

GIN O'CLOCK

create your own GT cocktail
in four steps



Step 1. Gin

SELECT YOUR FAVORITE GIN

AUSTRALIA

- 4 Pillars Bloody Shiraz **450**
- Ink gin **480**
- 4 Pillars barrel-aged **500**

BELGIUM

- Filliers dry gin 28 **480**
- Filliers dry gin 28 barrel-aged **600**

FRANCE

- G'Vine **530**
- Citadelle extrême
wild blossom **580**

GERMANY

- Elephant dry gin **780**
- Ferdinand's Saar **870**

UNITED KINGDOM

- J.J. Whitley elderflower **330**
- Fords gin **340**
- Liverpool Rose Petal **350**
- Tanqueray **370**
- Whitley Neill **370**
- Bombay Sapphire **370**
- Whitley Neill
lemongrass & ginger **380**
- City of London (No.1) **450**
- City of London (No.3) **450**
- Martin Miller's **480**
- Hendrick's **530**
- The Botanist gin **690**

OTHER COUNTRIES

- Grandma Jinn's (TH) **340**
- Bols Genever (NL) **510**
- Gin Mare (ES) **560**
- Dancing sands wasabi gin (NZ) **720**
- Ki No Bi (JP) **770**

FOR MORE CHOICES REFER
TO OUR COMPLETE GIN LIST

Step 2. Tonic

SELECT YOUR TONIC

FENTIMANS

- Rose lemonade
- Light tonic
- Pink rhubarb

FEVER-TREE

- Indian tonic
- Mediterranean tonic

LAMB & WATT

- Cucumber

THOMAS HENRY

- Elderflower tonic
- Tonic water

Step 3. Garnishes

SELECT YOUR GARNISHES

- Coriander
- Cinnamon
- Cloves
- Black pepper
- Strawberry
- Lemon peel
- Green apple
- Cherry tomato
- Rosemary
- Star anise
- Ginger
- Cardamom
- Cucumber
- Orange peel
- Sweet basil
- Kaffir lime leaves

Step 4. Bitters

SELECT YOUR BITTERS

- Orange
- Hopped grapefruit
- Vanilla
- Xocolatl mole
- Creole
- Lemon
- Cardamom
- Licorice
- Own decanter

All prices are subject to 10% service charge and applicable government tax.