




A LA CARTE

STARTERS \$80

UPPER HOUSE TONIC




Earl grey, grapefruit tonic, orange blossom, mint   

FIELD OF PASSION ☆




Passionfruit, green apple, lemongrass   

FROM THE GARDEN \$125




LEMONGRASS DELUXE

Gin, lemongrass, elderflower, lemon, apple   

CAFÉ GRAY SWIZZLE ☆




Rum, sugarcane, lime, mint, bitters   

POM PEPPER FIX




Tequila, pomegranate, pepper, bitters, lime, mint   

SIGNATURES \$135

HONG KONG HIGHBALL ☆

Vodka, blackcurrant, ginger, lemon, pomegranate, bubbles   




PENTHOUSE PALOMA

Mezcal, ancho reyes, grapefruit, lime, sal de gustino, carbonated   

GIN 'N' ROSES

Gin, aperol, lemon, rose, apple, grapefruit   

PALMA FIZZ

Vodka, orange, ginger, lime, rose, orange blossom, soda   



Recommended



Non-Alcohol



Light



Refreshing



Fruity



Citrus




ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

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A LA CARTE




INTERMEZZO \$125

UPPER SOUTHSIDE ☆



Rum, cucumber, mint, lime, bubbles   

ENTRÉE \$140

B&B SOUR

Brandy, benedictine, whites, honey, lemon, lime, bitters   




BLOOD & SAND ☆

Whiskey, blood orange, rosso vermouth, cherry   

FALLEN APPLE

Bourbon, yuzu, apple, calvados, rhubarb   

APPLE GINGER AVIATION




Gin, apple, ginger, lemon, violet   

SWEET FINISH \$110


PINEAPPLE PUNCH (TO SHARE \$195)

Vodka, thyme, pineapple, coconut, lemon, falernum, ginger    

HOT BUTTERED RUM

Rum, honey, butter, falernum, bitters, hot water   

CHOCOLATE MARTINI ☆




Port, chocolate liqueur, valhrona chocolate, maple, yolk   

TEA & COFFEE \$125

EARL GRAY MARTINI ☆

Gin, earl grey, lemon, orange, demerera   

X OLD FASHIONED

Tequila, coffee, orange bitters   

BLACK BOULEVARDIER

Whisky, campari, sweet vermouth, coffee   


Recommended


Dry


Smoky


Bitter


Spicy


Strong

BAR FOOD *AVAILABLE FROM 5:30PM*

CAFÉ GRAY CHEESE BOARD Baguette and walnut raisin bread	\$190 /\$230
A BOARD OF SERRANO HAM WITH PAIN AU LEVAIN Capers, mustard and piquillo peppers	\$245
HALF DOZEN FINE DE CLAIRE OYSTERS Pumpernickel, brandy cocktail sauce, lime, mignonette	\$240
HALF DOZEN FINE DE CLAIRE OYSTERS, MAINE LOBSTER CLAWS Pumpernickel, brandy cocktail sauce, lime, mignonette	\$310
POLENTA FRIES (V) Kunz ketjap	\$65
CRABMEAT RICOTTA ARANCINI Lime, jalapeño, guacamole	\$135
FOIE GRAS "PINEAPPLE BUN" Indonesian long pepper-pineapple chutney	\$180
TRUFFLE TARTE FLAMBÉE LARDONS AND CRÈME FRAÎCHE Pickle pearl onions, arugula	\$275
FISH AND CHIPS, MALT VINEGAR Tartar sauce	\$185
PULLED BARBECUED DUCK BUN Crushed peanuts, pickles and crisped pork belly	\$170
PASTRAMI REUBEN SANDWICH, THICK CUT CHIPS AND BEER MUSTARD Dark honey rye sour dough, cornichon	\$175
GRILLED BEEF TENDERLOIN TIPS Spiced barbecue sauce	\$205

(V) VEGETARIAN OPTION AVAILABLE

BEERS

Netherlands: Heineken Lager on Draught	\$65
Japan: Kirin Ichiban	\$70
United States: Founders All Day IPA "Session Ale"	\$80
Japan: Hitachino White Ale	\$90

BY THE GLASS

BUBBLES

NV Charles Heidsieck, Brut Réserve \$195

WHITE

2016 Pinot Gris, Josef Chromy, Tasmania, Australia \$100

2007 Grüner Veltliner, Laurenz V. "Charming", Kamptal, Austria \$110

2016 Riesling, Jim Barry, "The Lodge Hill", Clare Valley, Australia \$120

2014 Sauvignon Blanc, Domaine les Esquirots, \$100

Côtes de Gascogne, France

2015 Chardonnay, Wirra Wirra, Adelaide, Australia \$95

2013 Chardonnay, Domaine Marc Colin et Fils, \$170

Saint-Aubin 1er Cru "En Remilly", Burgundy, France

ROSÉ

2015 Grenache Blend, Château Les Valentines, \$95

Côtes de Provence, France

RED

2015 Pinot Noir, Mount Riley, Marlborough, New Zealand \$110

2013 Tempranillo, Bodega Luis Cañas, Crianza, Rioja, Spain \$100

2014 Tannat, Bodega Garzón, Uruguay \$100

2008 Garnacha, Monasterio de las Viñas, Reserva, Cariñena, Spain \$95

2009 Cabernet Sauvignon-Merlot, Château Les Lattes, Bordeaux, France \$140

2015 Shiraz, Hentley Farm "Caretaker", Barossa Valley, Australia \$130

2012 Sagrantino, Di Filippo, Sagrantino di Montefalco, Umbria, Italy \$130

STICKY

2014 Malvasia, Hauner, Malvasia delle Lipari Passito, Sicily, Italy \$120

2003 Semillon, Château Doisy-Védrières, Sauternes, France \$195