

# CLASE AZUL TEQUILA

## *Celebrating our Journey*

	<i>Glass</i>	<i>Bottle</i>
<i>Clase Azul 25<sup>th</sup> Anniversary</i>	<i>7,900</i>	<i>209,000</i>
<i>Limited Edition &amp; Exclusively for <b>lebua</b></i>		

*25 years ago, Clase Azul was born out of our dream of sharing the magic & beauty of MEXICAN culture with the world. While this has become our reality, our dreams continue.*

*The tequila created for this edition is an homage to our signature Clase Azul Tequila Reposado. Our Master Distiller, Viridiana Tinoco, reimagined its creation to provide it with a special touch. This blend was aged for eight months in two different casks previously used to age different American Whiskeys, each one imparting its own distinct and rich tasting notes.*

*To celebrate our legacy, we've created our first decanter completely painted in our distinctive cobalt blue color. Its "feathered" pattern, inspired by floating dandelion seeds, represents how Clase Azul has spread throughout the world.*

## Cognac

### L'Or de Jean Martell

Glass  
25,000

L'Or de Jean Martell is an incredibly exceptional Cognac that brings together Eaux-de-vie from the Grande Champagne and Borderies terroirs, some of which have been aged for up to a century. Encased in a meticulously crafted crystal decanter, it showcases deep, captivating hues that immediately catch the eye. Crafted through the blending of more than 400 different Eaux-de-vie to achieve perfection, this Cognac promises a sensory journey like no other.

*Its flavor profile is a harmonious blend of citrus, dark berries, gingerbread, and woody notes, culminating in an exquisite and lingering finish.*

### Hennessy Richard

17,800

Hennessy Richard is a blend of exceptionally rare Eaux-de-vie, aged anywhere from 40 to nearly 200 years old. This results in an incredibly limited annual production, consisting of just 12 French oak barrels.

*The nose of this cognac offers a delightful and well-balanced complexity, with hints of vanilla, pepper, and floral notes. On the palate, you'll experience a fine-textured fruitiness, beautifully influenced by the presence of fine oak, creating a cognac experience that is truly exquisite and unparalleled.*

### Rémy Martin, Louis XIII

17,200

Louis XIII by Remy Martin showcases a remarkable blend of Eaux-de-vie aged from 40 to 100 years, elegantly presented in a stunning Baccarat decanter.

*This masterpiece unveils a floral aroma with hints of honeysuckle and fruity undertones, while the palate presents a harmonious mix of cinnamon, almonds, peach, and woody spices. The finish is a delicate symphony, combining grape notes with sweet oak spice and lingering floral nuances.*

## *The Reserve Cocktails*

*Our mixologists showcase the best ingredients released exclusively for **lebua**.*

### *Hangoverini Reserve 9,100*

*Johnnie Walker Blue Label King George V, Sweet Vermouth,  
Fresh Green Apple Honey and Rosemary infused.*

*Our signature cocktail created for the cast & crew of the movie  
“The Hangover part II” twisted with our premium and exclusive  
Johnnie Walker Blue Label King George V whisky.*

## *Classic Dome Cocktails*

### *Hangoverini* 1,500

*Dewar's 18 years, Red Sweet Vermouth, Fresh Green Apple,  
Honey and Rosemary infused.*

*Now a must have cocktail specially created for the cast & crew of The Hangover  
part II movie shot extensively at the bars & restaurants of our hotel.*

### *Dome 266* 1,300

*Bacardi 8 Years Reserva Ocho Rum, Bacardi Carta Blanca,  
Homemade Lemon grass & Fresh mints.*

*A twisted classic Mojito made with premium ingredients and made at 266m  
height.*

### *Negroni Casked* 1,500

*Campari Cask, No3 Gin, Red Sweet Vermouth*

*Come together to create a harmonious blend of bold and balanced flavors. The rich  
depth of Campari Cask complements the classic character of No.3 Gin, while the  
unique Red Sweet Vermouth adds a touch of intrigue. This concoction offers a  
truly exceptional taste experience for those seeking a refined and memorable  
cocktail."*

