



# CHAMPAGNE BY THE GLASS

ASSEMBLAGE —		=
BÉRÊCHE & FILS BRUT RÉSERVE [Ludes]	NV	220
ERIC RODEZ, Cuvée des Crayères (Ambonnay)	NV	320*
DELAMOTTE [Le Mesnil Sur Oger]	NV	180*
PERRIER-JOUËT GRAND BRUT [Épernay]	NV	190*
DOM PÉRIGNON [Épernay]	2015	560*
BLANC DE BLANCS		=
LES FRERES MIGNON, 1er Cru L'Aventure	NV	240
BILLECART-SALMON [Mareuil-sur-Aÿ]	2010	280*
BLANC DE NOIRS		=
ROGER COULON, HERI- HODIE, Premier Cru (Vrigny)	NV	220
FRANK PASCAL, HARMONIE (Baslieux-sous Châtillon)	2014	260*
ROSE -		=
AR 'LENOBLE MAG 15, Vallée de la Marne	2015	260*



# WINE BY THE GLASS

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VINCENT GIRARDIN Bourgogne, "Terroir Noble", Chardonnay	2022	190
SATO Central Otago, Riesling	2018	160
RED		
MICHEL GAY Chorey-les-beaune, "Vieilles Vignes", Pinot Noir	2018	220
FIEFS DE LAGRANGE Saint-Julien, Bordeaux	2016	170
ROSE		
CHÂTEAU D'ESCLANS Côtes de Provence, Whispering Angel, Grenache, Cinsault and Rolle	NV	130



# GOLDEN CLASSIC

#### DAIQUIRI HK

Nusa Caña Rum, Five Spice Syrup, Lime **120** 

#### MARGARITA NOVEAU

Batanga Blanco Tequila, Lime, Pink Grapefruit, Agave

#### **VESPERMINT MARTINI**

Tanqueray Ten Gin, Belvedere Vodka, Peppermint & Green Apple infused Lillet Blanc 140

#### SOUTHERN OLD FASHION

Michter's Bourbon, Peach Liqueur, Angostura Bitters, O.F. Sugar **160** 

#### **NEGRONI ROSSO**

Tanqueray Ten Gin, Campari, Cocchi Rosso, Italicus Bergamot 120

#### NOIR ENCHANTÉ

Hennessy VSOP Cognac, Luxardo Maraschino, Ginger, Crème de Cacao, Amarena Cherry **160** 



# SIGNATURE COCKTAIL

#### PINK PORCELAIN

Italicus Bergamot, Clarified Strawberry Thai Milk Tea, Basil 120

#### **OLD CUBAN**

Diplomatico Reserve Rum, Mint, Lime, Champagne 180

#### CHAMPAGNE COLADA

Nusa Caña Rum, Coconut Crème, Pineapple, Champagne **170** 

#### AIRMAIL FOR YOU

Batanga Blanco Tequila, Tangerine Honey, Lime, Champagne **180** 

#### MADAMME

Diplomatico Reserve Rum, Grapefruit, Amaro Montenegro, Champagne Espuma 170



# NON-ALCOHOLIC

#### NOT A GIN & TONIC

House Botanical Elixir, Fevertree Tonic, Lime
110

#### JADE EMPIRE

Green Tea-Coconut Syrup, Pineapple Juice, Lime, Ginger Beer 110

#### **BERRY ART DECO**

Blackberry Purée, Elderflower Syrup, Apple, Lemon Juice 110







# **CHAMPAGNE REGION**

RFIMS
Surrounding the city of Reims like a half-moon, it extends lengthways east to west over nearly 20 miles and is 3 to 6 miles wide. The most common grape variety grown here is Pinot Noir.
VALLÉE DE LA MARNE
The area furthest east, near Épernay, is mainly planted with Pinot Noir. Move westwards and Meunier becomes the dominant varietal.
CÔTE DES BLANCS
This rolling landscape of slopes and hilltops is 6 to 9 miles long. Its chalk cliffs are particularly well suited to Chardonnay.
CÔTE DES BAR
Interwoven between the patchwork of vines are lots of little green valleys. Pinot Noir makes up 83% of the vines here, with a small percentage of Chardonnay and Meunier.



