



GROUND COFFEE

精品咖啡

Freshly roasted by The Coffee Academics Hong Kong,
100% Arabica single origin coffee.
由本地咖啡品牌 The Coffee Academics Hong Kong 新鮮烘焙,
100% 阿拉比卡單品咖啡。

Choice of milk: whole / skimmed / soy / oat
可選擇全脂奶/脫脂奶/豆奶/燕麥奶

Ristretto / Espresso / Macchiato - 60

特濃咖啡 / 濃縮咖啡 / 瑪琪亞朵

Cold Brew - 90

冷萃咖啡

Double Espresso / Cappuccino - 80

雙份濃縮咖啡 / 泡沫咖啡

Latte / Americano

拿鐵 / 美式

French Press - 110

法式濾壓咖啡

Chocolate - 110

朱古力

Pour Over - 110

*Limited availability.

手沖咖啡

TEA BY TEA LEAVES

特選茗茶

Exclusive Seasonal Tea - 80

季節限定

Black Tea 紅茶 - 80

Thunderbolt Darjeeling 大吉嶺紅茶

English Breakfast 英式早餐茶

Lavender Earl Grey 薰衣草伯爵茶

Shanghai Rose 上海玫瑰茶

Masala Chai 印度香料茶

Amour 玫瑰紅茶

Pu-Erh 普洱

White Tea 白茶 - 80

Silver Leaf 銀針白毫

Organic Jasmine Pearl 茉莉龍珠

Oolong Tea 烏龍茶 - 80

Tieguanyin 鐵觀音

Osmanthus Flower 桂花烏龍茶

Herbal Tea 草本茶 - 80

Organic Chamomile Flowers 洋甘菊

Organic Vanilla Rooibos 雲呢拿博士茶

Pantone Classic Blue 蝶豆花茶

Peppermint 薄荷茶

Ginger Yuzu 柚子薑茶

Green Tea 綠茶 - 80

Imperial Dragonwell 龍井

Sencha Fukujyu Cha 煎茶

Cherry Blossom 櫻花茶

Organic Lychee 荔枝茶

Iced Tea 冰茶 - 80

Lemon Black Tea 檸檬紅茶

Hong Kong Milk Tea 港式奶茶

Signature Cold Brew Tea 冷萃茶

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SPARKLING TEA

Hojicha Sparkling Tea 焙茶氣泡茶 - by Saicho

A non-alcoholic cold brew sparkling tea made from selected green tea hails from the Shizuoka Prefecture.

The tea has a deep umami character and notes of nori seaweed, roasted hazelnut and delicate smoke.

此無酒精冷萃氣泡茶選用來自靜岡縣的精選綠茶製成，
具有濃鬱的鮮味，並帶有紫菜、烤榛子和煙燻的香氣。

150ml / 750ml

120 / 580

REFRESHERS

Kombucha 康普茶 - by Taboocha - 90

A sustainable homegrown collaboration.

Boost your immunity and healthy digestion with vitamins and probiotics found in the organic and 100% plant-based ingredients of Taboocha, Hong Kong's first kombucha brewery.

香港首家康普茶釀造商Taboocha大杯茶為香港麗晶酒店的本地可持續發展合作夥伴，
旗下茶品以100%植物成分製作而成，含有豐富維生素和益生菌，有助增強免疫力和促進消化。

Regent Exclusive Passionfruit Mint /

Goji Berry Ginger / Jasmine Green Tea

麗晶限定熱情果薄荷茶 / 枸杞薑茶 / 茉莉綠茶

Fresh Fruit Juice 果汁 - 80

Orange / Grapefruit / Watermelon / Apple

橙 / 西柚 / 西瓜 / 蘋果

Soft Drinks 汽水 - 70

Coke / Coke Zero / Sprite

可樂 / 無糖可樂 / 雪碧

Mineral Water 礦泉水 500ml / 750ml

Aqua Panna - Still 天然礦泉水 - 65 / 90

San Pellegrino - Sparkling 天然氣泡礦泉水 - 65 / 90

Perrier 天然氣泡礦泉水(330ml) - 55

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ALL DAY FAVOURITES

Revel in Regent Hong Kong's awe-inspiring views of Victoria Harbour and the Hong Kong skyline, while satisfying your craving for all-time favourite dishes with our chefs' refined adaptations.

