



Maybe Sammy  
Drinks Program

Mirage  
Expect the Unexpected

# Mirage

## Welcome

We invite you to experience *Mirage*, where nothing is as it seems.

Inspired by natural phenomenon, art and illusions, our bartenders have curated a list of 14 bespoke cocktails, with each concept delivered through experimental methodology, unique ingredients and innovative flavour combinations.

Take a sip and expect the unexpected.

## Visuals

The images in this menu were created using deep dreaming AI technology.

The concept behind each cocktail was summarised into one sentence and used to generate unique image compositions. The result was a series of surreal scenes and landscapes that capture the imaginative ideas behind the drinks.

Design by The Bar Brand People

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# The Minis



## Champagne Minis · 13 ea

### Kir Royale

Champagne Taittinger,  
Pierre Chermette Cassis

### Champagne Cocktail

Champagne Taittinger,  
Cubed Sugar, Bitters

## The Classic Minis · 13 ea

### Mini Eucalyptus Gimlet

Tequila, Vermouth Bianco, Mango Tea,  
Eucalyptus, Grapefruit Bitters

### Mini Chamomile Martini

Bombay Sapphire Gin, Noilly Prat Vermouth,  
Chamomile, Cedarwood, Pepper

### Mini Jasmine Negroni

Bombay Sapphire Gin, Martini Bitter,  
Martini Vermouth Rosso

### Mini Angelo Azzurro

Bombay Sapphire Gin, Marionette  
Blue Curaçao, Martini Bianco

### Mini Irish Coffee

Jameson Black Barrel Irish Whiskey,  
Honduras Montecillos Coffee,  
Muscovado, Honey, Almonds, Cream

\*Contains nuts

### Mini Martini

Ketel One Vodka or Tanqueray Gin,  
Dry Vermouth, Olive

### Mini Infinity

Ondina Gin, Oscar Rosso, Italicus,  
Grand Marnier, Pomegranate, Verjuice,  
Orange Blossom, Saline, Bubble

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### Classic Mini Hour

7 ea · Daily from 4:30–5:30pm

\*Limit 6 minis per person, excludes champagne

# Infinity

Ondina Gin, Oscar Rosso,  
Italicus, Grand Marnier,  
Pomegranate, Verjuice,  
Orange Blossom,  
Saline, Bubble

25

The symmetrical perfection of sea urchins encapsulates the saline, fruity notes hidden under a bubble filled with smoke.

Flavour Profile  
Stirred, Fruity, Salty

Glass Type  
Sea Urchin Ceramic

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# One Night in Bangkok

Puffed Rice Ketel One Vodka, Fortified Wine, Coconut and Mango Pearl

24



Allow your tastebuds to savour authentic mango sticky rice at a chaotic Bangkok night market on a tropical summer night.

Flavour Profile  
Carbonated, Tropical, Toasted

Glass Type  
Vinum Tasting Glass

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# Euphoria



The lotus flower submerges within the murky depths at night, and re-emerges at dawn, a symbol of transcendence and gentle euphoria.

**Flavour Profile**  
Stirred, Umami, Nutty

**Glass Type**  
Rocks

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Bacardí Reserva Ocho,  
Rémy Martin VSOP Cognac,  
Mr Black Amaro, Peach Wine,  
Black Olive Tío Pepe Fino  
Sherry, White Cacao, Pistachio,  
Mascarpone, Tuile

# Roots



Roku Gin, Cocchi Americano  
Bianco, Suze, Miso, Parsnip,  
Carrot

24

An unexpected fusion of earthy root vegetables  
with fundamental negroni elements.

Flavour Profile  
Stirred, Vegetal, Herbal

Glass Type  
Rocks

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A story of duality – an illusion of both Taiwanese and Chinese origin.

Flavour Profile  
Stirred, Floral, Aromatic

Glass Type  
Coupette

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15

# Qiyi Guo

Johnnie Walker Whisky,  
Lillet Blanc, Kiwi, Fig,  
Oolong Tea, Moire Pattern

24

# 奇異果





A rare natural phenomenon emerges from unique atmospheric conditions, resulting in a dramatic light display of colourful hues and gradients.