# MONTAGNE DE REIMS ====

ARMAND DE BRIGNAC, Brut Gold Citrus, peach, apricot, brioche, honey and vanilla	NV	3,800*
BÉRÊCHE & FILS, Brut Réserve Clementine, zesty lemon rind, delicate essence of cherry, green apple and pear	NV	1,050
DOM RUINART Rich and complex with flavors of fig leaf, black tea and fresh spices	2010	3,500*
EMMANUEL BROCHET, Le Mont Benoit Nervy and energetic, savory minerality, citrus, minerals and hint of smoke	NV	2,950
ERIC RODEZ, Blanc de Blanc Brut Reserve Citrus, blossom, dried apricot, white almond, brioche and mineral	NV	2,000
ERIC RODEZ, Blanc de Noirs Brut Reserve Pear, apple, candied orange zest and lime, toasted brioche, nutty undertones	NV	2,200
ERIC RODEZ,, Cuvée des Crayères Orange blossom, spring berries, strawberry, brioche, mineral and creamy	NV	1,600*
FRANCIS BOULARD, Les Murgiers Lemon, raspberry seeds, peach, toffee and cream	NV	1,400
FRÉDÉRIC SAVART, 1er Cru l'Accomplie Ripe Asian pear, red apple skin, lime zest, sweet citrus peel, white strawberry, peach and salty chalkiness	NV	1,600
JACQUES SELOSSE, Le Bout du Clos Mirabelle plum, lemon confit, marzipan, chamomile, sweet spice, honeycomb and toffee	NV	7,200*
KRUG, Grande Cuvée 172  A symphony of over 120 wines from more than 10 different vintages, blending quince, lemon, limoncello, dried fruit and almond paste	NV	3,200*
LOUIS ROEDERER, Cristal Vibrant citrus, pear and white flowers, mineral notes, toasted nuts and salinity	2015	4,400*
LOUIS ROEDERER, Collection 244  Vibrant citrus, pear and white flowers, mineral notes, toasted nuts and salinity	NV	1,200

\* No discount applicable.

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# **MONTAGNE DE REIMS** =

LUCIEN COLLARD, cuvée Brut Nature Zero Dosage Lemon, green apple, and a touch of almond and chalky minerality	NV	1,100
LUCIEN COLLARD, Grand Cru Bouzy, Blanc de Noir Stunning freshness of wild strawberry, Raspberry, flower bouquet, hints of blackberry and mints	NV	1,650
PERRIER-JOUËT, Grand Brut Fresh and vibrant with notes of green apple, white peach and a hint of citrus	NV	900*
PERRIER-JOUËT, Belle Époque Acacia and blossoms, white fruits mineral, brioche, vanilla and almond	2014	2,600*
ROGER COULON, Heri-Hodie, 1er Cru Red apple, wild strawberry, plum, and a hint of chestnut	NV	1,050
RUINART, Blanc de Blancs Ripe citrus and tropical fruit with a long and delicate finale	NV	1,300*
RUINART, Blanc Singulier Édition 19 Nectarine, pear, candied citrus, musk rose, honeysuckle and saffron	NV	2,300*
VEUVE CLICQUOT, Yellow Label White and yellow fruits, minerality, vanilla brioche	NV	900
VEUVE CLICQUOT PONSARDIN, La Grande Dame Apple, pear, peach, jasmine, dried apricot, honey	2012	2,000*
VEUVE CLICQUOT PONSARDIN, La Grande Dame Jasmine, honeysuckle, white fruits and corriander seeds	2015	2,000*
VILMART & CIE, Grand Cellier d'Or Ripe peach and juicy pear meld with lemon and candied lime	2017	1,600



