



GROUND COFFEE

精品咖啡

Choice of Whole Milk / Skimmed Milk / Soy Milk / Oat Milk

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 / 瑪奇朵

Double Espresso / Cappuccino / Café Latte / Americano 80

雙份濃縮咖啡 / 泡沫咖啡 / 鮮奶咖啡 / 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

Espresso Tonic 110

濃縮咖啡湯力

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 / 750ml

Evian 天然礦泉水 55 / 90

Perrier 天然氣泡礦泉水 55 / 90

All prices are in Hong Kong dollars and are subject to 10% service charge.
所有價格均以港幣計算，另收加一服務費。

Please advise our team of any particular dietary requirements.
有任何特殊餐飲需要、食物過敏或食物不耐症，請通知我們的服務團隊。

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 檸檬紅茶 / 港式奶茶	80

SPARKLING TEA

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

Be immersed in a decadent afternoon tea experience, starting with a delightful amuse-bouche, followed by savoury finger sandwiches, oven-fresh scones with homemade jams and seasonal jewel-inspired confections. While sipping tea, be enchanted by the cinematic front row views of Victoria Harbour, then linger for the stunning sunset.

AFTERNOON TEA

Revel in Regent Hong Kong's awe-inspiring views of Victoria Harbour

and the Hong Kong skyline, while satisfying your palate

with our homemade Classic Afternoon Tea.

置身飽覽維多利亞港壯麗景致的大堂酒廊，細味精緻的經典下午茶，

一邊欣賞維多利亞港和香港天際線的壯麗全景。

888 for Two persons (兩位) / 488 for One person (一位)

Amuse-Bouche 餐前小點

Avocado Espuma, Salmon Roe 牛油果泡沫及三文魚籽

Finger Sandwiches 手指三文治

Crab Salad, Cucumber, Mint 蟹肉沙律配青瓜及薄荷

Cage-Free Egg, Spinach, Perseus Caviar 玉子配菠菜及魚子醬

Smoked Salmon, Seaweed Mayonnaise, Lemon Curd 煙三文魚配海苔蛋黃醬及檸檬醬

Turkey Ham, Brie Cheese, Red Onion Compote, Raspberry 火雞火腿配布里芝士，糖漬紅洋蔥及覆盆子

Signature Desserts 精選糕點

Pistachio Raspberry 開心果覆盆子

Grapefruit Phoenix Oolong Tea 葡萄柚鳳凰烏龍茶

Cardamom Hukambi 53% Chocolate 小豆蔻53%牛奶朱古力

Classic Scones & Madeleines 經典鬆餅及瑪德蓮貝殼蛋糕

Freshly baked by our pastry team

Served with clotted cream, homemade apricot lavender jam & mango papaya jam

糕點團隊新鮮烘焙配濃縮奶油及自家製杏脯薰衣草果醬及芒果木瓜醬

Served with your choice of tea or freshly brewed coffee

配精選茗茶或咖啡

Additional Thirst Quenchers 加配

NV, Robert Faivre, Les Perles du Paradis Rosé - 468 (2 glasses)

Rajiv Chowdhooory - Head Chef 主廚

Andy Yeung - Executive Pastry Chef 行政糕點總廚

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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.*

SALAD & APPETISER

沙律及前菜

Caesar Salad	190
Romaine Lettuce, Anchovy, Crouton, Bacon, Parmesan Cheese, Caesar Dressing 凱撒沙律	
Grilled Organic Chicken Fillet 配有機雞柳	270
Smoked Scottish Salmon 配煙三文魚	300
Niçoise Salad	260
Fresh Yellow Fin Tuna, Olive, Tomato, Green Bean, Boiled Egg, Iceberg Lettuce 尼哥斯沙律	
Organic Baby Spinach	240
Caramelized Walnut, Fried Tofu, Avocado, Asparagus 有機菠菜沙律	
Apulia Burrata	250
Organic Cherry Tomato, Olive, Fresh Basil, Extra Virgin Olive Oil 布拉塔芝士沙律	
Wagyu Beef Tartare	310
Caper, Shallot, Parmesan Cheese, Rocket, Potato Chip 生和牛肉他他	
Cold Cut Platter	350
Iberico Ham, Salami, Chorizo, Coppa, Fresh Fig 精選凍肉拼盤	
Artisanal Cheese Selection	340
Brie, Comté, Manchego, Parmesan, Fourme D'Ambert, Dried Fruit and Nut 手工芝士拼盤	
Fresh Oyster - Gillardeau N°2	
新鮮生蠔	
Half Dozen 6隻	598
One Dozen 12隻	998

