



BEVERAGE MENU

WATERFALL BAR DRINKS

L.L.B. -low abv.-	95
Lemon, Lime, Lemonade, Angostura Bitters	
JUNGLE BIRD	135
Plantation 3 stars Rum, Campari, Pineapple, Lime, Sugar	
FLYING KANGOROO	135
T&T Vodka, Rhum Agricole, Vanilla, Coconut, Passionfruit, Orange	
SPICY ORANGE MARGARITA	135
Rancho Tequila, Orange Shrub, Lime, Sugar, Fire Bitters	
CUCUMBER GIN MOJITO	135
Tanqueray Gin, Sugar, Lime, Mint, Cucumber, Butterfly Pea Tea, Soda	
MAI TAI HAWAII	135
Plantation Dark Rum, Rhum Agricole, Almond, Pineapple, Lime, Bitters	

SPIRITS

RUM	 
The Kraken Black Spiced - Bermudas	120 / 1300
Matusalem 15 - Dominican Republic	135 / 1500
Eminente Ambar Claro - Cuba	145 / 1650
Diplomatico Reserva - Venezuela	160 / 1700
Orientalist Solera 23 years -	
Thailand / Philippines	185 / 2100
Zacapa 23 years - Guatemala	210 / 2400

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Hendrick's	135 / 1400
Tanqueray No. 10	140 / 1500
London No. 3	180 / 1750
Monkey 47	190 / 1900

VODKA

Belvedere	110 / 1100
Ketel One	120 / 1150
Grey Goose	140 / 1400
Belvedere B10	340 / 3900

MEZCAL / TEQUILA

Rancho Alegre	130 / 1500
Patron Silver	150 / 1800
Zunte Gold Mezcal	250 / 2990
Don Julio 1942	400 / 5500

WHISKEY

Buffalo Trace Bourbon	130 / 1500
Ardbeg 10 Years	140 / 1820
The Chuan	180 / 2600
Hakusha NAS	250 / 3200

ZERO ABV - MOCKTAILS 90

EAGLE BEACH

Cinnamon yuzu cordial, passionfruit, lime

BACALAR LAGOON

Tropic All, 5 Spice Syrup, Lime Juice, Grapefruit Soda

TRUNK BAY

Herb All, Kombucha, Lime, Basil, Mint, Honey



LOW ABV - PITCHERS 490

PALOMA GRANDE

Blanco Tequila, Grapefruit, Orange, Lime, Sugar, Grapefruit Soda

ITALIAN SPRITZ

Tanqueray Gin, Limoncello, Basil Syrup, Lemon, Sparkling Wine, Soda

COFFEE HOUSE PUNCH

Hennessy VSOP Cognac, Plantation 3 stars Rum, Peach, Cascara Tea, Lemon, Sugar

SEASONAL COCKTAILS 130

MANGO GROOVE

Cointreau, Mango, Sugar, Lime

LAKSHIMI

Plantation Rum 3 stars, Watermelon, Cucumber, Lemon

THE ORIENTALIST

Tanqueray Gin, Lychee, Apple, Grenadine, Lemon

BONDI BEACH

T&T Vodka, Passionfruit, Vanilla, Lemon

WATERFALL BITES

ROCK SHRIMP TEMPURA 228

Gluten-free tempura, spicy & smoked glaze, rocket salad

PRAWN STUFFED CHICKEN WINGS 180

Boneless chicken wings, spicy prawn stuffing, chipotle mayonnaise

GUACAMOLE & CHIPS 155

Crushed avocado, lime, cilantro & jalapeño, house-made corn chips, salsa verde, pico de gallo

