

A Timeless Hong Kong Tale

This menu is a tribute to an era that shaped the city's spirit - when aircraft skimmed past rooftops, neon signs shimmered through narrow streets, and Kowloon City pulsed with life beneath the legendary flight path of Kai Tak Airport. A sippable tribute to that unforgettable first arrival, this collection of signature cocktails reimagines old Kowloon through taste and craftsmanship.



**DRINKS
MENU**

*Each creation captures a
fragment of memory -
inviting you to journey
through time, one sip at a time,
to rediscover the timeless soul
of Hong Kong.*

Pineapple Bun with Butter

Rum, Lychee Baijiu, Pineapple Juice,
Coconut Milk, Red Bean, Lime Juice

*Crafted with butter-washed rum, this cocktail reimagines
Hong Kong's beloved pineapple bun - rich, comforting,
and lifted with tropical fruitiness.*

\$138



Kai Tak Airport

Bourbon Whisky, Orange & Yuzu Baijiu, Licorice,
Amaro, Lemon Juice, Olive Water, Olive

*A tribute to the legendary Kai Tak Airport, inspired by
the classic Paper Plane and featuring nostalgic "Airplane Olive"
- bright, bittersweet, and quietly nostalgic.*

\$138



Bei Fung Tong

Mezcal, Baijiu, Magnolia, Tomato, Pepper Salt,
Fried Garlic, Chilli, Lemon, Shrimp Oil

*A bold reinterpretation of a typhoon shelter-style Bloody Mary,
capturing the heat, spice, and coastal energy of
Kowloon's harbourfront.*

\$138



Black Cow

N.I.P Gin, Peach Baijiu, Dark Beer,
Vanilla Ice Cream

*An elevated homage to the iconic Black Cow of
Cha Chaan Teng culture - creamy, nostalgic,
and irresistibly indulgent.*

\$138



Siu Mei

Tequila, Baijiu, Magnolia Roselle, Ginger, Lime,
Scallion, Chicken Soup Cream Foam

A sippable tribute to scallion oil chicken, a comforting classic found on countless Hong Kong dinner tables - savoury, warming, and deeply familiar.

\$138



Hairy Crab

Scotch Whiskey, Calendula, Cherry Baijiu,
Ginger, Shiso Liqueur, Angostura Bitters,
Grapefruit Bitters, Shaoxing Wine

*Inspired by Kowloon City's famed hairy crab season,
this cocktail reflects the delicate sweetness and
umami richness of crab paired with Shaoxing wine.*

\$138



Fei Jau

Islay Whiskey, Coffee,
Condensed Milk, Banana

*A Hong Kong twist on Irish Coffee, echoing
the beloved "Yin Yeung" - where coffee, milk,
and comfort meet in perfect balance.*

\$138

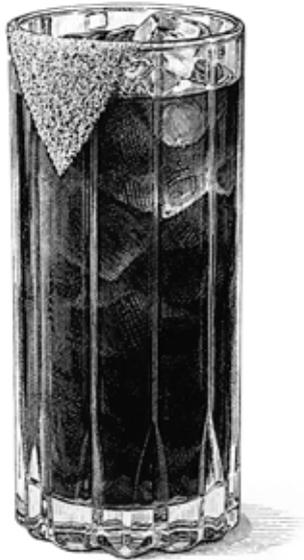


HK Fizz

Two Moons Kalamansi, Watercress Honey,
Lemon Juice, Prickly Pear Soda

*A refreshing reinterpretation of the Gin Fizz,
infused with watercress honey and pear - light,
effervescent, and unmistakably local.*

\$138



Street's Fashion

Whiskey, Umami Bitters, Hinoki Bitters,
Black Sugar Syrup, Sesame Oil, Mushroom

*A woody, umami-driven take on the Old Fashioned,
inspired by traditional Chinese ingredients, "mù'èr,"
often found in home-style soups and dishes.*

\$138



HK Lady

Peddler's Gin, Pear Juice, St Germain,
Shiso Liqueur, Osmanthus, Citrus, Crystal Sugar

*A graceful reinterpretation of the White Lady, infused with floral
and citrus notes that reflect Hong Kong's timeless elegance.*

\$138





*A non-alcohol
vinegar drink that
offers a refreshing
alternative that
invigorates the palate
with tangy flavors
and healthy detox
option*

Mocktail

GUAVA Salted Guava Shrub, Non-alcohol Sparkling Wine	\$118
CARROT & GINGER Carrot & Ginger Shrubs, London Essence Ginger Ale	\$98
BEETROOT & PEPPER Beetroot & Black Pepper Shrubs, London Essence Soda Water	\$98
PINEAPPLE & CORIANDER Pineapple & Coriander Shrub, Fire Tincture, House Lemonade	\$98
TOMATO & BASIL Clarified Tomato and Sweet Basil Shrub, London Essence Soda Water	\$108

10% service charge applies.
Looking for something off-menu? Ask our mixologists.
We recommend pairing your drink with a bite.

