

THREE ADMIRALS

LOUNGE

Immerse yourself in the ambiance of a place where the echoes of centuries past linger in the air, and each cocktail tells a tale of the cultural heritage that defines Costa Navarino. With ingredients inspired by the region's diverse history and a commitment to preserving history, our mixologists have crafted a menu that seamlessly blends tradition with innovation.

The Battle of Navarino fought on October 20, 1827, in the Ionian Sea, marked a crucial turning point in the Greek War of Independence against the Ottoman Empire.

This historic naval engagement involved a complex web of political interests and alliances, leading to one of the most significant clashes of the early 19th century.

Rear admiral
HENRI DE RIGNY



Vice - Admiral
SIR EDWARD CODRINGTON



Rear Admiral
LODEWIJKVAN HEIDEN



The three admirals of
Navarino Battle

The Greek War of Independence, which began in 1821, sought to liberate Greece from nearly four centuries of Ottoman rule. By 1827, the conflict had escalated into a full-scale war, drawing the attention of major European powers. Russia, France, and Britain, despite their own rivalries, shared a common interest in weakening the Ottoman Empire.

Through diplomatic efforts, a combined British, French, and Russian fleet, known as the Allied Fleet, was dispatched to the eastern Mediterranean under the command of Admiral Edward Codrington. The aftermath of Navarino was significant. It led to the eventual recognition of Greek independence by the Great Powers and the signing of the Treaty of London in 1830, establishing Greece as an independent nation.

The battle's impact reverberated across Europe, marking a shift in the balance of power in the Mediterranean and demonstrating the growing influence of naval firepower in modern warfare.



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At Three Admirals, the journey of Ambrosia finds expression through fine drinking, a collection shaped by flavour, craftsmanship and a sense of discovery.

For the 2026 season, Mandarin Oriental, Costa Navarino partners with Line Athens, one of The World's 50 Best Bars, to curate a cocktail and beverage programme that brings together the richness of Messenia, the elegance of Oriental heritage and a contemporary approach to sustainable mixology.

Each creation is designed as part of a wider journey. One that moves between place and memory, ritual and reinvention, offering moments of depth, balance, and pleasure by the sea.

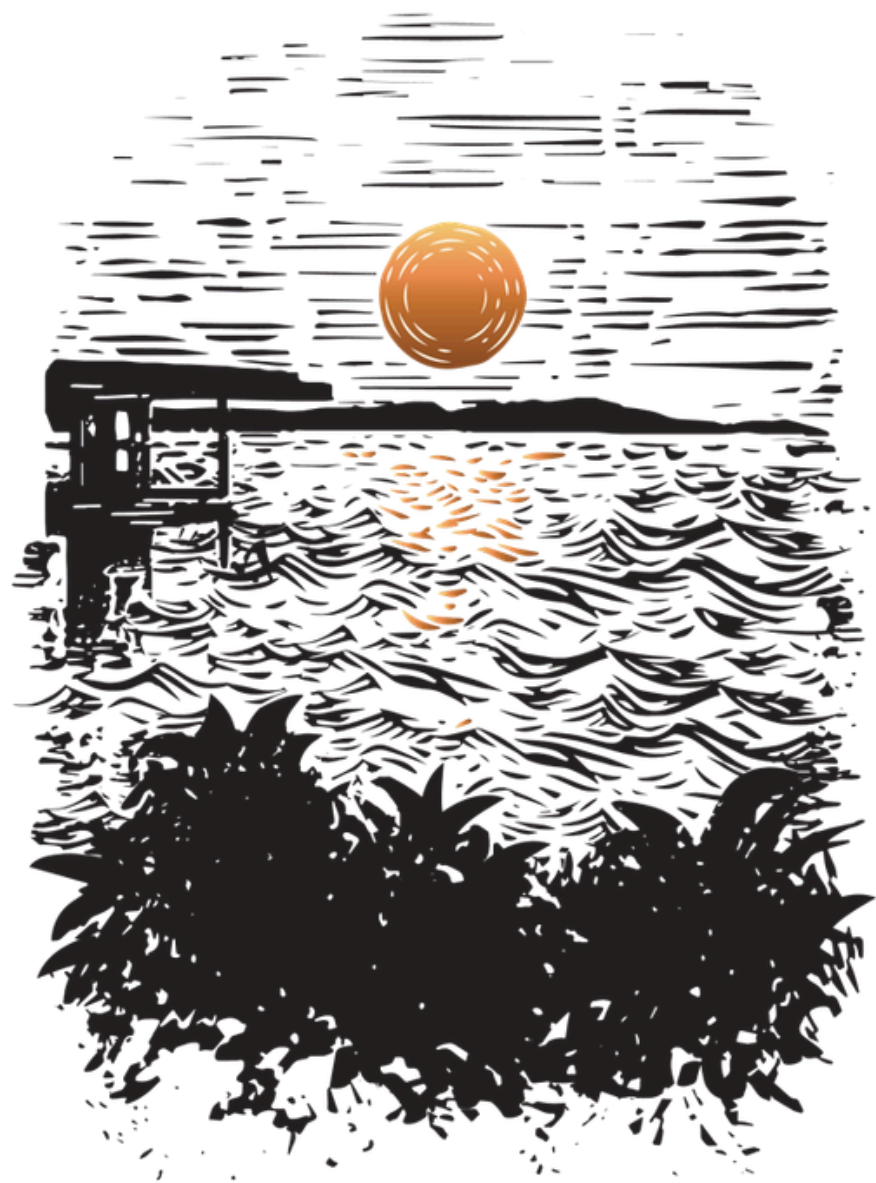
The menu unfolds into two distinctive chapters:

