



ABERDEEN STREET

鴨巴甸街

DRINKS

BOTTLED WATER \$40

Vittel / San Pellegrino

JUICES \$48

Fresh Juices: Orange, Grapefruit, Strawberry, Lemon
Tomato, Cranberry, Coconut Water
+12 for a mixed juice or fizzy juice

SOFT DRINKS \$38

Coca-Cola, Coke Zero, Sprite, Soda Water, Tonic Water, Ginger Ale

DRAUGHT BEER \$70 / PINT

Carlsberg - Denmark - Lager - 5% ABV
Grimbergen - Belgium - Abbey White - 6% ABV

BOTTLED BEERS & CIDER \$60

1664, Asahi, Corona, Moa cider

COFFEE (HOT OR ICED)

Espresso, Regular \$35
Double Espresso, Macchiato, Cappuccino, Latte \$40

TEA \$45

English Breakfast / Jasmine Green / Strawberry & Cream
French Earl Grey - Earl grey, rose, hibiscus
Blue Mountain - Vanilla scented tea
Herbal Tisanes : Lemongrass & Ginger / Relax - chamomile, berries
Ice Tea \$38

BIO : organic or environmentally friendly wines
Prices are subject to a 10 % service charge

WINE

SPARKLING

	GLASS	BOTTLE
Castell d'Olerdola Rosado - <i>Spain Cava - Rosé Wine</i>	\$70	\$330
Prosecco Superiore DOCG - <i>Italy Veneto - White Wine</i>	\$90	\$420
G.H.Mumm Cordon Rouge - <i>France - Champagne</i>		\$780

WHITE WINE

	GLASS	BOTTLE
Monte Zovo Valpolicella - 2016 - <i>Italy Veneto - Pinot Grigio</i>	\$65	\$300
^{BIO} Moulin de Gassac - 2015 - <i>France Pays d'Oc - Sauvignon Blanc</i>	\$65	\$300
Muscadet sur Lie - 2016 - <i>France Loire Valley - Melon de Bourgogne</i>	\$70	\$330
^{BIO} Domaine La Grange - 2015 - <i>France Pays d'Oc - Chardonnay</i>	\$75	\$350
^{BIO} Weingut St. Urbans Hof - 2015 - <i>Germany Mosel - Riesling</i>	\$80	\$380
^{BIO} Domaine Lebrun - 2015 - <i>France Loire Valley - Pouilly Fumé</i>		\$420
^{BIO} Petit Chablis - 2015 - <i>France Burgundy - Chardonnay</i>		\$420

ROSÉ WINE

	GLASS	BOTTLE
S de Sumeire - <i>France - Côtes de Provence</i>	\$70	\$330

RED WINE

	GLASS	BOTTLE
Castillo Labastida - 2015 - <i>Spain Rioja - Tempranillo</i>	\$65	\$300
Les Acanthes - 2015 - <i>France Pays d'Oc - Merlot</i>	\$65	\$300
^{BIO} Moulin de Gassac - 2015 - <i>France Pays d'Oc - Cabernet Sauvignon</i>	\$70	\$330
Dominio del Plata Crios - 2015 - <i>Argentina Mendoza - Malbec</i>	\$75	\$350
^{BIO} Domaine La Grange - 2013 - <i>France Pays d'Oc - Pinot Noir</i>	\$75	\$350
^{BIO} Domaine de Rousset - 2013 - <i>France Hte Provence - Syrah Viogner</i>	\$78	\$360
Marchesi Torrigiani - 2014 - <i>Italy Tuscany - Chianti</i>	\$80	\$365
Roger Sabon Lirac - 2013 - <i>France Côtes du Rhône - Grenache</i>		\$420
^{BIO} La Truffière Cuvée Romain - 2015 - <i>France Burgundy - Pinot Noir</i>		\$420
^{BIO} Fleurie la Roilette VV - 2014 - <i>France South Burgundy - Gamay</i>		\$420
Château Grand Village - 2014 - <i>France Bordeaux - Merlot</i>		\$450

DESSERT WINE AND PORT

Taylor's Fine Ruby Port - <i>Portugal</i>	\$65	
Moscatel - <i>Portugal - Sweet Fortified Wine</i>	\$65	

^{BIO} : organic or environmentally friendly wines
Prices are subject to a 10 % service charge

