

	<b>Bottle</b>	<b>Glass</b>	<b>Happy Hour</b>
<b>Champagne / Sparkling Wine</b>			
NV Loredan Gasparini, Asole Prosecco DOCG, NV	\$500	\$88	
NV Pol Roger Brut, NV	\$1,000		
NV Palmer & Co Rosé Reserve, NV	\$1,000		
<b>White Wines</b>			
<b><u>France</u></b>			
2015 Moulin de Gassac Sauvignon Blanc, South	\$350	\$68	\$58
2015 Lucien Albrecht Riesling Réserve, Alsace	\$450		
2015 Chablis Les Grands Terroirs, Domaine Billaud, Burgundy	\$650		
<b><u>Italy</u></b>			
2015 Livon Pinot Bianco, Collio DOC, Friuly	\$400	\$78	\$68
2016 La Meirana, Villa Broglia, Gavi DOCG, Piedmonte	\$500		
<b><u>Australia</u></b>			
2016 World's End Chardonnay, South Australia	\$300	\$58	\$48
2016 Kilikanoon The Lackey Chardonnay, Clare Vale	\$400		
2014 Innocent Bystander Pinot Gris, Yarra Valley	\$500		
2015 Henschke Tilly's Vineyard, Chardonnay, Eden Valley	\$600		
<b><u>New Zealand</u></b>			
2016 Dusky Sound Sauvignon Blanc, Marlborough	\$300	\$58	\$48
2014 Spy Valley Riesling, Marlborough	\$400		
2016 Dog Point Sauvignon Blanc, Marlborough	\$500		
2016 Greywacke Sauvignon Blanc, Marlborough	\$550		
<b><u>USA</u></b>			
2014 Willamette Vineyards Riesling, Willamette Valley, Oregon	\$450		
<b>Red Wines</b>			
<b><u>France</u></b>			
2015 Moulin de Gassac Cabernet Sauvignon, South	\$350	\$68	\$58
2014 Château La Moulière, Bergerac, Bordeaux	\$400		
2010 Côte de Beaune Villages, Domaine Champy, Burgundy	\$650		
<b><u>Italy</u></b>			
2015 Terre di San Gorgone Il Bell'Antonio, Chianti DOCG, Tuscany	\$400	\$78	\$68
2014 Collina Serragrilli, Amerai IGT, Piedmonte	\$450		
<b><u>Spain</u></b>			
2012 Bodegas Lan, Crianza, Rioja	\$500		
<b><u>Australia</u></b>			
2016 Dragonfly Cabernet Sauvignon, Fergusson Valley	\$400	\$78	\$68
2014 Evans & Tate Metricup Road Shiraz, Margaret River	\$450		
2016 Thistle Down 'The Opportunist', Shiraz, Langhorne Creek	\$500		
<b><u>New Zealand</u></b>			
2016 Babich East Coast, Pinot Noir	\$300	\$58	\$48
2015 Mud House Pinot Noir, Central Otago	\$400		
2014 Shearwater Pinot Noir, Marlborough	\$500		
<b><u>Chile</u></b>			
2015 Los Boldos Grande Reserve, Cabernet Sauvignon, Cachapoal	\$400		
<b><u>USA</u></b>			
2014 Cypress Vineyards Merlot, Central Coast, Napa Valley	\$400		

All Prices are in HK\$, subject to 10% Service Charge

Happy Hour Prices are not in conjunction with Accor Plus Card & Other Discount Offers