SALADS

沙律

Caesar Salad - 190

Romaine lettuce, Caesar dressing, parmesan, croutons,
applewood bacon

凱撒沙律

Grilled organic chicken fillet 配有機雞柳 - 220

Smoked salmon 配煙三文魚 - 260

Thai Salad with Tiger Prawns - 250

Heart of palm, papaya & pomelo,
coriander, peanuts, Thai dressing

泰式虎蝦沙律

Farm Fresh Organic Heirloom Tomato - 250

Burrata cheese, basil, watermelon

有機原種蕃茄布拉塔芝士沙律

SANDWICHES & BURGERS

三文治及漢堡

All served with your choice of French fries or green salad

所有三文治及漢堡均可選配薯條或沙律

The Classic Club - 280

English bacon, turkey, ham, egg, lettuce, Swiss cheese, white toast

公司三文治

Wagyu Beef Cheeseburger - 298

Australian wagyu, applewood bacon, comté cheese, pickles,
tomato, lettuce, mustard, ketchup

和牛芝士漢堡

Blue Crab & Tiger Prawn Cheeseburger - 268

Avocado, comté cheese, sweet chilli ketchup

藍蟹及虎蝦芝士漢堡

Croque Monsieur - 280

Ham, cheddar

芝士火腿三文治

Grilled Vegetable Bruschetta & Confit Tuna - 190

Black olives, balsamic

意式蔬菜烤麵包及油封吞拿魚

Lobster Thermidor Bun - 348

Black truffle, mushroom, cheese sauce

焗芝士醬龍蝦包

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WESTERN
COMFORT
FOOD

西式風味

Seafood Paella - 368
Chorizo, chicken wings, seafood
西班牙海鮮飯

Organic Tomato and Basil Penne - 260
Add burrata cheese 配布拉塔芝士 - 358
有機蕃茄羅勒長通粉

Seafood Linguine - 348
Garlic, pasley
海鮮扁意粉

Fish & Chips - 290
Seaweed mayonnaise
炸魚薯條

Wagyu Beef Tartare - 280
Capers, shallot, confit egg
生和牛肉他他

Cheese Selection
M. 220 / L. 340
Fruit chutney, sourdough bread
芝士拼盤

Iberico Ham Platter
M. 190 / L. 310
Sourdough bread, jalapeño, sun-dried tomatoes
伊比利亞火腿拼盤

French Fries 炸薯條
Sea salt 海鹽 - 95
Truffle 松露醬 - 110

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ASIAN
COMFORT
FOOD

亞洲風味

Wonton Noodle Soup - 220

Pork, shrimp dumplings with egg noodles
雲吞麵

Hainanese Chicken Rice - 330

Poached chicken, ginger flavoured rice, chicken broth
海南雞飯

Laksa Lemak - 290

Rice & yellow noodles topped with prawns, sliced fish cake, fish balls, boiled egg,
scallops, bean curd puffs in spicy coconut gravy soup
喇沙湯麵

Wok-fried Black Angus Beef Noodles - 250

Sliced beef, onion, bean sprouts with rice noodles
安格斯牛肉炒河粉

Asian Vegetable Lettuce Wraps - 245

Lotus root, choy sum, carrot, sweet corn, yam beans,
Chinese mushroom, dried bean curd, sugar peas,
cashew nuts, rice noodles, Chinese fried dough
素食生菜包

Garoupa Rice Vermicelli with Fish Bouillon - 285

Garoupa, fish bean curd, angeled luffa,
shimeji mushroom, coriander
鮮石斑魚湯米粉

Chicken Tandoori Cumin Rice - 280

Condiments
印度香料烤雞飯

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DESSERTS

甜品

The Regent Dessert Collection

Indulge in Pastry Chef Andy Yeung Cheuk Yin's seasonal creations showcased in our vitrine.

