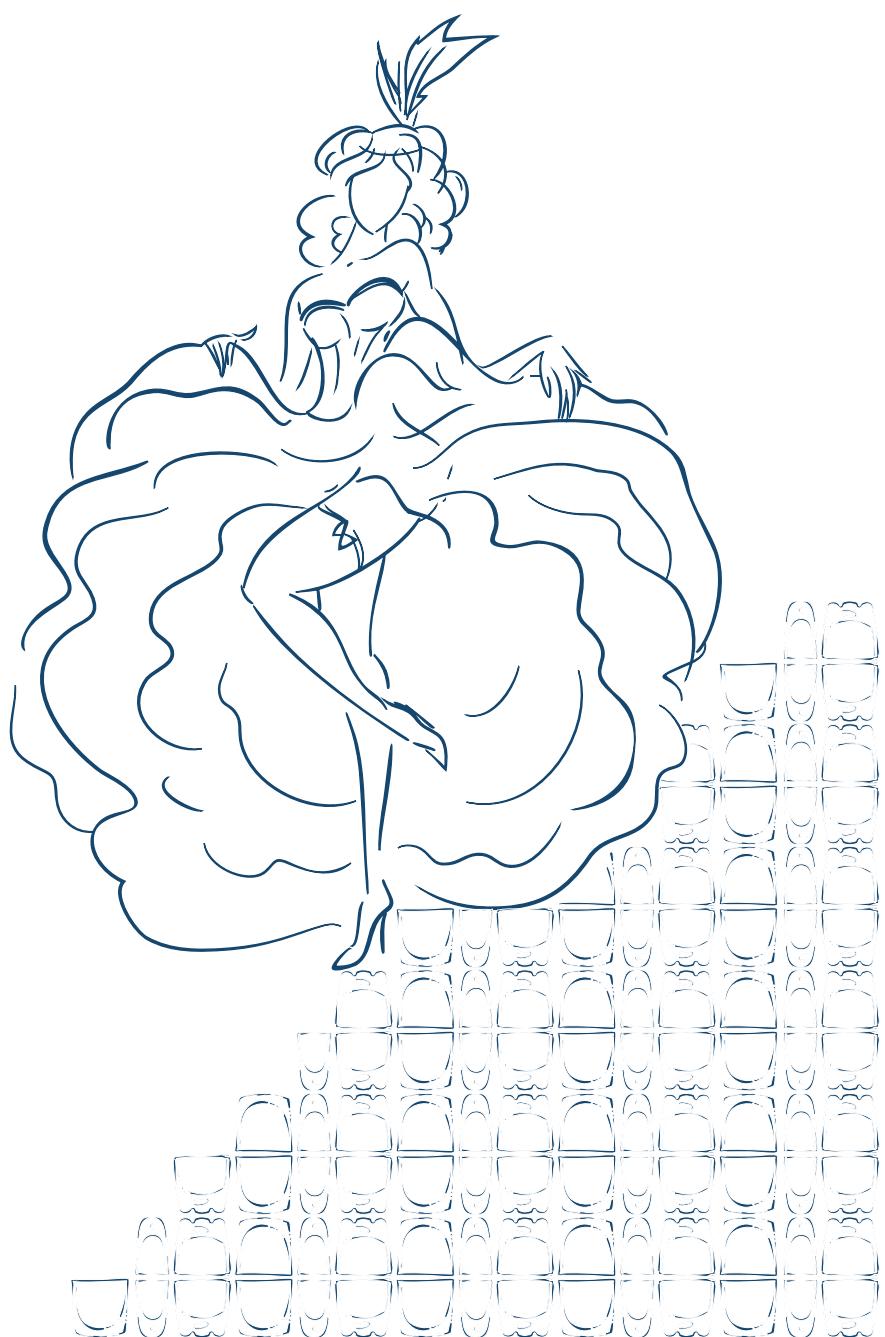




PALM COURT



## CONTENT

BAR SNACKS 小食

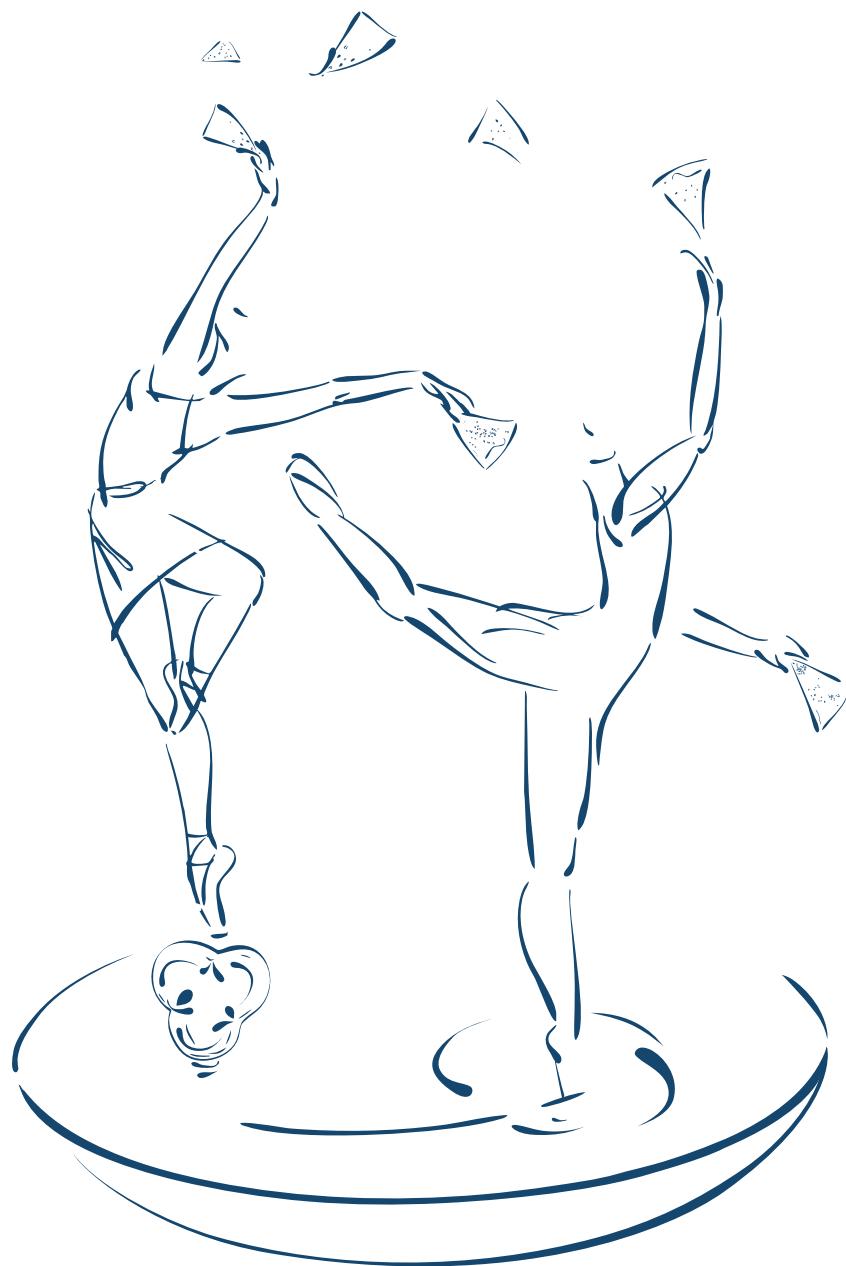
WINES 葡萄酒

GIN COLLECTION 艾酒

SPIRITS 烈酒

APERITIFS & DIGESTIFS 餐前及餐後酒

BEER & REFRESHERS 啤酒及其他飲品



*Bar* SNACKS

## BAR SNACKS

### 小食

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<b>Mini Hamachi Tart (6 Pieces)</b> Kimchi, Caviar, Cucumber	148
<b>Yuzu Honey Tuna Tartare Mini Cone (5 Pieces)</b>	118
<b>Pan-fried Gyoza Pork Dumpling (6 Pieces)</b> Black Vinegar	98
<b>Cheese and Cold Cut Platter</b> Fresh Grape, Hazelnut, Olive, Dried Fruit Bread	188
<b>Welsh Rarebit</b> English Cheddar Cheese and Mustard	98
<b>Nachos</b>  Cheddar and Jack Cheese, Jalapeno, Tomato Salsa, Guacamole	138

