

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

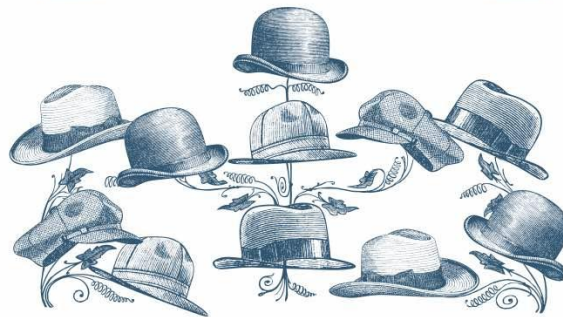
Tonka Bean-Infused Buffalo Trace Bourbon,
Blood Orange, Jerry Thomas Bitters

CAMELLIA & DAISY / 150

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

MORNING KISS / 140

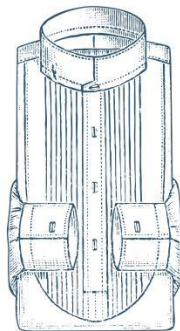
Coffee Bean-Infused Amaretto, Yuzu,
Homemade Grapefruit Cordial



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.