

## BY THE GLASS

HK\$

### CHAMPAGNE & SPARKLING

Bottega Prosecco NV	Italy	\$85
Louis Roederer Brut Premier NV	France	\$160

### WHITE WINE

Hugel & Fils Gentil (Riesling, Pinot Gris Blend) 2009	Alsace, France	\$85
Alpha Domus the Pilot Sauvignon Blanc 2010	Hawkes Bay, New Zealand	\$85
Loredona Pinot Grigio 2009	Monterey, U.S.A	\$90
Bodega Catena Zapata Chardonnay 2009	Mendoza, Argentina	\$95

### RED WINE

Bodegas Arzuaga La Planta Tempranillo 2009	Ribero del Duero, Spain	\$85
Geoff Merrill Wickham Park Merlot 2007	McLaren Vale, Australia	\$85
Château Haut Mayne Merlot Cabernet 2006	Graves, France	\$90
Hahn Estate Pinot Noir 2010	Monterey, U.S.A	\$90

### ROSE WINE

Geoff Merrill Pimpala Road Shiraz Grenache Rosé 2010	South Australia	\$80
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### SWEET WINE

Il Mastro Vinalio Moscato D'Asti DOCG 2010	Piedmonte, Italy	\$75
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## CHAMPAGNE COCKTAILS

<b>Bellini</b> Champagne and peach purée	\$168
<b>Kir Royal</b> Champagne and crème de cassis	\$168
<b>The Classic</b> Champagne classically poured over Ile de Ré cognac with sugar cube, soaked in angostura bitter	\$168
<b>Strawberry Bliss</b> Shanghai White vodka and champagne kissed with fresh strawberries	\$168
<b>The Long Kiss</b> Aristocratic joining of Chambord and Pineapple Juice, jazzed with French fizz	\$168

## THE TRENDIES

<b>Bund on the Mira Martini</b> Shanghai White vodka touched by Cointreau and teased with jasmine syrup and fresh strawberries	\$118
<b>Hendricks Melon Martini</b> Hendricks premium gin gently caressed with Vodka Melon and a hint of cucumber	\$108
<b>Pear-fection Martini</b> Fresh Pear and Vodka create a one of a kind refreshing cocktail	\$108
<b>Qi Pao Martini</b> Shanghai White vodka accented with lychee and elderflower essence	\$108
<b>Ti' Punch</b> Knockout of a concoction with Mount Gay aged rum, dark rum and Bacardi 151 electrified with fresh lime juice and mild sweetness	\$108

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## CLASSIC COCKTAILS

<b>Cosmopolitan</b> Citron vodka shaken with Triple sec, fresh lime and cranberry juice	\$98
<b>Daiquiri</b> White rum shaken with lime juice and sugarcane syrup with your choice of strawberry, chocolate, raspberry or banana	\$98
<b>Margarita</b> Tequila shaken with Triple sec and fresh lime	\$98
<b>Mojito</b> Rum shaken with lime, sugar and mint	\$98
<b>Caipirinha</b> Cachaça, fresh lime and brown sugar muddled, shaken and strained on crushed ice	\$98
<b>Singapore Sling</b> Gin, cherry brandy, lemon juice and sugar syrup shaken, topped with soda and a dash of angostura bitter	\$98
<b>Sea Breeze</b> Vodka built up with grapefruit & cranberry juice	\$98
<b>Negroni</b> Gin stirred with sweet red vermouth and campari enhanced with a citrus twist	\$98
<b>White Russian</b> Vodka and kahlúa smoothed with a dash of cream	\$98
<b>Whisky Sour</b> Whisky shaken with fresh lemon juice and sugarcane syrup and bitters, served on the rocks	\$98
<b>Long Island Iced Tea</b> A potent blend of rum, vodka, gin, tequila, Triple sec, lemon and coke	\$138