# = CÔTE DES BLANCS =

<b>DELAMOTTE</b> Crisp citrus, mineral-driven, peach, toasted bread and creamy finish	NV	900*
<b>DELAMOTTE.</b> Blanc de Blancs Vibrant green apple, chalky minerality, hints of almond	NV	1,350
DIEBOLT-VALLOIS, Cramant, Brut Prestige, Grand Cru Full-bodied and layered, core of fruit, lively acidity, and a long, chalky finish	NV	1,125
LARMANDIER-BERNIER, 1er Cru Longitude Bright citrus, green apple, earthy clay and chalk, crème brulee	NV	1,650
LES FRERES MIGNON, 1er Cru L'Aventure White peach, green apple, lemon zest, almond, chalk, mineral and saline finish	NV	1,200
PASCAL AGRAPART, 7 Crus baked bread, ripe apple, quince, and pastry	NV	1,200
PASCAL AGRAPART, Vénus  Elegant white and yellow flowers, orchard fruits, nuts, candied citrus, sea breeze	2014	3,650
S de SALON  Complex yet etheral with hints of white and yellow flowers, hawthorn, green apple citrus, mineral, chalk, crème brulee, hazelnut, brioche and spice	1997	14,000*



# VALLÉE DE LA MARNE

ANTOINE BOUVET, Les Monts de la Vallée Apple, pear, quince, hazelnut, butter, brioche, chalky minerality, and oxidative	NV	1,300
BENOÎT DÉHU, Cuvée de La Rue des Noyers Green apple, pear and brioche	2016	1,650
BILLECART-SALMON, Brut-Sous-Bois Rich oak and grilled brioche, toffee, fresh citrus and white fruits	NV	1,650
BILLECART-SALMON, Blanc de Blanc White peach, pear, apple, candied grapefruit, brioche, toast and mineral	2010	1,680
BILLECART-SALMON, Demi-Sec Stone fruit, melon, honey and cream	NV	1,200
BOLLINGER, Special Cuvée Roasted apples, peach, brioche, spicy notes and fresh walnut	NV	1,250
FRANCK-PASCAL, Harmonie  Bright acidity, brioche, hazelnut, baked apple, honey, vanilla and butter	2014	1,200*
<b>DEUTZ, Brut Classic</b> Crisp and citrusy, with subtle hints of almond and toast	NV	900
DOM PÉRIGNON Roasted cacao, jasmine, lime blossom, nectarine, peach and toast	2015	2,800*
DOM PÉRIGNON  Eucalyptus, citrus, plum, apricot, orange blossom, chalky and saline finish	2013	3,000*
DOM PÉRIGNON, Plénitude 2 Smoke, ripe orchard fruits, mango, exotic spices, and hints of bitterness	2006	4,560*
HENRI GIRAUD, Esprit Nature Green apple, pear, lemon, grapefruit, honey, brioche, chalk, and spice	NV	1,500
JACQUES SELOSSE, Sous le Mont Baked apple, pear, honey, minerals and truffle	NV	7,200*



# VALLÉE DE LA MARNE

JACQUESSON & FILLS, No.746  Green apple, lemon, brioche, dried fruits and hint of vanilla toffee	NV	1,300
JEEPER, Naturelle Extra brut white fruits, lemon, blossom, crisp, mineral driven and clean finish	NV	900*
JEEPER, Premier Cru Brut Ripe apple, pear, citrus zest, white flower, touch of mineral, and creamy finish	NV	2,500
LEGRAND-LATOUR, Éocène Green Apple, lemon zest, brioche, hint of spice, chalky and clean finish	NV	1,900*
LEGRAND-LATOUR, Yprésien White peach, almond, green apple, saline, mineral-driven, and creamy texure	NV	2,300*
LAURENT-PERRIER, La Cuvée Citrus, peach, white fruits with a creamy mousse and toasty notes on the finish	NV	1,100
MOËT & CHANDON, Impériale Création No. 1 Licorice root, mocha, toast, fresh hazelnut and vanilla	NV	2,500*
POL ROGER Citrus, apricot, beeswax, jasmine, honeysuckle, vanilla and brioche	NV	1,050
PHILIPPONNAT, Royal Reserve Vibrant white fruits, citrus, creamy textured and toasty finish	NV	1,200
PHILIPPONNAT '1522', Grand Cru Candied citrus, blossom, cream, brioche, hints of white pepper and chalky finish	NV	2,500
TELLIER, La Goutte d'Or Extra Brut Melon, yellow fruits and a hint of mint	NV	1,200*



