

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

EARL GRAY MARTINI

Beefeater Gin, Earl Grey, lemon, orange, demerara

BARTENDERS' COLLECTION \$130

SESAME NOG

Tito's Vodka, Frangelico, Talisker 10, sesame, vanilla, cream, soy milk

APPLEWOOD

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

THUNDER MANGO

ACDC Tequila, mango, lemon, pineapple, chilli

APPLE CRUMBLE

Pere Magloire Fine Calvados, Grand Marnier, cinnamon, shiso, red date, lime, apple, cranberry

FREE SPIRITED \$130

LEMONGRASS DELUXE (N)

Tanqueray Gin, lemongrass, elderflower, lemon, apple

POCKET MONEY (N)

Ketel One Vodka, black tea, lemon, passionfruit, elderflower, red date

MIRAGE (N)

Seedlip Spice 94, black tea, jalapeno, raspberry, spice syrup, orange, soda

SUMMER TODDY (N)

Seedlip Garden 108, turmeric, cayenne, Mediterranean tonic

COCKTAILS A LA CARTE

SPRING SERIES \$125

THE SOUR

Pisco, Antica Formula, Bergamot, red Grapes, white

CHIVES

Botanist Gin, lime, St. Germain, chives, celery bitters

SPARKLER

Plantation Rum, orange, pineapple, beer syrup, lime, bubbles

RETOX

Ocho Blanco Tequila, pineapple, lemon, Dom Benedictine, Chambord, rose, hawthorn

POPCORN TEA

Nusa Cana Rum, genmaicha, sakura, yuzu, pineapple, maple, Pernod

GINSENG TODDY

Tanqueray Gin, Kamm & Sons, ginseng, lemon, honey, cinnamon, pineapple, rosemary

GREEN MARGARITA

Ocho Blanco Tequila, marinated green plum, lime, grapefruit, agave syrup, honey

AN EXTRA PUNCH \$130

FORTUNE

Ketel One Vodka, Vin Jaune Arbois, orange, lemon

SMOKY SKYE

Talisker 10, Averna Amaro, El Candado Pedro Ximenez Sherry

ZOMBIE \$200

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

BAR FOOD

AVAILABLE DAILY FROM 5:30PM

COLD WATER OYSTERS Brandy cocktail sauce, lime, mignonette	\$240
GRILLED CHICKEN SATAY Curry peanut sauce	\$180
TENDERLOIN TIPS Spiced barbecue sauce	\$215
PULLED BARBECUED DUCK BUN Crushed peanuts, pickles and crisped pork belly	\$190
CHICKEN AND CAULIFLOWER POPCORN Spring onion, sesame	\$180
TARTE FLAMBEE Ibérico ham, zucchini, za'atar	\$295
BUTTERMILK CHICKEN SANDWICH Gochujang mayo, thick fries	\$265
BLACK ANGUS BURGER Caramelized onion, Gruyère, tomato confit, thick fries	\$265
FISH AND CHIPS Malt vinegar, tartar sauce	\$190
POLENTA FRIES Kunz ketjap	\$70
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 Grigio, Pighin, Friuli, Italy **\$120**
 2017 Grüner Veltliner, Gobelsburg "Renner" Reserve, Kamptal, Austria **\$170**
 2017 Chenin Blanc, Voyager Estate, Margaret River, Australia **\$110**
 2018 Riesling, Selbach "Incline," Mosel, Germany **\$100**
 2018 Sauvignon Blanc, Cour de la Roche Réserve, Touraine, France **\$95**
 2016 Chardonnay, Domaine Bitouzet-Prieur, Meursault "Charmes" 1er Cru, Bourgogne, France **\$240**

ROSÉ

2018 Grenache, Le Caprice de Clémentine, Côtes de Provence, France **\$110**

ORANGE

2015 Ribolla Gialla, Damijan, Venezia Giulia IGT, Italy **\$185**

RED

2017 Pinot Noir, Meyer-Näkel, Ahr, Germany **\$130**
 2017 Tannat, Bodega Garzón, Reserva, Uruguay **\$95**
 2012 Tempranillo, Bodegas Campillo, Reserva Selecta, Rioja, Spain **\$150**
 2015 Cabernet Sauvignon-Merlot, Flametree, Margaret River, Australia **\$140**
 2018 Malbec, Viña Cobos "Felino," Mendoza, Argentina **\$110**
 2017 Shiraz, Hewitson "Ned & Henry's," Barossa Valley, Australia **\$120**
 2008 Pinot Noir, Georges Lignier, Gevrey-Chambertin "Les Combottes" 1er Cru, Bourgogne, France **\$340**
 2015 Nebbiolo, Nervi, Gattinara, Piemonte, Italy **\$290**

STICKY

2015 Garganega, Ca'Rugate "La Perlara," Recioto di Soave, Veneto, Italy **\$160**
 2004 Semillon, Château Doisy-Védrières, Sauternes, France **\$195**

SNACK MENU

- \$125 SOUP DU JOUR
- \$165 ONE PAN EGG, BREAKFAST SAUSAGES
Ham, bacon, potatoes, onions, sauce gribiche
- \$195 CAFÉ GRAY SEASONAL SALAD MÉLANGE
Jicama, carrot vinaigrette
- \$195 TURKEY CLUB SANDWICH
Multigrain bread, crisped bacon,
sweet pepper mayo and coleslaw
- \$255 PAPPARDELLE 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
- \$285 TIGER PRAWN CAESAR
/\$365 Portuguese anchovies, crustacean mayo,
multigrain crouton

**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

BE NAUGH-TEA

- \$130 MIRAGE (N)
Spice 94, black tea, jalapeño, raspberry,
spice syrup, orange, soda
- \$130 SUMMER TODDY (N)
Garden 108, turmeric, cayenne,
Mediterranean tonic
- \$130 MOCK MARY (N)
Garden 108, watermelon, tomato,
apple cider vinegar, oyster leaf, chilli oil
- \$130 POCKET MONEY (N)
Ketel One Vodka, black tea, passion fruit,
elderflower, red dates

HOUSE TEA

- \$65 IMMUNE BOOSTER
Turmeric, ginger, lemon, honey
- \$65 CLARIFYING TEA
Pear, sugared date, Osmanthus

HOUSE-MADE SMOOTHIE

- \$70 PINEAPPLE AND CALAMANSI

JING TEA AND ILLY COFFEE

- \$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
- \$65 Americano, Regular, Single Espresso
- \$70 Double Espresso, Cappuccino, Latte,
Macchiato, Mocha, Hot Chocolate
- \$70 ESPRESSO+TONIC
illy on ice with CAPI

BY THE MOOD

INDULGE

- \$125 CHOCOLATE MARTINI
Ketel One, dark cacao, House chocolate, cream
- \$135 ESPRESSO MARTINI
Gosling Black Seal Rum, Mr. Black, Caramel, Vanilla, 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