SANDWICH

三文治

All Served with Your Choice of French Fries or Organic Mixed Salad
所有三文治均可選配薯條或沙律

Club Sandwich 280
Turkey Ham, Bacon, Egg, Tomato, Lettuce, White Toast, Mayonnaise
公司三文治

Lobster Bun 348
Canadian Lobster, Celery, Green Apple, Tomato, Lettuce, Marie Rose Sauce
龍蝦堡

MAIN COURSE

主菜

Fish & Chips 358
Battered Hake Fish, French Fries, Seaweed Mayonnaise
炸魚薯條

Wagyu Bolognese Beef Ragout Tagliatelle 348
Artisanal Tagliatelle Pasta, Bolognese Ragout, Parmesan Cheese
和牛肉醬扁意粉

Homemade Basil Pesto Fusilli 268
Fresh Fusilli Pasta, Potato, French Bean, Homemade Basil Pesto Sauce
手工香草青醬螺絲粉

Steak Diane 428
Black Angus Strip Loin, Mushroom Sauce
黛安牛排

French Fries 108
炸薯條

ASIAN FAVOURITES

亞洲風味

- Wonton Noodle Soup 248
Pork & Shrimp Dumpling, Egg Noodle
港式雲吞麵
- Garoupa Rice Vermicelli in Fish Bouillon 298
Garoupa, Fish Bean Curd, Angled Luffa, Shimeji Mushroom, Coriander
鮮石斑魚湯米粉
- Laksa Lemak 308
Rice 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
- Wok Fried Black Angus Beef Noodle 278
Sliced Black Angus Beef, Onion, Bean Sprout, Chive, Rice Noodle
安格斯牛肉炒河粉
- “Hong Kong Style” BBQ Pork Rice with Sunny Side Up Egg 278
Pork Collar, Choy Sum, Homemade Soy Sauce, Spring Onion
港式叉燒煎蛋飯
- Nasi Goreng 298
Chicken & Beef Satay, Egg, Prawn
印尼炒飯

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 3 180
精選糕點 - 自選三件

Affogato 150
Espresso, Vanilla Ice Cream
意式雲呢拿雪糕配濃縮咖啡

Tahitian Vanilla Mille-feuille 150
Sea Salt Caramel
大溪地雲呢拿拿破崙蛋糕

Seasonal Fruit Plate 170
時令鮮果拼盤

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
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

SIGNATURE COCKTAIL

Mid-Levels Cooler Olmeca Altos Plata Tequila, Grapefruit, Hibiscus Flower, Pu-erh Tea, Scrappy's Fire Tincture, London Essence Soda Water	180
Junk Boat Journey The Botanist Gin, Campari, Eccentrico Tonka, Apricot Brandy, The Hachi Shochu Umeshu, Citrus, Cranberry	180
TST Tropic Diplomático Reserva Exclusiva Rum, Calabro Bergamotto, Lychee, Lemon Grass, Coconut, London Essence Soda Water	180
Typhoon No.10 Matusalem Ron Solera 7YO, Cointreau, Rhubarb, Yuzu	180
Neon Kowloon Bruichladdich Islay Barley 2013 Whisky, Disaronno, Amaro Averna, Harvey's Bristol Cream Sherry, Tia Maria, Citrus, London Essence Soda Water	180
Symphony of Light Ratafia Rossi La Rossa, Grappa Nardini, Cinzano Rosso 1757, Watermelon, Basil, Citrus	180
Dragon's Fire Montelobos Espadín Joven Mezcal, Tio Pepe, Mancino Bianco Ambrato, Scrappy's Cardamom Bitters, Agave Nectar, Beetroot, Citrus	180
Star Ferry Splash Tio Pepe, Ketel One Vodka, Blackcurrant, Sesame, Citrus, Scrappy's Orange Bitters	180
Harbour Breeze Michter's Bourbon, Pear, Lapsang Souchong Tea, Scrappy's Chocolate Bitters	180
Buddha Bliss Don Julio Reposado Tequila, Campari, Mancino Rosso Amarantho, Fernet Hunter Cacao, Pomegranate, Juniper	180
Peak Tram Twist Remy Martin VSOP, Woodford Reserve Straight Rye, Punt e Mes, Amaro Montenegro, D.O.M. Benedictine, White Penja, Scrappy's Aromatic Bitter, Peychaud's Bitters	180
Skyscraper Martini Nikka Coffey, Belvedere Vodka, Mancino Sakura, Scrappy's Celery Bitters	180

MOCKTAIL

Temple Street Ale Sabatini O.O, Pink Guava, Thyme, London Essence Delicate Ginger Ale	145
Golden Victoria Smash Mango, Coconut, Fresh Mint Leaves, Citrus	145
Red Envelope Lyre's Aperitif Rosso, Lemon Sorbet, London Essence Soda Water	145

