



# The Gin Project

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**Gin** (/ˈdʒɪn/) is a distilled alcoholic drink that derives its flavour from juniper berries (*Juniperus communis*).

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Gin & Tonic, originally a medicinal beverage, is now one of the most popular and fashionable drinks in modern mixology.

You can find entire bars dedicated to its infinite possibilities today, just like MSC's Gin Project, with a choice of over 50 different craft gins, 15 tonics and endless herbs and spices...

Although it's a "simple" cocktail, mastering the G&T takes finesse, just like any really well-made drink.

We invite you to create your Own now  
IN 3 STEPS...

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# STEP 1 : CHOOSE YOUR GIN STYLE BY TAXONOMY\*

## Citrus

*Bright, zingy and refreshing*

Fruity zing and delicate blossomy notes. Think orange sweetness and lemon curd tang, lime zest or the bittersweet of grapefruit. Perhaps a gentle hint of pith or the sunburst scent of citronella.

## Floral

*Delicate petals and blossom bouquet*

Enriched with all manner of scents, from delicate petals and sweet wildflowers to deeper stalky and spicy notes, bringing subtle or striking twists you can smell and taste.

## Herbal

*Rich vegetal tastes, fresh and dried leaves*

Herbal bouquets. Fresh and dried sensations of the vegetable kingdom. Tannic tea flavours. The intensity of rosemary, uplift of sweet basil and Mediterranean depth of herbs de Provence.

## Spice

*Peppery, deep, exotic, fragrant and surprising*

Woody notes, exotic peppery explosions, baking spices, rich heat. There's nothing like spicing things up. From aromatic deep sweetness to fiery surprises, spice is nice!

## Luscious

*Rich, velvet, delicate, sweet and seductive*

Rich, floral, botanical. Fruits and herbs and spices. Sometimes delicately balanced, sometimes with a rich impact that lingers. And sometimes youthfully exuberant.

## Nutty

*Woody with a rustic, savoury edge*

The richness of nuts, seeds and kernels, occasionally oily but in some cases chalky or with woody, softly-spiced notes. Sweetly deep but with a savoury tang.

## Grassy

*Green meadows and tall grass*

Sweet, green, deep long grass. Freshly mown cuttings. Soft and herby as a meadow. Maybe with notes of straw and reeds. Vitality itself.

## Earthy

*Rich dark earth, peat and wet leaves.*

Dark, deep and rich. Peaty, fresh, chalky and occasionally with a touch almost of menthol. Freshly dug earth, forest floor and moss. Get in touch with your roots!

## Berries

*Soft, rounded, jammy richness*

Round plump fruit bursting with rich flavours. Jammy notes of plums and strawberries, not to mention blackthorn sloes! A touch of sweet left-on-the-vine sticky ripeness, too. Wow!

## Fruity

*Bold and exotic but not fruit flavoured*

Big, bold and exuberant. Packed with flavour, floral scents and vibrant botanicals. Fruity but not fruit flavoured, these modern gins reinvent expectations. Prepare for a surprise.

\* Classified by taste profile



## Citrus

Amázzoni, 42% Brazil  
Brooklyn, 40% USA (New York)  
Citadelle Original, 44% France  
Elephant Strenght, 57% Germany  
Malfy, 41% Italy  
Whitley Neill Blood Orange, 43% England  
Whitley Neill Connoisseurs Cut, 47% England  
Whitley Neill Original, 43% England  
Whitley Neill Pink Grapefruit, 43% England  
Whitley Neill Rhubard & Ginger, 43% England

## Floral

Bloom Jasmine & Rose, 40% England  
BUSS N°509 Elderflower, 40% Belgium  
Drumshanbo Gunpowder, 43% Ireland  
Ki No Bi Kyoto Dry, 45.7% Japan  
Monkey 47 Schwarzwald Dry, 43% Germany  
OdeV The Italian White Gin, 47% Italy  
Portofino Dry, 43% Italy  
Roku Japanese Craft, 43% Japan

