



STICKY MANGO

TOWER BRIDGE

DRINKS MENU

## SIGNATURE COCKTAILS

HIBISCUS BELLINI	12.00
<i>Hibiscus Infusion, Prosecco</i>	
CUCUMBER COOLER	14.00
<i>Cucumber, Fresh Lemon, Nori Tincture, Pea Flower Infused Hendricks, Soda</i>	
GULA MELAKA RUM	14.00
<i>Captain Morgan Spiced Gold Rum, Gula Melaka, Lime, Ginger Ale</i>	
ASIAN MULE	14.00
<i>Smirnoff Vodka, Lemongrass &amp; Marigold Tea Infusion, Lime, Ginger Ale</i>	
ESPRESSO MARTINI	15.00
<i>Absolut Vanilla Flavoured Vodka, Kahlua, Tia Maria, Coffee</i>	
GINGER AMARETTO SOUR	14.00
<i>Amaretto Disaronno, Ginger Syrup, Lemon, Egg White</i>	
BANGKOK MARGARITA	14.00
<i>Tequila, Lime, Ginger Infusion, Cointreau, Ginger Salt</i>	
TOKYO NEGRONI	14.00
<i>Roku Japanese Gin, Campari, Umeshu Plum Sake</i>	
PINEAPPLE & THAI BASIL MOJITO	14.00
<i>Bacardi Carta Blanca, Pineapple &amp; Thai Basil Tincture, Lime</i>	
BLOSSOMPOLITAN	14.00
<i>Umeshu, Cranberry, Lime, Cointreau</i>	
ROSE & HIBISCUS PISCO SOUR	14.00
<i>Pisco, Rose Liqueur, Hibiscus Syrup, Lime, Foaming Elixir</i>	

## BEERS

	33cl
SINGHA THAI BEER	6.00
<i>Pale Lager 5% ABV</i>	
COBRA INDIAN LAGER	6.00
<i>Close to Pale Ale 4.8% ABV</i>	
ASAHI JAPANESE BEER	6.00
<i>Super Dry 5.2% ABV</i>	
ASAHI ZERO	4.50
<i>0.0% ABV</i>	

*All prices include VAT. A 13.5% service charge will be added to your final bill.  
Our drinks don't always mention every ingredient. Please let our team know if you have any allergies.  
For full allergen information, please ask for the manager.*

## NON-ALCOHOLIC DRINKS

SPICE PANOMA	6.00
<i>Lyre's London Dry, Grapefruit Juice, Lemon Juice, Soda</i>	
NORI ICED TEA	6.00
<i>Black Tea Infusion, Nori Tincture, Soda Water</i>	
GINGER SODA	6.00
<i>Ginger Infusion, Soda Water</i>	
VIRGIN HIBISCUS SOUR	7.00
<i>Hibiscus Tincture, Lemon, Sugar, Egg</i>	
VIRGIN MAI TAI	8.00
<i>Lyre's Spiced, Pineapple Juice, Orgeat, Lyre's Dark Cane</i>	

## JUICES & SODAS 200ml

COCA COLA, DIET COKE	4.00
FEVER TREE GINGER ALE	4.00
FEVER TREE SODA WATER	4.00
FEVER TREE TONIC WATER, LIGHT TONIC WATER	4.00
FEVER TREE CLEAR LEMONADE	4.00
APPLE, ORANGE, PINEAPPLE	4.00

## FLORAL TEA

JASMINE WITH LOVE	6.00
<i>Green Tea and Jasmine</i>	
ORIENTAL BEAUTY	6.00
<i>Green Tea, Marigold and Jasmine</i>	
HEART'S DESIRE	6.00
<i>Green Tea, Lily and Rose</i>	

