

A D E C A D E O F M O M E N T S

To celebrate a decade since GÖNG Bar opened its doors in 2014, we present a brand- new innovative cocktail menu.

Drawing inspiration from the icons and moments that have shaped London and the UK over the past ten years, GÖNG's expert mixologists have crafted each cocktail to take you on a nostalgic trip down memory lane, providing an experience of reminiscence with every sip.

All cocktails are £25

2014

Skyrise

The Grand Opening of 'The Cheesegrater'

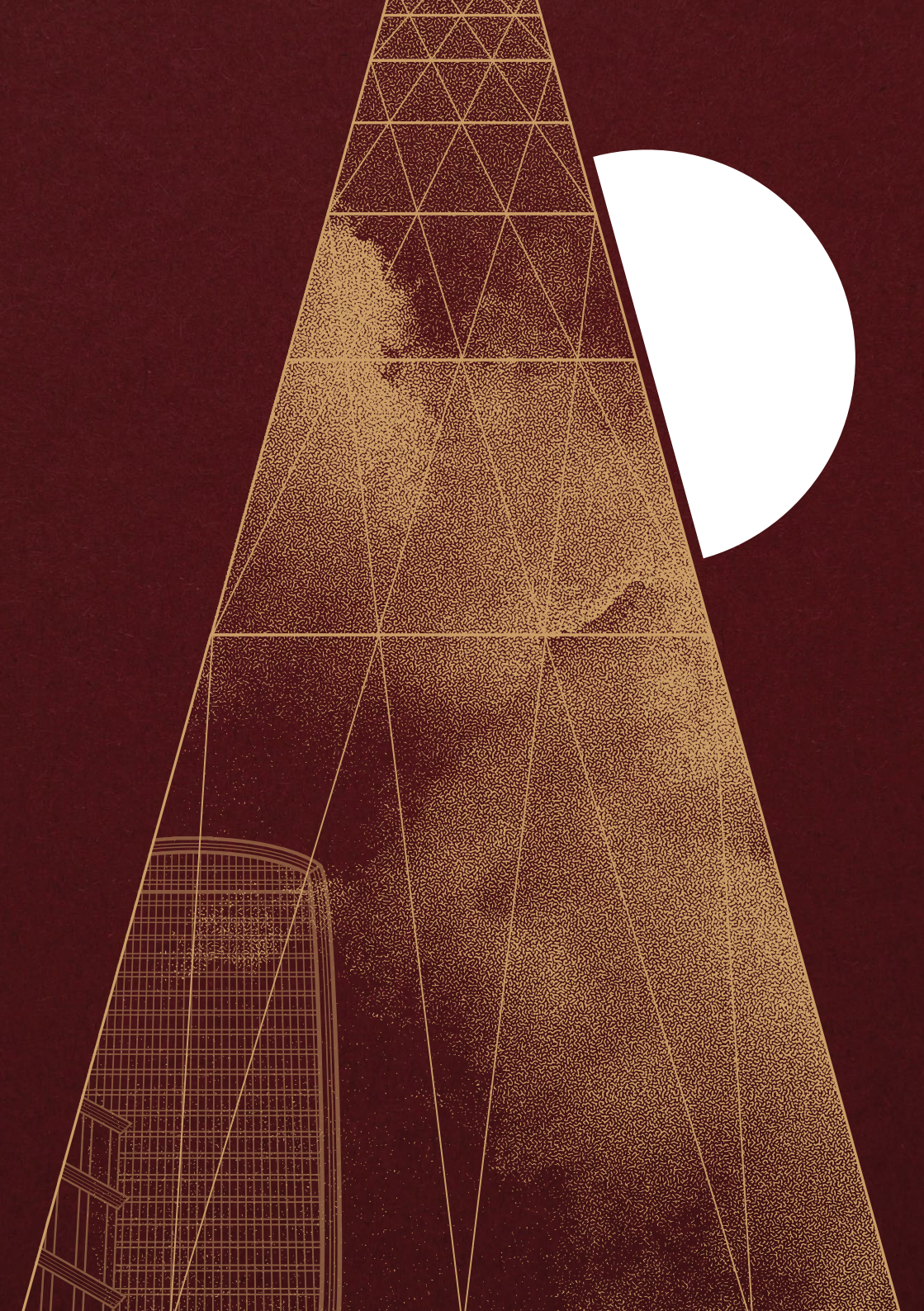
*Hennessy V.S.O.P. Manzanilla Sherry.
Toasted Pine Nut Orgeat.
Burrata. Clementine Acid*

Featuring Burrata as its main ingredient, Skyrise boasts a luxurious, silk-like texture with a delicately fresh finish. Representing the unveiling of The Leadenhall Building in 2014, known as The Cheesegrater for its distinctive wedge shape, the launch marked a significant moment in London's architectural and economic advancement.

