



**D R G N F L Y**  
PAN-ASIAN RESTAURANT & BAR



## COCKTAILS

- BANANA COLADA - THICK & CREAMY 10  
*Bumbu Rum, Crème de Banane, Cream, Coconut Purée, Pineapple Juice*  
*Served on the rocks*
- GENKI - SUGAR FREE & CLEANSING 8.5  
*Tanqueray, Lemon Juice, Green Tea, Fresh Ginger*  
*Martini style*
- GEISHA - LONG & TROPICAL 9  
*Pampero Blanco, Don Julio Blanco, Coconut Syrup, Mango Juice, Pineapple Juice, Lemon Juice*  
*Built over ice*
- UMI - VIBRANT & CITRUSY 9  
*Belvedere, Blue Curaçao, Orange Bitters, Lemon Juice, Gomme, Cranberry Juice*  
*Long over crushed ice*
- GEN - OUR APEROL SPRITZ 11  
*Aperol, Kwai Feh, Crème d'Abriçot, Moët & Chandon Brut Impérial*  
*Served on the rocks*
- HOSHI - SHARP & ELEGANT 11  
*Belvedere, Lime Juice, Gomme, Moët & Chandon Brut Impérial*  
*Shaken and topped with champagne*
- DRGNFLY SOUR - PRETTY & FLORAL 10.5  
*Plum Sake, Roku Gin, Plum Bitters, Lemon Juice, Lime Juice, Gomme, Egg White*  
*Served straight up*
- FUYU - RICH & COMPLEX 11  
*Hennessy VS, Grand Marnier, Lemon Juice, Gingerbread Syrup, Egg White, Cloves, Cinnamon*  
*Served on the rocks*
- GINKJO - INNOVATIVE & FRESH 11  
*Campari, Ron Zacapa Centenario 23yro, Passoa, Passionfruit Liqueur, Orange Bitters*  
*Served on the rocks*
- AWA AWA - BUBBLES BUBBLES! 12  
*Sagatiba Cristalina, Moët & Chandon Brut Impérial or Moët & Chandon Rosé Impérial, Fresh Kiwi, Sugar*  
*Shaken and topped with your choice of champagne*
- TAKAMORI - DECADENT & POWERFUL 11  
*Cotswold Single Malt, Tragus, Angostura bitters, Orange bitters, Demerara Sugar*  
*Old fashioned style*
- TIPOTTO - SUBTLE AND SMOOTH 11  
*Patron Anejo, Lemon Juice, Honey Water, Apple juice, Lemongrass*  
*Served cold with crushed ice or warm*
- BUSHIDO - THE WAY OF THE SAMURAI 11  
*Togouchi 12yro, Antica Formula, Plum bitters*  
*Served straight up*
- KĒKI - CREAMY AND SWEET 10  
*Cotswold Gin, Lemon Curd, Double Cream, Fresh Passionfruit, Vanilla Syrup*  
*Martini style*

## OAK AGED SIGNATURE COCKTAILS

- SMALL BATCH FROM 12.5  
*Ask your server for details.*

## CLASSIC COCKTAILS

*Available upon request, please ask our team.*

## BAMBOO COCKTAILS

*This trio of cocktails are symbolic of 3 variations of bamboo.*

- GREEN BAMBOO - LONG AND CITRUSY 11  
*Pampero Anejo, Midori, Matcha Syrup, Lemon Juice, Egg white  
Long over crushed ice*
- RED BAMBOO - SWEET YET FIERY 11  
*Mezcal QUIQUIRIQUI, Antica Formula, Lemon Juice, Vanilla Syrup,  
Fresh Raspberries, Fresh Chilli, Egg White  
Served on the rocks*
- BLACK BAMBOO - BRIGHT AND WHOLESOME 11  
*Fortified Wine, Guinness, Gomme, Yuzu Juice, Egg White  
Served on the rocks*

## CHAMPAGNE & SPARKLING WINE 125ML BOTTLE

- VILLA CONCHI BRUT SELECCIÓN, CAVA, SPAIN 6.5 30  
*Racy and stylish Cava with citrus aromas and a  
refreshing finish*
- CHANDON METHODE TRADITIONELLE BRUT 8 35  
ARGENTINA  
*Citrus fruit and white peach, hints of brioche*
- CHANDON METHODE TRADITIONELLE ROSÉ, 9.5 38  
ARGENTINA  
*Red fruit and delicate aromas of brioche*
- MOËT & CHANDON BRUT IMPÉRIAL, FRANCE 11 65  
*Flowery aroma, a long, biscuity flavour*
- MOËT & CHANDON ROSÉ IMPÉRIAL, FRANCE 14 80  
*A wonderful, fresh floral style*
- MOËT & CHANDON GRAND VINTAGE BRUT, 90  
FRANCE  
*Full flower and biscuit flavours*
- MOËT & CHANDON ICE IMPÉRIAL, FRANCE 85  
*Sweet Champagne, designed to be served over ice with fruit*
- MOËT & CHANDON ICE IMPÉRIAL ROSE, FRANCE 90  
*Sweet pink champagne designed to be served over ice with fruit*
- VEUVE CLICQUOT BRUT YELLOW LABEL, FRANCE 80  
*Adored for its ripe fruit, grape, apple and orange flavor notes*
- DOM PÉRIGNON BRUT, FRANCE 2009 220  
*Dry, complex, classic luxury*
- KRUG BRUT, FRANCE 365  
*Complex, praline, honey, grilled hazelnut & nougat aromas*

