



PINK

RESTAURANT





pinktails 14

pink sour teelings small batch whiskey,
lemon & lime, angostura, egg whites

pink is the new black beefeater gin, cointreau,
raspberry liquor, lemon

tickled pink don julio rosado tequila,
cointreau, lime, simple syrup

pink & powerful beefeater strawberry gin,
fresh raspberries,
monon raspberry, soda

addicted to pink ketel one vodka, grand marnier,
orange bitters, cranberry

pretty in pink rose cava, beefeater gin,
lemon juice

pinkstar martini absolut vanilla vodka,
passion fruit puree, vanilla syrup
lime juice, pineapple juice

pink is an attitude

cocktails 14

bellini	white peach puree, orange, schnapps, prosecco
aperol spritz	aperol, soda, prosecco, orange
espresso martini	absolut vodka, kahlua & espresso
silver pineapple	havana, pineapple juice, sauvignon blanc, sugar syrup & lime
wild rover	jameson, lillet blanc, lemon, soda & elderflower liqueur
margarita on the rocks	tequila, cointreau, lime juice & sugar syrup
amaretto sour	disaranno, kirsch liquor, lemon juice, angostura bitters & whites

mocktails 9

mai tai	orange juice, pineapple juice & raspberry syrup with a slice of orange
purple rain	lemon juice, sugar syrup, soda water, blackcurrant & berries
strawberry daiquiri	strawberry puree, lemon juice & simple syrup
pina colada	pineapple juice, monin coconut, lime juice, fresh mint & a slice of orange
pinkstar martini	passionfruit, lime, apple juice & simple syrup

pink is a mood

pink g&t's

beefeater strawberry

Dry London style gin made from soft fruit flavours of strawberry combined with classic notes of juniper & citrus. **11**
served with indian tonic & orange

glendalough rose

A very special small batch gin made from rare elusive wild roses in Co.Wicklow. **12**
served with fever tree tonic & ruby grapefruit

blackwater strawberry

Subtle touches of strawberry, juniper & lemon from Co.Wexford. **11**
served with fever tree tonic & cucumber

bloom jasmine & rose

A limited edition London dry gin infused with rose petals from Morocco & jasmine flowers from East Asia. **11.5**
gluten free & vegan friendly
served with indian tonic & strawberries

mór wild berry

A refreshing, bold gin. Raspberries, blackberries & cranberries infused with juniper, coriander & angelica root from Co. Offaly. **12**
served with elderflower tonic & fresh berries

pink is a mood



PINK

AFTERNOON TEA



afternoon tea etiquette

Afternoon Tea comes with some rather particular rules!

A tradition as widely celebrated as afternoon tea comes with some rather regimented rules. In fact, the event ceases to be afternoon tea at all if certain codes of conduct are not followed to the letter. But that shouldn't prevent anyone from indulging - after all, who can refuse a delectable stack of fresh cakes, scones and sandwiches served alongside a pot of tea? With a little assistance, the ceremony can be navigated with the expertise of an inveterate. Allow our guide to the etiquette of afternoon tea show you how it's done.

Talk the talk

Afternoon tea enthusiasts simply call it “tea” rather than “afternoon tea”, but the key is never call it “high tea”, which is a dated term for a simple meal in the early evening. Also, it's important to note that one “has” tea; one does not “take” tea, and it is always “some” tea that's requested, never “a” tea.

Dressing up

While the days of dinner suits and top hats are long gone, afternoon tea etiquette still dictates a certain degree of formality. The tailored end of the smart-casual spectrum is the order of the day for gentlemen. Women should dress up too, though there is slightly more flexibility.

afternoon tea etiquette

Sip, sip, hooray

Drink like a duchess. Anna Russell, Duchess of Bedford, is the purported inventor of afternoon tea in the 19th century, and thus all tea enthusiasts should strive to follow her example. Extending the pinkie finger while sipping is a common mistake and is not considered acceptable. Similarly, no digit should be hooked through the handle. Instead, pinch the handle with your thumb and index finger and use the middle finger for additional support.

Pour perfection

Serve with confidence, even if that means faking it. When nominated to pour, use the tea strainer if applicable, and serve in a fresh cup and saucer – never a mug. Work your way around the guests and be sure to serve yourself last.