It showcased the city's dedication to environmental sustainability through its innovative and eco-conscious design features.

Today, The Cheesegrater remains a key feature of London's skyline, drawing visitors from across the globe.

This iconic building can be seen to the north of GÖNG Bar.



2015

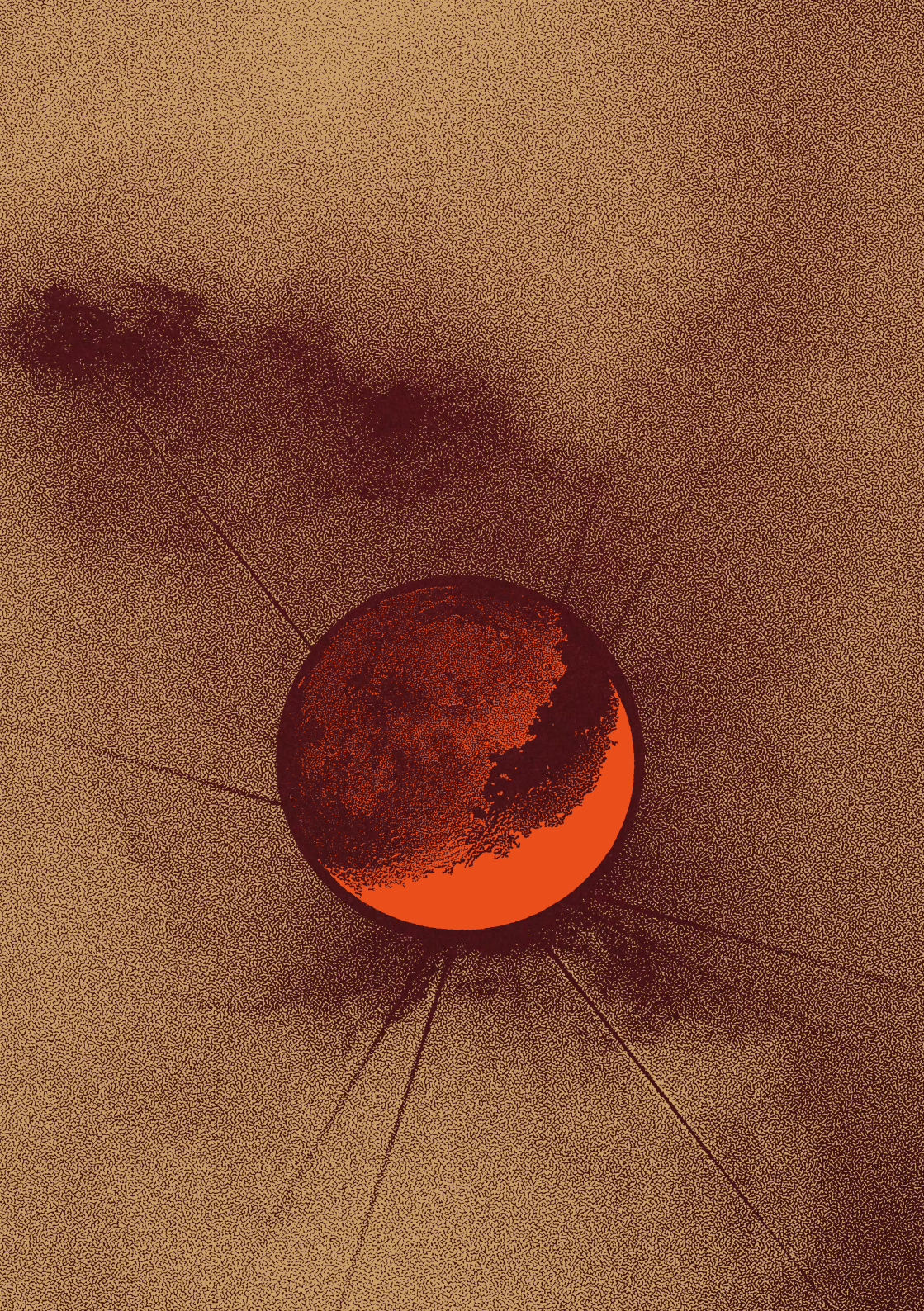
Mystic Moon

Supermoon, Lunar Eclipse

*Mineralised El Rayo Tequila.
Mineralised Ojo De Dios Mezcal.
Paragon Timur Berry. Lillet Blanc. Suze*

Infused with natural, earthy undertones,
Mystic Moon captures the essence of moon soil
through its distinct mineral notes.

