

THE MENU OF COLORS

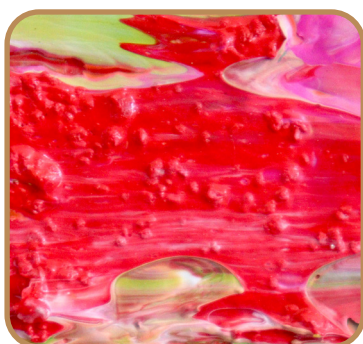
A cocktail menu inspired by the captivating phenomenon of light refraction. When white light passes through a prism, it reveals a full spectrum of colors – the same colors that dance across our skies at twilight or the auroras. Each cocktail in this collection embodies a different hue born from that spectrum, reimagined through its connection to the ever-changing sky.



LUMINAIR X LYNN SPOOR

This menu is a bold expression of LuminAir's elevated approach to mixology, brought to life through a vibrant collaboration with contemporary artist Lynn Spoor. Known for her dynamic brushwork and powerful compositions, Lynn's signature energy flows through the painting. The featured painting above complements each of our signature cocktails. Take a closer look at the painting – located near the main bar & terrace entrance – and uncover the bursts of color embedded in each stroke.

RED MOON



FRESH | FRUITY | BUBBLES

Tequila | Mezcal

The Lost Explorer Espadín
Código 1530 | **Strawberry**
Rhubarb | Sichuan Pepper
€ 19

Zero

Fluere Agave | **Strawberry**
Rhubarb | Sichuan Pepper
€ 15

GOLDEN HOUR



COMFORT | SWEET | FOAMY

Scotch Whisky

The Dalmore 12 | Adriatico Amaretto
Apricot | Honey | Crème Brûlée
€ 20

Zero

Amaretto Adriatico Zero
Apricot | Honey | Crème Brûlée
€ 15

HALO



CREAMY | BRIGHT | SWEET

Rum

Flor de Caña 12yr | Perrier
Meringue | Yuzu | Saffron
€ 20

Zero

Rumamis | Perrier
Meringue | Yuzu | Saffron
€ 15

**Meringue contains egg white*

HORIZON

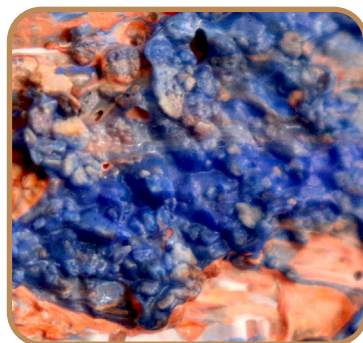


UMAMI | COMPLEX | SPICY

Bourbon

Woodford Reserve
Wasabi | Soy | Avocado | Gari
€ 19

CLEAR



ELEGANT | TROPICAL | CLEAN

Vodka | Champagne

Absolut Elyx | **Pommery Brut Apanage**
Lychee | Pineapple | Coconut
€ 21

TWILIGHT



TANGY | FLORAL | SMOOTH

Gin

Monkey 47 | Four Pillars Bloody Shiraz
Grape | Flower Bouquet
€ 18

For those with special dietary requirements or allergies who would like to know more about the ingredients used, please ask a Team Member for more information.

THE CLASSICS BY COLOR

NEGRONI

BITTER | BOLD | **RED**

Beefeater 24 | Martini Special Riserva Rubino | Campari
€ 18

PORNSTAR MARTINI

FRUITY | SWEET | **ORANGE**

Grey Goose | Passoa | Passion Fruit | Vanilla Tonka
€ 19

WHISKEY SOUR

SOUR | CREAMY | **YELLOW**

Woodford Reserve | Lemon Juice | Simple Syrup
€ 18

BASIL SMASH

HERBAL | CITRUSY | **GREEN**

Beefeater 24 | Basil | Lemon Juice
€ 18

MARTINI

CRISP | CLEAN | **BLUE**

Absolut Elyx | Martini Special Riserva Ambrato
Olives or Lemon Twist
€ 19

MAI TAI

TIKI | NUTTY | **PURPLE**

Havana 7 | Bumbu | Plantation Pineapple
Orgeat | Lime Juice
€ 18