



This is the way we like to eat...

We explore, we discover, we seek flavour

From the Orient, with European touches.

We share, We love, We eat, We drink

Your local

For locals

By locals

CLASSIC COCKTAILS

MARGARITA Espolon tequila, Cointreau, agave, fresh lime	19
FLAMINGO MARGARITA Espolon tequila, fresh lime, blueberry syrup, coconut cream, served tall over ice	20
NEGRONI Tanqueray, Campari, Cinzano 1757 Rosso vermouth	20
WHISKY SOUR Basil Hayden's Kentucky Straight, fresh lemon, sugar, aquafaba, bitters	19
MOJITO Bacardi Blanca, fresh mint, fresh lime, superfine sugar, soda	17
APEROL SPRITZ Aperol, prosecco, soda, fresh orange	16
OLD FASHIONED Maker's Mark Bourbon, Angostura bitters, orange bitters, sugar	20
SIGNATURE COCKTAILS	
BLACKBIRD Amaretto, Maker's Mark, peach schnapps, passionfruit, lemon	23
PEREGRINE St. Germain Elderflower, Cîroc Vodka, orange bitters, pink grapefruit, lemon foam	24
FINCH Bombay Sapphire gin, fresh cucumber, lemongrass syrup, lime juice	21
CARDINAL Bacardi Blanca, Chambord, cranberry, raspberry, lime, rose water, mint	21
HUMMINGBIRD Ink Gin, lavender syrup, lemon, dry vermouth	22
SPARROW Spiced rum, Domaine de Canton ginger, lemongrass syrup, lemon, chilli, rosemary, soda	23
BIRDS OF A FEATHER (serves two) Ask our team for the Birdcage special teapot of the week	30

GINTAILS

INK GIN	18
Fresh lemon, rosemary	
BOMBAY SAPPHIRE GIN	18
Pink grapefruit, mint	
HENDRICKS GIN	20
Cucumber, light tonic, black pepper	
ROKU GIN	20
Domaine de Canton ginger, fresh lime	

MARTINIS

CLASSIC GIN MARTINI	22
Tanqueray Gin, dry vermouth, olive	
ESPRESSO MARTINI	20
NYX Vodka, Kahlua, fresh espresso	
FRENCH MARTINI	20
NYX Vodka, Chambord, pineapple juice, fresh lime	
LYCHEE MARTINI	21
Paraiso Lychee, NYX vodka, fresh lime	

