

Step into Bar Du Port, where the golden light of the Riviera meets Dubai's electric skyline. A place where elegance hums with rhythm, and every sip carries a story, from Mediterranean gardens to tropical shores, from refined classics to contemporary delights.

Our new collection of cocktails reimagines the art of flavour through herbs, fruits and sensory craftsmanship—where nature's chemistry becomes poetry in a glass.

Each drink is a journey, vibrant, elegant, and a little mischievous, designed by artisans who see cocktails not just as recipes, but as experiences that awaken memory, curiosity, and joy.

Here, you'll find balance between boldness and beauty, between the familiar and the fantastic.

Sip slowly, laugh freely, and let your senses drift somewhere between Marseille and Mexico, Provence and Paradise.

Welcome to Bar Du Port.

Where the spirit travels, but the heart stays by the sea.

C'est la belle vie, with a twist.

Crafted By

A stylized, handwritten signature in black ink, featuring a large, sweeping initial 'S' and the name 'Sebouh Tato' written below it.

Sebouh Tato

A complex, abstract handwritten signature in black ink, consisting of several overlapping loops and lines, with the name 'Christian Rubi' written below it.

Christian Rubi

100 PURPLE DREAMS



Juniper and elderflower dance over palo santo serenity, kissed by blue matcha's mystic hue. Soft, floral, and a little trippy — like sunset seen through rose-coloured glasses... or maybe lavender ones.

Bombay Sapphire, Lillet Blanc, Paragon Palo Santo Cordial,
Elderflower Tonic, Blue Matcha



95 YELLOW

French liqueurs bring this forgotten 1920s cocktail to the modern day. A sweet, slightly sour drink, once popular along the Riviera.

Citadelle Original French Gin, Green Chartreuse,
Suze, Fresh Lemon Juice



100 PIÑA EXPRESSWAY

*Mezcal smoke races with spiced rum and grilled pineapple, while banana oleo sweet talks the acidity of lime. Smooth, smoky, wild and unapologetically sabrosón.
A highway to paradise.*

The Lost Explorer Espadín, Bacardi Spiced, Charred Pineapple Juice,
Banana Oleo Saccharum, Lime Juice, Saline Solution



110 CHASSE ET PÊCHE

A fruity, floral creation with delicate flavours of elderflower liqueur. A sensual drink with a striking colour, served in a beautiful glass.

Grey Goose Essences Peach & Rosemary,
St-Germain Elderflower Liqueur, Paragon White Penja
Pepper Cordial, Elderflower Tonic, Fresh Lemon Juice



90

SAILOR'S TEARS

An antidote for sailor's tears, inspired by yachts docking at Bar Du Port's waterfront. Made with London Dry Gin, laced with aromas of English teas and osmanthus.

Bombay Sapphire, Italicus, Supasawa, Mirin Sweet Wine, Jasmine Tea, Osmanthus, Chamomile Tea



110

VOYAGE NO.7.

A mist of colour and spice. Tequila's clarity meets hibiscus tang, pink pepper flirtation, and mango's golden glow. Sweet, spicy, and irresistibly exotic — like a postcard from a beach that may or may not exist.

Mijenta Blanco, Ancho Reyes Original, Hibiscus & Pink Peppercorn Cordial, Mango, Pineapple, Fresh Lime



100 SOUR FUEL

A punchy cocktail with fearless speakeasy swagger. Rye's bite, grapefruit's attitude, and vermouth's balance; clean, loud, and straight to the point. Think Wall Street with a bartender in charge.

Michter's Rye Whiskey, Vermouth Rosso, Acidified Grapefruit Cordial, Vermouth Extra Dry

105 DRUNKEN FLOWER

When combined with Tequila Mijenta Blanco, the dragon fruit from the cactus becomes quite tipsy, giving this fruity cocktail its name.

Tequila Mijenta Blanco, Nixta Licor De Elote, Dragon Fruit Juice, Raspberry Jam, Fresh Lemon Juice





100 GELATO

A modern indulgence that bends the rules. Grey Goose Vodka and yoghurt are clarified into silk, while Campari and Licor 43 collide beneath a fizzy sparkle. Like if an Italian gelato decided to major in molecular gastronomy.

Grey Goose, Campari, Licor 43, Greek Yoghurt, Strawberry, Lime Juice, Carbonated

105 TANGINE SUNRISE

Tangerine oleo bursts with zest, while carrot adds an earthy backbone and ancho reyes brings its smoky heat. Lime cuts through with precision, balancing sweetness and spice. It's like a morning that starts with laughter and ends in salsa.

Patrón Silver, Tangerine Óleo Saccharum, Carrot Juice, Lime Juice, Ancho Reyes Original





90

NORTHERN LIGHTS

Where minimalism meets mischief. Silky gin glides through crisp apple and herbal notes, leaving a luminous trail of freshness. It's basically a spa day in a glass. If that spa also had a DJ and a gin plunge.

Olive Oil Fat-Washed Gin,
Green Apple & Herbes de Provence Cordial, Vermouth

100

TRADE WINDS

A technicolour explosion. Cognac brings structure, Bénédictine whispers luxury, and guava-passionfruit delivers pure sunshine. Sweet? A little. Serious? Never.

Hennessy VS, DOM Bénédictine, Guava & Passionfruit Cordial, Lime,
Pink Peppercorn Tincture





110

TERRA VERDE

A garden distilled with savoury sophistication. Tomato and cucumber lend crisp vegetal depth, strawberry softens the edges, and sea salt ties it all together. Umami-rich and refreshingly addictive.

Grey Goose, Dry Vermouth, Tomato, Strawberry & Cucumber Water



90

AGAVE AFFAIR

It starts with mezcal amarás cupreata, a smoky elixir that whispers of distant lands. Infused with the sweet essence of ripe mango, it's a passionate dance of flavours that transports you to a sun-kissed paradise.

Mezcal Amarás Cupreata, Mango, Tío Pepe Fino Sherry,
Habanero Spicy Agave Essence, Fresh Lime Juice

ZERO %



50

FRESHEN UP

Zesty lime and fresh watermelon juice dance with a gentle fizz. Finished with a Tajin rim for a subtle spicy twist that keeps each sip lively and bright.

50

SUNNY SIDE

Golden and glowing — a sun-kissed blend of mandarine oleo saccharum, fresh carrot juice, and lime. Naturally sweet, citrusy, and full of optimism, like a perfect morning in a glass.



50

COCO NUTS

A smooth tropical blend of coconut water with the tang of passionfruit and a hint of lime. Light, refreshing, and effortlessly exotic — the perfect balance of calm and zest.





BDP

