

A central graphic featuring a yellow circle with the text 'TIKI ELIXIRS' inside. The circle is surrounded by green palm fronds and three tiki masks. The background is a textured brown with a repeating diamond pattern.

TIKI ELIXIRS

ENDLESS SUMMER
COCKTAILS



PALMS, RUM, & REVELRY

In the twilight of Prohibition, a world craved exotic escape. From Hollywood, Ernest Raymond Beaumont Gantt, 'Don the Beachcomber', returned from the South Pacific with a treasure of flavours. In 1933, he opened his bar, crafting rum elixirs that transported patrons. This was the genesis of Tiki.

Victor Bergeron, 'Trader Vic', refined this art, creating icons like the 'Mai Tai', a testament to his genius. Tiki is an immersive experience – the rustle of palms, torchlight, spice aromas. It's a sensory journey where worries dissolve.

Embark on your tropical escape. Our curated Tiki menu offers classic and contemporary creations, vibrant blends of premium rums, fruits, and spices. Let us guide you to discover the magic of Tiki, and a sun-kissed paradise.

Tiki ELIXIRS



	PHP	Ⓢ
SUFFERING BASTARD Gin, bourbon, Angostura bitters, lime, and ginger beer	570	170
DALANDAN SMASH Manille Liqueur de Dalandan, Gin, lemon, and basil syrup	450	134
HOTEL NACIONALE Gold rum, apricot, brandy, pineapple, and lime	500	149
DON MANGO Paradise Mango Rum Liqueur, Gold rum, pineapple, and calamansi	450	134
ZOMBIE Gold rum, Jamaican dark rum, grenadine, falernum, and absinthe	450	134
MAI TAI White rum, Jamaican dark rum, orgeat, Cointreau, and pineapple	430	128
JUNGLE BIRD Shangri-La Mactan dark rum, Campari, lime, pineapple, and simple syrup	450	134
DEAD MAN'S HANDLE Tequila, Aperol, orgeat, and lime	450	134
CALAMANSI FIZZ Manille Liqueur de Calamansi, rosemary-infused vodka, and ginger ale	450	134
LADY SATURN Gin, passion fruit, falernum, lime, and orgeat	500	149

Prices are in Philippine Peso, inclusive of 12% VAT, and are subject to a 10% service charge and applicable government taxes.



SUFFERING BASTARD

Gin, bourbon, Angostura bitters,
lime, and ginger beer

Born in the crucible of World War II, the Suffering Bastard was created by Joe Scialom at the Shepherd's Hotel in Cairo, 1942. Initially a remedy for weary British officers, this invigorating concoction blends the botanical notes of gin with the robust warmth of bourbon, accented by Angostura bitters and the spicy kick of ginger beer. A testament to wartime ingenuity, it's a refreshing and historically resonant tipple.

PHP570++

☉ 170

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DALANDAN SMASH

Manille Liqueur de Dalandan, Gin, lemon, and basil syrup

In the early days of the Philippines, when Spanish galleons sailed the seas laden with treasures, a legendary pirate known as 'Dalandan Dan' ruled the waves. His hidden island fortress, surrounded by fragrant citrus groves, was said to be the source of a magical fruit that granted him strength and vitality. The Dalandan Smash, with its blend of Manille Liqueur de Dalandan, gin, lemon, and basil syrup, is a tribute to Dalandan Dan's legacy, a taste of the islands' adventurous spirit.

PHP450++

☺ 134

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HOTEL NACIONAL

Gold rum, apricot brandy, pineapple, and lime

Originating from the elegant Hotel Nacional de Cuba in Havana, this classic cocktail evokes the glamour of a bygone era. Created in the 1930s, amidst the hotel's heyday, it's a sophisticated blend of golden rum, apricot brandy, fresh pineapple, and lime. This drink is a testament to the hotel's storied past, having played host to celebrities and dignitaries alike. A truly refined and historically significant tipple.

