

COCKTAILS A LA CARTE

SIGNATURES \$135

HONG KONG HIGHBALL

Vodka, blackcurrant, ginger, lemon, pomegranate, bubbles

PENTHOUSE PALOMA (V)

Mezcal, Ancho Reyes, grapefruit, lime, sal de gustino, carbonated

UPPER SOUTHSIDE

Gin, cucumber, mint, lime

LEMONGRASS DELUXE (V)

Gin, lemongrass, elderflower, lemon, apple

EARL GRAY MARTINI

Gin, Earl Grey, lemon, orange, demerera

BARTENDERS' COLLECTION \$130

YUZU FLORAIISON

Gin, yuzu, green grapes, rosemary, jasmine, whites

URONTINI

Sake, oolong, lemon, whites

APPLE. Z

Rum, apple, cinnamon, whites, lemon

VICTORIA GARDEN

Gin, Aperol, fennel, tomato, cranberry, lime

BEAUTIFUL DREAM

Whiskey, cassis, pineapple, lime

MEZCALZITO

Mezcal, yuzu, apple, lemon, honey

*(V) CAN BE SERVED AS NON-ALCOHOLIC
ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE*

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COCKTAILS A LA CARTE

FRUIT FORWARD AND BRIGHT \$125

'FALL' IN LOVE

Sauvignon blanc, rhubarb, grapefruit, whites, honey, lemon

GIN N ROSES

Gin, Aperol, lemon, rose syrup, apple, grapefruit

ELDERFLOWER COLLINS

Gin, elderflower, apple, grape, lime, lemonade

SAUVIGNON COOLER (V)

Sauvignon blanc, apple, grape, passionfruit

REACH AROUND

Pimm's, pineapple, passionfruit, lime

AN EXTRA PUNCH \$130

BLOOD & SAND

Whiskey, blood orange, rosso vermouth, cherry heering

WAKE UP CALL

Rum, orange & walnut bitters, chocolate chunk

FALLEN APPLE

Bourbon, yuzu, apple, Calvados, rhubarb

DELUXE FASHIONED

Brandy, Grand Marnier, Benedictine, orange bitters

BAR FOOD *AVAILABLE FROM 5:30PM*

CAFE 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
CALAMANSI MARINATED YELLOWTAIL AND SCALLOP CEVICHE Chillies, coriander and mint, cassava chips	\$295
POLENTA FRIES Kunz ketjap	\$65
FOIE GRAS BRUSCHETTA (V) Fig jam, crushed pink peppercorns	\$195
FISH AND CHIPS, MALT VINEGAR Tartar sauce	\$185
PULLED BARBECUED DUCK BUN Crushed peanuts, pickles and crisped pork belly	\$170
ALSATIAN TARTE FLAMBEE, LARDONS AND BLACK FOREST HAM Crème fraîche, pickled pearl onions, arugula	\$245
PASTRAMI REUBEN SANDWICH, THICK CUT CHIPS AND BEER MUSTARD Dark honey rye sourdough, cornichon	\$175
GRILLED BEEF TENDERLOIN TIPS Spiced barbecue sauce	\$205

(V) VEGETARIAN OPTION AVAILABLE

BEERS

Italy: Peroni Nastro Azzurro 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

2017 Pinot Gris, Josef Chromy, Tasmania, Australia \$100

2010 Grüner Veltliner, Laurenz V. "Charming", Kamptal, Austria \$110

2016 Riesling, Reichsgraf Von Kesselstatt "Goldtröpfchen", Kabinett,
Mosel, Germany \$120

2016 Sauvignon Blanc, Pierre Chainier, Cour de la Roche Réserve,
Touraine, France \$95

2017 Chardonnay, Wirra Wirra, Adelaide, Australia \$95

2015 Savagnin, Domaine du Pélican, Arbois, France \$170

ROSÉ

2016 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

2015 Tannat, Bodega Garzón, Reserva, 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 Corvina Blend, Ca'Rugate, Valpolicella Ripasso, Veneto, Italy \$140

2016 Shiraz, Hentley Farm, "Caretaker", Barossa Valley, Australia \$130

STICKY

2013 Malvasia, Hauner, Malvasia delle Lipari Passito, Sicily, Italy \$120

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