

BITTER

UMAMI

FRUITY&FLORAL

SPICE

Spice can mean many things, from spicy/chilli to numbing spice, to spices such as cinnamon, vanilla, clove, and cardamon.



香辛

香料可以有多重含义，从辛辣到麻味，再到肉桂、香草、丁香和小豆蔻等香料，组成了我们这一部分的多重维度。



香格里拉

酒单首位出场！这是我们以经典“玛格丽特”为灵感创作的鸡尾酒，注重使用本地食材：新鲜的绿花椒、云南米酒，搭配野蜂蜜增添甜味，而佛手柑和西柚则带来了充分的酸度。

奥美加阿特兹银标龙舌兰

云南米酒

四川花椒

西柚

佛手柑

热情傣妹

“热情傣妹”是我们对经典“帕洛玛”的创新演绎，重点突出本地果味。
用黄皮百香果和姑娘果，搭配些微云南姜的微辛
及本地蜂蜜的甜味。

曜银龙舌兰
黄皮百香果
姑娘果
咖喱叶
汤力水

喃撒骡子

“喃撒”是傣族的一种酸辣蘸酱，我们从这一经典酱料中汲取灵感，利用其原料与经典的“莫斯科骡子”相结合。将其蒸馏与成都的「冷冽伏特加」与大米烧酒、本地鬼椒和罗勒混合，最后加以姜汁啤酒。

冷冽伏特加
爱侍基大米烧酒
罗勒 土蜂蜜
姜汁啤酒
大芫荽

滇红泡泡茶

我们的灵感来源于在国内非常流行的波霸奶茶。通过精选来自云南的红茶和本地新鲜冰博克牛奶，更浓郁、更顺滑，搭配印度香料和咖啡蜂蜜用丰富的层次感创造出了这款特饮。

滇红茶
印度香料
咖啡蜂蜜
冰博克牛奶
波霸珍珠

*鸡尾酒版本添以Flor de Cana 12年朗姆酒。
过敏源：乳制品

哨多哩

这款鸡尾酒是对“莫斯科骡子”的无酒精改编，我们专注突出姜和花园中的草本植物。新鲜的本地姜和黑蜂蜜，搭配少许康普茶增添酸度和气泡感。辛辣却清爽，一杯接一杯。

希蒂力斯柏94

姜
黑蜂蜜
草本

*鸡尾酒版本添以苏格兰威士忌。

这个柠檬不太酸

这是日本居酒屋经典饮品“柠檬酸”的无酒精版本。我们完全不使用柠檬汁，同时微量使用柑橘——以柑橘皮制作原液，并加入柠檬香草增添香气，以复刻柠檬汁的口感和风味。满满柠檬味，却又更加调皮。

永恒之叶森韵
柠檬水 香茅
柠檬香峰草
柠檬天竺葵
柠檬马鞭草

*鸡尾酒版本添以伏特加或金酒。

SPICE

Spice can mean many things, from spicy/chilli to numbing spice, to spices such as cinnamon, vanilla, clove, and cardamon.



SHANGRI-LITA

This is our riff on the classic margarita with a focus on local ingredients, fresh green Sichuan peppercorns, Yunnan rice wine together with raw honey for sweetness and a combination of bergamot and grapefruit for acidity:

Olmecca Altos Plata Tequila
Yunnan Rice Wine
Sichuan Pepper
Grapefruit
Bergamot

PALOMA PASSION

Paloma Passion is our riff on the classic Paloma, with a focus on local fruit – golden passionfruit and golden berry, with a hint of spice from Yunnan ginger and local honey for sweetness.

Codigo Blanco Tequila
Golden Passion Fruit
Golden Berry
Curry Leaf
Tonic Water

NANPIE MULE

Paloma Passion is our riff on the classic Paloma, with a focus on local fruit – golden passionfruit and golden berry, with a hint of spice from Yunnan ginger and local honey for sweetness.

