europe and the United States.

However, there is one thing that bartenders the length and breadth of the region will never agree upon... who has the best tasting Rum Punch! Each has their own secret recipe which they will be more than happy to explain to you!

We thought that is would only be right that we created our own too.



SCROPPIÑA

La Chamarel Coconut, Pineapple Sorbet, Lime, Coconut Cream, Prosecco

Low-Abv ~ Tropical ~ Palate-Cleanser

GLASS: Flute
ICE: No
METHOD: Dry Blend
GARNISH: Grated Lime Zest

One of the main reasons that people come to visit the Caribbean islands is to hit the beach. There is something quite magical about slipping your toes into soft white sand and looking out over shimmering turquoise waters.

Our thirst-quenching Scroppino cocktail is the ideal accompaniment for this picture-perfect moment... slowly meandering down the coconut-fringed paradise without a care in the world.



SEISMIC SHIFT

Clément Rhum Agricole Blanc, Smith & Cross Rum, Passion Fruit, Lime, Maple Syrup, Peychaud's Bitters

Complex ~ Zesty ~ Powerful

GLASS: Collins
ICE: Crushed
METHOD: Swizzle
GARNISH: Mint Sprig / Pineapple Slice

Volcanic activity in the Caribbean has created some of the most beautiful paradise islands in the world. These towering natural wonders can be found on islands as far north as Hispanola to Grenada in the south.

But their destructive power should never be underestimated as these sleeping giants can awaken quite violently with cataclysmic eruptions that destroy everything in their way.

One of the pioneers of the Tiki movement, Don the Beachcomber, created a cocktail called The Volcano Bowl and provides the inspiration for this powerful, rum-laden beauty.



BEAR FRUIT

Discarded Banana Peel Rum, Brugal Extra Viejo, Guava, Mango, Lime

Tropical ~ Fruity ~ Fresh

GLASS: Coupe
ICE: No
METHOD: Shake / Fine Strain
GARNISH: Cinnamon Dust

With sunshine all year round and the perfect amount of rain, the Caribbean islands have the perfect climate to grow a huge variety of delicious tropical wonders.

Local markets are awash with fruits that come in a kaleidoscope of colours, shapes and sizes with local vendors selling familiar favourites alongside some undiscovered gems.

We celebrate some of our favourite in this fruity masterpiece.



THE LAYOVER

*Maker's Mark Bourbon, Falernum, Lime, Agave,
Grapefruit Soda*

Easy-Drinking ~ Refreshing ~ Highball

GLASS: Highball
ICE: Cubed
METHOD: Build / Stir
GARNISH: Edible Flower

The Caribbean is home to over 700 species of bird, including 171 edemic species with over 110 of these only being found on one island. The abundance of endemic species is one reason why the region is considered a biodiversity hotspot, and why conservation in the region is so important.

The region is also the seasonal home for over 150 migratory species that spend winter here after breeding in N America during the summer or travel through the region on their way to S. America. As a stopover, the Caribbean is a vital resource for these migrants as they make their astounding journeys.

We have taken the Mexican classic, The Paloma (Spanish for dove), and given it a US-Carib makeover.



LITTLE DINOSAUR

*El Jimador Blanco Tequila, Wray & Nephew Overproof Rum,
Thyme Liqueur, Fresh Basil, Lemon*

Herbal ~ Sharp ~ Sour


GLASS: Nick & Nora
ICE: No
METHOD: Shake / Fine Strain
GARNISH: Lime Twist

Aside from the vibrant music, food, beaches and warm weather the Caribbean is also home to some of the world's most interesting animals. With more than 520 native species these tropical islands are awash with reptiles, the vast majority of which (95 percent) are endemic to the region.

Two of the smallest lizards in the world can be found in the Caribbean: Sphaerodactylus ariasae from the Dominican Republic and S. parthenopion from the U.S. Virgin Islands. The world's smallest snake—Leptotyphlops carlae—was recently discovered in Barbados.

Natural green hues permeate through this delicious sour.



A photograph of a beach scene. In the foreground, a metal grill sits on a tripod stand on the sand. The grill is filled with several large crabs, some of which are bright red, indicating they are being cooked. The background shows a wide expanse of golden sand leading to the ocean with gentle waves under a clear blue sky. The overall atmosphere is bright and sunny.

S.A.L.T. BAR
CARIBBEAN | TASTE

SUMMARY

From saltfish and barbecue Jerk chicken to coconut drops and rum, the following selection of mouth-watering cocktails explore the unique tastes of the Caribbean that keeps people coming back for more.

SALT MOUNTAIN

La Gitana Manzanilla Sherry, Bols Genever, Pierre Ferrand Dry Orange Cura çao, Caper Brine
Salty ~ Aromatic ~ Low ABV

GLASS: Coupe
ICE: None
METHOD: Stir
GARNISH: Caper Berry

The Caribbean contains many suitable places for salt production, such as the Cayman Islands, St. Martin and Venezuela's Araya Province. The most iconic of all the salt producing regions, however, has to be Bonaire.

Bonaire is an island in the Leeward Antilles of the Caribbean Sea. One of the most notable features that greets arriving visitors, both by sea and by air, is a distinctive line of white salt pyramids that line the southeastern coastline. Each pyramid, roughly 50 feet high, contains approximately 10,000 metric tons of pure salt.

What is even more remarkable is that the salt facility that produces these enormous salt mountains also houses the largest pink flamingo sanctuary in the Caribbean.



CREAM OF THE CROP

Abelha Silver Cacha ç a, Pineapple, Lime, Rice Milk, Agave Nectar, Angostura Bitters
Sour ~ Milky ~ Refreshing

GLASS: Collins
ICE: Crushed
METHOD: Shake / Single Strain
GARNISH: Pineapple Leaf / Grated Nutmeg

One of the most common food items you will find on any dining table on any Caribbean island is rice.

Rice, however, is not native to the Americas or the Caribbean but was to these regions by early European colonisers. It was Spanish colonisers who introduced Asian rice to Mexico in the 1520's and the Portuguese and their African slaves introducing it at the same time to Brazil. Gradually, the crop was then cultivated all across the Caribbean.

The establishment of rice cultivation in the entire 'New World' and its current status as one of the most important crops to the Caribbean economy and every day diet is widely acknowledged to have been due to the role that enslaved Africans played many years ago - an often overlooked fact.



