

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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COCKTAILS A LA CARTE

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

MATCHA MALLOW

Hennessy VSOP, Dover azuki, cream, white, matcha powder

BLOSSOM

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

AN EXTRA PUNCH \$130

LITTLE POD

Pampero Aniversario, Dom Benedictine, Dover azuki, vanilla syrup

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

FRUIT FORWARD AND BRIGHT \$125

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

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
2017 Chardonnay, Pike & Joyce "Sirocco," Adelaide Hills, Australia \$140
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 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
2012 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