



# L'APERITIF

AT LAMER

JOURNAL

2023

"L'APERITIF IS THE EXPRESSION AND CELEBRATION OF OUR UNIQUE PARTNERSHIP WITH SISTER LEADING HOTELS OF THE WORLD MEMBER, THE RITZ PARIS. MERCI DE NOUS AVOIR REJOINT!" - DAVIDE BARNES, HOTEL MANAGER

\$5

INTRODUCING LEAD MIXOLOGIST

# Tuda Grehan

L'Aperitif's exquisite new cocktail menu by Tuda Grehan is a captivating fusion of French spirits, sherries, cognacs, and culinary traditions. Crafted with elegance, these libations embrace their own identity, either complementing Chef Alexandre Trancher's menu or prevailing as remarkable standalone creations. As you step into the enchanting world of L'Aperitif, the spirit of the belle époque era comes alive and sophistication reigns supreme. Enjoy an unrivaled cocktail experience as you immerse yourself in a world of intentional flavors and stunning aesthetics.



ALL COCKTAILS \$30

## Ail, Ail, Ail

*Chili garlic oil fat washed KōHana Kea Rum, House-made Brine, Garlic pickle.*  
- PAIRS WITH -  
*Parmesan Honey Truffles*

This drink is about finding balance and complexity with very few ingredients. Each component is incredibly layered and refined, making for a deceptively simple libation. "Originally, we thought of creating a gin martini, more in the style of a Gibson, but broke away from that when it lacked the depth we were after. Instead, we used a local rum that really highlights terroir (perhaps more than any other local spirit available)."



## La Figue

*Ten Generation Pierre Ferrand Cognac, Pierre Ferrand Dry curacao, Heidsieck Champagne, Fig Puree, Giffard Rhubarb Liqueur, Lemon, Black Walnut, Fig sugar.*  
- PAIRS WITH -  
*Tuna Ginger Skewer*

Taking inspiration from a classic Brandy Crusta, La Figue features an intentional selection of Ferrand 10 Generations Cognac, 'a premium blend from the Premier Cru, the Grande Champagne. *Each of the ten generations of Cognac masters have added a unique twist to the knowledge of the vine and distillation; transposing their own character and graft into the precious nectar*'. While first and foremost driven by flavor, this decision also serves to represent the Legacy of Halekulani. Every generation of guests and staff throughout the years define our hotel and make it what it is for that moment in time.

## Pistache Gouteuse

*Chopin Vodka, Velvet Falernum, House-made Pistachio Syrup, 'La Cigarrera' Manzanilla Sherry, Lime, Heidsieck Monopole Champagne.*  
- PAIRS WITH -  
*Fresh Oyster, Red Beet Sorbet*

...it has complexity but it's not satiating, nor overly rich or alcoholic. It's nutty and bright and very balanced.







## Nocturne

*Orange-Infused Absolut Vodka, Giffard Blanc Crème de Cacao, Gomme syrup, Espresso, Salt, Flamed orange oil.*

- PAIRS WITH -

*Slice of Scallop, Lemon and Kadaif*

Fresh orange infused vodka adds a subtle bright fruity quality to an espresso martini. Ours plays on a centuries-old, tried and true coffee-citrus dynamic that has stood the test of time for good reason.



## Rêve de Tahiti

*Vanilla butter fat washed High West rye, White peach tea almond syrup, Seville Orange Bitters, Cherry wood Smoke.*

- PAIRS WITH -

*Raspberry Chocolate Mandian*

”

I knew I wanted to make an old fashioned but made the Vanilla Rye first, and let the rest reveal itself to me on flavor.

”



## Soleil Levant

*Suntory Toki Whisky, Ginger Shochu, Lemon, House-made Jasmine tea soda.*

- PAIRS WITH -

*Tuna Ginger Skewer*

A drink that thrives on nuanced flavors, it begins with a spirit base of Toki and Ginger shochu for a touch of sweetness and finishes with a house made soda of jasmine tea for a lovely floral quality. Lemon juice and lemon oil behave as seasoning, adding juice, tartness, and aromatics from the citrus oil.

## Fête Framboise

*Citadelle Gin, Raspberry Shrub, Lemon, Aquafaba, Fever Tree Elderflower Tonic, Lavender Bitters, Rosemary.*

- PAIRS WITH -

*Raspberry Chocolate Mandian*

”

...the torched rosemary pushes it a little further savory, and gives it the herbaceous edge it needs to be truly delicious.

”



ALL  
COCKTAILS  
\$30



## D'Encre

*KōHana Koho rum, Ron Zacapa 23 yr rum, ‘Cruz del Mar’ Amontillado Sherry, Black Garlic Shrub, Black Lemon Bitters, Truffle Salt.*

- PAIRS WITH -

*Fresh Oyster, Red Beet Sorbet*

”

D'encre didn't have any formula going into R&D and it developed based around an ingredient to start. This is often the way that I work through R&D- beginning with an ingredient I think is interesting and troubleshooting its application in different ways.

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## Terre Brûlée

*Campero Mezcal, Royal Combier, ‘La Cigarrera’ Manzanilla Sherry, Lime, Agave, Scrappy’s Fire Tincture, Sel Gris.*

- PAIRS WITH -

*Parmesan Honey Truffles*

This cocktail, meaning Scorched Earth, adds a beautiful agave spirit into the mix. The smoky mezcal and Manzanilla sherry play well together- smoky, salty, tangy. With a balance of smoke and heat, the Sel gris (grey sea salt) cuts and integrates the boldness of these flavors.



## La Fée

*Citadelle gin, Grande Absente, King’s Ginger Liqueur, Coconut, Lime Liquid Alchemist Ginger Syrup.*

- PAIRS WITH -

*Slice of Scallop, Lemon and Kadaif*

Named ‘The Fairy’ for the Grande Absente. Citadelle gin creates structure, while ginger liqueur adds a bit of heat and sweetness. A touch of coconut milk gives an ethereal milky texture and softness, making this easy to imbibe.

INGRÉDIENTS  
DE HAUTE  
QUALITÉ

IN 2015 WE REVISITED our bar at La Mer with a view towards creating a thematic program in genuine harmony with the ‘neo-classical’ cuisine for which La Mer has achieved four decades of acclaim. Our epiphany was to reintroduce and celebrate a rarified and compelling programme de cocktails that historically paralleled the haute cuisine of La Belle Epoque (1871-1914), and in turn, its centerpiece construct, the aperitif. In partnership with our sister Leading Hotels of the World member the Ritz-Paris, we introduced an unprecedented aperitif menu at La Mer fashioned by the Ritz’s Hemingway Bar Head Bartender, the legendary Colin Peter Field. To evoke the appropriate and enveloping supporting ambiance, we personally toured the antique markets of Paris and selected the various decorative elements you see today at the world’s premiere pre-dinner cocktails venue, Halekulani’s L’Aperitif.