探索行政糕點總廚楊焯賢(Andy Yeung)於大堂酒廊玻璃廚櫃中展示的一系列季節性特色糕點。

Signature Desserts - Your choice of 3 - 180
精選糕點 - 自選三件

Homemade Ice Cream & Sorbet - 3 scoops of your choice - 150
自家製雪糕及雪葩 - 自選三球

Ice cream- vanilla / chocolate / coffee

Sorbet- mango / strawberry / lemon

雪糕 - 雲呢拿 / 朱古力 / 咖啡

雪葩 - 芒果 / 士多啤梨 / 檸檬

Affogato - 120

Espresso, vanilla ice cream

雲呢拿雪糕咖啡

Tahitian Vanilla Mille-feuille - 120

Sea salt caramel

大溪地拿破崙蛋糕

Intense Mekonga - 150

70% dark chocolate cream, freshly baked choux puff

朱古力泡芙

Japanese White Peach Melba - 120

Vanilla ice cream, raspberry coulis

日本白桃梅爾芭

Seasonal Fruit Platter - 150

時令鮮果拼盤

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EVENING OFFERS

As the skyline transforms into a spellbinding kaleidoscope on Victoria Harbour, ignite an evening of enchanting discovery over all-time favourite dishes and inspired apertivos paired with intriguing selections from small Champagne Houses.

FAVOURITES

特式小食

Perseus Caviar 魚子醬 30g / 50g

No.2 Superior Oscietra - 828 / 1,388

No.5 Gueldenstaedtii - 928 / 1588

Selection of Oysters 精選生蠔

Half dozen 6隻 - 380

One dozen 12隻 - 720

3-Way Marinated Market Fish - 328

Tuna tartare, smoked salmon, cured hamachi

3式魚生

Korean Style Spicy Plancha Fresh Squid - 218

Korean chilli, kimchi

韓式辣味烤魷魚及泡菜

Prawn Tempura & Crispy Seaweed Rice - 188

Seaweed mayonnaise

炸蝦天婦羅及脆紫菜飯

Baked Blue Crab & Gueldenstaedtii Caviar - 268

Cumin, eggplant, onion, cheese sauce

焗藍蟹蓋及魚子醬

Chicken Skewers - 188

Mango chutney, tandoori sauce

烤雞肉串

Lamb Kofta Kebab - 208

Pita bread

中東烤羊肉串

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BEVERAGES

BOTANICALS

The below collection is paired with tonics from London Essence Co.

By using distilled botanicals essences, these tonics are delicately light with naturally sourced sweetness, resulting in a more sophisticated flavor profile that flatters discerning palates and allows the distinct notes of all range of botanical drinks to express through.

The Botanist - 150
Grapefruit & rosemary tonic

G'Vine Floraison- 150
Blood orange & elderflower tonic

The Hakuto- 130
Grapefruit & rosemary tonic

N.I.P Rare Dry- 150
Original Indian tonic

Tanqueray no.TEN- 150
Grapefruit & rosemary tonic

Citadelle Original- 130
Grapefruit & rosemary tonic

Hendrick's- 150
Original Indian tonic

Monkey 47- 250
Grapefruit & rosemary tonic

Peddlers- 130
Blood orange & elderflower tonic

Widges- 130
Original Indian tonic

LONDON ESSENCE

70

Original Indian tonic
Blood orange & elderflower tonic
Grapefruit & rosemary tonic

Spicy ginger beer
Delicate ginger ale
Soda water
Peach & jasmine crafted soda

COCKTAILS

SIGNATURES

180

Aztec Plum

Arquitecto blanco tequila, umeshu, white peach & jasmine soda

Honeysuckle Soda

Calvados, framboise, white peach & jasmine soda

Late Coffein

Bourbon, luxardo espresso, agave, oat

Rossi & Amaro

Ratafia Rossi la rossa, diplomatico reserva, chocolate bitters, cranberry

Forget Me Not

Chamomile widges gin, sherry, orange bitters, rinomato bianco, crème de cacao blanc

Kick Cassis

Plantation 5 rum, grand marnier, cassis, ginger, citrus

Agave Smash

Arquitecto blanco tequila, dr. hostetter's, raspberry, basil, citrus

Lavender Hill

Lavender tried & true vodka, cointreau, blueberry syrup, citrus

NO ABV COCKTAILS

145

Golden Victoria Smash

Mango juice, lemon, coconut, fresh mint leaves

Piña Tart Fizz

Pineapple juice, lime basil syrup, soda

Delta Spice Island

Lime, spiced pear syrup, ginger beer

SEI BELLISSIMI

A revival of the Italian classic sparkling cocktail

Available without alcohol

150ml / 750ml

130 / 630

Bellini

Belli•no Zero ABV

BEER

Gweilo (Hong Kong Craft Brewed)

A home-grown collaboration

Our beverage team has crafted our beer selections in collaboration with Gweilo Beer, the first high quality craft brewery in Hong Kong. Redefining the essence of craft beer - what it tastes like and how it's brewed - Gweilo Beer has a much-loved Hong Kong range, brewed for the local palate.