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## SIGNATURE COCKTAILS

<b>Heaven and Earth</b>	\$138
Our signature drink with fresh blueberry, Canton ginger liqueur and Belvedere IX highlighted by a Campari pomegranate foam	
<b>Dragon One</b>	\$138
Vodka and lychee liqueur muddled with fresh dragon fruit shaken and energised with sprite	
<b>Lychee - Jasmine Fizz</b>	\$138
Vodka, lychee liqueur, jasmine syrup and lemon juice, topped with sparkling wine	
<b>Issey Me Kiss Me</b>	\$98
A refreshing combination of fresh raspberries soaked in pear vodka and enlightened with bubbly	
<b>Blueberry Vanilla Mojito</b>	\$98
House infused vanilla rum mixed with fresh blueberries and mint, and shaken with crème de mûre and vanilla liqueur	
<b>The Rum Connection</b>	\$98
3 year aged rum, cherry brandy, enlightened with lime and vanilla	
<b>Elderflower Lychee Collins</b>	\$98
Gin, lychee liqueur and elderflower syrup muddled with lychee and sour mix, topped with soda	
<b>The Connoisseur</b>	\$98
Unwind with Hendricks gin, apple juice, elderflower essence and ginger ale	
<b>Red Lotus</b>	\$98
Vodka shaken with fresh blueberry, strawberry, raspberry and lime, blended	
<b>The Concubine</b>	\$98
She's a little spicy...passion fruit vodka, fresh mint and chili essence	
<b>Chillax</b>	\$98
Amazingly addicting combination of passion fruit vodka, fresh orange and rosé wine	
<b>Poolside Passion</b>	\$98
Fresh strawberries muddled in pristine vodka enhanced with cranberry juice and lemon juice finished with a twist of crème de fraises	

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<b>Summer Sunset</b>	\$98
Set off into the sunset with refreshing pomegranate juice, orange liqueur and vodka	
<b>Tokyo Apple</b>	\$98
Subtle blend of sake, green apple schnapps, lemon juice and grenadine	
<b>Yuzu</b>	\$98
Manic mix of sake and pomelo sake and fresh pomelo	
<b>Peachi Peachi</b>	\$98
Surprising iced sake with peach sake and orange juice	

## MARTINI

<b>Blū Gin</b>	\$128
Certainly the smoothest martini you can get, naturally blue London N°1 Gin, a hint of dry vermouth and lemon twist	
<b>Shanghai White Martini</b>	\$128
Smooth, rich and unique, Shanghai White ultra premium Chinese vodka is the right vodka for the perfect martini	
<b>9 Dragons</b>	\$138
Cranberry, vodka and orange liqueur topped with Campari pomegranate foam	
<b>Lychee Lemongrass Martini</b>	\$98
House lemongrass infused vodka shaken with lychee liqueur	
<b>Peach Passion Fruit Martini</b>	\$98
Passion fruit vodka shaken with peach schnapps and peach purée	
<b>Blueberry Vanilla Martini</b>	\$98
Vanilla vodka shaken with crème de cassis, lemon juice and fresh blueberry	
<b>Mango Madness</b>	\$98
Enjoy this delightful libation of fresh mango, Malibu and iced vodka	

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## MOCKTAILS

<b>Berry Punch</b>	\$70
Mixed berries, pineapple and orange juice topped with soda water	
<b>Oasis</b>	\$70
Pineapple, grapefruit, orange juice with a dash of vanilla syrup	
<b>Zen Art</b>	\$70
Apple juice poured over freshly muddled ginger and mint leaves	
<b>Fruit Punch</b>	\$70
Classic blend of orange, pineapple juice, soda and grenadine	
<b>Pussy Foot</b>	\$70
Orange, grapefruit, pineapple juice, grenadine	
<b>Virgin Colada</b>	\$70
Pineapple juice and coconut cream	
<b>Virgin Mary</b>	\$70
Spiced tomato juice with celery stick	

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## SPIRITS

### Gin

Beefeater	\$80
Bombay Sapphire, Tanqueray	\$90
Beefeater 24 Premium	\$95
Citadelle French Premium Gin	\$100
Beefeater Crown Jewel, London N°.1 Original Blue Gin	\$110

### Vodka

Absolut	\$80
Absolut Citron, Mandarin, Vanilla, Pear	\$80
42 Below, Ketel One, Belvedere	\$90
Grey Goose	\$100
Shanghai White Ultra Premium vodka	\$100
U'Luvka	\$140

### Rum & Aged Rum

Bacardi Carta Blanca, Havana Club Añejo Blanco	\$80
Myers, Cachaca 51	\$85
Havana Club 3 Years, Bacardi 151	\$90
Mount Gay Extra Old	\$95
Bacardi 8 Years	\$100
Ron Zacapa Centenario 23 Years Solera	\$130
Clément VSOP Rhum Agricole	\$120
Pyrat XO Reserve	\$150
Angostura 1919	\$150
Clément Cuvée Homère Rhum Agricole	\$240

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**Tequila**

Jose Cuervo Classic	\$80
Jose Cuervo Gold	\$80
Copa Imperial Blanco Organic	\$110
Revelacion Reposado, Patron Reposado	\$130
Copa Imperial Anejo, Patron Anejo	\$140

**American Whiskey**

Wild Turkey 8 Years, Evan Williams	\$80
Jack Daniel's old no.7	\$85
Jefferson's Kentucky Bourbon	\$100
Jack Daniel's Single Barrel	\$140

