

The Malt

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Our bar is inspired by the traditions of Japanese hospitality and fuses the best of Japan and the Western world, promoting mindfulness and tranquillity at every touchpoint.

This cocktail menu takes you on a journey that is inspired by IKIGAI 生き甲斐, pronounced [e-ki-gai], a Japanese concept that means "a reason for being". IKIGAI refers to having a purpose in life; that which makes one's life worthwhile, and towards which an individual takes spontaneous actions giving them satisfaction and a sense of meaning in life.

You are invited to indulge in our menu, which will tell you a story through the combination of flavours, textures and presentation in a sublime fusion of ancient traditions.

*Simone Forconi
Bar Manager*



WHAT YOU LOVE

'A reason for being; the thing that gets you up in the morning.'

KODOWARI £13

Roku gin, sherry, pineapple cordial, Thai basil soda

OKINAWAN HABIT £14

Sencha tea infused shochu, Akashi-Tai shiraume umeshu, salt and caramel, ginger ale

BUBBLE BEAT £16

Kumquat and melon liqueur, Akashi-Tai yuzushu, shiso, sparkling sake

WHAT YOU ARE GOOD AT

'Only staying active will make you want to live a hundred years.'

YOU LOOK GOOD £13

Haku vodka, rice and lotus liqueur, Akashi-Tai yuzushu, egg white, citrus, peach honey

HYBRID PUNCH £15

Kinahan's Kasc project, Mancino rosso amaranto, banana chocolate powder, tonka bean, cassia bark, soya milk

WABI-SABI £14

Ocho silver tequila, Rinomato aperitivo deciso, egg white, cream, kumquat and wasabi jam, citrus, soda



WHAT YOU CAN BE REWARDED FOR

'The purpose in life is to find your gift; the meaning of it is to give it away.'

ICHIGO AND ICHIE £15

Coconut oil fat washed Sipsmith London dry gin, Mancino secco vermouth, Mancino sakura vermouth

GOLDEN TREE £14

Banana skin infused Bacardi carta negra, Cadello 88, pineapple cordial, cream, Oreo crumble

IKIGAI CALL £16

Wagyu fat washed Toki whisky, amaro-vermouths blend

WHAT THE WORLD NEEDS

'Our ikigai is different for all of us, but one thing we have in common is that we are all searching for meaning.'

AKA FIZZ £13

Mancino sakura vermouth, Rinomato aperitivo deciso, lychee liqueur, fizzy coconut water

SAKURA MIZUWARI £10

Everleaf non alcoholic aperitif, peach shrub, cherry blossom green tea

KAIZEN £10

Aloe vera, rhubarb and ginger jam, pineapple cordial, basil