

JIKONI

* No Borders Kitchen *

HOUSE COCKTAILS

Pomegranate Negroni 16.5
Sapling Gin, Pomegranate, Pandan, Bitters, Regal Rogue Rose
Pineberry Punch 15.5
Pineberries, Agricole, Jamaican Hibiscus, Black Tea, Fresh Ginger, Pandan
Mandarin Margarita 17
Lemongrass Los Arcos, Fair Kumquat, Mandarin, Lime
Okinawa Fizz 17.5
Two Drifters White Rum, Agricole, Okinawa Black Sugar, Passion Fruit
Seasonal Champagne Royale 23
Damson, Capreolus Eau de Vie, Huguénot Tassin Champagne, Sumac
Baker's Sazerac 18
Stauning 'KAOS' Whisky, Avallen Calvados, Banane, Empirical Plum, Cocoa Nib
Jikoni Paani (non-alc) 6.5
Lime, Black Salt, Ajwain, Sparkling Water
Sour Cherry Soda (non-alc) 8.5
Sour Cherry Cheong, Shiso, Sparkling Water
Sorrel Punch (non-alc) 9.5
Jamaican Hibiscus, Black Tea, Fresh Ginger, Pandan

SOFTS

Coke or Diet Coke	5
Fever Tree Ginger Beer or Ginger Ale	5
Fever Tree Lemonade	5
Kingsdown Still or Sparkling Water	5

WILDPRESS JUICE

Single Orchard Pressed Apple Juice

Please ask your server for today's apple varieties.	6
---	---

BEER & CIDER

Toast Craft Lager 4.6% 330ml	7.5
Toast Session IPA 4.3% 330ml	7.5
Lost & Grounded Beers 4.4%-8.8% 440ml	9.5 ~ 12.5

Wignac Cider Bio 4.5% 330ml	8.5
St. Peter's Alc. Free Organic Pale 0.0% 500ml	7.5

SINGLE ESTATE TEAS

Small-batch organic teas from family run tea gardens by Lalani & Co

Oolong Tea, Jun Chiyabari, Nepal	6.5
Green Tea, Mann Garden, India	6.5
Darjeeling Tea, Gopaldhara, India	6.5
House Black Tea, Kangaita Estate, Kenya	4.5
Kenya Chai	5
Fresh Mint	4

COFFEE Sourced by Workshop	4.5 ~ 5.5
----------------------------	-----------

SPIRITS 50ml

(25ml serving also available)

VODKA

Sapling Climate Positive	10.5
Sapling Raspberry & Hibiscus	11.5
Pod Pea	12
Konik's Tail	14.5

GIN

Sapling Climate Positive	10.5
Stranger & Sons	12
Lind & Lime	14.5
Applewood Coral	14.5
Elephant	16
Elephant Navy Strength	19

WHISK(E)Y & BOURBON

Naked Grouse Blended Malt	10.5
Kinahan's Irish	12.5
Port Charlotte 10yo	17
Nc'Neen Organic Single Malt	16
Angel's Envy Bourbon	18
Macallan Double Cask	18.5
Nc'Neen Organic Single Malt Huntress	21
Bruichladdich 2013 Islay Barley	21

RUM

Two Drifters White Rum	11
Two Drifters Signature Rum	12
Cargo Cult Banana Spiced Rum	11.5
Gosling's 151 Proof	14.5
Hampden Estate 8yr	17

BRANDY

Avallen Calvados	11.5
Lauvia Reserve Armangac	15
Fanny Fougerat Petit Ciguë Cognac	14

A discretionary 13.5% service charge will be added to your bill. All prices include VAT. Dishes may contain unpasturised dairy products. Dishes may contain traces of nuts/allergens. Please speak to your server regarding any dietary requirements or allergies.