

## SUNDOWNERS

(5:30pm - 7:30pm, Mon - Fri)

### COCKTAILS

#### Lovey Dovey

Greenall's Gin, Calamansi, Earl Grey Tea & Honey



\$78

#### Feb Crush

Estrella Damm Inedit Beer, Peach Purée,  
Orange Juice & Passionfruit Syrup



\$78

### WINES

#### WHITE

Pinot Grigio, Canyon Road, California, USA, 2016 \$78

#### RED

Cabernet Sauvignon, Vina Maipo Vitral Reserva, Central Valley, Chile, 2016 \$78

### WARM COCKTAILS

#### Sugar Mulled Wine

Hennessy VSOP, Red Wine, Crème de cassis,  
Apple, Orange, Lemon, Chili,  
Angostura Bitters & Spice Mix \$90

#### Warm Embrace

Havana Rum 3yrs, Red Date, Goji Berry,  
Longan, Honey & Camomile \$90

### SHARING COCKTAILS (Approx. 4-5 servings)

#### Coral Sea Breeze

White Wine, Lychee Liqueur, Elderflower Liqueur,  
Blue Curaçao, Guava, Lemon, Mixed Berries & Edible  
Flowers \$680

#### Sugar Island

Vodka, Gin, Rum, Tequila, Cointreau, Jasmine Tea,  
Green Apple, Apple Cider & Lemon \$680

Help protect the environment, say no to straws.  
They will however be available upon request.

subject to 10% service charge  
BAR + LOUNGE + DECK

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## COCKTAILS



### KICK-START

Floral Blush Gin Mare, Rose, Raspberry, Basil, Ginger Ale, Egg White & Lemon	\$120
Wonderland Havana 3yrs Rum, Malibu, Kiwi, Lime & Pineapple	\$120
Petal Fizz Elderflower Liqueur, Yuzu, Honey, Edible Flowers, Lemon Bitters & Prosecco	\$120
Queen & Soldier Jack Daniel Honey, Talisker, Lemon, Honey, Ginger, Rosemary & Orange Bitters	\$120
Enchanted Garden El Jimador Reposado Tequila, Elderflower Liqueur, Butterfly Pea & Rose Flower Tea, Lemon & Edible Flowers	\$120
Treasure Well Hennessy VSOP, Chocolate Liqueur, Popcorn Syrup, Espresso & Truffle Salt	\$120
Sweet As Candy Stolichnaya Vodka, Peach Liqueur, Strawberry, Yakult, Lemon & Angostura Bitters	\$120
East Side Hendrick's Gin, Cucumber, Mint & Lemon	\$115
Passionate Dragon Bacardi Oakheart Rum, Passionfruit, Dragon Fruit & Pineapple	\$115
Scotland Sling H&M Scotch, Cherry Herring, Cointreau, Pineapple, Lime, Ginger Beer & Angostura Bitters	\$120
Lost in Versailles Remy Martin VSOP, Graham's Port Wine, Sweet Vermouth, Cinnamon, Angostura Bitters & Orange Bitters	\$120

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## COCKTAILS

### GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing  
Tonic mixer by our Resident Mixologist

Gin Mare X Fever Tree Mediterranean Tonic \$150  
Thyme, Basil & Coriander

Hana Gin X Fever Tree Elderflower Tonic \$150  
Edible Flower, Lime & Orange

Aviation X Fever Tree Lemon Tonic \$150  
Anise, Pink Peppercorn, Caramelised Grapefruit,  
Grapefruit Bitters & Rosemary

Four Pillars Bloody Shiraz Gin X \$150  
Fever Tree Aromatic Tonic  
Grape, Mixed Berries, Pink Peppercorn & Cheese

Hendrick's X Fever Tree Light Tonic \$160  
Cucumber, Rose & Lime Peel

Monkey 47 X Fever Tree India Tonic \$190  
Orange, Blackberry, Lemon & Juniper,  
Kaffir Lime Leaf

### DRIVE-ME-HOME

Peach Flower \$70  
Peach, Lemon & Lipton & Soda

Citrus Cooler \$70  
7 Citrus Juice, Mint & Soda

Pink Swirl \$70  
Yogurt, Strawberry & Mint

Pear Up \$70  
Pear, Green Apple, Lemon & Ginger Ale

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## BAR FOOD MENU

### SNACKS

Bucket of Truffled French Fries (v) \$95  
Herbed Aioli  
松露薯條、香草蛋黃醬

Beef & Pork Meatballs \$115  
Spicy Tomato Sauce, Pecorino, Focaccia Toast  
意式肉丸、香辣茄汁、芝士、多士

3 Cheese Brioche Toastie (v) \$110  
Comté, Mozzarella, Reggiano, Sweet Potato Fries,  
Pesto Mayonnaise  
三式芝士、法式軟包多士、炸甜薯條、香草沙律醬

