
THE LOBBY LOUNGE
18 SALISBURY RD, HONG KONG

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 Drink 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
San Pellegrino 天然氣泡礦泉水	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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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
特選茗茶

Exclusive Seasonal Tea 80
季節限定

Black Tea 紅茶 80
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

White Tea 白茶 80
White Peony / Silver Leaf / Jasmine Pearl
白牡丹 / 銀針白毫 / 茉莉龍珠

Oolong Tea 烏龍茶 80
Tie Kuan Yin / Osmanthus
鐵觀音 / 桂花烏龍茶

Herbal Tea 草本茶 80
Peppermint / Chamomile / Vanilla Bourbon / Rooibos Tea
薄荷茶 / 洋甘菊 / 波本香草紅茶 / 南非國寶紅茶

Green Tea 綠茶 80
Dragonwell / Genmaicha / Geisha Blossom / Weekend in HK
龍井 / 玄米茶 / 蝴蝶夫人 / 香港週末

Iced Tea 冰茶 80
Lemon Black Tea / Hong Kong Milk Tea / Hong Kong Yuen Yeung
檸檬紅茶 / 港式奶茶 / 港式鴛鴦

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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.
Benefical 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.
Benefical 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.
Benefical 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

Ginger Lemon Fruit Tea 薑汁檸檬水果茶 98

With ginger and lemon as the main flavor notes, this blend is carefully balanced with apple, orange peel, and lemongrass to create a refreshing fruity aroma with a gentle warmth. The taste is bright, smooth, and pleasantly balanced between sweet and tangy, making it a lovely everyday drink.
Benefical for: Revitalizing, refreshing feel, a sense of natural lightnes.
以薑與檸檬為主要風味，配合蘋果、橙皮及香茅精心調配，揉合清新果香與溫潤辛香，適合日常飲用，為生活添上一份自然輕盈。
有益於：入口明亮順滑，酸甜平衡。薑與檸檬帶來醒神清爽的感覺

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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.

A CINEMATIC TASTE OF HONG KONG
光影中的香港滋味

Perched along the water's edge of Victoria Harbour, Regent Hong Kong presents
A Cinematic Taste of Hong Kong — Iconic Hong Kong Dishes from the Silver Screen:
a bespoke culinary journey composed in honour of Hong Kong cinema,
created in collaboration with the Hong Kong Film Directors' Guild.

坐擁維港之畔，香港麗晶酒店誠摯呈獻《光影中的香港滋味》——
一場向香港電影致敬的匠心味覺之旅，與香港電影導演會攜手締造。

Premium Black Angus Beef Balls & Mantis Shrimps, Beef Bone Marrow Soup 198
Mantis Shrimps & Beef Bouillon, Bone Marrow, Spring Onion, Chinese Celery
頂級安格斯黑牛丸瀨尿蝦球配牛骨髓湯
瀨尿蝦牛肉清湯、骨髓、青蔥、唐芹

Char Siu Egg Rice 388
BBQ Iberico Pork Collar, Fried Free-range Italy Montagna Egg & Chive, Homemade Soya Sauce
西班牙黑毛豬叉燒煎蛋飯
叉燒西班牙黑豚頸肉、煎意大利放養山地雞蛋、自家製豉油

Lobster & Prawns Wonton Noodle Soup 308
Lobster & Prawn Dumpling, Egg Noodle, Yellow Chive
龍蝦鮮蝦雲吞麵
龍蝦鮮蝦餃、雞蛋麵、韭黃

"Hong Kong" Style French Toast 158
Crunchy Peanut Butter, Brioche, French Bordier Butter & Hong Kong Honey
「港式」西多士
香脆花生醬、布里歐修麵包、法國Bordier牛油及香港蜂蜜

Hokkaido Tokachi Adzuki Bean Put Chai Ko 108
Red Bean, Brown Sugar, Rice Flour, Tapioca
北海道十勝紅豆缽仔糕
紅豆、黑糖、白米粉、木薯粉

Mocktail: Lychee Lantern 140
Ng Fa Cha (Five Flower Tea), Lychee Syrup, Lychee Puree, Agave Syrup, Lime Juice, Five Spice Honey
無酒精特飲：燈影荔香
五花茶、荔枝糖漿、荔枝果蓉、龍舌蘭糖漿、青檸汁、五香蜂蜜

Cocktail: Lemon Tea Gin & Tonic 160
Gin, Cold-brewed Lemon Tea, Sugar Syrup, Tonic Water, Lemon Slice
雞尾酒：琥珀檸茶
氈酒、冷泡檸檬茶、糖漿、湯力水、檸檬片

