



GROUND COFFEE

精品咖啡

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

Double Espresso / Cappuccino / Latte / Americano 80
雙份濃縮咖啡 / 泡沫咖啡 / 拿鐵 / 美式

Cold Brew 90
冷萃咖啡

French Press 110
法式濾壓咖啡

Pour Over 110
**Coffee bean selection subject to availability.*
手沖咖啡

Chocolate 110
朱古力

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 Passion Fruit Mint / Jasmine Green Tea / Seasonal Favourite
麗晶限定熱情果薄荷茶 / 茉莉綠茶 / 季節限定

Fresh Fruit Juice 新鮮果汁 80
Orange / Grapefruit / Watermelon / Apple
橙 / 西柚 / 西瓜 / 蘋果

Soft Drinks 汽水 70
Coke / Coke Zero / Sprite / Ginger Beer
可樂 / 無糖可樂 / 雪碧 / 薑啤

Mineral Water 礦泉水 330ml 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 55

TEA BY TEA LEAVES

特選茗茶

Exclusive Seasonal Tea 季節限定	80
Black Tea 紅茶 Thunderbolt Darjeeling / English Breakfast / Lavender Earl Grey Shanghai Rose / Masala Chai / Amour / Pu-Erh 大吉嶺紅茶 / 英式早餐茶 / 薰衣草伯爵茶 上海玫瑰茶 / 印度香料茶 / 玫瑰紅茶 / 普洱	80
White Tea 白茶 Silver Leaf / Organic Jasmine Pearl 銀針白毫 / 茉莉龍珠	80
Oolong Tea 烏龍茶 Tieguanyin / Osmanthus Flower 鐵觀音 / 桂花烏龍茶	80
Herbal Tea 草本茶 Organic Chamomile Flowers / Organic Vanilla Rooibos Pantone Classic Blue / Peppermint / Ginger Yuzu 洋甘菊 / 雲呢拿博士茶 / 蝶豆花茶 / 薄荷茶 / 柚子薑茶	80
Green Tea 綠茶 Imperial Dragonwell / Sencha Fukujyu Cha / Cherry Blossom / Organic Lychee 龍井 / 煎茶 / 櫻花茶 / 荔枝茶	80
Iced Tea 冰茶 Lemon Black Tea / Hong Kong Milk Tea / Signature Cold Brew Tea 檸檬紅茶 / 港式奶茶 / 冷萃茶	80

SPARKLING TEA

	150ml / 750ml
Hojicha Sparkling Tea - by Saicho 焙茶氣泡茶	120 / 580

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.

SALAD

沙律

Caesar Salad	190
Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Crouton, 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 Prawn	250
Heart of Palm, Papaya, Pomelo, Coriander, Peanut, 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	

SANDWICH & BURGER

三文治及漢堡

All served with your choice of French Fries or Organic Mixed Salad
所有三文治及漢堡均可選配薯條或沙律

Club Sandwich	280
English Bacon, Turkey, Ham, Egg, Lettuce, Swiss Cheese, White Toast	
公司三文治	
Wagyu Beef Cheese Burger	298
Australian Wagyu, Applewood Bacon, Comté Cheese, Pickle, 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 Cheese	
芝士火腿三文治	
Grilled Vegetables Bruschetta & Confit Tuna	190
Black Olives, Balsamic Vinegar	
意式蔬菜烤麵包及油封吞拿	
Lobster Thermidor Bun	348
Black Truffle, Mushroom, Cheese Sauce	
焗芝士醬龍蝦包	

WESTERN COMFORT FOOD

西式風味

Seafood Paella Chorizo, Chicken Wings, Seafood 西班牙海鮮飯	368
Organic Tomato and Basil Penne Mozzarella Cheese, Parma Ham, Rocket, Tomato 有機蕃茄羅勒長通粉	260
Burrata Cheese 配布拉塔芝士	358
Seafood Linguine Garlic, Parsley 海鮮扁意粉	348
Fish & Chips Seaweed Mayonnaise 炸魚薯條	290
Wagyu Beef Tartare Capers, Shallot, Confit Egg 生和牛肉他他	280
Cheese Selection - M. / L. Fruit Chutney, Sourdough Bread 芝士拼盤	220 / 340
Iberico Ham Platter - M. / L. Sourdough Bread, Jalapeño, Sun-dried Tomatoes 伊比利亞火腿拼盤	190 / 310
French Fries - Sea Salt / Truffle 炸薯條 - 海鹽 / 松露醬	95 / 110