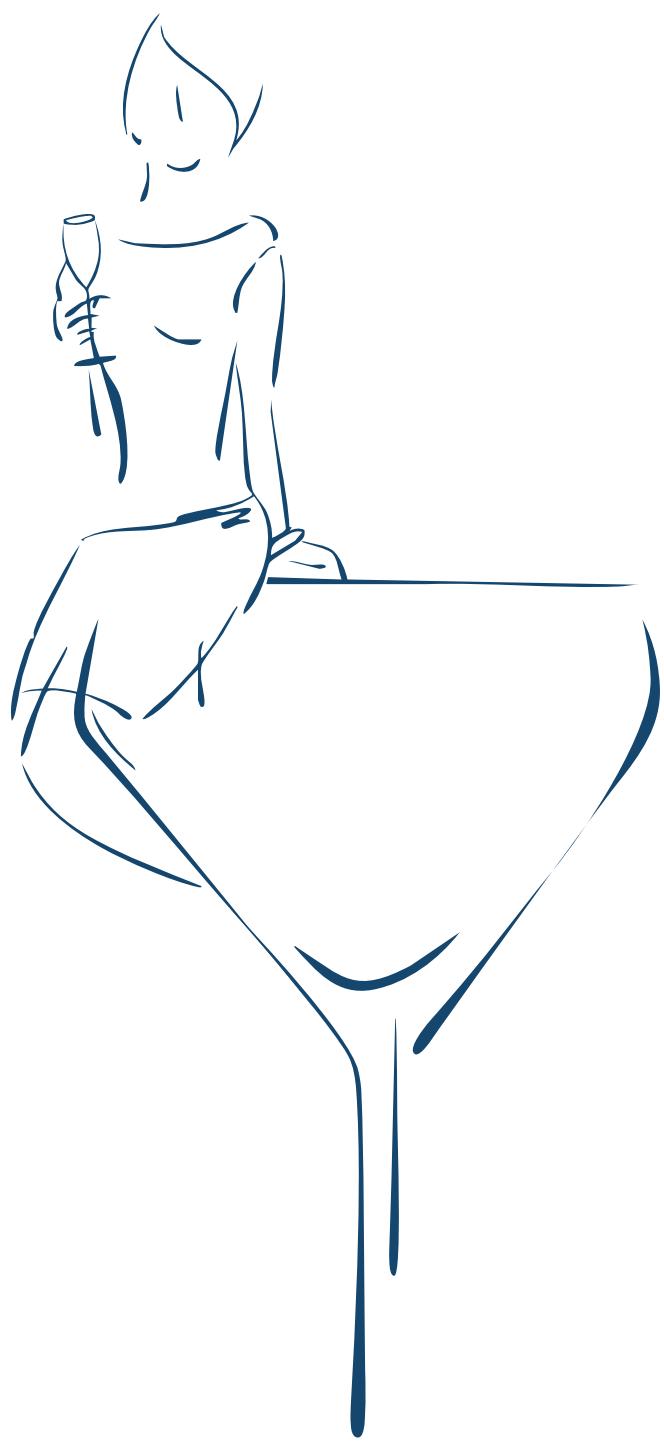
 Vegetarian

Please inform your server of any food related allergies.  
A 10% service charge will be added to your bill.  
All price are in Hong Kong dollars.

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<b>Angel on Horseback (Oyster Wrapped In Bacon) (6 Pieces)</b>	<b>138</b>
<b>Grilled Chicken and Beef Satay (6 Pieces)</b>	<b>118</b>
Cucumber, Onion, Satay Sauce	
<b>Truffle Fries</b> 	<b>98</b>
<b>Deep-fried Vegetarian Spring Roll (6 Pieces)</b>	<b>98</b>
Sweet and Sour Dip	
<b>Deep-fried Shrimp Spring Roll (6 Pieces)</b>	<b>128</b>
Spicy Mayonnaise	
<b>Deep-fried Single-bone Chicken Wing (8 Pieces)</b>	<b>118</b>
Sweet Chili Sauce	



Wines

# WINES

## 葡萄酒

### CHAMPAGNE & SPARKLING WINE

		Glass	Bottle
<b>Krug, Grande Cuvée, Brut, Reims</b>	Champagne, France		<b>3,880</b>
<b>Dom Pérignon, Vintage, Brut Épernay 2015</b>	Champagne, France		<b>3,280</b>
<b>Ruinart, Blanc de Blancs</b>	Champagne, France	<b>328</b>	<b>1,680</b>
<b>Laurent Perrier La Cuvée, Brut</b>	Champagne, France	<b>188</b>	<b>950</b>
<b>Col de Salici Prosecco di Valdobbiadene Spumante, Extra Dry</b>	Veneto, Italy	<b>98</b>	<b>480</b>
<b>Michele Chiarlo Moscato d'Asti Nivole</b>	Piedmont, Italy	<b>98</b>	<b>480</b>

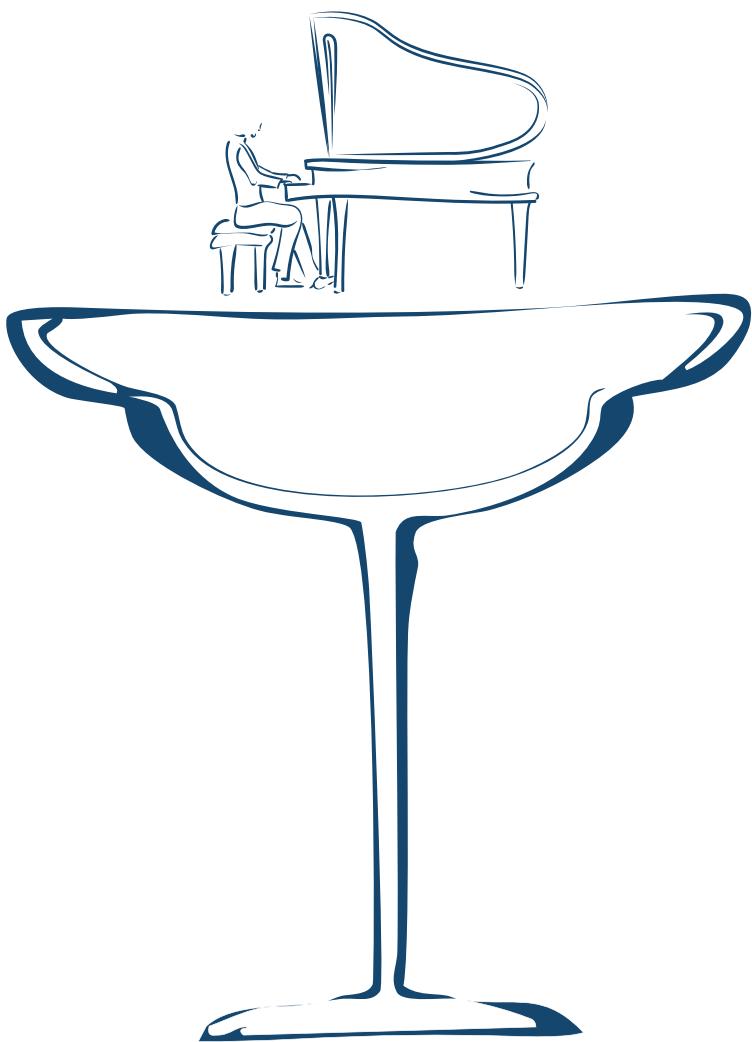
### WHITE WINE

<b>Vincent Bouzereau Meursault 2022</b>	Burgundy, France		<b>1,700</b>
<b>Project 933 Sauvignon Blanc 2023</b>	Hiroshima, Japan		<b>1,580</b>
<b>Xige N28 Chardonnay</b>	Ningxia, China	<b>188</b>	<b>880</b>
<b>Weiser-Künstler Trabener Gaispfad Riesling</b>	Mosel, Germany	<b>138</b>	<b>650</b>
<b>Soumah, Chardonnay</b>	Yara Valley, Australia	<b>130</b>	<b>630</b>
<b>Les Poete Quincy Le 'S' des Poete</b>	Loire Valley, France	<b>128</b>	<b>580</b>