Sugar Nachos (v) \$145  
Corn Tortilla, Guacamole, Sour Cream, Jalapeño,  
Salsa, Cheddar  
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Scotch Egg \$95  
Sauce Gribiche  
炸蘇格蘭蛋、酸瓜蛋黃醬

Vietnamese Prawn Net Spring Rolls (5 pieces) \$110  
Lettuce, Pickles, Nuoc Cham  
越南絲網蝦春卷

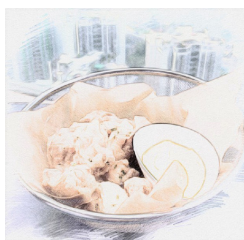
Pork & Vegetable Dumplings (10 pieces) \$120  
Spicy & Ginger Vinegar Sauce  
菜肉雲吞、辣汁薑絲醋

Ginger Pork Belly Bao (3 pieces) \$135  
Pumpkin, Coriander, Herman's Chili Sauce  
香辣豬腩肉包、南瓜、芫荽

Chicken Karage \$135  
Japanese Curry Kewpie  
日式炸雞件、咖喱沙律醬

Black Angus Burgers (3 pieces) \$150  
Teriyaki Sauce, Mozzarella, Grilled Onions, Brioche Bun  
安格斯芝士漢堡包、烤洋蔥、照燒醬、意大利軟包

Vegetable Samosas (5 Pieces)(v) \$120  
Mint Sauce, Mango Chutney  
雜菜咖喱角、薄荷汁、芒果醬



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Herbed Aioli  
松露薯條、香草蛋黃醬

Beef & Pork Meatballs \$115  
Spicy Tomato Sauce, Pecorino, Focaccia Toast  
意式肉丸、香辣茄汁、芝士、多士

3 Cheese Brioche Toastie (v) \$110  
Comté, Mozzarella, Reggiano, Sweet Potato Fries,  
Pesto Mayonnaise  
三式芝士、法式軟包多士、炸甜薯條、香草沙律醬

Sugar Nachos (v) \$145  
Corn Tortilla, Guacamole, Sour Cream, Jalapeño,  
Salsa, Cheddar  
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Scotch Egg \$95  
Sauce Gribiche  
炸蘇格蘭蛋、酸瓜蛋黃醬

Vietnamese Prawn Net Spring Rolls (5 pieces) \$110  
Lettuce, Pickles, Nuoc Cham  
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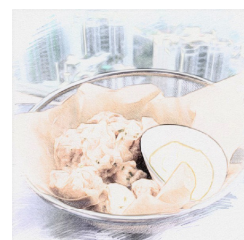
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Japanese Curry Kewpie  
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Teriyaki Sauce, Mozzarella, Grilled Onions, Brioche Bun  
安格斯芝士漢堡包、烤洋蔥、照燒醬、意大利軟包

Vegetable Samosas (5 Pieces)(v) \$120  
Mint Sauce, Mango Chutney  
雜菜咖喱角、薄荷汁、芒果醬



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## SHARING

Winter Salad (v)(n) \$135  
Roasted Roots, Baby Vegetables, Raddichio,  
Meredith Goats Cheese, Candied Walnuts  
時令菜根沙律、羊奶芝士、蜜餞核桃

Dips & Bits (v) \$135  
Humus, Smokey Baba Ghanoush, Beet Tzatziki,  
Lebanese Pickles, Olives, Crispy Flat Bread  
中東綜合拼盤

Cured Meats & Cheese \$165  
Serrano, Coppa, Salami, Burrata, Manchego,  
Marinated Olives, Grissini  
雜錦凍肉、芝士拼盤、橄欖、香草脆條

Steamed Black Mussels (500g/ 1000g) \$130/\$260  
Shallots, Cream, Parsley, Rouille Toast  
白酒忌廉汁煮法國青口、藏紅花多士

Fritto Misto \$165  
Lightly Dusted Whitebait, Prawns, Calamari,  
Soft Shell Crabs, Aioli  
酥炸意式海鮮拼盤、香蒜蛋黃醬

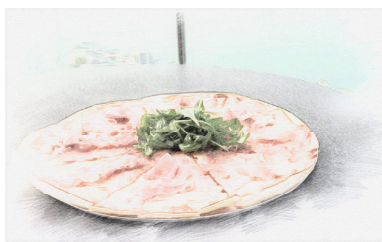
Margarita Flat Bread (v) 9" \$100/ 12" \$135  
Tomato, Mozzarella, Basil  
鮮茄、香草、水牛芝士薄餅

