



Cinnamon Bazaar

Bazaar Cocktails by ^{mr} **LYAN**

Our original & innovative signature house cocktails have been created through a unique collaboration between Cinnamon Bazaar's Vivek Singh & award-winning mixologist Ryan Chetiyawardana, aka Mr Lyan. The cocktails have been created to perfectly pair with our menu, and ignite a sensory adventure through the market places of the old imperial trade routes

Makhani Gin Fizz 9

Beefeater Gin, cream, saffron tincture, almond, lemon, egg white, soda

Bazaar Old Fashioned 10.5

Coconut-washed Indian Scotch, coconut sugar, burnt cinnamon

Masala Cola Float 8.5

Aged Rum, Karma Cola, masala ice cream

Gajar Army & Navy 11

Carrot-infused Colombo Gin, honey-cashew orgeat, lemon

Falooda Swizzle 11

White rum, basil seed, creme d'abricot, lime, amaranth cress


Gin Julep 10


Star of Bombay, mint, amchoor green mango, black cardamom


(gf) Gluten-free

Prices include VAT @ 20%. A 12.5% discretionary service charge will be added to your bill. All gratuities go directly to staff. Please let your server know of any allergies or dietary requirements you have. Our small wines are served in 175ml measures as standard, however 125ml glasses are available on request. Our spirits are poured as 50ml, however please feel free to ask us for 25ml pricing.

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