Our hand crafted Regent Hong Kong brew is the refreshing culmination of passionate people sharing a common interest.

85

Pilsner

Pale Ale

NON-ALCOHOLIC BEER

Peroni Nastro Azzurro 0.0% - 85

BY THE GLASS

CHAMPAGNE

NV, Chartogne-Taillet, Sainte Anne Brut	150ml / 750ml 220 / 1,080
2018, Philippe Lancelot, Les Hauts d'Épernay Extra Cuvée Brut Nature	310 / 1,480

ROSÉ CHAMPAGNE

NV, Paul Bara, Grand Rosé de Bouzy Grand Cru Brut	260 / 1,250
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WHITE WINE

FRANCE

2020, Famille Hugel, Estate Gewurztraminer, Alsace	160 / 760
2020, Christophe et Fils, Chablis 1er Cru Fourchaume, Burgundy	210 / 990

GERMANY

2022, Thörle, Riesling Feinherb, Rheinhessen	150 / 730
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NEW ZEALAND

2023, Craggy Range, Te Muna Sauvignon Blanc, Martinborough	140 / 680
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SOUTH AFRICA

2022, David & Nadia, Chenin Blanc, Swartland	180 / 860
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ROSÉ WINE

JAPAN

2022, Grace Wine,
Rose, Yamanashi 160 / 760

RED WINE

FRANCE

2019, Philippe Leclerc,
Bourgogne Les Bons Bâtons, Burgundy 220 / 1,050

2017, Château La Croix,
Pomerol, Bordeaux 240 / 1,150

ITALY

2019, Fontanabianca,
Barbaresco, Piedmont 170 / 820

SPAIN

2016, Luis Cañas,
Rioja Reserva, Rioja 150 / 730

AUSTRALIA

2020, Leeuwin Estate,
Art Series Shiraz, Margaret River 190 / 910



CHAMPAGNE COLLECTION

A DISCOVERY OF GROWER CHAMPAGNES

Explore our curated collection of Grower Champagnes — a bespoke showcase of the diversity of flavours and styles found throughout the Champagne region. Crafted by grape growers and their families, these artisanal Champagnes embody the full character of their own vineyards and reflect the distinct expression and style of their unique terroir and viticulture.

MONTAGNE DE REIMS

NV Chartogne-Taillet, Sainte Anne Brut 1,080

Composition: 50% Chardonnay, 45% Pinot Noir, 5% Pinot Meunier

Dosage: 5 g/L

Broad and creamy, with high-toned aromatics, medium to full-bodied, broad and fleshy, with a generous core of tangy fruit, ripe acids, a refined mousse and a long, flavorful finish

NV Paul Bara, Grand Rosè de Bouzy Grand Cru Brut 1,250

Composition: 80% Pinot Noir, 20% Chardonnay

Dosage: 8 g/L

Aged 4 years on lees. The red fruit aromas are full and expansive on the palate, combined with a silky harmony and grace, and it finishes with a lovely perfume of sweet cherries.

NV Vilmart & Cie, Grand Cellier 1er Cru Brut 1,350

Composition: 70% Chardonnay, 30% Pinot Noir

Dosage: 8 g/L

This wine develops a fine, elegant and long-tasting mousse. On the first nose, the wine reveals white flower aromas (honeysuckle, lilac), citrus notes as well as fresh butter and cream. The wine reveals spicy notes of ginger, lemongrass, which were unsuspected until then.

NV David Leclapart, L' Amateur Blanc de Blancs Extra Brut 1,490

Composition: 100% Chardonnay

Dosage: 0 g/L

Such lifted aromatics: chalk-dusted lemon peel, spiced pear and white flowers. Ripe and fruit-forward but bracing in its minerality. This vinous bubbly is crystalline, vivacious and already delicious. On the palate it is complex, fresh and very mineral.



