

THE PENINSULA

NEW YORK

The “Essence” Cocktail

This delightful libation is among the craft cocktails served at Gotham Lounge, The Peninsula New York’s intimate, townhouse-style boîte.

Ingredients:

- 29 ml Remy Martin, 1738 Accord Royal cognac (or similar aged cognac)
- 15 ml lemon juice
- 5 ml Grand Marnier
- Champagne (The Gotham Lounge uses Deutz Brut, but any Champagne or sparkling white wine can be substituted)

Preparation:

- Rinse a Champagne glass with 5 ml of Grand Marnier
- Pour the lemon juice, cognac, and ice in a stirring glass; after mixing, filter ice and pour into the Champagne glass.
- Top with Champagne and serve.



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C H I C A G O

The “Z” Cocktail

The “Z” is the signature libation at Peninsula Chicago’s award-winning rooftop Z Bar, which overlooks the iconic Michigan Avenue skyline.

Ingredients:

- 4 cucumber slices
- 1 sprig mint or other soft herb such as basil or tarragon
- 59 ml gin (Z Bar uses Koval, but any gin, or even vodka, will do)
- 22 ml simple syrup (Z Bar uses Italian bergamot liqueur, but this works just as well)
- 22 ml fresh lime or lemon juice

Preparation:

- In a shaker, mix the cucumber and mint.
- Add other ingredients and shake vigorously.
- Strain and serve, garnished with fresh herb sprigs, cucumber slices, or citrus wedges.



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P A R I S

The “Renaissance of the Golden Kingdom” Cocktail

A cherished artisanal cocktail at The Peninsula Paris’s historic Bar Kléber, the “Renaissance of the Golden Kingdom” is typically enjoyed amidst the bar’s oak panelling, gilded mouldings, soaring ceilings and giant mirrors.

Ingredients:

- 50 ml gin
- 30 ml Umeshu
- 2 dashes of Peychaud’s Bitters
- Ice cubes

Preparation:

- Pour the gin and the Umeshu into a mixing glass, adding the ice cubes and finally the bitters. Stir for 20 seconds.
- Filter the ice cubes and pour the chilled mixture into a glass. Add an ice cube and serve.