## WHITE WINE 175ML 250ML BOTTLE

- CASA ALBALI VERDEJO-SAUVIGNON BLANC, 5 6.9 19.5  
VALDEPEÑAS, SPAIN  
*Notes of apple and tropical fruit*
- MARCHESI ERVANI PINOT GRIGIO, PAVIA, 5 7.5 21.5  
ITALY  
*Green apple, pear and melon with a citrus finish*
- PICPOUL DE PINET, PETITE RONDE, 6.2 8.5 24.5  
FRANCE  
*Fresh with a citrussy and stone fruit character*

15. SANCERRE, DOMAINE DES CHAINTRES, JOSEPH MELLOTT, FRANCE			48
<i>Aromatic, white blossom and grapefruit, refreshing and dry</i>			
16. GAVI DI GAVI, ENRICO SERAFINO, ITALY			36
<i>Floral and citrus aromas, minerally and dry</i>			
17. VIDAL SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	7	9.5	28
<i>Crisp herbaceous passion-fruit and melon</i>			
18. PACO & LOLA LOLO TREE ALBARIÑO, RÍAS BAIXAS, SPAIN			29.5
<i>Zippy, green apple and lemon fruit flavours</i>			
19. CHABLIS, LES SARMENTS, VIGNERONS DE CHABLIS FRANCE			42.5
<i>Delicate light white, dry with a citrus aroma</i>			
20. PULIGNY-MONTRACHET, REMOISSENET PÈRE & FILS, FRANCE			95
<i>Slightly oak, shows both minerality and fruit with a light buttery taste</i>			
21. CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND			65
<i>Redcurrant spice and fresh lemon zest</i>			
22. SOELLNER WOGENRAIN GRÜNER VELTLINER, WAGRAM, AUSTRIA			38
<i>Classic white pepper notes and aromatic flavours</i>			

## RED WINE

175ML 250ML BOTTLE

23. CASA ALBALI TEMPRANILLO-SHIRAZ VALDEPEÑAS, SPAIN	5	6.9	19.5
<i>Cherry and plum: smooth finish</i>			
24. SANTA RITA 8KM MERLOT, CENTRAL VALLEY, CHILE	5.5	7.5	21.5
<i>Plums and blackberries</i>			
25. BETWEEN THORNS SHIRAZ, SOUTH EASTERN AUSTRALIA	6.2	8.5	24.5
<i>Cherry, raspberry and spice</i>			
26. BOUCHARD AÎNÉ & FILS PINOT NOIR, VIN DE FRANCE			26
<i>Red fruit with a hint of chocolate</i>			
27. VALDUBON TEMPRANILLO RIBERA DEL DUERO, SPAIN			26.5
<i>Spicy, Peppery, warming red</i>			
28. MALBRONTES MALBEC-TORRONTÉS MENDOZA, ARGENTINA	7.9	10.5	30.5
<i>Blackberry fruit and floral spice</i>			
29. CHATEAU BOUTISSE, SAINT-EMILION GRAND CRU, FRANCE			58
<i>Sophisticated, polished, complex red</i>			
30. CHIANTI CLASSICO, SAN JACOPO DA VICCHIAMAGGIO, ITALY			45
<i>Ripe, fruit-led wine with black cherry flavours</i>			
31. RIOJA, ROLLAND & GALARRETA, SPAIN			40
<i>Elegance, complexity and power</i>			
32. FLEURIE, PASCAL CLÉMENT, FRANCE			35
<i>Freshly floral delicate ripe strawberry</i>			
33. CHATEAUNEUF DU PAPE LA TIARE DU PAPE, CLEFS DU PARADIS, FRANCE			65
<i>Oaked, intense, concentrated red</i>			

## ROSÉ WINE

34. MARCHESI ERVANI PINOT GRIGIO ROSATO, PAVIA ITALY 5 6.5 19.5  
*Dry delicate Strawberry fruit*
35. COTES DE PROVENCE ROSE, HERITAGE, ESTANDON, FRANCE 42  
*Fresh, crisp Rosé from award winning winery*
36. DON JACOBO RIOJA ROSADO, BODEGAS CORRAL, SPAIN 6.5 8.5 26  
*Fresh summer fruits and a lively zing*

