

Sichuan Negroni



Ingredients:

G'Vine Floraison infused sichuan osmathus fragrans 48h 50ml
La Quintinye Vermouth Blanc 15ml
Campari infused Sichuan pepper 12h 15ml

Instructions:

"Drink Chengdu flavour as Chengduese do!" This is what inspired us in the "Barrel Royal" cocktail competition organized by La Quintinye Vermouth Royal where JING is one of the four bars representing China (Western China)! The magic of this "Sichuan Negroni" lies in the authentic ingredients we hide in this drink: The Sichuan osmanthus fragrans infused with G'Vine Floraison for 48 hours, the Sichuan pepper infused by Campari for 12 hours, then we mixed these flavours with La Quintinye Vermouth Blanc and age them in the barrel for 50 hours.

Now, you can find this special flavour in our HAPPY HOUR menu, come on by and give it a try!

Sichuan Mule



This cocktail is add with Sichuan flavor, and it's a cold and really refreshing drink, with a lot of citrus and fizz. So it's perfect in the spring and summer months.

Ingredients:

Vodka infused Ginger & Pepper 45m

Mint Leaf 15 Pieces

Lime wedge 4

Syrup 5ml 5ml

Ginger beer Top

Suggested: Garnish: Mint Spring

Instructions:

1. Fill your mug (or glass) with crushed ice;
2. Add infused Vodka;
3. Squeeze the limes;
4. Top everything off with ginger beer
5. Give it a stir and add a pretty garnish

Godfather Drink Recipe**Ingredients:**

1 ounce Scotch whisky

1 ounce amaretto

Ice

Orange twist, for garnish (optional)

Instructions:

1. Give it a stir

Add the scotch and amaretto to a pint glass filled with ice. Stir to combine.

2. Serve over ice

Strain the cocktail into a rocks or old-fashioned glass filled with ice.

3. Garnish

Garnish with an orange twist and serve immediately.