Vintage subject to alteration.  
A 10% service charge will be added to your bill.  
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<i>RED WINE</i>		<b>Glass</b>	<b>Bottle</b>
<b>Château Nénin Pomerol, 1998</b>	Bordeaux, France		<b>2,880</b>
<b>Domaine des Tours VDP Vaucluse 2018</b>	Rhône, France		<b>2,480</b>
<b>Domaine Mia Mercurey 1<sup>er</sup> Cru Vasées</b>	Burgundy, France	<b>238</b>	<b>1,080</b>
<b>Château Tour Saint Pierre, Grand Cru, Merlot</b>	Saint Émilion, France	<b>188</b>	<b>980</b>
<b>Xige N28 Malbec</b>	Ningxia, China	<b>168</b>	<b>800</b>
<b>Soumah, Pinot Noir</b>	Yarra Valley, Australia	<b>128</b>	<b>660</b>
<b>Querciabella Chianti Classico</b>	Tuscany, Italy	<b>128</b>	<b>660</b>
 <i>ROSÉ WINE</i>			
<b>Château Gassier Esprit Gassier</b>	Côte de Provence, France	<b>148</b>	<b>760</b>



# *Gin* COLLECTION

*LONDON DRY GIN*

*DRY GIN*

*DISTILLED GIN*

*NEW WESTERN GIN*

*AGED GIN*

*GENEVER AND JENEVER*

*CASK GIN*

*NAVY STRENGTH AND OVERPROOF GIN*

*PINK GIN*

*PLYMOUTH GIN*

*OLD TOM GIN*

*SLOE GIN*

# GIN COLLECTION

## 薑酒系列

### HOW IS GIN MADE?



The basic process for making gin starts with extracting pure alcohol or ethanol from a base spirit. Then, the ethanol is redistilled with juniper berries and other botanicals.

The botanicals impart flavour into the alcohol, which is what gives gin its herbal, floral notes.

There are three main techniques that distillers use to infuse botanicals into ethanol.

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### Steeping

When using the steeping technique, the distiller mixes the ethanol and the botanicals together in a large metal container over a heat source known as a pot still. The botanicals then steep into the base spirit, much like tea. Depending on how strong the distiller wants the flavour of the gin to be, they may remove the botanicals after a short period of time or leave them to steep for up to 48 hours.

### Vapor Infusion

This method utilises a modified still called a Carter-head. The Carter-head still has a basket that is suspended over the still. The basket is filled with botanicals and is suspended over the still, filled with the base spirit. As the spirit is heated, the ethanol vapors rise up and into the basket, allowing the botanicals to release their essential oils into the vapors. The vapors then reliquify, now containing the essence of the botanicals.

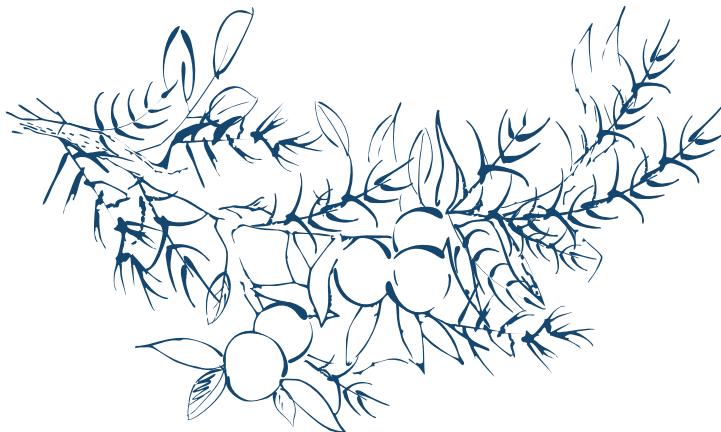
### Vacuum Distillation

This is also known as cold distillation. This technique utilises a low-pressure vacuum environment, which greatly reduces the boiling point of the ethanol. According to distillers, avoiding extreme heat allows the flavours from the botanicals to remain more intact. Some distillers combine steeping and vapor infusion methods and blend the products together to make a compound gin.

# GIN COLLECTION

## 薑酒系列

### BOTANICALS



Although gin producers use ingredients nowadays, such as herbs and spices from every corner of the planet, there are some fundamental botanicals that have always been used in its production since the beginning. Here is a selection of the 10 botanicals mainly used in the production of this distillate and their organoleptic characteristics.

#### **Juniper**

The word gin is derived from juniper, whether the French Genievre or the Dutch Jenever. Junipers are grown around the world and have dozens of different varieties.

In ancient times, junipers were used as a spice and for medicinal purposes. Taste-wise, it's dominantly pine-flavoured and is responsible for the Christmas tree notes most commonly associated with gin.

#### **Coriander**

Coriander is the dried seed of the cilantro plant and originally hails from southern Europe, north Africa, and Southwest Asia. It has a complex taste that's a little spicy and citrusy, and nutty when crushed. It's an easy complement to the flavours of juniper.

#### **Angelica**

Gins commonly use the root of the angelica plant, but some use the flower and seed as well. It tastes earthy and medicinal. It's also found in herbal liqueurs, bitters and amaros such as Fernet and Chartreuse.

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### Lemon

Lemon is used throughout the culinary world to brighten food and drink. Gin cocktails often have a lemon twist as well, accentuating the citrus flavors. In gin, lemon notes come across primarily as zesty and sweet lemon peel.

### Orange

As with lemon, orange peel is the most common part of the fruit used in gin production — and dried orange peel in particular. Depending on the type of orange used, the oils in the skin can provide bitter citrus or sweet and gentle notes.

### Orris Root

Orris root comes from the iris flower and looks similar to ginger. It has a floral and sweet aroma that's common in perfume as well as gin. It also adds an earthy and woody flavour.

### Cardamom

Cardamom is a spice that's difficult to describe other than it smells and tastes like cardamom. It's common in food from southern India and is related to ginger. Cardamom pods added to food and gin is bright green, have a somewhat numbing and medicinal taste, and are highly aromatic with a powerful flavour.

### Liquorice

Liquorice root is originally from southern Europe and India and is sugary sweet that's similar to anise. The flavour in licorice used by gin producers is far from the candy taste and can give gin a more viscous texture.

### Cassia Bark

The cassia tree is a relative of cinnamon and is originally from southern China. The bark is harvested and dried and strongly resembles the spicy hot bite of cinnamon and cinnamon-flavoured products. Cassia is, however, just a little sweeter than cinnamon with a licorice-like flavour.

### Cinnamon

Obtained from the inner bark of several tree species from the genus *Cinnamomum*, this ingredient plays a complementary role in the sweeter notes in Gin by adding a fiery spicy tone.

# GIN COLLECTION

## 薑酒系列

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### STYLE OF GIN

Over the course of more than 3 centuries, the evolution of gin production techniques has led to the emergence of different styles. To date, it is possible to distinguish at least 10 of them, listed here to give you an idea of how ingredients, methods, and places have affected the birth of so many varieties.

#### **Old Tom Gin**

Takes its name from Chamberlain Thomas, who distilled this type of gin in his Hodge Distillery. His apprentice modified the production technique using Coffey's still, thus producing a 'Young Tom', different from Chamberlain's original Old Tom. Originally, it was obtained by infusing the typical botanicals of gin into neutral corn-based alcohol with a high alcoholic volume. It was then blended with a percentage of barley-based spirit, and everything was then redistilled in a pot still to preserve and balance the malt flavour of the barley must and the fragrances of the botanicals. Finally, it was aged in cask. A barrel most likely gave it the typical sweet and woody notes for the first time.