COCKTAILS

CLASSIC \$75 A GLASS - \$350 A JUG

Americano, Bloody Mary, Cosmopolitan, Daiquiri
Long Island Ice Tea, Mai Tai, Margarita
Martini, Mojito, Negroni
Sangria (red/white/rosé)

SIGNATURE COCKTAILS \$98

GIN

Brambe - *Gin, Crème de Cassis, Lemon Juice, Syrup*
Gin Breeze - *Coconut Water, Gin, Honey, Lime*

TEQUILA

Wan Chai - *Tequila, Cucumber, Lemon, Syrup*
Tequila Sunrise - *Tequila, Orange juice, Grenadine*

WHISKEY

North Point - *Jameson, Lemon, Syrup, Soda*
Causeway Bay - *Jameson, Drambuie, Lemon, Angostura, Ginger Ale*

WINE

Fortress Hill - *Rosé, Lemon, Grapefruit Juice, Syrup*
Aperol Spritz - *Prosecco, Aperol, Splash of soda water*

NON ALCOHOLIC \$60

Virgin Mary - *Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco*
Virgin Mojito - *Lime Juice, Syrup, Soda, Fresh Mint*
Gunner - *Ginger Ale, Angostura Bitter, Sprite*
Shirley Temple - *Lemon Juice, Grenadine, Orange Juice, Sprite*
Mock Champagne - *Grapefruit & Orange Juice, Ginger Ale, Grenadine, Syrup*
Grapefruit Lemonade - *Grapefruit Juice, Sprite, Grenadine and Fresh Mint*
Strawberry Coco - *Strawberry Juice, Coconut Water, Lime*
Garden Tea Punch - *Orange & Lemon Juice, Ice Tea, Mint, Soda Water*

SPIRITS

APERITIF

Martini Vermouth	\$65
Pastis Ricard - <i>Anis</i>	\$65
Ouzo - <i>Anis</i>	\$65
Aperol Apertivo	\$70
Pimm's N.1 Cup	\$70
Summer Cup	\$75
Absinthe - <i>Anis & Fennel</i>	\$95

GIN

Beefeater	\$65
Bombay Sapphire	\$70
Tanqueray	\$75
Jodhpur	\$80
Hendricks	\$90

WHISKY AND WHISKEY

BOURBON

Jack Daniel's Tennessee	\$75
Maker's Mark Kentucky	\$85

BLENDED SCOTCH

Glen Silver's Premium	\$70
Chivas Regal 12 Years	\$80
Johnnie Walker Black Label	\$85

SINGLE MALT SCOTCH

Glenfiddich 12 Years	\$90
Glenfiddich 15 Years	\$120
Glenlivet 18 Years	\$185

IRISH

Jameson - <i>Blended</i>	\$65
Glendalough - <i>Single Malt</i>	\$80

SMOKED

Laphroaig 10 Years	\$185
--------------------	-------

LIQUEURS

Amaretto - <i>Almond</i>	\$65
Campari - <i>Bittersweet</i>	\$65
Limoncello - <i>Lemon</i>	\$65
Baileys - <i>Irish whiskey and cream</i>	\$70
Drambuie - <i>Scottish whisky, honey, spices</i>	\$75
Get 27 - <i>Mint</i>	\$70
Jagermeister - <i>Herbs & Spices</i>	\$70
Kahlua - <i>Coffee bean and sugarcane</i>	\$70
Cointreau - <i>Orange</i>	\$75
Grand Marnier - <i>Orange & Cognac</i>	\$80
Chartreuse - <i>Herbs, Plants & Flowers</i>	\$95

VODKA

Absolut	\$65
Belvedere	\$85
Grey Goose <i>Natural / Pear / Orange</i>	\$90

TEQUILA / MEZCAL

Tequila	\$65
Premium Tequila	\$95
Premium Mezcal	\$110

COGNAC

Camus VSOP	\$95
Ile de Ré Fine Island	\$125

EAUX DE VIE

Poire Williams - <i>Pear</i>	\$70
Grappa - <i>Grape Marc</i>	\$70
Calvados Père Magloire - <i>Apple</i>	\$80

RUM

Havana Club 3 Years' old	\$65
Malibu - <i>Caribbean rum with coconut</i>	\$70
Premium Rum	\$90