

ULTIMATE
GIN & TONIC
MENU



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#GINSPIRE



 Reform Social & Grill Dubai

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BOMBAY SAPPHIRE 47%

The name originates from gin's popularity in India during the British Raj and the sapphire in question is the Star of Bombay on display at the Smithsonian Institute.

*Recommended serve:
Bitter Lemon Tonic and a wedge of lime*

PLYMOUTH 41.2%

Plymouth gin is a living legend. The world's first spirit to be called dry gin in 1793, it is the only English gin to be granted a protected geographical indication from the European Union

*Recommended serve:
Mediterranean tonic, sliced strawberries and crushed black pepper*

PLYMOUTH SLOE 26%

Although sloe berries grow all over Europe and many countries have their version it is the English style that is the most familiar. Come October, blackthorn bushes start to produce their fruit. The sloes are handpicked. This can be tricky since the blackthorn has very sharp thorns!

*Recommended serve:
Indian tonic and a wedge of lime*

PLYMOUTH NAVY STRENGTH 57%

At a hefty strength of 57% it offers a more intense and rich taste than the Original Strength. The fragrant and aromatic botanicals are amplified at this stronger strength whilst retaining the smooth and soft character for which Plymouth is renowned.

Navy strength gin is 57% which was the strength required to enable gunpowder to still light if gin was spilt on it.

*Recommended serve:
Bitter lemon tonic and a wedge of lime*

BULLDOG 40%

Dragon Eye, white poppy and lotus leaf are all unique botanicals to Bulldog, quadruple distilled in traditional copper pot stills.

*Recommended serve:
Mediterranean tonic and rosemary*



TONICS

Fever-Tree Indian Tonic

Crisp, subtle and refreshing

Fever-Tree Naturally Light Tonic

Made with fruit sugar so 50% fewer calories

Fever-Tree Mediterranean Tonic

Blended with rosemary and lemon thyme for a twist on our classic

Fever-Tree Elderflower Tonic

Made with handpicked elderflowers from Gloucestershire

Fever-Tree Bitter Lemon Tonic

A delicious blend of natural quinine and Sicilian lemon juice

Add Fever-Tree tonic for AED7



SACRED CARDAMOM 43.8%

An exuberant expression of that most aromatic of spices, green cardamom pods. An extremely ginny spice and very volatile – one of the first aromatics to come out of your glass.

*Recommended serve:
Naturally light tonic and a wedge of lemon*

SACRED ORRIS 43.8%

A floral, violet scented gin with dominant notes of Italian Orris root. Once it is harvested it is hand-peeled and left in the sun to dry. It is then left to mature for anything up to three years to develop the flavor. Ideal for a Breakfast Martini or an Aviation.

*Recommended serve:
Light tonic and a wedge of lemon*

EDGERTON PINK 47%

A classic gin style with a rich complexity and a unique balance of citrus and spice notes. Quite apart from the enticing rosiness it is a delightful and complex gin blended with no less than fifteen exotic ingredients including pomegranate.

*Recommended serve:
Elderflower tonic and an orange peel*

OXLEY 47%

Unlike any other spirit, Oxley is made by the innovative cold distillation process occurring at -5°C capturing the natural flavour of the botanicals. A fresh, bright and smooth London Dry Gin

*Recommended serve:
Indian tonic and a slice of lemon*

BLOOM 40%

A light floral gin with traditional perfume and earthy aromas. The predominant botanicals are chamomile, honeysuckle and pomelo.

*Recommended serve:
Naturally light tonic garnished with strawberries*

HAYMAN'S LONDON DRY 47%

A double gold awarded gin, it is the careful and consistent balance of juniper, coriander, lemon and orange peel which play a vital role in creating this traditional style of London Dry Gin.

*Recommended serve:
Indian tonic, a wedge of lime and a stick of cinnamon*

HAYMAN'S OLD TOM 47%

A botanically intensive and flavourful gin with a delicate sweetness. Old Tom gin delivers a more rounded profile than other styles. This style of gin was used in the classic cocktails such as the Martinez and Tom Collins during the first cocktail era of the 1880s.