#### **Dry Gin**

Gin is a juniper-flavoured spirit made not via the redistillation of botanicals, but by simply adding approved natural flavouring substances to a neutral spirit of agricultural origin. The predominant flavour must be juniper, and the minimum bottled strength is 37.5% ABV. The name 'Dry Gin' refers to those gins with no more than 0.1 grams of sugar per litre.

#### **Distilled Gin**

Distilled gin is produced exclusively by redistilling ethanol of agricultural origin with an initial strength of 96% ABV in stills traditionally used for gin, in the presence of juniper berries and other natural botanicals, provided that the juniper taste is predominant.

#### **London Dry Gin**

"Obtained from double distillation, where the first is usually made with the Coffey still. The first distillation is done to obtain a high-proof neutral spirit from a fermented mash (or wash). The fermentable base for this spirit may be derived from grain, sugar beet, grape, potato, sugar cane, plain sugar, or any other material of agricultural origin. The highly concentrated spirit is then redistilled with juniper berries and other botanicals in a pot still. Most often, the botanicals are suspended in a 'gin basket' positioned within the head of the still, which allows the hot alcoholic vapours to extract flavouring components from the botanical charge.

#### **Plymouth Gin**

Produced by the only distillery in Plymouth, it is the first gin to have received an Appellation of Origin from the EU. It differs particularly in its sweeter and more aromatic notes due to the raw materials used, and is less strong-tasting than the usual London Dry, made in the same copper pot still since 1855.

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### **Navy Strength and Overproof Gin**

When Plymouth Gin was officially recognised as the British Royal Navy Gin, given its strength that far exceeded that of the classic London gins, it was called Navy Strength. Nowadays, this style of gin—as well as the new Overproof Gin—is also produced by other distilleries and is used to classify those products reaching at least 50% alcohol by volume.

### **New Western Dry Gin**

Identifies the gins obtained from new producers who use other botanicals as the main raw materials and not only juniper, or who modify the production techniques. The focus on taste is therefore shifted to the typically supporting botanicals, which thus become the protagonists of this new style of gin. The taste and aroma are therefore more balanced than the classic London Dry, which has the predominant note of juniper.

### **Compound Gin**

It is considered by many to be the lowest quality gin, as it is created by taking the alcohol and 'soaking' the juniper and other botanicals (or essences) in it. Often, this leaves the gin with a colouring.

After letting the botanicals rest in the alcohol for a while, they are filtered, and compound gin is ready to be bottled. This category includes bathtub gin and all gin that is flavoured after distillation.

### **Sloe Gin**

A gin-based liqueur obtained by infusing wild blackthorn berries (native to Devon, Dartmoor, and Cornwall) in high-proof gin for a few months. After these months of maceration, the result is sweetened with sugar and diluted with water before bottling. The result is a fairly sweet, fruity purple liqueur with slightly pungent notes of juniper.

### **Aged and Reserve Gin**

Not a common practice, but back in the day, gin, like other spirits, was stored and shipped using barrels. The flavours would eventually change and develop unique colours and flavours. Very few producers now maintain this gin's original heritage.

### **Genever and Jenever**

The original spirit produced in the Netherlands (now also made in Belgium, northern France, and Germany) is still produced in different styles. We differentiate two main categories: *oude* (old) and *jonge* (young). This is not a matter of ageing, but of distilling techniques.

People started using the term *oude* for the old-styled jenever, and *jonge* for the new style, which contains more grain instead of malt and can even contain plain sugar-based alcohol. Jenever is made by blending two distillates: neutral alcohol and *maltwijn* (malt wine), a malted grain distillate, which gives a malty flavour. The primary flavour is juniper, from which it's named, specifically its berries rich in ingredients that provide aroma and taste.

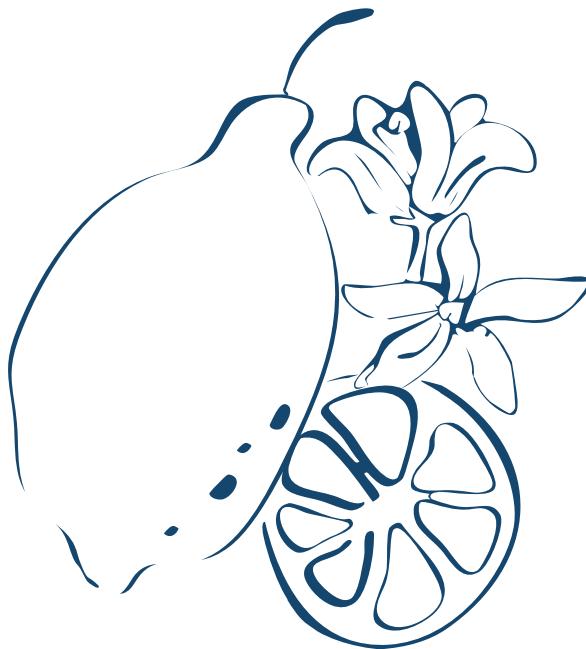
# GIN COLLECTION

## 薑酒系列

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### FLAVOURS OF GIN



Our selection of gin from around the world will has been categorised following the different style of production as well as the geographic origin and their main flavour profile.

Through a long research and tastings, we have created a short description of the flavour profile of our gins to guide our guests in their choice.

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### **Citrus**

*An explosion of fresh citrus notes and blossomy goodness*  
Bright and Zesty

### **Floral**

*A bouquet of flowers, petals and dried spices*  
Sweet and Fragrant

### **Herbal**

*Bitter and pungent notes of leaves and herbs*  
Vegetal and Green

### **Spiced**

*Fragrant and aromatic notes of baking spices*  
Peppery and Exotic

### **Nutty**

*A mix of sweet candies and dried fruits*  
Woody and Savoury

### **Earthy**

*A combination of dark soil and perishing wet leaves*  
Rich and Raw

### **Grassy**

*Bright notes of herbs and ripe berries*  
Fresh and Turfy

### **Fruity**

*Audacious flavours of fruit and sweet notes of jams*  
Luscious and Velvety

# GIN COLLECTION

## 薑酒系列

### LONDON DRY GIN

<u>Austria</u>		<b>Gilpin's Westmorland</b>	220
<b>Stin Slyrian Dry</b>	210	<b>Extra Dry</b>	
Citrus		<b>Earthy</b>	
<u>Canada</u>		<b>Nelson's London Dry</b>	220
<b>Iceberg London Dry</b>	160	Citrus	
Citrus		<b>Salcombe Gin Start Point</b>	220
		Spiced	
<u>China</u>		<b>Seven Sisters</b>	220
<b>Porcelain Mandarin</b>	150	Fruity	
Citrus		<b>Mombasa</b>	210
<b>Porcelain Shanghai</b>	150	Spiced	
Spiced		<b>Nicholson London Dry</b>	210
		Citrus	
<u>England</u>		<b>Tanqueray Lovage</b>	210
<b>Whittaker's Gin</b>	350	Herbal	
<b>Clearly Sloe</b>			
Fruity		<b>Berkeley Square</b>	180
<b>Whittaker's Gin</b>	240	Herbal	
Spiced		<b>Fishers</b>	180
<b>Forest</b>	230	Herbal	
Herbal		<b>Opihr Arabian Edition</b>	180
<b>One Gin</b>	230	Citrus	
Herbal		<b>Opihr European Edition</b>	180
<b>Mombasa Club</b>	220	Spiced	
<b>Colonel's Reserve</b>			
Spiced			