Flavour Profile  
Carbonated, Fruity, Creamy

Glass Type  
Highball

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# Polar Stratospheric Cloud

Ford's Gin, Oscar Bianco,  
Peach Yoghurt, Cream Soda,  
Raspberry Cloud

*Available Non-Alc*

# You Don't Win Friends

Hendrick's Gin, Olive Oil Tío  
Pepe Fino Sherry, Empirical  
Spirits Helena, Olive Oil, Basil,  
Watermelon and Tomato Soda,  
Olive Oil Air

24



# With Salad

If a salad were distilled down to its most fundamental components, and blended perfectly with alcohol, would you try it?

Flavour Profile  
Carbonated, Vegetal, Fruity

Glass Type  
Clay Pottery

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# Apollo 11



Rocket and Dill Patrón Silver  
Tequila, Strawberry, Beetroot,  
Pineapple and Rhubarb  
Tepache, Rosé Wine

*Available Non-Alc*

24

The 80/20 principle is the secret to success. 80% is the groundwork that establishes the foundations, and 20% is launching the rocket into space.

Flavour Profile  
Carbonated, Fruity, Aromatic

Glass Type  
Wine Glass

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# Vino Bastardo



Sultana Raisins Glenfiddich  
14 Year Old Bourbon Barrel  
Reserve, Cocchi Americano  
Bianco, Nardini Tagliatella,  
Saffron, Cassis Bitters,  
Grape on Stick

28

Inspired by the many forms that grapes can take, from raisins to fortified wine and muscadet liqueur. This drink is complex and most certainly not what you think.

Flavour Profile  
Stirred, Winey, Aromatic

Glass Type  
Stemless Crystal Glass

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# Leave

# No Trace

Chilli Chocolate and Nutmeg  
Jack Daniel's Bonded Whiskey,  
Talisker 10yo Whisky, Italicus,  
Lemongrass and Rockmelon  
Soda, Isomalt Orange Sun

24

Be transported on a sensory experience embodying art, body and mind. Inspired by Burning Man – a temporary city in the glimmering desert mirage.

Flavour Profile  
Carbonated, Fruity, Aromatic

Glass Type  
Highball

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# Golden Pear



Mesoyi Bark Michter's US\*1  
Bourbon, Branko Quince  
Brandy, Taittinger Brut Reserve  
Champagne, Cinnamon Smoke

28

What is not a pear nor an apple, but tastes like both?  
Quince eau de vie is elevated to gold status in this  
whiskey champagne cocktail interpretation.

Flavour Profile  
Stirred, Fruity, Aromatic

Glass Type  
Golden Pear Ceramic

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# Kissaten

Black Garlic Bacardí Carta Blanca Rum, Mr Black Amaro, Winter Melon, Soy Sauce, Hojicha Tea, Incense Paper

*Available Non-Alc*

24

# Martini



# 喫茶店

The flavours and rituals of traditional Japanese tea ceremonies come together to subvert our expectations of the classic espresso martini.

Flavour Profile  
Shaken, Umami, Aromatic

Glass Type  
Tulip Glass

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# Terra Nova

Don Julio Blanco Tequila,  
Los Siete Misterios Doba-Yej  
Mezcal, Mole Dulce, Lime, Black  
Sesame Merengue, Micro Herb

24



After the black smoke and destruction of a bushfire, there is rebirth and regeneration. Terra Nova celebrates the new life that emerges.

Flavour Profile  
Shaken, Zesty, Smoky

Glass Type  
Lava Ceramic

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# Shapes

Haku Vodka, Cocchi  
Americano Rosa, Soursop,  
Black Cardamom, White  
Pepper, Acrylic Shapes

24

Inspired by the Spanish architect Antoni Gaudi and his methods of combining natural forms with structural detail to create striking compositions.

Flavour Profile  
Shaken, Tropical, Herbal

Glass Type  
Rocks

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33

# Martini Trolley

Sipsmith Gin  
Passionfruit Pulp and Husk  
Oscar Bianco Vermouth  
Tomato Shrub  
Orange Bitters  
Tomato Perfume

With Trolley 32  
No Trolley 28

We would like to thank the team at Bean Suntory Australia alongside Sipsmith London Dry Gin for making this martini trolley experience possible.

Flavour Profile  
Stirred, Tropical, Savoury

Glass Type  
Martini

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Expect the Unexpected



Scan here for the full menu

Please note a 10% service charge applies to all table orders (not on Sundays or public holidays)  
10% surcharge on Sundays · 15% surcharge on public holidays · 1.5% surcharge on all card payments