LING-LIE Vodka
The SG Kome Shochu
Basil Raw Honey
Ginger Beer
Sawtooth

DIANHONG BUBBLE TEA

*Our inspiration is from milk/bubble tea which is crazy popular in China.
We focus a lot on the quality of the black tea (from Yunnan) and local
fresh Eisbock milk, which is richer and creamier combined
with chai spices and coffee honey for depth.*

Dianhong Tea
Chai Spices Coffee Honey
Eisbock Milk
Boba

*Add Flor de Cana 12yo rum
for the cocktail version.
Allergic source: dairy

AHKA SOUR

A non-alcoholic riff on the Moscow mule, we place focus on ginger and herbs from our garden for this mocktail. Fresh local ginger and lack of honey; combined with a little kombucha for acidity and carbonation, this spicy yet refreshing cocktail will leave you wanting another followed by another.

Seedlip Spice 94
Ginger
Black Honey
Herbs

*Add Scotch Whisky for
the cocktail version.

LEMONLESS LEMON SOUR

A non-alcoholic version of a famous Japanese Izakaya staple, we make our version without using any lemon juice, once again to reduce the use of citrus overall to reduce waste – we use the husk of citrus to create a “stock” plus use lemon-scented herbs for additional aroma to replicate the taste and mouthfeel of lemon juice.

Everleaf Forest Citrus Stock
Lemongrass Lemon Balm
Lemon Geranium Lemon Verbena

*Add vodka or gin for
the cocktail version.

花果香

果香与花香是菜单中最平易近人的部分，灵感来源于昆明和云南丰富的花卉与水果。这些饮品旨在轻松易饮，通常酒精含量较低。但不乏风味，相反，味觉极其平衡，风味更加“圆润”。



金菊吉姆雷特

“金菊吉姆雷特”的灵感来源于经典“吉姆雷特”，结合了柑橘的干爽
与我们户外花园中的草本植物——万寿菊和薄荷，菊花茶与新鲜
奇异果则为酒体带来了酸度与果香的完美结合。

添加利10号金酒

万寿菊
奇异果
雷司令
薄荷

耳鬓厮磨

这是我们对“荔枝马天尼”的全新诠释，以“爱”为主题，正如“Por Amor”的含义。云南以其花卉闻名，尤其是玫瑰——我们自制玫瑰水，并将其与本地荔枝、米酒和少许新鲜柚子汁结合。装饰以我们自制的玫瑰冰，随着冰块融化，玫瑰香气与酒深度交融。

冷冽伏特加
唐·胡里奥珍藏白标龙舌兰
荔枝
玫瑰
桂花米酒
花园内草本植物

玉兰莫吉托

另一款饮品的灵感同样来自花卉。昆明享誉“花都”，这次我们以标志性的白玉兰花为核心，将其与经典“莫吉托”结合。为了减少调制过程中对于原材料的浪费及丢弃，我们尝试以其他材料替代新鲜柑橘，同样提供类似风味。因此在玉兰莫吉托中，我们添加长相思葡萄酒和酸葡萄汁，增加酸度的同时，也造就了别样的味道。

富佳娜4年朗姆酒

白玉兰

薄荷

长相思

二氧化碳

【伪】青瓜沙律

“【伪】青瓜沙律”灵感来源于本地的家常菜肴，但我们以更清新轻盈的形式呈现这款鸡尾酒，用柠檬草的草本香气取代了辛辣感。

清爽且极其平衡，这是一款清新加成，杯杯见底的鸡尾酒。

冰岚金酒
山香朗姆酒
青瓜
酸葡萄汁
香茅草
菠萝

茶韵贝利尼

这款无酒精鸡尾酒灵感来源于威尼斯Harry's酒吧的经典“贝利尼”。
我们的版本使用了两种本地“金色”水果——百香果和姑娘果，搭配
香格里拉种植的普洱茶、百花蜜和气泡发酵茶，打造出层次丰富
的味觉体验，层次分明，让您“清醒地”体验云南。

黄皮百香果
姑娘果
普洱茶
香格里拉百花蜜
大地茶厂“野花”

*鸡尾酒版本添以香槟。

云雾山脉

这是一款以“金菲士”为灵感的果香无酒精鸡尾酒，我们使用荔枝和西柚搭配玫瑰增添花香。而螺旋藻不仅赋予酒体鲜味与梦幻的蔚蓝色泽，其滴落的装饰搭配棉花糖“云”，更是源自云南“云雾山脉”之名的诗意呈现。

