THE SALT ROOM

SUNSET SESSIONS

This summer, we're bringing a slice of the Seychelles to Brighton Beach. In collaboration with Takamaka Rum, our special cocktail menu showcases island-inspired rum serves crafted for long, sun-soaked evenings by the sea.

Managa Talea Calada

Mango laka Colada	13
Coconut Rum, Overproof Rum, Mango, Coconut Cream, Apple	
Takamaka Stormy	13
Spiced Rum, Ginger Beer, Grapefruit & Lemongrass Syrup, Bitters, Lime	
Chocotaka	14
Coconut Rum, Chocolate Rum, Coconut Cream	
Kiwi Umeshu Daiquiri	13.5
Takamaka White Rum, Umeshu, Lime, Kiwi	
Mai Rum Punch	13
Rum Blend, Falernum, Almond Milk, Lime	
Proudly in partnership with	
TAKAMAKA	

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare drinks to accommodate dietary needs, we run an open bar & kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

RUM FROM THE SEYCHELLES