

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

SAKURA FARMER

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

MIDSUMMER CARIBBEAN

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

YUMESHU

Sagatiba Pura Cachaca, Yamazaki Umeshu "toasted cask", yuzu, lime

CASA MANGO

Casamigos Blanco Tequila, mango, lemon, pineapple, chilli

CELERI

G-Vine Gin, pineapple, celery, lemon, celery bitters, sea salt

COCKTAILS A LA CARTE

AUTUMN SERIES \$125

TALE OF TWO GRAPES

G-Vine Gin, Taylor's Tawny Port 10, longan, ginger, lime

SALT OF THE EARTH

Tito's Vodka, Taka Junmai Ginjo, Vin Jaune Arbois, Antica Formula, shiitake

FOLIAGE

Havana Club 3 Rum, Sailor Jerry Spiced Rum, Dom Benedictine, chen pi, lime, orange

APPLEWOOD

Woodford Reserve Bourbon, Chartreuse Green, maple, lemon, apple, celery bitters, pale ale

POCKET MONEY (N)

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

AUTUMN'S HARVEST

G.E. Massenez Framboise Sauvage Eau-de-vie, Italicus Rosolio di Bergamotto, Mancino Secco, Dover Shiso, salt water, apple cider vinegar

AN EXTRA PUNCH \$130

SPECIAL AGED 20

Jim Bean Black Bourbon, Hennessy VSOP, Antica Formula, Dom Benedictine, bitters

SMOKY SKYE

Talisker 10, Averna Amaro, El Candado Pedro Ximenez Sherry

MARTINEZ

Ketel One Jenever, Antica Formula, dry vermouth, dry curacao, Angostura Bitter

Zombie \$200

5 Rums, grapefruit, grenadine, absinthe, falernum, lime, Maraschino

BAR FOOD

AVAILABLE DAILY FROM 5:30PM UNTIL 11PM

POLENTA FRIES Kunz ketjap	\$70
GRILLED CHICKEN SATAY Shrimp curry peanut sauce	\$180
FISH AND CHIPS Malt vinegar, tartar sauce	\$190
PULLED BARBECUED DUCK BUN Crushed peanuts, pickles and crisped pork belly	\$190
TENDERLOIN TIPS Spiced barbecue sauce	\$215
FOIE GRAS BRUSCHETTA Chilli jam, walnut raisin baguette	\$215
RICE PAPER LOBSTER ROLL Mango-coriander salsa	\$215
CALAMANSI MARINATED SCALLOPS Guacamole, sweet potato crisps	\$240
COLD WATER OYSTERS Pumpernickel, brandy cocktail sauce, lime, mignonette	\$240
BUTTERMILK CHICKEN SANDWICH Gochujang mayo, thick fries	\$265
BLACK ANGUS BURGER Caramelized onion, Gruyère, tomato confit, thick fries	\$265
TARTE FLAMBÉE Ibérico ham, zucchini, za'atar	\$295
CHEESE AND CHARCUTERIE Jamón Pata Negra, smoked duck breast, speck, pain au levain	\$295

BEERS

Hong Kong: Young Master Classic Pale Ale Draught	\$75
Japan: Kirin Ichiban	\$70
United States: Founders All Day IPA "Session Ale"	\$80
Japan: Hitachino White Ale	\$90

BY THE GLASS

BUBBLES

NV Champagne, Delamotte, Brut **\$195**

WHITE

2018 Pinot Gris, Josef Chromy, Tasmania, Australia **\$120**
 2017 Grüner Veltliner, Gobelsburg "Renner" Reserve, Kamptal, Austria **\$170**
 2010 Furmint, Hétszőlő, Tokaji Dry, Tokaj, Hungary **\$110**
 2017 Riesling, Selbach "Incline," Mosel, Germany **\$100**
 2017 Sauvignon Blanc, Cour de la Roche Réserve, Touraine, France **\$95**
 2016 Chardonnay, Domaine Bitouzet-Prieur, Meursault "Charmes" 1er Cru, Burgundy, France **\$240**

ROSÉ

2018 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**
 2012 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**
 2004 Semillon, Château Doisy-Védrières, Sauternes, France **\$195**

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-Védrines, Sauternes, France, 2004**
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

BE NAUGH-TEA

- \$120 **MIRAGE**
Spice 94, black tea, jalapeño, raspberry, spice syrup, orange, soda
- \$120 **SUMMER TODDY**
Garden 108, turmeric, cayenne, Mediterranean tonic
- \$125 **POCKET MONEY (N)**
Ketel One Vodka, black tea, passion fruit, elderflower, red dates
- \$135 **EARL GRAY MARTINI**
Gin, Earl Grey, lemon, orange, demerera

