

CIRQ



B A R & L O U N G E

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

C I R O

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SIGNATURE COCKTAILS

THE EARL OF CALABRIA 25

Tanqueray no.10, Licor 43, Bergamot, Citrus,
Condensed Milk

A drink evolution that starts creamy, followed by bright bergamot, with a soft gin finish

PAVLOVA BRÛLÉE FIZZ 24

Cîroc, St Germain, Passionfruit, Citrus, Egg White, Soda

Bright, fruity, fresh, served with a lemon myrtle meringue

COPA DE CLAVOS 26

Don Julio Blanco, Yellow Chartreuse, Mandarin,
Clove, Agave

Zesty, woody, earthy, with agave spirit notes throughout

FIRESTONE 26

Martell VS, Crème de Cacao, Dry Cassis, Cayenne,
Chocolate Bitters

*Warm notes of cognac, dark chocolate & red fruit notes,
subtle cayenne spice*

C I R O



SIGNATURE COCKTAILS

WHITE RABBIT 25

Herradura Plata, Coconut Liqueur, Coco Lopez, Citrus,
Kaffir Lime Leaf

*Kaffir lime leaf meets rich coconut, with a bright tequila base
and citrus for balance*

SMOKEY SKYE 26

Talisker 10YO, Woodford Reserve Bourbon, Drambuie

Subtle peat, smooth honey notes and oaky bourbon

SPRINGTIME CALLING 24

Grey Goose, Dry Cassis, Aperol, Strawberry,
Lemongrass

Bright fruit notes, sweet yet dry

DRY COUNTY, SWEET FASHIONED 33

Jack Daniel's Bonded, Diplomatico Exclusiva,
Crème de Banane, Brown Sugar, Charred Pineapple

*Bold & oaky, smooth, rich demerara notes, combined with
the sweet, smokey notes of charred pineapple*