

# MIXOLOGY MASTERCCLASS

3 HANDCRAFTED COCKTAILS | 3 CURATED BITES

EVERY MONDAY, 8 PM - 10 PM

AED 149



Step behind the bar at Flying Elephant Mystical Mixology and uncover the art of cocktail creation with our immersive Mixology Masterclass. This hands-on experience takes you through the techniques, flavours, and stories behind signature creations, crafted for curious beginners and cocktail enthusiasts alike.

For bookings and inquiries, WhatsApp us on +971 54 996 3324  
Ground Floor, Novotel Dubai Al Barsha

## FLYING ELEPHANT

MYSTICAL MIXOLOGY

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## BITES

### **TRUFFLE MUSHROOM GALOUTI (N/V/D/G)**

Wild Mushroom Kebab | Kataifi Tart | San Miniato Truffle

### **PLANT PROJECT (VE)**

Shiso Leaf | Crispy Okra | Smashed Avocado  
Coconut Yoghurt | Mint Frosting

### **ACTIVATED CHARCOAL PRAWN (D/M/N/S)**

Creamy Charred Prawns | Ker Ki Lonji

## COCKTAILS

### **THE ELEPHANT BATH**

Pisco | Spicy Mango & Pineapple Shrub  
Red Apple Concentrate | Kaffir Lime Leaves | Pinot Grigio

### **TUSKER'S BALANCE**

Coastal Crisp | Longitude 77 | Vermouth  
Sweet and Sour | Bitters | Campari Air

### **SPICED PALOMA**

Tequila | Sweet & Savory syrup | Lime juice  
Chilli tincture | Grapefruit | Soda

## **ALLERGENS:**

**G – Gluten | SS – Sesame Seeds | M – Mustard | N – Nuts  
D – Dairy | V – Vegetarian | S – Shellfish | SOY – Soybean | VE – Vegan**

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