COCO DROP

Koko Kanu Coconut Rum, Wray & Nephew Overproof, Lime, Ginger, Angostura Bitters, Egg White

Tropical ~ Balanced ~ Full Bodied

GLASS: Old Fashioned
ICE: Cubed
METHOD: Dry / Wet Shake
GARNISH: Coconut Shavings / Grated Cinnamon

Coconuts are a staple food item in the Caribbean and are largely seen as synonymous with the region. Like most well known Caribbean flavours, the coconut is not native to the area. They were first introduced and cultivated in the 1500's by European settlers.

There is a traditional Caribbean sweet treat that is popular in Jamaica but it enjoyed all across the region called 'Coconut Drops'. Many islanders grow up eating these and say that they remind them of their childhood. Small pieces of coconut flesh are cooked in a sweet, thick ginger and cinnamon infused syrup and left to dry.



KOOL JERK

Rum Blend, Del Maguey Mezcal, Velvet Falernum, Bitter Truth Pimento Dram, Mango, Orange, Lime, Jerk Bitters

Smoky ~ Spiced ~ Fruity

GLASS: Collins
ICE: Crushed
METHOD: Shake / Single Strain
GARNISH: Dried Chilli / Orange Slice

From Barbados to Jamaica, the Caribbean islands boast a unique, multi-ethnic cuisine like no other. The style can only be described as 'fusion'.

One of the biggest culinary traditions in the Caribbean is, of course, barbecue. Thanks to native Caribbean people, the Arawak and Taino people, barbacoa was born - a technique of slowly smoking meats with redolent spices over wood coals.

Another well-known Caribbean taste that originated from the indigenous population is 'jerk'. The smoky taste of 'jerked' meats comes from the cooking technique outlined above, however, the meats will be marinated in seasonings that the Arawak and Taino people had at hand - scotch bonnet chilli peppers and allspice. Nowadays, jerk seasoning is made up of many more aromats.



BLUE MOUNTAIN

Appleton Estate Reserve Blend Rum, Myers's Dark Rum, Mr. Black Coffee, Fresh Espresso, Orgeat
Rich ~ Nutty ~ Digestif

GLASS: Coupe
ICE: None
METHOD: Shake / Fine Strain
GARNISH: Butterfly Pea

The Caribbean is mostly known for its beautiful beaches, rum and music, but many of the islands also boast mountainous regions with high altitudes and cooler climates, which makes them perfect for growing coffee.

Though the vast majority of the world's coffee comes from Central and South America, the islands of the Caribbean grow some of the most prized coffee varieties in the world.

One such variety is Blue Mountain coffee, which is produced in Jamaica. It is grown in the highest mountain range in the Caribbean with the cool air, rich soil and abundant rain making it the perfect place to grow this smooth brew. Most of the coffee produced is earmarked for exportation, leading to the nickname 'Black Gold'.



GRASS OF HOME

Clément Rhum Blanc, Abelha Gold Cachaça, Lyle's Golden Syrup, Dillon's Lime Bitters
Strong ~ Aromatic ~ Sweet

GLASS: Old Fashioned
ICE: Cubed
METHOD: Build Stir
GARNISH: Lime Coin

Sugar plantations in the Caribbean were a huge part of the economy of the islands in the 18th, 19th and 20th centuries. At times, these plantations produced 90% of the sugar consumed in Europe.

Sugarcane is a fast-growing, tall grass that actually originates 10,000 years ago in New Guinea. It formed the majority of the ancient Papuan's diet but soon was transported all over the world and cultivated wherever the climate would allow.

The first seedlings imported to the 'New World' came in the 1500's from the island of Madeira, Portugal. They landed in Brazil, a country that would soon become the largest sugar producer in the world. From there, through colonial wars between European powers, the crop landed in Barbados, and the rest is history.





S.A.L.T. BAR
CARIBBEAN | CULTURE

SUMMARY

Caribbean culture is a vibrant melting pot of artistic, musical, literary, culinary, political and social elements that are representative of Caribbean people all over the world.

The following selection of modern cocktails celebrate this.

FOOD FOR THOUGHT

Clément Créole Shrub, Tio Pepe Fino Sherry, Indian Tonic Water

Dry ~ Fruity ~ Refreshing

GLASS: Large Wine
ICE: Cubed
METHOD: Build
GARNISH: Red Pepper Wheel

Popular dishes in the Caribbean always reflect the many cultures that have influenced that region, be it indigenous, African, European, Indian or Chinese.

The ingredients that are most common in most islands' cuisines are rice, plantain, coconut and cilantro; along with many others. Traditional dishes are so important to regional culture that, for example, the local version of Caribbean goat stew has been chosen as the official national dish of Montserrat. Likewise, 'Cook Up' (Pelau) in the French West Indies; ackee & saltfish in Jamaica; 'Callaloo' in many Caribbean islands.

Over time, food in the Caribbean has evolved and is often the narrative technique through which their culture has been conveyed and promoted.



ROSE CALYPSO

Caribbean Rum Blend, Velvet Falernum, Campari, Pineapple, Lime, Orgeat

Fruity ~ Tropical ~ Bittersweet

GLASS: Collins
ICE: Crushed
METHOD: Shake / Single Strain
GARNISH: Pineapple Leaf / Rose Petal

Music forms an integral part of Caribbean culture, with many of the most popular styles from island to island tracing back to one genre - calypso.

Calypso originated in Trinidad & Tobago during the early 19th century but very quickly spread to the rest of the Caribbean. The style has its roots in the West African genre Kaiso and the arrival of French planters and their African slaves in the 18th century. Slaves were forbidden from talking to each other so they used song - calypso - as a means of discreetly communicating and mocking their slave masters. This humour and wittiness became the defining characteristic of the style of music.

So popular was calypso that it spawned sub genres across the entire Caribbean - Benna in Antigua; Mento, Ska & Reggae in Jamaica; Spouge in Barbados; Cadence in Haiti; Soca in Trinidad & Tobago. You name it!



