

COCKTAILS A LA CARTE





STARTERS \$80

UPPER HOUSE TONIC

Earl grey, grapefruit tonic, orange blossom, mint   

FROM THE GARDEN \$125





LEMONGRASS DELUXE

Gin, lemongrass, elderflower, lemon, apple    




CHASING SUMMER ☆

Fernet hunter, bubbles, grapefruit, lemon    

ELDERFLOWER COLLINS




Gin, elderflower, apple, grape, lime, lemonade    

SAUVIGNON COOLER ☆




Sauvignon blanc, apple, grape, passionfruit   

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

Mandarin vodka, 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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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    

AFTER DARK

Hennessy VSOP, benedictine, maple syrup, angostura bitters, Chocolate chunk   

CHOCOLATE MARTINI ☆



Port, chocolate liqueur, valhrona chocolate, 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	\$195 /\$240
A BOARD OF SERRANO HAM WITH PAIN AU LEVAIN Capers, mustard and piquillo peppers	\$245
HALF DOZEN COLD WATER OYSTERS, WITH MAINE LOBSTER CLAWS Pumpernickel, brandy cocktail sauce, lime, mignonette	\$240 / \$325
POLENTA FRIES Kunz ketjap	\$65
FENNEL CRUSTED FALAFELS Citrus lebneh, coriander	\$135
FOIE GRAS BRUSCHETTA (V) Fig jam, crushed pink peppercorns	\$195
ALSATIAN TARTE FLAMBÉE, (V) LARDONS AND BLACK FOREST HAM Crème fraîche, pickled pearl onions, arugula	\$245
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 Brut, Franck Bonville, "Cuvée Prestige," Blanc de Blancs, Grand Cru **\$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**
2016 Sauvignon Blanc, Domaine les Esquirots, Côtes de Gascogne, France **\$100**
2016 Chardonnay, Wirra Wirra, Adelaide, Australia **\$95**
2012 Chardonnay, Domaine Marc Colin et Fils, Saint-Aubin 1er Cru "En Remilly", Burgundy, France **\$170**

ROSÉ

2015 Grenache Blend, Château Les Valentines, Côtes de Provence, France **\$95**

RED

2016 Pinot Noir, Mount Riley, Marlborough, New Zealand **\$110**
2014 Tempranillo, Bodega Luis Cañas, Crianza, Rioja, Spain **\$100**
2014 Tannat, Bodega Garzón, Uruguay **\$95**
2015 Grenache Blend, Château de la Font du Loup "d'Erelyct", Châteauneuf-du-Pape, France **\$460**
2012 Merlot Blend, Château Vieux Lartigue, Saint-Émilion, France **\$130**
2015 Shiraz, Hentley Farm, "Caretaker", Barossa Valley, Australia **\$130**

STICKY

2014 Malvasia, Hauner, Malvasia delle Lipari Passito, Sicily, Italy **\$120**
2003 Semillon, Château Doisy-Védrières, Sauternes, France **\$195**