<b>Opihr Far East Edition</b>	180	<b>Bombay Sapphire East</b>	130
Spiced		Dry Gin Herbal	
<b>Barber's Gin London Dry</b>	160	<b>Bombay Sapphire English Estate</b>	130
Herbal		Citrus	
<b>Colonel Fox's</b>	160	<b>Gin Lane 1751 Royal Strength</b>	120
Spiced		Floral	
<b>Marylebone</b>	160	<b>Rokeby's Half Crown</b>	120
Floral		Citrus	
<b>Tanqueray No.10</b>	160	<b>J.J Whitley London Dry</b>	120
Citrus		Spiced	
<b>Langtons No.1 Lakeland</b>	150	<b>Bombay Sapphire</b>	120
Earthy		Floral	
<b>Sipsmith London Dry</b>	150	<b>Boodles British</b>	120
Citrus		Herbal	
<b>Adnams Copper House</b>	140	<b>Hayman's London Dry</b>	120
<b>London Dry</b>		Citrus	
Floral			
<b>Bayswater</b>	140	<u>France</u>	
Citrus		<b>La Distillerie de Paris</b>	230
<b>Langley's No.8</b>	140	<b>Batch #1</b>	
Nutty		Herbal	
<b>Geranium London Dry</b>	140	<b>La Distillerie de Paris Bel Air</b>	230
Herbal		Floral	
<b>Jensen's Dry</b>	140	<b>Audemus Pink Pepper</b>	210
Citrus		Spiced	
<b>Beefeater 24</b>	130	<u>Hong Kong</u>	
Citrus		<b>Two Moons</b>	150
<b>Bulldog</b>	130	Spiced	
Spiced			
<b>Tyler Street</b>	130		
Citrus			

# GIN COLLECTION

## 薑酒系列

### LONDON DRY GIN

<u>Citrus</u> <u>India</u> <b>Greater Than</b> Citrus	\$150	<b>Ginologist Orient</b> Spiced	150
<u>Italy</u> <b>Portofino</b> Citrus	240	<u>Spain</u> <b>Cubical by Botanic</b> Ultra Premium Earthy	180
<b>Grift Pilloni</b> Herbal	220	<b>Cubical by Botanic</b> Premium Floral	150
<b>Sabatini</b> Herbal	180	<b>Wint &amp; Lila</b> Grassy	150
<b>Gineprario London Dry</b> Grassy	140	<b>Santamania London Dry</b> Fruity	140
<u>New Zealand</u> <b>Scapegrac Gold Gin</b> Citrus	210	<b>ANA</b> Citrus	140
<u>Norway</u> <b>Kimerud Wild Grade</b> Herbal	180	<b>Sikkim Privee Indian</b> British Tea Floral	140
<b>Kimerud</b> Floral	130	<u>Sweden</u> <b>Runa</b> Grassy	140
<u>Peru</u> <b>London to Lima</b> Herbal	240	<b>Roslags Eko</b> Floral	130
<u>Scotland</u> <b>Edinburgh Seaside</b> Herbal	130	<b>Nils Oscar Tarno Gin Kraft</b> Fruity	120
<u>South Africa</u> <b>Distillery Road</b> Citrus	160	<u>USA</u> <b>Madam Pattirini</b> Spiced	210
		<b>St. George Dry Rye</b> Earthy	150

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DRY GIN

<u>Australia</u>			
<b>Four Pillars Rare Dry</b>	140	<b>Chase Elegant 48</b>	210
Citrus		Citrus	
		<b>Masons Dry Yorkshire</b>	210
		Citrus	
<u>Austria</u>			
<b>Reisetbauer Blue</b>	220	<b>Bauhinia</b>	160
Spiced		Floral	
		<b>Mr. Kamm's</b>	150
		Spiced	
<u>Belgium</u>			
<b>Filliers 28 Tangerine</b>	210	<b>The London No. 1 Blue</b>	140
Citrus		Floral	
<b>Filliers Dry 28</b>	140		
Spiced			
<u>France</u>			
<b>Generous</b>		<b>Generous</b>	150
		Floral	
<u>England</u>			
<b>East London No. 1</b>	230	<b>Rene De Miscalut Paris</b>	150
Nutty		Spiced	
<b>Cambridge Japanese</b>	230		
Earthy			
<u>Germany</u>			
<b>East London Premium</b>	220	<b>Needle Blackforest</b>	250
<b>Batch No. 2</b>		<b>Masterpiece Dry</b>	
Citrus		Spiced	
<b>Hayman's Rare Cut</b>	180	<b>Ginstr Stuttgart</b>	240
Spiced		Floral	
<b>Cambridge Dry Gin</b>	150	<b>Heimat</b>	240
Herbal		Herbal	

# GIN COLLECTION

## 薑酒系列

### DRY GIN

<u>Germany</u>		<u>Italy</u>	
<b>Knut Hansen</b>	<b>230</b>	<b>Bordiga Smoke</b>	<b>210</b>
Grassy		Earthy	
<b>Monkey 47</b>	<b>230</b>	<b>Ginarte</b>	<b>160</b>
Spiced		Floral	
<b>Ferdinand's Saar</b>	<b>220</b>	<b>Bordiga Gin Premium Dry</b>	<b>150</b>
Fruity		Herbal	
<b>Niemand Hannover</b>	<b>220</b>	<b>Berto Dry</b>	<b>120</b>
Floral		Herbal	
<b>Siegfried Rheibland</b>	<b>220</b>	<b>Malfy Originale</b>	<b>120</b>
Citrus		Citrus	
<b>Woodland Sauerland</b>	<b>220</b>		
Grassy			
		<u>New Zealand</u>	
<b>Needle Blackforest Dry</b>	<b>180</b>	<b>Scapegrace Classic</b>	<b>180</b>
Citrus		Spiced	
		<b>Scapegrace Black</b>	<b>160</b>
<u>Hong Kong</u>		Fruity	
<b>「捌億」N.I.P</b>	<b>250</b>		
<b>Limited Edition Gin</b>			
Spiced			
<b>N.I.P Rare Dry</b>	<b>210</b>		
Citrus			
		<u>Norway</u>	
<b>CATNIP Gin Series No. 1</b>	<b>200</b>	<b>Oslo</b>	<b>180</b>
<b>Phoenix Honey Orchard</b>		Floral	
Spiced			
		<u>Scotland</u>	
<b>Hapusa Himalayan</b>	<b>180</b>	<b>Porter's Modern</b>	<b>180</b>
Herbal		Classic Gin	
		Citrus	
		<u>India</u>	
<b>Dingle Original</b>	<b>150</b>	<b>The Botanist</b>	<b>160</b>
Herbal		Floral	
		<b>Pickering's 1947</b>	<b>130</b>
<u>Ireland</u>		Herbal	
		<b>Pickering's</b>	<b>120</b>
		Spiced	

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<i>Sweden</i>		<i>USA</i>	
<b>Herno Jolie Rouge</b> Spiced	600	<b>Dorothy Parker</b> Floral	220
<b>Herno x Four Pillars</b> <b>Botay Bay</b> Herbal	300	<b>Farmer's Organic</b> Herbal	180
<b>Stockholms Branneri</b> Spiced	210	<b>St. George Botanivore</b> Herbal	180
<b>Herno</b> Spiced	170	<b>St. George Terroir Gin</b> Herbal	180
		<b>Aviation</b> Floral	150
<i>Netherlands</i>			
<b>Smooth Ambler Greenbrier</b> Citrus	230	<b>Ransom</b> Herbal	150
<b>By the Dutch</b> Spiced	180	<b>Koval Dry</b> Floral	140
<b>Bobby's Schiedam Dry</b> Citrus	150		
<b>Rutte Celery</b> Grassy	150		
<b>Rutte Dry</b> Citrus	140		

