

COCKTAILS

AUTUMN SERIES

K.O.K. \$110

Koko Kanu, oolong, lime, kiwi, cassis foam

KAFFIRINHA \$115

Nusa Cana, Koko Kanu, Italicus Rosolio Bergamot, yuzu, kaffir lime leaf, jaggery

FINE 75 \$115

Farmer's Gin, spice, yuzu, bubble

JUNGLE DAIQUIRI \$115

Nusa Cana, lime, passionfruit, cinnamon, Montelobos Joven Mezcal

COPPER STORM \$115

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

UPPER SOUTHSIDE \$115

Hendrick's Gin, cucumber, mint, lime

EARL GRAY MARTINI \$115

Beefeater Gin, Earl Grey, lemon, orange, demerara

APPLEWOOD \$110

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

THUNDER MANGO \$110

ACDC Blanco Tequila, mango, lemon, pineapple, chilli

POCKET MONEY \$110

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

SMOKY SKYE \$110

Talisker 10, Averna Amaro, El Candado Pedro Ximenez Sherry

GREEN MARGARITA \$105

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

LIBATIONS

BEERS \$65

DRAUGHT

Hong Kong: Young Master Classic Pale Ale Draught

BOTTLED

Japan: Hitachino White Ale

Hong Kong: Betsy

Japan: Kirin Ichiban

United States: Founders All Day IPA "Session Ale"

FREE SPIRITED \$70

Curated drinks with zero alcohol

EMPTY POCKET

Black Tea, lemon, passionfruit, elderflower, red dates

APPLEBERRY

Apple, raspberry, blueberry, strawberry, lemon, honey

UP SIDE

Cucumber, lime, mint, apple

SNOW PEA

Pineapple, orange, passion fruit, ginger, carrot, snow snap peas

ORANGE TREE

Orange, passion fruit, lemon, white

BAR FOOD

AVAILABLE DAILY FROM 5:30PM

SIX COLD WATER OYSTERS Brandy cocktail sauce, lime, mignonette	\$210
GRILLED CHICKEN SATAY Curry peanut sauce	\$155
TENDERLOIN TIPS Spiced barbecue sauce	\$185
PULLED BARBECUED DUCK BUN Crushed peanuts, pickles and crisped pork belly	\$90 / 160
SPICED WHITEBAIT FRITTERS Calamansi, dill aioli	\$145
BLACK TRUFFLE TARTE FLAMBEE Lardons, mizuna, crème fraîche	\$285
BUTTERMILK CHICKEN SANDWICH Gochujang mayonnaise, thick cut fries	\$225
BLACK ANGUS BURGER Caramelized onions, Gruyère, tomato confit, thick cut fries	\$235
FISH AND CHIPS Malt vinegar, tartar sauce	\$165
POLENTA FRIES Kunz ketjap	\$60
CHEESE AND CHARCUTERIE Jamón Pata Negra, smoked duck breast, speck, pain au levain	\$185 / 255

BY THE GLASS

BUBBLES

NV Champagne, Delamotte, Brut \$195

WHITE

2018 Pinot Grigio, Pighin, Friuli, Italy \$110
 2018 Riesling, Markus Molitor "Ürziger Würzgarten," Kabinett, Germany \$110
 2019 Sauvignon Blanc, Terroirs, Marlborough, New Zealand \$95
 2018 Chardonnay, Xanadu, Margaret River, Australia \$120
 2016 Chardonnay, Domaine Bitouzet-Prieur, Meursault "Charmes" 1er Cru, Bourgogne, France \$195

ROSÉ

2018 Grenache, Le Caprice de Clémentine, Côtes de Provence, France \$95

RED

2013 Pinot Noir, Seresin "Tatou," Marlborough, New Zealand \$120
 2015 Sangiovese-Syrah, De Vinosalvo "Auspicium," Tuscany, Italy \$120
 2018 Malbec, Viña Cobos "Felino," Mendoza, Argentina \$95
 2017 Shiraz, Hewitson "Ned & Henry's," Barossa Valley, Australia \$110
 2015 Grenache Blend, Château de la Font du Loup "d'Erelyct," Châteauneuf-du-Pape, France \$380
 2015 Nebbiolo, Nervi, Gattinara, Piemonte, Italy \$185

STICKY

2015 Garganega, Ca'Rugate "La Perlara," Recioto di Soave, Veneto, Italy \$130
 2004 Semillon, Château Doisy-Védrines, Sauternes, France \$140

SNACK MENU

- \$135 CRUDITES, BAGNA CAUDA
Bottarga, lemon zest
- \$170 BURRATA SALAD CAPRESE
Basil pesto, aged balsamic, toasted pine nuts
- \$250 TIGER PRAWN CAESAR
\$320 Maple bacon, Portuguese anchovies,
crustacean mayo, multigrain crouton,
Parmesan
- \$225 PAPPARDELLE BOLOGNESE
Parmesan, micro basil
- \$165 ROASTED TOMATO SOUP
Grilled cheese sandwich
- \$165 TURKEY CLUB SANDWICH
Multigrain bread, crisped bacon,
sweet pepper mayo and coleslaw
- \$225 BUTTERMILK CHICKEN SANDWICH
Gochujang mayonnaise, thick cut fries
- \$235 BLACK ANGUS BURGER
Caramelized onions, Gruyère, tomato confit,
thick cut fries
- \$155 PASTRAMI SANDWICH
Organic rye, sauerkraut, beer mustard

*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

ENDLESS ROSÉ

\$120 Grenache Blend, Le Caprice de Clémentine,
Côtes de Provence, France, 2018

COLD-PRESSED 12NOON JUICES

- \$85 RED ENERGY
Beet, carrot, green apple, ginger
- \$85 GREEN SPLASH
Green apple, lemon grass, celery, cucumber

HOUSE TEA

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

FRESH JUICE AND HOUSE-MADE SMOOTHIES

- \$65 ORANGE OR GRAPEFRUIT
- \$70 BLUEBERRY-QUARK PROTCELICIOUS
WHEY PROTEIN SHAKE
- \$70 GINGERED CARROT-YOGHURT 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
- \$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