PEN TO PAPER

*Havana 3 Y/O Rum, Luxardo Maraschino, Green Chartreuse,
Lime, Coconut Water, Orgeat*
Sour ~ Nutty ~ Refreshing

GLASS: Old Fashioned
ICE: Cubed
METHOD: Shake / Fine Strain
GARNISH: Grated Lime Zest

Beloved and acclaimed writer Ernest Hemingway called Key West home for several years in the 1930s. After a stint in Paris, Hemingway made his way south, eventually arriving in Key West by way of Cuba. During his time here, Hemingway enjoyed one of the most prolific periods of his career, writing around two-thirds of his published works which is no small feat given that his local was Sloppy Joe's.

The famed watering hole opened on December 5, 1933—the day Prohibition was repealed—offering 15-cent shots of whiskey. The bar's owner & rum runner, Joe Russell, operated a speakeasy during Prohibition and developed a strong bond with the literary giant.



DOUBLE 6 SWIZZLE

*Appleton Estate 12 Y/O Rum, Orange, Lime, Mint, Wild Honey,
Bittermens Tiki Bitters*
Herbal ~ Honeyed ~ Spiced

GLASS: Collins
ICE: Crushed
METHOD: Swizzle
GARNISH: Orange Slice / Mint Sprig

Caribbean islands have many things in common - a shared history, vibrant music, beautiful beaches etc. But perhaps none of these are as important to people's daily lives as dominoes.

The game dominoes was actually invented in China, where legend has it that a soldier invented the game to entertain troops waiting to go into battle. The tiles were made of ivory and are still referred to in some cultures as "bones". The game travelled to the Caribbean via the sugar and slave trade.

There are several ways to play the game, for example there is 'partner' dominoes (in a team) and 'cutthroat' dominoes (individual) but one thing always remains; the game is played aggressively and a sturdy table is needed!



DEVIL WOMAN

Angostura 3 Y/O Reserva Rum, Ancho Reyes Verde, Absinthe, Galia Melon, Cucumber, Lime
Spicy ~ Fresh ~ Fruity

GLASS: Coupe
ICE: None
METHOD: Shake / Fine Strain
GARNISH: Edible Flower

Orally transmitting beliefs, myths and tales is a historic part of Caribbean culture. Many elements and characters in this kind of Caribbean folklore are, of course, African in origin.

One such common folk tale which features heavily in Trinidadian culture is of 'La Diabliesse', the devil woman. The legend says that she was born a human but her dealings with the devil have transformed her into a demon. On the outside, she appears beautiful in a long dress and large brimmed hat, yet underneath, she has a hideous face and walks on one cow hoof.

The tale is one of resisting temptation. La Diabliesse is known to cast spells on unsuspecting male victims who find her attractive and whom she leads into the forest for them to never be found again.



SMOKE SHOP

Brugal Extra Viejo Rum, Diplomático Reserva Exclusiva Rum, Pedro Ximénez Sherry, Peychaud's Bitters
Aromatic ~ Strong ~ Digestif

GLASS: Old Fashioned
ICE: Cubed
METHOD: Build Stir
GARNISH: Orange Twist / Islay Whisky Spray

The works of most early Caribbean painters often followed European trends. It was not until the mid-1800's that Caribbean artists began to develop a wide range of highly individual styles.

Women artists have always been successful in Caribbean art. Celeste Woss Y Gil (1890-1985) was a painter from the Dominican Republic who was known primarily for her female portraits and nudes. She was the daughter of the president of the Dominican Republic and travelled from her home country to France and then Cuba, which is where she began her formal art studies.

One of her most famous works was 'El Vendedor de Andullo' (The Tobacco Vendor) which is showcased as part of the largest and oldest collection of Caribbean art.





S.A.L.T. BAR
MEDITERRANEAN

SUMMARY

Ancient ruins, awe-inspiring art, legendary cities and sun-kissed beaches, the Mediterranean is a visual and sensual feast.

THE GATEWAY

Stranger & Sons Gin, Graham's Fine White Port, Falernum, Mint, Lemon, Honey, Soda
Spice ~ Herbaceous ~ Refreshing

GLASS: Collins or Terracotta Cup
ICE: Cubed
METHOD: Shake / Fine Strain / Top
GARNISH: Cinnamon Stick / Mint Sprig / Orange Triangle

For centuries The Strait of Gibraltar has had great strategic and economic importance. Used by many early Atlantic voyagers, and not only does the strait act as a passageway from the Mediterranean to the Atlantic Ocean, but its close proximity to Africa only magnifies the 9 miles of water in between.

At its eastern end it has two promontories. The northern pillar is the Rock of Gibraltar and the southern pillar is either the peak of Jebel Moussa (Musa), in Morocco, or Mount Hacho (held by Spain), near the city of Ceuta. These are fabled to have been set there by Hercules as a memorial to his labour of seizing the cattle of the three-bodied giant Geryon. The Pillars of Heracles marked the western end of the Classical world.

A spiced Southside Fizz with hints of the Mediterranean and far distant lands.



NORTH & SOUTH

Bacardi Carta Blanca, Casa Mariol Vermut, Almond, Pomegranate, Lemon
Crisp ~ Nutty ~ Sour

GLASS: Coupe
ICE: No
METHOD: Shake / Fine Strain
GARNISH: Olive Oil

The Alboran Sea is located at the western end of the Mediterranean Sea, and lies between North Africa and the Iberian Peninsula. It borders Morocco and Algeria to the south, Spain to the north, and Gibraltar to the west.

Archaeobotanical analysis in the city of Huelva and vine fields in the same area suggests that grapevine, olive, almond and pomegranate tree were introduced into the Iberian peninsula in 8 to 9th century.

Olive's history in Morocco can be traced to Greek colonizers on Sicily. They brought the olive to the island and took trees across on to the mainland. Eventually, as trade routes developed, the olive was brought west.

A Rum Sour that unites these fascinating cultures.



THE GOLDEN COAST

*Gin Mare, Luxardo Maraschino, Tarragon,
Pink Grapefruit Tonic*

Aromatic ~ Fruity ~ Easy-Drinking

GLASS: Gin Goblet
ICE: Cubed
METHOD: Build
GARNISH: Peach / Pink Grapefruit / Orange Blossom

The Golden Coast instantly conjures up the scent of sunscreen, salty air and sizzling seafood. Extending southwest from Barcelona to the border with Valencia region.

Situated on the Costa Dorada is The Giró family distillery, who began producing gin in the 1940s. In Gin Mare. Unlike traditional gins, which are very juniper-forward in flavor, Gin Mare paved the way for a whole new category of gins. In addition to the more typical botanicals such as juniper berries, lemon peels, Seville orange peels, cardamom and coriander seeds, the most distinguishing element of Gin Mare is its use of hand-picked Arbequina olives, prized for their Denominación de Origen (DO).