- NV Eric Rodez, Blanc de Noirs Brut 1,530
Composition: 100% Pinot Noir
Dosage: 4 g/L
This champagne has a sustained gold color. The powerful nose is marked by red fruits with hints of dried fruit and candied fruit. The palate is powerful and muscular all-in balance with freshness.
- NV Egly-Ouriet, Les Vignes de Vrigny 1er Cru Brut 1,580
Composition: 100% Pinot Meunier
Dosage: 2 g/L
Dosage after 36 months on the lees. A rich nose of roasted nut and a fine, pointillist bead carrying notes of dried raspberry, white truffle, quince paste, chamomile and oyster shell. Soft orange peel acidity and a tang of salinity keep this fresh on the palate and drive the long, creamy finish.
- 2015 A. Margaine, Special Club 1er cru Blanc de Blancs Brut 1,600
Composition: 100% Chardonnay
Dosage: 8 g/L
Minimum 66 months on lees. Meyer lemon, toasted macadamia nuts, bee pollen and white flowers. Medium to full-bodied, fleshy and enveloping, with brisk acids and a fine but youthfully frothy mousse, it's charming and precise, concluding with a beautifully defined finish.
- 2015 Paul Bara, Special Club Grand Cru Brut 2,180
Composition: 70% Pinot Noir, 30% Chardonnay
Dosage: 7g/L
Ages in bottle for 5 years before release. On the nose: notes of chalk, hazelnut, acacia honey, pruned almond, white vine peach and lychee. The palate reveals hints of Menton lemons and Florida grapefruit with a hint of bergamot. Superb finish and mineral accompanied.
- 2013 Bruno Paillard, Blanc de Blancs Extra Brut 2,250
Composition: 100% Chardonnay
Dosage: 0 g/L
Blend of two parcels: Meunier from La Rue des Noyers, Pinot Noir from a small parcel at the bottom of the hill which Benoît planted using massale selection of Pommard clones from Burgundy. Energetic lift of lemon misty zest, pretty white flowers, fresh salinity, morning toast, intense, vibrant, driving minerality.
- NV Jérôme Prévost, La Closerie Fac-Simile Rosé Extra Brut 5,680
Composition: 100% Pinot Meunier
Dosage: 0g/L
An aroma of red berries, plums and spices mingled with freshly baked bread and dried white flowers. Medium to full-bodied, fleshy and sapid, with delicate structure and an enveloping core of irresistibly succulent fruit, lively acids and a long, saline finish.

VALLÉE DE LA MARNE

NV Laherte Freres, Ultradition Extra Brut 880

Composition: 60% Pinot Meunier, 30% Chardonnay, 10% Pinot Noir

Dosage: 4.5 g/L

An aroma of crunchy red apple, brown pear, and dewy florals with a touch of almond. Ripe and abundant on the palate, stone fruits combine with apple and pear, from Chardonnay provides a cleansing citrus acidity. A glorious parade of saline minerals, maraschino cherry and chalk frame the fine finish.

2019 Tellier, Les Massales Extra Brut 950

Composition: 55% Chardonnay, 20% Pinot Noir, 25% Pinot Meunier

Dosage: 4 g/L

The first nose displays notes of plum, almond, and dried flowers, the wine slowly unfolds around bread and butter notes. Upon aeration, the expressive maturity is highlighted by exquisite aromas of baked apples, marzipan and quince jelly, accompanied by slightly "meaty" base notes.

NV Frédéric Savart,
L'Ouverture 1er Cru Blanc de Noirs Extra Brut 1,350

Composition: 100% Pinot Noir

Dosage: 4 g/L

The NV L'Ouverture Premier Cru Brut offers very clear and lovely aromatics of Pinot fruit on the nose. Coming from younger vines on sandy soils gives this wine elegance and finesse. This is a delicately fruity Champagne with a firm structure and great transparency. It is light, but serious.

NV Benoît Déhu, 'Initiation' Brut Nature 1,550

Composition: 77% Pinot Meunier, 23% Pinot Noir

Dosage: 4.5 g/L

Lively and precise, with a crystalline and limpid attack, diffusing a beguiling salinity. There is almost a minty freshness on the palate, accompanied — as the wine opens up — by a slightly fleshy fruitiness plums which evolves towards roasted hazelnuts. It benefits from seven years ageing on the lees and a further 12 to 18 months of rest after disgorgement.