PHP500++

☺ 149



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DON MANGO



Paradise Mango Rum Liqueur, Gold rum,
pineapple, and calamansi

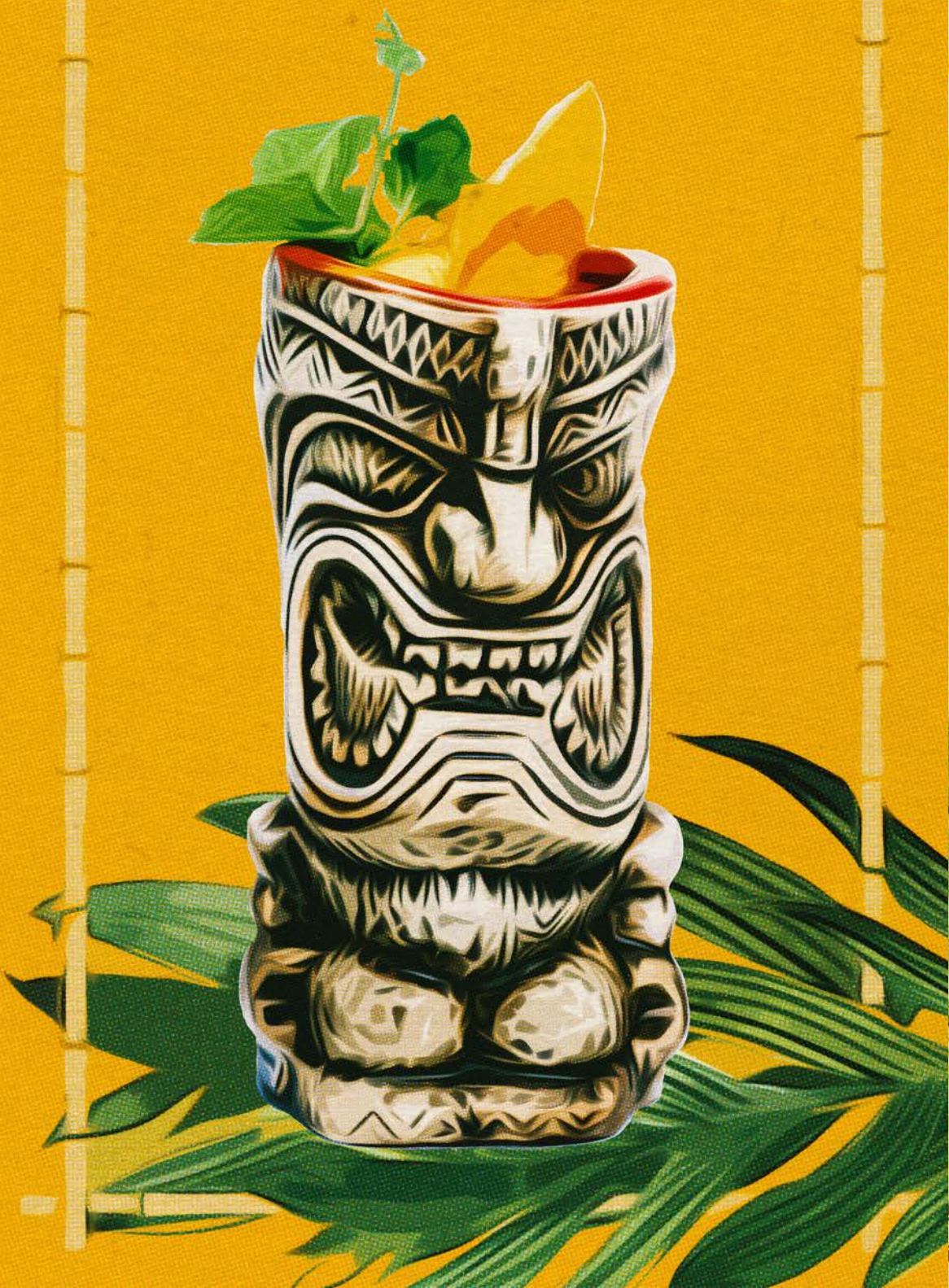
Legend has it that in the heart of the Philippine mango groves, where the sun-drenched fruit ripens to golden perfection, a mythical creature known as the 'Mango Man' roams. This benevolent spirit, said to be the guardian of the mangoes, ensures that only the finest fruit is used to create Paradise Mango Rum Liqueur. Blended with golden rums, zesty calamansi, and sweet pineapple, the Don Mango is a taste of the Mango Man's blessing, a sip of pure tropical magic.

