

# THREE ADMIRALS

## LOUNGE

### THE PERFECT DRAW

A Curated Cigar & Spirit Pairing Experience

An exclusive selection of hand-picked Cuban cigars harmoniously paired with premium aged spirits, designed to elevate every draw.

#### Cohiba Siglo VI 150

Flavor Notes: Espresso, creamy vanilla, caramel (Full Body)

Paired With: Macallan 18 Y.O. Sherry Cask 90

The complexity of dried fruit and sweet oak in this legendary Scotch deepens the Siglo VI's rich espresso and vanilla notes. A regal, contemplative pairing.

#### Cohiba Esplendidos 160

Flavor Notes: Chocolate, cocoa, honey (Medium Body)

Paired With: Ron Zacapa 23 Solera 18

This Guatemalan rum's dark molasses and dried-fruit layers echo the Esplendidos' chocolate-honey character for a smooth, indulgent journey.

#### Montecristo No. 2 130

Flavor Notes: Light cedar, licorice, creamy espresso (Medium Body)

Paired With: Jameson Irish Whiskey 14

A timeless combination. Jameson's gentle spice and orchard sweetness brighten the creamy, woody tones of this iconic torpedo.

#### Partagás Serie D No. 4 85

Flavor Notes: Earthy leather, black pepper (Full Body)

Paired With: Lagavulin 16 Y.O. 25

Islay's smoky maritime malt meets Cuban intensity. The pepper and leather evolve into waves of peat, sea salt, and charred oak.

#### Ramón Allones Absolutos 130

Flavor Notes: Zesty citrus, dried fruit, warm spice (Full Body)

Paired With: Hennessy Paradis Cognac 420

An opulent fusion of orchard fruits, clove and candied orange. The cigar's spice finds a luxurious echo in Paradis' silken finish.

#### Quai d'Orsay Capitolio 220

Flavor Notes: Toasted almond and mild spices (Medium Body)

Paired With: Plantation Overproof Rum 17

This vibrant Caribbean rum elevates the Imperiales with tropical fruit and deep spice, finishing with a warm molasses sweetness.