



PROJECT  
BOTANICALS  
MENUS



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## JUNIPER

We believe the best juniper in the world comes from Tuscany and these berries are at the heart of Bombay Sapphire. Juniper berries bring a dry, fragrant and herbal aroma to our gin.

### COCKTAIL THE NORTH WIND

Bombay Sapphire, Clarified Tomato Water,  
Worcester, Kaitia Fire, Celery Bitters  
served w/ Cherry Tomatoes, Basil Leaf  
and Balsamic Vinegar



### DISH

Snapper Ceviche w/ White Balsamic, Citrus  
Oil & House Made Ricotta  
GF or vegetarian option available

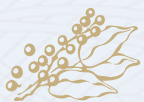
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## CUBE BERRIES

Despite being part of the pepper family, cubeb berries have a much more floral aroma, including notes of lavender and rose. Sourced from Java, they provide a dry, hot flavour, which lingers on the tongue.

### COCKTAIL THE GIN & JAVA #2

Bombay Sapphire, Cold Drip Coffee, Martini  
Rosso, Pepper Spiced Syrup, Quina Fina Tonic  
Water served w/ Orange Zest



### DISH

Manuka Smoked Venison Loin w/ Celeriac  
Remoulade, Horseradish & Coffee Mayo served  
on Agria Potato Crisps  
GF

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## CASSIA BARK

Our cassia bark is sourced in Indonesia and is delicately removed by hand from trees as tall as 7m high. The same family as cinnamon, this botanical brings a light warmth and sweetness to Bombay Sapphire.

### COCKTAIL SMOOTH MOVES

*Created by Bill Scott, The White Rabbit*

Bombay Sapphire, Citric Cinnamon Syrup,  
Dash of Angostura Bitters  
served w/ Cinnamon Quill



### DISH

Smoked Duck Breast served on Rye Bread  
w/ Chicken & Duck Parfait,  
Madeira Jelly & Rocket  
GF or vegetarian option available

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## GRAINS OF PARADISE

The grains of paradise used in Bombay Sapphire come from the moist coastal areas of West Africa. A relative of the ginger plant, these seeds offer a spectrum of exotic flavours from a strong peppery bite to light lavender notes.

### COCKTAIL SAHARAN TRAIL

*Created by Loretta Bahr, Matterhorn*

Bombay Sapphire, Noilly Prat Dry Vermouth,  
Martini Rosso, Benedictine, Grains of Paradise  
Tincture served  
w/ Lemon Infused Olive Oil



### DISH

Master Stock Poached Chicken and Scallop Salad  
w/ Smoked Eggplant & Pickled Dikon  
GF



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## CORIANDER SEED

It might be surprising to know that coriander seeds are the key citrus flavour contributor in any gin. We source the seeds used in Bombay Sapphire from Morocco. Larger in size, we love the rich aromas and flavour combination of citrus and warm ginger-like spice they give to our gin.

### COCKTAIL CASABLANCA COCKTAIL

*Created by James Millar, The Gin Room*

Bombay Sapphire, Domaine De Canton, Fresh Pineapple Juice, Fresh Lime Juice, Spiced Coriander Syrup served w/ Mint Tree



### DISH

Fiordland Crayfish "Sausage Roll" w/ Mojo Chutney and Charged Pineapple

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## ORRIS ROOT

Orris is the first part of the root of the Iris flower and we patiently wait to harvest this Florentine botanical by hand after growing for 3 to 4 years. It is dried so that the root can be ground to a fine powder, allowing its full floral flavours to be released during distillation.

### COCKTAIL THE MUMBAI VIOLET

*Created by Alison Kwan, 1885 Basement Bar*

Bombay Sapphire, Briottet Manzana Verde, Parma Violet Syrup, Meyer Lemon Juice, Egg White, Soda served w/ Edible Flower, Gold Dust, Spritz of Apple Bitters



### DISH

Confit Pork Belly w/ Arrow Squid, Apple Syrup and Aloe Vera Gel

GF

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## LEMON PEEL

Sweet and juicy, our lemons are hand-picked from Murcia. Important in bringing the citrus flavours to Bombay Sapphire, the lemon peel is also significant in 'lifting' the other botanical notes.

### COCKTAIL WHEN LIFE GIVES YOU

*Created by Jonny Cresswell, Revelry*

Bombay Sapphire, Lemon Juice, Oleo Saccharum Syrup, Lemon Rind, Soda served w/ Rosemary Sprig, Dehydrated Lemon Wheel



### FOOD MATCH

Roast Scampi Tails w/ Lardo, Pecorino Gnocchi, Almond & Red Pepper Essence GF.

Pescatarian and vegetarian options available.

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## ANGELICA

The root of the angelica plant is harvested from the lush woodlands of Dresden. The angelica root brings a distinct earthy tone to Bombay Sapphire whilst also holding the other nine botanicals in perfect balance.

### COCKTAIL NEITHER-ONI

Bombay Sapphire, Aperol, Martini Rosso, Shiitake Mushroom Tincture served w/ Dehydrated Mushroom, Burnt Orange Zest



### DISH

Smokey Pepper Crusted Brisket w/ Garlic Purée, Feta and Habanero Mustard

GF.

Vegetarian option available



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## ALMOND

Bitter almonds from Spain bring out and tie together all of the flavours of our botanicals, delivering Bombay Sapphire's silky smooth feel.

### COCKTAIL SATURN'S GIFT

Bombay Sapphire, Fresh Lemon Juice,  
Passionfruit Syrup, Orgeat, Tiki Bitters served  
w/ Edible Flowers, Mint Sprig, Dehydrated  
Lemon Wheel



**FOOD MATCH**  
Raspberry & Mascarpone Eton Mess served  
w/ Almond Icecream & Praline  
GF or vegetarian option available

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## LIQUORICE

We harvest our liquorice from the grassy plains of China, cutting only the best quality roots to deliver the deep, warm and sweet flavour to our gin.

### COCKTAIL FLIPETTY DO DA

Bombay Sapphire, Guinness Syrup, Whole Egg,  
Dash of Chocolate Bitters served  
w/ Liquorice Root



**FOOD MATCH**  
Butterscotch Pannacotta w/ Textures of Caramel  
Vegetarian.  
GF option available.