Inspired by the evening of 27th September 2015, when
stargazers across the UK were captivated by a rare
supermoon eclipse, followed by a total lunar eclipse with a
spectacular 'Blood Moon' taking on a reddish
hue as the Earth's shadow passed over it.



2016

Flash Fusion

Celebrating The Legacy of David Bowie

*El Rayo Tequila, Bombay Sapphire,
30&40 Eaux De Vie, Agave, Szechuan
Peppercorn, Chamomile & Szechuan
Bud Soda*

Taking inspiration from the legendary David Bowie's iconic flash, this cocktail's main flavour is Szechuan, offering a sensation that electrifies the taste buds and provides a subtle tingling effect on the tongue.

David Bowie, born in Brixton is celebrated as one of the most influential musicians of the 20th century.

Throughout his lifetime, his innovative music and mesmerising performances captivated audiences worldwide.



In order
to
be
irreplaceable
one must
always
be
different.
Coco Chanel

2017

Fragrant Touch

Women's March

*Belvedere Pure Vodka. Sandalwood. Italicus.
Jasmine Tea. Veuve Clicquot Champagne*

Fragrant Touch represents the spirit of the Women's March in 2017, a significant moment in the UK echoing the global call for women's rights and social justice.

Drawing inspiration from Coco Chanel's revolutionary impact on women's fashion, GÖNG has paid homage to Chanel fragrances by basing the cocktail on ingredients inspired by the timeless scents.



2018

Into the Unknown

**Recognising Stephen Hawking's
Groundbreaking Theories**

*Woodford Rye. Cocchi Di Torino.
Shiitake Mushroom. Honey.
Soy. Cocoa Nibs*

A unique twist on the classic Manhattan cocktail, *Into the Unknown* pays tribute to Stephen Hawking's lifelong dedication to science.

With its deep black colour and sparkling finish, this drink captures the feeling of gazing into space.

Stephen Hawking, one of history's most influential scientific minds, was an English cosmologist, author, and theoretical physicist.

His groundbreaking theories on the origins and mechanics of the universe, from colliding black holes to the Big Bang, revolutionised modern physics.



2019

Rhubarb

The Ban of Single Use Plastics

*Pod Vodka, Manzanilla Sherry,
Amaro Santoni, Rhubarb Pulp Cordial,
Rhubarb & Basil Lassi*

Inspired by the significant step taken in 2019 to ban single-use plastics and reduce plastic pollution, GÖNG introduces a unique cocktail crafted exclusively from rhubarb.

By implementing various extraction techniques, the team ensures that the rhubarb is fully utilised with minimal waste.

In collaboration with award-winning ceramist Bryony Applegate, the cocktail is served in a custom vessel made from clay. This choice reflects rhubarb's minimal processing requirements after excavation, making clay a more sustainable option than glass.

2020

Applause

Thursday Applause for the NHS

*Grey Goose Vodka, Mint Leaf, Mint Stem,
Coconut Water, Citrus*

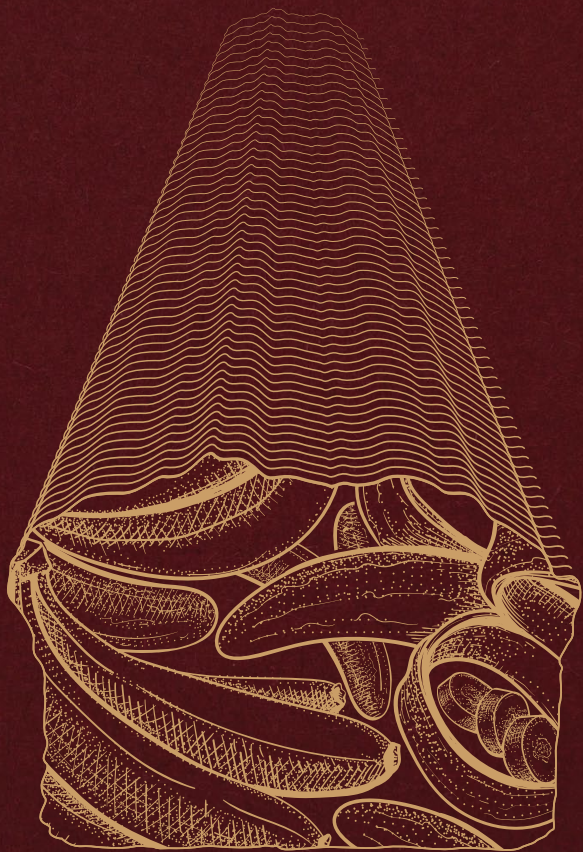
In recognition of the extraordinary dedication
and exceptional work demonstrated by the
remarkable NHS staff, GÖNG has crafted Applause.

