

THE ZERO PROOF

drink menu

2,050

Price is inclusive of consumption tax and 15% service charge.

original recipe: zero proof

◇ EDO Palace

citrus hassaku juice, mint, ginger syrup, tonic water, matcha powder

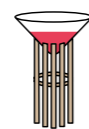
Inspired by the Edo castle, which was originally built on the site where The Peninsula Tokyo stands today, this cocktail features matcha and mint to represent the famed Imperial Palace Gardens.



◇ Baby Tokyo Joe

non-alcoholic ume liqueur, cranberry juice, lemon juice, triple sec syrup, cardamom

Inspired by the 1949 Hollywood film "Tokyo Joe", Peter Bar's signature cocktail "Tokyo Joe" is both sweet and tangy. This zero-proof version banks on Ume syrup, cranberry juice, and lemon juice to give it its trademark taste.



◇ Baby Mango Bellini

sparkling rosé, mango juice, coconut syrup, grenadine syrup

Toast The Peninsula Tokyo's renowned mango pudding with this tropical version of the bellini, with fresh mango juice that shines as bright as the tropical sun and tastes just as sweet.



◇ Baby Peach Bellini

sparkling rosé, peach juice, grenadine syrup

No doubt, a peach bellini represents la dolce vita in a glass. Using only the season's freshest and ripest sweet peaches, it is the ultimate summer aperitif.



◇ Epice Rouge

grape juice, spiced calpis, tonic water

A zero-proof blend of homemade Calpico combined with a selection of spices. An award-winning beverage which bagged the gold medal at the 1st Mocktail Competition in Japan in 2017.



◇ Yuzu & Poire

yuzu juice, poire syrup, soda

An upbeat, happiness-inducing drink featuring the softly sweet, sour, and gently tart notes of yuzu.



◇ Apple & Anise

apple juice, star anise, five spice powder, lemon juice, syrup

Nothing says autumn quite like spiced apples. Enjoy this sweet, sour, and spirited blend of apples combined with the powerful aromas of anise.



◇ Ginger & Lemongrass

ginger, green tea with lemongrass, poire syrup

A deliciously fragrant drink blending piquant ginger and aromatic lemongrass that make for a refreshing summer sipper.



◇ Elderflower & Mint

elderflower cordial, mint, lemon juice, tonic water

Enjoy the pleasant and refreshing flavors of lemon juice and elderflower, commonly hailed as "the medicine chest" for its restorative herbal properties.



◇ Rose & Rosemary

rosemary, sage, cranberry juice, rose syrup, soda

The unique scents and aromas of rose and rosemary add up to create this cool, crisp, and fragrant zero-proof cocktail.



◇ Elderflower & Cucumber

elderflower cordial, cucumber, tonic water

Beat the heat with a cooling mocktail perfect for balmy evenings. It is delicate, floral, and oh-so-refreshing.



◇ Spicy Fizz

cardamom, coriander seed, pink pepper, triple sec syrup, lime juice, tonic water

Enjoy an aromatic blend of three distinct spices including cardamom known as the "Queen of Spices", coriander seed, and pink pepper.



classic selections : zero proof

◇ Ø Aperol Spritz

Be transported to Italy with this bright and refreshing summertime drink that incorporates bitters, orange syrup, and zero-proof chardonnay to give that signature citrus taste.



◇ Ø Negroni

Designed to be an aperitif, the Negroni is the definition and balance of sophistication and simplicity. Complex herbal flavors from crushed Gentian root combined with a unique bitterness add depth to this iconic Italian cocktail.



◇ Ø Gin Tonic

Classic and easy, the ubiquitous gin and tonic (or G&T) is light, refreshing, and invigorating. In recent years, there has been a huge interest behind finding the right tonic to accentuate and contrast the inherent flavors of garnishes and botanicals.



◇ Ø Penicillin

This New York-born cocktail combines the warming, soothing flavors of lemon juice, and fresh ginger which give the drink a unique fragrance. A special blend of black tea is incorporated to express the smoky flavor of whiskey.



◇ Ø Godfather

The sweet aroma of almond is paired with a rich and smokey essence derived from a special blend of black tea to express the distinct smoky flavor notes of whiskey.



◇ Ø Singapore Sling

The Singapore Sling is a classic drink known to have been developed around 1915 at the Long Bar in Singapore's Raffles Hotel. In this Japanese version, the delightfully complex flavor is derived from zero-proof gin combined with cherry syrup and soda.



◇ Ø Piña Colada

Invented in Puerto Rico, the tropical Piña Colada directly translates from Spanish as "strained pineapple", a reference to the freshly pressed and strained pineapple juice that is used in the cocktail's preparation together with zero-proof rum.

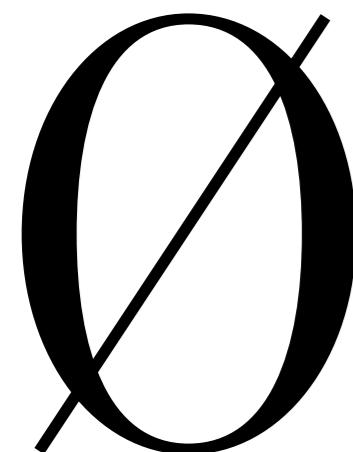


◇ Ø Grasshopper

A sweet, mint-flavored, after-dinner drink featuring rich chocolate syrup, the name "Grasshopper" derives from its greenish hue.



◇ Tart — Sweet



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