CHICKEN SATAY 150

Grilled chicken skewers, peanut sauce, pickled cucumber, pineapple relish

CORN RIBS 168

Charred sweet corn ribs, jalapeño-lime crema, aged cotija, smoked paprika

STEAMED EDAMAME 90

Japanese edamame, sea salt

TRUFFLE & PARMESAN FRIES 90

36 months parmesan cheese truffle blend

FRITO MISTO 220

Lemon aioli, prawn, white fish, squid, cherry tomato

PROVENÇAL GARLIC & PRAWN SKEWERS 188

Tomato, zucchini, chimichurri

PROVENÇAL TOMATO & MOZZARELLA SKEWERS 220

Basil, balsamic

 Crustaceans  Molluscs  Fish  Peanuts  Tree nuts

 Dairy  Gluten  Soy  Egg  Signature dishes

 Sustainably sourced seafood  Halal-friendly  Plant-based - Vegan

 Vegetarian

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. Please advise our associates if you have any food allergies or special dietary restrictions. All prices are in Hong Kong Dollar and subject to 10% service charge. The additional 1% in your bill supports local charity Zero Footprint Asia to help regional farmers shift to more climate friendly practices.



BEVERAGE MENU

WINE

SPARKLING / CHAMPAGNE



Cartemisia, Prosecco Extra Dry NV	110 / 550
Veuve Clicquot, Yellow Label NV	180 / 900
Ruinart, Blanc de Blancs NV	1600

ROSÉ

Château d' Esclans, Rosé Whispering Angel, Côte de Provence, France	110 / 550
Château Minuty "Rosé et Or", Côte de Provence, France	650

WHITE

Cecilia Beretta, Pinot Grigio, Tunella, Italy	120 / 580
Justin Girardin, Bourgogne, Chardonnay, Burgundy, France	150 / 700
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	180 / 880
Domaine Les Aricoques, "Pan!"	600
Altesse Roussette de Savoie, France	600
Giant Steps, "Circle of Fifths" Chardonnay, Yarra Valley, Australia	750

RED

Bodegas Albamar, Fusco, Menica, Ribeira Sacra, Spain	120 / 580
Pierrick Bouley, Bourgogne Pinot Noir, Burgundy, France	150 / 700
Francois Thienpont La Parcelle du Rocher, St. Emilion, Grand Cru, France	180 / 880
Syrahmi, "Demi" Shiraz Heathcote, Australia	700
Legacy Peak, Cabernet Sauvignon, Ningxia, China	850

BEERS

BOTTLED BEER

Poretti - Italy	80
Corona - Mexico	80
Tsingtao - China	80
Young Master ZERO - Hong Kong	80

CIDER

Magners Original - Ireland	80
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DRAUGHT BEER

Young Master - Hong Kong 300ml / 500ml	80 / 95
Carlsberg - Denmark 300ml / 500ml	80 / 95
Sapporo - Japan 300ml / 500ml	80 / 95

ALCOHOL - FREE SPARKLING

FRENCH BLOOM



"Le Rosé", France	135 / 650
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COFFEE BY %ARABICA

ESPRESSO MARTINI	125
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Espresso	70	Latte	70
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Americano	70	Flat white	70
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Double espresso	75	Cappuccino	70
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Served hot or iced, choice of

regular / skim / oat / almond / soy milk

COCONUT FRAPPUCCINO	110
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Fresh coconut, espresso, coconut milk, syrup add rum + 50

COLD BREW	80
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TEA	80
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English breakfast

Jasmine green

Earl Grey

Darjeeling

Peppermint

Lemongrass & ginger

Chamomile

Pu'er

ICED TEA	98
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YUZU & ELDERFLOWER

Japanese green tea, yuzu, elderflower, lemon, orange

FRESH PEACH

Fresh peach purée, black tea, mint, lime

CHAMOMILE & APPLE

Chamomile flower tea, apple

LEMONGRASS & GINGER

Butterfly pea tea, lemongrass, ginger

SOFTS & JUICES

JUICES	80
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Orange, grapefruit, pineapple, watermelon

SOFT DRINKS	68
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Coke, coke zero, sprite, fanta orange, ginger ale

COCONUT	95
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Fresh coconut water

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