



NEW YORK
NEW YORK

纽约，纽约

"ELEGANCE IS THE ONLY BEAUTY THAT NEVER FADES"

Audrey Hepburn

LOCAL INFUSIONS

杯中风物

*In the 1930s, when Fernand Petiot was making
Bloody Mary at The St. Regis New York's
King Cole Bar, he would never have imagined his
cocktails and many more inspired cocktails would
make it all the way to Macao. Here, in this inspired
list, we bring you a taste of the Astor family's
New York heritage, elevated with the influence of
spirited local culture.*

1930年代，当调酒师Fernand Petiot在纽约瑞吉酒店
King Cole Bar创制血腥玛丽鸡尾酒的时候，他肯定
从未想过这款鸡尾酒会有诸多演化版本，并被带到世界
各地，最终来到澳门。这份酒单为您呈现阿斯特家族的
纽约传统，并融入本地文化与特色，让您于舌尖
展开一场游历之旅。细品杯中风物，静享曼妙此刻。

"IT'S NEVER TOO EARLY FOR A COCKTAIL"

Noël Coward



LOWER MANHATTAN

曼哈顿下城

WELCOME TO THE BIRTHPLACE OF NEW YORK CITY. ONCE A LANDMARK OF INDUSTRY AND BOOTLEGGING, SET AGAINST THE VIBRANT CULTURAL MELTING POT OF EARLY MIGRANTS, THE LOWER EAST SIDE'S EMINENT COCKTAIL CULTURE SETS A GLOBAL STANDARD OF EXCELLENCE.

欢迎造访纽约城的发源地曼哈顿下城。这里的下东区曾是工业地标，是禁酒令时期的地下酒吧集中地，也是早期移民汇聚而成的文化大都会。

此地的鸡尾酒文化精彩纷呈，可以说为全世界设定了卓越之标准。

A RITUAL FIZZ

168

Coffee bean / limoncello / cream / orange blossom / lemon / soda

Stroll through Little Italy, where the resonance of passionate languages and laughter sparkle on your tongue amidst aromas of rich coffee, orange blossom and Limoncello.

咖啡豆 / 意大利柠檬甜酒 / 奶油 / 橙花 / 柠檬 / 苏打水

在舌尖捕捉到浓浓的咖啡醇香，融合在其中的橙花与柠檬甜酒的清香点醒味蕾，仿佛行走在小意大利区，飘荡在空中那欢快有力的意大利语谈笑之声唤醒了行人的耳朵一样。

HEVER CASTLE IN NEW YORK

168

Strawberry gin / apricot / mint liqueur / clove / lemon

Stand in awe of this fruity ode to the architectural marvels of lower Manhattan's Soho area and the Astor family's old English castle residence, Hever.

草莓杜松子酒 / 杏桃 / 薄荷利口酒 / 丁香 / 柠檬

将这有着明快果味的一杯，献给曼哈顿下城苏豪区的建筑奇观——阿斯特家族的古英式风格赫弗城堡。

FORREST & MACREADY

168

Irish whiskey / dark rum / hazelnut syrup / apricot liqueur / lemon / absinthe

Enjoy the performance of hazelnut and apricot rivalling whiskey and absinthe, in memory of Forrest and Macready's competing productions of Macbeth that led to the Astor Opera Riot of 1849.

