CONNAUGHT BAR

THE CONNAUGHT

OF THE MOMENT

With Agostino Perrone and Giorgio Bargiani at the helm, this menu celebrates their creativity and spirit of adventure, introducing fresh twists on cocktails using rare botanicals, unique blends and rediscovered vintages.

OF THE MOMENT

COCKTAILS

AFTERGLOW 30
A lingering and glowing feel that lasts beyond dusk, with smoky, citrussy and dark fruit notes wrapping the occasion in quiet elegance. Johnnie Walker Blue Label Whiskey, Sweet Vermouth infused long pepper, Yuzu & cherry sherbet, Suze.

WEIGHTLESS 45
An airborne sensation, floating and levitating above citrussy and green flavours that softly combine to lift the spirit. Patron El Alto Tequila, St Germain infused galangal, soft lime, pino mugo, Maley Cider, ginger spray.

LOW TIDE 35
Pulling back the Whiskey tide of a classic Manhattan to create a reverse and charming balance of botanicals, nutty and spicy flavours. Sir Davis Rye Whiskey, Amaro Nonino, White Port infused walnut, coriander bitters.

RISING SUN 30
A refreshing, bright blend that celebrates and unites the richness of coffee growing tradition and the tropical notes of South America with aperitivo culture. Roku Gin, Lavazza Speciality Coffee clarified soy milk, black cardamom, pink grapefruit juice, soda water.

FLOREO 35
A graceful, flowering movement of nutty, fruity, spicy, and lightly fresh flavours pay tribute to classic cocktail tradition reimagined through Andalusian notes. Macallan 12yo Sherry Oak cask whiskey, pineapple mint & sage shrub, apricot liqueur, Valdespino Inocente fino sherry, coriander bitters.

IL FREDDO 35
Shaking gelato and mixology culture for a cooling and spirited layering of floral, bitter and herbal notes. Courvoisier XO Royal, Campari, 100% coconut cream, coffee gelato.