Vegetarian Gluten-Free Dairy-Free Contains Nuts / Peanuts

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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, Celery, 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 / Peanuts

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

SANDWICH & BURGER
三文治及漢堡

Club Sandwich 328
Turkey Ham, Bacon, Fried Egg, Tomato, Lettuce, White Toast, Mayonnaise
公司三文治

Crab Club Sandwich 428
Snow Crab, Avocado, Tomato, Lettuce, Boiled Egg, Bacon, White Toast, Lime Mayonnaise
蟹肉公司三文治

Tortilla Wrap 318
Mozzarella Cheese, Parma Ham, Rocket Leaves, Tomato
墨西哥薄餅三文治

Mayura Wagyu Pastrami Sandwich 338
Sauerkraut, Swiss Cheese, Rye Bread, Pommery Mustard Sauce
煙燻澳洲和牛三文治

Open-faced Smoked Salmon Sandwich 328
Avocado, Baby Fennel, Red Radish, Dill, Whole Wheat Bread, Sour Cream
煙三文魚三文治

Wagyu Beef Burger
澳洲和牛漢堡

Regent Beef Burger 麗晶招牌漢堡 428
Australian Wagyu Beef, Black Truffle, Foie Gras, Port Wine Onion Compote, Tomato, Lettuce, Pommery Mustard Sauce

Bacon Cheese Burger 煙肉芝士漢堡 378
Australian Wagyu Beef, Bacon, Fried Egg, Cheddar Cheese, Tomato, Lettuce, Pickle, Mac Sauce

Mushroom Burger 308
Fried Portobello Mushroom, Tomato, Lettuce, Avocado, Pickle
蘑菇漢堡

Lobster Bun 378
Canadian Lobster, Celery, Green Apple, Tomato, Lettuce, Marie Rose Sauce
龍蝦堡

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。

Vegetarian Gluten-Free Dairy-Free Contains Nuts / Peanuts

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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, Caper, Olive, Basil, White Wine Sauce
香煎海鯛魚

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 /烚露筍

Gluten-free pasta available upon request.
我們提供無麩質意粉。

Vegetarian Gluten-Free Dairy-Free Contains Nuts / Peanuts

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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

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

Tandoori Chicken Skewer 278
Mango Chutney
香料烤雞肉串

Pad Kra Pao 328
Minced Chicken & Holy Basil, Steamed Rice, Sunny Side Up Japanese Egg, Chicken Skewer
泰式香葉雞肉碎飯

Vegetarian Gluten-Free Dairy-Free Contains Nuts / Peanuts

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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
(Ice Cream) Vanilla / Chocolate / Coffee / Pistachio /
(Sorbet) Mango / Strawberry / Lemon
(雪糕) 雲呢拿 / 朱古力 / 咖啡 / 開心果 /
(雪葩) 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。

Vegetarian Gluten-Free Dairy-Free Contains Nuts / Peanuts

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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
Hendrick's Indian Tonic	150
Roku Pink Grapefruit Soda	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 Indian Tonic Pink Grapefruit Soda Elderflower Tonic Mediterranean Tonic Sicilian Lemonade Ginger Ale Ginger Beer Soda Water	70

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

SIGNATURE COCKTAIL

Mid-Levels Cooler 170
Olmeca Altos Plata 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, Agave Nectar, Beetroot, Citrus

Harbour Breeze 170
Highland Park 12 Years Whisky, 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, Highland Park 12 Years Whisky, 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 Liquor, Mint, Soda, Sparkling Wine

El Diablo 160
Olmeca Altos 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

Negroni 160
Widges Gin, Mancino Rosso Vermouth, Rinomato Bitter Scuro

Godfather 160
Bruichladdich Islay Barley 2014 Whisky, Caol Ila 12 Years Whisky, Disaronno

Sazerac 160
Rémy Martin VSOP, Pychaud's Bitter's, Angostura Bitters, Sugar

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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

LOCAL CRAFT BEER

Hong Kong Beer Co.(Hong Kong Craft Brewed)
A Sustainable homegrown collaboration
A distinguished partnership between our beverage team and Hong Kong Beer Co.,
one of the city's pioneering craft breweries. Each brew is created with the finest all-natural ingredients,
offering nuanced aromas and a refined, balanced character. A quiet celebration of artistry, heritage,
and the enduring pursuit of excellence — crafted close to home, enjoyed in the comfort of yours.

