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COCKTAIL MENU

Signature Cocktails Crafted with Precision and Elegance.

<i>The Emerald Pavilion</i>	\$110
<i>Sous-vide White Rum with Green Apple Chardon Beni Green Apple Liqueur</i>	
<i>Tequila Third Man</i>	\$95
<i>Tequila Mandarin Liqueur Pineapple–Bay Leaf Shrub</i>	
<i>Captains Knock</i>	\$95
<i>Grilled Pineapple–Coconut Rum Blue Curaçao Lime Coconut Syrup</i>	
<i>LBW Old Fashioned</i>	\$110
<i>Smoked Coffee Bean Bourbon Crème de Cacao Brown Coffee Liqueur Tincture</i>	
<i>Sweep Shot Collins</i>	\$110
<i>Pink Grapefruit–Infused Gin Elderflower Liqueur Fresh Ginger Lemongrass</i>	
<i>The Century Julep</i>	\$120
<i>Bourbon VS Hennessy Soursop Puree Ginger</i>	
<i>Dragon Silken Sweep</i>	\$95
<i>Sorrel-Infused Rum Dragon Fruit Cordial Spiced Sorrel Syrup</i>	
<i>Aphrodisiac Boundary</i>	\$120
<i>Bois Bande infused Vodka Campari Pineapple Juices Kaffir Lime Leaves Prosecco</i>	
<i>The Golden Googlie</i>	\$100
<i>Rum Soursop Mango Coconut</i>	
<i>Boundary Blend Sangria</i>	\$75
<i>Red or White Fresh Fruit Medley Aromatic Spices Secret Herbal Infusion</i>	
<i>Boundary Breeze (Zero Proof)</i>	\$80
<i>Green Apple Shrub Wild Hibiscus–Rosemary Syrup Rose Blossom Water Non-Alcoholic Sparkling Spumante</i>	
<i>The Plantation Cover Drive (Zero Proof)</i>	\$80
<i>Organic Sugarcane Juice Tamarind Fresh Lime Lemongrass</i>	