# **ULYSSE COLIN COLLECTION** =

٠.	UVCCC COLTN Lee Meillere Plere de Neire	2010	7000*
	JLYSSE COLIN, Les Maillons, Blanc de Noirs  Red apple, black currants, roasted pine nuts, touch of salinity and mineral	2019	3,800*
L	JLVSSE COLIN, Les Enfers	2017	4,800*
	Mango, pears, spices, beeswax, dried blossoms, bread and toast		
L	JLVSSE COLIN, Les Pierrières	2019	3,800*
	Citrus, pear, quince, hazelnut, hints almonds, followed by chalky finish		
L	JLYSSE COLIN, Les Roises	2017	4,500*
	Citrus, white flowers, mango, pear, praline, flinty and chalky finish		
L	JLYSSE COLIN, Rosé de Saignée	2017	3,800*
	Ripe raspberry, kirsch, nutmeg, peonies and boost of mineral		

# CÔTE DES BAR ====

CLANDESTIN, Les Semblables Crisp yellow fruits, floral, hints of light herbal and tobacco	NV	1,750
CLANDESTIN, Les Revers Apple, zest blend with creamy custard and orange peel	2019	2,200
DRAPPIER, Brut Nature Zero Dosage peach, grapefruit, cherry, apple, pear, thyme, saline, chalky and mineral finish	NV	1,300
DRAPPIER, Grande Sendrée Green apple, peach, honeydew, spicy, nutty, chalky and mineral finish	2008	2,800
VOUETTE & SORBÉE, Fidèle  Red apple, pear, cherry, lemon, grapefruit, almond, chalk, toasty, and saline finish	NV	1,700



# ROSÉ

ANTOINE BOUVET, Les Monts de la Vallée Rosé, Vallée de la Marne Brioche crust, brown sugar, strawberry, raspberry and custard cream	NV	1,500
AR 'LENOBLE MAG 15, Vallée de la Marne Fresh fruit flavors, green apple, white peach, with creamy and biscuity nuances	2015	1,300*
BILLECART-SALMON, Vallée de la Marne Raspberry, strawberry, toasty, elegant and fresh	NV	1,500
BOLLINGER, Côte des Blancs Wild strawberry, peach, raspberry, biscuit, creamy finish	NV	1,600
CRISTAL ROEDERER, Montagne de Reims Red berries, stone fruit, orchard fruit, chalky-minerality and spice	2013	6,800*
DELAMOTTE, Côte des Blancs Pink grapefruit and red fruits	NV	1,350
DOM PÉRIGNON, Épernay  Juicy wild strawberries and raspberries, angelica, camphor, peonies and white pepper	2009	4,500*
FLEURY, Rosé de Saignée, Côte des Bar Strawberry delight, rose petals, peonies, vibrant acidity and chalky touch	NV	1,350
JEEPER, Vallée de la Marne Strawberry, raspberry, white fruit and orange zest	NV	950
KRUG, Montagne de Reims Delicate honey notes, citrus and dried fruit	NV	4,460*
LAURENT-PERRER, Montagne de Reims Ripe red fruits, such as redcurrants , black cherry and raspberry	NV	1,500
PERRIER-JOUËT, Belle Époque, Épernay Strawberries, kumquat, grapefruit white currant, peony, mandarin and brioche	2014	3,500*
RUINART, Montagne de Reims Pomegranate, lychee, guava, rose, red berries, peppermint and grapefruit.	NV	1,300*
VEUVE CLICQUOT PONSARDIN, Côte des Blancs Summer red berries and citrus zest balances the subtle mineral hints.	2012	1,600

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# **MAGNUM**

BOLLINGER, Special Cuvée, Vallée de la Marne Ripe fruit, spicy aromas, roasted apples, apple compote and peaches	NV	2,880
BRUNO PAILLARD, Grand Cru, Blanc de Blancs Grapefruit, lime, white fleshed fruits, white flowers and mineral finish	NV	3,480
<b>DELAMOTTE, Côte des Blancs</b> Citrus, white flowers, lemon rind, moss, creamy freshness	NV	2,000
DOM PÉRIGNON, Épernay Guava, grapefruit, stone fruits and brioche	2009	5,500*
KRUG, Grande Cuvée 170  A blend of over 120 wines from more than 10 different years, quince, lemon, limoncello, dried fruit and almond paste	NV	6,580
LARMANDIER-BERNIER, 1er Cru Longitude Bright citrus, green apple, clay, chalk and crème brulee	NV	3,650
MOËT & CHANDON ROSÉ, Impérial, Épernay  Juicy red berries, fleshy peach adding the richness and subtle menthol	NV	2,000
MOËT & CHANDON ROSÉ, Grand Vintage, Épernay Red berries, rose petal, with a hint of pepper	NV	2,500



