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 form 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.

THE CLASSICS BY COLOR

NEGRONI

BITTER | BOLD | **RED** Beefeater 24 | Martini Special Riserva Rubino | Campari € 18

PORNSTAR MARTINI

FRUITY | SWEET | **ORANGE** Grey Goose | Passoa | Passionfruit | Vanilla Tonka € 19

WHISKEY SOUR

SOUR | CREAMY | **YELLOW** Woodford Reserve Bourbon | Lemon Juice Simple Syrup € 18

MOJITO

FRESH | BUBBLY | GREEN

Havana 3 | Mint | Lime Juice | Brown Sugar | Perrier

€ 18

MARTINI

CRISP | CLEAN | **BLUE** Absolut Elyx | Martini Special Riserva Ambrato Olives or Lemon Twist

€ 19

MAI TAI

TIKI | NUTTY | **PURPLE**

Havana 7 | Bumbu Rum | Plantation Pineapple Orgeat | Lime Juice

€ 18

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

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

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

Zero Amaretto Adriatico Zero Apricot | Honey | Crème Brûlée € 15



COMFORT | SWEET | FOAMY



SOFT | PLAYFUL | FRESH

Bourbon Woodford Reserve | Perrier | Banana OPA Hops | Electric Daisy € 18

AURORA

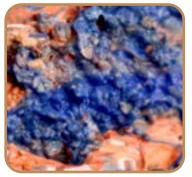


Zero Mesamis Caribbean Cane Pistachio | Rice | Tonka € 15



TIKI | NUTTY | CREAMY





Yodka | Champagne Absolut Elyx | Pommery Brut Apanage Lychee | Pineapple | Coconut € 21

ELEGANT | TROPICAL | CLEAN





TANGY | FLORAL | SMOOTH

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