

# 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	<b>\$195 /\$240</b>
A BOARD OF SERRANO HAM WITH PAIN AU LEVAIN Capers, mustard and piquillo peppers	<b>\$245</b>
HALF DOZEN COLD WATER OYSTERS, WITH MAINE LOBSTER CLAWS Pumpernickel, brandy cocktail sauce, lime, mignonette	<b>\$240 / \$325</b>
CALAMANSI MARINATED YELLOWTAIL AND SCALLOP CEVICHE Chillies, coriander and mint, cassava chips	<b>\$295</b>
POLENTA FRIES Kunz ketjap	<b>\$65</b>
FOIE GRAS BRUSCHETTA (V) Fig jam, crushed pink peppercorns	<b>\$195</b>
FISH AND CHIPS, MALT VINEGAR Tartar sauce	<b>\$185</b>
PULLED BARBECUED DUCK BUN Crushed peanuts, pickles and crisped pork belly	<b>\$170</b>
TRUFFLE TARTE FLAMBEE, BACON Onions and crème fraîche, mâche	<b>\$275</b>
PASTRAMI REUBEN SANDWICH, THICK CUT CHIPS AND BEER MUSTARD Dark honey rye sourdough, cornichon	<b>\$175</b>
GRILLED BEEF TENDERLOIN TIPS Spiced barbecue sauce	<b>\$205</b>

*(V) VEGETARIAN OPTION AVAILABLE*

## BEERS

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

## 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