



## 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

Pour-Over 110

*\*Coffee bean selection subject to availability.*

手沖咖啡

*\*咖啡豆選擇視乎供應情況而定*

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

Perrier 天然氣泡礦泉水 55

Acqua Panna 天然礦泉水 90

Perrier 天然氣泡礦泉水 90

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# TEA

## 特選茗茶

Exclusive Seasonal Tea 季節限定	80
Black Tea 紅茶 Royal Darjeeling / English Breakfast / French Earl Grey / Bain de Roses 1837 Black Tea / Pu-Erh 皇家大吉嶺茶 / 英式早餐茶 / 法式伯爵茶 / 玫瑰芬香茶 / 1837黑茶 / 普洱	80
White Tea 白茶 White Peony / Silver Leaf / Jasmine Pearl 白牡丹 / 銀針白毫 / 茉莉龍珠	80
Oolong Tea 烏龍茶 Tie Kuan Yin / Osmanthus 鐵觀音 / 桂花烏龍茶	80
Herbal Tea 草本茶 Peppermint / Chamomile / Vanilla Bourbon / Rooibos Tea 薄荷茶 / 洋甘菊 / 波本香草紅茶 / 南非國寶紅茶	80
Green Tea 綠茶 Dragonwell / Genmaicha / Geisha Blossom / Weekend in HK 龍井 / 玄米茶 / 蝴蝶夫人 / 香港週末	80
Iced Tea 冰茶 Lemon Black Tea / Hong Kong Milk Tea 檸檬紅茶 / 港式奶茶	80

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## CHINESE WELLNESS TEA

### 養生茶

#### Calendula and Golden Monk Fruit Tea 金盞花羅漢果茶 98

This blended tea delivers a sweet and refreshing taste, carefully crafted with Italian Calendula and Guilin Golden Monk Fruit.

Beneficial for: Relieving cough and comforting respiratory distress, all while moisturising the throat.  
這款混合茶以甜美清新的口感為特色，選用意大利金盞花及桂林金羅漢果精心調配而成。  
有益於：止咳化痰，舒緩呼吸不適，滋潤喉嚨。

#### Mulberry, Goji Berry, Red Date Tea 桑椹杞子紅棗茶 98

Soothe your senses with Dinghu Mountain Mulberry, Goji Berry and Dried Red Date, a classic Chinese herbal infusion known for its naturally sweet, fruity taste and health-supporting qualities.

Beneficial for: Supports vitality, strengthens immunity, and helps restore energy after long days or late nights.

以中國傳統草本浸泡茶調配而成，結合定壺山桑葚、枸杞與乾紅棗，帶來天然甜美果香與健康功效。  
有益於：補氣養血，增強免疫力，回復體力，特別適合工作繁忙或熬夜後飲用。

#### Kumquat and Pearl Barley Oolong Tea 金桔薏米烏龍茶 98

A refreshing and healthy oolong with cooling, throat-moisturizing qualities, highlighted by the lively tangy-sweet aroma of fresh kumquat.

Beneficial for: Relives phlegm buildup, comforts the throat, and helps clear internal heat.

這款清新健康的烏龍茶具有清涼潤喉特性，綴以新鮮金桔的酸甜芳香。  
有益於：化痰潤喉，清熱降火

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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	228
Romaine Lettuce, Anchovy, Crouton, Bacon, Parmesan Cheese, Caesar Dressing 凱撒沙律	
Pan Seared Chicken Fillet 配雞柳	308
Smoked Scottish Salmon 配煙三文魚	328
Niçoise Salad  	328
Blue Fin Tuna, Olive, Tomato, Green Bean, Boiled Egg, Iceberg Lettuce 尼哥斯沙律	
Thai Salad with Tiger Prawn   	288
Heart of Palm, Green Papaya, Pomelo, Coriander, Peanut, Thai Dressing 泰式虎蝦沙律	
Baby Spinach   	258
Caramelized Walnut, Fried Tofu, Avocado, Asparagus 菠菜沙律	
Local Farm Green Salad   	198
Avocado, Micro Cress, Lemon Dressing 本地農場沙律	
Apulia Burrata  	278
Cherry Tomato, Taggiasca Olive, Fresh Basil, Extra Virgin Olive Oil 布拉塔芝士沙律	
Wagyu Beef Tartare 	338
Caper, Shallot, Parmesan Cheese, Potato Chip 生和牛肉他他	
Cold Cut Platter	358
Iberico Ham, Salami, Chorizo, Coppa, Fresh Fig 精選凍肉拼盤	
Artisanal Cheese Selection  	348
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	618
One Dozen 12隻	1180



