





FUN / METHODE CHAMPENOISE

by glass by bottle

 	MITCHELL PEPPERTREE	SH	170	800
	<i>Sparkling Shiraz NV (Clare Valley, Australia) (100% Shiraz) Forest fruits on the nose, slightly funky – in the best way possible. Plum and blueberries that lead into dry, leathery tannins through to the finish.</i>			
	MASUMI SPARKLING JUNMAI GINJO		240	940
	<i>(Nagano, Japan) (various rice) Masumi sparkling combines fine bubbles and crisp acidity with the mild sweetness and deep umami of sake.</i>			

CIDER

 	ERIC BORDELET ARGELETTE 2021	SH	140	650
 	<i>(Normandy, France) (100% Apple) Lively and elegant palate, with fine bubbles. Notes of rich, baked apples, cinnamon and minerals.</i>			

 Vegan  Organic  Sustainable  Biodynamic

*No discount applicable

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

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.

SPARKLING AMAZU SHOGA MARTINI 190

Japanese gin infused with ginger, savoury touch from the homemade ginger pickle and a dash of Champagne.

P.C³ 170

Bold Champagne based cocktail with a cognac and chartreuse backbone and caramel notes from tawny port.

RATAFIA SPRITZ 180

Suze gentiane adds a touch of bitter to the tart and sweet ratafia the acidity and backbone is completed by the Champagne.

RED SOUR 160

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

IT'S COMPLICATED 180

Thai basil flashed gin with more herbaceous notes from the organic agave.

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

NON ALCOHOLIC CREATIONS

*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.*

DA GRAPE

Kyoho black grape crushed and macerated on skins for 36 hours and partially fermented.

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*

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