

# THE GOLDEN AGE OF COCKTAILS

*Frank tasted his first cocktail at the iconic American Bar  
at the Savoy, the most glamorous establishment  
in London in the early 20th century.*

*This was the golden age of cocktails, when bartenders were  
household names and a spirit of experimentation yielded drinks  
with bold flavours and unusual combinations.*



## **CANARY / 140**

Ocho Blanco Tequila, Alipus San Andrés Joven Mezcal, Turmeric,  
Lime, Grapefruit, Cynar Reduction, Topped with Soda Water

## **TONKA SMASH / 150**

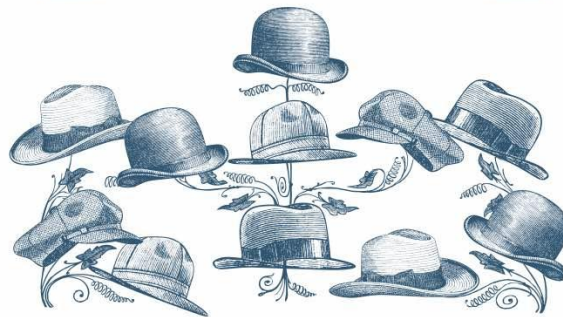
Tonka Bean-Infused Buffalo Trace Bourbon,  
Blood Orange, Jerry Thomas Bitters

## **CAMELLIA & DAISY / 150**

Olong Milk Tea-Infused H by Hine Cognac,  
Homemade Orange Cordial, Egg White, Orange Bitters

## **MORNING KISS / 140**

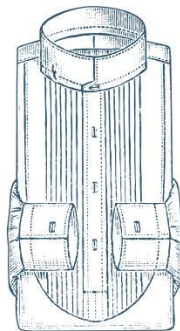
Coffee Bean-Infused Amaretto, Yuzu,  
Homemade Grapefruit Cordial



## HOMAGE TO PROHIBITION

*As an exchange student in New York, Frank embraced the spirit of prohibition. Behind the hidden doors of a speakeasy, he mixed his first drink with bootlegged alcohol.*

*The world had taken an altogether darker edge after the war, a mood that translated into aromatic, headier cocktails.*



### HOUSE OF QUINCY / 140

Pig's Nose Blended Whisky, Diplomático Reserva Exclusiva Rum, Green Chartreuse, Kaffir Lime, Lemon, Grapefruit Bitters

### EMPIRE BOULEVARDIER / 160

Hibiki 12 Years Whisky, Aperol, Campari, Antica Formula, Homemade Cardamom Bitters

### LA FEMME / 140

Red Pepper-Infused Four Pillars Rare Dry Gin, Yuzu, Kaffir Lime, Topped with Prosecco



## FOXGLOVE SIGNATURE COCKTAILS

*Frank's adventures across the globe led to a lifelong  
appreciation of exotic spirits.*

*In the post-war period, complex, fruity cocktails captured  
the cultural zeitgeist. Served with extravagant  
garnishes in elaborate glassware, fusion cocktails were  
the toast of the drinking classes.*



### **FOX MARTINI / 140**

Four Fox Saké, Tanqueray Gin, Maraschino Cherry,  
Grapefruit Bitters

### **GUATEMALA FASHIONED / 150**

Zacapa 23 Years, Fernet Branca, Black Currant,  
Dark Chocolate Bitters

### **RHUBARB / 140**

Belvedere Vodka, Agave Nectar, Raspberry, Lemon, Rhubarb Bitters

### **MIZUWARI / 160**

Hibiki 12 Years Whisky, Plum Wine, Chocolate Bitters,  
Dash of Plum Soda

### **EASTERN PROMISE / 140**

Green Pepper-Infused Four Pillars Rare Dry Gin, Yuzu Marmalade,  
Guava, Lemon, Star Anise, Dash of Absinthe

### **BITTER TRUTH / 140**

Angostura Bitters, Kraken Black Spiced Rum,  
Homemade Orange Cordial, Apple Juice, Lime

### **TROLLEY SERVICE / 220**

**(ONLY AVAILABLE IN THE ORIENTAL EXPRESS CABIN)**

Inspired by the grand hotels of the early 1900s, our bartenders will  
come to your table to stir you Frank's favourite cocktail, the Sazerac.  
Choose from our selection of unique spirits and cocktail bitters.