## TWININGS TEA

ENGLISH BREAKFAST	2.50
EARL GREY	2.50
PEPPERMINT	2.50
CHAMOMILE	2.50
LEMON & GINGER	2.50
GREEN TEA	2.50

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## SPIRITS

50ml

### GIN

Bombay Sapphire	10.00
Bombay Bramble Pink	10.00
Opihr Oriental Spiced	10.00
Tanqueray	11.00
Tanqueray Sevilla	12.00
Monkey 47	12.00
Hendrick's	12.00
Roku Japanese Gin	12.00
Tarsier South East Asian Gin	13.00
Tarsier Khao San Gin	14.00

### RUM

Bacardi Spiced	9.00
Captain Morgan Dark	9.00
Bacardi White	9.00
Havana Club 7	10.00
Don Papa Rum	12.00
Diplomatico	13.00

### VODKA

Rhubarb Chase	10.00
Absolut Flavoured	10.00
Finlandia	10.00
Grey Goose	11.00
Ciroc	11.00
Circo Mango	11.00
Circo Passion Fruit	11.00
Haku Vodka	12.00

### WHISKY

Jameson	9.00
Jack Daniel's	10.00
Tincup American Whisky	12.00
Maker's Mark	12.00
Gentleman Jack	12.00
Nikka From The Barrel	13.00
Haig Club Single Grained Scotch	13.00
Glenfiddich 12 Years	15.00
Yamazaki 12 Years	18.00
Glenmorangie 18 Years	30.00
Glenfiddich 19 Years Red Cask Finish	36.00

*50ml measures available.*

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## SAKE LIST

*Enjoy the best flavours from Japan thanks to our collaboration with World Sake Import with our selection of Sake making their debut at Sticky Mango Tower Bridge.*

*That you are a Sake connoisseur or that this is going to be your first sip of this wonderful drink, our Sakes are perfect for every occasion, from an aperitif drink to a substitute to our wines to go with your dinner.*

### JUNMAI SAKE

#### TAMAGAWA TOKUBETSU JUNMAI “HEART OF OAK”

*Special Junmai produced by the only non Japanese Sake master Philip Harper. Nutty and toasty with a wild berry zing, this full-throated expression of Junmai is richly flavourful, yet crispy and well balanced*

125ml Glass 12.50 | 300ml Carafe 21.00 | 720ml Bottle 69.00

#### TEDORIGAWA “U”

*Tingling pink grapefruit acidity and lovely pear aroma at first sip, with a svelte texture. A uniquely original, terroir driven expression from one of the most creative Japanese breweries*

125ml Glass 12.00 | 300ml Carafe 20.00 | 720ml Bottle 65.00

### JUNMAI GINJO

#### MASUMI “SHIRO”

*“Shiro” is smooth and gentle, with sweetness and acidity in finely etched balance. Ideal for lunch time sipping, with enough body for evening enjoyment as well*

125ml Glass 10.50 | 300ml Carafe 18.00 | 720ml Bottle 62.00

### JUNMAI DAIGINJO

#### AKITABARE DAIGINJO “WINTER BLOSSOM”

*Light & Fragrant, with a clean and even finish. Supple and smooth for easy drinkability. It’s all here: fragrance, taste, balance and texture, in perfect harmony*

125ml Glass 11.50 | 300ml Carafe 20.00 | 720ml Bottle 67.00

### SEASONAL SAKE

#### MASUMI HIYAOROSHI “SLEEPING BEAUTY”

*Pressed in winter and stored cold until autumn, “Hiyaoroshi” acquires a patina of flavour depth while retaining its youthful freshness. Gracefully fragrant, with limpidly balanced sweetness and acidity*

720ml Bottle 65.00

### SPECIAL SAKE

#### TAMAGAWA “TIME MACHINE”

*Delightfully Sweet and with hints of dried fruit and molasses. Time machine is brewed following a method recorder in the 1712. Loads of umami, sugars and natural organic acid.*

100ml Glass 7.50 | 375ml Bottle 45.00

#### SAKE FLIGHT

*Selection of three sakes, perfect with our tasting menu*

50ml Tamagawa Tokubetsu | 50ml Masumi Shiro | 50ml Akitabare Daiginjo  
15.00