

COCKTAILS

bellini

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#belliniHilton

SPARKLING WINE COCKTAILS

Our Bellini Selection

\$16

First created by Giuseppe Cipriani at the legendary Harry's Bar in Venice, Italy. The Bellini was originally named after painter Giovanni Bellini as the pink hue of the drink reminded Cipriani of a toga worn by a saint in one of Bellini's works.

Traditional Peach

Strawberry and Fresh Mint

Lychee and Vanilla

Green Apple and Ginger

Orange and Pomegranate

Make it a Royal Bellini with Moët Champagne

\$30

Pink Truffle

\$22

Galliano Vanilla, white peach puree and rose water topped up with Prosecco Rose. Garnished with dried rose petals

French 75

\$30

Beefeater Gin, fresh lemon, simple syrup and Moët garnished with a lemon twist

Kir Royale

\$30

Crème de cassis and Moët garnished with a lemon twist

The Classic Champagne

\$30

Martell V.S Cognac, bitters and sugar syrup topped up with Moët, garnished with an orange twist

Chanel 42

\$30

42 Below Passionfruit and Chambord topped up with Moët, garnished with a cherry

MARTINIS

TRADITIONAL

| | |
|----------------------|------|
| House Gin Martini | \$20 |
| Black Robin (NZ) | \$24 |
| Rogue Society | \$24 |
| Beefeater 24 | \$26 |
| Hendrick's | \$26 |
| The Source, Cardrona | \$28 |
| Monkey 47 | \$38 |

VODKATINI

| | |
|---------------------|------|
| House Vodka Martini | \$20 |
| Absolut Elyx | \$22 |
| Ciroc | \$26 |
| Blue Duck (NZ) | \$28 |
| The Reid, Cardrona | \$29 |

Choose your style:

Dry: With a splash of dry vermouth

Extra dry: With a few drops of dry vermouth

Wet: With a significant quantity of vermouth

Perfect: Equal parts of dry and sweet vermouth

Garnish: Lemon twist or olives

Preparation: Shaken or stirred

Espresso Martini \$21

Absolut Vanilla Vodka, Kahlua and Patron XO Cafe with a double shot of espresso

Style: Modern classic

Velocitini \$22

Crème de manzana, Midori, lime and simple syrup garnished with a maraschino cherry

Style: Fruit forward

Islay Martini \$45

Laphroaig Single Malt, The Botanist Gin, Lillet Blanc and muddled cucumber garnished with peppercorns

Style: Classic

Lychee Martini \$21

Absolut Raspberry Vodka, Kwai Feh and fresh lemon garnished with lime

Style: Fruit forward

MARTINIS

French Martini

\$21

Ketel One Vodka, Chambord and pineapple juice
garnished with a maraschino cherry
Style: Fruit forward

Chilli Shock Martini

\$21

House infused chilli and Absolut Vanilla Vodka with
white crème de cacao garnished with red chilli
Style: Modern classic

Viva

\$21

Beetroot infused Beefeater Gin, Limoncello, orange
and cranberry juice
Style: Fruit forward

★ **A Feather in Our Cap**

\$26

Duck fat washed Bulleit Rye, sweet vermouth and
Sandemon Port garnished with a black doris plum
Style: Vintage

★ **Pineapple-Cardamom Crush**

\$22

Chivas Regal 12yo, fresh pineapple, lemon juice
and cardamom pods
Style: Tropical

★ **Canteloupe Martini**

\$21

Fresh canteloupe, Havana Club 3yo and apricot
brandy garnished with a melon ball
Style: Tropical

★ **Midnight Martini**

\$28

Charcoal infused Black Robin Gin, Maraschino
liqueur, Cherry Heering and apple juice garnished
with a flower
Style: Modern classic

LONG

★ **The Bloody Marico** **\$28**

Bacon washed Absolut Vodka, lime, tomato juice, wasabi and celery bitters. Garnished with bamboo shoots

Style: Restorative

Thyme of your Life **\$23**

Black Robin Gin, lemon juice, lychee and cucumber garnished with thyme

Style: Sours

★ **Mana Potion** **\$28**

Blue Curacao, crème de cacao, absinthe and fresh lime garnished with smoking dry ice

Style: Refresher

★ **Health Potion** **\$28**

Strawberry liqueur, Cointreau, fresh lime, cranberry and grenadine. Garnished with smoking dry ice

Style: Refresher

Mandarin Collins Squash **\$24**

Rogue Society Gin, Cointreau, mandarin, lime and soda garnished with pink peppercorns