ASIAN COMFORT FOOD

亞洲風味

Wonton Noodle Soup Pork & Shrimp Dumplings, Egg Noodle 港式雲吞麵	220
Hainanese Chicken Rice Poached Chicken, Ginger Flavoured Rice, Chicken Broth 海南雞飯	330
Laksa Lemak Vermicelli & Egg Noodle, Prawn, Fish Cake, Fish Ball, Boiled Egg, Scallop, Bean Sprout, Bean Curd Puff in Spicy Coconut Gravy Soup 喇沙湯麵	290
Wok-fried Black Angus Beef Noodle Sliced Beef, Onion, Bean Sprout, Rice Noodle 安格斯牛肉炒河粉	250
Asian Vegetarian Lettuce Wrap Lotus Root, Choy Sum, Carrot, Sweet Corn, Yam Bean, Chinese Mushroom, Dried Bean Curd, Sugar Pea, Cashew Nut, Rice Noodle, Chinese Fried Dough 素食生菜包	245
Garoupa Rice Vermicelli with Fish Bouillon Garoupa, Fish Bean Curd, Angled Luffa, Shimeji Mushroom, Coriander 鮮石斑魚湯米粉	285
Chicken Tandoori Cumin Rice Condiments 印度香料烤雞飯	280

DESSERT

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 精選糕點 - 自選三件	180
Homemade Ice Cream & Sorbet - 3 scoops of your choice 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	150
Affogato Espresso, Vanilla Ice Cream 雲呢拿雪糕咖啡	120
Tahitian Vanilla Mille-feuille Sea Salt Caramel 大溪地拿破崙蛋糕	120
Intense Mekong 70% Dark Chocolate Cream, Freshly Baked Choux Puff 朱古力泡芙	150
Japanese White Peach Melba Vanilla Ice Cream, Raspberry Coulis 日本白桃梅爾芭	120
Seasonal Fruit Plate 時令鮮果拼盤	150

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 - 30g / 50g 魚子醬	
No.2 Superior Oscietra	828 / 1,388
No.5 Gueldenstaedtii	928 / 1,588
Fresh Seasonal Oyster 新鮮生蠔	
Half Dozen 6 隻	380
One Dozen 12 隻	720
3-Way Marinated Market Fish Tuna Tartare, Smoked Salmon, Cured Hamachi 三式魚生	328
Korean Style Spicy Plancha Fresh Squid Korean chilli, Kimchi 韓式辣味烤魷魚及泡菜	218
Prawn Tempura & Crispy Seaweed Rice Seaweed Mayonnaise 炸蝦天婦羅及脆紫菜飯	188
Baked Blue Crab & Gueldenstaedtii Caviar Cumin, Eggplant, Onion, Cheese Sauce 焗藍蟹蓋及魚子醬	268
Chicken Skewers Mango Chutney, Tandoori Sauce 烤雞肉串	188
Lamb Kofta Kebab Pita Bread 中東烤羊肉串	208

BEVERAGES

BOTANICALS

Our 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 flavour profile that allows the distinct notes of each botanical drink to be fully expressed.

Citadelle Original Grapefruit & Rosemary Tonic	130
Peddlers Blood Orange & Elderflower Tonic	130
The Hakuto Grapefruit & Rosemary Tonic	130
Widges Original Indian Tonic	130
G'Vine Floraison Blood Orange & Elderflower Tonic	150
Hendrick's Original Indian Tonic	150
Sabatini Original Indian Tonic	150
Tanqueray no.TEN Grapefruit & Rosemary Tonic	150
The Botanist Grapefruit & Rosemary Tonic	150
Monkey 47 Grapefruit & Rosemary Tonic	250
LONDON ESSENCE Original Indian Tonic Blood Orange & Elderflower Tonic Grapefruit & Rosemary Tonic Delicate Ginger Ale Soda Water Peach & Jasmine Crafted Soda	70

COCKTAILS

SIGNATURES

Aztec Plum	180
Olmeca Altos Plata Tequila, Umeshu, White Peach & Jasmine Soda	
Honeysuckle Soda	180
Calvados, Framboise, White Peach & Jasmine Soda	
Late Coffein	180
Naked Malt Blended Scotch, Luxardo Espresso, Agave, Oat	
Rossi & Amaro	180
Ratafia Rossi La Rossa, Matusalem Solera 7 Years Rum, Chocolate Bitters, Cranberry	
Forget Me Not	180
Chamomile Sabatini Gin, Sherry, Orange Bitters, Rinomato Bianco, Crème De Cacao Blanc	
Kick Cassis	180
Matusalem Solera 7 Years Rum, Grand Marnier, Cassis, Ginger, Citrus	
Agave Smash	180
Olmeca Altos Plata Tequila, Dr. Hostetter's, Raspberry, Basil, Citrus	
Lavender Hill	180
Lavender Ketel One Vodka, Cointreau, Blueberry Syrup, Citrus	