HOUSE-MADE SMOOTHIE

- \$70 **PINEAPPLE AND CALAMANSI SMOOTHIE**

JING TEA

- \$65 **Breakfast Blend, Earl Grey, Vanilla,**
Ali Shan Oolong, Sencha,
Jasmine Silver Needle, Chamomile,
Lemongrass Ginger, Fresh Mint
- \$65 **CAFE GRAY TEA**
Lemongrass, lemon balm and roselle
- \$65 **CAFE GRAY ICED TEA**
Peach, Mango or Raspberry

ILLY COFFEE

- \$65 **Americano, Regular, Single Espresso**
- \$70 **Double Espresso, Cappuccino, Latte,**
Macchiato, Mocha, Hot Chocolate

SNACK MENU

- \$125 SOUP DU JOUR
- \$165 ONE PAN EGG, BREAKFAST SAUSAGES
Ham and bacon, sauce gribiche, potatoes, onions
- \$195 CAFÉ GRAY SALAD MELANGE
Carrot vinaigrette, jicama
- \$195 TURKEY CLUB SANDWICH
Multigrain bread, crisped bacon, sweet pepper mayo and coleslaw
- \$255 CONCHIGLIONI BOLOGNESE
Parmesan, micro basil
- \$265 BUTTERMILK CHICKEN SANDWICH
Gochujang mayo, thick fries
- \$265 BLACK ANGUS BURGER
Caramelized onion, Gruyère, tomato confit, thick fries
- \$195 PASTRAMI SANDWICH
Organic rye, sauerkraut, beer mustard
- \$295 LOBSTER CAESAR
/\$395 Crustacean mayo, avocado puree, Portuguese anchovies

**12NOON JUICES & SMOOTHIE
(COLD-PRESSED & ORGANIC)**

- \$85 RED ENERGY
Beet, carrot, green apple, ginger
- \$85 GREEN SPLASH
Green apple, lemon grass, celery, cucumber
- \$85 SWEET FAIRY
Orange, lemon, basil, ginger, turmeric
- \$85 SUPER SMOOTHIE
Green apple, pear, avocado, cucumber, spinach

*DISHES MAY CONTAIN SHELLFISH OR NUT EXTRACT,
PLEASE ASK YOUR SERVER TO CLARIFY*

ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

WHAT WERE YOU DOING 10 YEARS AGO?

WINE IMPROVES WITH AGE AND WE IMPROVE WITH WINE

This was what happened in the vineyards when we opened our doors

Sparkling	Pol Roger Blanc de Blancs, Champagne, France	2009	\$1400
White	Viognier, Yves Cuilleron "Les Chaillets," Condrieu, France	2009	\$900
	Riesling, S.A Prüm "Wehlener Sonnenuhr," Mosel, Germany *	2009	\$700
	Chardonnay, Pahlmeyer, Napa Valley, USA	2009	\$1900
	Chardonnay, Domaine Jean-Michel Gaunoux, Meursault "Gouttes d'Or" 1er Cru, Burgundy, France	2009	\$1550
Red	Tempranillo, Valduero Reserva, Ribera del Duero, Spain	2009	\$700
	Nebbiolo, Borgogno, Barolo "Cannubi," Piemonte, Italy	2009	\$2400
	Merlot Blend, Château Lafleur Gazin, Pomerol, Bordeaux, France	2009	\$1400
	Cabernet Sauvignon, Seña, Aconcagua Valley, Chile	2009	\$2800
	Cabernet Sauvignon, Opus One, Napa Valley, USA (<i>magnum</i>)	2009	\$9800

WINE NOT?

Join us on the journey. Explore the fascinating world of wine through this changing selection of hidden gems. Enjoy a round of bubbles on us with each purchase

Sparkling	Nyetimber, Classic Cuvee, Sussex, England	NV	\$900
White	Petite Arvine, Jean-Rene Germanier, Valais, Switzerland	2017	\$700
	Furmint, Oremus by Vega Sicilia "Mandolás," Tokaj, Hungary	2016	\$500
	Rabigato Blend, Quinta Vale D. Maria "Vinha de Martim," Douro, Portugal	2015	\$950
	Roussanne, Yelland & Papps "Second Take," Barossa Valley, Australia	2017	\$700
Red	Gamay, Mayer, Yarra Valley, Victoria, Australia	2018	\$950
	Touriga Blend, Chryseia, Douro, Portugal	2008	\$1300
	Cabernet-Merlot, Legacy Peak "Kalavinka," Ningxia, China	2015	\$900
	Bordeaux-Syrah Blend, Bessa Valley "Grande Cuvée," Bulgaria	2011	\$950
	Tannat, Alain Brumont "Château Bouscassé," Madiran, France	2007	\$790

**indicates the wine is sweet*