# GIN COLLECTION

## 薑酒系列

### DISTILLED GIN

<u>Australia</u>		<b>Brockmans</b>	160
<b>78°</b> Spiced	150	Floral	
<b>78° Sunset</b> Fruity	150	<b>Half Hitch</b> Floral	160
<b>Kangaroo Island Wild</b> Herbal	150	<b>Silent Pool</b> Floral	160
		<b>Hendrick's</b> Floral	150
<u>China</u>			
<b>Peddlers Gin</b> Spiced	130	<b>MOM God Save The Gin</b> Fruity	150
<u>Denmark</u>		<b>Tanqueray Malacca</b>	140
<b>Kongsgaard</b> Spiced	160	Spiced	
		<b>Whitley Neill Rhubarb</b> & <b>Ginger</b> Spiced	140
<u>England</u>			
<b>Hendrick's Orbium</b> Earthy	220	<b>Whitley Neill Blackberry</b> Grassy	130
<b>Martin Miller's</b> <b>Westbourne Strength</b> Citrus	210	<b>Whitley Neill Raspberry</b> Fruity	130
<b>Mayfield Sussex Hop</b> Herbal	210	<b>J.J Whitley Elderflower</b> Floral	120
<b>Adnams Rising Sun Rye Malt</b> Flora	180	<b>Tanqueray Flor De Sevilla</b> Citrus	120
<b>Brighton</b> Herbal	180		
		<u>Finland</u>	
<b>IQ Oxford</b> Spiced	180	<b>Arctic Blue</b> Fruity	180
		<b>Kyro Napue Rye</b> Grassy	150

<hr/> <hr/>			
<i>France</i>			
<b>Massenez Purple</b>	180	<b>Glendalough Winter Spiced</b>	210
Fruity			
<b>XII Distille en Provence</b>	160	<b>Glendalough Spring Herbal</b>	210
Herbal			
<b>G'Vine Nouaison</b>	150	<b>Glendalough Rose Floral</b>	140
Fruity			
<b>Citadelle Original</b>	150	<b>Glendalough Wild Botanical</b>	140
Citrus		Grassy	
<b>Normindia</b>	140	<i>Italy</i>	
Floral		<b>Boigin</b>	
<b>Fair Juniper</b>	140	Citrus	220
Herbal			
<b>Gold 999.9</b>	140	<b>Del Professore Madame</b>	210
Floral		Herbal	
<b>Le Gin de Christian Drouin</b>	130	<b>Del Professore Monsieur</b>	210
Floral		Floral	
<i>Germany</i>			
<b>Gin Sul</b>	250	<b>The Greedy</b>	180
Floral		Floral	
<b>Tabar</b>			160
Herbal			
<i>Iceland</i>			
<b>VOR Icelandic</b>	240	<b>Bottega Bacur</b>	150
Earthy		Citrus	
<i>India</i>			
<b>Stranger &amp; Sons</b>	\$160	<b>Emporia Gin</b>	150
Spiced		Citrus	
<b>La Valdotaine Acqueverdi</b>			150
Herbal			
<i>Ireland</i>			
<b>Drumshanbo Gunpowder</b>	230	<b>Malfy con Arancia</b>	120
Herbal		Citrus	
<b>Glendalough Autumn</b>	210		
Fruity			

# GIN COLLECTION

## 薑酒系列

### DISTILLED GIN

<u>Japan</u>		<u>Kenya</u>	
<b>Kikka</b>	<b>480</b>	<b>Proceria Blue Dot</b>	<b>300</b>
Citrus		Spiced	
 <b>Ki No Tea 茶</b>	 <b>220</b>		
Herbal		<u>New Zealand</u>	
 <b>Suntory Ice</b>	 <b>210</b>	<b>Source Cardrona</b>	<b>180</b>
Spiced		Citrus	
 <b>Nikka Coffey</b>	 <b>210</b>	<b>Dancing Sands Wasabi</b>	<b>150</b>
Herbal		Spiced	
 <b>Tsukusu</b>	 <b>210</b>	<b>Dancing Sands Saffron</b>	<b>130</b>
Spiced		Earthy	
 <b>Akayane Haru (Spring)</b>	 <b>180</b>		
Floral		<u>Scotland</u>	
 <b>Akayane Natsu (Summer)</b>	 <b>180</b>	<b>Eden Mill Hop</b>	<b>210</b>
Earthy		Grassy	
 <b>Akayane Fuyu (Winter)</b>	 <b>180</b>	<b>Eden Mill Love</b>	<b>210</b>
Citrus		Fruity	
 <b>Etsu</b>	 <b>180</b>	<b>Tobermory Hebridean</b>	<b>210</b>
Spiced		Herbal	
 <b>Masahiro Okinawa Gin</b>	 <b>180</b>	<b>Caorunn</b>	<b>130</b>
Earthy		Earthy	
 <b>Matsui The Hakuto</b>	 <b>150</b>	<b>Rock Rose Original</b>	<b>130</b>
Floral		Floral	
 <b>Roku</b>	 <b>150</b>	<b>Rock Rose Summer Edition</b>	<b>130</b>
Herbal		Citrus	
 <b>Sakurao Original Japanese</b>	 <b>130</b>		
Dry Gin		<u>Slovenia</u>	
Citrus		<b>One Key</b>	<b>140</b>
		Spiced	

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<u>South Africa</u>			
<b>Autograph Gin</b>	180	<b>Sweden</b>	
Citrus		<b>Herno High Coast</b>	650
<u>Spain</u>			
<b>Alkkemist</b>	210	<u>USA</u>	
Citrus		<b>Chief Gowanus</b>	210
<b>Black Tomato</b>	180	Nutty	
Grassy		<b>Paper Lantern</b>	160
<b>Ginraw Gastronomic</b>	180	Earthy	
Citrus		<b>Uncle Val's Botanical</b>	150
<b>Gin Mare</b>	160	Floral	
Grassy		<b>Journeyman Distillery</b>	130
<b>Lobb</b>	160	<b>Bilberry Black Hearts</b>	
Citrus		Spiced	
<b>Lola &amp; Vera</b>	160	<b>Swallowtail</b>	130
Citrus		<b>Small Batch Craft</b>	
<b>Volcanic</b>	150	Floral	
Earthy		<b>Tamworth Garden</b>	130
<b>Wint &amp; Lila Strawberry Pink</b>	150	<b>Floral</b>	
Fruity		<b>Wilder</b>	130
<b>Akori</b>	140	Grassy	
Fruity			
<b>Akori Cherry Blossom</b>	140		
Floral			
<b>Berry Pickers Strawberry</b>	120		
Fruity			

# GIN COLLECTION

## 薑酒系列

### NEW WESTERN GIN

<u>Australia</u>			
<b>Never Never Triple Juniper</b>	220	<b>Copperhead Gibson</b> Herbal	240
Spiced			
<b>Applewood</b>	210	<b>Hayman's Gently Rested</b> Flora	150
Herbal			
<b>Applewood Gin of Gluttony</b>	180	<u>England</u>	
Nutty		<b>Tarsier Southeast Asian</b> Spiced	180
<b>Applewood Gin of Lust</b>	180	<b>Indian Summer</b> <b>Saffron Infused</b>	160
Fruity		Spiced	
<b>Applewood Gin of Pride</b>	180		
Earthy			
<b>Four Pillars Christmas</b>	180	<u>Hong Kong</u>	
Spiced		<b>N.I.P Limited Edition</b>	250
<b>Four Pillars Bloody Shiraz</b>	160	<b>Awakening</b> Spiced	
Fruity			
<b>Four Pillars Olive Leaf</b>	150	<b>Fok Hing Five Blessing</b> <b>Limited Edition</b>	220
Herbal		Citrus	
<b>Four Pillars Spiced Negroni</b>	150	<b>Perfume Trees</b> Floral	200
Spiced			
<b>78° Dessert Strength</b>	150	<b>Two Moons Calamansi</b> Citrus	160
Spiced			
<b>Ink Dry</b>	150	<b>Two Moons Five Flower Tea</b> Herbal	180
Citrus			
<u>Belgium</u>		<b>Perfume Trees, Pale Ink</b> Spiced	180
<b>Panda</b>	280		
Fruity			
<b>Copperhead Black Batch</b>	240		
Spiced			

