

# C I R O



B A R & L O U N G E

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

# CIRÓ

~

## SIGNATURE COCKTAILS

### THE EARL OF CALABRIA 25

Tanqueray no.10, Licor 43, Bergamot, Citrus,  
Condensed Milk

*A drink evolution that starts creamy, followed by bright bergamot, with a soft gin finish*

### PAVLOVA BRÛLÉE FIZZ 24

Cîroc, St Germain, Passionfruit, Citrus, Egg White, Soda

*Bright, fruity, fresh, served with a lemon myrtle meringue*

### FIRESTONE 26

Martell VS, Crème de Cacao, Dry Cassis, Cayenne,  
Chocolate Bitters

*Warm notes of cognac, dark chocolate & red fruit notes,  
subtle cayenne spice*

# C I R O



## SIGNATURE COCKTAILS

### WHITE RABBIT 25

Herradura Plata, Coconut Liqueur, Coco Lopez, Citrus,  
Kaffir Lime Leaf

*Kaffir lime leaf meets rich coconut, with a bright tequila base  
and citrus for balance*

### SMOKEY SKYE 26

Talisker 10YO, Woodford Reserve Bourbon, Drambuie

*Subtle peat, smooth honey notes and oaky bourbon*

### DRY COUNTY, SWEET FASHIONED 33

Jack Daniel's Bonded, Diplomatico Exclusiva,  
Crème de Banane, Brown Sugar, Charred Pineapple

*Bold & oaky, smooth, rich demerara notes, combined with  
the sweet, smokey notes of charred pineapple*