SANGRIA BY CARAFE

To be enjoyed with friends, serves 4 - 5 glasses

White Sangria	620
Sabatini Gin, White Wine, Limoncello, Orange Juice, Lemon, Cucumber	
Red Sangria	620
Hennessy VSOP Cognac, Red Wine, Lemon Juice, Apple Juice, Passion Fruit Puree, Tonic Water	

SEI BELLISSIMI

A revival of the Italian classic sparkling cocktail

	150ml / 750ml
Bellini	130 / 630
Belli•no 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 hand crafted 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
Guinness Draught	128

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 Julie Dufour, Cléobuline Extra Brut
Pinot Noir, Chardonnay

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

2022 Château Minuty, Rose et Or, Côtes de Provence, France
Grenache, Syrah, Cinsault, Tibouren

150 / 720

2023 Grace Wine, Rosé, Yamanashi, Japan

760

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
2018 William Fèvre, Chablis 1er Cru Côte de Lechet, Burgundy, France Chardonnay	220 / 1,050
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 Française, 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

	150ml / 750ml
2022 Catena, Mendoza, Argentina Malbec	140 / 690
2022 Tenuta Delle Terre Nere, Etna, Sicily, Italy Nerello Mascalese, Nerello Cappuccio	150 / 720
2019 Marqués de Riscal, Rioja Reserva, Rioja, Spain Tempranillo, Graciano	170 / 820
2021 Domaine Arlaud, Bourgogne Roncevie, Burgundy, France Pinot Noir	190 / 920
2021 Château Latour-Martillac, Lagrave-Martillac, Pessac-Léognan, Bordeaux, France Cabernet Sauvignon, Merlot	200 / 990
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
2021 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 flavors 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 Jean Vesselle, Grand Cru Bouzy Demi-Sec 1,080

Composition: 80% Pinot Noir, 20% Chardonnay

Dosage: 35 g/L

A note of dried figs, apricots, and honey that harmonize well with hints of toasted bread. On palate, delicate and subtle character, which provides a good counterbalance to the sweet style. A classic sweet Champagne for a not overly sweet dessert, such as fruit salad, fruit tart, or sorbet.

NV Bruno Paillard, Première Cuvée Extra Brut 1,150

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

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.



MONTAGNE DE REIMS

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.

NV Eric Rodez, Blanc de Noirs Brut 1,880

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.

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.

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.

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.

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 Benoît Déhu, 'Initiation' Brut Nature

1,550

Composition: 77% Pinot Meunier, 23% Pinot Noir

Dosage: 4.5g/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.

VALLÉE DE LA MARNE

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.

2015 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.

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,
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.

CÔTE DE SÉZANNE

NV Jeuniaux-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

Dosage: 2.4 g/L

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

NV Julie Dufour, Cléobuline Extra Brut 1,150

Composition: 70% Pinot Noir, 30% Chardonnay,

Dosage: 3 g/L

In the Dufour family, after her brother Charles and her mother Françoise Martinot, here is Julie Dufour! Very lightly toasted nose.

Fine bubbles reveal a vinous substance, with a very slight bitterness on the finish. A lovely gastronomy wine. This Champagne is ideal to accompany both aperitifs, fish and crustacean dishes.

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.

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.

2016 Marie-Courtin, Efflorescence Blanc de Noirs Extra Brut 1,790

Composition: 100% Pinot Noir

Dosage: 0 g/L

The vines that make Efflorescence are 40 years old on average, from vines facing east in the heart of the Côte des Bar. Massale selected, and biodynamically farmed. The wine is long and packed with acidity and stony mineral notes. Sweet floral notes, dried pears, red berries, mint and spices are all layered into the focused, taut 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.

NV Guillaume Selosse, Largillier Extra Brut 5,980

Composition: 100% Pinot Noir

Dosage: 1.5g/L

From the son of the legendary Anselme Selosse who has been shadowing his father in the house for several years, he has made a

Champagne from his single vineyard which is widely believed to be as good as the top wines from Jacques Selosse. It offering up aromas of pear, toasted nuts, clear honey, white flowers and dried fruits.

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
Grey Goose	200
Beluga Gold Line	350
Petrossian Caviar	350

RUM

Plantation 3 Star White	130
Diplomático Reserva Exclusiva	150
Matusalem Solera 7 Years	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	150
Patrón Silver	150
Olmeca Altos Plata Tequila	160
Alipus San Juan del Rio Blanco Mezcal	180
Patrón Añejo	250
Don Julio Añejo 1942	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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