S.A.L.T. Meditterean's signature G&T.



LABEL ROUGE

*Grey Goose, Abricot du Roussillon Liqueur, Lillet Blanc, Morello
Cherry, Orange Bitters*

Strong ~ Stone Fruit ~ Aperitif

GLASS: Nick & Nora
ICE: No
METHOD: Sha
GARNISH: Morello Cherry / Lemon Twist - discard

The Rouge du Roussillon apricot is one of France's most famed fruits. The most striking thing about them is that they have gained their own equivalent of AOC (Appellation d'Origine Controlee) – the Label Rouge, a sign of quality food production throughout France. Along with the cherries from the Mont Ventoux, these fruit set the standard for taste and quality anywhere on the continent.

Originally from China, the humble apricot came to Provence from Armenia along the silk route. But it's the region just north of Montpellier and Marseille, in the Haut Vaucluse and the Drome that the tree and its fabulous fruit have truly flourished.

A trio of France's finest celebrate this fruit in our spirit-forward sipper.





SILVER MOON

FREE-SPIRITED

SUMMARY

The "low and no" movement has grown exponentially in the last few years with health conscious guests expecting non-alcoholic serves to be indistinguishable from their alcoholic counterparts.

We have curated a range of beautiful signature serves bursting with flavour that will intrigue and entice in equal measure.

COUNTRY HOP

*Seedlip Garden 108, Elderflower Cordial, Celery Essence,
Cucumber Tonic Water
Vegetal ~ Floral ~ Fresh*

GLASS: Gin Goblet
ICE: Cubed
METHOD: Build / Stir
GARNISH: Cucumber Slice

The first documented cultivation of hops was in 736 AD in what is now Germany. For the British, it was not until the 1400's that they would import a new beer that had been 'hopped' from Holland although the strong and bitter flavour was hated by many, with hops being described as a "wicked and pernicious weed".

In the centuries to follow, hops production and cultivation concentrated in the moist temperate climates of northern Europe.

As well as being the main flavouring in the production of beer, historically, hops have been used medicinally in northern Europe. An old folk remedy for sleeplessness is to fill your pillow with hops as they are said to have a sedative effect.



ANCIENT FRUIT

*Æcorn Bitter Aperitif, Olive Brine, Soda Water, Alcohol-Free
Prosecco
Bittersweet ~ Salty ~ Refreshing*

GLASS: Large Wine
ICE: Cubed
METHOD: Build / Stir
GARNISH: Large Green Olive / Bay Leaf

If there is one food ingredient that is synonymous with the Mediterranean, it is the olive. Fossil evidence indicates that the olive tree had its origin around 20-40 million years ago in what is now Italy.

Olives have long been considered sacred. The branches of the tree were often a symbol of abundance, glory and peace, while the fruits have been used to symbolise wisdom, fertility, power and purity.

Some of the olive trees in the groves around the Mediterranean Sea are hundreds (even thousands) years old. In west Athens, one is named 'Plato's Olive Tree' as it is thought to be a remnant of the grove where Plato's Academy was located, making it an estimated 2,400 years old.



KALDI CUP

Cold Brew Ethiopian Coffee, Rue Berry, Indian Tonic Water

Bitter ~ Floral ~ Refreshing

GLASS: Highball
ICE: Cubed
METHOD: Build
GARNISH: Curry Leaf / Orange Slice

The earliest evidence of coffee drinking appears in Yemen in southern Arabia during the 15th century in Sufi shrines. The coffee seeds were roasted and brewed in a similar manner to how it is today. Where did the Yemenis procure the coffee beans from? The highlands of Ethiopia, of course.

According to legend, it was the ancestors of today's Oromo people in Ethiopia who were the first to recognise the energising effect of the coffee plant. A goatherder by the name of Kaldi supposedly noticed that his goats became extremely excited after eating the beans. This was in the 9th century.

Today, Ethiopian coffee is prized for its unique flavour notes of jasmine flower, bergamot and berry.



CORNCRACKER

Lyre's American Malt Aperitif, Æcorn Aromatic Aperitif, Lemon, Maple Syrup, Egg White

Complex ~ Crisp ~ Velvety

GLASS: Old Fashioned
ICE: Cubed
METHOD: Reverse Dry Shake
GARNISH: Charred Baby Sweetcorn

Corn, or maize, is a domesticated crop that originated in the Americas and is one of the most widely distributed of the world's food crops. Despite it being fundamental to the agrarian economies of old in North America and Canada, it was actually first cultivated in Mexico around 10,000 years ago.

Not many people know that in recent times, corn has been successfully experimented with as a bio-fuel. Special corn stoves have been invented wherever the generation of heat is necessary to create energy, with corn being the abundant fuel that fires the furnace.



GREENER GRASS

*Lyre's Dark Cane Aperitif, Æcorn Bitter Aperitif, Mango, Lime,
Agave Molasses*

Fruity ~ Tropical ~ Bitterwseet

GLASS: Old Fashioned
ICE: Cubed
METHOD: Shake
GARNISH: Pineapple Leaf (Pinked)

Sugarcane is a tall, fast-growing grass that has been used as a food for thousands of years. It is thought to have been domesticated first some 10,000 years ago by the Papuans in New Guinea.

The crop is most commonly associated today with the Caribbean and Central America. It was Christopher Columbus who first brought sugarcane to the Americas during his second voyage in 1493-1496.

What ensued were horrific years of slave labour. For years the proceeds of the sugar trade were used by colonial powers to further enrich their own economies. Thankfully, nowadays, the slave trade is gone and the sugarcane industry benefits the local communities in the Caribbean and Central America.



BANANA TRIP

Seedlip Spice 94, Pineapple Juice, Lime Juice, Banana Orgeat

Spiced ~ Fruity ~ Nutty

GLASS: Coupe
ICE: None
METHOD: Shake
GARNISH: Banana Leaf (Circle Cutter)

Most of the tropical fruits found in our supermarkets are grown in South America, with the continent dominating the global banana export economy. Ecuador is the world's largest exporter of bananas closely followed by Costa Rica.