The Eastern Wind, inspired by Oriental aromas, spices, and traditions, this chapter brings warmth, refinement and intrigue to every sip.

The Messenian Current, this chapter celebrates local ingredients and regional character through a fresh and thoughtful lens.

Across both, guests will discover signature cocktails, low-ABV creations and non-alcoholic expressions, each one contributing to a journey through flavour, culture and the art of modern indulgence.

CHAPTER 1
THE EASTERN WIND



YUZU MARGARITA

BLANCO TEQUILA
SAKE
YUZU
CITRUS

23



A refined interpretation of the classic Margarita, where bright Japanese yuzu meets the clean purity of blanco tequila. Subtle notes of sake add softness and depth, allowing the citrus character to shine with elegance and balance.

Prices are in euro and inclusive of all applicable taxes



EASTERN NEGRONI

LONDON DRY GIN
BITTER APERITIF
PLUM WINE
JASMINE RICE

21

DOUBLE OLD FASHIONED

A sophisticated Eastern interpretation of the timeless Negroni, blending classic bitterness with subtle floral and stone-fruit nuance. The richness of plum wine softens Campari's bite, while jasmine rice adds a delicate, aromatic roundness to the structure.

Prices are in euro and inclusive of all applicable taxes



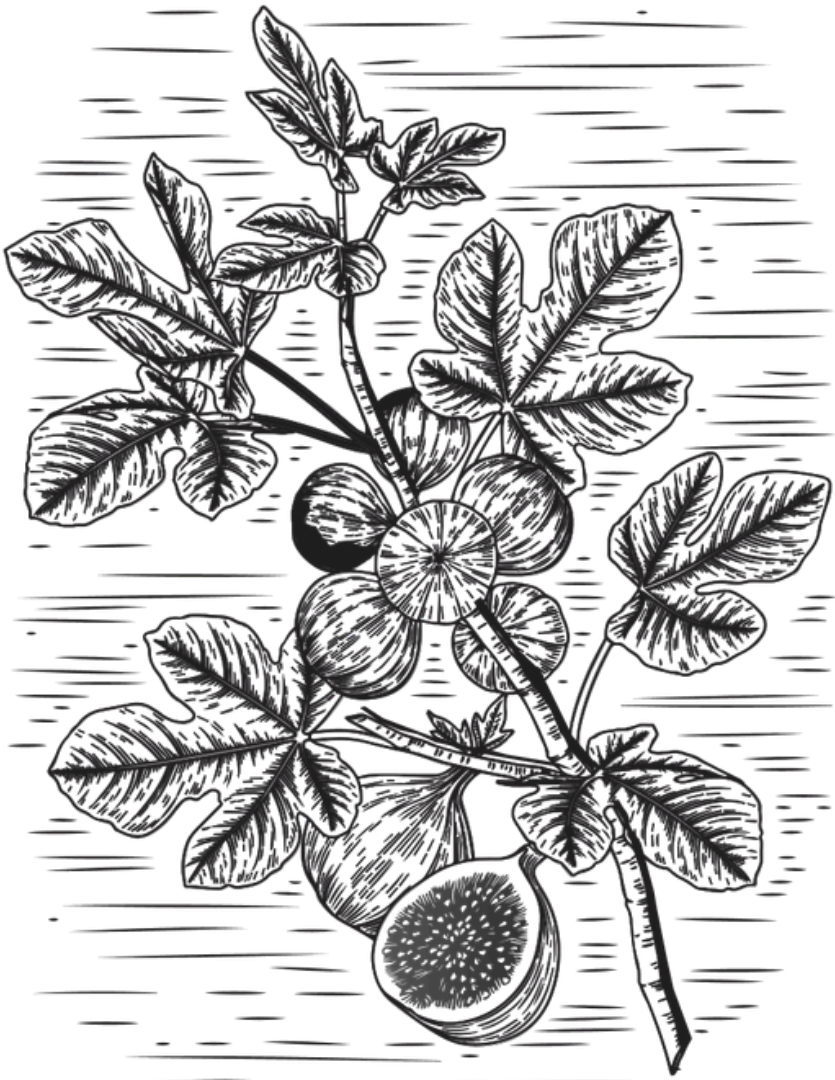
PANDAN DAIQUIRI

**AGED RUM
PANDAN LEAF
PINEAPPLE
GREEN CARDAMOM
CITRUS**

21

A tropical yet elegant reimagining of the classic Daiquiri, where aromatic pandan and warm green cardamom meet the richness of aged rum. Bright pineapple and fresh citrus bring lift and vibrancy, creating a perfectly balanced cocktail with depth and fragrance.

Prices are in euro and inclusive of all applicable taxes



JASMINE AMERICANO

**DRY VERMOUTH
WHITE BITTER
MANGO
GINGER
JASMINE
TONIC WATER**

19

A light, aromatic low-ABV aperitif designed for effortless enjoyment. Gentle bitterness is balanced by floral elegance and subtle spice—lush mango adds softness, ginger introduces warmth, and fragrant jasmine is lifted by crisp tonic water.