Vegetarian



Gluten-Free



Dairy-Free



Contains Nuts

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# SANDWICH & BURGER

## 三文治及漢堡

Club Sandwich Turkey Ham, Bacon, Egg, Tomato, Lettuce, White Toast, Mayonnaise 公司三文治	308
Tortilla Wrap Mozzarella Cheese, Parma Ham, Rocket, Tomato 墨西哥薄餅三文治	298
Pastrami Sandwich Sauerkraut, Swiss Cheese, Rye Bread, Pommery Mustard 煙燻牛肉三文治	318
Australian Wagyu Beef Cheese Burger Bacon, Fried Egg, Cheddar Cheese, Tomato, Lettuce, Pickle, Mac Sauce 澳洲和牛芝士漢堡	368
Mushroom Burger  Fried Portobello Mushroom, Tomato, Lettuce, Avocado, Pickle 蘑菇漢堡	298
Crispy Chicken Burger Fried Chicken, Cheddar Cheese, Tomato, Lettuce, Pickle, Sweet Spicy Sauce 炸雞漢堡	318
Lobster Bun Canadian Lobster, Celery, Green Apple, Tomato, Lettuce, Marie Rose Sauce 龍蝦堡	368

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

所有三文治及漢堡可選配薯條或沙律。

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

所有三文治和漢堡包均含有麩質、乳製品和雞蛋。



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# MAIN COURSE

## 主菜

Fish & Chips 	388
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 	368
Clam, Shrimp, Squid, Mussel, Datterino Tomato 海鮮意粉	
Homemade Basil Pesto Fusilli  	278
Fresh Fusilli Pasta, Potato, French Bean, Homemade Basil Pesto Sauce 手工香草青醬螺絲粉	
Steak Diane 	468
Black Angus Strip Loin, Mushroom Sauce 黛安牛排	
Pan Seared Chicken Breast 	368
Yellow Chicken Breast, Potato Mousseline, Rosemary Sauce 香煎黃油雞胸	
Pan Seared Sea Bream 	388
Sautéed Baby Spinach, Lemon Caper Sauce 香煎海鯧魚	
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	

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  278  
Pork & Shrimp Dumpling, Egg Noodle  
港式雲吞麵
- Pink Ling Fish Rice Vermicelli in Fish Bouillon  328  
Pink Ling Fish, Fish Bean Curd, Angled Luffa, Shimeji Mushroom, Coriander  
鱈魚湯米粉
- Laksa Lemak  328  
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  318  
Sliced Black Angus Beef, Onion, Bean Sprout, Chive, Rice Noodle  
安格斯牛肉炒河粉
- Hainanese Chicken Rice  388  
Poached Chicken, Ginger Flavoured Rice, Chicken Broth  
海南雞飯
- “Hong Kong Style” BBQ Pork Rice with Sunny Side Up Japanese Egg   308  
Pork Collar, Choy Sum, Homemade Soy Sauce, Spring Onion  
港式叉燒煎日本蛋飯
- Tandoori Chicken Skewer  278  
Mango Chutney  
香料烤雞肉串
- Nasi Goreng  328  
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.

所有甜品均含有麩質、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 Indian Tonic	130
Citadelle Original Mediterranean Tonic	140
The Hakuto Pink Grapefruit Soda	140
Hendrick's Indian Tonic	150
Sabatini Mediterranean Tonic	150
Tanqueray No. TEN Pink Grapefruit Soda	150
No.3 London Dry Gin Elderflower Tonic	180
St George's Terroir Gin Indian Tonic	180
Monkey 47 Indian Tonic	250
FEVER-TREE SELECTION	70
Indian Tonic	
Pink Grapefruit Soda	
Elderflower Tonic	
Mediterranean Tonic	
Sicilian Lemonade	
Ginger Ale	
Ginger Beer	
Soda Water	

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## SIGNATURE COCKTAIL

Mid-Levels Cooler	170
Patrón Silver Tequila, Grapefruit, Hibiscus Flower, Pu-erh Tea, Chili, Fever-Tree Soda Water	
Junk Boat Journey	170
Altamura Vodka, Campari, Apricot Brandy, The HACHI Shochu Umeshu, Tonka, Cranberry, Citrus	
Symphony of Light	170
Ratafia Rossi la Rossa, Castagner Grappa, Cocchi Rosso Vermouth, Watermelon, Basil, Citrus	
Dragon's Fire	170
Los Siete Misterios Doba-Yej Mezcal, Tio Pepe Sherry, Mancino Bianco Ambrato, Cardamom, Agave Nectar, Beetroot, Citrus	
Harbour Breeze	170
Michter's US*I Small Batch Bourbon, Pear, Lapsang Souchong Tea, Chocolate	
Buddha Bliss	170
Patrón Reposado Tequila, Campari, Mancino Rosso Amaranto, Fernet Hunter Cacao, Pomegranate, Juniper	
Peak Tram Twist	170
Rémy Martin VSOP, Glenmorangie The Original 12, Amaro Montenegro, D.O.M. Benedictine, Mancino Rosso Amaranto Vermouth, White Penja, Scrappy's Aromatic Bitters, Peychaud's Bitters	

