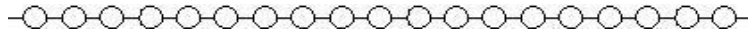


CL²³UD

INTRODUCING



“A SHOWCASE OF CREATIVITY & STYLE

INFUSED WITH THE FINEST

INGREDIENTS”

Cloud 23 is more than just a bar, it’s a unique venue located at the highest point in Manchester. Find your silver lining at Cloud 23 with the finest champagnes, signature cocktails, cool vibes & panoramic city views.

Through its rich history, deeply rooted culture and ever-present glory, Manchester has always been regarded as a gateway to the World.

To celebrate a landmark year in our history, we draw inspiration from ten influential Hilton Hotels and take you on a journey around the World from the comfort of your seat.

Please ask any of our team to help find you that perfect drink, & if there is anything else we can do, just let us know! Have a great time.



Designed to appeal to all senses, our opulent zones are named after the Gods of Ancient Greece, seated in their lofty position in the heavens.

Apollo 23, God of Music, Light & the Sun. Zeus 23, King of the Gods, God of Sky & symbolised by the thunderbolt. Iris 23, Greek Goddess of the rainbow & messenger to the Gods. Eros 23, God of Love & one of the fundamental causes in the formation of the world.

CHAMPAGNE

Champagnes	Glass	Bottle
Jacquart Brut Mosaique	12.5	75
Bollinger Brut NV	16	90
Perrier Jouët Grand Brut		110
Bollinger La Grande Année*		165
Perrier Jouët Blanc de Blanc		180
Perrier Jouët Belle Epoque*		240
Dom Pérignon Brut*		265
Krug*		300
Louis Roederer Cristal Brut*		500
Rosé		
Jacquart Rosé Mosaique	14	85
Bollinger Rosé		110
Perrier Jouët Blason Rosé		125
Laurent Perrier Cuvée Rosé		130
Bollinger La Grande Année Rosé*		185
Dom Pérignon Rosé*		500
Magnums		
Jacquart Brut Mosaique		150
Bollinger Brut NV		180
Laurent Perrier Cuvée Rosé		250
Dom Pérignon Brut*		550
Dom Pérignon Rosé*		750
Loius Roederer Cristal Brut*		1000
Jeroboams		
Jacquart Brut Mosaique		330

*All prices are in £ and inclusive of VAT at the current prevailing rate.
Please note that a discretionary service charge of 10% will be added to your bill*

SIGNATURE COCKTAILS

Cloud 23's cocktail evolution is inspired by Manchester's heritage & the city's proud tradition as a cradle of invention.

DATE NIGHT IN DUBAI

45

Conrad Dubai (To Share)

Clear blue waters and lush landscaped garden-islands. Hard to imagine a more tranquil spot to hang out with that special someone than the 6th floor urban oasis at one of the city's most luxurious hotels, half the world away? Some might say not with our decadent sharing cocktail...

Beefeater Burroughs Reserve Gin, Clarified Cactus Juice, Elderflower & Ginger Tea, Cumquat and Champagne.

UP, UP & AWAY

23

Hilton Manchester Deansgate

There was much ado and fanfare in May 1785, on what is today known as Balloon street. James Sadler, the first British person to make a balloon ascent brought his contraption to Manchester and made the city's first successful flight - accompanied by his trusty cat!

With (almost) the same amount of fanfare, we are proud to present the world's first floating cocktail.

Ron Zacapa 23 Rum, Grand Marnier, Orange Rooibos Tea, Pineapple & Grapefruit.

DIRECTOR'S CUT

11

The Beverley Hilton - California

In its showcase red carpet event, this hotels international ballroom has played host to the Golden Globe awards every year since 1961. Here we produce our own 'silver-screen' star, a future Cloud 23 epic.

Ketel One Vodka, Popcorn, Cream Soda, Maple Syrup and Vanilla Milkshake

A NEW WORLD

12

Hilton Barra - Rio de Janeiro

In the heart of the Barra de Tijuca district, Hilton's first Rio hotel is a one of-a-kind newly built property featuring ground breaking sustainable designs throughout and consumes minimal electricity and water. Smart projects like this are the key to saving Brazil's greatest natural wonder, the Amazon rainforest.

Capucana Cachaca, Mount Gay Black Barrel, Guava & Coconut Water.

THE FLEUR DE LIS

12

Hilton New Orleans Riverside - New Orleans

On the banks of the grand Mississippi River, this hotel has 5 restaurants and bars that celebrate the Big Easy's rich culinary and cocktail history. We fuse the two together to create a Mardi Gras in your mouth with this nod to the immortal Sazerac cocktail.

