

CHAMPAGNE COCKTAILS

***HH** 150

PEAR ROYAL

pear williams, eau de vie, tonka bean, saffron syrup, champagne brut

ROYAL SPRITZ

aperol, champagne brut, soda

SUBTLE TOUCHES

grand marnier, lime juice, angostura bitters, champagne brut

NEGRONI SBAGLIATO

campari, rosso vermouth, champagne brut

SIGNATURE COCKTAILS

125

GIMURAI

ki no bi gin, sake, cucumber, dill, lemon

ABOVE THE CLOUDS

bacardi rum, passion fruit, luxardo maraschino, honey, lemon

YUZU STORMY

havana 7yo dark rum, yuzu lime, fresh lime, ginger beer

GINZU

tanqueray 10 gin, ginger, yuzu

SALTED CARAMEL OLD FASHIONED

michter's bourbon, bitters, salted caramel

COGNAC EARL

martell vsop, earl grey, cranberry, lemon

NON ALCOHOLIC

95

ESPRESSO MARTINO

seedlip spice, espresso

GARDEN & ELDERFLOWER TONIC

seedlip spice, elderflower tonic

CHAMPAGNE HAPPY HOUR

HH Buy-1-Get-1-Free offer available from Tuesday to Thursday

* No discount applicable

All prices are in HK\$ and subject to a 10% service charge.

CHAMPAGNE

EXTRA-BRUT

by glass by bottle

ROGER COULON *1er cru heri-hodie* 140 700
blend of pinot noir, chardonnay and meunier
which gives the wine its fruitiness.
Notes of candied peel and pear

BRUT NON VINTAGE

DUVAL-LEROY *brut réserve* * HH 150 750
balance between finesse and power,
flavor of dark chocolate and yellow figs

DELAMOTTE *brut* * HH 170 850
golden pale color with great purity on the nose,
laced with citrus and white blossom

VEUVE CLICQUOT *brut yellow label* * HH 170 850
aromas of yellow and white fruits
with tasting notes of vanilla

PERRIER-JOUET *grand brut* 150 750
creamy textured champagne
with aroma of lemon and pear

BOLLINGER *special cuvée* 160 800
a subtle combination of structure, length and vivacity,
pear, brioche and spicy aromas

POL ROGER *brut réserve* 180 900
powerful and attractive nose,
with flavors of honeycomb and white jasmine

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BRUT NON VINTAGE

by glass by bottle

BLANC DE NOIRS

EGLY-OURIET *1er cru les vignes de vrigny* 220 1100
warm and toasty notes on the nose that lead to an expressive core of pears, nuts, spices, licorice and flowers

BLANC DE BLANCS

RUINART *blanc de blancs* 220 1100
pale yellow color, well balanced with flavors of ripe citrus and pineapple

BILLECART-SALMON *brut sous bois* 240 1200
nose of dried fruits, fresh citrus and white flesh fruits coupled with finely buttery seductive notes

CHAMPAGNE

BRUT VINTAGE

by glass by bottle

MOET & CHANDON *grand vintage 2012* 180 900
gentle, fresh and harmonious champagne, aromas of white flowers and shade of grapefruit

LOUIS ROEDERER *rosé 2014* 200 1000
complex bouquet dominated by an almost minty freshness combined with wild strawberry and raspberry

VILMART & CIE *1er cru grand cellier d'or 2014* 230 1150
mature, complex, with a lot of personality, aromas of custard, candied pineapple and cardamom

* DOM PÉRIGNON *brut 2010* 360 1880
ample, full and massive, luminous sweetness of tropical fruits, green mango and pineapple

DEMI-SEC

BILLECART-SALMON *demi-sec* 240 1200
lively on the nose with a hint of delicate white flowers which evolves towards aromas of buttered brioche