

# COCKTAILS A LA CARTE

## SIGNATURES \$135

### HONG KONG HIGHBALL

Belvedere Vodka, blackcurrant, ginger, lemon, pomegranate, bubbles

### COPPER STORM

Gosling's Black Seal Rum, Sailor Jerry Spiced Rum, falernum, lime, ginger, ginger beer

### UPPER SOUTHSIDE

Hendrick's Gin, cucumber, mint, lime

### LEMONGRASS DELUXE (N)

Tanqueray Gin, lemongrass, elderflower, lemon, apple

### EARL GRAY MARTINI

Beefeater Gin, Earl Grey, lemon, orange, demerera

## BARTENDERS' COLLECTION \$130

### POPCORN

Ketel One Vodka, Dover Azuki, caramel, lemon, whites

### BARR NONE

Barr Hill Vodka, St. Germain, limoncello, honey, apple

### MIDSUMMER CARIBBEAN

Plantation Rum, cinnamon, passion fruit, lime, grapefruit, pineapple

### BLUR

Bacardi 8 yrs Rum, Chambord, lemon, blueberry, vanilla tea, whites

### CHAMOMILE BEE

Jose Cuervo Tradicional Tequila, chamomile, lime, pineapple, honey

### POLARIZED

G-Vine Gin, Green Chartreuse, coriander, lime, pineapple  
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

#### CASA MANGO

Casamigos Blanco Tequila, mango, lemon, pineapple, chilli

#### SUNBURN SPRITZER

G-Vine Gin, Campari, lime, passion fruit, honey, grapefruit, mint

#### NUSA COBBLER

Nusa Caña Rum, Cointreau, peach liqueur, raspberry, blackberry, lemon, basil

#### SAUVIGNON COOLER (N)

Sauvignon Blanc, apple, grape, passion fruit

#### REACH AROUND

Pimm's, pineapple, lime

### AN EXTRA PUNCH \$130

#### BLOOD & SAND

Jameson Whiskey, blood orange, Antica Formula, Cherry Heering

#### AFTER DARK

Hennessy VSOP, Dom Benedictine, chocolate bitters

#### FALLEN APPLE

Michter's Sour Mash Bourbon, yuzu, apple, Calvados, rhubarb

#### ILLUSIONIST

Montelobos Mezcal Joven, pink peppercorn, Angostura and grapefruit bitters, Absinthe

## 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 Pumpernickel, 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
WEISSWURST, HORSERADISH MUSTARD Pretzels, pickles	\$185
TARTE FLAMBÉE, BAYONNE HAM Butternut squash, chanterelles	\$255
GRILLED BEEF TENDERLOIN TIPS Spiced barbecue sauce	\$205
POTTED FOIE GRAS TERRINE, SAUTERNES, DUCK RILLETTES, CUMBERLAND SAUCE Pain d'épices	\$335

*(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 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**  
2016 Riesling, Schönborn "Fruchtsuss" Kabinett, Rheingau, Germany **\$100**  
2017 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**  
2016 Chardonnay, Henri Germain, Meursault "Charmes" 1er Cru, Burgundy **\$280**

### ROSÉ

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

### ORANGE

2014 Ribolla Gialla, Damijan, Venezia Giulia IGT, Italy **\$185**

### RED

- 2016 Poulsard, Domaine du Pélican, Arbois, France **\$160**  
2016 Tannat, Bodega Garzón, Reserva, Uruguay **\$95**  
2014 Merlot Blend, Château Villa Bel-Air, Graves, France **\$150**  
2016 Corvina Blend, Ca'Rugate, Valpolicella Ripasso, Veneto, Italy **\$140**  
2015 Shiraz, Hartenberg, Stellenbosch, South Africa **\$130**  
2006 Pinot Noir, Taupenot-Merme, Morey-St.-Denis "La Riotte" Burgundy **\$300**  
2010 Merlot-Cabernet Sauvignon, Château Lascombes, Bordeaux **\$380**

### STICKY

- 2015 Garganega, Ca'Rugate "La Perlara," Recioto di Soave, Veneto, Italy **\$160**  
2003 Semillon, Château Doisy-Védrières, Sauternes, France **\$195**