**Irish Whiskey**

John Jameson's	\$80
Bushmills 10 Years	\$90

**Scotch Whiskey**

Johnnie Walker Red Label	\$80
Chivas Regal 12 Years	\$90
Johnnie Walker Black Label	\$90
Chivas Regal 18 Years	\$125
Johnnie Walker Gold Label	\$150
Royal Salute 21 Years	\$200
Chivas Regal 25 Years	\$200
Johnnie Walker Blue Label	\$330

**Japanese Whiskey**

Suntory Yamazaki 12 Years	\$95
Suntory Hibiki 17 Years	\$140
Suntory Yamazaki 18 Years	\$160

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**Single Malt**

The Glenrothes Select Reserve	\$85
Highland Park 8 Years, The Glenrothes 1998	\$90
Glenmorangie 10 Years, Glenfiddich 12 Years, Highland Park 12 Years	\$95
Talisker 10 Years, Macallan 12 Years	\$100
Laphroaig 10 Years	\$100
Ardbeg 10 Years	\$120
Macallan 15 Years, The Glenrothes 1994/95	\$130
Highland Park 18 Years	\$170
Oban 14 Years, Macallan 18 Years	\$180
Lagavulin 16 Years	\$200
The Glenrothes 1988	\$220
Highland Park 25 Years	\$300
Macallan 25 Years	\$390
Highland Park 30 Years	\$420
Macallan 30 Years	\$540

**Cognac, Armagnac & Calvados**

Martell VSOP, Hennessy VSOP	\$95
Ile de Ré Fine Island Cognac by Camus	\$105
Ile de Ré Fine Island Double Matured Cognac by Camus	\$140
Ile de Ré XO Cognac by Camus	\$190
Hennessy XO, Remy Martin XO, Martell Cordon Bleu	\$200
Remy Martin Louis XIII	\$1,480
Armagnac Comte De Lafitte Vintage 1962	\$300
Calvados AOC Pomme Prisonnière	\$140

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**Aperitif**

Martini Extra Dry / Bianco / Rosso	\$75
Pimm's No.1, Campari	\$75
Pernod, Ricard	\$80
Jagermeister	\$80
Lucid Absinthe Superieur	\$95

**Grappa, Eau De Vie**

Po'Di Poli Moscato	\$90
Poire Williams - A. Massenez	\$95

**Liqueur**

Amaretto, Bailey's Original, Chambord, Cointreau, Domaine de Canton, Drambuie, Frangelico, Galliano, Godiva Caramel, Grand Marnier, Kahlua, Limoncello, Malibu, Pama Pomegranate, Southern Comfort, Tequila Rose, Tia Maria	\$80
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**Port & Sherry**

Tio Pepe	\$80
Taylor's 10 Years tawny	\$90

**Draught Beer**

Kronenbourg 1664 (France), Carlsberg Ice (Denmark) Pint	\$80
Kronenbourg 1664 (France), Carlsberg Ice (Denmark) 1/2Pint	\$45

**Bottled Beer**

Corona (Mexico), Heineken (Holland), San Miguel PP (Philippines), Tsing Tao (China)	\$65
Boddingtons (English), Guinness (Ireland)	\$70

Estrella Damn Inedit 750ml (Spain)	\$135
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**CHAMPAGNE & SPARKLING**

Bottega Prosecco NV	\$400
Louis Roederer Brut Premier NV	\$750
Veuve Clicquot Ponsardin NV	\$990
Billecart Salmon Brut Réserve NV	\$1080
Möet & Chandon Brut Grand Vintage 2002/03	\$1465
Dom Perignon Brut 2002	\$2580
Perrier Jouët Brut Belle Époque 2002	\$3580
Louis Roederer Cristal Brut 2002/04	\$3960
Billecart Salmon Brut Rosé NV	\$1350

**ROSE WINE**

Geoff Merrill Pimpala Road Shiraz Grenache Rosé 2010	South Australia	\$380
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## WHITE WINE

### ARGENTINA

Bodega Catena Zapata Chardonnay 2009	Mendoza	\$440
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### AUSTRALIA

Rockbare Chardonnay 2007	McLaren Vale	\$400
Leeuwin Estate Art Series Riesling 2007/10	Margaret River	\$420
Geoff Merrill Reserve Chardonnay 2004	McLaren Vale	\$430

### CHILE

Vinas Haras de Pirque Character Chardonnay 2010	Maipo Valley	\$360
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### FRANCE

Hugel & Fils Gentil (Blend) 2009	Alsace	\$390
Hecht & Bannier Languedoc Blanc Picpoul 2009	Languedoc	\$390
Château Haut Mayne Graves 2009	Bordeaux	\$400
Les Héritiers du Comte Lafon 2009	Burgundy	\$540