## CLASSIC COCKTAIL

Hugo	160
St Germain Elderflower Liqueur, Mint, Soda, Prosecco	
El Diablo	160
Altos Olmeca Plata Tequila, Blackcurrant, Citrus, Fever-Tree Ginger Beer	
Lychee Martini	160
Sakura Distilled, Mancino Secco Vermouth, Lychee, Chocolate Bitter, Citrus	
Corpse Reviver No 2	160
The Botanist Gin, Lillet Blanc, Cointreau, Citrus	
Mai Tai	160
Bacardi Reserva Ocho Rum, Cointreau, Almond, Pineapple, Demerara	
Godfather	160
Bruichladdich Islay Barley 2014 Whisky, Caol Ila 12 Whisky, Disaronno	
Sazerac	160
Rémy Martin VSOP, Peychaud's Bitter's, Angostura Bitters, Sugar	

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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	

## BEER

Gweilo Pilsner	85
Gweilo IPA	85
Carlsberg	85
Corona Extra	85
Heineken	85
Sapporo	85
Guinness Draught	128

## NON-ALCOHOLIC BEER

Peroni Nastro Azzurro 0.0%	85
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## MOCKTAILS

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

## SEI BELLISSIMI

SeiBellissimi is an Italian-born collection of Ready-to-Drink sparkling cocktails that redefines classic elegance.

	150ml / 750ml
Puccino (Mandarin flavor)	130 / 630

## SEKTHAUS RAUMLAND

A story of nature and of craftsmanship. Not heat the juices at any stage of production in order to preserve the natural and fresh taste.

To make this method possible, only 100% healthy grapes or fruit will be used.

	150ml / 750ml
Zerozzante, Cuvée N°3 Rotfleischige Äpfel (Wild Red-Fleshed Apple flavor)	140 / 650

## SAICHO SPARKLING TEA

	150ml / 750ml
Jasmine Sparkling Tea 茉莉花氣泡茶	120 / 580

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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 Franck Bonville, Grand Cru, Blanc de Blancs Brut 100% Chardonnay	210 / 990
2021 Tellier, Les Massales Extra Brut 55% Chardonnay, 25% Pinot Meunier, 20% Pinot Noir	950
NV Jean Vesselle, Grand Cru Bouzy Demi-Sec 80% Pinot Noir, 20% Chardonnay	1,080
NV Laherte Freres, Ultradition Extra Brut 60% Pinot Meunier, 30% Chardonnay, 10% Pinot Noir	1,180
NV Bollinger, Special Cuvée Brut 60% Pinot Noir, 25% Chardonnay, 15% Pinot Meunier	1,250
NV Philipponnat, Royale Réserve Brut 67% Pinot Noir, 31% Chardonnay, 2% Pinot Meunier	1,290
NV Ruinart, Blanc de Blancs Brut 100% Chardonnay	1,350
NV Vilmart & Cie, Grand Cellier 1er Cru Brut 70% Chardonnay, 30% Pinot Noir	1,380
NV Edouard Duval, Noir d'Eulalie Extra Brut 100% Pinot Noir	1,450
2016 Moët & Chandon, Grand Vintage Collection 48% Chardonnay, 34% Pinot Noir, 18% Pinot Meunier	1,450
2018 Philippe Lancelot, Les Hauts d'Épernay Extra Cuvée Brut Nature 48% Chardonnay, 35% Pinot Noir, 17% Pinot Meunier	1,480
NV Billecart-Salmon, Blanc de Blancs Brut 100% Chardonnay	1,650
2014 Roger Coulon, Blanc de Noirs Extra Brut 50% Pinot Noir, 50% Pinot Meunier	2,480
2015 Dom Pérignon, Brut 51% Pinot Noir, 49% Chardonnay	3,480
NV Krug, Grande Cuvée 172ème Édition Brut 44% Pinot Noir, 34% Chardonnay, 22% Pinot Meunier	3,780

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## ROSÉ CHAMPAGNE

150ml / 750ml

NV Rémi Leroy, Rosé Extra Brut 80% Pinot Noir, 20% Pinot Meunier	240 / 1,150
NV Diebolt-Vallois, Rosé Cramant Grand Cru Brut 63% Pinot Noir, 27% Chardonnay, 10% Pinot Meunier	1,180
NV Paul Bara, Grand Rosè de Bouzy Grand Cru Brut 80% Pinot Noir, 20% Chardonnay	1,250
NV Ruinart, Rosé Brut 55% Pinot Noir, 45% Chardonnay	1,380
NV Krug, Rosé Brut 44% Pinot Noir, 30% Chardonnay, 26% Pinot Meunier	5,480

