

GIN & TONIC FLIGHT

You are invited to let your inner mixologist shine through. Our Gin & Tonic Flight invites you to explore our three unique gins, alongside two premium tonics and then finished off with bitters and garnish of your choice. Get creative and explore your G&T individuality!

THE TONICS

FENTIMANS TONIC WATER

An organic grain base, milled quinine bark and lemongrass are brought together to create a natural tonic water that is distinctly zesty and brewed to perfection. Fentimans has a sharpness derived from the bitter, woody aromas of quinine bark, mixed with a light dose of cane sugar.

FEVER TREE PREMIUM INDIAN TONIC WATER

By blending premium botanical oils with spring water and the highest quality quinine from the 'fever trees' of the Eastern Congo, Fever Tree Tonic is uniquely clean and crisp. This tonic has a classic taste and refreshing aroma. Perfect for those who want a tonic water that balances freshness with sweetness and just the right dose of bitterness.

THE GINS

EMPRESS GIN

Crafted in collaboration with the iconic Empress Hotel, this gin is more traditional with a strong juniper flavour and robust citrus notes from grapefruit peel. The butterfly pea flower gives it a stunning indigo hue that turns a soft pink when tonic is added!

VICTORIA GIN

Our contemporary gin is infused with 10 organic botanicals that together balance the characteristic evergreen flavour of juniper with notes of citrus, floral and spice.

OAKEN GIN

We've taken our flagship Victoria Gin and allowed it to mature gracefully in oak until it is amber in colour.

Beautifully smooth and buttery, this cocktail spirit is bright and complex, imparting notes of vanilla and caramel.

TWISTED & BITTER AROMATIC BITTERS

BLACK PEPPER

Bold & Spicy! The perfect way to round out your Caesar, and like all of our bitters it is perfect for sparkling water.

GINGER

Bring on the heat! Works wonders in a Moscow Mule, and also in baking (especially around the holidays).

ROSEMARY GRAPEFRUIT

A dash of these fresh, herbaceous bitters brighten citrus and savoury dishes and cocktails. The perfect spike in your G&T.

ORANGE

A cocktail classic, orange bitters bring depth, citrus and spice. Try them in a martini with a twist or on seared prawns.

SCHIZANDRA

Named after the Chinese five-flavour berry, this is sour, sweet, salty, spicy and bitter all at once!

GARNISH

LEMON

This sour fruit will add a zing to your cocktail.

LIME

Fresh and acidic, the lime is a classic G&T garnish.

ORANGE TWIST

Squeeze the rind to give your G&T a slightly sweet and citrusy finish.

MINT

"Smack" the leaves before adding them to your drink to emit an invigorating aroma.

CUCUMBER

A cool and fresh way to top your drink.

ROSEMARY

A woody and fragrant herb that is slightly piney.