爱尔兰威士忌 / 黑朗姆酒 / 榛子糖浆 / 杏桃利口酒 / 柠檬 / 苦艾酒

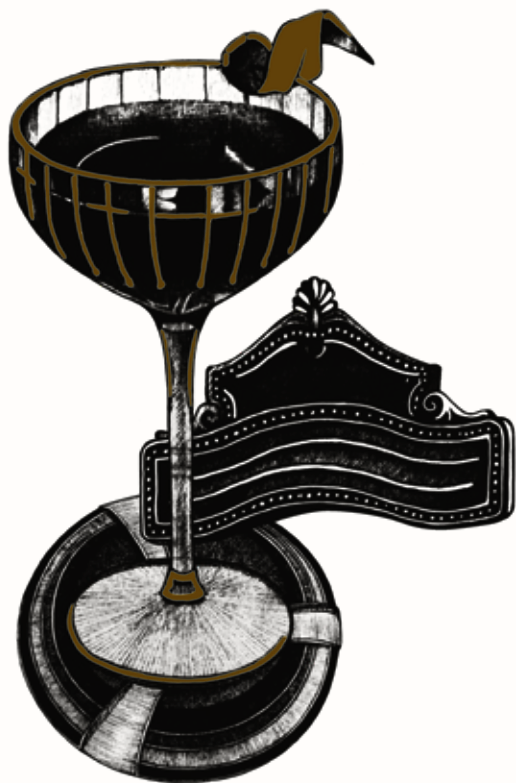
榛子与杏桃的甘美与威士忌和苦艾酒的辛辣在口中碰撞，就像著名演员 Edwin Forrest 与 William Charles Macready 的《麦克白》演出互相竞争，而导致1849年纽约阿斯特歌剧院发生剧迷暴动。

If you have any dietary restrictions or food allergies, please let your server know.

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MIDTOWN

曼哈顿中城

ALIVE WITH ICONS AND ACTIVITY, MIDTOWN IS SAID TO EPI TOMISE THE CHARACTER AND CLASS OF NEW YORK. BUSTLING STREETS BOAST THE LANDMARK LOCATIONS OF TIMES SQUARE, THE CHRYSLER BUILDING, GRAND CENTRAL TERMINAL AND THE ST. REGIS NEW YORK, WITH THE INFAMOUS KING COLE BAR, HOME OF OUR SIGNATURE BLOODY MARY COCKTAIL.

充满活力的曼哈顿中城被视为纽约城个性与品味的象征。沿着繁华的街道漫步，时代广场、克莱斯勒大厦和中央车站一一映入眼帘。当然还有纽约瑞吉酒店，KING COLE BAR的所在地，血腥玛丽鸡尾酒的老家。

DISCO SAZERAC

I68

Cognac / rye whiskey / champagne syrup / absinthe / peach bitters / disco dust
A twist on the classic New York version of the famous spirit-forward New Orleans cocktail, inspired by 1970s' night spot Studio 54 with extravagant Champagne, peach and disco dust.

干邑 / 黑麦威士忌 / 香槟糖浆 / 苦艾酒 / 桃子苦精 / 食用闪粉

新奥尔良鸡尾酒烈酒味道浓郁，这一杯是对其经典纽约版本的创新，以1970年代的夜总会*Studio 54*为灵感。奢华的香槟搭配清新的蜜桃味道，再加入食用闪粉点缀，炫目耀眼。

CAPITAN'S CURE

I68

Vodka / fino sherry / dry vermouth / mint & lime cordial
Raise your glass to good health with a twist on the Gimlet, a maritime cocktail for vitality at sea. This crisp, minty aperitif pays homage to Christopher Columbus with Italian Vermouth and Spanish Dry Sherry.

伏特加 / fino雪莉酒 / 干苦艾酒 / 薄荷青柠甜酒

举起这一杯由属于航海时代的琴蕾鸡尾酒演绎而来的芳醇，为健康干杯。这款鲜亮、薄荷味的开胃酒添加了意大利苦艾酒和西班牙干雪莉，每一口都是在向*Christopher Columbus* (哥伦布) 致敬。

THE MAYOR OF STRAWBERRY FIELDS

I68

Strawberry pisco / yellow chartreuse / jasmine & tarragon / lime / chocolate bitters / egg whites
John Lennon's legacy of peace lives on in this fragrant and herbal twist on the pisco sour, dedicated to Gary dos Santos who decorated the Strawberry Fields memorial for over 20 years.

