

# U M A C U C I N A



## COCKTAIL

		The Templum	130
		Fresh lemon and mango flavoured with Cempaka petals, shaken with Galliano and Jose Cuervo Reposado tequila. Served long, floral and flavoursome.	
COMO Mai-Tai	145		
A twisted classic mai tai of dark rum, light rum, amaretto, lime. Fresh pineapple, and house made rosemary syrup top up with sparkling wine.			
Rose'ale	145	Uma Delight	130
Gin infused by organic rosella with mango puree, lime, and agave syrup.		Cacao and homemade rose water sugar combined with fresh lime and Havana three-year rum. Double shaken with egg white and served straight up. Floral with a touch of chocolate sweetness.	
Belibis	130	Uma Thurman	130
Grey Goose vodka combined with Orgeat, Cherry Heering, balanced with Angostura Bitters and fresh lime. Served straight up topped with sparkling wine.		Maplewood-smoked bourbon whisky stirred with Campari and Canadian maple syrup. Served on the rocks with a Campari-soaked cherry.	
Galvanise	130		
Peach and lemon shaken with thyme and gin. Served long topped with a dash of soda. Fruity and refreshing.			
Uma Cucina Negroni	130		
Our variation of the famous Italian aperitif. Gin, Campari and Martini Rosso shaken with homemade strawberry jam and served tall topped with sparkling wine.			
Dragonfly	150	Virgin Peach Collins	65
Chilli-infused cognac balanced with cooling chamomile-tea syrup and shaken with fresh lime juice. Served straight up. Calming with enduring warmth.		Fresh lemon and peach shaken with thyme and a touch of sugar. Served long over ice topped with Soda.	
Maple Moonshine	130	Mango Sacrifice	65
Fresh basil and apple juice combined with maple syrup, lemon juice and bourbon whisky. Shaken and served tall over ice with a ruby Port float.		Mango and lemon shaken with Cempaka syrup and topped with soda.	

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