*Recommended serve:
Mediterranean tonic with lemon and grapefruit bitters*

HAYMAN'S SLOE 26%

Wild hand-picked sloe berries harvested in the autumn from the blackthorn tree, are gently steeped for several months with Hayman's gin before blended with natural sugars. The final blend is a rich ruby red liqueur bursting with smooth and intense bitter sweet fruit flavours.

*Recommended serve:
Light tonic with a dash of lemon juice and a lemon twist*



BEEFEATER 40%

Created by James Burrough in the 1800s, Beefeater is the only international premium distilled gin that is produced in the centre of London. Even the name Beefeater has its roots in the city. Inspired by the yeoman warders - also known as Beefeaters - who have always stood watch at the tower of London.

*Recommended serve:
Mediterranean tonic and a slice of orange and lemon*

MAKAR 40%

The first Gin to be distilled in Glasgow, Makar, is a vibrant, Juniper based, handcrafted gin that derives its name from the ancient Scots word for Poet, aptly reflecting the craft of our team of dedicated distillers. The Heptagonal shape of the slender bottle meanwhile echoes the number of times the liquid is pot distilled in our copper pot still 'Annie' and the number of carefully selected botanicals that complement the finest Juniper berries

*Recommended serve:
Indian tonic and a wedge of lemon*

DARNLEY'S VIEW 40%

Made in the time honored way by redistilling the botanicals with four times distilled neutral grain spirit and thus no flavours are added after distillation.

*Recommended serve:
Mediterranean tonic and with a lemon twist*

DARNLEY'S VIEW SPICED 42.7%

Boasting a nose of spice, with almost toffee aromas. Palate is full and rounded with cinnamon and nutmeg coming through strongly and the juniper developing gently.

*Recommended serve:
Ginger beer and fresh lime*

SACRED ORIGINAL 43.8%

Ian Hart at Sacred has revolutionized gin production by using vacuum distillation under glass rather than traditional pot distillation. Crystal clear, lush, pine-fresh juniper nose, delicate violet flowers, crushed cardamom pods and cinnamon.

*Recommended serve:
Indian tonic, slice of pink grapefruit and a sprig of rosemary*

SACRED JUNIPER 43.8%

Distilled with juniper lovers in mind with hand-picked junipers from Tuscany. Lingering dill with black pepper spice.

*Recommended serve:
Light tonic and a wedge of lemon*

SACRED PINK GRAPEFRUIT 43.8%

This whole organic pink grapefruit from Spain is a perfect example of how vacuum distillation retains the freshness of the botanicals. Subdued clean nose, delicate sweet pink grapefruit flavours and peppery spice.

*Recommended serve:
Mediterranean tonic, a wedge of pink grapefruit and angostura bitters*

SACRED CORIANDER 43.8%

A spicy classic gin with dominant notes of Indian coriander seeds creating an uplifting and aromatic bouquet. Makes a wonderful spiced gimlet or as a gin and tonic

*Recommended serve:
Indian tonic and a slice of lemon*



WILLIAMS CHASE ELEGANT 48%

Williams Elegant is truly single-estate from field to bottle. Unlike most other gins where a neutral grain spirit is simply redistilled, Williams Chase press their organically grown cider apples from the family farm. The Naked Chase is then redistilled with eleven carefully considered wild botanicals resulting in a full bodied and sharp, yet fruity gin.

*Recommended serve:
Elderflower tonic and a slice of apple*

WILLIAMS CHASE SEVILLE ORANGE 40%

Light nectar in appearance, natural floral oils on the nose, fragrant with elderflower upfront on the palate, finishing with an expression of fresh Seville orange zest.

*Recommended serve:
Mediterranean tonic and a wedge of orange with some orange bitters*

WILLIAMS CHASE SLOE 30%

Deep, rich waves of sloe berry with coy sweet ripples of rosehip, followed by lightly acidic notes of blackcurrant and redcurrant.

*Recommended serve:
Bitter lemon tonic with a cinnamon stick and a slice of orange*

GIN MARE 42.7%

A Spanish gin inspired by Mediterranean flavours including olive, rosemary, thyme and basil.

