

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 FLORAISSON

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
POLENTA FRIES Kunz ketjap	\$65
FENNEL CRUSTED FALAFEL SPOONS Citrus labneh, coriander	\$135
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
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

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**

2005 Grüner Veltliner, Laurenz V. "Charming," Kamptal, Austria **\$110**

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

2016 Sauvignon Blanc, Domaine les Esquirots,
Côtes de Gascogne, France **\$100**

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**

2013 Corvina Blend, Ca' Rugate, Valpolicella Ripasso, Veneto, Italy **\$140**

2015 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**