



## 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 / 美式咖啡

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

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TEA  
—  
特選茗茶

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

SPARKLING TEA

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

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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                                                                                                                                                                                                                                                                          | 198     |
| Romaine Lettuce, Anchovy, Crouton, Bacon, Parmesan Cheese, Caesar Dressing                                                                                                                                                                                                            |         |
| 凱撒沙律                                                                                                                                                                                                                                                                                  |         |
| Pan Seared Chicken Fillet 配雞柳                                                                                                                                                                                                                                                         | 278     |
| Smoked Scottish Salmon 配煙三文魚                                                                                                                                                                                                                                                          | 308     |
| <br>Niçoise Salad                                                                                                   | <br>268 |
| Sustainable Blue Fin Tuna, Olive, Tomato, Green Bean, Boiled Egg, Iceberg Lettuce                                                                                                                                                                                                     |         |
| 尼哥斯沙律                                                                                                                                                                                                                                                                                 |         |
| <br>Thai Salad with Tiger Prawn    | <br>268 |
| Heart of Palm, Green Papaya, Pomelo, Coriander, Peanut, Thai Dressing                                                                                                                                                                                                                 |         |
| 泰式虎蝦沙律                                                                                                                                                                                                                                                                                |         |
| <br>Baby Spinach                   | <br>248 |
| Caramelized Walnut, Fried Tofu, Avocado, Asparagus                                                                                                                                                                                                                                    |         |
| 菠菜沙律                                                                                                                                                                                                                                                                                  |         |
| <br>Local Farm Green Salad         | <br>198 |
| Avocado, Micro Cress, Lemon Dressing                                                                                                                                                                                                                                                  |         |
| 本地農場沙律                                                                                                                                                                                                                                                                                |         |
| <br>Apulia Burrata                                                                                              | <br>258 |
| Cherry Tomato, Taggiasca Olive, Fresh Basil, Extra Virgin Olive Oil                                                                                                                                                                                                                   |         |
| 布拉塔芝士沙律                                                                                                                                                                                                                                                                               |         |
| <br>Wagyu Beef Tartare                                                                                                                                                                             | <br>318 |
| Caper, Shallot, Parmesan Cheese, Potato Chip                                                                                                                                                                                                                                          |         |
| 生和牛肉他他                                                                                                                                                                                                                                                                                |         |
| <br>Cold Cut Platter                                                                                                                                                                                                                                                                  | <br>358 |
| Iberico Ham, Salami, Chorizo, Coppa, Fresh Fig                                                                                                                                                                                                                                        |         |
| 精選凍肉拼盤                                                                                                                                                                                                                                                                                |         |
| <br>Artisanal Cheese Selection                                                                                  | <br>348 |
| Brie, Comté, Manchego, Parmesan, Fourme D'Ambert, Dried Fruit and Nut                                                                                                                                                                                                                 |         |
| 手工芝士拼盤                                                                                                                                                                                                                                                                                |         |
| <br>Fresh Oyster - Gillardeau N°2                                                                                                                                                                                                                                                     |         |
| 新鮮生蠔                                                                                                                                                                                                                                                                                  |         |
| Half Dozen 6隻                                                                                                                                                                                                                                                                         | 598     |
| One Dozen 12隻                                                                                                                                                                                                                                                                         | 998     |