NV Françoise Bedel, Entre Ciel et Terre Brut 1,780

Composition: 50% Pinot Meunier, 30% Pinot Noir, 20% Chardonnay

Dosage: 4.4 g/L

French word meaning between sky and earth. It is minimum 7 years on lees, an exotically perfumed bouquet displays floral honey, poached pear, red currant, white flowers and chalky minerals. A hint of toasted nuts onto the palate, adding depth to lively blood orange and orchard fruit flavors.

2013 Roger Coulon, Blanc de Noirs Extra Brut 2,280

Composition: 50% Pinot Noir, 50% Pinot Meunier

Dosage: 3 g/L

Aged for 5 years prior to disgorgement. Straw yellow. Fruity aromas on the nose, accompanied by hints of bread crust, cherry, acacia, plums, redcurrant, dried black raspberry, and honeysuckle glide out of the glass, followed by crushed stones, oyster shell, hazelnut, and subtle notes of exotic spice finish.

CÔTE DES BLANC

NV Diebolt-Vallois, Brut Rosé 1,150

Composition: 63% Pinot Noir, 27% Chardonnay, 10% Pinot Meunier

Dosage: 3 g/L

A lovely pale crimson color. A complex aroma set of savory clotted cream, spices, light minerality, soft red fruits, and sugar plums. Offers abundant red fruit aromas: raspberries, red currants and wood strawberries. There's pristine strawberry flavor at its core, surrounded by accents of red grapefruit, blood orange and fennel

NV Pierre Peters, Cuvée de Réserve, Blanc de Blancs Brut 1,190

Composition: 100% Chardonnay

Dosage: 6-7 g/L

Aged 24 months of the lees. This elegant and fine wine is clear and pretty intense on the nose, delicious aromas of citrus and white fruit blend with notes of fresh nuts and then creamier notes. Rich and powerful and yet structured on the palate.

2012 Claude Cazals, Grand Cru Blanc de Blancs Extra Brut 1,350

Composition: 100% Chardonnay

Dosage: 4 g/L

It was aged for nearly 10 years. A fruity note of lemon and citrus fruits, the first nose is fresh, and the second nose is sweeter, brioche and honeyed, a superb Champagne expression. On the palate, this is a harmonious and mineral champagne where we find the terroir through fruity and iodized notes.

2018 Philippe Lancelot,
Les Hauts d'Épernay Extra Cuvée Brut Nature Grand Cru 1,480

Composition: 48% Chardonnay, 35% Pinot Noir, 17% Pinot Meunier

Dosage: 1 g/L

The grapes come from vines aged 35 to 50 years old, and planted in the Épernay terroir. This vintage was harvested at optimal maturity, vinified in vats and oak barrels, with very little sulfur and very lightly dosed to preserve the natural balance of the wine.

NV Agrapart & Fils, Terroirs Blanc de Blancs Extra Brut 1,650

Composition: 100% Chardonnay

Dosage: 5 g/L

Terroirs is 100% Chardonnay from two vintages with all fruit sourced from Grand Crus Avize, Oiry, Cramant and Oiry. This is the perfect aperitif Champagne — delicate, elegant with a beautiful lifted perfume of golden delicious apples and lilac. On the palate has a wonderful sense of umami; crisp and fresh with a long finish

CÔTE DES BLANC

2015 Pierre Peters,

Cuvée Spéciale Les Chétillons Blanc de Blancs Brut

5,580

Composition: 100% Chardonnay

Dosage: 5 g/L

Les Chetillons is a small area that lies on an east-northeast facing hillside in Le Mesnil-sur-Oger. Each of the three parcels from 'Les Chetillons' was vinified separately. On the nose it has an impressive aromatic richness, with aromas of spring flowers, white fruits, and citrus notes. The palate is vibrant with bright, fresh acidity and a delicate persistent mousse.

NV Jacques Selosse, Mareuil-Sur-Ay Sous le Mont Extra Brut 8,580

Composition: 100% Pinot Noir

Dosage: 0.5 g/L

Jacques Selosse is probably one of the superstars in Champagne in recent years and prices are skyrocketing with many chasings after their bottles. It is intensely aromatic, a rich aromatic bouquet of slightly oxidised notes, stewed apple and gingerbread, delicate and quite understated, with tons of finesse and impeccable balance.