Scone protocol

Never dunk biscuits or scones – that’s scone like “gone”, not scone like “cone” – into your tea. Using your fingers, break the scone in half, and spread it with cream and jam using a knife. Cream before jam is the “Malahide way”; jam before cream is “Dublin city”. Both are acceptable. Resist the urge to create a jam sandwich of the scone. Eat it using your fingers and return it to the plate between bites.

pink is a vibe

afternoon tea etiquette

Causing a stir

Stirring the tea in a circular motion is considered an act of war or treason for connoisseurs of afternoon tea etiquette. Instead, move the spoon silently back and forth two to three times in an up-and-down, six o'clock-to-12 o'clock motion. Finally place the teaspoon on the saucer beside the cup, on the right-hand side.

Napkin know-how

Napkins during afternoon tea are for laps, and should be 12 inches squared, though there's no need to bring a ruler. If you notice the napkin is the wrong size, do no more than raise your eyebrows in a mixture of surprise and disapproval. Afternoon tea etiquette dictates that only when everyone is finished may the napkin be placed unfolded on the table.

afternoon tea etiquette

Milking it

The question of whether to add milk before or after pouring is hotly debated and has caused much infighting in households across Ireland. In the first instance, milk was added first to prevent cracking in the delicate cups. Today, it is generally assumed that adding milk afterwards allows the pourer to gauge how much is needed to balance the strength of the tea. Each method has its merits, but don't expect to have a civil conversation on the matter.

Of course, the ritual of afternoon tea is more relaxed today than it once was, and the occasional faux pas, especially from those new to the ceremony, will certainly be forgiven. Nevertheless, our comprehensive guide will have you covered in any situation.

Alternatively, one could opt for the 21st century way, which is very popular amongst the youth and the foolhardy. It simply requires the participants to scrap the tea altogether, go straight onto the cocktails and dance the day away!

pink afternoon tea

savoury

roast chicken sandwich,
lemon & herb aioli

cacio e pepe arancini,
pink truffle & parmesan

honey baked ham
& cheddar croque monsieur

pulled confit duck pinwheel,
carrot & mustard slaw

whipped goats cheese millefeuille,
beetroot, caramelised pecan

sweet

buttermilk scone,
berry & champagne jam, clotted cream

red velvet roulade,
elderflower cream cheese frosting

salted caramel
& chocolate cremeux, pink icing

strawberry
& madagascan vanilla tartlet

white chocolate
& raspberry sweetheart

afternoon tea & a tea of choice 38 per person

tea selection *choose one of our signature teas...*

green sencha	the liquor is a light amber colour in the cup and possesses a light, mellow and slightly nutty flavour
summer fruit	a blend of real fruit pieces and flavour are used to create this wonderfully refreshing and caffeine free drink.
lemon & elderflower	refreshing citrus fused with notes of elderflower
strawberry & mango	sweet and delicate with notes of mango
camomile	remarkable calming effect, for which it is well known. A light and bright liquor with distinctive taste
ginger & lemongrass	an uplifting lemony zing with a superb finish
peppermint	bright and clear with an intoxicating aroma and beautifully refreshing taste
earl grey	pleasingly delicate with a truly elegant taste.
rooibos & blood orange	scented with the very best blood orange flavour to give a wonderfully sweet orange character.

pink is a moment

children's afternoon tea

savoury

mini chicken & herb sandwich

cheesy arancini, pink garlic mayo

pink ham & cheese toastie

buttermilk scone, berry jam, clotted cream

sweet

white chocolate & raspberry sweetheart

red velvet swirl, lemon frosting

chocolate fudge brownie

mini caramel doughnut

afternoon tea & a tea of choice 25 per child

pink is playful

celebrations @ pink

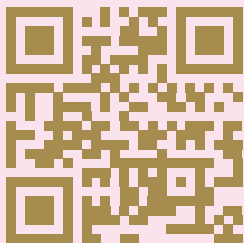
Cue the confetti

Pink is a truly unique space, the ultimate party room for your friends & family. It's where you celebrate the good times...birthdays, anniversaries, christenings & baby showers, engagements, & weddings, product launches & much more!

Pink is whatever you want it to be, available for parties & **private hire** 7 days a week. To book or enquire about an event or special occasion, email **hello@pinkrestaurant.ie** & our dedicated events manager will make all your Pink dreams come true...& that's a promise!

be a part of pink

Join our exclusive Pink Members Club to be entered into a competition to **win dinner for 4** in Pink Restaurant. As part of our Members Club, we'll send you the hottest Pink news, events & special offers...you won't want to miss out! **Join now...**



let's get social



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pink is a party