Vegetarian



Gluten-Free



Dairy-Free



Contains Nuts

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# SANDWICH & BURGER

## 三文治及漢堡

|                                                                                                   |     |
|---------------------------------------------------------------------------------------------------|-----|
| Club Sandwich                                                                                     | 288 |
| Turkey Ham, Bacon, Egg, Tomato, Lettuce, White Toast, Mayonnaise<br>公司三文治                         |     |
| Tortilla Wrap                                                                                     | 298 |
| Mozzarella Cheese, Parma Ham, Rocket, Tomato<br>墨西哥薄餅三文治                                          |     |
| Pastrami Sandwich                                                                                 | 298 |
| Sauerkraut, Swiss Cheese, Rye Bread, Pommery Mustard<br>煙燻牛肉三文治                                   |     |
| Australian Wagyu Beef Cheese Burger                                                               | 338 |
| Bacon, Fried Egg, Cheddar Cheese, Tomato, Lettuce, Pickle, Mac Sauce<br>澳洲和牛芝士漢堡                  |     |
| Mushroom Burger  | 288 |
| Fried Portobello Mushroom, Tomato, Lettuce, Avocado, Pickle<br>蘑菇漢堡                               |     |
| Crispy Chicken Burger                                                                             | 308 |
| Fried Chicken, Cheddar Cheese, Tomato, Lettuce, Pickle, Sweet Spicy Sauce<br>炸雞漢堡                 |     |
| Lobster Bun                                                                                       | 348 |
| Canadian Lobster, Celery, Green Apple, Tomato, Lettuce, Marie Rose Sauce<br>龍蝦堡                   |     |

All Served with Your Choice of French Fries or Local Farm Mixed Salad.

所有三文治及漢堡均可選配薯條或沙律。

All sandwiches and burger buns contain gluten, dairy, and egg.

所有三明治和漢堡包的麵包都含有麩質、乳製品和雞蛋。



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## MAIN COURSE

### 主菜

- Fish & Chips  368  
Battered Hake Fish, French Fries, Seaweed Mayonnaise  
炸魚薯條
- Eggplant Schnitzel   288  
Eggplant, Confit Tomato, Rocket, Aged Balsamic Vinaigrette  
炸茄子
- Wagyu Bolognese Beef Ragout Tagliatelle 358  
Artisanal Tagliatelle Pasta, Bolognese Ragout, Parmesan Cheese  
和牛肉醬扁意粉
- Seafood Spaghetti  358  
Clam, Shrimp, Squid, Mussel, Datterino Tomato  
海鮮意粉
- 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  448  
Black Angus Strip Loin, Mushroom Sauce  
黛安牛排
- Pan Seared Chicken Breast  348  
Yellow Chicken Breast, Potato Mousseline, Rosemary Sauce  
香煎黃油雞胸
- Pan Seared Sea Bream  368  
Sautéed Baby Spinach, Lemon Caper Sauce  
香煎海鯪魚
- Side Dish  108  
配菜  
Mashed Potato / French Fries / Sautéed Forest Mushroom / Garlic Broccolini  
薯蓉 / 炸薯條 / 炒蘑菇 / 蒜蓉西蘭花

We have gluten-free pasta available upon request.

我們提供無麩質意粉。



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# ASIAN FAVOURITE

## 亞洲風味

- Asian Vegetarian Lettuce Wrap    258  
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
- Wonton Noodle Soup  258  
Pork & Shrimp Dumpling, Egg Noodle  
港式雲吞麵
- Pink Ling Fish Rice Vermicelli in Fish Bouillon  308  
Pink Ling Fish, Fish Bean Curd, Angled Luffa, Shimeji Mushroom, Coriander  
鱈魚湯米粉
- Laksa Lemak  308  
Prawn, Fish Cake, Fish Ball, Boiled Egg, Scallop, Bean Sprout, Bean Curd Puff,  
Rice Vermicelli & Egg Noodle in Spicy Coconut Gravy Soup  
喇沙湯麵
- Wok Fried Black Angus Beef Noodle  288  
Sliced Black Angus Beef, Onion, Bean Sprout, Chive, Rice Noodle  
安格斯牛肉炒河粉
- Hainanese Chicken Rice  368  
Poached Chicken, Ginger Flavoured Rice, Chicken Broth  
海南雞飯
- “Hong Kong Style” BBQ Pork Rice with Sunny Side Up Japanese Egg   288  
Pork Collar, Choy Sum, Homemade Soy Sauce, Spring Onion  
港式叉燒煎日本蛋飯
- Tandoori Chicken Skewer  268  
Mango Chutney  
香料烤雞肉串
- Nasi Goreng  308  
Chicken & Beef Satay, Egg, Prawn  
印尼炒飯