## *Distil Mixologist Special Menu*

### *Bond Night*

*1,700*

*Remy Martin VSOP, Cynar, Banana Saccharum, Peychaud's Bitters  
and Cigar Smoke.*

*The 1973 James Bond Film requested two Sazerac. "Where's your sense of adventure?"*

*he asks Bond. "This is New Orleans. Relax"*

*This really pairs well with our Cigar Signature No.2 light and creamy.*

### *Soi-Fashion*

*1,600*

*Remy Martin VSOP infused Cumin, Port Wine, Aperol, Honey Cinnamon,  
Fresh Fig.*

*The city's streets, filled with the enticing aroma of spices, are what captivate your  
affection.*

*<Rich, Complex, Smooth >*

### *Red Fizz*

*1,500*

*Grey Goose, Orange Liqueur Roselle, Cilantro, Lemon, Grapefruits Soda.*

*Summer, street vendor drinks and super cold Red soda uniquely satisfy thirst.*

*<Refreshing, Fruity, Floral>*

## *Distil Mixologist Special Menu*

### *Thaipresso* 1,400

*Remy Martin VSOP infused Thai Coffee Bean, Creme De Cacao  
Frangelico, Pandan Cream.*

*Thai desserts are incomplete without pandan, the flavor powerhouse of Thai sweets.*

*<Rich, Aromatic, Complex>*

### *Bird Eye* 1,350

*Patron Silver infused Thai chili, Mezcal, Mango & Rice Shrub, Agave. Lukchup.*

*The famous Mango sticky rice combined with Thai chili.*

*<Spicy, Smoky, Fruity>*

### *Bkk-Sling* 1,300

*Bacardi Carta Blanca, Pimento Dram, Grenadine, Passionfruit, Kaffir  
Lemon, Alua.*

*The unique flavor of Thai cuisine Kaffir leaves and Passionfruit.*

*<Fruity, Refreshing, Aromatic>*

### *Siam Punch* 1,300

*Bombay Sapphire infused Oolong Tea, Lemongrass, Sweet Vermouth,  
Milk Clarified.*

*Ensure not to overlook the revered herbal tea of the indigenous tribe in Thailand.*

*<Citrusy, Herbal, Dry>*

## *Cognac Emulsion*

### *Ale & Bitter*

2,150

*Remy Martin XO, Ginger Ale, Angostura Bitter, Fresh Lemon.*

*This cocktail combines the rich flavors of Remy Martin VSOP with the zesty kick of ginger and a hint of Angostura bitters. It's all balanced by the freshness of lemon, resulting in a vibrant and complex drink.*

### *Orange Ginger Shrub*

1,200

*Remy Martin VSOP, Orange Ginger Shrub, Fever Tree tonic water, Fresh Ginger.*

*This cocktail features Remy Martin VSOP, which is mixed with a homemade orange ginger shrub for a sweet and tangy base. It's then topped with Fever-Tree tonic water and garnished with fresh ginger, creating a refreshing and aromatic beverage.*

## *Non Alcoholic Cocktails*

### *Guavalicious*

900

*Guava, Cardamom, Cocoa, Almond, Lemon, Former.*

### *Tango*

900

*Tamarind Pineapple, Lemon, Ginger Beer.*

### *Harmony*

900

*Aloe Vera & Elderflower Cordial, Red apple, Lychee Foam.*

## *Clase Azul Tequila*

*Glass*

*Clase Azul 25<sup>th</sup> Anniversary*

**7,900**

*Limited Edition & Exclusively for **lebua***

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*Clase Azul Tequila Reposado*

**1,500**

*Clase Azul Tequila Reposado is masterfully aged for eight months in American whiskey casks imparting its unique hazelnut and vanilla flavors as well as its exceptionally smooth finish.*