The earliest known cultivation of bananas occurred in New Guinea by the Papuans thousands of years ago, with the cultivation in South America beginning and then flourishing around the same time that sugarcane took off on the continent in the 15th and 16th centuries.

As late as the Victorian Era, bananas were not widely known in Europe. They were first introduced to the populus by Jules Verne as they were described in his famous novel 'Around The World In 80 Days'.



NEW LEAF

Æcorn Dry Aperitif, ApoJuice Jasmine, Cold Brew Green Tea, Supasawa

Perfumed ~ Herbal ~ Floral

GLASS: Highball
ICE: Cubed
METHOD: Build
GARNISH: Green Shiso

Tea is often thought of as a quintessentially British drink, however, the history of tea begins in Asia - specifically China.

According to legend, in 2737 BC, the Chinese emperor Shen Nung was sitting beneath a tree while his servant boiled drinking water, when some of the leaves from the tree blew into the heating liquid. Shen Nung was a renowned herbalist and decided to try the infusion his servant accidentally created. The tree was a Camellia Sinensis, and the resulting drink was what we now call tea.

One of the most common varieties of tea across Asia is, of course, green tea. One of the main reasons for its popularity are the wealth of benefits that this tea purportedly has on the drinkers health.



GRAPE UNKNOWN

Alcohol-Free Australian White Wine, Timur Berry, Verjus, White Grape & Apricot Soda

Sweet & Sour ~ Refreshing ~ Easy Drinking

GLASS: Flute
ICE: None
METHOD: Build
GARNISH: Red Grape

The cultivation of the domesticated grape began some 6,000-8,000 years ago in the Near East - a transcontinental geographical location covering Western Asia, Turkey and Egypt. Yeast occurs naturally on the skin of grapes which quickly led to the discovery of alcoholic beverages such as wine.

Today, the Australian wine industry is one of the world's largest and is a significant part of Australia's overall economy. Cultivation began immediately in 1788 when vine cuttings from the Cape Of Good Hope, South Africa were brought with the 'First Fleet' to New South Wales.

Australian wine is known as 'New World' wine, and is adored the world over for the wonderful grape flavours that are developed as a result of the perfect terroir.





ARTS CAFÉ
THE MASTERS

SUMMARY

Arts Café's signature cocktails are inspired by some of the world's finest artists encapsulating their inspiration and beauty in liquid form.

LILY-WHITE

G'Vine Flouraison Gin, St Germain Elderflower, Lemon, Champagne

Light ~ Floral ~ Aromatic

GLASS: Coupe
ICE: No
METHOD: Shake / Fine Strain / Top
GARNISH: Edible Flowers

Claude Monet spent the last 30 years of his life painting water lilies. His muse was his waterlily pond in his garden in Giverny. Monet was rather obsessed with his water-lilies and painted them again and again.

However, he painted them from different perspectives, at different times of the day, under different lights, changing weather conditions and seasons.

Our delightful French 75 is laden with light, floral aromatics.



GOLDEN PHASE

Mozart Chocolate Spirit, Cocchi Americano, Supasawa, Austrian White Wine, Soda

Low ABV ~ Refreshing ~ Easy-Drinking

GLASS: White Wine
ICE: Cubed
METHOD: Build / Stir
GARNISH: Lemon Zest Coin

Austrian artist Gustav Klimt is one of the most celebrated Symbolist artists. During his successful career, he cultivated a portfolio comprising academic paintings, life drawings, and even decorative art objects. Still, he is most well-known for the collection of glistening, gilded works he produced during his Golden Phase.

In 1903, Klimt traveled to Ravenna, Italy, where he admired the Byzantine mosaics of the Basilica San Vitale and their unmistakable influence has come to characterize Klimt's style. It has resulted in some of modern art's most well-known and valuable paintings including Portrait of Adele Bloch-Bauer I (1907) and The Kiss (1907–08).

A light and approachable spritz with cacao undertones.



YELLOW HOUSE

*Old Duff Genever, Dry Vermouth, Luxardo Maraschino, Absinthe,
Lavender Bitters*

Complex ~ Herbaceous ~ Sipper

GLASS: Nick & Nora
ICE: No
METHOD: Stir
GARNISH: Sunflower Oil

Vincent van Gogh, one of the most well-known post-impressionist artists, for whom colour was the chief symbol of expression.

In 1888, he made his home in the "Yellow House" on the Place de la Cavalerie in Arles, a small town in the south of France.

It was here that he painted some of his most recognizable and indicative works of art reimagining the interior of his house, with the blue walls, the wooden bed and chair. It was also here that he painted his most iconic piece, Vase with Fifteen Sunflowers.

A spirit-led martini-esque libation.



VISIONARIO

*Gin Mare, Tio Pepe Fino Sherry, Lemon, Honey, Cucumber Tonic,
Celery Bitters*

Crisp ~ Bright ~ Vegetal

GLASS: Collins
ICE: Cubed
METHOD: Build / Stir
GARNISH: Cucumber Slices / Green Olive

Pablo Picasso is one of the biggest names in the entire history of World Art. Painter, sculptor, ceramist, set designer, poet, playwright, with the defining feature of the Spanish artist being a constant search to overcoming and break traditions.

Hailed as co-founder of Cubism, Picasso is one of the most experimental with theory and techniques, so it has become possible to categorize his work into different periods (Blue Period, Rose Period, Analytical Cubism, Cubism Synthetic, amongst others).

An intriguing Collins laden with the flavours of Picasso's birthplace, Spain.



FACES OF FRIDA

*El Jimador Blanco Tequila, Banana Peel Rum, Campari,
Pineapple, Lime, Agave*
Bitter-Sweet ~ Tropical ~ Crisp

GLASS: Old Fashioned
ICE: Cubed
METHOD: Shake / Fine Strain
GARNISH: Banana Leaf Disk

Frida Kahlo began to paint in 1925, while recovering from a near-fatal bus accident that devastated her body and marked the beginning of lifelong physical ordeals. Over the next three decades, she would produce a relatively small yet consistent and arresting body of work.

In meticulously executed paintings, Kahlo portrayed herself again and again, simultaneously exploring, questioning, and staging herself and identity. She also often evoked fraught episodes from her life, including her ongoing struggle with physical pain and the emotional distress caused by her turbulent relationship with celebrated painter Diego Rivera.

A modern Jungle Bird.