Bulleit Rye infused with Beignet Doughnuts, Martell V.S.O.P Cognac, Tonka Bean & Peychaud's Bitters. Accompanied with a serving of Doughnuts.

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SIGNATURE COCKTAILS

BAJAN PERSUASIAN

12.5

Hilton Barbados Resort - Bridgetown

Although built on the site of a 17th century fort which is on the UNESCO world heritage list, a warm Bajan (Bay-Jan) welcome awaits anyone lucky enough to visit. This frozen Daiquiri is best enjoyed on one of the hotels two white sand beaches with rainy Manchester a close second.

Mount Gay Black Barrel Rum, Pouilly Fumé, Passionfruit, Goji Berry & Ginger Ale.

SIGNORINA ALLEGRIA

13

Roma Cavalieri, Waldorf Astoria Hotels and Resorts - Rome

Perched high above the eternal city on the fertile Monte Mario, this five star palace oozes the class and sophistication you'd expect. Drink in style with our lighter-style aperitivo, sure to bring joy to any occasion!

Absolut Elyx Vodka, Balthazar Rose Vermouth, Almond, Lemon Sherbet and Mediterranean Tonic

THE ASTORIA

13.5

The Waldorf Astoria, New York

An icon of luxury and glamour, this art-deco inspired hotel has been home to presidents, royalty and movie stars alike. Here we recreate it's most famous culinary dish, The Waldorf Salad in liquid form.

Tanqueray Gin, Don Julio Blanco Tequila, Celery, Walnut, topped with Lemon and Apple foam. Served with Blue Cheese (optional but highly recommended).

PIXELATED PORN STAR

14

Conrad Tokyo

The famous Kazahana restaurant in this stunning 5 star hotel, serves contemporary sushi dishes accompanied with stunning views of the city from the 28th floor. To shake things up, we've given a true British classic the Tokyo treatment. Kanpai!!!

Vanilla infused Absolut Elyx Vodka, Sake, Yuzu, Chai & Green Tea Syrup, and Apple & Passionfruit. Served with a shot of Sparkling Sake.

SNAKE EYES SURPRISE

23

Hilton Grand Vacations on the Strip - Las Vegas, Nevada

Feeling lucky? A drink won tastes better than a drink bought right? Roll the famous Snake Eyes and your drink is on the house, as we bring the buzz and excitement of the strip right to your table!

Ciroc Pineapple Vodka, Blackjack Syrup, Snakebite Cordial, Coconut Water and Lavender Syrup

BLUE SKY DRINKING

Keep a clear head with these alcohol-free ideas inspired by Cloud 23's ever-changing external backdrop.

SALUTE THE SUN 8

Long, refreshing & dry.

Pink Grapefruit & Cranberries shaken up with Honey, Lime & Raspberry.

CHERRY BLOSSOM SKIES 8

Light & fluffy cream fizz is flavoured with Cherry, Almond & Citrus.

Orgeat, Cherry, Double Cream and Lemon.

CLOUD 23 LEMONADE 8

Tall, refreshing & taste bud tantalising! Mint & Lemon make this homemade Lemonade a great thirst quencher.

BEE ON TIME 9

A hive of activity during the industrial revolution, our fabulous city was a world leader in heavy industry, in no small part thanks to the hardworking effort of its citizens. This was acknowledged in 1842 when the borough was awarded our famous crest, which sports seven busy bees! As you walk around the city, spot the perky Manchester bee on city buildings, lamp posts & pillars.

Bee Pollen, Lemon Sherbet, Apple Juice & Sage.

LITTLE FLUFFY CLOUD 9

Peach & Rosemary are great friends & we've introduced them to new ones: Apple & Lemon Sherbet for this frothy little number.

CLOUD CLASSICS

Cloud 23's cocktail evolution is inspired by Manchester's heritage & the city's proud tradition as a cradle of invention. These Cloud classics have stood the test of time within our humble abode and it is only fair that they are remembered.

CORNETTO DI CLOUD

11.99

Nothing is more delightful than a cold ice-cream on a warm sunny day. Unfortunately this is Manchester and those days are few and far between. Cloud 23's answer - have our little tribute to Antonio Valvona, the man who created the ice-cream cone.
Ketel One Vodka, Cassis, Raspberry, Vanilla Cream finished with 100's and 1000's.

ENA SPARKLES

12

We've given the Corrie Goddess Ena some extra sparkle as a reward for this multiple award winning Champagne Cocktail
Lemon, Oranges, Pineapples and Cherry liqueur are 'spanked' with Champagne

VERTIGO

13

We've reached new heights with this fruity Gin mix. Tall, Handsome & easy to sip.
Tanqueray Gin, Raspberry, Lychee, Cranberry & Lime

BITTERSWEET SYMPHONY

13

Tell yourself you didn't just sing the title of that Mad-chester anthem in your head! A long and refreshing sipper to twist your melon.
Ketel One Citron, Cranberry, Blackberry, Butterscotch.

