

LEOPARD ROOM PRIVATE FUNCTION MENU

COCKTAILS

20

The Royal Spritz

Aperol, Martini Bianco, Orange Bitter, So Jenny Alcohol-Free Sparkling Wine

A classic combination of flavours with Martini Bianco and Aperol which complement the essence of orange bitter to make the perfect aperitivo.

The Lemon Tart

Havana 3, Apricot, Lemon Juice, Sugar Syrup, Egg White, Angostura Bitters

A perfect blend of rum, apricot brandy and lemon juice to make the ideal cocktail which can be enjoyed anytime of the day.

The Twinkle

Gin, Crème de Violette, Bénédictine, Lemon Juice, Champagne

A classic Champagne cocktail with some distinctive herbal liqueurs and gold leaf which makes this drink unique and complex.

The Purple Sour

Pisco, Berries, Lemon Juice, Blue Pea Powder, Honey Sugar, Egg White, Crème de Violette

A sour cocktail with a refreshing finish of berries and Muscat grape.

The Rose

Calvados, Rosehip Cup, Cherry Liqueur, Martini Rosso

A twist on the classic negroni cocktail with more complex fruit flowers.

The Pink Blossom

Gin, Blue Pea Infused Maraschino, Homemade Lemon & Elderflower

Refreshing citrus complemented with Maraschino cherry.

The Fizz

Alcohol-Free Gin, Lemon Juice, Blue Pea Tea, Honey, Alcohol-Free Sparkling Wine

A take on the classic French 75 Cocktail served with alcohol-free elements.

 Denotes a favourite signature dish of Mrs T, our Founder and President

Vegetarian — (v) | Vegan — (ve)

Additional Vegetarian, Vegan, Halal and Gluten-Free options available

#RubensHotel | #EnglishGrill | #CurryRoom | #NewYorkBar | #LeopardBar | #bbarlondon

The Rubens at the Palace, 39 Buckingham Palace Road, London, SW1W 0PS

meetrb@rchmail.com | www.rubenshotel.com