



# The Powder Room

COCKTAILS FIRST. QUESTIONS LATER.



Welcome to The Powder Room.

Our cocktails are crafted to tease,  
tantalize and transport you back to the  
hedonistic days of The Roaring 20s.  
Each creation is a labour of love;  
classic spirits reimaged with  
unexpected flavours, modern sensibilities  
and a touch of theatricality.

Drinks are listed to help you  
navigate from the Light and Fruity to  
the Complex and Stiff. Pick one to start  
and we'll let you know when  
you've arrived.

See you there.

# Light & Fruity

## THE FLIRTY FLAPPER 19

Pure debauchery beckons with a refreshing mix of Aperol, lemon and grapefruit citrus, orange and vanilla syrup and a sinfully crunchy Marshmallow treat.

## BUBBLE YUM 21

House-infused bubblegum vodka gets a naughty spanking of crisp prosecco, triple sec, lime, fresh mint and a raspberry puree to lift your spirits.

## THE BEAUTIFUL AND THE DAMNED 21

Gin-infused hibiscus tea titillates with a rhubarb and juniper puree, grenadine, hints of maraschino and orange, finished with delicate raspberry sweetness.

## POWDER MY NOSE 19

A chic concoction of salted caramel vodka and apple juice, taken to town with passionfruit and hints of mint. Sweet dreams are made of this.

# Rich & Full Flavoured

## RHYTHM AND BOOZE 21

Nuts you'd want in your mouth. Almond cognac, hazelnut liquor, creamy yuzu, BBQ bitters and pop rocks make for a naughty, nutty daydream.

## BABE RUTH 22

Let's play ball. Classic vanilla milkshake spiked with house-infused maple and bacon whisky. Comes with a winning streak of candied bacon.

## PUBLIC ENEMY #1 21

Deep, creamy layers of walnut-infused bourbon, silky liquorice, smoked maple syrup with just a touch of ginger and lemon. Citizens beware.

## B.B. KING 21

A brew as legendary as the man himself. Banana-infused whisky, smoked maple syrup, barbecue bitters and a little sorbet surprise that will have the good times rollin'.

# Complex & Stiff

## THE GATSBY 21

A heady mix of apricot rum, apricot liquor and port, with a splash of Angostura bitters and Absinthe, engulfed in a cherry smoke finish.

## CAFÉ ROYALE 19

A shot of espresso goes a long way with salted caramel vodka, topped with vanilla and cinnamon foam. Get the pick-me-up you need in more ways than one.

## PLAYING WITH FIRE 21

Put an end to those stiff, cold nights with a warm and Moorish drink torched up tableside. Sniff up the flavours of Martell Cordon Bleu, grapes and dates in one swift whiff.

## THANK YOU FOR SMOKING 21

Dose up on the finer vices in life. Barrel-aged cigar and coffee whisky gets hazy with port reduction, chocolate bitters and cherry notes.

# Group Serves

## VICE CHAIRMAN'S VICE 88

Embrace one's feminine side in this gin, elderflower and lavender concoction, topped with chamomile tea and citrus sugar. Forget party punch, this one's a knockout.

## SALTY SEA DOG 88

Retreat to the Carribean with this refreshing delight. Rum, orgeat, fresh lime and pineapple juice, combined with a splash of ginger syrup and Angostura bitters.

## THE FLYING SWAN 88

See the world through rose coloured glasses with this triple-threat of gin, vodka and sherry, lifted with elderflower notes and a peach and lychee puree.

For something a little stiffer, please ask your host for the full drinks list.



#THEPOWDERROOMSG

#THEPOWDERROOMSG

#THEPOWDERROOMSG