

CUSTOM CREATIONS

Each cocktail in this series is an original creation by our bar team using fresh ingredients, homemade liqueurs and cordials.

All cocktails have been created in-house for Champagne and is an expression of our team.

LEMON D' DROP 190 *

Concentrated lemon and black sesame infusion topped up with Champagne and rounded off with our superior Oscietra caviar.

CHERRY POP 150

Red chilli infused bourbon smoked with cinnamon, cherry juice adds a touch of sweetness for a spicy yet balanced cocktail with a hint of smokiness.

RED SOUR 160

Homemade liqueur made with fresh pomegranate and hibiscus, shaken with yuzu and methyl cellulose as egg white replacement.

WINE & CHEESE 150

Homemade blended fig syrup and Riesling capped off with truffle cheese disquette.

MARC DE CHAMPAGNE 170

Homemade dark cacao liqueur made with monk fruit sugar served with a white chocolate truffle from our Chocolatier.

SMOKED COCONUT 140

Roasted coconut flakes sous-vide in sake, smoked with dandelion root.

CHAMPAGNE ZABAGLIONE 160

Our take on the famous Italian dessert, homemade egg yolk custard topped up with tonka bean foam.

Classic cocktails available on request

MOCKTAILS

*Non Alcoholic 100
your choice of spirit +40*

DIRTY APPLE

Red and green apple slow juiced in-house and clarified; shaken or stirred with olive brine.

C. BAR NITRO BRUT NV 2022 (NORD DE WANCHAI)
*(30% Osmanthus, 35% Chrysanthemum, 35% White Peony)
A sparkling tea blend: 3 cold-brew teas
left on "leaves" for 18 hours.*

BAMBOO PASSION

Homemade pomelo cordial with yuzu and black bamboo ash.

NO GIN & TONIC

Our special blend of botanicals with tonic.

HOMEMADE LIQUEURS

60

Consult our associates for our seasonal homemade liqueurs made using natural sweeteners such as monk fruit, fresh herbs and fruits

**No discount applicable*

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