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<i>Ireland</i>		<i>Scotland</i>	
<b>Ninth Wave</b>	140	<b>The Old Curiosity</b>	240
Spiced		Geranium & Mallow	
		Floral	
<b>Chinnery Dublin</b>	180	<b>The Old Curiosity</b>	230
Spiced		Apothecary Rose	
		Floral	
<i>Portugal</i>			
<b>Sharish Blue Magic Gin</b>	210	<b>The Old Curiosity</b>	230
Fruity		Lavender & Echinacea	
		Floral	
<b>Friday Chic</b>	180	<b>Isle of Harris</b>	210
Floral		Herbal	
<i>South Africa</i>			
<b>Inverroche Gin Verdant</b>	250	<b>Makar Cherry</b>	190
Floral		Fruity	
<b>Inverroche Gin Classic</b>	180	<b>Edinburgh Gin,</b>	130
Floral		Rhubarb & Ginger	
		Floral	
<i>Spain</i>			
<b>NUT Clitoria Gin</b>	160	<b>USA</b>	
Floral		<b>Death's Door</b>	180
		Herbal	
<i>Thailand</i>			
<b>Iron Balls</b>	150	<b>You &amp; Yours Sundays</b>	150
Fruity		Citrus	

# GIN COLLECTION

## 薑酒系列

### AGED GIN

<u>Australia</u>		<u>Hong Kong</u>	
<b>Applewood Gin of Greed</b>	180	<b>N.I.P Cask Aged Gin</b>	250
Spiced		Spiced	
<u>Colombia</u>		<u>Norway</u>	
<b>Dictador Colombian Treasure Aged</b>	200	<b>Kimerud Hillside Aged</b>	140
Citrus		Fruity	
<u>England</u>		<u>Sweden</u>	
<b>East London Barrel Aged</b>	230	<b>Runa Old School Yellow</b>	220
Earthy		Juniper, Vanilla	
<b>Hayman's 1850 Reserve</b>	150	<u>USA</u>	
Spiced		<b>Koval Chicago Barreled</b>	180
		Nutty	
<u>France</u>		<u>Swallowtail Barreled</u>	
<b>Citadelle Reserve</b>	150	Spiced	150
Nutty			

### GENEVER AND JENEVER

<u>Netherlands</u>			
<b>Old Duff Single Malt Genever</b>	180	<b>Bobby's Schiedam Jenever</b>	150
Earthy		Herbal	
<b>Rutte Old Simon Genever</b>	150	<b>Bols Genever</b>	130
Earthy		Herbal	

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CASK GIN

Sweden

<b>Herno Juniper Cask</b>	150	<b>Herno Sipping 2018</b>	150
Citrus		Earthy	

NAVY STRENGTH AND OVERPROOF GIN

Australia

<b>Four Pillars Navy Strength</b>	180	<b>Pickering's Navy Strength</b>	130
Citrus		Spiced	

England

<b>Whittaker's Gin</b>	300	<b>Rock Rose Navy Strength</b>	130
<b>Navy Strength</b>		Fruity	
Spiced			
<b>Sipsmith VJOP</b>	180	<b>Hven Organic</b>	160
Floral		Spiced	

<b>Hayman's Royal Dock</b>	150	<b>Sweden</b>	
<b>Navy Strength</b>		<b>Herno Navy Strength</b>	180
Herbal		Herbal	

Japan

<b>Ki No Bi Sei 勢</b>	210	<b>USA</b>	
Spiced		<b>78° Desert Strength</b>	150
		Spiced	

# GIN COLLECTION

## 薑酒系列

### PINK GIN

<u>Australia</u>		<b>South Bank Pink</b>	120
<b>Applewood Coral</b>	210	Fruity	
Floral			
<u>Denmark</u>		<u>Finland</u>	
<b>Herbie Pink</b>	150	<b>Kyro Pink</b>	180
Fruity		Fruity	
<u>England</u>		<u>Germany</u>	
<b>Adnams Copper House Pink</b>	140	<b>The Bitter Truth Pink</b>	180
Fruity		Spiced	
<b>Beefeater Pink</b>	120	<u>Norway</u>	
Fruity		<b>Kimerud Collector's Pink</b>	180
		Fruity	
<b>Edgerton Original Pink</b>	120	<u>Sweden</u>	
Fruity		<b>Stockholms Branneri Pink</b>	220
		Floral	
<b>Gin Lane 1751 Victoria Pink</b>	120	<b>G Gin Rose</b>	150
Floral		Fruity	
<b>Greenall's Wild Berry</b>	120		
Fruity			

### PLYMOUTH GIN

<u>England</u>	
<b>Plymouth</b>	140
Earthy	

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*OLD TOM GIN*

*England*

**Hammer & Son Old English** 220

Citrus

*Scotland*

**Broken Bones Old Tom**

220

Citrus

**Dodd's Old Tom**

210

Citrus

**Firkin Old Tom**

210

Citrus

**Jensen's Old Tom**

140

Herbal

**Porter's Tropical  
Old Tom Gin**

180

Fruity

**Hayman's Old Tom**

120

Spiced

*Italy*

**Berto Old Tom**

150

Earthy

**Del Professore Crocodile**

140

Spiced

*SLOE GIN*

*Belgium*

**Filliers Dry Gin 28 Sloe**

130

Fruity

*Sweden*

**Herno Sloe**

230

Fruity

*England*

**Sipsmith Sloe**

150

Fruity

*Netherlands*

**Bols Sloe**

120

Fruity

# GIN COLLECTION

## 薑酒系列

### GIN & TONIC



#### Two Moons Five Flower Tea 180

Region: Hong Kong

Flavour: Herbal, Juniper

Tasting notes: Strong chrysanthemum note, the sweetness of the frangipani and self-heal transition to the earthy scent and rich aroma of honey suckle and silk cotton.

Two Moons is Hong Kong's first craft gin brand. The new five flower tea gin draws inspiration from a century-old herbal tea recipe. Crafted with special brewing techniques, it masterfully balances tradition and modernity.

This gin harmonizes the cooling and detoxifying properties of five flower tea with the comforting aromas and flavours of gin, offering a tribute to rich and unique cultural heritage from Hong Kong.

**Recommended Cocktail:**

**Gin & Soda and Tuxedo**

**Recommended Tonic:**

**Fever Tree Mediterranean Tonic**

**Garnish:**

**Lemon Peel**

#### Nikka Coffey Gin 210

Country: Japan

Flavour: Juniper, Citrus, Botanical

Tasting notes: Smooth and vibrant gin with prominent Japanese citrus notes like yuzu and kabosu, balanced by juniper and subtle spices. It has a creamy, refreshing texture with a crisp, zesty finish.

This spirit begins with a blend of corn and barley that is mashed, fermented, and distilled in Nikka's Coffey stills to create a neutral distillate. To this base, a selection of botanicals is added, offering a distinctive Japanese twist. These include four types of Japanese citrus — Yuzu, Kabosu, Amanatsu, and Shequasar — together with classic gin botanicals, for instance, juniper berries, angelica, coriander seeds, and lemon & orange peels.

**Recommended Cocktail:**

**Dry Martini and White Lady**

**Recommended Tonic:**

**Fever Tree Indian Tonic**

**Garnish:**

**Lime Wheel**



### **Peddlers Gin**

**130**

Country: China

Flavour: Juniper, Spice, Citrus, Herbal

Tasting notes:

Powerful earthy and almond notes, with aromatic Asian mint and Buddha's Hand aroma and finish by citrus and Sichuan pepper.

Peddlers Gin begins with a carefully crafted blend of 11 botanicals sourced from across China, creating a unique and authentic flavor profile.

This gin is distinguished by its bold combination of juniper, aromatic Asian mint, and Buddha's Hand, balanced with earthy almond notes and a hint of Sichuan pepper. The result is a complex spirit that celebrates the rich heritage and diverse flavours of China.

**Recommended Cocktail:**  
**Martinez and Negroni**

**Recommended Tonic:**  
**Fever Tree Light Indian Tonic**

**Garnish:**  
**Cucumber Slice**



### **Akori Gin**

**150**

Country: Spain

Flavour: Spice, Citrus, Fruity

Tasting notes: Fresh and exotic gin with bright citrus notes, hints of tropical dragon fruit, and a delicate balance of juniper and floral undertones. Its smooth and fruity profile makes it refreshing and light.

