

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

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

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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 DAILY FROM 5:30PM UNTIL 11PM

CHEESE SELECTION AND SWISS AIR-DRIED BEEF BOARD(V) Baguette and walnut raisin bread	\$220
HALF DOZEN SEASONAL COLD-WATER OYSTERS Pumpnickel, brandy cocktail sauce, lime, mignonette	\$240
POLENTA FRIES (V) Kunz ketjap	\$70
RICE PAPER LOBSTER ROLL Mango-coriander salsa	\$225
FISH AND CHIPS, MALT VINEGAR Tartar sauce	\$185
GRILLED CHICKEN SATAY Curry-peanut sauce	\$175
HOME MADE SOFT PRETZEL Sweet mustard, butter, gherkins	\$150
TART OF SWEET PEPPERS, ONIONS AND TOMATOES, BAYONNE HAM Pistachios, basil	\$195
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

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BY THE GLASS

BUBBLES

NV Brut, Franck Bonville, "Cuvée Prestige", Blanc de Blancs, Grand Cru **\$195**

WHITE

2017 Pinot Gris, Josef Chromy, Tasmania, Australia **\$120**

2016 Grüner Veltliner, Gobelsburg "Renner" Reserve, Kamptal, Austria **\$170**

2013 Riesling, Schloss Schönborn, Rheingau, Germany **\$100**

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

2016 Chardonnay, Pike & Joyce "Sirocco," Adelaide Hills, Australia **\$140**

2015 Chenin Blanc, Eric Morgat "Fidès," Savennières, France **\$200**

2015 Chardonnay, Henri Germain, Meursault "Charmes" 1er Cru,
Burgundy **\$280**

ROSÉ

2017 Grenache, Le Caprice de Clémentine, Côtes de Provence, France **\$110**

ORANGE

2013 Ribolla Gialla, Damijan, Venezia Giulia IGT, Italy **\$185**

RED

2016 Pinot Noir, Eden Rift, California, USA **\$120**

2016 Tannat, Bodega Garzón, Reserva, Uruguay **\$95**

2013 Merlot Blend, Château Villa Bel-Air, Graves, France **\$150**

2016 Corvina Blend, Ca'Rugate, Valpolicella Ripasso, Veneto, Italy **\$140**

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

1998 Pinot Noir, Taupenot-Merme, Morey-St.-Denis "La Riotte"
Burgundy **\$300**

2010 Merlot-Cabernet Sauvignon, Château Lascombes, Bordeaux **\$380**

STICKY

2015 Malvasia, Hauner, Malvasia delle Lipari Passito, Sicily, Italy **\$120**

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