



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

特濃咖啡 / 濃縮咖啡 / 瑪奇朵

60

Double Espresso / Cappuccino / Café Latte / Americano

雙份濃縮咖啡 / 泡沫咖啡 / 鮮奶咖啡 / 美式咖啡

80

Cold Brew

冷萃咖啡

90

Pour-Over

**Coffee bean selection subject to availability.*

手沖咖啡

**咖啡豆選擇視乎供應情況而定*

110

Espresso Tonic

濃縮咖啡湯力

110

Chocolate

朱古力

110

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盞漢果精心調配而成。
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

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 238
Romaine Lettuce, White Anchovies, Crouton, Bacon, Parmesan Cheese, Caesar Dressing
凱撒沙律
- Pan Seared Japanese Chicken Fillet 配日本雞柳 318
Smoked Scottish Salmon 配煙三文魚 338
- Niçoise Salad   348
Blue Fin Tuna, Taggiasca Olive, Cherry Tomato, Green Bean, Boiled Egg, Anchovies
Iceberg Lettuce
尼哥斯沙律
- Japanese Scallop and Tiger Prawn Thai Salad    338
Green Mango, Carrot, Cherry Tomato, Mint, Peanut, Thai Basil Cress
泰式沙律配日本帶子及虎蝦
- Greek Salad    288
Feta Cheese, Cucumber, Cherry Tomato, Red Onion, Olive, Mint Leaves,
Extra Virgin Olive Oil
希臘沙律
- Hydroponic Green Salad    218
Avocado, Micro Cress, Lemon Dressing
水耕菜沙律
- Apulia Burrata   298
Panzanella, Basil Pesto, Extra Virgin Olive Oil
布拉塔芝士沙律
- Fassona Beef Tartare  348
Caper, Shallot, Arugula, Parmesan Cheese, Paprika Chips
生牛肉他他
- Cold Cut Platter 368
Iberico Ham, Salami, Pancetta, Coppa, Parma Ham, Honeydew Melon
精選凍肉拼盤
- Artisanal Cheese Selection   368
Brie, Comté, Manchego, Parmesan, Buffalo Blue Cheese, Dried Fruit and Nut
手工芝士拼盤
- Fresh Oyster - La Speciale N°2
新鮮生蠔
Half Dozen 6隻 438
One Dozen 12隻 858



Vegetarian



Gluten-Free



Dairy-Free



Contains Nuts

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SANDWICH & BURGER

三文治及漢堡

Club Sandwich Turkey Ham, Bacon, Fried Egg, Tomato, Lettuce, White Toast, Mayonnaise 公司三文治	328
Crab Club Sandwich Snow Crab, Avocado, Tomato, Lettuce, Boiled Egg, Bacon, White Toast, Lime Mayonnaise 蟹肉公司三文治	428
Tortilla Wrap Mozzarella Cheese, Parma Ham, Rocket Leaves, Tomato 墨西哥薄餅三文治	318
Mayura Wagyu Pastrami Sandwich Sauerkraut, Swiss Cheese, Rye Bread, Pommery Mustard Sauce 煙燻澳洲和牛三文治	338
Open-faced Smoked Salmon Sandwich Avocado, Baby Fennel, Red Radish, Dill, Whole Wheat Bread, Sour Cream 煙三文魚三文治	328
Wagyu Beef Burger 澳洲和牛漢堡	
Regent Beef Burger Australian Wagyu Beef, Black Truffle, Foie Gras, Port Wine Onion Compote, Tomato, Lettuce, Pommery Mustard Sauce 麗晶招牌漢堡	428
Bacon Cheese Burger Australian Wagyu Beef, Bacon, Fried Egg, Cheddar Cheese, Tomato, Lettuce, Pickle, Mac Sauce 煙肉芝士漢堡	378
Mushroom Burger  Fried Portobello Mushroom, Tomato, Lettuce, Avocado, Pickle 蘑菇漢堡	308
Lobster Bun Canadian Lobster, Celery, Green Apple, Tomato, Lettuce, Marie Rose Sauce 龍蝦堡	378

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  398
Battered Hake Fish, French Fries, Seaweed Mayonnaise
炸魚薯條
- Eggplant Schnitzel   298
Confit Tomato, Rocket Leaves, Romesco Sauce
炸茄子
- Wagyu Bolognese Beef Ragout Tagliatelle 368
Artisanal Tagliatelle Pasta, Bolognese Ragout, Parmesan Cheese
和牛肉醬寬麵
- Lobster Linguine  428
Canadian Lobster, Confit Datterino Tomato, Basil, Lemon Scent, Lobster Bisque
龍蝦扁意粉
- Homemade Basil Pesto Trofie Pasta   298
Fresh Trofie Pasta, Potato, French Bean, Homemade Basil Pesto Sauce
手工香草青醬螺旋粉
- Steak Frites  498
Australian Wagyu M5 Striploin, French Frites, Green Pepper Sauce
澳洲和牛西冷牛扒
- Pan Seared French Yellow Chicken Breast  368
Asparagus, Pearl Onion, Pancetta, Rosemary Sauce
香煎法國黃油雞胸
- Pan Seared Sea Bream  398
Sautéed French Bean, Cherry Tomato, Capers, Olive, Basil, White Wine Sauce
香煎海鯧魚
- Side Dish  118
配菜
Mashed Potato / French Fries / Sautéed Mushroom / Sautéed Baby Spinach / Steamed Asparagus
薯蓉 / 炸薯條 / 炒蘑菇 / 炒菠菜 / 焗露筍

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    268
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  288
Pork & Shrimp Dumpling, Egg Noodle
港式雲吞麵
- Pink Ling Fish Rice Vermicelli in Fish Bouillon  338
Pink Ling Fish, Fish Bean Curd, Angled Luffa, Shimeji Mushroom, Coriander
鱈魚湯米粉
- Lobster & Seafood Laksa  448
Boston Lobster, Fish Cake, Fish Ball, Boiled Egg, Scallop, Bean Sprout, Bean Curd Puff,
Rice Vermicelli & Egg Noodle in Spicy Coconut Gravy Soup
龍蝦海鮮喇沙湯麵
- Wok Fried Black Angus Beef Noodle  328
Sliced Black Angus Beef, Onion, Bean Sprout, Chive, Rice Noodle
安格斯牛肉炒河粉
- Hainanese Chicken Rice  388
Poached Yellow Corn Chicken, Ginger Flavoured Rice, Chicken Broth
海南雞飯
- “Hong Kong Style” BBQ Iberico Pork Rice, Sunny Side Up Japanese Egg   388
Iberico Pork Collar, Choy Sum, Regent 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
- Pad Kra Pao  328
Japanese Minced Chicken & Holy Basil, Rice, Sunny Side Up Japanese Egg, Chicken Skewer
泰式香葉雞肉碎飯



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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
海鹽焦糖醬

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
Bacardí 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
2022 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

2023 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
2024 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
2017 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
2016 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 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
2018 Domaine Tortochot, Charmes-Chambertin Grand Cru, Burgundy, France Pinot Noir	2,980

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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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