
SOUTH PLACE HOTEL

COINTREAU

**SECRET GARDEN
TAKEOVER**

SOUTH PLACE HOTEL

X

COINTREAU

Created in collaboration with Cointreau, this collection revisits the Cosmopolitan through a more considered lens – refined, balanced, and quietly expressive.

Set within the garden, the palette moves between soft blush and vivid orange, echoing both the drink and its defining ingredient.

MARGARITA

Cointreau, El Jimador Blanco Tequila, Citrus, Sea salt rim
A clean, classic margarita elevated with premium tequila and the signature orange warmth of Cointreau – crisp, refreshing, and timeless



SPICY MARGARITA

Cointreau, El Jimador Blanco Tequila
infused chilli, Citrus, Sea salt rim
A clean, classic Spicy margarita elevated with premium tequila and the signature orange warmth of Cointreau – spicy, crisp, citrus, and timeless



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CLASSIC COSMO

Cointreau, Ketel One Vodka, Cranberry Juice, Citrus, Orange zest
A vibrant, citrus-kissed cosmopolitan with a delicate balance of tart cranberry and bright lime – the perfect start to the garden-inspired evening.



CHAMOMILE BLOOM

Cointreau, Rose Liqueur, Bergamot Liqueur,
Citrus, Soda Water, Chamomile & Orange Foam
A delicate, floral long drink with gentle bergamot citrus, subtle rose notes, and a luxurious chamomile-foam crown – a true springtime garden in a glass



SMOKY PALOMA

Cointreau, Lost Explorer Mezcal infused with chili,
Agave Syrup, Citrus, Grapefruit Soda, Tajin spice
Smoky mezcal meets bright grapefruit and the orange warmth of Cointreau, finished with a touch of chili – bold, spicy, and unforgettable



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