NO ABV COCKTAILS

Golden Victoria Smash	145
Mango Juice, Lemon, Coconut, Fresh Mint Leaves	
Piña Tart Fizz	145
Pineapple Juice, Lime Basil Syrup, Soda	
Delta Spice Island	145
Lime, Spiced Pear Syrup, Ginger Beer	

SANGRIA BY CARAFE

White Sangria	620
Red Sangria	620

SEI BELLISSIMI

	150ml / 750ml
Bellini	130 / 630
Bellini Zero ABV	130 / 630

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

Gweilo Pilsner	85
Gweilo Pale Ale	85
Corona Extra	85
Heineken Lager	85
Sapporo	85
Abashiri Okhotsk Blue Ryuhyo Draft	85

NON-ALCOHOLIC BEER

Peroni Nastro Azzurro 0.0%	85
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WINE

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.

CHAMPAGNE

NV Bruno Paillard, Première Cuvée Extra Brut
Pinot Noir, Chardonnay, Pinot Meunier

150ml / 750ml
240 / 1,150

ROSÉ CHAMPAGNE

NV Robert Faivre,
Les Perles du Paradis Rosé Extra Brut
Pinot Noir, Chardonnay, Pinot Meunier

260 / 1,250

ROSÉ WINE

2023 Grace Wine, Rosé, Yamanashi, Japan
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot

160 / 760

2022 Domaine de Terrebrune Bandol, France

730

2021 Château du Galoupet Côtes de Provence, France

1,280

WHITE WINE

	150ml / 750ml
2022 Spinyback, Nelson, New Zealand Pinot Gris	140 / 690
2022 A.J. Adam, Hofberg, Kabinett, Mosel, Germany Riesling	160 / 760
2019 Sperry, Alsace Grand Cru Winzenberg, France Gewurztraminer	170 / 820
2022 Paul Prieur, Sancerre Mise d'Ete, Loire Valley, France Sauvignon Blanc	180 / 860
2022 Christophe et Fils, Chablis 1er Cru Fourchaume, Burgundy, France Chardonnay	220 / 990
2023 La Spinetta, Biancospino Moscato d'Asti, Piedmont, Italy	650
2023 Craggy Range, Te Muna Sauvignon Blanc, Martinborough, New Zealand	680
2022 Jean-Louis Chave Selection, Saint-Joseph Circa, Rhône Valley, France	780
2023 David & Nadia, Chenin Blanc, Swartland, South Africa	860
2021 Palacios Remondo, Rioja Placet Valtomelloso, Rioja, Spain	890
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
2022 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

RED WINE

2019 Paringa Estate, Peninsula, Mornington Peninsula Shiraz	150ml / 750ml 140 / 690
2022 Tenuta Delle Terre Nere, Etna, Sicily, Italy Nerello Mascalese, Nerello Cappuccio	150 / 720
2017 Luis Cañas, Rioja Reserva, Rioja, Spain Tempranillo, Graciano	170 / 820
2021 Domaine Arlaud, Bourgogne Roncevie, Burgundy, France Pinot Noir	190 / 920
2020 Château le Puy, Emilien, Côtes de Bordeaux, France Merlot, Cabernet Sauvignon, Cabernet Franc	220 / 1,030
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
2013 Bacalhoa, Quinta do Carmo Reserva Tinto, Alentejo, Portugal	1,090
2017 Château La Croix, Pomerol, Bordeaux, France	1,150
2018 Fürst, Bürgstadter Spätburgunder Franken, Germany	1,250
2021 Domaine du Banneret, Châteauneuf-du-Pape, Rhône Valley, France	1,350
2018 Pian delle Vigne, Brunello di Montalcino, Tuscany, Italy	1,380
2020 Domaine Bruno Clair, Chambolle-Musigny Les Verailles, Burgundy, France	2,280
1998 Château Gruaud Larose, Saint-Julien, Bordeaux, France	2,500

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 Bruno Paillard, Première Cuvée Extra Brut 1,150

Composition: : 45% Pinot Noir, 33% Chardonnay, 22% Pinot Meunierr

Dosage: 6 g/L

Exclusively made from the first pressings, then kept on lees for three years before being aged another six months post disgorgement. Whilst the wine opens up in the glass, and gets warmer, it expresses light plum and pear flavours. The palate is full, quite long with a very clean 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. Unexpectedly, it then reveals spicy notes of ginger and lemongrass.