CÔTE DE SÉZANNE

NV Jeauxnaux-Robin, Fil de Brume Brut Nature

990

Composition: 80% Chardonnay, 20% Pinot Noir

Dosage: 0 g/L

The Côte de Sézanne is one of the least visited and underrated areas in Champagne. This champagne shows a lively bouquet of lemon oil, smoky green apples and oyster shell. On the palate, it's medium to full-bodied, racy and incisive, built around a bright spine of ripe but assertive acidity, with a pinpoint mousse and a mouthwateringly chalky finish.

NV Ulysse Collin, Les Maillons Blanc de Noirs Extra Brut

3,880

Composition: 100% Pinot Noir

Disgorged in 2023 after 36 months in tirage, it is based on the 2019 vintage, with 36 Months ageing on lees. Full of sweet mirabelle plum, honeycomb, orange oil, bee pollen and spices, it's full-bodied with a satiny attack that segues into a vinous, mid-palate complemented by a fine, pillowy mousse.

CÔTE DES BAR

2019 Remi Leroy, Blanc de Noirs Extra Brut 1,250

Composition: 100% Pinot Noir

Dosage: 1 g/L

Dark berries on the nose mingle with mushroom and cinnamon, subtle marron glacé nuttiness and sourdough toast. Slightly tighter in its aromatics on the palate, driving into grapefruit and toast points. Wild strawberry returns on the back, along with a grounding earthiness. Medium bodied, with medium acidity throughout.

NV Vouette & Sorbée, Fidèle Brut Nature 1,280

Composition: 100% Pinot Noir

Dosage: 0 g/L

The wine spends 15 months on less. It's growing on Kimmeridgian soils (same as Chablis) with dried cherry fruit and a savory, herbal intensity. The Pinot is very much alive in the glass in a rich, textured Champagne loaded with class and elegance. Dried pears, marzipan, dried flowers and licorice flesh beautifully.

2011 Moutard Père & Fils, Cuvée des 6 Cépages Brut 1,350

Composition: 1/6 each of Chardonnay, Pinot Noir, Pinot Meunier, Arbanne, Pinot Blanc, Petit Meslier

Dosage: 7 g/L

This was interesting and unique, blended 6 kinds of official grapes which is how Champagne was traditionally made in the 1800's. A rich aromatic richness on a nose, fruity, creamy notes. On palate, Mandarin oranges with a bit of ginger. Not a lot of acid but enough to pull it together. Great finish.

NV Roses de Jeanne, Cote de Val Vilaine Blanc de Noirs Brut 3,280

Composition: 100% Pinot Noir

Dosage: 0 g/L

Harmonious and elegant. Aromas of sweet citrus. Palate is bright for a Pinot Noir, with a dry and slightly lemony long finish. The wine reveals delicious notes of stone and red fruit, balanced by some floral hints, and a wonderful mineral quality enhances the full flavour and creaminess.

1988 Fleury, Siecle d'Or Brut 3,480

Composition: 55% Pinot Noir, 45% Chardonnay

Dosage: 4-6 g/L

Deep yellow color. Clearly evident house style of oxidized, brown buttered, maltose and lemon peel. Very fine and weak bubbles. It developed aromas of walnut and moss. Vin jaune and candied orange. Same profile on the palate with extra honey.

BY THE BOTTLE

Discover a curated selection of wines from around the world on our wide-ranging list, available upon request; and allow our beverage team to propose enticing food and wine pairings to elevate your dining experience.

WHITE WINE

2023 La Spinetta, Biancospino Moscato d'Asti, Piedmont, Italy	650
2021 Jean-Louis Chave Selection, Saint-Joseph Circa, Rhône Valley, France	780
2021 Palacios Remondo, Rioja Plácet Valtomelloso, Rioja, Spain	890
2021 Pieropan, La Rocca Soave Classico, Veneto, Italy	920
2022 Moss Wood, Sémillon, Margaret River, Australia	930
2021 Domaine Feuillat-Juillot, Montagny 1er Cru Cuvée Les Vignes de Françoise, Burgundy, France	990
2022 Cakebread Cellars, Chardonnay, Napa Valley, United States	1,090
2022 François Cotat, Sancerre les Caillottes, Loire Valley, France	1,150
2021 Joh. Jos. Prüm, Wehlener Sonnenuhr Riesling Spätlese, Mosel, Germany	1,190
2021 Georges Vernay, Condrieu Les Terrasses de L'Empire, Rhône Valley, France	1,580
2018 OO Wines, Chardonnay VGW, Oregon, United States	1,780
2018 Domaine du Château de Meursault, Meursault 1er cru Les Charmes Dessus, Burgundy, France	2,280
2018 Domaine François Carillon, Puligny-Montrachet 1er Cru Les Perrières, Burgundy, France	2,580
2017 Y de Château d'Yquem, Bordeaux, France	3,980