DOUBLE LIFE TURNED SOUR

*Absolut, Ancho Reyes Chile Liqueur, Lemon, Maple Syrup,
Egg White*
Spice ~ Sour ~ Velvety

GLASS: Coupe
ICE: No
METHOD: Reverse Dry Shake
GARNISH: Peychaud's Bitters, Lemon Twist - discard

Warhol made his first paintings of Marilyn Monroe soon after the actor died of a drug overdose on 5 August 1962, using a publicity photo for her 1953 film Niagara.

The use of two contrasting canvases for Marilyn Diptych accidentally illustrated the contrast between the public life of the star, who at the time was one of the most famous women alive, and her private self.

Warhol started his career as a commercial illustrator—and famously designed the “Absolut Warhol” ad in 1986. Coupled with Monroe’s “master-cleanse diet” concoction of lemon juice, cayenne pepper, and maple syrup we have united these 20th century icons in one final masterpiece.



MURAKAMI HIGHBALL

*Nikka Days Japanese Whisky, Yuzu Umeshu,
Cold Brew Green Tea, Soda*
Complex ~ Clean ~ Easy-Drinking

GLASS: Highball
ICE: Cubed
METHOD: Build / Stir
GARNISH: Lemon Oils

One of the most acclaimed artists to emerge from postwar Asia, Takashi Murakami – “the Warhol of Japan” – is known for his contemporary Pop synthesis of fine art and popular culture, particularly his use of a boldly graphic and colourful anime and manga cartoon style.

Murakami became famous in the 1990s for his “Superflat” theory and for organizing the paradigmatic exhibition of that title, which linked the origins of contemporary Japanese visual culture to historical Japanese art. His output includes paintings, sculptures, drawings, animations, and collaborations with brands such as Louis Vuitton.

A classic Japanese Highball with delicate Oriental flourishes.



THE PROVOCATEUR

*Appleton Estate 8 Year Old Reserve, Harvey's Bristol Cream, Mr
Black Cold Press Coffee, Espresso*
Spice ~ Smooth ~ Pick-Me-Up

GLASS: Coupe
ICE: No
METHOD: Hard Shake / Fine Strain
GARNISH: Raspberry Dust Heart

Banksy is a contemporary British street artist and activist who, despite his international fame, has maintained an anonymous identity. Aimed as a form of cultural criticism, the artist often targets established social and political agendas with his witty illustrations produced with stencils and spray paint in cities such as New Orleans, New York, and Paris.

Although details of the artist's life are largely unknown, it is thought that Banksy was born in Bristol, United Kingdom, c. 1974, starting his career as a graffiti artist in the city.

A complex Espresso Martini with dried fruits & soft spice.



A vintage silver microphone on a stand is the central focus in the foreground. The background is a dimly lit jazz club with round tables covered in white cloths, some with drinks and napkins. The walls are dark wood-paneled with framed artwork. The lighting is warm and atmospheric.

SILVER NOTE

THE JAZZ AGE

SUMMARY

The Jazz Age was a post-World War I movement in the 1920s from which jazz music and dance emerged.

Prohibition had led to the emergence of organised crime and underground speakeasies. However, it was also a decade of huge technological and cultural advancements.

"It was an age of miracles, it was an age of art, it was an age of excess, and it was an age of satire," F. Scott Fitzgerald famously wrote.

Our signature serves are reimagined classics from this bygone era.

The Jazz Age | Music

HIGH NOTE

Tanqueray Gin, Absinthe, Mint, Lemon, Honey, Champagne, Peychaud's Bitters

Light ~ Floral ~ Aromatic

GLASS: Coupe
ICE: No
METHOD: Press / Shake / Fine Strain / Top
GARNISH: Musical Note Lemon Zest

The Southside was a classic gin-based cocktail (gin, mint, lemon, sugar) from this bygone era that is the perfect base for Silver Note's signature serve.

Tanqueray Gin has been chosen as this had been a revelation since its launch in the United States during the early 20th century. Furthermore, by using popular ingredients from jazz's birthplace, New Orleans (absinthe & Peychaud's bitters), we highlight the floral and herbaceous nuances of this cocktail whilst staying true to its heart.

We add final flourishes of other classics from this time including the Bee Knees (honey) and French 75 (champagne).



HARLEM NIGHTS

Plantation Pineapple Rum, Braemle, Luxardo Maraschino, Lemon, Egg White

Velvety ~ Fruity ~ Refreshing

GLASS: Coupe
ICE: No
METHOD: Reverse Dry Shake
GARNISH: Dried Raspberry Dust

The Cotton Club, Harlem's most prominent nightclub during the Prohibition era, delivered some of the greatest music legends of the Jazz Age — Duke Ellington, Cab Calloway, Fletcher Henderson, Ethel Waters, the Nicolas Brothers.

Some of the most iconic songs in the American songbook made their debut at the Cotton Club or were popularized in performances here.

The Harlem and Clover Club have provided the inspiration for our modern, fruity and eye-catching libation.



MODERN LADY

Tanqueray No. 10, Italicus, Lemon, Orange Bitters

Crisp ~ Refreshing ~ Easy-Drinking

GLASS: Nick & Nora
ICE: No
METHOD: Shake / Fine Strain
GARNISH: Amarena Cherry

The surfacing of flappers—women noted for their flamboyant style of dress, progressive attitudes, and modernized morals—began to captivate society during the Jazz Age. This coincided with a period in American society during which many more opportunities became available for women, in their social lives and especially in the entertainment industry.

Several famous female musicians emerged during the 1920s, including Bessie Smith, who garnered attention not only because she was a great singer, but also because she was a black woman.

A 21st century White Lady.



CHARLESTON SWIZZLE

Barbeito Madiera Boal Reserva, Pedro Ximenez, Orange Juice, Lime, Peach Bitters

Low ABV ~ Spice ~ Fruit

GLASS: Collins
ICE: Crushed
METHOD: Swizzle
GARNISH: Berries / Mint Sprig

The Charleston was an immensely popular dance of the 1920s enjoyed by both young women (flappers) and young men. It became popular as a dance after appearing along with the song "The Charleston," by James P. Johnson, in the Broadway musical "Runnin' Wild" in 1923.

It is characterized by its toes-in, heels-out twisting steps and was performed as a solo, with a partner, or in a group. Mentioned as early as 1903, it was originally a black folk dance known throughout the American South and especially associated with Charleston South Carolina.