THE DEAN

13.5

As we look over the busiest street of Manchester it would be rude not to marvel at her beauty, legacy and statue. A nifty little twist on the mighty "Mojito", The Dean's popularity speaks for itself.
Acacia Honey, Vanilla infused Rum, Champagne

BEER & CIDER

BIRRA MORETTI <i>Italy</i>	6
1936 <i>Switzerland</i>	6
HARDYWOOD SINGEL <i>USA</i>	6
HARDYWOOD VIPA <i>USA</i>	6
OLD MOUT POMEGRANATE & STRAWBERRY <i>Sweden</i>	6.5
OLD MOUT PASSIONFRUIT & APPLE <i>Sweden</i>	6.5
ESTRELLA INEDIT <i>Spain</i>	7.5

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WHITE WINES

	175ml	250m	Bottle
SAUVIGNON BLANC LONGUE ROCHE, IGP COTES DE GASCOGNE <i>France / 2016</i>	9	12.5	36
Vibrant and zesty, with the classic sauvignon nose of gooseberries and a hint of tropical fruit on the light bodied, crisp, unoaked palate.			
PINOT GRIS, MAC MURRAY <i>USA / 2014</i>	9.5	13	39
With its rich aromas of pear, baked apple, dried fig and white peach, this Pinot Gris has an expressive, fruit forward character and a rich mouthfeel that enhances with age.			
SAUVIGNON BLANC, MARLBOROUGH, YEALANDS LAND MADE <i>New Zealand / 2016</i>			40
Notes of stone fruit and Guava. On the nose is a citrus bouquet with hints of fresh herbs. A rich mouth feel begins as a treat of fresh fruit to finish.			
PETIT CHABLIS, OLIVIER TRICON <i>France / 2015</i>			55
A bright, elegant Petit Chablis with traditional crisp minerality and refreshing citrus-like acidity. Beautifully balanced.			

All wines that are served by the glass are available as 125ml measures & vintages are available on request.
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RED WINE

	175ml	250m	Bottle
CABERNET SAUVIGNON RESERVA, DE GRAS <i>Chile / 2015</i> Deep garnet in colour with hints of purple with a classic nose of cassis and ripe berry fruit, with hints of spice. Full bodied on the palate, with a fine structure of ripe tannin and complex concentrated fruit.	8	11.5	32
CENTRAL COAST PINOT NOIR, MAC MURRAY <i>USA / 2014</i> Delicate aromas and flavours of cherry, raspberry and pomegranate, accented by hints of vanilla and toast and a silky mouthfeel. Excellent balance of flavour, acidity and texture.	9.5	13	39
RIOJA RESEVRA, RAMON BILBAO <i>Spain / 2011</i> Lovely garnet colour. Clear and bright. Sumptuous in style with good use of American Oak. Aromas of blackberries, cedar and spices. Amazing balance with a long finish			56
CHÂTEAUNEUF-DU-PAPÉ, DOMAIN CHANTE CIGALE <i>France / 2012</i> Bright ruby in colour. Dark berry and cherry pit aromas are lifted by notes of fresh lavender and white pepper. Densely packed dark fruit flavours pick up a bitter edge with air, along with a touch of liquorice.			59
NAPA CABERNET SAUVIGNON, LOUIS MARTINI <i>USA / 2013</i> Deep burgundy in colour with complex aromas of dark fruit, smoky cedar and dried herbs. Rich and broad in the mouth, this Napa Cabernet has an expansive mid-palate, silky tannins and sought after balance. Finely etched flavours of black cherry and Blackberry are framed by liquorice and toast on the long finish.			75

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ROSE WINE

	175ml	250m	Bottle
GARNACHA ROSADO, CAMPO NUEVO <i>Spain / 2016</i>	7.5	11	29
<p>Strawberry pink in colour with bright reflections, this youthful, fresh rose has bags of ripe red fruit on the nose with a hint of white spice. With a Medium bodied, crisp and fruity palate, the finish is clean and lingering.</p>			
SYMPHONIE ORGANIC, CHÂTEAU SAINTE MARGUERITE <i>France / 2015</i>			69
<p>Finesse, elegance and aromatic pleasure - clear and bright with a light pink hue. Floral and delicate on the nose with aromas of white flowers and passion fruit. Delicate acidity with notes of peach, orange peel and exotic fruits on the palate.</p>			

