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Hotel Milano

MILANO SKYLINE COLLECTION:

Milan, 7th September 2021 – Armani/Bamboo Bar presents Milano Skyline Collection, seven unique cocktails, homage to the metropolitan city. The new cocktail list brings into the glass symbolic icons that can be admired from Armani/Bamboo Bar situated at the panoramic seventh floor of Armani Hotel Milano. A view that combines the “old” and “new” Milan, celebrated through drinks that promise an experience that looks more and more like a tasting.

CityLife Gin London Dry Tanqueray, a great classic of the type and perfect for creating iconic cocktails, it is characterized by exotic and savory notes thanks to the addition of peanuts. It is created by:

- Tanqueray gin
- Sake
- Salty peanuts
- Pineapple juice

Dedicated to the new Milanese Business District, is a homage to the architects Arata Isozaki, Daniel Libeskind and Zaha Hadid, creators of the three towers that characterize the residential and commercial complex.

1386: dry drink based on gin, enriched by vermouth that gives sweet notes. The peculiarity is to drink it with some drops of oil that release aromatic tastes to the palate. It is created with:

- Tanqueray Ten gin
- Cocchi Americano vermouth
- aromatic drops

Cocktail dedicated to the Duomo of Milan, one of the most visited cathedrals in the world, whose history started in 1386 when the archbishop Antonio de’ Saluzzi promoted the reconstruction of a new and bigger church.

Bosco Verticale: a slightly effervescent taste, the ingredients used recall the vegetation starting from the basic distillate tequila, fermented from agave plant. The drink is completed by herbal notes from matcha tea and aromatic herbs tonic. It is created with:

- Don Julio Blanco tequila
- Tea Matcha cordial
- Aromatic herbs tonic

Dedicated to the complex of two residential buildings born to be a home for tress that hosts humans and volatiles.

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Il governatore: very complex drink, based on rum with brandy Cardenal Mendoza, mixed with Rabarbaro Zucca. It is then sweetened by rum notes, cinnamon decoction and black tea. It is composed of:

- Zacapa 23 Y.O rum
- Brandy Cardenal Mendoza
- Rabarbaro Zucca
- Cinnamon decoction
- Chestnut honey

Dedicated to Torre Velasca, one of the most important skyscrapers in Milan. The name derives from the Spanish political figure Juan Fernández de Velasco that in the XVII Century governed Milan Duchy.

C'era una volta: with Rye Whiskey and sweet and liquor notes. The drink recalls the structure of the famous aperitif cocktail Boulevardier. It is created with:

- Bulleit Rye Whiskey
- Bitter Campari
- Fortified Wine blend
- Figaro liquor

A cocktail that celebrates Castello Sforzesco, venue of power under the government of the Visconti and Sforza. Even today we remember the banquets during which the family showed off fortified wines and dried fruit.

Milano Fizz: based on vodka, light, floral with a citrus and ginger aftertaste, it is served in a flute, to resemble the Unicredit tower in Gae Aulenti square.

The blue colors painted on the glass, which represent the highest skyline from Milano, are the background to a floral and light drink, homage to the hidden garden in Gae Aulenti, considered the green lung of Milano. It is created with:

- Vodka
- Domaine de Canton liquor
- Acidic grape cordial
- Champagne
- Marjoram herbs

Il Toccasana: the first Fernet Branca publication was known as toccasana miracoloso. It is a drink that revisits the Hanky Panky, the cocktail created by Ada Coleman, first woman bartender in the '20s at the American Bar at Savoy in London. The cocktail is based on gin and red vermouth, with balsamic notes given by Fernet, closing with a cocoa aftertaste. It is created with:

- Tanqueray gin

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- Cocchi Vermouth
- Fernet Branca
- Cacao nibs infusion

Dedicated to Torre Branca, property of the historical brand in Milano. Built in 1933 and designed by the architect Giò Ponti, situated inside Parco Sempione.

Each cocktail costs 22 euros, exception made for Milano Fizz, which costs 25 euros.

From Wednesday to Saturday from 6 pm to 11 pm, the nights of the guests at Bamboo Bar will be delighted by the Live Dj Set.

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