PHP450++

☺ 134

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ZOMBIE


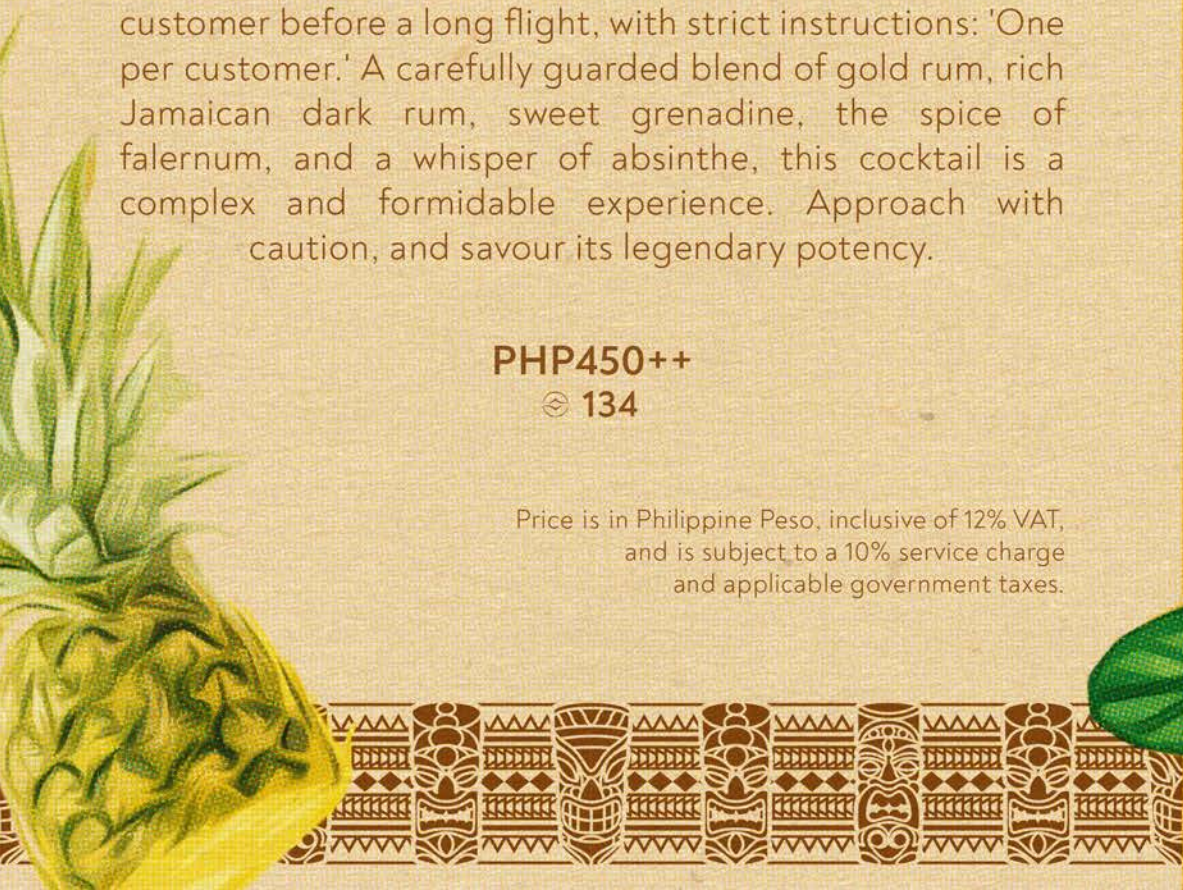
Gold rum, Jamaican dark rum, grenadine,
falernum, and absinthe

