



Liebe Freunde und Gäste,

herzlich Willkommen im WILLIAMS.

Wir vereinen gehobene Barkultur mit einer frischen und kreativen Küche in einer entspannten Atmosphäre.

Auf den nachfolgenden Seiten haben wir Euch unser aktuelles BAR MENU zusammengestellt. Gerne mixen wir Euch auch Drinks nach Vorlieben.

Dear friends and guests,

welcome at WILLIAMS.

We combine sophisticated barculture with a fresh and creative kitchen in an easy-going ambience.

On the following pages we present to you our latest BAR MENU. We also mix drinks to your preferences.

**“We are ladies and gentlemen serving ladies and gentlemen.”
Horst Schulze (Founder Ritz-Carlton)**

Enjoy.

Your WILLIAMS Team

BAR MENU

NEW OLD FASHIONED

“There can’t be good living where there is not good drinking.” Benjamin Franklin

CHERRY OLD FASHIONED

Barbados Aged Rum | homemade Cherry Vanilla Syrup | Chocolate Bitters

Fancy version of one of the oldest cocktails in history. Cherry cherry lady!

12.50

WILLIAMS SOUR

Bourbon | Pear Liqueur | Maple Syrup | Lemon | Walnut Bitters | Eggwhite

Our signature variation of the delicious, classic Sour Cocktail

12.50

SINGAPORE SWING

Pineapple Rum | Port | Dom Bénédictine | Orange Curacao | Lemon | Sugar | Eggwhite | Bitters

Our way to celebrate Singapores most loved cocktail and the signature drink of Raffles Hotel.

14.50

PRE DINNER ROOKIES

“I never have more than one drink before dinner. But I do like that one to be large and very strong and very well made.” James Bond

CUCUMBER BASIL GIMLET

Gartenheld Cucumber Gin | Lime Cordial | Lime | Basil

The classic signature drink of the Royal Navy with the freshness of cucumber and basil.

10.50

BOTANIC GARDEN

Gartenheld Aperitif | homemade Strawberry-Passionfruit Syrup | Lemon | Mint | Prosecco

Liquid Urban Gardening. Perfect Welcome Drink!

11.50

SOMEWHERE OVER THE RAINBOW

Lemon verbena infused Tequila | Orange Curacao | Lime | Honey | Black Hawaiian Lava Sea Salt

Blue Agaves fly and the dreams that you dreamed of dreams really do come true.

12.50

AFTER DINNER TIME

“One should never do anything that one cannot talk about after dinner.” Oscar Wilde

BLUEBERRY NIGHTS

Gartenheld Black Currant Gin | Blueberry Jam |
Lemon | Tonka bean Syrup | Eggwhite | Cranberry

Sweet and sour, delicious and tasty. You'll love it!

12.50

STACK NEGRONI

Gin | Antica Formula | Coffee infused Campari |
Tiramisu Liqueur | Chocolate Bitters

Close your eyes and imagine you sit in front of a cozy warm fire.

14.50

WILLIAMS KEY LIME PIE

Vanilla infused King Korn | homemade salted Caramel Syrup | Lemon | Passionfruit | White Chocolate Espuma

Be careful, high potential to get addicted!

13.50

WILLIAMS SIGNATURES

All Drinks created by our fabulous crew.

SHIBUYA BUTTERFLY

Butterfly Pea Flower infused Gin | Sake | Melon Liqueur |
Honey | Lemon | Eggwhite | Mint | Peychaud's Bitter

Fly like a butterfly, sting like a bee!

12.50

VICIOUS RUMORS

Spiced Rum | Coconut Liqueur | homemade Cherry-
Vanilla Syrup | Passionfruit Cordial | Lemon

**Look at all these rumors, the're surrounding me
everyday! I just need some time, some time to get
away from, from all these rumors...**

13.50

EL CHAPO

Tequila blanco | fresh Coriander | Lime |
Agave Syrup | Ginger Beer | Bitters

Tequila always ends with a good story...Olé!

11.50

THE ROYAL CLUB

Like Dom Pérignon said, you'll drink the stars.

P.O.C PINEAPPLE OLD CUBAN

Plantation Pineapple Rum | Lime | Sugar |
Mint | Bitters | Champagne

**Like a fusion of Daiquiri, Mojito and a caribbean
French 75, simplicity in perfection.
Our version with Plantation Pineapple Rum.**

16.50

ROYAL CLOVER CLUB

Gin | Raspberry | Lemon | Sugar |
Thyme | Eggwhite | Champagne

**One of the first gentlemen-drinks of the earlier
20th Century, nowadays more likely for ladies.
Especially the royal version with champagne.**

15.50

KORN\$TAR MARTINI

Vanilla infused King Korn | Apple |
Passionfruit Cordial | Lemon | Champagne

**The King of the Vodkas and one of the most
underrated spirits in his best role. Be a Kornstar!**

15.50

NEW HIGHBALL CIRCUS

The new way of drinking fancy Highballs.

All 12.50

TEA THYME MULE

Darjeeling tea and thyme infused Gin | Lime |
Gingerbeer | Cucumber | Mint

Our all-time favourite!
The BEUY\$ Bar signature mule.

TANGEROUS

Aged Rum | Tangerine | Lemon |
Rosemary | Ginger Ale

Pretty sexy and so dangerously tasty.
Cheers in heaven!

BUBE DAME KÖNIG

Bubenstolz Liqueur | Red Wine Syrup | Lime |
Chambord Liqueur | Bitters | Ginger Ale

Become a big fan of one of our fanciest highballs.

WOODRUFF GIN FIZZ

Gartenheld Waldmeister Gin | Lemon |
Sugar | Soda

Fizzy hooray, ho hey ho... Liquid Hip Hop!

UNDONE ALCOHOL-FREE DRINKS

**Spirits alcohol-free. Enjoy the taste of the
UNDONE Collection made in Germany.**

FROM ZERO TO HERO

Undone Not-Vermouth | Mint | Tangerine |
Lime | Tonic Water

Fresh Mediterranean taste, light and lovely.

10.50

UNDONE NEGRONI

Undone Not-Gin | Undone Not-Orange Bitter |
Undone Not-Vermouth

Enjoy one of the oldest cocktails undone.

12.50

IT WAS ALL NOT RUM

Undone Not-Rum | Mint | Lime | Sugar | Ginger Ale

**It was not a dream, I used to drink and
drive in my black limousine!**

11.50

§UPER §OBER

Undone Not-Gin | Elderflower | Lime | Lemonade

Fully flavoured longdrink with the spirit of Gin.

10.50

GIN & TONIC

BARTENDER'S CHOICE

**Not like Queen Mum would drink her
Gin & Tonic but like we would drink it.**

GARTENHELD Gurke & Elderflower Tonic

**Stimulating scent of natural flavoured cucumber
gin paired with a bloomy elderflower tonic water.**

11.50

BIOSTILLA & FEVER-TREE Medit. Tonic

**Organic gin with wild juniper berries and balearic
herbal notes, very smooth and perfect serve with
mediterranean taste of this tonic.**

12.50

BEEFEATER 24 & TH Tonic Water

**Stimulating scent of different english tea blends
and grapefruit peels paired with a bloomy tonic.**

11.50

KI NO BI & TH Dry Tonic

**Based on sake this wonderful Japanese gin with
yellow yuzu, sansho pepper and gyokuro tea fits
perfect to the lightness of this dry tonic water.**

13.50