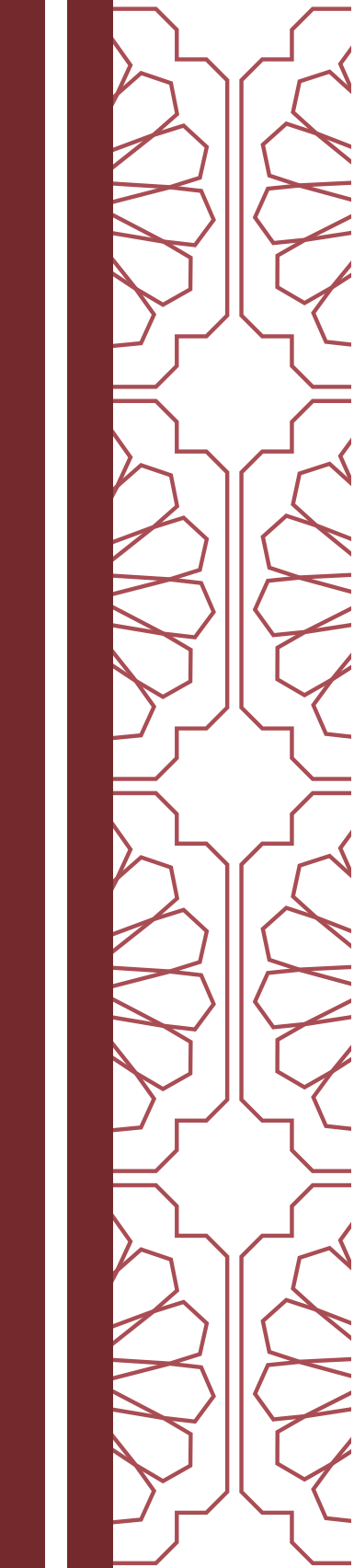




J JUSTINDIA 印象派



BAR MENU 酒吧菜單

印象派的酒吧菜單由經驗豐富的調酒師Joseph和主廚Justin精心打造，靈感來源於阿育吠陀（印度的養生之道）。菜單包含了11款運用慢煮、奶洗和油洗等技法，融合不同印度香料風味的創意雞尾酒（其中三款是無酒精）。如胡蘆巴、伊杜基小荳蔻和香根草等，旨在與美食相呼應，讓用餐體驗更完整。另外我們也搭配了八款充滿印度風味的佐酒小食增加品酒樂趣。

Crafted by mixologist Joseph and Chef Justin, draws inspiration from Ayurveda, the ancient Indian art of well-being. features 11 cocktails (3 non-alcoholic) made using techniques like milk or fat-washing to highlight Indian spices such as fenugreek and Idukki cardamom. These drinks complement the cuisine, accompanied by Indian-inspired bar bites.

BAR MENU

酒吧菜單

COCKTAIL 雞尾酒

1. CURRY COLLINS

aged white rum, curry leaves soda, lemon zest, yuzu lemon leaf
熟成白朗姆酒、咖喱葉蘇打、檸檬皮、柚子、青檸葉

2. SULAIMANI

whisky munnar tea, black pepper, idukki cardamom, ginger, mint
威士忌、穆納爾茶、黑胡椒、伊杜基小荳蔻、薑、檸檬、薄荷

3. PHALON KI CHAAT

reposado tequila, tandoori pineapple, bell peppers, tamarind, mustard
陳釀龍舌蘭、炭烤鳳梨、甜椒、羅望子、芥末

4. MYSORE CHANDAN

gin, campari, kyoto, berber, sandalwood
琴酒、金巴利、巨峰葡萄、香根草、檀香

5. RASAM TERI KASAM

vodka, heirloom tomato, fenugreek, cilantro, elephant garlic
伏特加、祖傳番茄、胡蘆巴、香菜、象大蒜

6. MUNTHIRI KALLU

pisco, muscat liqueur, homemade fermented ginger beer
皮斯科酒、麝香葡萄利口酒、自製發酵薑汁啤酒

7. KAALA NIMBU

mezcal, black lime, aperol, lemon
梅斯卡爾、黑檸檬、橙酒、檸檬

8. BOMBAY KULFI

milk clarified gold rum, pistachio, cardamom, madagascar vanilla
澄清奶油金朗姆酒、開心果、綠豆蔻、馬達加斯加香草

MOP98/杯
MOP188/3杯

BAR MENU

酒吧菜單

MOCKTAIL 無酒精雞尾酒

1. CHAAT & CHILLI

cilantro, chilli soda, Guava, lime, Himalayan salt
香菜、辣椒蘇打水、番石榴、青檸、喜馬拉雅鹽

2. JUSTINDIA MULE

homebrewed Ginger ale, pomegranate seeds, lemon
自製薑汁汽水，石榴籽，檸檬

3. MINT TO BE GREEN

cucumber, lychee, mint, lime, agave syrup
青瓜、荔枝、薄荷、青檸、龍舌蘭糖漿

MOP68/杯
MOP158/3杯

BAR MENU

酒吧菜單

BAR SNACKS 酒吧小食