Prices are in euro and inclusive of all applicable taxes



MATCHA

MULE NON ALCOHOLIC

GIN 0.0%
SPEARMINT
KIWI
PINK GRAPEFRUIT
MATCHA
GINGER BEER

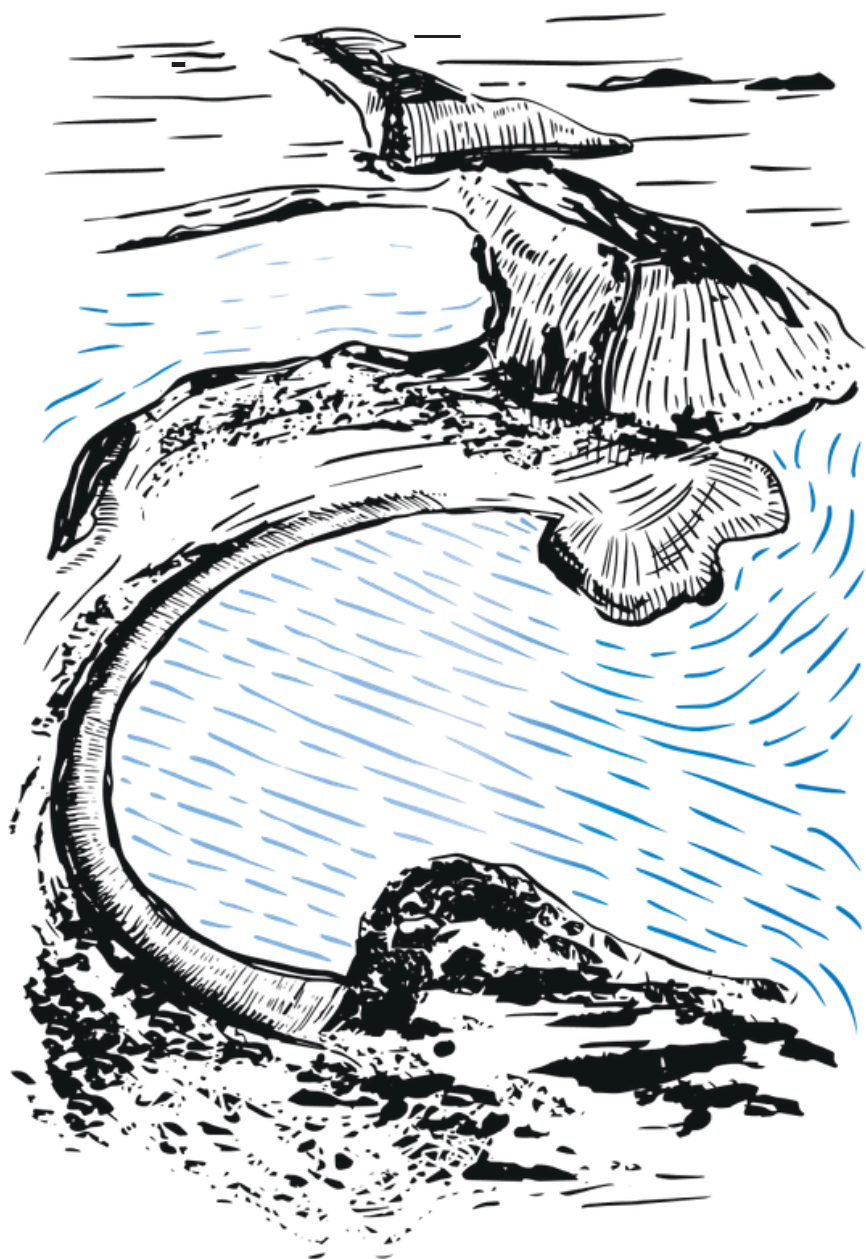
18 LONG DRINK

A vibrant non-alcoholic take on the classic Mule, combining fresh green flavours with lively spice and citrus lift. Earthy matcha brings depth and structure, while juicy kiwi and pink grapefruit add brightness. Finished with ginger ale and fresh spearmint, this is a refreshing, well-balanced alcohol-free creation.

Prices are in euro and inclusive of all applicable taxes



CHAPTER 2
THE MESSENIAN CURRENT



ADMIRALS WET MARTINI

LONDON DRY GIN
OLIVE OIL
RETSINA AMPHORA
APPLE BRINE
SEA ESSENCE

21NICNORA

A maritime take on the classic martini, Gin stirred with olive oil, washed richness, resinous amphora-aged retsina, crisp apple brine, and a whisper of sea salt. Briny, textural, and confidently bold, with a saline finish that evokes the open Mediterranean.

Prices are in euro and inclusive of all applicable taxes



NAVARINO SWIZZLE

**VODKA
MASTIHA
CHERRY TOMATO
PASSION FRUIT
APRICOT**

24 HIGBALL

A sun-drenched Mediterranean swizzle blending smooth Ketel One Vodka with aromatic mastiha, ripe cherry tomato, and vibrant passion fruit, rounded by a gentle touch of vanilla. Fresh, lightly savoury, and softly exotic, with a lush, refreshing finish.