草莓皮斯科酒 / 黄查特酒 / 茉莉花与龙蒿 / 青柠 / 巧克力苦精 / 蛋白

这款以皮斯科酸酒为基础、融入草本味道的鸡尾酒，是对*John Lennon* (约翰·列侬) 和平与爱之精神的延续，也是为了纪念*Gary dos Santos*——生前坚持二十多年一直装饰中央公园草莓地的列侬信徒。

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UPPER MANHATTAN

曼哈顿上城

UPPER MANHATTAN IS RENOWNED AS A HUB FOR THE AFFLUENT AND INTELLECTUAL, HOME TO WORLD FAMOUS MUSEUMS AND PRESTIGIOUS LEARNING INSTITUTIONS. BOUNDED BY CENTRAL PARK AND THE HUDSON RIVER, UPPER MANHATTAN ALSO HOSTS THE CREATIVE AND HISTORIC BOROUGH OF HARLEM, A PARAMOUNT CENTER OF AFRICAN-AMERICAN ARTS AND CULTURE.

曼哈顿上城是富人和学者的聚集地，闻名于世的博物馆和备受渴慕的高等学府比比皆是。中央公园宁静优美，哈德逊河从旁边流淌而过，非裔美国人的文化艺术创意历史街区——哈莱姆区也坐落于此。

COTTON CLUB

I68

Blended scotch whisky / raspberry liqueur / honey / amaro / lemon

Settle into Harlem's live music venue. This complex whisky sour is dedicated to the club, home to jazz legends and a prohibition-era mainstay of New York drinking.

调和苏格兰威士忌 / 覆盆子利口酒 / 蜂蜜 / amaro苦酒 / 柠檬

我们用这款层次丰富的威士忌酸酒向棉花俱乐部致敬 —— 那个处于纽约禁酒时期，聚集爵士乐传奇人物的热门地下酒吧。

A SIP OF GILDED AGE

I68

Cognac / manzanilla sherry / blackberry syrup / ruby port / aromatic bitters

Find yourself among the Astor family in the Gilded Age, settled on a wooden porch, or by a crackling fireplace, sipping this rich aperitif of warm spirits, blackberry and bitters.

干邑 / manzanilla雪莉酒 / 黑莓糖浆 / 红宝石波特酒 / 芳香苦精

品一口温性烈酒、黑莓和苦精调制的这杯开胃甘露，仿佛回到镀金时代，在阿斯特家族的宅邸悠闲地消磨黄昏时光，或在木质门廊上找一处安逸的位置坐下，或在劈啪作响的壁炉前逍遥放松。

DUKE OF JAZZ

I68

Light rum / tequila / pineapple / honey water / lemon

Taste the sweet life of Sugar Hill with this bright tropical tequila blend in memory of the eminent composer, pianist and jazz bandleader Edward Kennedy "Duke".

轻朗姆酒 / 龙舌兰酒 / 菠萝 / 蜂蜜水 / 柠檬

尝一尝糖山区甜蜜的生活滋味，热带水果的明快气息，游离在龙舌兰酒之上 —— 致敬人称“公爵”的杰出作曲家、钢琴家和爵士乐队领队Edward Kennedy。

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EAST SIDE

东区

EVERY CORNER OF THE ECLECTIC EAST SIDE IS STEEPED IN THE HISTORY OF CENTRAL EUROPEAN MIGRANTS, ART MOVEMENTS, STUDENT ACTIVISM AND COUNTERCULTURE. SET BESIDE THE EAST RIVER WITH A VIEW TO BROOKLYN AND QUEENS, THE NEIGHBORHOOD ALSO BOASTS FIFTH AVENUE, ONE OF THE WORLD'S MOST AFFLUENT STREETS.

东区是一块文化兼容并蓄、个性不拘一格的地方，中欧的移民、艺术运动、学生激进活动和反正统文化的一波波潮流，让这里的每一个角落都浸润着历史。这个位于东河旁的区块，可以看到布鲁克林和皇后区，纽约第五大道——全球最富有的街道之一，也坐落于此。

A HOUSE IN THE HAMPTONS

I68

Rye whiskey / apple brandy / peach liqueur / lemon / ancho chili syrup / egg whites
Luxurious and elegant, just like the Hamptons – a summer destination for the affluent residents of New York – this elegant sour is furnished with fruit and spice.