希蒂力歌德108
荔枝 西柚 玫瑰
花园里的草本植物
螺旋藻
大地茶厂“悦”

*鸡尾酒版本添以KOKUTO DE LEQUIO
山原香料朗姆酒。

FRUITY&FLORAL

Fruity & floral is the most approachable section of the menu, inspired by Kunming & Yunnan's rich abundance of flowers and fruit; these drinks are meant to be easygoing/ easy drinking and often lower in alcohol content. This does not mean that they lack flavour, just that they are incredibly well-balanced and the flavours are more "rounded".



MARIGOLD GIMLET

The Marigold gimlet is inspired by the combination of the classic gimlet, citrusy and dry combined with herbs from our garden – marigold and mint, chrysanthemum tea and fresh kiwi for a nice combination of acidity and fruitiness.

Tanqueray No. TEN Gin

Marigold

Kiwifruit

Riesling

Mint

POR AMOR

This is our version of the lychee martini, made with love, which is the meaning of por amor. Yunnan is famous for its flowers and in particular, roses – we make our own rose water and combine it with local lychees, rice and a little fresh pomelo juice. Garnished with rose-scented ice. As the ice dilutes it will continue to release rose flavour into the drink.

LING-LIE Vodka
Don Julio Blanco Tequila
Lychee
Rose
Osmanthus Rice Wine
Herbs From The Garden

MAGNOLIA MOJITO

Another of our drinks is inspired by flowers because Kunming is the flower capital of China. This time we focus the drink on the magnolia flower and combine it with the mojito cocktail. Because we focus on sustainable practices, we are making a conscious effort to reduce our use of fresh citrus where possible, so for the mojito, we use a combination of Sauvignon Blanc and verjuice for the acidity.

Flor de Cana 4yo Rum
Magnolia
Mint
Sauvignon Blanc
CO2

CUCUMBER SALAD

Cucumber salad is a riff on a famous cucumber salad dish in Kunming, although we have presented our cocktail in a more fresh and light form, with hints of herbaceousness from lemongrass instead of focusing on spice. Refreshing, and incredibly well-balanced, this is a cocktail you can enjoy over and over again.

Wild Mist Gin
KOKUTO de LEQUIO Yambaru Spiced Rum
Cucumber
Verjuice
Lemongrass
Pineapple

TELLINI

A mocktail inspired by the classic bellini from Harry's bar in Venice, our version is made with two local "golden" fruits – passion fruit and golden berry, together with local pu'er tea grown by the Shangri-La, wildflower honey and sparkling fermented tea.

Golden Passion Fruit
Golden Berry
Pu'er Tea
Shangri-La Wildflower Honey
Tazate Wildflowers

*Add champagne for the
cocktail version.

CLOUDY MOUNTAIN FIZZ

This is a fruity mocktail riff on the gin fizz, we use lychee and grapefruit together with rose for floralness. Spirulina adds umami and a beautiful blue colour; the presentation of the drip with the fairy floss “cloud” is inspired by the Yunnan name, which translates to “cloudy mountain” in English.

Seedlip Garden 108
Lychee Grapefruit Rose
Herbs From The Garden
Spirulina
Tazate Yue

*Add KOKUTO DE LEQUIO
Yambaru Spiced Rum
for the cocktail version.

极鲜

鲜味，简而言之，是指“美味的咸香”。它是五种基本味道之一，其他四种分别是甜、酸、咸和苦。它的味道常被描述为肉香、咸香的美味，能够加深风味。这一部分的饮品正是体现了这一点，它们并不“咸”，而是带有更多的咸香气息。其中一些饮品，“魔力曼哈顿”和“牦牛油古典”，酒精度较高，而另一些如“树树番茄”，则酒精度较低。



牦牛油古典

又是一款致敬云南，对“古典”鸡尾酒的改编。这款鸡尾酒从当地的酥油茶（泼茶/油茶）中汲取灵感——酥油茶是香格里拉地区最受欢迎的饮品之一。这款饮品巧妙结合了牦牛黄油、普洱茶、牛奶和盐。