# WHITE WINE

#### **FRANCE**

BURGUNDY Chablis DOMAINE PATTES LOUP, "Vent d'Ange" DOMAINE DANIEL ETIENNE, Defaix 1er Cru, Côte de Léchet	2020 2013	950 1,200
Bourgogne DOMAINE BENOIT MOREAU VINCENT GIRARDIN, "Terroir-Noble"	2021 2022	890 890
Meursault  DARVIOT-PERRIN, "Clos de la Velle"  DOMAINE GENOT-BOULANGER, "Clos du Cromin"	2021 2021	1,600 1800
Puligny-Montrachet GUY AMIOT & FILS, Les Demoiselles	2018	4,500*
Chassagne-Montrachet  DOMAINE BENOIT MOREAU  DOMAINE DARVIOT-PERRIN, Blanchots Dessus	2021 2009	2,400 4,000*
LOTRE VALLEY  DOMAINE PABIOT, Pouilly-Fumé, "Leon"  VACHERON, Sancerre  LOUIS-BENJAMIN DAGUENEAU, Sancerre - Le Mont Damné  VINCENT GAUDRY, Sancerre - Pour Vous  SIMON BATARDIERE, Montbenault  SIMON BATARDIERE, Rocher des Quarts	2023 2022 2015 2021 2023 2023	2,500*



NV

550

# WHITE WINE

ALSACE DOMAINE TRIMBACH, Clos Sainte Hune	2017	3,900
RHÔNE VALLEY  DOMAINE JEAN-LOUIS CHAVE, Hermitage	1995	6,500*
UNITED STATES STAG'S LEAP, Napa Valley, Chardonnay	2019	890
NEW ZEALAND  CLOUDY BAY, Marlborough, Sauvignon Blanc SATO, Central Otago, Riesling	2022 2021	750 800
ROSE		

Côtes de Provence, Whispering Angel, Grenache, Cinsault and Rolle

CHÂTEAU D'ESCLANS



# **RED WINE**

### **FRANCE**

CHAMPAGNE LUCIEN COLLARD, Coteaux Champenois, Bouzy Rouge	2022	1,580
BURGUNDY		
Bourgogne CECILE TREMBLAY, "La Fontaine" GEORGES MUGNERET-GIBOURG, "Les Lutenierès"	2022 2022	1,580 2,250*
AURÉLIEN VERDET, Cote-de-Nuits-Village, "La Prêtière"	2021	900
DOMAINE ARMAND ROUSSEAU, Gevrey-Chambertin	2020	5,800*
Morey-Saint-Denis CECILE TREMBLAY, "Très Girard" DOMAINE & HERVÉ SIGAUT, Les Charrières	2022 2017	3,880* 1,780
Chambolle-Musigny DOMAINE ODOUL COQUARD CECILE TREMBLAY, Chambolle-Musigny "Les Cabottes"	2022 2022	1,750* 4,880*
Vosne-Romanée GEORGES MUGNERET-GIBOURG DOMAINE DUJAC, 1er Cru Aux Malconsorts DOMAINE ODOUL COQUARD, Vielles Vignes	2022 2017 2022	3,880* 5,800* 1,850
Nuits-Saint-Georges  DOMAINE BOIGET FRÈRES, 1er Cru "Les Damodes"  DOMAINE CHEVILLON, "Vieilles vignes"  HENRI GOUGES, 1er Cru "Clos des Porets Saint-Georges"  DOMAINE DU COMTE LIGER-BELAIR, 1er Cru "Clos des Grandes Vignes"  DOMAINE DU COMTE LIGER-BELAIR, 1er Cru Aux Cras	2021 2019 2019 2020 2020 2019	3,800* 1,900* 2,250* 12,800* 13,800*
DOMAINE GROS & FILS, Ladoix "La Corvée Basse"  DOMAINE des CROIX, Beaune  MICHEL GAY, Chorey-les-beaune "Vieilles Vignes"	2022 2018 2017	1,150* 1,100 2,500*