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# DESSERT

## 甜品

### Regent Dessert Collection

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

探索行政糕點總廚楊焯賢於大堂酒廊玻璃廚櫃中展示的一系列季節性特色甜點。

### Signature Desserts - Your choice of 3

188

精選糕點 - 自選三件

### Ice Cream & Sorbet

1 Scoop / 58

自家製雪糕及雪葩 - 自選三球

3 Scoops / 138

Vanilla / Chocolate / Coffee / Pistachio

Mango / Strawberry / Lemon

雲呢拿 / 朱古力 / 咖啡 / 開心果 /

芒果 / 士多啤梨 / 檸檬

### Affogato

158

Espresso, Vanilla Ice Cream

意式雲呢拿雪糕配濃縮咖啡

### Tahitian Vanilla Mille-feuille

158

Sea Salt Caramel

大溪地雲呢拿拿破崙蛋糕

### Seasonal Fruit Plate

178

時令鮮果拼盤

Sorbet - 1 scoop of your choice

228

Mango / Strawberry / Lemon

配自選雪葩一球 - 芒果 / 士多啤梨 / 檸檬

All desserts contain gluten, dairy, egg and nuts.

所有甜點都含有麩質、乳製品、蛋和堅果。



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# BEVERAGES

# BOTANICALS

*Our collection is paired with mixers from Fever-Tree.*

*By using distilled botanicals essences, these mixers 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.*

|                                                                                                                                                                          |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| The Botanist<br>Indian Tonic                                                                                                                                             | 130 |
| Widges<br>Indian Tonic                                                                                                                                                   | 130 |
| Citadelle Original<br>Mediterranean Tonic                                                                                                                                | 140 |
| The Hakuto<br>Pink Grapefruit Soda                                                                                                                                       | 140 |
| G'Vine Floraison<br>Elderflower Tonic                                                                                                                                    | 150 |
| Hendrick's<br>Indian Tonic                                                                                                                                               | 150 |
| Sabatini<br>Mediterranean Tonic                                                                                                                                          | 150 |
| Tanqueray No. TEN<br>Pink Grapefruit Soda                                                                                                                                | 150 |
| Monkey 47<br>Indian Tonic                                                                                                                                                | 250 |
| FEVER-TREE SELECTION<br>Indian Tonic<br>Pink Grapefruit Soda<br>Elderflower Tonic<br>Mediterranean Tonic<br>Sicilian Lemonade<br>Ginger Ale<br>Ginger Beer<br>Soda Water | 70  |

