

COCKTAIL

MENU



Pearl River Tea (serves four) 32

The famous teahouses of the Pearl River grew to become their own style of restaurant offering people a place to “cha waa” (aka tea talk). This signature cocktail, designed to share, features jasmine tea, sake, lychee, elderflower and gin - a delicious combination and an even better presentation.

Shiso Crazy 18

The perfect spritz with a little Japanese flavour. Featuring Japanese plum wine, gin, shiso leaf and a bite of grapefruit soda, this concoction will kick start your evening.

Yuzu Fizz 18

Derived from the popular Aperol Spritz, this libation will have you hydrated on a hot Tropical North Queensland day. With yuzu, passionfruit, Aperol and lemon, it's sure to quench your thirst.

KanPai 18

Kanpai means “cheers” in Japanese. A combination of elderflower, lychee and lemon keeps this sip fresh, chic and sweet. It's the perfect way to celebrate and start your night at Paper Crane.

Empress 18

Beautiful, rich, powerful and sexy. The Empress demands and delivers satisfaction - every time. Raspberry and lemon add flawless acidity to cut through the rich flavours of Asian cuisine. Complimented with infused lemongrass and ginger syrup the drink is fresh and balanced.

Pash Me 18

Bartender egos will soar as you order this perfect blend of sweet and sour. Combining the sour of passionfruit with lemon, lime, vanilla and a nice foam finish.

Coco-Mo 18

Aruba, Jamaica...no! Before you picture John Stamos and the Beach Boys with their maracas, the Coco-Mo is a coconut mojito. It's a clean-tasting variation of the classic Mojito that is balanced and guaranteed to please long-time listeners and first-time callers.

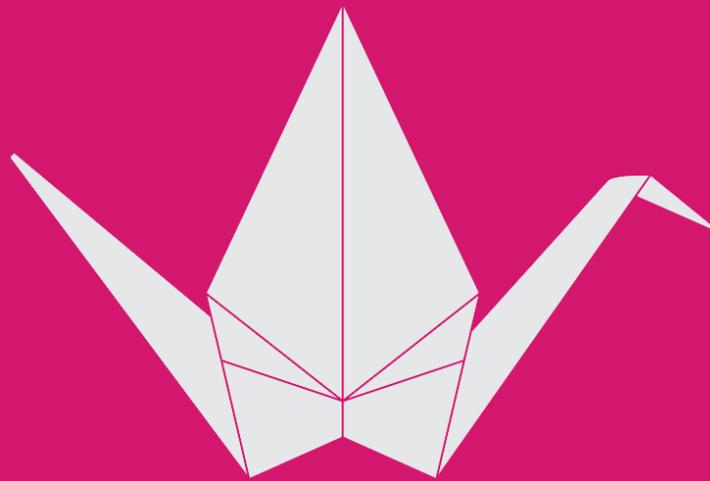
Firefly 18

Whiskey, honey and apple set a solid foundation for this delightful drink though what sets it alight (literally) is the absinthe soaked sugar cube with cinnamon dusting that resembles the starry flight of the bioluminescent beetle the ‘firefly’.

Thai Bloody Mary 18

Like all great Thai dishes, this twist on the classic Bloody Mary is a harmony of many ingredients and flavours. Just the right amount of heat, a good punch of acidity with a soft touch of sweetness and salt. Lovely aromas of lemongrass, coriander and kaffir lime lift this timeless favourite to new heights.

Ask our friendly waiters
about our Sake bombs 10



paper crane