裸雀苏格兰威士忌
爱侍基大麦烧酒
牦牛黄油
普洱茶
土蜂蜜

树树番茄

先回答一个问题：你见过长在树上的番茄吗？在云南，一切皆有可能。
“树树番茄”改编自Shingo Gokan招牌鸡尾酒，SUMA特制版本以本地风土
为核心进行创新，用特色树番茄增添属于云南的刻印。
这是一款果香浓郁却轻盈、风味十足却清爽的鸡尾酒，
尾韵交织些微的鲜味和草本香气。

椒语金酒
罗勒
树番茄
黄色小番茄
乳香

恶魔天使马天尼

这款“恶魔天使马天尼”，灵感和做法来源于经典的“浑浊马天尼”，
但以更干净优雅的方式呈现。云南本地广泛种植橄榄，受此启发，
我们结合橄榄油、腌橄榄和橄榄汁，打造出这款充满风味，
三重橄榄香却丝毫不浑浊的马天尼。

冷冽伏特加
橄榄油
橄榄汁
腌制橄榄
玫瑰醋

魔力曼哈顿

毫无疑问，云南誉为中国菌菇之乡，超过800种菌菇组成丰富的菌菇王国。

这道鸡尾酒是对传统“曼哈顿”的灵活改编—用鸡枞菇和松茸提鲜，
再搭配橙酒味美思—独特至极。

坦普顿黑麦威士忌

味美思

鹿茸菇

鸡枞菇

绿核桃

UMAMI

Umami means, in short, “delicious savoury taste. It is one of the basic five tastes, including sweet, sour, salty and bitter. Its taste is often described as meaty, savoury deliciousness that deepens flavour. The drinks in this section reflect this, it's not “salty” but more with notes of savoury. Some of the drinks, such as Magic Manhattan and Yak Butter Old Fashioned, are stronger in abv, whilst others, such as Tomato Tree, are much lighter in alcohol.



YAK BUTTER FASHIONED

Our Yunnan-inspired signature riff on the classic old-fashioned. This cocktail takes inspiration from a local beverage po cha/su you cha/butter tea, which is one of the most popular drinks from the Shangri-La (Diqing) region. This drink is a combination of yak butter/butter, pu'er tea, milk and salt.

Naked Malt Scotch Whisky
The SG Mugi Shochu
Yak Butter
Pu'er Tea
Raw Honey

TREE TOMATO TREE

Tree Tomato Tree is a riff on one of Shingo Gokan's signature cocktails, with Suma's version placing strong importance on local produce and products. It is a fruity yet light, flavourful yet refreshing cocktail, with hints of umami and herbaceousness.

JIAO-YU Gin
Basil
Tamarillo
Yellow Tomato
Mastiha

DIRTY CLEAN MARTINI

This is our signature Dirty Clean Martini, inspired by the dirty martini but presented in a more clean and elegant way. Inspired by locally grown olives in Yunnan, we use a combination of olive oil, pickled olive brine and olive juice and present our version of the dirty martini, full of flavour, but not cloudy.

LING-LIE Vodka

Olive Oil

Olive Juice

Pickled Olive

Rose Vinegar

MAGIC MANHATTAN

It's safe to say that with more than 800 varieties of mushrooms grown in the region Yunnan is the official home of mushrooms in China. This is a savoury/umami riff on the Manhattan – we use a combination of Jicong and matsutake mushroom for this cocktail, together with a touch of funkiness from orange wine vermouth.

Templeton Rye Whiskey
Vermouth
Matsutake
Jicong
Green Walnut

苦味

苦味部分的鸡尾酒口感更浓郁，酒精度也更高，包括“奶浆尼格罗尼”、“爱尔兰滇咖”和“丛林椰香”，它们展现了不同类型的苦味。“奶浆尼格罗尼”是最经典的尼格罗尼风格苦味，而“爱尔兰滇咖”则是一种芳香的苦味，“丛林椰香”则是更清爽/果香/热带风格的苦味。