*Recommended serve:
Mediterranean tonic and a basil leaf*



PORTOBELLO ROAD 42%

When the chaps behind an award-winning bar group opened a tiny Still Room above their cocktail bar in Notting Hill they wanted to give people the chance to make their own gin. However whilst test-driving their facilities, owner Ged Feltham decided that their own London Dry Gin recipe was so delicious they should share it with the masses.

*Recommended serve:
Mediterranean tonic and a twist of grapefruit*

LONDON NO. 3 46%

No. 3 is unmistakably traditional London dry gin with juniper at heart. No. 3 refers to their home in St. James's street, London since 1698.

*Recommended serve:
Indian tonic and a wedge of lime*

MARTIN MILLERS 40%

An Icelandic marriage of rare softness and clarity of taste. 100% of the water used for blending to strength is Icelandic water resulting in soft, almost delicate mouth feel to the finish.

*Recommended serve:
Indian tonic, strawberries and crushed black pepper*

MARTIN MILLERS WESTBOURNE STRENGTH 45.2%

Icelandic water's inherent purity and low mineral content means there is no need for demineralization. The final twist in the process comes in distilling the dried peels of the citrus fruits separately away from earthy botanicals like Juniper resulting in a more harmonious balanced gin with brighter citrus notes.

*Recommended serve:
Mediterranean tonic with a wedge of lemon*

BEEFEATER 24 45%

Crafted by Master Distiller Desmon Payne over 18 months. The result is a perfectly balanced, complex and sophisticated gin. The inclusion of Japanese Sencha and Chinese green tea in the botanical mix distinguishes Beefeater 24 from any other gin.

*Recommended serve:
Mediterranean tonic and slices of orange, lemon and lime*



BERKELEY SQUARE 40%

The gentleman's gin is calling... Still distilled in the original copper pot stills used in 1761 shows dedication to craftsmanship. Notes of basil and rich sweet lime with a long peppery finish.

*Recommended serve:
Indian tonic with a lemon twist*

SIPSMITH LONDON DRY 41.6%

The quintessential expression of a classic, traditional London Dry Gin. Bold, complex and aromatic – smooth enough for a Martini but rich and balanced, perfect for a G&T.

*Recommended serve:
Indian tonic and lemon zest*

HAYMAN'S FAMILY RESERVE GIN 41.3%

Hayman's Family Reserve Gin reflects the style sold in the ornate 'Gin Palaces' in London and other English cities in the 1800s. It is rested in Scotch Whisky barrels for three weeks in keeping with the tradition that gin was sold from the cask rather than the bottle, which was commonplace in England until the 1860s. The impact of the wood adds a subtle mellow note to the gin's overall profile.

Hayman's Family Reserve is a limited edition, released in batches of 5000 bottles, each being individually numbered alongside the batch number.

*Recommended serve:
Light tonic with a sprig of coriander and crushed black pepper*

SIPSMITH SLOE 29%

First distilled as the London Dry Gin and then left to rest on wild sloe berries, hand-picked in the autumn. The result is a truly handmade sloe gin that is subtle, complex and bursting with flavour.

*Recommended serve:
Indian tonic and a wedge of lime*

SIPSMITH VJOP 57.7%

"Very Junipery over proof". Imagining the botanicals as components in an orchestra, here the lead instrument, Juniper, has been amplified and its decibels raised by increasing the proof alcohol.

*Recommended serve:
Indian tonic, a wedge of lime and a sprig of coriander*

OPIHR SPICED GIN 40%

The name comes from legendary region famed for its wealth and riches which prospered during the reign of King Solomon.

Crafted with a selection of exotic hand-picked botanicals including spicy Cubeb berries, black pepper and coriander.

*Recommended serve:
Indian tonic and a slice of ginger*

WILLIAMS CHASE GREAT BRITISH 40%

Dry juniper with zesty citrus with some warm, spicy notes. Juniper, dark chocolate and citrus zest upfront on the palate, followed by notes of cinnamon, nutmeg and ginger.

*Recommended serve:
Mediterranean tonic and a slice of apple*