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Grand Cru  DOMAINE PREURÉ ROCH, Clos de Vougeot, Ex-Cellar  SIMON BIZE & FILS, Latricières-Chambertin  DOMAINE des CROIX, Corton Les Grèves	2012 2015 2022	8,000* 3,700* 3,580
BORDEAUX		
Saint-Èstephe LA DAME DE MONTROSE, Ex-Cellar CHÂTEAU COS LABORY, 5ème Cru Classé CHÂTEAU CALON-SÉGUR, 3ème Cru Classé CHÂTEAU MONTROSE, 2ème Cru Classé	2015 2011 1989 2005	1,180* 1,100 4,500* 3,500*
Saint-Julien FIEFS DE LAGRANGE CHÂTEAU GRUAUD-LAROSE	2016 2001	800 3,000*
Pauillac  ANSEILLAN DU CHÂTEAU LAFITE ROTHSCHILD  CHÂTEAU LATOUR, 1er Cru Classé  FORT DE LATOUR  CHÂTEAU LYNCH-BAGES, 5ème Cru Classé  CHÂTEAU PICHON COMTESSE DE LALANDE, 2ème Cru Classé  CHÂTEAU LAFITE ROTHSCHILD, 1er Cru Classé - Ex-Cellar  CHÂTEAU MOUTON ROTHSCHILD, 1er Cru Classé	2020 1970 2005 1998 1988 2008 2006	10,000* 3,900* 3,700* 3,900* 12,000*
Margaux CHÂTEAU LASCOMBES, 2ème Cru Classé	2010	2,300
Pomerol CHÂTEAU L'ÉVANGILE	2011	3,500*
Saint Emillion CHÂTEAU FIGEAC, Ex-Cellar CHÂTEAU FIGEAC, Ex-Cellar	2011 1989	3,200* 5,500*
RHONE VALLEY  DOMAINE ROSTAING, Côte-Rotie - Cote Blonde  DOMAINE Charvin, Châteauneuf-du-Pape	1995 2020	3,700* 1,400

\* No discount applicable.



# RED WINE =

#### **UNITED STATES**

SONOMA COUNTY HIRSCH VINEYARDS, Pinot Noir - Sonoma Coast - San Andreas Fault SILVER OAK, Cabernet Sauvignon - Alexander Valley	2020 2019	1,600 2,200
NAPA VALLEY		
STAG'S LEAP, Cabernet Sauvignon - "Artemis"	2020	1,550
TWOMEY, Merlot	2014	1,280
MAYACAMAS VINEYARDS, Cabernet Sauvignon	2010	2,580
BEAULIEU VINEYARD, Cabernet Sauvignon - Georges de Latour Private Res	1976	5,500*
AUSTRALIA - BAROSSA VALLEY		
TORBRECK, Shiraz - The Struie	2022	1,350



# HALF BOTTLE

#### **CHAMPAGNE**

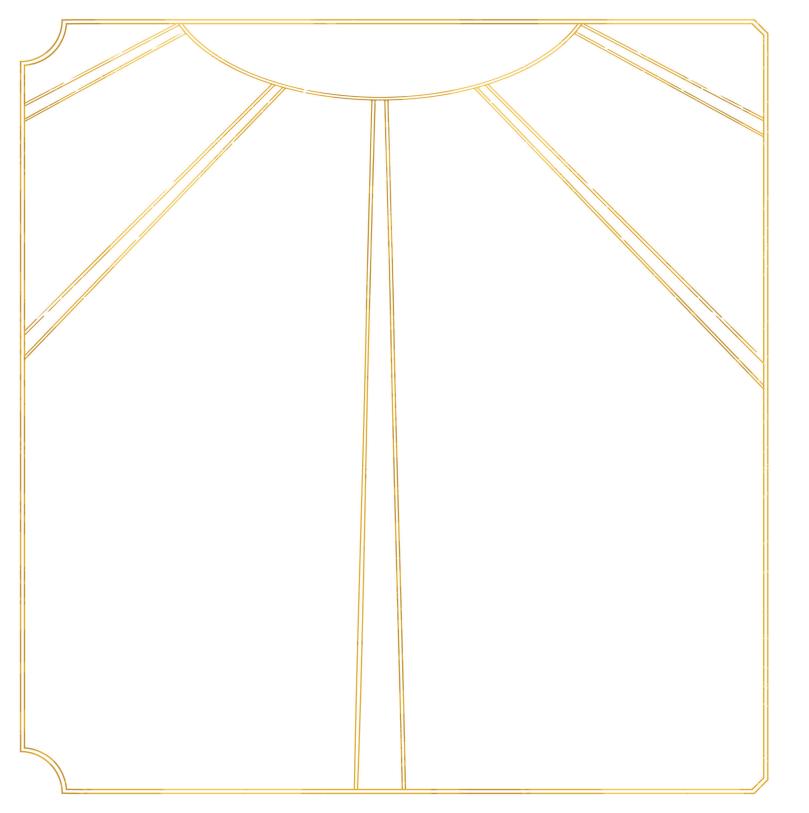
KRUG, Grande Cuvée 172 NV 1,800 BOLLINGER, Special Cuvée NV 780