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## SIGNATURE COCKTAIL

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|                                                                                                                                                                             |     |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Mid-Levels Cooler                                                                                                                                                           | 180 |
| Patrón Silver Tequila, Grapefruit, Hibiscus Flower, Pu-erh Tea, Scrappy's Fire Tincture, Soda Water                                                                         |     |
| Junk Boat Journey                                                                                                                                                           | 180 |
| The Botanist Gin, Campari, Eccentrico Tonka, Apricot Brandy, The Hachi Shochu Umeshu, Citrus, Cranberry                                                                     |     |
| TST Tropic                                                                                                                                                                  | 180 |
| Bacardi Reserva Ocho Rum, Calabro Bergamotto, Lychee, Lemon Grass, Coconut, Soda Water                                                                                      |     |
| Typhoon No.10                                                                                                                                                               | 180 |
| Ron Matusalem Solera 7 Years, Cointreau, Rhubarb, Yuzu                                                                                                                      |     |
| Neon Kowloon                                                                                                                                                                | 180 |
| Bruichladdich Islay Barley 2014 Whisky, Disaronno, Amaro Averna, Harvey's Bristol Cream Sherry, Tia Maria, Citrus, Soda Water                                               |     |
| Symphony of Light                                                                                                                                                           | 180 |
| Rossi la Rossa Ratafia, Grappa Nardini, Cinzano Rosso 1757, Watermelon, Basil, Citrus                                                                                       |     |
| Dragon's Fire                                                                                                                                                               | 180 |
| Montelobos Espadín Joven Mezcal, Tio Pepe Sherry, Mancino Bianco Ambrato, Scrappy's Cardamom Bitters, Agave Nectar, Beetroot, Citrus                                        |     |
| Star Ferry Splash                                                                                                                                                           | 180 |
| Tio Pepe Sherry, Grey Goose Vodka, Blackcurrant, Sesame, Citrus, Scrappy's Orange Bitters                                                                                   |     |
| Harbour Breeze                                                                                                                                                              | 180 |
| Michter's US*1 Small Batch Bourbon, Pear, Lapsang Souchong Tea, Scrappy's Chocolate Bitters                                                                                 |     |
| Buddha Bliss                                                                                                                                                                | 180 |
| Don Julio Reposado Tequila, Campari, Mancino Rosso Amaranto, Fernet Hunter Cacao, Pomegranate, Juniper                                                                      |     |
| Peak Tram Twist                                                                                                                                                             | 180 |
| Rémy Martin VSOP, WhistlePig 10 Years Small Batch Rye Whiskey, Punt e Mes, Amaro Montenegro, D.O.M. Benedictine, White Penja, Scrappy's Aromatic Bitter, Peychaud's Bitters |     |
| Skyscraper Martini                                                                                                                                                          | 180 |
| The Botanist Gin, Belvedere Vodka, Mancino Sakura, Scrappy's Celery Bitters                                                                                                 |     |

## MOCKTAIL

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

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## SANGRIA BY CARAFE

To be enjoyed with friends, serves 4 - 5 glasses

|                                                                                            |     |
|--------------------------------------------------------------------------------------------|-----|
| White Sangria                                                                              | 620 |
| The Botanist 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 mocktail

|                   |               |
|-------------------|---------------|
|                   | 150ml / 750ml |
| 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 IPA       | 85  |
| Corona Extra     | 85  |
| Heineken Lager   | 85  |
| Sapporo          | 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

150ml / 750ml

|                                                                                                                          |           |
|--------------------------------------------------------------------------------------------------------------------------|-----------|
| NV Henriot, Brut Souverain<br>50% Pinot Noir, 45% Chardonnay, 5% Pinot Meunier                                           | 190 / 930 |
| 2020 Tellier, Les Massales Extra Brut<br>55% Chardonnay, 25% Pinot Meunier, 20% Pinot Noir                               | 950       |
| NV Jean Vesselle, Grand Cru Bouzy Demi-Sec<br>80% Pinot Noir, 20% Chardonnay                                             | 1,080     |
| NV Laherte Freres, Ultradition Extra Brut<br>60% Pinot Meunier, 30% Chardonnay, 10% Pinot Noir                           | 1,180     |
| NV Bollinger, Special Cuvée Brut<br>60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier                                    | 1,250     |
| NV Philipponnat, Royale Réserve Brut<br>67% Pinot Noir, 31% Chardonnay, 2% Pinot Meunier                                 | 1,290     |
| NV Vilmart & Cie, Grand Cellier 1er Cru Brut<br>70% Chardonnay, 30% Pinot Noir                                           | 1,350     |
| NV Ruinart, Blanc de Blancs Brut<br>100% Chardonnay                                                                      | 1,350     |
| 2016 Moët & Chandon, Grand Vintage Collection Brut<br>48% Chardonnay, 34% Pinot Noir, 18% Pinot Meunier                  | 1,450     |
| 2018 Philippe Lancelot, Les Hauts d'Épernay Extra Cuvée Brut Nature<br>48% Chardonnay, 35% Pinot Noir, 17% Pinot Meunier | 1,480     |
| 2016 Gosset, Grand Millésimé Brut<br>61% Chardonnay, 39% Pinot Noir,                                                     | 1,580     |
| NV Billecart-Salmon, Blanc de Blancs Brut<br>100% Chardonnay                                                             | 1,650     |
| 2013 Roger Coulon, Blanc de Noirs Extra Brut<br>50% Pinot Noir, 50% Pinot Meunier                                        | 2,480     |
| 2015 Dom Pérignon, Brut<br>51% Pinot Noir, 49% Chardonnay                                                                | 3,480     |
| NV Krug, Grande Cuvée 172ème Édition Brut<br>44% Pinot Noir, 36% Chardonnay, 20% Pinot Meunier                           | 3,780     |

