

BEVERAGE MENU

SIGNATURE COCKTAILS

- ROYAL BIRD** 135
Chivas Regal 12 years, Aperol, pineapple, orange, lime
- MANGO MANIAC**
Batanga Tequila, mango, cinnamon yuzu cordial, lemon
- NAVY TOT**
Planteray Dark Rum, black and green cardamom, lime, ginger beer, butterfly pea tea
- HK PUNCH**
Lillet, hibiscus, grapefruit, lime, honey syrup, soda
- KOMBUCHA HIGHBALL**
Planteray 3 stars Rum, tangerine, lime, kombucha
- OG PINEAPPLE BUN**
Planteray pineapple & pastry rum, yuzu, bitters, ginger lemonade

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

GIN

- Hendrick's 135 / 1400
- Tanqueray No. 10 140 / 1500
- Monkey 47 190 / 1900

VODKA

- Belvedere 110 / 1100
- Ketel One 120 / 1150
- Grey Goose 140 / 1400

MEZCAL / TEQUILA

- Cascahuin Blanco 130 / 1500
- Patron Silver 150 / 1800
- Zunte Gold Mezcal 250 / 2990
- Don Julio 1942 400 / 5500

SIGNATURE MOCKTAILS 80

- EAGLE BEACH**
Cinnamon yuzu cordial, passionfruit, lime
- RED LAGOON**
Roobos, coconut, berries
- TRUNK BAY**
Kombucha, lime, basil, mint, honey syrup



WHISKEY / WHISKEYS

- CHINESE** 
The Chuan 180 / 2600
- BOURBON**
Maker's Mark 130 / 1580
- Woodford Reserve Double Oaked 360 / 4500
- JAPANESE**
Hakusha NAS 250 / 3200
- Hakusha NAS 12 years 520 / 6200
- Yamazaki 12 years 560 / 5800
- Taketsuru 17 years 580 / 6800

HIGHLANDS

- Glenmorangie 12 years 130 / 1580
- Glenmorangie 18 years 250 / 2990
- Oban 14 years 180 / 2100

ISLAY

- Ardbeg 10 years 140 / 1820
- Lagavulin 16 years 200 / 2450
- Bowmore 12 years 130 / 1580
- Bowmore 18 years 260 / 3200

SPEYSIDE

- Glenfarclas 17 years 200 / 2400
- Glenfiddich 18 years 220 / 2500
- Glenlivet 12 years 140 / 1650
- Glenlivet 18 years 230 / 2990
- Macallan 12 years 150 / 1900
- Macallan 18 years 540 / 6500

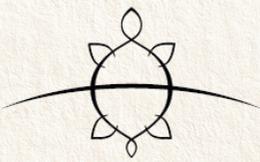
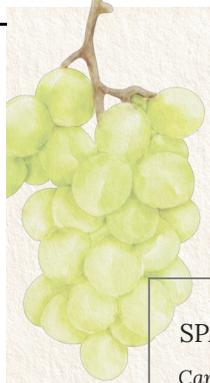
We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system. Please advise our associates if you have any food allergies or special dietary restrictions.

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.

WATERFALL BITES

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|--|--|---|
| ✓ TOMATO ARANCINI 280
Mozzarella, parmesan, basil | ☞ GUACAMOLE & CHIPS 155
Homemade guacamole, corn chips, salsa verde, pico de gallo | ☞ CHAR SIU BAO (3PCS) 160
Steamed BBQ pork buns |
| ☞ SALT & PEPPER CALAMARI 220
Battered squid rings, chipotle mayo | ☞ CHICKEN SATAY 150
Pineapple, peanut sauce | ☞ HAR GAO (4PCS) 128
Steamed prawn dumpling, X.O sauce |
| SPANISH CROQUETAS 185
Teruel ham, saffron aioli | HONG KONG CURRY | EDAMAME 90
Sautéed and tossed soybeans |
| ☞ CRISPY BONELESS CHICKEN WINGS 160
Smoked chipotle mayo | FISH BALL 158
Yellow curry sauce | TRUFFLE & PARMESAN FRIES 90
36 months parmesan truffle blend |





BEVERAGE MENU

WINES

SPARKLING / CHAMPAGNE



- Cartemisia, Prosecco Doc Extra, Dry NV 90 / 420
- Veuve Clicquot, Ponsardin NV 180 / 900
- Ruinart, Blanc de Blancs 1600

ROSÉ

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

WHITE

- Cecilia Beretta, Pinot Grigio, Tunella, Italy 90 / 480
- Justin Girardin, Bourgogne, Chardonnay,
Burgundy, France 120 / 600
- Cloudy Bay, Sauvignon Blanc, Marlborough,
New Zealand 180 / 900
- Domaine Les Aricoques, "Pan!"
Altesse Roussette de Savoie, France 580
- Ten Minutes by Tractor, 10X Chardonnay,
Mornington Peninsula, Australia 700

RED

- Bodegas Albamar, Fusco, Menica,
Ribeira Sacra, Spain 90 / 480
- Regis Forey, Bourgogne Pinot Noir,
Burgundy, France 120 / 600
- Francois Thienpont La Parcelle du Rocher,
St. Emilion, Grand Cru, France 180 / 900
- Domaine Chusel Roch, "Rouge Serine" VDF,
Syrah, Rhône Valley, France 550
- Legacy Peak, Cabernet Sauvignon,
Ningxia, China 850

BEERS

- Carlsberg - Denmark 80
- Corona - Mexico 80
- Tsing Tao - China 80
- Young Master Pale Ale - Hong Kong 95
- Young Master ZERO - Hong Kong 80
- CIDER
- Magners Original - Ireland 80
- DRAUGHT BEER
- Sapporo - Japan 300ml / 500ml 80 / 95

ALCOHOL-FREE SPARKLING

FRENCH BLOOM



- "Le Rosé", France 135 / 650

COFFEE BY %ARABICA

- ESPRESSO MARTINI 125
- Espresso 70 Latte 75
- Americano 70 Flat white 75
- Double espresso 75 Cappuccino 75

Served hot or iced, choice of

regular / skim / oat / almond / soy milk

- COCONUT FRAPPUCCINO 110
- Fresh coconut, espresso, coconut milk, syrup add rum +50
- COLD BREW 80

TEAS

- English breakfast Jasmine green
- Earl grey Darjeeling
- Peppermint Lemongrass & ginger
- Chamomile Pu'er

ICED TEAS

- RASPBERRY & LEMON 98
- English breakfast tea, raspberry, lemon
- YUZU & ELDERFLOWER
- Japanese green tea, yuzu, elderflower, lemon, orange
- CHAMOMILE & APPLE
- Chamomile flower tea, apple
- LEMONGRASS & GINGER
- Butterfly pea tea, lemongrass, ginger

SOFTS & JUICES

- JUICES 80
- Orange, grapefruit, pineapple, watermelon
- SOFT DRINKS 68
- Coke, coke zero, sprite, fanta orange, ginger ale
- COCONUT 95
- Fresh coconut water

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