



SIGNATURE COCKTAILS 135

ROYAL BIRD

Chivas Regal 12 years, Aperol, pineapple, orange, lime

MANGO MANIAC

Batanga Tequila, mango, cinnamon yuzu cordial, lemon

NAVY TOT

Plantation Dark Rum, black and green cardamom, lime, ginger beer, butterfly pea tea

CHAI BATIDA

Cachaça, pineapple, lime, coconut milk, chai syrup

HK PUNCH

Lillet, hibiscus, grapefruit, lime, honey syrup, soda

KOMBUCHA HIGHBALL

Plantation 3 stars Rum, tangerine, lime, kombucha

SPIRITS

Glass / Bottle

RUM

Nusa Cana - Bali	110 / 1100
The Kraken Black Spiced - Bermudas	120 / 1300
Matusalem 15 - Dominican Republic	135 / 1500
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

Cascahuín Blanco	130 / 1500
Patron Silver	150 / 1800
Zunte Mezcal	140 / 1550
Don Julio 1942	400 / 5500

SIGNATURE MOCKTAILS 115

EAGLE BEACH

Cinnamon yuzu cordial, passionfruit, lime

GREEN LAGOON

Rooibos, coconut milk, matcha syrup

TRUNK BAY

Kombucha, lime, basil, mint, honey syrup

WHISKY / WHISKEYS

Glass / Bottle

BOURBON

Maker's Mark	130 / 1580
Hudson Baby	280 / 2100

JAPANESE

Hakushu NAS	250 / 3200
Hakushu NAS 12 years	520 / 6200
Yamazaki 12 years	560 / 5800
Taketsuru 17 years	580 / 6800

HIGHLANDS

Glenmorangie 10 years	130 / 1580
Glenmorangie 18 years	250 / 2990
Oban 14 years	180 / 2100

ISLAY

Ardbeg 10 years	140 / 1820
Laphroaig 10 years	160 / 1900
Lagavulin 16 years	200 / 2450
Bowmore 12 years	130 / 1580
Bowmore 18 years	260 / 3200

SPEYSIDE

Glenfarclas 17 years	200 / 2400
Glenfiddich 12 years	130 / 1580
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

SNACKS

 **HAM & CHEESE TOASTIE** 190
Jambon de Paris, mozzarella, potato chips

 **SPANISH CROQUETAS** 185
Teruel ham, saffron aioli

ARGENTINEAN BEEF EMPANADA 160
smoked provolone, chimichurri

FRIED BONELESS CHICKEN WINGS 160
smoked chipotle mayo

 **CHORIZO QUESO FUNDIDO** 155
cheese blend, chistorra, corn chips, jalapeño

 **CHICKEN SATAY** 150
pineapple, peanut sauce

  **ITALIAN BRUSCHETTA** 110
marinated tomato, black garlic aioli

 **TRUFFLE & PARMESAN FRIES** 90
36 months parmesan truffle blend

 Vegetarian

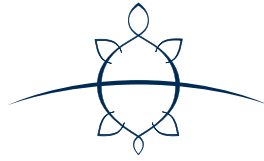
 Gluten Free

 Plant Based (Vegan)

 Contains Pork

 Contains Nuts

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 requirements. All prices are in HK\$ and subject to 10% service charge. The Additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices.



WINE

SPARKLING

<i>Catermisia Prosecco Doc Extra Dry NV</i>	90 / 420
<i>Chandon Brut NV, Sparkling Wine</i>	135 / 600
<i>Perrier-Jouët, Grand Brut, Champagne</i>	185 / 900
<i>Ruinart Blanc de Blanc</i>	1300

ROSE

<i>Domaine de la Courtade, Côtes de Provence, L'Alycastre, France</i>	135 / 1400
<i>Château Minuty "Rose et Or" 2022, Côtes de Provence, France</i>	650

WHITE

<i>Cecilia Beretta, Pinot Grigio, Tunella, Italy</i>	95 / 450
<i>Vincent Girardin, Bourgogne Blanc Terre Noble, Burgundy, France</i>	120 / 580
<i>Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand</i>	150 / 700
<i>Dr. Loosen, Reisling Kabinett, Blue Slate 2021</i>	550
<i>Michel Redde at Fils, Pouilly-Fumé, La Moynerie 2022</i>	750

RED

<i>Francois Thienpont La Parcelle du Rocher, St Emilion, Grand Cru, France</i>	180 / 880
<i>Bodegas Albamar, Fusco, Ribeira Sacra, Spain</i>	120 / 550
<i>Domaine Saladin, Côtes du Rhône, Paul, Rhône Valley, France</i>	135 / 620
<i>Kooyong Massle Pinot Noir 2021, Mornington Peninsula, Australia</i>	700
<i>Baron de Brane 2016, Margaux, Bordeaux, France</i>	900

BEERS

<i>Carlsberg - Denmark</i>	80
<i>Corona - Mexico</i>	80
<i>Tsing Tao - China</i>	80
<i>Young Master Pale Ale - Hong Kong</i>	95
<i>Young Master ZERO - Hong Kong</i>	80

CIDER

<i>Magners Original - Ireland</i>	80
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DRAUGHT BEER

<i>Sapporo - Japan 300ml / 500ml</i>	80 / 95
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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

TEA 80

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

ICED TEA 95

RASPBERRY & LEMON

English breakfast tea, raspberry, lemon

YUZU & ELDERFLOWER

Japanese green tea, yuzu, elder flower, lemon, orange

CHAMOMILE & APPLE

Chamomile flower tea, apple

LEMONGRASS & GINGER

Butterflypea tea, lemongrass, ginger

SOFTS & JUICES

JUICES 80

orange, grapefruit, pineapple, watermelon

SOFT DRINKS 65

coke, coke zero, sprite, fanta orange, ginger ale

COCONUT

fresh coconut water 95



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