奶浆尼格罗尼

奶浆果，又名无花果，树地瓜，是云南本地广泛食用的一款水果。这款鸡尾酒的灵感来源于本地无花果叶，其风味与椰子相似。我们将其与普洱地区的咖啡生豆（未烘焙的咖啡豆）搭配，增添了草香和青椒般的草本气息。苦甜交织，带有丰富的层次感，恰如人生。

必富达金酒
味美思
金巴利
无花果叶
雪利酒
咖啡生豆

爱尔兰滇咖

“爱尔兰滇咖”以经典款鸡尾酒“爱尔兰咖啡”为灵感——哦？你不知道？
那就试试这款以咖啡为主调的鸡尾酒。别怕 冷饮or热饮，
它都保持同样的风味，又不会喝醉。要不，两样各来一杯？

尊美醇
爱侍基大米烧酒
云南咖啡
味美思
奶油

丛林椰香

这款鸡尾酒从“椰林飘香”和“丛林鸟”中汲取灵感，但我们加入了香格里拉石榴蜂蜜等本地食材，并将饮品做了澄清处理。两款热带经典鸡尾酒，在同一杯中，既是致敬又保持了优雅精致。

富佳娜4年朗姆酒

椰子

菠萝

意大利苦味酒

石榴蜂蜜

香蕉

苦咸狗

我们对无酒精鸡尾酒的重视程度与招牌鸡尾酒一样，在每一个细节上都倾注了同样的努力与用心，毕竟细节决定成败！这是一款果香更浓郁的无酒精马天尼鸡尾酒变奏版，Seedlip（无酒精烈酒）和葡萄柚提供了柑橘香气，火龙果和黑枸杞增添了口感与色彩，而滇橄榄/醋栗则带来一丝酸度和单宁，以风味为媒介，充分传递情绪。

希蒂力橙园42
野生黑枸杞
云南油柑
西柚 苦瓜

*鸡尾酒版本添以漫游者金酒或凌冽伏特加。

BITTER

The bitter section contains cocktails that are stronger in taste, and stronger in alcohol content including Figeroni, Irish Yunnan coffee and Jungle Colada all reflect different types of bitterness. Figeroni is the most classic kind of negroni style bitterness, whilst Irish Yunnan coffee is an aromatic kind of bitterness and Jungle Colada is a more refreshing/fruity/tropical style of bitterness.



FIGERONI

*This cocktail is inspired by local fig leaf which has a similar flavour profile to coconut, we paired this with green coffee (unroasted coffee) from the Pu'er region, which adds some grassy and herbaceous green pepper notes.
Bittersweet classic, with some richness and texture.*

Beefeater Gin
Vermouth
Campari
Fig Leaf
PX Sherry
Green Coffee

IRISH YUNNAN COFFEE

Irish Yunnan Coffee plays on the inspiration of Irish coffee, this cocktail is one which heroes coffee as the central ingredient. Capable of being served cold or warm this is a great drink regardless of the temperature outside.

Jameson
The SG Kome Shochu
Yunnan Coffee
Vermouth
Cream

JUNGLE COLADA

This cocktail takes inspiration from the pina colada and jungle bird, but we champion local ingredients with the addition of Shangri-La pomegranate honey and serve the drink clarified. An elegant and sophisticated riff on a pair of tropical classics.

Flor De Cana 4yo Rum
Coconut
Pineapple
Amaro
Pomegranate Honey
Banana

BITTER SAVORY DOG

We take our non-alcoholic cocktails (mocktails) just as seriously as our signature cocktails, giving the same amount of effort and care to all the little details because at the end of the day; DETAILS MATTER! A fruitier non-alcoholic riff on the martini cocktail, Seedlip and grapefruit give the citrus aroma component, dragonfruit and black goji add texture and colour and Yunnan olive/gooseberry gives a hint of acidity and tannin (bitterness), to enhance the “drinking experience”.

Seedlip Grove 42
Wild Black Goji
Yunnan Olive
Grapefruit Bitter Melon

*Add Rambler's gin or LING-LIE vodka
for the cocktail version.