Charcuterie Flat Bread 9" \$120/ 12" \$155  
Tomato, Mozzarella, Serrano Ham, Chorizo Picante,  
Pastrami, Lemon Dressed Rocket  
風乾火腿、辣肉腸、五香牛肉、蕃茄、水牛芝士薄餅

## DESSERT

Croissant Bread & Butter Chocolate Pudding \$85  
Vanilla Sauce  
牛角包朱古力布甸、雲尼拿汁

Mont Blanc \$65  
Chestnut Purée, Rum Custard  
栗子蛋糕、甜酒吉士



(v) = vegetarian 素食, (n) = contains nuts 含有堅果

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## SHARING

Winter Salad (v)(n) \$135  
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Humus, Smokey Baba Ghanoush, Beet Tzatziki,  
Lebanese Pickles, Olives, Crispy Flat Bread  
中東綜合拼盤

Cured Meats & Cheese \$165  
Serrano, Coppa, Salami, Burrata, Manchego,  
Marinated Olives, Grissini  
雜錦凍肉、芝士拼盤、橄欖、香草脆條

Steamed Black Mussels (500g/ 1000g) \$130/\$260  
Shallots, Cream, Parsley, Rouille Toast  
白酒忌廉汁煮法國青口、藏紅花多士

Fritto Misto \$165  
Lightly Dusted Whitebait, Prawns, Calamari,  
Soft Shell Crabs, Aioli  
酥炸意式海鮮拼盤、香蒜蛋黃醬

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Vanilla Sauce  
牛角包朱古力布甸、雲尼拿汁

Mont Blanc \$65  
Chestnut Purée, Rum Custard  
栗子蛋糕、甜酒吉士



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## WINE BY GLASS & BEER

### BUBBLES

	<u>Glass / Bottle</u>
Prosecco, Bottega, Brut, Italy, NV	\$130/650
Champagne, Delamotte, Brut, France, NV	\$170/800

### WHITE

Sauvignon Blanc, Pierre Chainier, "Cour de la Roche Reserve", Touraine AOP, Loire Valley, France, 2017	\$95/470
Chardonnay, Pike & Joyce, "Sirocco", Adelaide Hills, Australia, 2016	\$110/530
Pinot Grigio, Villa Canlungo, "Collavini", Collio DOC, Italy, 2017	\$100/490
Riesling, Graf Von Schonborn, Rheingau, Germany, 2016	\$115/570

### RED

Pinot Noir, Leap in the Dark, New Zealand, 2017	\$110/530
Tempranillo, Casa Rojo, Castilla, Spain, 2017	\$95/470
Sangiovese Blend, La Pieve, Chianti DOCG, Tuscany, Italy, 2016	\$90/440
Bordeaux Blend, Château Villa Bel-Air, Graves, France, 2014	\$110/530

### ROSÉ

Cinsault Blend, Le Caprice de Clementine Cotes de Provence, France, 2017	\$105/500
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### BEER

Draft	\$90
Estrella Damm, Sapporo, Gambler's Gold, O'Hara's Stout, Estrella Damn Lemon	
Bottle	\$65
Corona, Tsingtao, Estrella Damm, The Artist IPA, Estrella Damm Inedit, The Artist Raspberry, Pressman's Apple Cider	



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## WINE BY BOTTLES

### BUBBLES

Champagne, Veuve Clicquot, France, NV	\$800
Champagne, Charles Heidsieck, Brut, France, NV	\$800
Champagne, Lanson Ivory Label, Demi-Sec, France, NV	\$1,000
Champagne, Ruinart, Blanc de Blancs, France, NV	\$1,400
Champagne, Dom Pérignon, Brut, France, 2009	\$2,500

### WHITE

Grüner Veltliner, Türk, Kremstal, Austria, 2014	\$550
Albarino, Pazo de Señorans, Rias Baixas, Spain, 2016	\$660
Pinot Grigio, Colterenzio, Südtirol-Alto Adige, Italy, 2017	\$550
Chenin Blanc, Voyager Estate, Margaret River, Australia, 2016	\$530
Grüner Veltliner, Schlosskellerei Gobelsburg, Kamptal, Austria, 2016	\$500
Sauvignon Blanc, Domaine Fouassier, Sancerre, France, 2016	\$620
Sauvignon Blanc, Wairau River, Marlborough, New Zealand, 2017	\$550
Riesling, Jostmeyer "Le Kottabe", Alsace, France, 2015	\$680
Chardonnay, Jean Loron, Mâcon-Villages, France, 2017	\$520
Chardonnay, JM Boillot, Montagny 1er Cru, Burgundy, France, 2015	\$880
Gewürztraminer, Dopff au Moulin, Alsace, France, 2017	\$530
Chardonnay, Simonnet-Febvre "Fourchaume," 1er Cru, Chablis, France 2012	\$1,100



