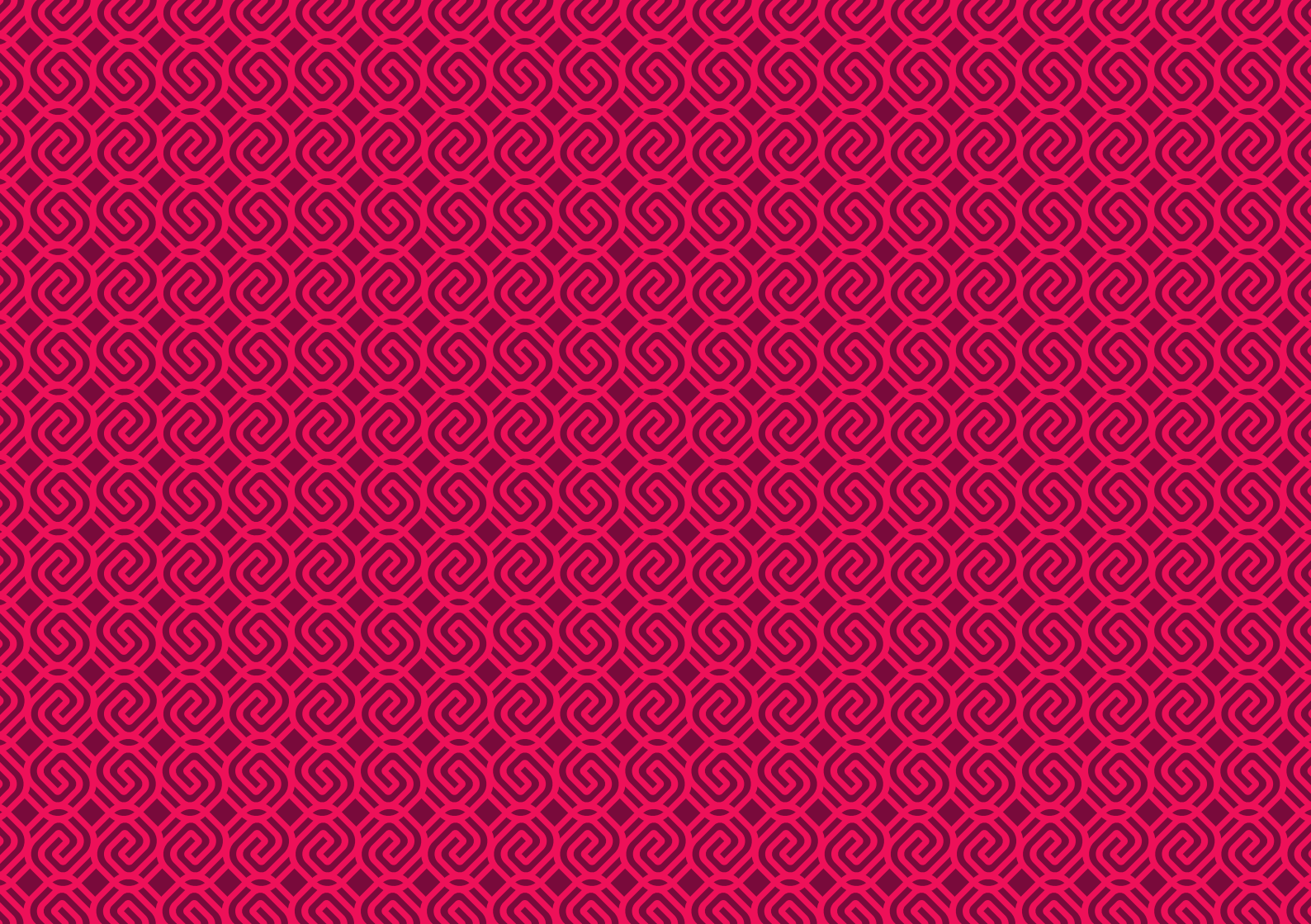




GINGER LILY



COCKTAILS



# INTRODUCING

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## GINGER LILY

Ginger Lily, in the heart of the City, is a lively destination for cocktail aficionados with a love for rum. The cocktails are crafted to suit the modern palate using elevated ingredients inspired by the flavour, diversity and elegance of modern Singapore with a focus on sustainability and innovation.



## STARTER 211 Cal

A great pre-dinner drink with its precise and intense flavours that linger on the palette. It also celebrates the start of our Ginger Lily journey, being the first cocktail created for the bar.

£15



### INGREDIENTS

Havana 7y Rum, Camut 6y Calvados,  
Del Professore Rosso Vermouth

### FLAVOUR PROFILE

Vanilla, Cocoa, Coffee,  
Caramel Spices, Spanish Apples

## COCKPIT COUNTRY 126 Cal

A tribute to this sun-trapped, sugar cane-producing valley in Jamaica – as rum specialists, we want to showcase the exceptional flavours of this great spirit.

