

# COCKTAILS

This summer, let your tastebuds travel through the four corners of flavour. Our Summer Drinks Passport explores the world through sweet, sour, bitter, and spicy profiles, with each drink inspired by a city where Din Tai Fung has made its mark, and by the iconic dishes and ingredients that define our menu. Every sip captures a sense of place and palate. Explore at your own pace this summer - no visa required!



## CHILLI OIL MARGARITA

Din Tai Fung Chilli oil-infused Patrón Silver Tequila, Cointreau, Elderflower Syrup, Lime, Orange Bitters  
£14.50

*A fragrant, fiery margarita with an umami-rich kick and long savoury finish. Made and infused with our signature chilli oil handcrafted in Taiwan, this cocktail is uniquely Din Tai Fung.*



### INSPIRATION

Taipei

Our Signature Chilli Oil

Spicy

1958



## MANGO SAGO COLADA

Doorly's 5-Year Rum, Mozart Coconut Chocolate, Lime, Mango Juice, Sago Pearls  
£14.50

*A creamy tropical cocktail inspired by our beloved Mango Sago dessert. Ripe mango, soft notes of white chocolate, and a chewy sago surprise make this a smooth sip with a Hong Kong soul.*



### INSPIRATION

Hong Kong

Our Mango Sago Dessert

Sweet

2008



# COCKTAILS

# TEAS



## OATLY MATCHA BUBBLE TEA

Shizuoka Matcha, Oatly Oat Milk, Tapioca Pearls, Purple Sweet Potato & Coconut Foam  
£7.50

*A layered and elegant bubble tea made with premium Gubukita matcha from Shizuoka prefecture. Finished with a delicate foam of purple sweet potato and coconut, it's a nod to Japan's tea ceremony traditions and classic flavours of wagashi sweets.*



### INSPIRATION

Tokyo

Japanese Sado

Bitter

1996



## GOJI & PASSIONFRUIT ICED TEA

Goji Berry Tea, Passionfruit Syrup, Lemon  
£7.50

*Light, fruity, and refreshing, this iced tea blends traditional Chinese herbal culture with tropical flair. Goji berries, long celebrated for their wellness benefits, add subtle tang and depth.*



### INSPIRATION

Shanghai

Herbal Tea Culture

Sour

2001