ROSÉ WINE

2022 Domaine de Terrebrune Bandol, France	730
2021 Château du Galoupet Côtes de Provence, France	1,280

RED WINE

2016 Two Hands, Bella's Garden Shiraz, Barossa Valley, Australia	880
2021 Domaine Drouhin Dundee Hills Pinot Noir, Oregon, United States	900
2020 Borgogno, No Name, Langhe, Piedmont, Italy	930
2020 Alto Moncayo, Veraton Garnacha, Aragón, Spain	950
2019 Château le Puy, Emilien, Bordeaux, France	1,030
2013 Bacalhoa, Quinta do Carmo Reserva Tinto, Alentejo, Portugal	1,090
2020 Domaine du Banneret, Châteauneuf-du-Pape, Rhône Valley, France	1,180
2018 Fürst, Bürgstadter Spätburgunder, Franken, Germany	1,250
2018 Pian delle Vigne, Brunello di Montalcino, Tuscany, Italy	1,380
2017 Stonestreet, Estate Cabernet Sauvignon, Alexander Valley, United States	1,450
2019 Marchand Tawse, Pommard Les Saussilles, Burgundy, France	1,580
2020 Domaine Bruno Clair, Chambolle-Musigny Les Verailles, Burgundy, France	2,280
1998 Château Gruaud Larose, Saint-Julien, Bordeaux, France	2,500
NV Opus One, Overture, Napa Valley, United States	2,980

SPIRITS

All pours are 5cl

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Citadelle Original / The Hakuto / Peddlers / Widges	130
The Botanist / G'Vine Floraison / Hendrick's / Tanqueray No. TEN / N.I.P Rare Dry	150
Monkey 47	250

VODKA

Belvedere / Ketel One / Tried & True / Chopin	130
Beluga Noble	180
Beluga Gold Line / Petrossian Caviar	350

RUM

Plantation 3 Star White / Plantation Original Dark	130
Plantation Barbados 5 Years / Diplomático Reserva Exclusiva	150
Plantation XO 20th Anniversary	220

WHISKY

SCOTCH, BLEND

Mackintosh Blended Malt Whisky	150
Johnnie Walker Blue Label	380

SCOTCH, SINGLE MALT

Glenmorangie Original 10 Years	150
Talisker 10 Years / Glenfiddich 15 Years	180
Lagavulin 16 Years / Highland Park 18 Years	250
The Macallan 12 Years, Sherry Oak	180
The Macallan 18 Years, Sherry Oak	480
The Macallan 25 Years, Sherry Oak	1,980

IRISH

Jameson	130
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JAPANESE

Nikka from the Barrel	180
Hibiki Japanese Harmony	250
Ichiro's Malt Double Distilleries Pure Malt	450
Yamazaki 12 Years	480
Hibiki 17 Years	890
Hibiki 21 Years	1,250

AMERICAN

Rebel Yell Kentucky Straight Bourbon/ Wild Turkey 101 Kentucky Straight Bourbon / Knob Creek Kentucky Straight Bourbon	150
Michter's US*1 Single Barrel Straight Rye / Michter's US*1 Small Batch Bourbon	180
Basil Hayden's Kentucky Straight Bourbon	230

TEQUILA & MEZCAL

Arquitecto Blanco Tequila / Patrón Reposado / Patrón Silver	150
Casamigos Reposado / Alipus San Juan del Rio Blanco Mezcal	180
Patrón Añejo	250
Don Julio Añejo 1942	450

BRANDY

COGNAC

Pierre Ferrand Original 1840	150
Pierre Ferrand Reserve 20 Years	250
Hennessy XO	380
Remy Martin XO	450
Hennessy Paradis	1,880

ARMAGNAC

L'Apothicaire de l'Armagnac Colombard 2001	180
Domaine d'Aurensan 1998	420

CALVADOS

Michel Huard, Calvados Hors D'Age	200
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