#### WHITE WINE

VINCENT PINARD, Sancerre, Florès, Loire Valley 2022 450

#### **RED WINE**

CHÂTEAU MOUTON ROTHSCHILD, Pauillac, Bordeaux 2006 6,580







### SINGLE MALT WHISKY

#### 45 ml

**SPEYSIDE** is celebrated for its elegant and approachable character, often featuring fruity, sweet, and nutty flavors with notes of apple, honey, vanilla and spice

GLENFARCLAS, 17 years	200
GLENFIDDICH, 12 years	130
GLENFIDDICH, 18 years	200
GLENFIDDICH, 30 years	800
GLENLIVET, 12 years	130
GLENLIVET, 18 years	190
MACALLAN, 12 years	170
MACALLAN, 18 years	540
MACALLAN, 25 years	1,950*
TAMDU, 10 years	110
Rare Cask	500

**ISLAY** is known for its bold, smoky, and peaty flavors, often accompanied by hints of seaweed, iodine and salt, reflecting the island's maritime influence

ARDBEG, 10 years	150
BOWMORE, 12 years	130
BOWMORE, 18 years	260
BOWMORE, 25 years	550
LAGAVULIN, 16 years	220
LAPHROAIG, 10 years	160
LAPHROAIG, 25 years	600



### SINGLE MALT WHISKY

#### 45 ml

**ISLANDS** known for their diverse flavors, often combining maritime salinity, gentle peat smoke and hints of sweetness or spice, reflecting their coastal origins

ISLE OF JURA, 12 years	200
HIGHLAND PARK, 12 years	130
HIGHLAND PARK, 18 years	220
HIGHLAND PARK, 25 years	800
HIGHLAND PARK, 40 years	4,300*

**HIGHLANDS** offering a range of flavour from rich and bold to light and floral, often featuring notes of honey, leather, spice, and fruit, reflecting the vast and varied landscapes of Scotland's largest whisky-producing region

DALMORE, 12 years	130
GLENMORANGIE, 10 years	130
GLENMORANGIE, 18 years	230
OBAN, 14 years	190

# **JAPANESE WHISKY**

Japanese whisky is renowned for its smooth, refined balance, often showcasing floral, fruity and smoky notes, with distinct flavors from Mizunara oak aging and precise craftsman-

	45 MI	
CHICHIBU, 4 years		30*
HAKUSHU, 12 years	65	50*
YAMAZAKI, 12 years	56	<b>50</b> *
HIBIKI, 17 years	92	20*
TAKETSURU, 17 years	50	00*
TAKETSURU, 21 years	84	40*



# **BOURBON WHISKEY** 45 ml REBEL YELL 120 MICHTER'S 130 **WOODFORD RESERVE** 140 WOODFORD RESERVE, Double oaked 360 130 **NOAH'S MILL** MAKER'S MARK 130 RYE WHISKEY 45 ml **KOVAL** 135 **MICHTER'S** 160 WOODFORD RESERVE 140 BLENDED WHISKY 45 ml CHIVAS REGAL, 21 years - Royale Salute 290 160 JOHNNIE WALKER, Gold label 320 JOHNNIE WALKER, Blue label TAIWANESE WHISKY 45 ml 170 KAVALAN, Classic

\* No discount applicable.