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Gamay, Roux Père & Fils, Moulin-à-Vent, France, 2016	\$650
Pinot Noir, Château de Chamirey, Mercurey, France, 2015	\$880
Grenache Blend, Ferraton Père & Fils "Samorëns", Côtes-du-Rhône, France, 2016	\$520
Nerello Mascalese, Planeta Etna Rosso, Sicily, Italy, 2016	\$650
Sangiovese, Castello di Bossi, Chianti Classico Riserva, Italy, 2013	\$650
Touriga Nacional Blend, Quinta de Porrais, Douro, Portugal, 2015	\$500
Bordeaux Blend, Château Cantemerle, Haut Medoc, France, 2008	\$950
Cabernet Blend, Wirra Wirra "Church Block", McLaren Vale, Australia, 2016	\$580
Shiraz, Bleasdale "The Powder Monkey", Langhorne Creek, Australia, 2014	\$800
Malbec, Vistalba "Corte B", Mendoza, Argentina, 2015	\$630
Nebbiolo, Vietti "Castiglione", Barolo, Italy, 2013	\$1,000
Cabernet Blend, Lagacy Peak, China, 2011	\$950
Merlot, Nimbus, Valle De Casablanca, Chile, 2015	\$580
Cabernet Sauvignon, Warwick "The First Lady", Stellenbosch, South Africa, 2015	\$550

### ROSÉ

Grenache Blend, AIX, Provence, France, 2017	\$500
Moscato Rosé, Garnt Burge Aifresco Range, Barossa, Australia, 2017	\$520



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## SPIRITS

VODKA	
Stolichnaya	\$85
Ice Fox	\$100
Tito's	\$105
Belvedere	\$105
Grey Goose	\$115

GIN	
Tanqueray	\$85
Bombay Sapphire	\$95
Bombay East	\$105
Millers	\$110
Tanqueray No.10	\$120

RUM	
Havana Club 3yrs	\$85
Tonga Island Silver	\$95
Leblon Cachaca	\$95
Gosling's Black Seal	\$95
Flor de Cana 7yrs	\$110
Bacardi Oakheart	\$110
Mount Gay Eclipse	\$100
Bacardi 8yrs	\$110
Havana Club 7yrs	\$120
Dictator 12Yrs Rum	\$130
Ron Zacapa 23yrs	\$150

TEQUILA	
El Jimador Reposador	\$95
Patron XO Cafe	\$100
Don Julio Blanco	\$130
Patron Sliver	\$130
Don Julio Reposado	\$150
Don Julio Añejo	\$170

BRANDY AND COGNAC	
Remy Martin VSOP	\$110
Hennessy VSOP	\$110
Armagnac Extra vieil, Compte de Laffite	\$140
Hine XO	\$300
Hennessy XO	\$350



subject to 10% service charge  
BAR+LOUNGE+DECK

## SPIRITS

VODKA	
Stolichnaya	\$85
Ice Fox	\$100
Tito's	\$105
Belvedere	\$105
Grey Goose	\$115

GIN	
Tanqueray	\$85
Bombay Sapphire	\$95
Bombay East	\$105
Millers	\$110
Tanqueray No.10	\$120

RUM	
Havana Club 3yrs	\$85
Tonga Island Silver	\$95
Leblon Cachaca	\$95
Gosling's Black Seal	\$95
Flor de Cana 7yrs	\$110
Bacardi Oakheart	\$110
Mount Gay Eclipse	\$100
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## SPIRITS

### BLENDED SCOTCH

Johnnie Walker Black Label	\$100
HM The King	\$100
Chivas Regal 12yrs	\$100
Monkey Shoulder	\$110
Chivas Regal 18yrs	\$180
Johnnie Walker Blue Label	\$360

### SINGLE MALT SCOTCH

Glenfiddich 12yrs	\$120
Glenmorangie The Original	\$120
The Glenlivet 12yrs	\$120
Balvenie 12yrs	\$130
The Macallan 12yrs	\$140
Talisker 10yrs	\$140
Glenkinchie 12yrs	\$150
Glenmorangie Nectar D'Or	\$160
Glenfarclas 17yrs	\$200
Auchentoshan Three Wood	\$200
Ardbeg 10yrs	\$210
Glenmorangie 18yrs	\$210
Lagavulin 16yrs	\$260
The Macallan 18yrs	\$260
The Macallan 25yrs	\$840

### WHISKIES

Canadian Club	\$90
Jameson	\$90
Jack Daniel's Honey	\$100
Jack Daniel's	\$100
Maker's Mark	\$100
Wild Turkey 81	\$100
Woodford Reserve	\$120
Michter's Rye	\$130

### JAPANESE WHISKIES

Mars Maltage "Cosmo"	\$140
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