

# AROUND THE WORLD

酒 遍 世 界

TASTE BUD  
PASSPORT



UNLOCKING  
THE GLOBE

dada  
BAR + LOUNGE

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# LEIF

Akvavit / Aperol / Lime Juice / Bitters  
阿夸維特 / 阿佩羅香甜酒 / 青檸汁 / 苦精



Named after Leif Erikson, a Norse navigator who is known to be the first European to reach North America. 9 October is celebrated in America as Leif Erikson Day to honour his bravery and tireless efforts.

以被譽為首位歐洲人登陸北美洲的維京航海家萊夫·艾瑞克森命名。美國更將10月9日定為「萊夫·艾瑞克森日」，以表彰他的勇敢及不懈努力。

Aquavit originates from the Latin "Aqua Vitae", which means "water of life". Among them, the Norwegian "Linie" Aquavit is particularly unique. Each bottle of Aquavit travels back and forth by sea between Norway and Australia. The rocking of the waves and the fluctuating temperature and humidity accelerate the maturation of the alcohol, which enhances its flavour.

阿夸維特源自拉丁文 Aqua Vitae 的縮寫，意為「生命之水」。  
其中挪威的「Linie」阿夸維特尤為獨特。每瓶酒都會在海上往返挪威和澳洲，  
海浪的搖晃、溫度和濕度的波動加速了酒精的發酵，提升了酒的味道。

# PEDRO

Cachaca 51 / Citrus Medica / Sugar

卡夏莎 51 / 香水檸檬 / 糖



The Portuguese navigator Pedro Álvares Cabral landed in Brazil in 1500 and is generally regarded as the first European to reach South America.

葡萄牙航海家佩德羅·艾瓦里茲·卡布拉爾  
於1500年登陸巴西，被普遍認為最早登陸南美洲的歐洲人。

Cachaca 51 is Brazil's most representative spirit, a rum fermented and distilled from sugar cane juice. This cocktail is also a tribute to the Brazilian national drink "Caipirinha", in which the lime has been replaced by citrus medica to preserve the unique aroma and refreshing flavour.

卡夏莎51為巴西最具代表性的烈酒，以甘蔗汁發酵和蒸餾而成的秣酒。

這杯雞尾酒亦是向巴西膾炙人口的經典調酒「卡琵利亞」致敬，  
以香水檸檬取代青檸，不僅帶來了獨特的香氣，還增添了清新的口感。









# DAVID

Amarula / Vodka / Peppermint / Milk / Cocoa Powder

阿瑪魯拉 / 伏特加 / 薄荷 / 奶 / 可可粉



David Livingstone was a British explorer who did pioneering work in Africa.

As an explorer and missionary, he drew the world's attention to the problem of the slave trade and became one of the greatest personalities in African exploration.

來自英國的大衛·李文斯頓為一名探險家和傳教士，除了致力開拓非洲內陸地區，更使世界關注奴隸販賣問題，成為非洲探險最偉大人物之一。

The marula tree, also called the elephant tree or marriage tree by the locals, is an important part of African culture and history.

Amarula is made from the marula fruit.

當地人稱為大象樹或婚姻樹的馬魯拉樹是非洲文化和歷史中重要的一部分，

阿瑪魯拉奶酒則採用馬魯拉樹果實釀製而成。

# ANTÓNIO

Creme de Kyoho Liqueur / Whisky / Black Tea /  
Lemon Juice / Syrup / Ginger Ale

巨峰紫利口酒 / 威士忌 / 紅茶 / 檸檬汁 / 糖漿 / 薑汁汽水



António da Mota was a Portuguese explorer and one of the first Europeans to set foot in Japan in 1543, and initiated the trading between Japan and Europe.

葡萄牙探險家安東尼奧·達莫塔於1543年成為首批踏足日本的歐洲人之一，並開展了繼之而來日本與歐洲之間的商貿發展。

Due to nomikai, a unique drinking party in Japanese culture, guests order highball when they gather at izakaya, a Japanese bar, which gives bartenders room for their variations. Creme de Kyoho liqueur, which is made from the essence of the high-quality Japanese grape "Kyoho", gives the cocktail an extraordinary fruitiness and sweetness.

源於日本獨特飲酒文化，高球多數為居酒屋必選之列，亦讓這款雞尾酒製造成不少變奏。精選之「巨峰紫」利口酒採用優質日本「巨峰」葡萄的精華釀製而成，賦予雞尾酒非凡的果香和甜味。









# VASCO

Rum / Triple Sec / Sauvignon Blanc / Kiwi /  
Pineapple Juice / Syrup / Mint Sprig

杯酒 / 白橙皮酒 / 長相思白酒 / 奇異果 / 菠蘿汁 / 糖漿 / 薄荷葉



The famous Spanish explorer Vasco Núñez de Balboa was the first European to succeed in crossing the Pacific Ocean through the Strait of Panama.

著名西班牙探險家瓦斯科·努涅斯·德·巴爾博亞，  
是首位經巴拿馬海峽成功到達太平洋的歐洲人。

Sauvignon Blanc is a "national" grape variety in New Zealand, accounting for 85% of the country's wine exports.

As Oceania enters into early spring, there is nothing better than having a cocktail with white wine.

長相思是紐西蘭「國寶級」的提子品種，佔全國葡萄酒出口量八成半。

隨著大洋洲步入初春，清甜的白酒調配雞尾酒乃最好不過。





A S I A 亞洲

Teriyaki Chicken Skewers  
日式照燒雞肉串

HK 港幣 \$148



1 Cocktail & 1 Snack 一杯雞尾酒及一份小食

HK 港幣 \$248



EUROPE 歐洲

Smoked  
Cold-water Prawn Cocktail  
煙燻北冰洋甜蝦沙律杯

HK 港幣 \$148



AFRICA 非洲

Bobotie Spring Rolls  
南非咖喱牛肉春卷

HK 港幣 \$138

Around The World Combo Set 酒遍世界組合

OCEANIA 大洋洲

Coconut Shrimp Bites &  
Mango-Lime Dip  
椰子海蝦配芒果青檸醬

HK 港幣 \$158







AMERICAS 美洲

Cajun Spiced Baby Corn &  
Chimichurri Dip

卡真五香粟米芯配阿根廷青醬

HK 港幣 \$138

