



THE ART OF HOSTING

Classic Cocktails

Old Fashioned

Bourbon, Orange Bitters & Brown Sugar. Served over a block of ice

Hugo Spritz

St Germain, Prosecco, Soda Water. Served in a wine glass with orange peel garnish

Paloma

Tequila, Agave, Lime Juice & Grapefruit Soda. Served long over a pillar of ice and garnished with fresh grapefruit slice.

Mint Julep

Bourbon, Lime Juice, Sugar. Served over crushed ice with a dehydrated lime wheel & fresh mint sprig.

Espresso Martini

Vodka, Espresso, Khalua shaken and served in a chilled coupe glass. Garnished with 3 coffee beans

Negroni

Gin, Campari & Vermouth, stirred over ice and served over a custom ice block with a orange peel garnish.

Gin Basil Smash

Gin, Fresh Basil, Sugar, Lime Juice, Foamee. Shaken and served up in a rocks glass with a basil granish

Aperol Spritz

Aperol, Prosecco, Soda Water. Served in a wine glass over ice and granished with an orange slice

Spicy Margarita

Tequila, Lime Juice, Sugar. Shaken and served over a custom ice block and garnished with chilli

Americano

Campari, Sweet Vermouth, Soda Water. Built, stirred and served over ice with a orange slice.

Whiskey Sour

Bourbon, Angostura bitters, Lemon Juice, Foamee. Shaken and strained over a custom ice block. Garnished with maraschino cherry & orange slice.

Signature Cocktails

Karak Tini

Karak Inspired Espresso Martini

Hibiscus Highball

Gin, Hibiscus Soda, Lemon Juice. Served over a pillar of ice and garnished with fresh flowers.

Pink Lady

Vodka, Lemon Juice, Grenadine, Foamee. Shaken, strained and served in a chilled coupe with a rose petal.

Yuzu Know

Gin, Yuzu, Grapefruit, Sugar, Soda Water. Served long over ice and garnished with a burnt grapefruit.

150 AED per person with a minimum of 10 guests

Package includes:
Mixers / Soft Drinks / Water
Premium Ice
Glassware Rental

Bartender is chargeable at a separate rate.