\* 125ml measure available upon request

## DESSERT WINE

37. BÉRES FURMINT (DRY), TOKAJI, HUNGARY 25  
*Subtle hints of melon, herb, apricot and almond*
38. GARONNELLES SAUTERNES, LUCIEN LURTON ET FILS, FRANCE 35  
*Rich luscious and fruity.*

## SAKE

- AKASHI-TAI - JUNMAI SPARKLING SAKE (ABV 7%) 100ML 17.5  
*Very clean and light in flavour with soft fruits on the palate.  
Best served cold.*
- AKASHI-TAI - SHIRAUME GINJO UMESHU (ABV 14%) 180ML 22  
*Sweet with a full bodied plum flavour.  
Best served cold.*
- AKASHI-TAI - HONJOZO TOKOBETSU GOHYAKUMANGOKU (ABV 15%) 180ML 16.5  
*Dry with floral notes that pair well with fish.  
Best served warm.*

## DRAUGHT

- KIRIN ICHIBAN 5.5  
CITRA IPA 5.2  
HOP HOUSE 5.5

## BOTTLES

- KIRIN ICHBAN 330ML 4.5  
ASAHI DRY 330ML 4.5  
MODELO ESPECIAL 355ML 4.5  
HITACHINO NEST WHITE ALE 330ML (IMPORT) 6.8  
HITACHINO NEST RED ALE 330ML (IMPORT) 7.1  
ESTRELLA GALICIA 0.0% ABV 250ML 3.5  
REKORDERLIG STRAWBERRY & LIME 500ML 6.5  
REKORDERLIG APPLE 500ML 6

## DRGNFLY SUGGESTED SPIRITS

### GIN

25ML

TANQUERAY FLOR DE SEVILLA	4.1
THE BOTANIST GIN	6
NIKKA COFFEY GIN	6
BH1	6.5

### VODKA

BELVEDERE	5
BELVEDERE PINK GRAPEFRUIT	5
CRYSTAL HEAD	5.5
BELUGA	17.5

### RUM

PAMPERO BLANCO	4.2
THE DUPPY SHARE	4.7
DIPLOMATICO RESERVA EXCLUSIVA	6
RON ZACAPA CENTENARIO XO	11.2

### WHISKEY

MONKEY SHOULDER	4.8
NIKKA BLENDED	6
COTSWOLD SINGLE MALT	6.95
JOHNNY WALKER BLUE LABEL	16

### BOURBON

BULLEIT BOURBON FRONTIER WHISKEY	4.5
WOODFORD RESERVE	4.6
MAKERS MARK	4.8

### COGNAC

HENNESSY VS	4.5
HENNESSY FINE DE COGNAC	4.8
HENNESSY XO	14.5

### TEQUILA/MEZCAL

DON JULIO BLANCO	4.2
PATRON REPOSADO	5.8
PATRON ANEJO	6
QUIQUIRIQI MEZCAL MATATLAN JOVEN	4.2

## SOFTS

COCA COLA ICON	2.5
DIET COCA COLA ICON	2.5
LEMONADE	2.5
DOUBLE DUTCH TONIC RANGE	2
BELVIOR -	
RASPBERRY LEMONADE	3
CUCUMBER & MINT	3
ELDERFLOWER	3
EAGAR JUICE RANGE (PLEASE ASK SERVER)	2.8
SANPELLEGRINO SPARKLING WATER (1L)	4

## HOT DRINKS

### FRESHLY GROUND COFFEE

ESSPRESSO	2.4
DOUBLE ESSPRESSO	2.5
MACCHIATO	2.5
DOUBLE MACCHIATO	2.7
FLAT WHITE	2.5
AMERICANO	2.5
LATTE	2.7
CAPPUCCINO	2.7
MOCHA	2.8

### SUKI- LOOSE LEAF TEA 2.9

BLACK BREAKFAST TEA
EARL GREY BLUE FLOWER
GREEN TEA SENCHA
CHERRY GREEN TEA
JASMINE GREEN TEA
RED BERRY TEA
PEPPERMINT
LEMONGRASS & GINGER

### MATCHA TEA CEREMONY 4

*Experience the traditional Japanese ritual of the Matcha Tea Ceremony. This intricate process of single-mindedness aims to remove external distraction and focus on the 4 principles of Zen; Harmony, Respect, Purity and Tranquility.*

*Alternatively, try our Western takes on the Asian tradition:*

MATCHA ICE TEA	3.5
MATCHA LATTE	3.5
MATCHA FRAPPE	4



T: 01202 25 2133 | E: [INFO@DRGNFLYGROUP.CO.UK](mailto:INFO@DRGNFLYGROUP.CO.UK)  
[WWW.DRGNFLYGROUP.CO.UK](http://WWW.DRGNFLYGROUP.CO.UK)