### ITALY

Il Mastro Vinaio Moscato D'Asti DOCG 2010	Piedmonte	\$400
Alois Lageder Pinot Grigio 2008/09	Alto Adige	\$420

## NEW ZEALAND

Alpha Domus the Pilot Sauvignon Blanc 2010	Hawkes Bay	\$400
Mount Nelson "Antinori" Sauvignon Blanc 2009	Nelson Bay	\$450
Two Paddocks Riesling by Sam Neill 2009	Central Otago	\$460
Craggy Range Riesling Fletcher Family Vineyard 2008	Hawkes Bay	\$500

## SOUTH AFRICA

Springfield Estate Chardonnay Wild Yeast 2006/08	Robertson Valley	\$530
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## U.S.A

Loredona Pinot Grigio 2009	Monterey	\$410
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## RED WINE

### ARGENTINA

Bodega Catena Zapata Malbec 2009	Mendoza	\$440
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### AUSTRALIA

Geoff Merrill McLaren Vale Wickham Park Merlot 2007	McLaren Vale	\$410
Ross Estate Single Vineyard Grenache 2007	Barossa Valley	\$540
Maxwell Winery Lime Cave Cabernet Sauvignon 2007	McLaren Vale	\$580
Sugarloaf Ridge Pinot Noir 2006/07	Tasmania	\$690

**CHILE**

Vinas Haras de Pirque Character Cabernet Sauvignon 2007 Maipo Valley \$480

**FRANCE**

Château La Rose de Palenne (Organic) 2009 Bordeaux \$390  
 Côtes du Rhône Exaltation Colombes 2007/09 Rhône Valley \$400  
 Château le Haut Mayne Merlot Cabernet 2006 Bordeaux \$400  
 Domaine du Château Gris « Clos de Lupé » Monopole 2008 Burgundy \$490

**ITALY**

Nipozzano Riserva Chianti Ruffina 2006 Tuscany \$580

**NEW ZEALAND**

Alpha Domus The Navigator Cabernet Merlot 2007 Hawkes Bay \$430  
 Martinborough Vineyards Te Tera Pinot Noir 2007/09 Martinborough \$600

**SPAIN**

Bodegas Arzuaga La Planta Tempranillo 2009 Ribero del Duero \$400  
 Conde de Valdemar Reserva Tempranillo 2004 Rioja Alta \$530

**U.S.A.**

Hahn Estate Pinot Noir 2010 Monterey \$410

**Soft Drink & Mineral Water**

Evian / Badoit (330 ml) \$45  
 Coke, Coke Light, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic, Club Soda \$55  
 Lemon Squash / Orange Squash / Fresh Lime Soda \$60

**Fruit Juices**

Orange, Grapefruit, Watermelon, Apple, Tomato, Pineapple, Cranberry \$60

**Coffee & Tea**

Coffee, Decaffeinated Coffee \$45  
 Double Espresso \$55  
 Cappucino, Café Latte, Café Mocha \$55  
 Chocolate \$45  
 Tea \$45  
 English Breakfast, Earl Grey Jasmine, Green Tea, Camomille, Peppermint  
 Iced Tea \$45  
 Lemon Tea, Milk Tea, Mango, Pomegranate or Peach flavoured Tea

## SNACKS

Buttermilk Onion Rings, Tomato and Tamarind Sauce	\$60
Manchego Cheese Picholine and Niçoise Olives, Salted Almonds	\$65
Crispy Tempura Baby Artichokes and Vegetables, Anchovy and Parsley Remoulade	\$80
Selection of Charcuterie, Parmesan and Fennel Seed Grissini	\$95
Selection of Farmhouse Cheeses, and Chutney with Brioche	\$98
Fish 'n' Chips with Sauce Gribiche	\$98
Assorted Chicken, Beef and Pork Satays	\$118
Grilled Hamachi, Pickled Watermelon, White Radish, Basil	\$128

## SALADS & SANDWICHES

Butter Lettuce Salad Pommery Mustard Vinaigrette, Tarragon Pickled Red Onions	\$70
Cobb Salad Crispy Bacon, Free Range Egg, Blue Cheese Dressing	\$80
Caesar Salad Baby Gem Lettuce, Grilled Bread, Maple Bacon White Anchovies	\$88
Mini Beef Burger in a Toasted Bun, Tomato Relish, Garlic Mayonnaise, French Fries	\$100
Baked Tomato and Provolone Cheese Tart, Arugula, Freshly Shaved 22 Month Aged Parmesan, Butter	\$110
Grilled Aged AOC Swiss Gruyere and Pumpernickel, Caramelized Onions, Grainy Mustard and Pickles	\$120

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