*Clase Azul Tequila Gold*

**3,500**

*Clase Azul Tequila Gold is an incomparable tequila joven, a blend that combines Clase Azul Tequila Plata with a special reposado tequila matured in French oak casks and an Extra Añejo aged in American whiskey casks and finished in sherry casks.*

*Clase Azul Tequila Añejo*

**6,800**

*Clase Azul Tequila Añejo is proof that the best things in life take time. Its taste and decanter are a tribute to the Mazahua indigenous culture. Its intense amber color and complex aromas result from a magnificent 25-months journey in American whiskey casks.*



## *Spirits*

<i>Tequila</i>	<i>Glass</i>
<i>Patron Anejo</i>	1,200
<i>Patron Reposado</i>	1,100
<i>1800 Cristalino Anejo</i>	1,200
<i>1800 Anejo</i>	1,100
<i>Mezcal</i>	
<i>Montelobos</i>	1,200
<i>Vodka</i>	
<i>Grey Goose</i>	1,100
<i>Belvedere</i>	1,100
<i>Stolichnaya elit</i>	1,200
<i>Gin</i>	
<i>Roku Japanese Craft Gin</i>	1,200
<i>No.3</i>	1,400
<i>Hendrick's</i>	1,200
<i>Monkey 47</i>	1,400
<i>Rum</i>	
<i>Zacapa 23</i>	1,400
<i>Bacardi Gran Reserva Diez 10 Years</i>	1,000
<i>Platation XO</i>	1,200
<i>Havana Club Selección de Maestros</i>	1,000

## *Cognac*

	<i>Glass</i>
<i>Rémy Martin, VSOP</i>	1,100
<i>Rémy Martin, XO</i>	2,000
<i>Martell Noblige</i>	1,200
<i>Martell, XO</i>	2,200
<i>Moyet, Très Vieille Fine Champagne, NO. 5</i>	8,100
<i>Moyet, Très Vieille Fine Champagne, NO. 8</i>	8,900

## *Grappa*

### *Poli Distillerie*

<i>Grappa Po di Poli Morbida Smooth</i>	800
<i>Grappa Sarpa Oro di Poli</i>	800
<i>Grappa di Bolgheri Sassicaia, Jacopo Poli</i>	1,100

### *Carpenè Malvoti*

<i>Grappa Bianca Finissima</i>	800
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## *Exclusive Scholerhof Eau-de-vie, Germany*

<i>Williams-Christ Brand - Williams pear</i>	2,000
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## *Aperitif*

### *Port Wine*

<i>Dow's Fine Tawny</i>	800
<i>Dow's Fine Ruby</i>	800
<i>Graham's Tawny Port</i>	1,100

## *Whisky*

### *Single Malt*

### *Glass*

#### *Speyside*

<i>Macallan Sherry Oak Cask 18 years</i>	<i>3,500</i>
<i>Macallan Double Cask 18 years</i>	<i>4,350</i>
<i>Macallan Rare Cask</i>	<i>3,200</i>
<i>Macallan Sherry Oak 25 years</i>	<i>22,000</i>
<i>Aberfeldy 21 year</i>	<i>3,500</i>
<i>The Glenlivet 18 years</i>	<i>1,200</i>
<i>Glenfiddich 15 years</i>	<i>900</i>
<i>Glenfiddich 18 years</i>	<i>1,100</i>
<i>Glenfiddich 21 years</i>	<i>2,000</i>
<i>Glenfiddich 30 years</i>	<i>4,000</i>

## *Whisky*

### *Single Malt*

### *Glass*

#### *Islay*

*Ardbeg 10 years* 1,100

*Lagavulin 16 years* 1,800

### *Blended Scotch*

### *Glass*

*Dewar's Double Double 27 years* 3,000

*Dewar's Double Double 32 years* 4,000

*Dewar's 18 years* 1,100

*Dewar's 25 years* 3,000

*Johnnie Walker Blue Label King George V* 4,000

*Royal Salute, The 100 cask Selection* 3,000

*Chivas Regal Ultis* 3,500