

GHOST SAKE BAR

Ghost Sake Cocktails List

Koh phangan

Ingredients: Mezcal, sake, olive, grapefruit, rosemary, soya, bubbles.

Description: Smoky mescal meets sleek sake with a savory olive wink, bright grapefruit sparkle, and a hint of rosemary, finished with lively bubbles for a cocktail that hits like a funky bassline under strobe lights.

Taste profile: Smoky, dry, frizzy 16,00 €

Ko samui - green

Ingredients: Gin, sake, lychee, basil, prosecco, oregano salt rim.

Description: A crisp gin n' sake duo shaken with lush lychee and fresh basil, rounded by a touch of wine. Clean, cool and dangerously smooth, like a midnight groove on a glowing disco floor.

Taste profile: Sweet & sour, fruity, herbal 15,00 €

Patpong

Ingredients: Irish whiskey, sake, pineapple, chamomile, mirin wine.

Description: A smooth mash-up of irish whiskey and sake, lifted by bright pineapple and a mellow chamomile glow, with mirin adding a neon-sweet twist, like a slow dance under shimmering disco lights.

Taste profile: Alcoholic, sweet & sour, bold 15,00 €

Ko phi phi

Ingredients: Sake, pear, beetroot, bergamot, walnut, vinegar, oregano salt rim.

Description: Delicate sake blended with juicy pear and earthy beetroot, lifted by a walnut whisper and a flash of vinegar zing, an unexpected, stylish sipper that feels like a slow-burn groove on a neon-lit dancefloor.

Taste profile: Sweet & sour, earthy 15,00 €

Yaba Char Siu Pork Belly

Ingredients: Vodka, sake, strawberry, celery, worcestershire sauce, chilly.

Description: A bold vodka-sake mix spinning with sweet strawberry, crisp celery, and a punchy worcestershire kick, all sharpened by chili-lime heat, like a fiery flash of color on a wild 80s dancefloor.

Taste profile: Umami, fruity, spicy 15,00 €