£16



### INGREDIENTS

Appleton 12y Rum,  
Maraschino Cherry Liqueur,  
Bitters, Orange Oils

### FLAVOUR PROFILE

Cherry, Toasted Oak-Dried Fruit and  
Hazelnut, Vanilla, Hints of Coffee

Please always inform your server of any allergies or intolerance before placing your order. Our team is always happy to help. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.



## LIGHT AFTER THE STORM

176 Cal



Our twist on the classic  
Dark & Stormy.

### INGREDIENTS

Diplomatico Mantuano Rum,  
Diplomatico Planas Rum, Ginger  
Shrub, Citrus, Sparkling Water

### FLAVOUR PROFILE

Refreshing, Spicy, Sour

£18

## WILSON

113 Cal



Our most popular cocktail since  
we opened and inspired by a  
castaway on a tropical island.

### INGREDIENTS

Havana 7y infused Pineapple Rum,  
Coconut, Citrus

### FLAVOUR PROFILE

Fresh, Fruity, Creamy

£18

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## MON AMOUR

200 Cal

It is love at first taste when champagne unashamedly flirts with orange, vanilla, coriander and cloves.

### INGREDIENTS

Amaro Montenegro, Citrus, Champagne

### FLAVOUR PROFILE

Smooth, Velvety, Bubbly, Bitter Finish



£16

## GREEN WATERFALL

110 Cal

With its green garnish cascading down the glass, this is inspired by the beauty of the Iguazu Falls on the border between Argentina and Brazil.

### INGREDIENTS

Derrumbes San Luis Potosi Mezcal, Citrus, Cucumber, Mint, Ginger Beer

### FLAVOUR PROFILE

Refreshing, Citrussy, Minty



£18

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## THE BREAK

245 Cal

Smooth and distinct in its taste, spice from whisky rye grains mix and muddle with the sweetness of fortified wine.

### INGREDIENTS

Bulleit Rye Whiskey, Del Professore Rosso Vermouth, Asahi Beer, Fernet Branca, Maple Foam

### FLAVOUR PROFILE

Full Bodied, Creamy, Intense

£18



## DEEPER SLIDE

100 Cal

Vibrant with a play on sweet fruit flavours culminating in a silky finish.

### INGREDIENTS

Tanqueray No 10 Gin, Red Pitaya, Citrus

### FLAVOUR PROFILE

Citrusy, Silky, Smooth

£18



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## YOUR TAI 212 Cal



This prominent rum-flavoured, non-sweet cocktail is our take on a Mai Tai.

### INGREDIENTS

Moonymusk Gold Rum, Havana 3y Rum, Martell Cognac, Orgeat, Citrus, Bitters

### FLAVOUR PROFILE

Tropical, Fruity, Fresh

£18

## DANTEL 235 Cal



Ginger Lily guests, Dani and Telma, challenged us to create a special drink from their favourite flavours and this alluring combination of sweet toasted sugar and fruit was the result.

### INGREDIENTS

Yaguara Organic Cachaca, Cointreau, Candy Floss, Peach, Citrus, Pineapple

### FLAVOUR PROFILE

Fresh, Fruity, Tropical

£18

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## SIGNATURE COCKTAILS

### ASHLEY 122 Cal

A sweet, fruity and citrus combination bringing a bright and refreshing botanical flavour to your palette.

#### INGREDIENTS

Malfy Rosa Gin, Maraschino Cherry Liqueur, Citrus, Mango

#### FLAVOUR PROFILE

Zesty, Citrussy, Cherry, Mango



£15

### AL FRESCO 157 Cal

Our bar manager, Francesco, created this cocktail to refresh the senses after a late night out.

#### INGREDIENTS

Amaro Angostura, Coconut, Bitters, Lime Sherbet

#### FLAVOUR PROFILE

Fresh, Fruity, Tropical



£15

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## MEDIMAR 136 Cal

Inspired by sun-soaked Mediterranean days, our signature Vodka Martini is based on the flavours of truffle, basil and parmesan.

### INGREDIENTS

Broken Clock Infused Truffle Vodka,  
Del Professore Classico Infused  
Basil Vermouth, Parmesan

### FLAVOUR PROFILE

Savoury, Mediterranean



£18

## APHRODITE 180 Cal

Paying homage to the late-night bars found across South East Asia, this is our twist on a Singapore Sling with Cherry Liqueur as the hero.

### INGREDIENTS

Vitoria Regia Gin, Citrus,  
Bitters, Cointreau Liqueur,  
Benedictine Liqueur, Ratafia  
Cherry Fortified Wine

### FLAVOUR PROFILE

Fruity, Fresh, Velvety



£18

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SIGNATURE COCKTAILS

## RELIEF 102 Cal

What a relief – it's low calorie so you can indulge in the exceptional flavours.

£16



### INGREDIENTS

Ketel One Infused Tarragon Vodka,  
Rhubarb Cordial, Citrus

### FLAVOUR PROFILE

Revitalising, Intense, Light



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