## Herbal

BUSS N°509 Thyme & Basil, 45% Belgium  
Engine, 42% Italy  
Four Pillars Changing Seasons, 43.8% Australia  
Gin Mare, 42.7% Spain  
OdeV The Italian Black Gin, 47% Italy  
Ungava, 43.1% Canada  
Votanicon, 40% Greece

## Fruity

Citadelle Jardin d'Été, 41.5% France  
Four Pillars Bloody Shiraz, 37.8% Australia  
Hayman's London Sloe Gin, 26% England  
Porter's Tropical Gin, Scotland  
Whitley Neill Peach, 43% England  
Whitley Neill Pineapple, 43% England

## Spiced & Nutty

\$17	Copperhead Black Batch, 40% Belgium	\$17
\$17	Elephant, 45% Germany	\$17
\$17	Fords London Gin, 54.5% England	\$17
\$17	Never Never Juniper Freak, 58% Australia	\$17
\$16	Opihr Spices of the Orient, 40% England	\$17
\$15	Opera, 44% Hungary	\$17
\$15	Whitley Neill Lemongrass & Ginger, 43% England	\$15
\$15	Whitley Neill Oriental Spiced, 43% England	\$15
\$15		

## Luscious

\$16	Baladin Gin, 43% Italy	\$17
\$17	Jaisalmer Indian Craft Gin, 43% India	\$17
\$17	Whitley Neill Quince, 43% England	\$15

## Grassy

	Black Tomato, 42.3% Netherlands	\$17
	Sox Gin, 42% Italy	\$17

## Berries

\$17	Whitley Neill Gooseberry, 43% England	\$15
\$17	Whitley Neill Raspberry, 43% England	\$15

## Non or Low Alcoholic

\$17	BUSS N°509 Passion Fruit, 0.0% Belgium	\$15
\$17	BUSS N°509 Raspberry, 0.0% Belgium	\$15
\$15	Seedlip Garden 108, 0.0% England	\$15
\$15	Seedlip Grove 42, 0.0	\$15

## STEP 2: CHOOSE YOUR TONIC STYLE | \$3

### **Fever-Tree**

Mediterranean, Indian, Elderflower, Refreshingly Light, Aromatic

### **Baladin**

Al Fumo, Pompelmo, Baladin Gusto Italiano, Tonica Amara, Al Fieno

### **Fentimans**

Oriental Yuzu, Valencian Orange

### **J.Gasco**

Indian, Dry Bitter, Evia 13.5

## STEP 3: CHOOSE YOUR DÉCOR AND FLAVOR ENHANCERS

### **Lyophilized / Freeze-dried:**

strawberry, raspberry, blueberry, apple, pineapple

### **Dehydrated:**

lemon, orange, lime

### **Fresh:**

lemon, orange, lime, blueberries, apple

### **Greens:**

rosemary, thyme, basil, mint

### **Veggie & spicy:**

cucumber, ginger, black pepper

# BEERS

## **BUDWEISER** | \$9

Pale lager, 5% AbV

## **CORONA EXTRA** | \$9

Pale lager, 4.6% AbV

## **HEINEKEN** | \$9

Pale lager, 5% AbV

## **STELLA ARTOIS** | \$9

Pale lager, 5% AbV



# WINES



## **Caymus, Conundrum** \$19 | \$74

Napa Valley-California

## **Matua, Sauvignon Blanc** \$14 | \$49

Marlborough-New Zealand

## **Diseño, Old Vine Malbec** \$16 | \$66

Mendoza-Argentina

## **Oberon, Cabernet Sauvignon** \$16 | \$66

Napa Valley-California



**Full selection of beverages  
is available on request**



If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.  
Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.  
18% Beverage gratuities automatically added to all Guests without a beverage package and to items excluded from respective package.  
Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.