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# 45 ml

### **PORT**

TAYLOR'S TAWNY 2019, LBV	75 ml	130
TAYLOR'S TAWNY, 20 years	75 ml	190
DTTTED		
BITTER		
AMARO MONTENEGRO		120
AMARO SANTONI		200
FERNET BRANCA		100
COGNAC		
HENNESSY, VSOP		120
HENNESSY, XO		320
HENNESSY, Paradis		1,180
MARTELL, VSOP		120
MARTELL, Noblige		160
MARTELL, XO		330
MARTELL, Cordon Bleu		290
REMY MARTIN, VSOP		120
REMY MARTIN, XO		310
REMY MARTIN, Louis XIII		4,400*
TESSERON XO, Lot 90 Ovation		250
CAMUS, Fine Island - Île de Ré		130
CAMUS, Double matured - Île de Ré		130
CAMUS, Cliffside - Île de Ré		150

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# **DIGESTIF**

45 ml

**ABSINTHE** 

LA FÉE VERTE 110

**LIQUEUR** 

CHARTREUSE JAUNE V. E. P. 270



110

110

120

180

### **SPIRIT**

# 45 ml

#### **VODKA**

NUSA CAÑA, Spiced Rum

ZACAPA, 23 years

**DIPLOMATICO RESERVA** 

PLANTATION GRAND RESERVE GOLD, 5 years

BELVEDERE	120
BELVEDERE 10	160
KETEL ONE	120
GREY GOOSE	140
CHOPIN	120
STOLICHNAYA, Elit	170
BELUGA	180
GIN	
	1/0
TANQUERAY, № 10, United Kingdom	140
IRON BALLS, Thailand	140
HENDRICK'S, Scotland	140
TANQUERAY, Malacca, United Kingdom	130
KI NO BI, Kyoto Dry Gin, Japan	160
KI NO BI SEI, Dry Gin, Japan	188
KI NO TEA, Dry Gin, Japan	190
MONKEY 47, Germany	190
PERFUME TREE, Hong Kong	188
CHRISTIAN DROUIN, Le Gin, France	150
RUM	
NUSA CAÑA	110

\* No discount applicable. All prices are in HK\$ and subject to 10% service charge.

We help regional farmers shift to more climate friendly practices by supporting local charity zero footprint Asia as an additional 1% in your bill



# **MEZCAL**

LOS SIETE MISTERIOS	130
NUKU	140
ZUNTE BLANCO	180
ZUNTE GOLD	280

### **TEQUILA**

PATRÓN, Silver	130
DON JULIO, Blanco	150
PATRÓN, Reposado	150
DON JULIO, Reposado	160
DON JULIO, Añejo	180
PATRÓN, Añejo	250
<b>DON JULIO</b> , 1942	320

# **BEER**

COOPERS PALE ALE, Australia	110
SAPPORO, Japan	90
YOUNG MASTER'S CLASSIC, Hong Kong	90
YOUNG MASTER'S ZERO, Hong Kong	80





# OYSTER & CAVIAR

# OYSTER OF THE DAY | until 10:00 pm

pc 95

Ask our team for the oyster of the day

OSCIETRA CAVIAR | Served with blinis and condiments

30g **460**\*

50g **650**\*

100g **1,090**\*

#### **CHAMPAGNE & CAVIAR SET**

2 glasses of house Champagne, 30g Oscietra Caviar Served with blinis and condiments 650\*

# SAVOURY

HUMMUS   Freshly Baked Pita Bread, Chickpea, Sesame Paste, Lemon, Olive Oil	108
SIGNATURE HOUSE-SMOKED BALIK SALMON	195
Yarra Valley Salmon Roe, Sour Cream, Blinis	
PRAWN SATAY   Spicy Pineapple Salad	158
VEGETABLE SPRING ROLL   Plum Sauce	108
KFC   Korean Fried Chicken, Spicy Sauce	185
HAM & GRUYERE CHEESE TOASTIE	148
FRENCH FRIES   Truffle, Parmesan Cheese	95
CHEESE PLATER   Assorted Selection of Cheeses, Condiments	198

# **SWEET**

CLASSIC TIRAMISU	108
LEMON SORBET	108
SEASONAL FRUIT PLATTER	108