



SUI-REN

THE ART OF DRINKING

Experience the captivating drinking rituals celebrated at Sui-Ren Bar, Inspired from Japanese & Peruvian Flavor elevated with local culture of Turks & Caicos Islands.

Crafted Exclusively by Our Awards Winning Beverage Manager and Head Mixologist Hendra Pramana.

SIGNATURE COCKTAILS

Fuego

22

Reposado Tequila Infused Jalapeno, Mango Nectar, Curry Leaf Cordial, Lime Juice

Maracuya

22

London Dry Gin, Mint Leaf, Vanilla, Lime Juice, Passion Fruit and Spiced Pumpkin Espuma

Mantaro

22

Vodka, Coconut Water, Lime, Rose Water, Soda

Dekasegi

22

Whiskey Infused Jack Fruit, Jack Fruit Cordial, Chocolate Bitter

Callao

22

Bambara Gold Rum, Caribbean Pineapple Liqueur, Fresh Grape Fruit, Lemon, Egg White

Surprise Me!

23

Meet one of our Mixologist Team and we will surprise you!



NIKKEI TWIST

Kyoto Sour

22

Roku Gin Infused Kyoto Sencha, Crème De Violette,
Lemon Juice, Honey Syrup

Tokyo Spritz

22

Vodka, Yuzu, Tropical Green Tea Cordial, Cava

Sunset in Lima

22

Pisco, Bambara Dark, Blood Orange,
Lime Juice, Egg White

Prince of Inca

22

Pisco, Lemon Juice, Elderflower, Egg White

BARREL AGED

Boulevardier

22

Whiskey, Sweet Vermouth, Campari

Mezcal Martini

22

Mezcal Joven, Dry Vermouth, Rosemary Oil

Rum Old Fashioned

22

Botanical Rum, Chocolate Bitters, Sugar

NO ABV

Flora

16

Mint, Coconut, Rose Water, Soda

Pina De Coco

16

Pineapple, Coconut Syrup, Lemon Juice, Rosemary

What A Tiki

16

Pineapple, Strawberry, Coconut, Passion Fruit