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 colour. The powerful nose is marked by red fruits with hints of dried fruit and candied fruit. The palate is powerful and muscular while balanced with freshness.

MONTAGNE DE REIMS

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.

2013 Bruno Paillard, Blanc de Blancs Extra Brut 2,250

Composition: 100% Chardonnay

Dosage: 4.5g/L

The 2013 Blanc de Blancs is made exclusively from the first pressing, the purest, of Grands Crus Chardonnay from the heart of the Côte des Blancs: Le Mesnil-sur-Oger et Oger, 25% of which were vinified in old oak barrels. Tight, smoky nose. Salted lemon palate. Very tense and energetic. Tightly furled. Very good for now.

NV Jérôme Prévost, La Closerie Fac-simile Extra Brut Rosé 5,680

Composition: 100% Pinot Meunier

Dosage: 0 g/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

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 Laherte Freres, Ultradition Extra Brut 1,180

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 which provides a cleansing citrus acidity. A glorious parade of saline minerals, maraschino cherry and chalk frame the fine finish.

NV Robert Faivre, Les Perles du Paradis Rosé Extra Brut 1,250

Composition: 44% Pinot Noir, 31% Pinot Meunier, 25% Chardonnay

Dosage: 1g/L

Aromas of fresh currants and pomegranate, as well as green apple, lime and bread crust give the lively and mouth-filling sparkling wine a pleasant complexity. The grapes come from controlled organic cultivation.

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 the slightly fleshy fruitiness of 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

Its name means 'between sky and earth. It is a minimum of 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 2,480

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 spices at the 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 colour. A complex aroma set of savoury clotted cream, spices, light minerality, soft red fruits, and sugar plums. Offers abundant red fruit aromas: raspberries, red currants and wood strawberries. There's a pristine strawberry flavour 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 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. This is 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, 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 1,750

Composition: 100% Chardonnay

Dosage: 5 g/L

The terroirs are 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 it has a wonderful sense of umami; crisp and fresh with a long finish

CÔTE DES BLANC

2015 Pierre Peters, 5,580
Cuvée Spéciale Les Chétillons Blanc de Blancs Brut

Composition: 100% Chardonnayr

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 its bottles. It is intensely aromatic with 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 Jaunaux-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 lees. It's growing on Kimmeridgian soils (same as Chablis) with dried cherry fruit and a savoury, 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 is uniquely blended with 6 kinds of grapes, which is how Champagne was traditionally made in the 1800's. An aromatic richness on a nose, fruity, creamy notes. On the 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. The 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 colour. 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.

SPIRITS

GIN

Citadelle Original	130
Peddlers	130
The Hakuto	130
Widges	130
G'Vine Floraison	150
Hendrick's	150
Sabatini	150
Tanqueray No. TEN	150
The Botanist	150
Monkey 47	250

VODKA

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

RUM

Plantation 3 Star White	130
Matusalem Solera 7 Years	150
Diplomático Reserva Exclusiva	150
Plantation XO 20th Anniversary	220

WHISKY

SCOTCH, BLENDED

Naked Malt Blended Malt Whisky	160
Johnnie Walker Blue Label	380

SCOTCH, SINGLE MALT

Glenmorangie Original 10 Years	150
Glenfiddich 15 Years	180
Talisker 10 Years	180
The Macallan 12 Years, Sherry Oak	200
Lagavulin 16 Years	250
Highland Park 18 Years	320
The Macallan 18 Years, Sherry Oak	650

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	990
Hibiki 21 Years	1,250

AMERICAN

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

TEQUILA & MEZCAL

Arquitecto Blanco Tequila	150
Patrón Reposado Tequila	150
Patrón Silver Tequila	150
Olmeca Altos Plata Tequila	160
Alipus San Juan del Rio Blanco Mezcal	180
Patrón Añejo Tequila	250
Don Julio Añejo 1942 Tequila	480

BRANDY

COGNAC

Pierre Ferrand Original 1840	150
Pierre Ferrand Reserve 20 Years	250
Hennessy XO	380
Remy Martin XO	450

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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