	<b>Bottle</b>	<b>Glass</b>	<b>Happy Hour</b>
<b>Bottled Beers</b>			
Asahi (JP), Carlsberg (DK) , Corona (MX) Heineken (NL), San Miguel (PH) San Miguel Light (HK), Tsing Tao (CN), Peroni (IT)	\$48		\$40
<b>Draft Beers (0.5lt)</b>			
Hoegaarden (BE)		\$62	\$50
Kronenbourg 1664 (FR)		\$62	\$50
Stella Artois (BE)		\$62	\$50
<b>Special Beers</b>			
Boddington (UK)		\$68	\$50
Guinness (MY)		\$68	\$50
<b>Ciders</b>			
The Hills Apple Cider (AU)		\$55	
The Hills Pear Cider (AU)		\$55	
<b>Premium House Spirits</b>			
Vodka Stolichnaya, Gin Bombay Sapphire, Rum Bacardi Jose Cuervo Gold Tequila, Jim Beam, Johnny Walker Red Label		\$78	\$60
<b>Apéritifs</b>			
<b><u>Vermouth</u></b>			
Dry, White, Rosso		\$68	
Dubonnet		\$68	
<b><u>Anis &amp; Absinthe</u></b>			
Pernod, Ricard, Absinthe		\$68	
<b><u>Bitters</u></b>			
Aperol, Averna, Campari, Fernet Branco, Pimm's No 1		\$68	
<b>Vodkas</b>			
Absolut, Smirnoff, Burnett's		\$88	
Belvedere, Grey Goose, Ketel One		\$98	
<b>Gins</b>			
Gordon's, Tanqueray, Beefeater		\$78	
Tanqueray No 10		\$88	
<b>Rums</b>			
Havana Club 3yrs, Cachaca		\$68	
Mount Gay Extra, Myers's Dark, Bacardi 151		\$78	

	<b>Glass</b>	<b>Happy Hour</b>
<b>Premium Whiskies</b>		
Johnnie Walker Black Label (UK), Chivas Regal (UK), J&B Rare (UK) Famous Grouse (UK), Crown Royal (CA), Canadian Club (CA) Bushmills (IE), Jameson (IE), Wild Turkey (US) Maker's Mark (US), Ballantines (UK), Jack Daniel's (US)	\$88	\$60
Glenmorangie 10yrs	\$108	
Laphroaig 10yrs	\$128	
Macallan 12yrs	\$138	
Glenfiddich 12yrs	\$138	
Ardbeg 10yrs	\$148	
Glenfiddich 18yrs	\$188	
<b>Cognacs</b>		
Remy Martin VSOP	\$88	
Martell Cordon Bleu	\$120	
Hennessy XO	\$120	
<b>Tequilas</b>		
Don Julio Blanco	\$78	
Patron Anejo	\$88	
Don Julio Anejo	\$98	
<b>Liqueurs</b>		
Baileys, Tia Maria, Cointreau, Southern Comfort, Sambuca, Kahlua	\$68	\$45
Amaretto, Frangelico, Drambuie, Canton	\$68	
Chartreuse, Grand Marnier, Malibu, Chambord, Limoncello	\$68	
<b>Eau-De-Vie</b>		
Pear Williams	\$78	
<b>Grappa</b>		
Museum Mirtillo ( Blueberry )	\$88	
Sarpa di Poli ( Merlot / Cabernet Grapes )	\$88	
Po'di PoliMorbida-Smooth ( Moscato Grapes )	\$88	
NV Grappa di Prosecco Riserva – Negroni	\$88	
<b>Sherry &amp; Port</b>		
Tio Pepe, Dry Sack, Harvey's Bristol Cream, Taylor's Port	\$65	\$45
<b>Soft Drinks</b>		
Coca Cola, Coke Light, Coke Zero, Fanta, Sprite	\$40	\$30
Tonic Water, Ginger Ale, Soda, Ginger Beer	\$40	\$30
<b>Boutique Soft Drinks (Fever Tree)</b>		
Sicillian Lemonade, Lemonade, Ginger Beer	\$52	
Ginger Ale, Tonic Water, Soda Water		