Prices are in euro and inclusive of all applicable taxes



BASIL GIMLET

TSIKOUDIA
SFELA CHEESE
BASIL
CHAMOMILE
BERGAMOT

22

A distinctly local reinterpretation of the gimlet. Tsipouro meets the gentle salinity of sfela cheese, layered with fresh basil, soothing chamomile, and bright bergamot. Herbaceous, subtly savoury, and aromatically lifted, with a refined, lingering finish inspired by the Peloponnese countryside.

Prices are in euro and inclusive of all applicable taxes



KALAMATA OLIVE SPRITZ

**APEROL MESSENIAN
WHITE WINE KALAMATA
OLIVE CUCUMBER TONIC
WATER**

19WINE

A refreshing, low-ABV Mediterranean spritz marrying bittersweet Aperol with Messenian white wine, brightened by crisp cucumber and the distinctive savour of Kalamata olive. Lifted with tonic water, it's vibrant, lightly saline, and effortlessly refreshing with a clean, sunlit finish.

Prices are in euro and inclusive of all applicable taxes



THYME

HIGHBALL NON ALCOHOLIC

THYME
HONEY
LEMON VERBENA
RASPBERRY VINEGAR
FIG LEAF SODA

16

A refreshing, zero-ABV highball built around fragrant thyme and delicate lemon verbena, softly sweetened with honey and brightened by a touch of vinegar. Finished with fig leaf soda, it's crisp, herbal, and gently complex, light, uplifting, and perfectly balanced for mindful sipping.

Prices are in euro and inclusive of all applicable taxes