黑麦威士忌 / 苹果白兰地 / 桃子利口酒 / 柠檬 / 辣椒糖浆 / 蛋白

这一杯水果和香料融合成的酸酒高雅而奢华，像极了纽约上流社会热衷的夏日度假胜地——汉普顿斯海岸。

WILLIAMSBURG EXPRESS

I68

Light rum / dark rum / herbal liqueur / cold brew coffee / grapefruit / soda
Find a new edge in the famously hip neighborhood of Williamsburg, with a lively combination of spices, rum and coffee in this modernist highball.

淡朗姆酒 / 黑朗姆酒 / 草本利口酒 / 冷萃咖啡 / 葡萄柚 / 苏打水

这杯现代主义风格的高球鸡尾酒，香料、朗姆酒和咖啡调出的辛香沁人心脾，仿佛知名社区威廉斯堡的时尚风潮一般，让人感觉生机盎然。

STIRRED UPPER-CLASS WAY

I68

Cognac / sweet vermouth / cherry liqueur / orange bitters
This cocktail is a twist on another well-known forgotten classic – a Harvard cocktail – with Martel XO pleasing every sophisticated after-dinner palette.

干邑白兰地 / 香艾酒 / 樱桃利口酒 / 橙苦精

小小呷上一口这融入新意的杯中之物，会让人遥想起长久被遗忘的经典哈佛鸡尾酒。晚餐过后，马爹利XO的味道撩拨着舌尖方寸上的颗颗味蕾。

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WEST SIDE

西区

SET BY THE HUDSON RIVER, THE WEST SIDE HAS MANY STORIES TO TELL, FROM THE HISTORIC GARMENT DISTRICT AND FAST-PACED CULTURAL HUBS OF THE UPPER WEST SIDE, SOHO AND TRIBECA, TO THE OLDEST NORTH-SOUTH THOROUGHFARE IN NEW YORK CITY, NOW BETTER KNOWN AS BROADWAY. 紧靠着哈德逊河的西区，有许多精彩的故事。这里有历史悠久的制衣区，有节奏极快的文化中心曼哈顿上西区、苏豪区和翠贝卡区，还有历史最久的纵贯纽约南北的主干大道，也就是如今蜚声世界的百老汇。

TEMPTATION TO CELEBRATE

I68

Blended scotch / elderflower liqueur / lemon / chocolate bitters / champagne
Celebrate with Champagne and Scotch whisky, as served on the deck of RMS Titanic before it set off from the Chelsea Piers, with an adventurous twist of chocolate bitters.

调和苏格兰威士忌 / 接骨木花利口酒 / 柠檬 / 巧克力苦精 / 香槟

用香槟和苏格兰威士忌举杯庆祝，就像泰坦尼克号从切尔西码头驶出前，人们在甲板上用美酒大肆欢庆一样。巧克力苦精的醇香留在了后头，引出深沉的韵味和探索的热情。

CALLE CATORCE

I68

London dry gin / manchego / manzanilla sherry / mezcal / tonic
Find the pulse of Calle Catorce, 14th Street's epicenter of Spanish and Latin cultures with this blend of herbs and Manchego, summoning spirits of St. James feast day celebrations.

伦敦干杜松子酒 / manchego芝士 / manzanilla雪莉酒 / 梅斯卡尔酒 / 汤力水

这一杯混合了香草和Manchego芝士，让人体会到第十四街西班牙与拉美文化聚集地的动感活力。圣詹姆斯节的庆祝气氛仿若就在眼前。

ROOSEVELT'S ROSES OF COLUMBIA

I68

Genever / rose syrup / lemon Juice / aquafaba / cream / liquorice bitters / soda
Elegant yet bold, this blend of rose, botanicals and cream nods to the diverse, profound achievements of Theodore Roosevelt and Columbia University alumni.

荷式杜松子酒 / 玫瑰糖浆 / 柠檬汁 / 豆子浸泡液 / 奶油 / 甘草苦精 / 苏打水

这是一杯由玫瑰、草本植物和奶油汇成的赞歌，高雅而出挑，致敬 Theodore Roosevelt (西奥多·罗斯福) 和哥伦比亚大学校友们取得的卓越成就。

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