## ROSÉ WINE

2022 Château Roubine, Lion & Dragon Rosé, Côtes de Provence, France Grenache, Tibouren, Mourvèdre, Rolle	150 / 730
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

2023 Moss Wood, Margaret River, Australia Semillon	150 / 730
2024 Bellingham, The Bernard Series Old Vine, Western Cape, South Africa Chenin Blanc	160 / 760
2023 Domaine Laporte, Pouilly-Fumé Les Duchesses, Loire Valley, France Sauvignon Blanc	170 / 810
2021 Weingut S.A. Prüm, Wehlener Sonnenuhr, Mosel, Germany Riesling	190 / 930
2020 Bouchard Père & Fils, Saint-Aubin 1er Cru, Burgundy, France Chardonnay	220 / 1,050
2024 La Spinetta, Biancospino Moscato d'Asti, Piedmont, Italy Moscato	650
2024 Craggy Range, Te Muna, Martinborough, New Zealand Sauvignon Blanc	680
2024 Zenato, Lugana San Benedetto Turbiana	750
2022 Jean-Louis Chave Selection, Saint-Joseph Circa, Rhône Valley, France Roussanne	780
2023 Charles Frey, Symbiose, Alsace, France Gewürztraminer	850
2022 Zuccardi, Polígonos Tupungato, Mendoza, Argentina Chardonnay	900
2021 Domaine Feuillat-Juillot, Montagny 1er Cru Cuvée Les Vignes de Françoise, Burgundy, France Chardonnay	990
2023 Weingut Wittmann, Gundersheimer, Rheinhessen, Germany Riesling	1,050
2022 Cakebread Cellars, Napa Valley, United States Chardonnay	1,190
2024 By Farr, Geelong, Australia Viognier	1,450
2023 Blanc de Lynch Bages, Bordeaux, France Sauvignon Blanc, Sémillon, Muscadelle	1,580
2020 Domaine Guy Amiot et Fils, Chassagne-Montrachet 1er Cru Les Macherelles, Burgundy, France Chardonnay	1,990

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## RED WINE

	150ml / 750ml
2022 Il Poggione, Rosso di Montalcino, Tuscany, Italy Sangiovese	160 / 760
2023 La Crema, Sonoma Coast, United States Pinot Noir	170 / 820
2019 La Rioja Alta, Vina Ardanza Reserva, Rioja, Spain Tempranillo, Garnacha	190 / 930
2019 Viña Cobos, Bramare, Lujan de Cuyo, Mendoza, Argentina Cabernet Sauvignon	200 / 980
2018 Croix Canon by Château Canon, Saint-Émilion Grand Cru, Bordeaux, France Merlot, Cabernet Franc	220 / 1,050
2020 Tenuta San Guido, Le Difese, Tuscany, Italy Sangiovese, Cabernet Sauvignon	850
2016 Two Hands, Bella's Garden, Barossa Valley, Australia Shiraz	880
2021 Kumeu River, Hunting Hill, Kumeu, New Zealand Pinot Noir	900
2022 Borgogno, No Name, Langhe, Piedmont, Italy Nebbiolo	990
2013 Bacalhoa, Quinta do Carmo Reserva Tinto, Alentejo, Portugal Aragonez, Cabernet Sauvignon, Syrah	1,090
2022 M. Chapoutier, Châteauneuf-du-Pape Pie VI, Rhône Valley, France Grenache, Syrah	1,230
2018 Baricci, Brunello di Montalcino, Tuscany, Italy Sangiovese	1,380
2021 Freemark Abbey, Napa Valley, United States Cabernet Sauvignon	1,690
2020 Domaine Thibault Liger-Belair, Gevrey-Chambertin En Créot, Burgundy, France Pinot Noir	1,880
2020 Jacques Cacheux, Vosne-Romanée Les Ormes, Burgundy, France Pinot Noir	2,180
1998 Château Gruaud Larose, Saint-Julien, Bordeaux, France Cabernet Sauvignon, Merlot	2,500

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# SPIRITS

## GIN

	Glass (50ml)	Bottle
The Botanist	130	1,780
Citadelle Original	140	1,880
The Hakuto	140	1,880
Hendrick's	150	1,980
Sabatini	150	1,980
Tanqueray No. TEN	150	1,980
No.3 London Dry Gin	180	2,480
St George's Terroir Gin	180	2,480
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

Bacardi Carta Blanca	130	1,780
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### 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 (50ml)	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 (50ml)	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
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### SPAIN

Torres, 10 Years Smoked Barrel	150	2,080
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