

NEGRONI WEEK SPECIAL

150

Our culinary inspired Negroni week showcases ingredients from our specialty Chefs, Chef Cheong and Chef Oscar together with Head Mixologist Drew.



DUCK FAT NEGRONI

One Harbour Road Peking duck fat washed gin, Campari, white vermouth



MANDARIN PEEL AND YUZU PEPPER NEGRONI

Campari soaked in mandarin peel, red vermouth, Gin, yuzu pepper

BONITO NEGRONI

Gin infused with Bonito flakes, red vermouth, white vermouth, Campari



The additional 1% in your bill supports local charity Zero Foodprint Asia to help regional farmers shift to more climate friendly practices

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

We commit that our Food & Beverage venues are ISO22000:2018 certified, an internationally recognized food safety management system.