A potent concoction shrouded in mystery, the Zombie was born in Hollywood's Don the Beachcomber restaurant in 1934. Legend has it, it was created to revive a weary customer before a long flight, with strict instructions: 'One per customer.' A carefully guarded blend of gold rum, rich Jamaican dark rum, sweet grenadine, the spice of falernum, and a whisper of absinthe, this cocktail is a complex and formidable experience. Approach with caution, and savour its legendary potency.

PHP450++

☺ 134

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MAI TAI

White rum, Jamaican dark rum, orgeat,
Cointreau, and pineapple

Born in 1944, Oakland, California, the Mai Tai was a creation of 'Trader Vic' Bergeron. He famously served it to Tahitian friends who exclaimed, 'Mai Tai-Roa Ael' – 'Out of this world! – the best!' A carefully balanced blend of Jamaican dark rum, smooth white rum, orgeat, Cointreau, and a touch of pineapple, it captures the essence of tropical paradise in every sip. A true classic, an 'out of this world' experience.

PHP430++

☺ 128

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JUNGLE BIRD

Shangri-La Mactan dark rum, Campari, lime,
pineapple, and simple syrup

Deep within the lush rainforests of Mactan, where hidden waterfalls cascade into crystal-clear pools, a rare and elusive bird known as the 'Jungle Bird' makes its home. This mysterious creature, with its vibrant plumage and captivating song, is said to hold the secret to a magical elixir. The Jungle Bird cocktail, featuring Shangri-La Mactan dark rum, Campari, lime, pineapple, and simple syrup, is a tribute to this elusive bird, a taste of the jungle's hidden treasures.

PHP450++

☺ 134

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DEAD MAN'S HANDLE

Tequila, Aperol, orgeat, and lime

Crafted in the vibrant cocktail scene of Houston, Texas, the Deadman's Handle is a contemporary creation from Tiffany Kirk of Miss Carousel bar. Its name, inspired by the 'dead man's switch'—a safety mechanism found in trains and machinery—hints at a powerful and controlled experience. This modern classic blends the earthy notes of tequila with the bittersweet allure of Aperol, balanced by orgeat's almond sweetness and the sharp zest of lime. A testament to innovative mixology, it's a memorable experience for those seeking a bold and balanced cocktail.

PHP450++

☺ 134

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CALAMANSI FIZZ

Manille Liqueur de Calamansi,
rosemary-infused vodka, and ginger ale

In the bustling markets of Manila, where the air is filled with the scent of exotic spices and the vibrant chatter of traders, a hidden stall holds a secret recipe. Passed down through generations, it's said to be a magical elixir that invigorates the senses and awakens the soul. This is the Calamansi Fizz, a sparkling blend of Manille Liqueur de Calamansi, rosemary-infused vodka, and ginger ale. A taste of Filipino tradition, it's a drink that will transport you to the heart of the islands.

PHP450++

☺ 134

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LADY SATURN

Gin, passion fruit, falernum, lime, and orgeat

In the folklore of the Visayan islands, where the stars shine brightly above the turquoise waters, a celestial goddess known as 'Lady Saturn' reigns over the night sky. Adorned with shimmering jewels and a flowing gown of stardust, she dances among the constellations, her laughter echoing through the heavens. The Lady Saturn cocktail, with its blend of gin, passion fruit, falernum, orgeat, and lime, is an ode to this enchanting goddess, a taste of the celestial magic that fills the island nights.

PHP500++

☺ 149

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SHANGRI-LA

MACTAN
CEBU





SHANGRI-LA
MACTAN
CEBU