Wine

RED	<i>glass</i>	<i>bottle</i>
MERLOT, 2023 Elephant In The Room - Limestone Coast, AUS	\$118	\$498
CABERNET SAUVIGNON, 2022 Terrazas De Los Andes, ARG	\$118	\$498
WELKIN GRENACHE, 2022 Aphelion, McLaren Vale, AUS	\$138	\$688
TEMPRANILLO, 2021 Aphelion, McLaren Vale, AUS	\$158	\$788
PINOT NOIR, 2022 Cloudy Bay, Marlborough, NZ	\$168	\$838
WHITE		
TRICKSTER PINOT GRIGIO, 2024 Hugh Hamilton, McLaren Vale, AUS	\$118	\$498
LEWIS RIESLING, 2022 Tar & Roses, Goulburn Valley, AUS	\$118	\$498
CHARDONNAY, 2024 Terrazas De Los Andes, ARG	\$128	\$618
SAUVIGNON BLANC, 2024 Cloudy Bay, Marlborough, NZ	\$148	\$738
WELKIN CHENIN BLANC, 2023 Aphelion, McLaren Vale, AUS	\$148	\$738

10% service charge applies.
We recommend pairing your drink with a bite.



Sparkling Wine & Champagne

	<i>glass</i>	<i>bottle</i>
CHANDON, BRUT, NV	\$118	\$498
VEUVE CLICQUOT YELLOW LABEL, BRUT, NV	\$188	\$888
VEUVE CLICQUOT, BRUT, VINTAGE 2015		\$1,588
MOËT & CHANDON, GRAND VINTAGE, EXTRA BRUT		\$1,788
RUINART, BLANC DE BLANCS, NV		\$1,888
KRUG, GRAND CUVÉE, BRUT		\$4,998



10% service charge applies.
We recommend pairing your drink with a bite.

Draught Beer

glass

YOUNG MASTER BREWERY
PILSNER | CLASSIC PALE ALE | BLACK STOUT

\$98

Non-Alcoholic

SODA

\$68

Coca Cola | Coke Zero | Sprite | Tonic | Soda
Ginger Ale | Ginger Beer

RED BULL ORIGINAL

\$68

PINK GRAPEFRUIT SODA

\$68

WATER

\$68

Evian | San Pellegrino

TEA

\$68

English Breakfast | Pu-Erh | Green Tea

10% service charge applies.
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Gin

ASIA

45 ml

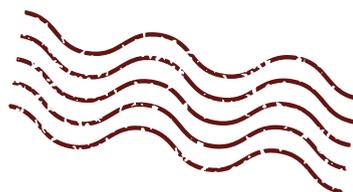
PEDDLERS China	\$138
N.I.P Hong Kong	\$138
PERFUME TREES Hong Kong	\$138
TWO MOONS SIGNATURE Hong Kong	\$128
TWO MOONS CALAMANSI Hong Kong	\$128
TWO MOONS FIVE FLOWERS TEA Hong Kong	\$128
HAPUSĀ HIMALAYAN India	\$128
AKORI Japan	\$128
ROKU Japan	\$148
THE ORIENTALIST GUNPOWDER Taiwan	\$118



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Gin

<u>WESTERN</u>	<i>45 ml</i>
WIDGES England	\$108
TANQUERAY England	\$118
TANQUERAY NO.10 England	\$138
PLYMOUTH England	\$128
THE BOTANIST Scotland	\$128
HENDRICK'S Scotland	\$138
AVIATION USA	\$118
G'VINE FLORAISSON France	\$128
GIN RAW Spain	\$128
MONKEY 47 Germany	\$158



10% service charge applies.
We recommend pairing your drink with a bite.

Vodka

	45 ml	bottle
TRIED & TRUE	\$108	\$1,628
BELVEDERE	\$118	\$1,728
GREYGOOSE	\$138	\$2,068

Chinese Spirit

	45 ml	bottle
BAIJU SOCIETY, Botanical	\$128	\$1,918
BAIJU SOCIETY, Peach	\$128	\$1,918
MOUTAI PRINCE 53%	\$138	\$1,628
WULIANGYE 52%		\$4,888
KWEICHOW MOUTAI 43%		\$5,888
KWEICHOW MOUTAI 53%		\$8,888



10% service charge applies.
We recommend pairing your drink with a bite.

Tequila

LOS ARCOS Destilado de Agave

45 ml

bottle

\$118

\$1,768

DON JULIO

BLANCO

\$128

REPOSADO

\$138

ANÉJO

\$148

1942

\$378

Rum

ZACAPA

45 ml

bottle

NO. 23

\$148

\$1,928

X.O.