Regent Hong Kong x Hong Kong Beer Co. - Pale Ale 85

Regent Hong Kong x Hong Kong Beer Co. - Stout 85

IMPORTED BEER

Carlsberg 85

Corona Extra 85

Heineken 85

Sapporo 85

Guinness Draught 128

NON-ALCOHOLIC BEER

Peroni Nastro Azzurro 0.0% 85

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

MOCKTAILS

Temple Street 145
Sabatini 0.0, Pink Guava, Thyme, Ginger Ale

Golden Victoria Smash 145
Mango, Coconut, Fresh Mint Leaves, Citrus

Red Envelope 145
Lyre's Vermouth Alternative, Lemon Sorbet, Soda Water

SEI BELLISSIMI

SeiBellissimi is an Italian-born collection of Ready-to-Drink sparkling mocktail 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

PETTERSSON & MUNTHE SPARKLING TEA

Pettersson & Munthe use only natural ingredients - no artificial additives, flavor enhancers, or refined sugar. Indulge in the delightful mix of flavor, style, and sensation, all brought to life by our passion for the little details and love for perfection

	150ml / 750ml
Bergamot Oolong	150 / 720

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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, Réserve Perpétuelle Brut 66% Pinot Noir, 32% 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 Extra Brut 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 173ème Édition Brut 44% Pinot Noir, 34% Chardonnay, 22% Pinot Meunier	3,780

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

ROSÉ CHAMPAGNE

	150ml / 750ml
NV Taittinger, Prestige Rosé Brut 50% Pinot Noir, 30% Chardonnay, 20% Pinot Meunier	250 / 1,190
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

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

WHITE WINE

	150ml / 750ml
2024 Weingut Reinhold Haart, Piesporter Kabinett, Mosel, Germany Riesling	150 / 730
2025 Bellingham, The Bernard Series Old Vine, Western Cape, South Africa Chenin Blanc	160 / 760
2025 Domaine Laporte, Pouilly-Fumé Les Duchesses, Loire Valley, France Sauvignon Blanc	170 / 810
2024 Château Mercian, Gris de Gris, Yamanashi, Japan Koshu	190 / 900
2022 Bouchard Père & Fils, Beaune 1er Cru, Beaune du Château, Burgundy, France Chardonnay	230 / 1,090
2025 La Spinetta, Bricco Quaglia Moscato d'Asti, Piedmont, Italy Moscato	680
2025 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
2025 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
2023 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
2021 Domaine Guy Amiot et Fils, Chassagne-Montrachet 1er Cru Les Macherelles, Burgundy, France Chardonnay	1,990

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

RED WINE

	150ml / 750ml
2023 Domaine Clarendon Hills, McLaren Vale, Australia Syrah	160 / 760
2022 Castello di Ama, Chianti Classico, Tuscany, Italy Sangiovese, Merlot	170 / 830
2020 Long Meadow Ranch, Farmstead, Napa Valley, United States Cabernet Sauvignon	200 / 950
2018 Croix Canon by Château Canon, Saint-Émilion Grand Cru, Bordeaux, France Merlot, Cabernet Franc	220 / 1,050
2022 Domaine Jean Fournier, Marsannay Cuvée Saint-Urbain, Burgundy, France Pinot Noir	230 / 1,090
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
2018 Domaine Jacques Cacheux, Vosne-Romanée Les Ormes, Burgundy, France Pinot Noir	2,180
2014 Château Pontet-Canet, Pauillac, Bordeaux, France Cabernet Sauvignon, Merlot	2,590
2018 Domaine Tortochot, Charmes-Chambertin Grand Cru, Burgundy, France Pinot Noir	2,980

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

SPIRITS

GIN

	Glass (50ml)	Bottle
The Botanist	130	1,780
Citadelle Original	140	1,880
Hendrick's	150	1,980
Roku	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
DARK		
Bacardi Reserva Ocho	130	2,480
Ron Matusalem Solera 7 Years	150	1,980
Plantation XO 20th Anniversary	220	2,780

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

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		
Jim Beam	130	1,780
Wild Turkey Kentucky Straight Rye	150	1,980
Michter's US*1 Small Batch Bourbon	180	2,580
Basil Hayden's Kentucky Straight Bourbon	230	4,380

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。

TEQUILA & MEZCAL

	Glass (50ml)	Bottle
Olmeca Altos Plata Tequila	150	1,980
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

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。

If you have any special dietary needs, food allergies, or intolerances, please inform our service team.
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。