介绍

SUMA的鸡尾酒菜单将是对云南多样性的颂扬。我们的招牌鸡尾酒将紧密联系少数民族的丰富文化遗产，以现代手法呈现传统风味。季节性鸡尾酒将突出当地最新鲜的食材，确保我们的菜单不断变化且始终充满惊喜。这种策略将使我们的产品充满活力，并与我们对可持续发展的承诺保持一致。

为了进一步提升我们鸡尾酒的风味，我们在调制过程中融入现代技术和实验室方法。通过使用旋转蒸发器和离心机进行澄清处理，以及利用真空低温烹饪法进行浸泡，我们旨在从云南独特而优质的食材中提取出最丰富的风味。

这些尖端技术不仅提升了鸡尾酒的口感和呈现方式，
还将助力我们具有前瞻性和创新性。

此外，为了满足客人的多样化需求，我们将在夏季推出冰沙饮品，在冬季提供热饮，全年提供无酒精或低酒精选项。我们的目标是倡导“喝得更好，而不是更多”，确保可持续的享受。

这一扩展将为客人提供清爽且注重健康的选择，
完美契合我们可持续发展与创新的理念。

我们的鸡尾酒菜单分为4个部分，以帮助
客人轻松浏览菜单并做出明智的选择：
香辛、花果香、极鲜和苦味。

INTRO

SUMA's cocktail menu will be a celebration of Yunnan's diversity. Signature cocktails will tie back to the rich heritage of the minority groups, offering a taste of tradition with a modern twist. Seasonal cocktails will highlight the freshest local ingredients, ensuring our menu is ever-changing and always exciting.

This approach will keep our offerings dynamic and align with our commitment to sustainability.

To elevate our cocktail programme further, we will incorporate modern techniques and a lab approach to our preparations. Utilising rotary evaporator centrifuges for clarification, and sous vide for infusions, we aim to extract the maximum flavour from the unique and amazing ingredients available in the region.

These cutting-edge techniques will not only enhance the taste and presentation of our cocktails but also set us apart as a forward-thinking and innovative bar.

*Additionally, to cater to the diverse preferences of our guests, we will introduce slushy drinks for summer days, and warm drinks for winter; no/lo alcohol options will be available all year round. Our goal is to promote drinking better, not more, ensuring sustainable enjoyment. This expansion will provide refreshing and health-conscious alternatives, perfectly aligning with our ethos of sustainability and innovation. Our cocktail menu is divided into 5 sections to help guests easily navigate the menu and make informed choices. The 5 sections include –
spice, fruity, floral, umami, bitter,
and non-alcoholic.*

介绍

SUMA的鸡尾酒菜单是对云南多样性的致敬。我们的招牌鸡尾酒以现代技法演绎少数民族传统风味，季节限定饮品则突出本地最新鲜的食材，让菜单始终新鲜有趣，并体现我们对可持续发展的承诺。

我们运用旋转蒸发器、离心机和真空低温浸泡等实验室技法，从云南独特原料中萃取极致风味，提升鸡尾酒的口感与呈现，展现我们的创新精神。

此外，夏季提供冰沙，冬季有热饮，全年提供低酒精与无酒精选项，倡导“喝得更好，而不是更多”。菜单分为五个风味类别：
香辛、花果香、鲜味、苦味和无酒精，
便于客人轻松探索，做出理想选择。

酒单由SG集团“Speaklow彼楼”精心策划

每杯鸡尾酒108元
Cocktails are priced at RMB108

INTRO

SUMA's cocktail menu is a tribute to Yunnan's rich diversity: Signature drinks reinterpret traditional flavours from minority cultures, while seasonal cocktails feature the freshest local ingredients—keeping the menu fresh, exciting, and sustainable.

We use advanced techniques like rotary evaporation, centrifugation, and sous vide infusions to extract pure, bold flavours from regional ingredients, elevating both taste and presentation with a spirit of innovation.

To suit every season and preference, we offer slushies in summer, warm drinks in winter, and no/low-alcohol options year-round—promoting the idea of drinking better, not more. Our menu is divided into five flavour profiles: Spice, Fruity/Floral, Umami, Bitter, and Non-Alcoholic, making it easy for guests to explore and choose what suits them best.

**Menu Curated by SG Group,
Powered by Speaklow**