\$298

BACARDI 8 Y.O

\$148

\$2,218

APPLETON 21 Y.O

\$298

CAPTAIN MORGAN

\$148

PLANTERAY

3 STARS WHITE

\$108

\$1,628

ORIGINAL DARK RUM

\$128

\$1,628

PINEAPPLE

\$128

\$1,768

10% service charge applies.
We recommend pairing your drink with a bite.

Pisco

45 ml

DEMONIO DE LOS ANDES

\$118

Cognac

RÉMY MARTIN

45 ml bottle

V.S.O.P

\$138 \$1,938

X.O.

\$398

HENNESSY

V.S.O.P

\$148 \$2,218

X.O.

\$518



10% service charge applies.
We recommend pairing your drink with a bite.



Whiskey

IRISH

45 ml

JAMESON

\$128

AMERICAN

45 ml

bottle

BULLEIT BOURBON

\$128

\$1,918

BULLEIT RYE

\$138

\$1,918

MICHTER'S BOURBON

\$158

RUSSELL'S RESERVE 10 Y.O

\$158

10% service charge applies.
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Whisky

JAPANESE

45 ml

YAMAZAKI 12 Y.O	\$288
YAMAZAKI 18 Y.O	\$988
YAMAZAKI 18 Y.O LTD. 100TH ANNIV.	\$3,000
HAKUSHU 12 Y.O	\$288
HAKUSHU 18 Y.O	\$888

HIGHLAND

45 ml

GLENMORANGIE 12 Y.O	\$128
OBAN 14 Y.O	\$128
ABERFELDY 12 Y.O	\$208

ISLAND

45 ml

TALISKER 10 Y.O	\$128
JURA 10 Y.O	\$128

10% service charge applies.
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Whisky

LOWLAND

45 ml

GLENKINCHIE 12 Y.O

\$128

AUCHENTOSHAN 12 Y.O

\$138

AUCHENTOSHAN 18 Y.O

\$218

ISLAY

CAOL ILA 12 Y.O

\$128

ARDBEG 10 Y.O

\$128

LAGAVULIN 16 Y.O

\$158



10% service charge applies.
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Vermouth / Aromatized Wine

45 ml

MANCINO

\$98

SECCO | BIANCO | ROSSO

LILLET BLANC

\$118

Liqueur

45 ml

COINTREAU

\$98

CHERRY HEERING

\$98

MIDORI

\$98

ST. GERMAIN

\$108

DOM BÉNÉDICTINE

\$108

DRAMBUIE

\$108

Bitter / Amaro

45 ml

APEROL

\$108

CAMPARI

\$108

LUCANO AMARO

\$108

SANTONI

\$108

10% service charge applies.
We recommend pairing your drink with a bite.



**BAR
BITES**

Where Asian heritage meets
Western indulgence.
Each bite is a playful tribute to
our Asian roots,
reimagined with global flair -
bold, unexpected, and perfect for
sharing over good conversation
and great cocktails.



HONEY GLAZED BARBECUED PORK (8PCS)

特式蜜汁叉燒 (8件)

Barbecued Pork | Honey | Cucumber
Leek | Barbecue Sauce

叉燒 | 蜜汁 | 青瓜 | 韭蔥 | 燒烤醬

\$188



GRILLED JAPANESE EEL 蒲燒日式鰻魚

Japanese Eel
Kabayaki Sauce

日本鰻魚 | 蒲燒醬汁

\$198



10% service charge to be added.



JAPANESE ODEN 日式關東煮

Bean Curd Skin with Rice Cake
Japanese Fish Cake | Narutomaki
Pekinese Roll | Japanese Radish
Bonito Broth

腐皮年糕捲 | 日本魚糕 | 鳴門卷
京式卷 | 日本蘿蔔 | 鰹魚高湯

\$188



SMOKED SALMON CUCUMBER ROLL 青瓜乳酪煙三文魚籽卷

Smoked Scotland Salmon
Salmon Roe | Cucumber | Yoghurt

蘇格蘭煙燻三文魚 | 三文魚籽
青瓜 | 希臘乳酪

\$188



TORTILLA CHIPS 墨西哥粟米脆片

Salsa | Guacamole | Sour Cream
蕃茄莎莎醬 | 牛油果醬 | 酸忌廉

\$168

10% service charge to be added.

Small Bites

FRENCH FRIES 脆炸薯條	\$88
WAFFLE FRIES 香脆薯格	\$88
THAI FISH CAKES (6pcs) 泰式魚餅 (6件)	\$98
GARLIC CHICKEN WINGS (8pcs) 避風塘雞翼 (8件)	\$108
VIETNAMESE SPRING ROLLS (6pcs) 越式炸春卷 (6件)	\$128
SATAY SKEWERS (6pcs) 沙嗲串燒 (6串) Chicken, Pork, Prawn 2 ea. 雞, 豬, 蝦各2串	\$128
SICHUAN SPICY BEEF 辣子牛柳	\$148



10% service charge applies.