A low-abv Swizzle that will certainly have you in a spin.



The Jazz Age | Entertainment

FIRESIDE

*Remy Martin VSOP, Amaro Nonino Quintessentia, Lime,
Smoky Ginger Ale*

Dried Fruit ~ Smoke ~ Refreshing

GLASS: Highball
ICE: Cubed
METHOD: Build / Stir
GARNISH: Lemon Zest Coin

The spread of jazz was encouraged by the introduction of large-scale radio broadcasts in 1922, which meant Americans were able to experience different styles of music without physically visiting a jazz club. The radio provided Americans with a trendy new avenue for exploring the world through broadcasts and concerts from the comfort of their living room.

The most popular type of radio show was a "potter palm": amateur concerts and big-band jazz performances broadcasted from cities like New York and Chicago.

A cognac laced highball with layers of smoke & spice.



BOX OFFICE

Maker's Mark 46, Salted Popcorn, Lemon, Egg White

Nostalgic ~ Approachable ~ Sour

GLASS: Old Fashioned
ICE: Cubed
METHOD: Reverse Dry Shake
GARNISH: Peychaud's Bitters / Lemon Twist

During the 1920's movies had been established as a big business, with Hollywood being the centre for most of the activity. Movies changed the way that Americans used their free time, millions of people began going to movie theatres throughout the country.

By the middle of the decade, 50 million people a week went to the movies - the equivalent of half the nation's population. In Chicago, in 1929, theaters had enough seats for half the city's population to attend a movie each day.

A Whiskey Sour with nostalgic, salted popcorn flavours.



The Jazz Age | Cops & Criminals

UNTOUCHABLE

Lyre's American Malt, Æcorn Bitter, Æcorn Aromatic, Oak Smoke

Spirit-Free ~ Complex ~ Sipper

GLASS: Old Fashioned
ICE: Cubed
METHOD: Stir
GARNISH: Orange Zest Coin

Eliot Ness was an American Prohibition-era law enforcement agent. He was best known for leading a special Chicago task force known as "The Untouchables," whose mission was to bring down the infamous gangster Al Capone.

His posthumous memoir *The Untouchables* led to multiple TV and film portrayals, solidifying Ness's reputation as an incorruptible crime fighter.

A non-alcoholic twist on one of Prohibition's favourite classics - the Boulevardier.



MOST WANTED

Michter's Single Barrel Rye Whiskey, The Real McCoy 5 & 12, Bogart's Bitters

Strong ~ Complex ~ Sipper

GLASS: Old Fashioned
ICE: Cubed
METHOD: Stir
GARNISH: Orange Twist

No American gangster in history has cemented his place in the public imagination quite like Al Capone. The original Scarface, he was probably the most notorious and famous criminal of the Prohibition era that controlled Chicago's illegal alcohol market by bootlegging Canadian rye whiskey.

Sailor William McCoy transported \$8 cases of the liquor from the Bahamas to Martha's Vineyard on his ship the *Arethusa*, making \$300,000 in profit for each trip. McCoy's liquor was genuine imported spirits — and not homemade swill or moonshine — but imitators tried to claim their illicit drink was "The Real McCoy."

Rum & rye are blended together in our signature Old Fashioned.





Silversea Cocktail Trolley
Tablesideside Luxury



any time,
any place,
any where...





we got you!

A day in the life of the
cocktail trolley!



“A selection of thirst-quenching cocktails and highballs for guests to enjoy by (or indeed, in) the pool.”

POOL



SIGNATURE COCKTAILS

LYCHEE SPRITZ

Aperol, Rosé Wine, Lychee, Lemon, Soda Water

YUZU COLLINS

Jinzu Gin, Yuzu Umeshu, Lemon, Fentiman's Oriental Yuzu Tonic Water

AGUA COLADA

Koko Kanu Rum, Clément Rhum Blanc, Pineapple, Lime, Coconut Water

CLASSIC COCKTAILS

PINEAPPLE DAIQUIRI

Plantation Pineapple Rum, Pineapple, Lime

PALOMA

Ocho Blanco Tequila, Lime, Agave Nectar, Three Cents Pink Grapefruit Soda

RED SNAPPER or BLOODY MARIA

Jinzu Gin or Ocho Blanco Tequila, Tomato Juice, Lemon, Spices

HIGHBALLS

JINZU G&T

Jinzu Gin & Fentiman's Oriental Yuzu Tonic Water w/ Lemongrass & Coriander

T&T

Ocho Blanco Tequila & Fever-Tree Indian Tonic Water w/ Fresh Lime & Sea Salt

P&G

Plantation Pineapple Rum & Fever-Tree Ginger Beer w/ Fresh Lime & Mint

A photograph of a cruise ship deck lounge. The deck is made of light-colored wood. In the foreground, there are several dark brown wicker armchairs with orange cushions, arranged around a matching wicker coffee table. The lounge is covered by a white canopy supported by white pillars. Large glass windows are visible on the right side of the deck. The ocean and a blue sky with white clouds are visible in the background.

“Improve the view from our
Panorama Lounge with one
of our beautiful signature
cocktails.”

PANORAMA LOUNGE



SIGNATURE / CLASSIC COCKTAILS

BELLINI

White Peach, Prosecco Wine

NEGRONI SBAGLIATO

Campari, Cocchi Vermouth Di Torino, Prosecco Wine

ITALICUS CUP

Italicus Bergamotto Liqueur, Pink Grapefruit, Soda Water

PORTO TONICO

Graham's Fine White Port, Fentiman's Tonic Water

TWINKLE

Grey Goose Vodka, Elderflower Liqueur, Champagne

GIMLET

Plymouth Navy Strength Gin, Lime Cordial, Lime

HIGHBALLS

PLYMOUTH G&T

Plymouth Navy Strength Gin & Aromatic Tonic Water w/ Fresh Lime Peel & Black Pepper

GREY GOOSE & LEMON

Grey Goose Vodka & Fentiman's Sicilian Lemonade w/ Fresh Lemon Peel & Rosemary

AMERICANO

Cocchi Vermouth Di Torino, Campari & Soda Water w/ Fresh Orange Peel



*“Relax – no need to get up.
Allow us to mix a cocktail for
you in our colourful and
vibrant Arts Café.”*