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## ROSÉ CHAMPAGNE

150ml / 750ml

NV Ruinart, Rosé Brut,  
55% Pinot Noir, 45% Chardonnay

280 / 1,380

NV Diebolt-Vallois, Rosé Cramant Grand Cru Brut  
63% Pinot Noir, 27% Chardonnay, 10% Pinot Meunier

1,150

NV Paul Bara, Grand Rosé de Bouzy Grand Cru Brut  
80% Pinot Noir, 20% Chardonnay

1,250

NV Duval Leroy, Rosé Prestige 1er Cru Brut  
85% Pinot Noir, 15% Chardonnay

1,550

NV Krug, Rosé Brut  
44% Pinot Noir, 30% Chardonnay, 26% Pinot Meunier

5,480

## ROSÉ WINE

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

150 / 720

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

760

2022 Château du Galoupet, Côtes de Provence, France  
Grenache, Mourvèdre, Syrah

1,280

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# WHITE WINE

150ml / 750ml

|                                                                                                                  |             |
|------------------------------------------------------------------------------------------------------------------|-------------|
| 2022 Millton, Te Arai Vineyard, Gisborne, New Zealand<br>Chenin Blanc                                            | 140 / 690   |
| 2022 A.J. Adam, Hofberg Kabinett, Mosel, Germany<br>Riesling                                                     | 160 / 760   |
| 2023 Moss Wood, Margaret River, Australia<br>Semillon                                                            | 170 / 820   |
| 2022 Henri Bourgeois, Sancerre ES-56, Loire Valley, France<br>Sauvignon Blanc                                    | 190 / 930   |
| 2020 William Fèvre, Chablis 1er Cru Les Lys, Burgundy, France<br>Chardonnay                                      | 220 / 1,050 |
| 2024 La Spinetta, Biancospino Moscato d'Asti, Piedmont, Italy<br>Moscato                                         | 650         |
| 2024 Craggy Range, Te Muna, Martinborough, New Zealand<br>Sauvignon Blanc                                        | 680         |
| 2022 Jean-Louis Chave Selection,<br>Saint-Joseph Circa, Rhône Valley, France<br>Roussanne                        | 780         |
| 2019 Sperry, Alsace Grand Cru Winzenberg, France<br>Gewurztraminer                                               | 820         |
| 2024 David & Nadia, Swartland, South Africa<br>Chenin Blanc                                                      | 860         |
| 2022 Zuccardi, Polígonos Tupungato, Mendoza, Argentina<br>Chardonnay                                             | 900         |
| 2021 Domaine Feuillat-Juillot,<br>Montagny 1er Cru Cuvée Les Vignes de Françoise, Burgundy, France<br>Chardonnay | 990         |
| 2022 Cakebread Cellars, Napa Valley, United States<br>Chardonnay                                                 | 1,090       |
| 2022 François Cotat, Sancerre Les Caillottes, Loire Valley, France<br>Sauvignon Blanc                            | 1,150       |
| 2022 Joh. Jos. Prüm, Wehlener Sonnenuhr Spätlese, Mosel, Germany<br>Riesling                                     | 1,390       |
| 2022 Domaine Bouchard Père & Fils, Meursault, Burgundy, France<br>Chardonnay                                     | 1,450       |
| 2020 Domaine Guy Amiot et Fils,<br>Chassagne-Montrachet 1er Cru Les Macherelles, Burgundy, France                | 1,990       |

