



# **sabai sabai**

..... *Cocktail menu* .....

# Cocktail Menu... drinks with a twist

## Classics

### Martini

*The sophisticated classic, served with Absolut Vodka or Tanqueray Gin a splash of Vermouth and an olive or lemon twist*

### Long Island Iced Tea

*A splash of Vodka, Gin, Bacardi, Cointreau and Tequila shaken with lemon juice and floated on Cola*

### Peach Bellini

*Sparkling wine sat on top of peach puree – simple yet elegant*

### Margarita

*Tequila, Grand Marnier and lime juice shaken and served straight up or on the rocks*

## Twist

### Lychee Martini

*Fresh lychees muddled with gin, Kwai-Feh lychee liqueur and apple juice, light and floral, a perfect way to start your evening*

### Long Thailand Iced Tea

*Lemongrass infused Vodka, Hendricks Cucumber Gin and Ginger and chilli spiced Tequila shaken with lime juice and floated on lemonade*

### Oriental Bellini

*Sparkling wine mixed with Kwai-Feh Lychee Liqueur, Rose and Jasmine syrup*

### Ginger and Chilli Margarita

*Fresh ginger muddled with ginger and chilli spiced tequila, Grand Marnier and lime juice*

**Further cocktails are available on request. Please ask a member of staff**

*Alcohol is old!! People have been drinking for thousands of years. The ancient Egyptians believed the God Osiris invented beer and considered it a necessity of life. They had 17 types of beer and 24 varieties of wine. For as long as people have been drinking (the oldest “ale jug” discovered is 12000 years old and from the Neolithic period) they have probably been mixing drinks. The Minoan Cretans mixed up bizarre proto cocktails of wine, mead and beer... In Homers Iliad slave girls concocted drinks of wine, cheese, honey and raw onion.*

*In China at around 7000BC they fermented rice, honey and fruit The first recorded still was produced by Muslim chemists between the 8-9th centuries and the word alcohol probably has its roots in the Arabic “Al” – the definite article and “gawl” – demon or spirit – which is probably where we get the term “spirit”.*

*The arrival of sugar opened up a whole new era in producing mixed drinks. By medieval times, the rich were flavoring their ales with sugar and spices brought from the East by land and sea. It was prohibition, strangely, the banning of alcohol that gave birth to the cocktails we know, and love, today. When the United States made liquor illegal, bartenders and customers went to Europe or Cuba. Harry's Bars in Paris and Venice and the hotel bars in London took off, as spirits and exotic fruits and juices were widely and cheaply available. By the time prohibition was repealed in 1933, flash drinks in smooth bars were the standard for the Western sophisticate, and the cocktail age was born.*