Style: Refresher

★ **Ho Chi Minh Mai Tai** **\$24**

Chilli infused Absolut Vodka, kaffir lime leaf infused Havana Club, lemongrass syrup and soda garnished with red chilli and coriander

Style: Refresher

★ **Shayman's Buns** **\$22**

Havana Club Especial, amaretto, passionfruit, pineapple and lime garnished with kaffir lime leaves

Style: Tropical

SHORT

Smoking Barrel

\$22

Havana Club Especial, Cointreau and old fashioned bitters garnished with a caramelized orange and flamed cinnamon stick

Style: Vintage

Caramel Negroni

\$23

Beefeater Gin, sweet vermouth, Campari and orange bitters garnished with a caramelized orange twist

Style: Classic

★ **Maple Bacon Old Fashioned**

\$28

Bacon washed Bulleit Rye, Aztec Bitters and maple syrup garnished with bacon

Style: Vintage

Classic Mai Tai

\$22

Havana Club 3yo, Havana Especial, apricot brandy, almond syrup and fresh lime. Garnished with mint and pineapple

Style: Tropical

Caipirinha

\$21

Cachaca 51, fresh lime and sugar syrup garnished with mint

Style: Refresher

Chivas Signature X

\$20

Chivas Regal Extra, honey syrup, Angostura bitters, fresh apple juice, lemon twist garnish

Style: Vintage

SERVED UP

Bite of Normandy

\$22

Calvados, Chambord, caramel, egg white and fresh lemon garnished with dark chocolate flakes

Style: Sours

★ **Passion on Fire**

\$22

Havana Club 3yo, 42 Below Passionfruit Vodka, ginger liqueur, apricot brandy, fresh lime, passionfruit pulp and apple juice garnished with a flaming absinthe boat

Style: Sours

Apple Cinnamon Sours

\$23

Cinnamon infused Absolut Vodka, crème de manzana, apple puree and egg white garnished with an apple fan

Style: Sours

Corpse Reviver #2

\$21

Rogue Society Gin, Cointreau, Lillet Blanc and lime with an absinthe rinse. Garnished with a lemon twist

Style: Restorative

Sazerac

\$35

Martell VS Cognac, rye whiskey, absinthe, Angostura and Peychaud's Bitters garnished with a lemon twist

Style: Vintage

SERVED UP

The Last Word

\$22

Beefeater Gin, Green Chartreuse, Maraschino liqueur and lime garnished with an orange twist

Style: Vintage



Black Plum Daquiri

\$22

Plum infused Havana Club 3yo, black plum puree, lime and simple syrup garnished with a pink sugar rim

Style: Fruit forward

Sloe Sours

\$22

Hayman's Sloe Gin, sweet vermouth, Sandeman Port, lemon and egg white garnished with Old Fashioned Bitters

Style: Sours



Sakura Sours

\$23

Cloudy Nigori Sake, sweet vermouth, lime and egg white garnished with umeboshi (pickled plum)

Style: Sours

DESSERT

Toblerone

\$23

Baileys, Frangelico, Martell VS Cognac, butterscotch liqueur, Kahlua and fresh cream finished with a chocolate swirl

Creamy Gingerbread

\$23

Makers Mark, gingerbread liqueur, Hershey's Chocolate Syrup and fresh cream

Black Forest

\$25

Jagermeister, crème de cacao, cherry brandy and crème de cassis garnished with Frangelico whipped cream

★ **Butterbitters**

\$25

Butter washed Makers Mark, butterscotch liqueur, Emerson's Pilsner and egg white garnished with a flamed cinnamon stick

Brandy Alexander

\$30

Hennessy VSOP, crème de cacao and fresh cream finished with nutmeg

After Eight

\$21

Kahlua, Baileys, crème de menthe, fresh cream and chocolate sauce garnished with mint and chocolate

MOCKTAILS

Tropical Fruit Punch **\$12**

Pineapple, passionfruit, orange, lime and cranberry juice

Virgin Mojito **\$12**

Fresh lime, apple juice, mint and soda

Virgin Mary **\$12**

Tomato juice, Worcestershire sauce, Kaitaia Fire, fresh lime and pepper, garnished with olives

Strawberry Storm **\$12**

Strawberry puree, passionfruit puree, cinnamon topped up with ginger ale

Banana Mama **\$12**

Banana, apple, mint and soda

Caribbean Punch **\$12**

Coconut, pineapple, orange and apple topped up with tonic water

Let us know a few of your favourite flavours so our bartenders can tailor a drink to your taste



CURATED COCKTAILS BOUND TO CREATE
UNFORGETTABLE EXPERIENCES

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**All prices include 15% GST. An additional 15%
surcharge applies on public holidays**