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# RED WINE

150ml / 750ml

|                                                                                                         |             |
|---------------------------------------------------------------------------------------------------------|-------------|
| 2022 Tenuta Delle Terre Nere, Etna, Sicily, Italy<br>Nerello Mascalese, Nerello Cappuccio               | 150 / 720   |
| 2022 Zuccardi, Poligonos San Pablo, Mendoza, Argentina<br>Malbec                                        | 170 / 820   |
| 2017 La Rioja Alta, Vina Ardanza Reserva, Rioja, Spain<br>Tempranillo, Garnacha                         | 190 / 930   |
| 2021 Lagrave-Martillac, Pessac-Léognan, Bordeaux, France<br>Cabernet Sauvignon, Merlot                  | 200 / 990   |
| 2022 Domaine Jean-Jacques Girard, Volnay Vieilles Vignes,<br>Burgundy, France<br>Pinot Noir             | 230 / 1,100 |
| 2016 Two Hands, Bella's Garden, Barossa Valley, Australia<br>Shiraz                                     | 880         |
| 2021 Domaine Drouhin, Dundee Hills, Oregon, United States<br>Pinot Noir                                 | 900         |
| 2020 Borgogno, No Name, Langhe, Piedmont, Italy<br>Nebbiolo                                             | 930         |
| 2021 Alto Moncayo, Veraton, Aragón, Spain<br>Garnacha                                                   | 950         |
| 2013 Bacalhoa, Quinta do Carmo Reserva Tinto, Alentejo, Portugal<br>Aragonez, Cabernet Sauvignon, Syrah | 1,090       |
| 2017 Château La Croix, Pomerol, Bordeaux, France<br>Merlot, Cabernet Franc                              | 1,150       |
| 2022 M. Chapoutier, Châteauneuf-du-Pape Pie VI,<br>Rhône Valley, France<br>Grenache, Syrah              | 1,230       |
| 2018 Baricci, Brunello di Montalcino, Tuscany, Italy<br>Sangiovese                                      | 1,380       |
| 2019 Freemark Abbey, Napa Valley, United States<br>Cabernet Sauvignon                                   | 1,690       |
| 2020 Domaine Thibault Liger-Belair,<br>Gevrey-Chambertin En Créot, Burgundy, France<br>Pinot Noir       | 1,880       |
| 2020 Domaine Bruno Clair,<br>Chambolle-Musigny Les Veroilles, Burgundy, France<br>Pinot Noir            | 2,280       |
| 1998 Château Gruaud Larose, Saint-Julien, Bordeaux, France<br>Cabernet Sauvignon, Merlot                | 2,500       |

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SPIRITS

## GIN

|                    | Glass (5cl) | Bottle |
|--------------------|-------------|--------|
| The Botanist       | 130         | 1,780  |
| Widges             | 130         | 1,780  |
| Citadelle Original | 140         | 1,880  |
| The Hakuto         | 140         | 1,880  |
| G'Vine Floraison   | 150         | 1,980  |
| Hendrick's         | 150         | 1,980  |
| Sabatini           | 150         | 1,980  |
| Tanqueray No. TEN  | 150         | 1,980  |
| Monkey 47          | 250         | 2,480  |

## VODKA

|                               |     |       |
|-------------------------------|-----|-------|
| Grey Goose                    | 140 | 1,880 |
| Belvedere                     | 150 | 1,980 |
| Beluga Noble                  | 180 | 2,480 |
| Beluga Gold Line              | 350 | 4,680 |
| Guillotine, Petrossian Caviar | 350 | 4,680 |