	<b>Glass</b>	<b>Happy Hour</b>
<b>Juices</b>		
Orange, Pineapple, Apple, Watermelon, Tomato, Grapefruit	\$40	
<b>Mineral Water (Antipodes, NZ)</b>		
Still or Sparkling 500ml	\$44	\$30
Still or Sparkling 1Lt	\$58	
<b>Coffees and Fine Teas</b>		
Regular Coffee, Single Espresso	\$40	
Double Espresso, Latte, Cappuccino, Mocha	\$48	
Hot Chocolate	\$48	
Iced Coffee or Iced Chocolate	\$48	
Teas (T2) (Please Ask Your Server for Selection)	\$40	
Iced Tea	\$40	
<b>Champagne Cocktails</b>		
<b>Vanilla Bellini</b>	\$108	
<i>White Peach Puree, Peach Liquor, Vanilla Syrup</i>		
<b>Very Berry</b>	\$108	
<i>Chambord, Fresh Strawberries</i>		
<b>Colada</b>	\$108	
<i>Caramelised Pineapple, Passion fruit Liqueur, Fresh Mint</i>		
<b>Signature Sips</b>		
<b>Melon</b>	\$88	
<i>Vodka, Cointreau, Fresh Watermelon, Lime Juice</i>		
<b>Burnt Orange Martini</b>	\$88	
<i>Gin, Grand Marnier, Dry Vermouth, Bitters</i>		
<b>Mint Julep</b>	\$88	
<i>Bourbon, Fresh Mint, Brown Sugar, Soda Water</i>		
<b>Passion fruit Mojito</b>	\$88	
<i>White Rum, Passion fruit, Fresh Mint, Fresh Limes, Brown Sugar</i>		
<b>Diablo Bloody Mary</b>	\$88	
<i>Silver Tequila, Red Wine, Tomato Juice, Worcestershire Sauce Tabasco</i>		
<b>Sober Sips</b>		
<b>Passion</b>	\$78	
<i>Iced Tea, Passion Fruit Juice, Syrup</i>		
<b>Pink Lemonade</b>	\$78	
<i>Lemon Juice, Grenadine, Sprite</i>		
<b>Strawberry Lassi</b>	\$78	
<i>Yoghurt, Fresh Strawberries, Milk &amp; Honey</i>		

## **Graze Menu**

- \$188 **Crispy Platter 炸物拼盤**  
Crumbed Onion Rings with Chili Mayonaise Dip, Chicken Fillets with BBQ Sauce,  
Salt and Pepper Squid with Tartar Sauce, Prawn Wontons with Sweet Chili Sauce  
炸洋葱圈配香辣沙律醬、炸雞柳配燒烤醬、椒鹽魷魚配他他醬、炸蝦雲吞配泰式甜酸醬
- \$188 **Chef's Antipasto Platter 意式拼盤**  
Salami, Mortadella, Parma Ham and Parmasan, House Marinated Olives,  
Cornichons and Crisp Bread  
沙樂美腸、意大利火腿、巴馬火腿、巴馬臣芝士、橄欖、醃青瓜、酥脆麵包
- \$158 **Andante Platter 雜錦拼盤**  
Chicken and Beef Satay, Vegetarian Spring Rolls, Tempura Prawns,  
Thai Fish Cakes with a selection of sauce and dips  
雞肉及牛肉沙嗲、春卷、炸蝦天婦羅、泰式魚餅
- \$118 **Deep-fried Salt & Pepper Calamari 椒鹽魷魚**  
With Squid Ink Aioli  
配墨魚汁醬
- \$108 **Nachos Grande 墨西哥粟米片 -V-**  
Crispy Tortilla Chips with Cheese, Olives, Refried Beans, Jalapeño Pepper,  
Sour Cream and Salsa  
墨西哥粟米片配芝士、橄欖、豆蓉、墨西哥辣椒、酸忌廉、醬汁
- \$108 **Chips & Dips 彼特包脆片配蘸醬 -V-**  
Crisp Pita Bread Chips, Hummus, Babaganoush, Tzatziki, Guacamole  
彼特包脆片配鷹嘴豆醬、茄子醬、青瓜乳酪、牛油果醬