

# DARI

## TAKE-AWAY COCKTAIL MENU



### BUBBLE-TEA HIGHBALLS

\$17

Highball using Korean drinks like Mukgulli (Cloudy Rice wine) and Soju in bubble-tea cup with jelly or popping pearls. Milky-sweetness of Mukgulli and Refreshing sweetness of soju are a match made in heaven with coconut jelly and popping pearls!

(Comes in 250ml glass bottle)

### COCONUT MUKGULLI

Coconut brings out the nutty and creamy taste of Mukgulli.

Lots of Mukgulli - Coconut syrup - Coconut Jelly

### ORANGE + LEMON SOJU

Orange syrup adds sweetness and lemon-juice brings all the flavours together.

Lots of Soju- Orange syrup - Lemon Juice - Fruit Popping Pearl

### CHERRY SOJU

Simply added good Cherry syrup - you love cherry this is a must try

Lots of Soju- Cherry syrup - Fruit Popping Pearl

### FUSION COCKTAILS

\$19

We built our cocktail using traditional Korean drinks. Our recipes are simple yet full of flavours! (100ml-200ml)

### KOREAN-FASHIONED

Su-jung-gwa is a traditional drink made with boiled ginger, cinnamon and dark brown sugar. Grapefruit syrup gives different notes to what oranges can give.

Su-jung-gwa - Grapefruit syrup- Jim Beam White Label- Angostura Bitters

### RED DEVIL

Bok-bun-ja (Korean Raspberry wine) has sourness and sweetness of raspberry. This mixed with grapefruit syrup adds extra notes of fruit and gives wonderful exploration of taste.

Bok-bun-ja (Korean Raspberry wine) - Grapefruit syrup

### VAN & CHO

When Mi/Hong-Cho (Korean fruit vinegar, has Kombucha taste but sweeter and richer) meets Vantage Australia Botanical Vodka!

Mi-Cho - Vantage Australia Botanical Vodka - Splash of sparkling water

### THIS IS SO SIK-HYE

Sik-hye has a smooth rice taste and a slightly fermented taste similar to yogurt. When it meets lemon juice and ginger syrup it becomes citrusy, sweet and refreshing.

Sik-Hye - Ginger syrup - Lemon Juice- Sake - Russian Standard Vodka