

Cocktail Menu



FLAMINGO ROOM COCKTAIL

Our alluring, blush pink house cocktail is presented in a slender-legged crystal glass, topped with egg white foam and dusted with a feather-light flamingo. Subtle berry notes refresh the palate and awaken the senses.

beefeater london dry / lillet rosé / raspberry / lemon



HUMMING BIRD

Mezcal and grilled pineapple unite in a sweet-and-smoky dance, creating a cocktail as untamed as the wild hummingbird. Each sip is a flutter of tropical heat and smoky intrigue, carrying you to a moonlit campfire deep in the heart of the African bush.

vida mezcal / suze / caramelised pineapple / agave



AFRICAN BEET

A medley of umami unfolds in this vibrant, sunset-hued cocktail. The earthy essence of bold beetroot is beautifully tempered by the light, botanical soul of gin.

beefeater london dry / beet / lychee



GUILTY PLEASURE

An irresistibly delightful concoction of warming rum and sherry punch with tart, fruity raspberry. Translucent and topped with fluffy raspberry cream foam, this is a sweet memory from far off African shores.

havanna club 3 años / sherry / raspberry / coconut / whey



GOLDEN GOOSE

A bright, effervescent remix of the classic Paloma, a taste of pure sunshine. Coriander-infused tequila provides an aromatic, spiced base, while a whisper of smoky mezcal adds an intriguing depth.

altos plata / siete misterios doba-yej / coriander / gooseberry / grapefruit soda



ZOOLANDER

All the action takes place right here in this thrillingly bold, big-top menagerie of flavours. Fruity, ever-so-slightly sour, balanced with a bitter afternote.

banana washed dark rum / punte mes / african citrus / tiki bitters / banana crisp



LITTLE SAVANNAH

Strawberry gin and Rooibos are paired to create an easy-drinking G&Tea. Delicate, fruit-fresh strawberry balances the sensual, woody undertones of South Africa's iconic Rooibos tea.

beefeater pink / rooibos cordial / verjus / tonic water / strawberry leather



PICK ME UP

A decadent tiramisu-you-can-sip for the perfect end to your evening. Michter's Bourbon and a velvety blend of coffee, vanilla, and creamy mascarpone recreate the classic Italian dessert.

michter's bourbon / madagascar vanilla / arabica coffee / mascarpone cloud



STEPS TO AFRICA

A bracing splash of the sea infuses this dry, sapphire-tinged G&T. A classic aperitif inspired by the Cape Atlantic Ocean and the fine botanicals that are unique to its coastline.

beefeater london dry / sapphire cordial / lemon / aromatic bitters / tonic water



THE RUBY GEM

Short, dark and handsome with just enough fruity sweetness to balance the deep herbal, slightly bitter flavours in this classic gem. You can always count on a Negroni to deliver.

plymouth gin / plymouth sloe / martini bitter / cocchi vermouth di torino / crème de cassis / blackberry