This delightful blue and white cocktail pays tribute to the
weekly Thursday applause that united thousands in 2020.

What began as a spontaneous gesture, soon became a
national tradition, with people across the country applauding
and cheering from their doorsteps, balconies, and windows
every Thursday at 8pm. This heartfelt ritual served as a
unifying symbol of gratitude towards the NHS.

For each cocktail sold, £1 will be
donated to Guys & St Thomas' Charity.





2021

Banana Bread

The Year of Baking

*Havana Club 7yo. Banana. Coconut Demerara.
Tonka. Angostura*

In 2021, baking emerged as a popular trend across the UK, with Banana Bread taking the spotlight as the ultimate sweet treat to make in lockdown. Inspired by this culinary trend, GÖNG has crafted a delectable cocktail to capture the essence of Banana Bread.

This unique creation features the comforting flavours of bananas, offering an enticing sip that captures the essence of homemade baking.



2022

Lilibet

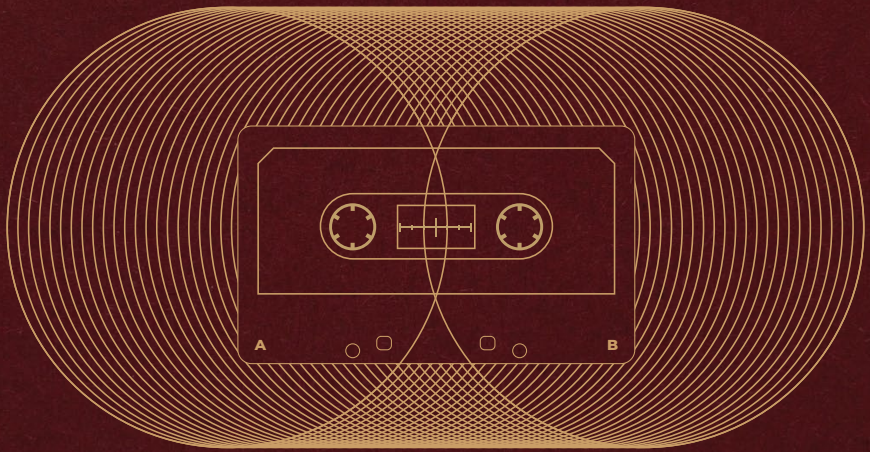
Celebrating the Life of Queen Elizabeth II

*No.3 Gin. Manzanilla Sherry. Lavender. Mahlab.
Clarified Butter. Ube. Veuve Clicquot Champagne*

Lilibet draws inspiration from the late Queen Elizabeth II,
the longest-reigning monarch in British history.

Featuring lavender-infused No.3 gin, symbolising the Queen's
love for the colour and flower, this sparkling cocktail
radiates elegance and sophistication.

In 2022, the world honoured the historic milestone of
The Queen's Platinum Jubilee, marking 70 years of her reign.
To celebrate this wonderful anniversary, events took place
all over the UK with the lighting of beacons, street parties,
and an incredible Coronation Concert at Buckingham Palace.



2023

Then & Now

The Beatles Last Song

*Dewar's Whisky. Adjusted Crème de Pêche.
Honey Water. Citrus. Soda*

Taking inspiration from one of GÖNC's most popular cocktails from their first menu, the team has re-engineered Then and Now to integrate modern techniques and methods.

The name Then and Now is a spin on the title of The Beatles song "Now and Then," which was recorded back in 1969 but released in 2023.

While "Now and Then" may not have achieved the same level of recognition as some of the Beatles' other songs, it still serves as a testament to the band's legacy.



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Italicus, Jasmine Tea, Veuve Clicquot
Champagne
- 2018 *Into the Unknown*
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Mushroom, Honey, Soy, Cocoa Nibs
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All cocktails from this menu are priced at £25