ARTS CAFÉ



SIGNATURE COCKTAILS

MURAKAMI HIGHBALL

Nikka Days Japanese Whisky, Yuzu Umeshu, Green Tea, Soda Water

VISIONARIO

Gin Mare, Tio Pepe Fino Sherry, Lemon, Honey, Celery Bitters, Fever-Tree Cucumber Tonic Water

GOLDEN PHASE

Mozart Chocolate Spirit, Cocchi Americano, Supasawa, Austrian White Wine, Soda Water

CLASSIC COCKTAILS

LONDON CALLING

Gin Mare, Tio Pepe Fino Sherry, Lemon, Orange Bitters

GIN MARTINI

Gin Mare, Cocchi Americano, Olive

OLD FASHIONED

Nikka Days Japanese Whisky, Demerara, Bitters

SPRITZ / HIGHBALLS

COCCHI SPRITZ

Cocchi Americano, Soda Water & Prosecco Wine w/ Fresh Orange Peel

MEDITERRANEAN G&T

Gin Mare & Mediterranean Tonic Water w/ Olives & Fresh Rosemary

MIZUWARI

Nikka Days Japanese Whisky & Still Mineral Water w/ Fresh Lemon Peel

FROM THE TROLLEY



*“Enjoy our live pianist
interruption free; choose a
drink from our trolley and
truly live ‘La Dolce Vita’.”*

DOLCE VITA



MARTINIS

TURF CLUB

Hayman's Old Tom Gin, Cocchi Vermouth di Torino, Bogart's Bitters

MARGUERITE

Beefeater 24, Noilly Prat Dry Vermouth, Orange Bitters

SOURS

BRAMBLE

Hepple Gin, Lemon, Bræmble Blackberry Liqueur

PENICILLIN

Bowmore 12 Y/O, Lemon, Ginger Honey, Lagavulin 16 Y/O

HIGHBALLS

HEPPLE G&T

Hepple Gin & Fever-Tree Elderflower Tonic Water w/ Fresh Lemon Peel & Thyme

SCOTCH & GINGER

Johnnie Walker Black Label Whisky & Smoky Ginger Ale w/ Fresh Lemon & Ginger

MALTS

Glenkinchie 12 Y/O

Glenmorangie 15 Y/O

Laphroaig Quarter Cask

FROM THE TROLLEY



“Let us take you on a journey through the Caribbean in our range of delicious cocktails & curated spirits.”

S.A.L.T. Caribbean



APERITIF

7000 ISLES PUNCH

Caribbean Rum Blend, Lime, Angostura Bitters

SALT MOUNTAIN | TASTE

Old Duff Genever, Manazilla Sherry, Pierre Ferrand Dry Orange Curaçao, Caper Brine

LITTLE DINOSAUR

Ocho Blanco Tequila, Wray & Nephew Overproof Rum, Basil, Thyme Liqueur, Lemon

HIGHBALL

SIREN'S SPRITZ

Mermaid Gin, Manzanilla Sherry, Supasawa, Dillon's Lime Bitters, Fever-Tree Elderflower Tonic

THE LAYOVER

Maker's Mark Bourbon, Falernum, Agave Nectar, Lime, Three Cents Pink Grapefruit Tonic

TAKE BY STORM

Gosling's Black Seal Rum, Smith & Cross Jamaican Rum, King's Ginger, Lime, Angostura Bitters

DIGESTIF

SMOKE SHOP

Brugal Extra Viejo, Diplomático Reserva Exclusiva, Pedro Ximénez, Peychaud's Bitters, Islay Whisky Mist

Hampden Estate

J. Bally Heritage Rum

Vielier Royal Navy Tiger Shark



“As the day draws to a close it’s time to put on your evening wear and head to Atlantide. Treat yourself to a cocktail or premium short from our drinks cabinet.”

ATLANTIDE



CLASSIC COCKTAILS

BOULEVARDIER

Woodford Reserve Bourbon Whiskey, Cocchi Vermouth Di Torino, Campari

SOUTHSIDE FIZZ

Hendrick's Gin, Lime, Sugar, Fresh Mint, Soda Water

EL PRESIDENTE

Havana Club 7 Y/O Rum, Pierre Ferrand Dry Curaçao, Noilly Prat Dry Vermouth, Grenadine

HIGHBALLS

HENDRICK'S G&T

Hendrick's Gin & Fever-Tree Cucumber Tonic Water w/ Fresh Cucumber & White Rose Petals

V&T

Noilly Prat Dry Vermouth & Fever-Tree Indian Tonic Water w/ Fresh Lemon Peel & Olives

BOURBON HIGHBALL

Woodford Reserve Bourbon Whiskey & Premium Soda Water w/ Fresh Orange Peel

PREMIUM SPIRITS

Glenmorangie Signet – Single Malt Scotch Whisky
Diplomático Reserva Exclusiva – Venezuelan Rum
Woodford Reserve Double Oaked – Bourbon Whiskey



*“Decadent cocktails made
tableside in our decadent
Silver Note venue.”*

SILVER NOTE



SIGNATURE COCKTAILS

CHARLESTON SWIZZLE

Barbeito Madiera Boal Reserva, Pedro Ximénez Sherry, Orange, Lime, Peach Bitters

FIRESIDE

Rémy Martin VSOP Cognac, Amaro Nonino Quintessentia, Lime, Fever-Tree Smoky Ginger Ale

MOST WANTED

Michter's Single Barrel Rye Whiskey, The Real McCoy 5 Y/O & 12 Y/O Rum, Bogart's Bitters

CLASSIC COCKTAILS

SPANISH DAIQUIRI

The Real McCoy 5 Y/O Rum, Pedro Ximénez Sherry, Lime

RYE RICKEY

Michter's Single Barrel Rye Whiskey, Lime Soda Water

SAZERAC

Rémy Martin VSOP Cognac, Sugar, Peychaud's Bitters, Absinthe

HIGHBALLS

TANQUERAY NO.10 G&T

Tanqueray No.10 Gin & Fever-Tree Tonic Water w/ Fresh Pink Grapefruit & Coriander

RYE & ORANGE

Michter's Single Barrel Rye Whiskey & Spiced Orange Ginger Ale w/ Fresh Orange & Mint

CUBA LIBRE

The Real McCoy 5 Y/O Rum & Fever-Tree Madagascan Cola w/ Fresh Lime & Mint