SOFT DRINKS

ORANGE JUICE	3.5
PINK GRAPEFRUIT	3.5
CRANBERRY & ELDERFLOWER	3.5
PRESSED APPLE	3.5
FEVER-TREE GINGER BEER	3
FEVER-TREE GINGER ALE	3
FEVER-TREE BITTER LEMON	3
FEVER-TREE LEMONADE	3
COCA-COLA	3.2
DIET COKE	3.2
STILL WATER SMALL	3.5
STILL WATER LARGE	6.5
SPARKING WATER SMALL	3.5
SPARKLING WATER LARGE	6.5

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HOT DRINKS

BLACK TEAS

ENGLISH BREAKFAST GOLD	4
EARL GREY BLUE	4.5
ASSAM 2 nd FLUSH	4.5
LAPSANG SOUCHONG	4.5
DARJEELING 2 nd FLUSH	4.5
VENETIAN ROSE	4.5
ALL DAY DECAF	4

INFUSIONS

ORGANIC MINT SPICE	4.5
WILD BERRIES	4.5
ORANGE ROOIBOS	4.5
ELDERFLOWER AND GINGER	4.5
CHAMOMILE FLOWERS	4.5
VANILLA CHAI LATTE	5

GREEN AND WHITE TEAS

ORGANIC FOG GREEN TEA	4.5
GARDENIA	5
JASMINE PEARLS GREEN TEA	5
MALAWI WHITE TEA	5
DOUBLE DRAGON PEARL FLOWERING TEA	7

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HOT DRINKS

COFFEE (ILLY)

AMERICANO	4
CAPPUCCINO	5
LATTE	5
SINGLE ESPRESSO	3.5
DOUBLE ESPRESSO	4.5
SINGLE MACCHIATO	4
DOUBLE MACCHIATO	5
MOCHA	5

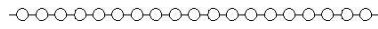
HOT CHOCOLATE (MONBANA)

TRESOR DE CHOCOLAT	5
TRESOR AU CHOCOLAT BLANC	5.5

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INTRODUCING

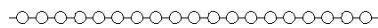


Inspired by our great city, country and the diverse mix of cultures we come across in everyday cooking, Cloud 23 infuses all three to craft ‘Influenced British Cuisine’

We use local, seasonal ingredients from around the British Isles and compliment them with cooking styles from around the world. Enjoy lunch or dinner with us on the 23rd floor with signature dishes that bring our ethos to life.

Please feel free to reach out to us if you would like to know more about our dishes, ingredients and concept.

NIBBLES



Served 12pm - 12am

All 3.8

- | | |
|---|------------------------------|
| Roasted mixed salted nuts (V) (N) | Peanut satay popcorn (V) (N) |
| Roasted mixed spiced nuts (V) (N) | Smoked almonds (V) (N) |
| Toffee apple & cinnamon popcorn (V) | Wasabi green peas (V) |
| Marinated mixed olives & sun blushed tomatoes (V) | Root vegetable crisps (V) |
| Honey & toasted sesame popcorn (V) | Pork scratchings |

HANDMADE CRISPS

Homemade thick cut potato crisps in classic retro choices
(Sea Salt (V), Salt & Balsamic Vinegar (V) or Parmesan & Onion (V))



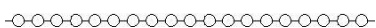
FOOD MENU



Served 12pm - 8pm

Artisan bread; olive oil & balsamic vinegar with sea salt butter (V)	6.95
Lamb tacos; slow roasted spiced lamb, sliced avocado, fresh chili salsa & chimichurri sauce served on spinach tortilla	10.5
Smoked duck salad; smoked duck breast, cucumber ribbons, compressed orange segments, shallot & julienned carrot with a plum & elderflower emulsion dressing	9.5
Bloody Marie tiger king prawns on toast; garlic tiger king prawns, bloody Marie rose sauce, crisp melba toast, shredded lettuce & baby cress	10
Smoked cloud salmon; salmon hot smoked in oak, compressed baby radish & cucumber salad	8.5
Caramelised goats cheese and beetroot; caramelised goats cheese, textures of beetroot, walnut & rocket served with a sticky balsamic glaze (V) (N)	9.5
Mixed heritage tomatoes and mozzarella; mixed heritage tomatoes, mozzarella pearls & fresh micro basil dressed with extra virgin olive oil (V)	8

SOMETHING SWEET



Strawberries in the clouds; strawberry & vanilla ice cream, strawberry compote & meringue crumb topped with whipped cream, strawberry coulis & crushed raspberries (V)	9
The classic cheese board; Selection of three Great British cheeses, sweet tomato chutney, on the vine grapes & rye crisps (V) (N)	11.5
Selection of sweet treats; Selection of macaroons, chocolate truffles & everything sweet perfect for two to share (V) (N)	12

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If you have specific food allergies, please seek advice from a member of staff before placing your order.*

CLOUD

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