

DC
COCKTAILS

SIGNATURE COCKTAILS

CLAUDE MONET COFFEE | 85

Domaine De Charron 2001 | Cold Brew Coffee Liqueur | Muscovado

"I perhaps owe having become a painter to flower"

DANCE AT LE MOULIN DE LA GALETTE | 58

Le Calvados Pays d' Auge | Cointreau | Chiang Mai Honey

"the most beautiful painting of the 19th century"

CUERNAVACA | 55

Don Julio Anejo | Grand Marnier | Cucumber | Citrus

"Al mal tiempo, buena cara"

SAM, ONE MORE PLEASE! | 55

Plantation Pineapple Rum | Diplomatico Planas | Cointreau | Pineapple

"if you really care about me, you will have to keep that secret"

TEMPERANCE

NON-ALCOHOLIC

AFTER 5PM | 30

Cantaloupe | unrefined Molasses | Mint | Citrus

"the evening of a well spent life brings its lamps with it"

LADY IN TOWN | 30

Dragon fruit | Blueberry | Honey

"she amazing..."

BEAUTY PARLOR | 25

Pineapple | Passion fruit syrup | Citrus

"Garry had his chocolate factory, I have my fear and fancy parlor".

CLASSIC COCKTAILS

Please approach our bartender on your desired preferences

WHISK(E)Y

SINGLE MALT

RM

Highland

Old Pulteney 12 years	40%	45
Old Pulteney 15 years	46%	68
Glenmorangie 18 Years	43%	98

Lowland

Bladnoch 10	46.7%	65
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Speyside

The Macallan 15 years	43%	88
The Macallan 18 years	43%	158
The Macallan Edition 5	48.5%	105
Glenfiddich 15 years	40%	68
Glenfiddich 18 years	40%	92

Islay

Lagavulin 16 years	43%	60
Bowmore 15 years	43%	56
Bowmore 18 years	43%	85

Bourbon

Maker's Mark	45%	40
Woodford Reserve	45.2%	52

BLENDED SCOTCH

Chivas Regal 18 years	40%	72
John Walker & Sons XR 21	40%	90

Irish

Jameson	40%	40
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GIN

Bulldog	40%	36
Hendrick's	41.4%	48
Monkey 47	47%	90
Martin Millers	45.2%	50
Sipsmith	41.6%	68
Nasty Nangka	45%	55
Drumshanbo Gunpowder	43%	58
Chase Pink Grapefruit & Pomelo	40%	75
Four Pillars Rare	41.8%	50
Four Pillars Navy Strength	58.8%	65
Ki No Bi	45.7%	62

All of the Gins is served together with your choice of East Imperial Burma Tonic, Grapefruit Tonic, or Premium Soda Water

RUM

Flor de Cana	40%	43
Plantation Pineapple	40%	45
Plantation Original Dark	40%	36
Diplomatico Planas	47%	45

VODKA

Grey Goose Original	40%	43
Belvedere	40%	42
T & T	44%	36

AGAVE

Don Julio Anejo	38%	35
Padre Azul Reposado	38%	75
Machetazo Joven Mescal	45%	43

APERITIF E DIGESTIF

Campari	25%	20
Fernet Branca	35%	28
Frangelico	20%	20
Patron XO Café	35%	30
Jagermeister	35%	30
Mr Black Cold Brew	25%	40
Bailey's Irish Cream	17%	22
Mathilde Framboise	18%	40

GRAPPA

Speri, Grappa Di Amarone	45%	65
Libarna Gambarotta Invecchiata	40%	54

COGNAC

Remy Martin Louis XIII	40%	1000
Hennessy Paradis Imperial	40%	500
Hennessy XO	40%	126

ARMAGNAC

Domaine de Charron 1990	46.6%	108
Domaine de Charron 1995	48.7%	95
Domaine de Charron 2001	50.6%	78

JUICES (BOTTLE)

RM

Orange Juice, Folkingston's	20cl	22
Mango Juice, Folkingston's	20cl	22
Elderflower drink, Folkingston's	20cl	22
Pink Lemonade, Folkingston's	20cl	22

SOFT DRINKS

East Imperial Burma Tonic	15cl	20
East Imperial Soda Water	15cl	20
East Imperial Mombosa Ginger Beer	15cl	20
East Imperial Grapefruit Tonic	15cl	20
Coke	32cl	12
Coke Light	32cl	12

WATER

Acqua Panna	75cl	20
San Pellegrino	75cl	20

COFFEES

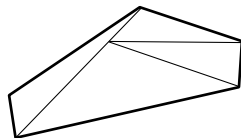
Black Coffee	18
Cappuccino	18
Latte	18
Caffe Macchiato	18
Espresso	18
Caramel Latte	18
Decaffeinated	18

TEAS

English Breakfast	18
Earl Grey	18
Chamomile Flowers	18
Peppermint	18
Green Tea	18
Blackcurrant and Hibiscus	18
Jasmine Silver Needle	18



CRAFTED BY MIXOLOGIST
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DC. RESTAURANT
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