

## 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

## 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

#### SPECIAL "AGED"

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

#### AFTER DARK

Hennessy VSOP, Dom Benedictine, chocolate bitters

#### TREACLE

Ron Zacapa 23, apple, maple, bitters

#### ILLUSIONIST

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

## 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**

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

## 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 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