## RUM

### WHITE

|                         |     |       |
|-------------------------|-----|-------|
| Plantation 3 Star White | 130 | 1,780 |
|-------------------------|-----|-------|

### DARK

|                                |     |       |
|--------------------------------|-----|-------|
| Bacardi Reserva Ocho           | 130 | 2,480 |
| Ron Matusalem Solera 7 Years   | 150 | 1,980 |
| Plantation XO 20th Anniversary | 220 | 2,780 |

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# WHISKY

|                                             | Glass (5cl) | Bottle |
|---------------------------------------------|-------------|--------|
| SCOTCH, BLENDED                             |             |        |
| Compass Box Nectarosity                     | 160         | 2,150  |
| Johnnie Walker Blue Label                   | 380         | 5,280  |
| SCOTCH, SINGLE MALT                         |             |        |
| Glenmorangie The Original 12 Years          | 150         | 1,980  |
| Glenfiddich 15 Years                        | 180         | 2,380  |
| Talisker 10 Years                           | 180         | 2,380  |
| The Macallan 12 Years, Sherry Oak           | 200         | 2,680  |
| Lagavulin 16 Years                          | 250         | 3,480  |
| Highland Park 18 Years                      | 360         | 4,780  |
| The Macallan 18 Years, Sherry Oak           | 650         | 8,680  |
| IRISH                                       |             |        |
| John Jameson                                | 130         | 1,780  |
| JAPANESE                                    |             |        |
| Nikka from the Barrel                       | 180         | 1,730  |
| Hibiki Japanese Harmony                     | 250         | 3,480  |
| Ichiro's Malt Double Distilleries Pure Malt | 450         | 5,980  |
| Yamazaki 12 Years                           | 480         | 6,680  |
| Hibiki 17 Years                             | 990         | 13,200 |
| Hibiki 21 Years                             | 1,250       | 16,800 |
| AMERICAN                                    |             |        |
| Wild Turkey Kentucky Straight Rye           | 150         | 1,980  |
| Michter's US*1 Single Barrel Straight Rye   | 180         | 2,580  |
| Michter's US*1 Small Batch Bourbon          | 180         | 2,580  |
| Basil Hayden's Kentucky Straight Bourbon    | 230         | 4,380  |

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# TEQUILA & MEZCAL

|                                     | Glass (5cl) | Bottle |
|-------------------------------------|-------------|--------|
| Patrón Silver Tequila               | 140         | 1,880  |
| Don Julio Blanco Tequila            | 150         | 2,080  |
| Cascahuin Blanco Tequila            | 160         | 2,280  |
| Patrón Reposado Tequila             | 160         | 2,280  |
| Casamigos Reposado Tequila          | 180         | 2,480  |
| Los Siete Misterios Doba-Yej Mezcal | 200         | 2,850  |
| Patrón Añejo Tequila                | 250         | 3,350  |
| Don Julio Añejo 1942 Tequila        | 480         | 6,850  |

# BRANDY

## COGNAC

|                                 |     |       |
|---------------------------------|-----|-------|
| Rémy Martin VSOP                | 150 | 1,980 |
| Pierre Ferrand Reserve 20 Years | 250 | 3,480 |
| Hennessy XO                     | 380 | 5,080 |
| Rémy Martin XO                  | 450 | 6,280 |

## ARMAGNAC

|                                            |     |       |
|--------------------------------------------|-----|-------|
| L'Apothicaire de l'Armagnac Colombard 2001 | 180 | 1,730 |
| Domaine d'Aurensan 1998                    | 420 | 3,990 |

## CALVADOS

|                                   |     |       |
|-----------------------------------|-----|-------|
| Michel Huard, Calvados Hors D'Age | 200 | 2,780 |
|-----------------------------------|-----|-------|

## SPAIN

|                               |     |       |
|-------------------------------|-----|-------|
| Torres 10 Years Smoked Barrel | 150 | 2,080 |
|-------------------------------|-----|-------|

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