

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, demerara

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

Havana 7 yrs Rum, Chambord, lemon, blueberry, vanilla tea, whites

CASA MANGO

Casamigos Blanco Tequila, mango, lemon, pineapple, chilli

SUNBURN SPRITZER

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

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

COCKTAILS A LA CARTE

SPRING SERIES \$125

SAKURA FARMER

Farmer's Gin, St. Germain, Dover Sakura, lime, hibiscus, lemongrass, lychee, white

CUTEMBER

Edinburgh Gin Liqueur, Dover Shiso, St. Germain, honey, yuzu, cucumber

JOY

Sailor Jerry Spiced Rum, lime, apple, chrysanthemum

THUNDER MUG

Hennessy VSOP, Grand Mariner, Cointreau, elderflower, lemon, blackberry

POCKET MONEY (N)

Ketel One Vodka, black tea, passion fruit, elderflower, red dates

BLOSSOM

Hendrick's Gin, berries, lemon, rhubarb, passion fruit, jasmine tea (served warm)

AN EXTRA PUNCH \$130

AFTER DARK

Hennessy VSOP, Dom Benedictine, chocolate bitters

ILLUSIONIST

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

#PreferredPineappleWeek \$215

PINEAPPLE & THYME

Ketel One citron vodka, fresh thyme, fresh pineapple, lemon, sugar syrup

REACH AROUND

Pimms's No.1, Aperol, pineapple juice, lime juice, sugar syrup, passion fruit syrup

BAR FOOD

AVAILABLE DAILY FROM 5:30PM UNTIL 11PM

POLENTA FRIES (V) Kunz ketjap	\$70
GRILLED CHICKEN SATAY Curry-peanut sauce	\$175
FISH AND CHIPS Malt vinegar, tartar sauce	\$185
PULLED BARBECUED DUCK BUN Crushed peanuts, pickles and crisped pork belly	\$190
TENDERLOIN TIPS Spiced barbecue sauce	\$205
FOIE GRAS BRUSCHETTA Walnut raisin baguette, rhubarb chutney	\$215
RICE PAPER LOBSTER ROLL Mango-coriander salsa	\$225
COLD WATER OYSTERS Pumpernickel, brandy cocktail sauce, lime, mignonette	\$240
CLASSIC TARTE FLAMBEE Grated truffles, lardons, onions	\$295
CHEESE AND CHARCUTERIE Jamón Pata Negra, smoked duck breast, speck, pain au levain	\$295

(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 Delamotte, Brut **\$195**

WHITE

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

2017 Grüner Veltliner, Gobelsburg "Renner" Reserve, Kamptal, Austria **\$170**

2016 Friulano, Schiopetto, Collio, Friuli, Italy **\$130**

2017 Riesling, Selbach "Incline," Mosel, Germany **\$100**

2017 Sauvignon Blanc, Cour de la Roche Réserve, Touraine, France **\$95**

2017 Chardonnay, Vasse Felix "Heytesbury," Margaret River, Australia **\$180**

ROSÉ

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

ORANGE

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

RED

2017 Pinot Noir, Meyer-Näkel, Ahr, Germany **\$130**

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

2010 Touriga Blend, Van Zellers, Douro, Portugal **\$120**

2010 Tempranillo, Bodegas Campillo, Reserva Selecta, Rioja, Spain **\$150**

2015 Cabernet Sauvignon-Merlot, Flametree, Margaret River, Australia **\$140**

2015 Shiraz, Hartenberg, Stellenbosch, South Africa **\$130**

2014 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**

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BY THE GLASS

Definitely Not Sweet

- \$160 **Vin Jaune, Frédéric Lornet, France, 2011**
This unique wine is bone dry and is reminiscent of dry sherry or Shaoxing wine.

Naturally Sweet

- \$160 **Garganega, Ca'Rugate "La Perlara," Recioto di Soave, Veneto, Italy, 2015**
Floral notes, hints of dried figs and nuts, rich aromas and a long finish.
- \$195 **Semillon, Château Doisy-Védrières, Sauternes, France, 2003**
This is blissfully delicious, with bright acacia flowers, lime and integrated acidity.

Fortified Sweet

- \$140 **Tawny Port, Taylor Fladgate 10 Year, Portugal**
This barrel-aged port smells of bread pudding and crème brûlée.
- \$170 **Tawny Port, Graham's, 20 years, Portugal**
Savoury and nutty flavours
- \$90 **El Candado, A.R. Valdespino 17 Years, Spain**
Liquid fruit cake with molasses

BY THE MOOD

INDULGE

- \$125 CHOCOLATE MARTINI
Ketel One, dark cacao, House chocolate, cream
- \$135 ESPRESSO MARTINI
Ketel One, Patron XO Café, Frangelico, espresso

DIGEST

- \$90 Foro Amaro, Piedmont, Italy
- \$80 Averna Amaro, Sicily, Italy
- \$80 Fernet-Branca, Milan, Italy

IMPRESS

- \$95 Grappa, Poli Distillerie "Traminer di Poli," Veneto, Italy
- \$130 Grappa, Poli Distillerie "Moscato di Poli," Veneto, Italy
- \$95 Cognac, Rémy Martin VSOP, France
- \$270 Cognac, Hennessy XO, France
- \$150 Rum, Ron Zacapa 23 Solera, Guatemala