Akori Gin is crafted from a base of rice, juniper, and a carefully curated selection of botanicals inspired by Japanese traditions. It opens with a vibrant burst of citrus, followed by earthy notes of ginger root and subtle hints of apple. While some raw ethanol flavours may emerge, Akori Gin stands apart from other rice-based Japanese gins by offering a more balanced base spirit. Its delicate grain and sake-like qualities are present but not overpowering, resulting in a harmonious and smooth profile.

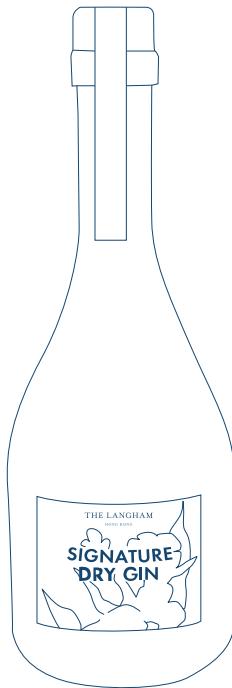
**Recommended Cocktail:**  
**White Negroni and Gin Sour**

**Recommended Tonic:**  
**Fever Tree Indian Tonic**

**Garnish:**  
**Grapefruit Wedge**

# GIN COLLECTION 薑酒系列

## GIN & TONIC



### **The Langham Signature Dry Gin**

**150**

Region: Spain

Region: Hong Kong

Flavour: Floral, Herbs, Juniper

Tasting notes:

Powerful Ginger Lily and Jasmine Aroma, with a great balance with the Juniper Berry.

The Signature Dry Gin embodies the soul and essence of The Langham, Hong Kong. Crafted and distilled exclusively in Hong Kong, this dry gin is meticulously produced in small batches to maintain its artisan quality and distinctive flavor profile. Featuring hand-picked botanicals such as juniper berries, locally sourced raw honey, ginger lily, and Chinese jasmine tea, its delicate fragrance weaves together the rich history of this remarkable city with the legacy of the iconic hotel, which first opened its doors over 30 years ago.

**Recommended Cocktail:**

**Bee's Knees and White Lady**

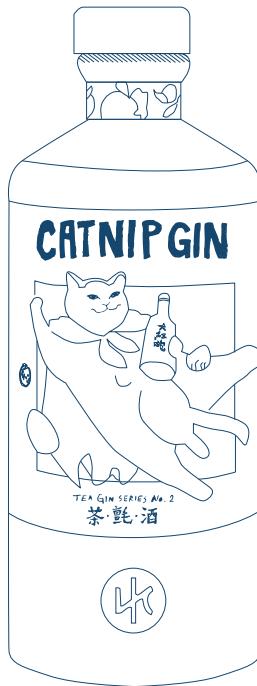
**Recommended Tonic:**

**Fever Tree Mediterranean Tonic**

**Garnish:**

**Grapefruit Slice / Orange Slice/ Rosemary**

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### **Catnip Gin Series No. 2 - Da Hong Pao**

**200**

Country: Hong Kong

Flavour: Citrus, Spice, Fruity

Tasting notes: Features earthy and roasted oolong tea notes from Da Hong Pao, complemented by delicate floral, herbal, and juniper tones. Its rich, complex profile offers a smooth balance of tea-driven warmth and classic gin botanicals.

The Catnip Tea Gin Series is born from a passion for both tea and gin. In this second edition, The distillery has hand-selected the renowned Da Hong Pao oolong tea from the Wuyi Mountains in Fujian. With a history dating back to the 1300s, Da Hong Pao is considered one of the most prestigious cliff-grown teas in Wuyi.

This exceptional tea offers a unique orchid fragrance, a mineral and fruity palate, and delicate notes of caramel, vanilla, and stone fruits, finishing with a long-lasting, sweet aftertaste. To complement this exquisite tea. The distillery has carefully paired it with juniper berries, coriander seeds, and mandarin, creating a harmonious blend of elegant tea, bright fruits, and warm spices.

**Recommended Cocktail:**

**Gin Tonic and Dry Martini**

**Recommended Tonic:**

**Fever Tree Light Tonic**

**Garnish:**

**Lemon Wheel**



# *Spirits*

GRAIN  
WHISKY, VODKA

SUGARCANE  
RUM

AGAVE  
TEQUILA, MEZCAL

FRUIT  
COGNAC, ARMAGNAC, CALVADOS

## SCOTCH WHISKY

### 蘇格蘭威士忌

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#### Blended

	Glass	Bottle
<b>Johnnie Walker Blue Label</b>	450	5,700
<b>Royal Salute 21 Years</b>	350	4,500
<b>Chivas Regal 18 Years</b>	270	3,200
<b>Chivas 12 Years</b>	180	2,100
<b>Johnnie Walker Black Label</b>	180	2,100

#### Highland

<b>Oban 14 Years</b>	320	3,800
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#### Island

<b>Highland Park 18 Years</b>	250	3,000
<b>Talisker 10 Years</b>	150	1,800

#### Speyside

<b>The Macallan 18 Years Sherry Oak Cask</b>	450	5,300
<b>The Macallan 12 Years Sherry Oak Cask</b>	220	2,600

#### Islay

<b>Laphroaig 25 Years</b>	1,080	12,600
<b>Ardbeg 10 Years</b>	180	2,100
<b>Bowmore 12 Years</b>	160	1,900

## IRISH WHISKY

### 愛爾蘭威士忌

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<b>Jameson</b>	130	1,600
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## AMERICAN WHISKY

### 美式威士忌

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	Glass	Bottle
<b>Woodford Reserve Bourbon</b>	180	3,000
<b>Michter's Small Batch Bourbon US*1</b>	180	2,300
<b>Michter's Single Barrel Straight Rye US*1</b>	180	2,300
<b>Maker's Mark</b>	160	2,000
<b>Four Roses Single Barrel Bourbon</b>	160	1,900
<b>Wild Turkey Bourbon 81 Proof</b>	160	1,200
<b>Knob Creek Bourbon</b>	140	1,800
<b>Jack Daniel's</b>	130	1,600

## CANADIAN WHISKY

### 加拿大威士忌

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<b>Crown Royal</b>	130	1,700
<b>Canadian Club</b>	130	1,700

## JAPANESE WHISKY

### 日本威士忌

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<b>Hibiki Harmony</b>	350	4,100
<b>Yamazaki Single Malt</b>	320	3,800
<b>Hakushu Single Malt</b>	320	3,800

## TAIWANESE WHISKY

### 台灣威士忌

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<b>Kavalan Single Malt</b>	180	2,100
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## VODKA 伏特加

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	Glass	Bottle
Grey Goose	140	1,700
Belvedere	140	1,700
Chopin	140	1,700
Tito's Handmade	130	1,700
Ketel One	120	1,500
Absolut	120	1,400

## RUM 朗姆酒

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Ron Zacapa XO	220	2,400
Havana Club 7 Years	160	1,900
Bacardi Carta Blanca Rum	110	1,400

## TEQUILA 龍舌蘭酒

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Patrón Añejo Silver	220	2,800
Patrón Añejo	180	2,300

## MEZCAL 梅斯卡爾酒

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Montelobos Espadin	150	1,800
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COGNAC  
干邑白蘭地

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	Glass	Bottle
<b>Hennessy X.O.</b>	380	4,500
<b>Hennessy V.S.O.P</b>	150	1,800

ARMAGNAC  
雅馬邑白蘭地

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<b>Château de Laubade V.S.O.P</b>	150	1,800
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CALVADOS  
卡爾瓦多斯白蘭地

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<b>Christian Drouin Calvados Selection</b>	200	2,400
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# Aperitifs et Digestifs

APERITIFS

LIQUEUR

EAU DE VIE

AMARO

FORTIFIED WINES

## APERITIF 餐前酒

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	Glass
<b>Campari Bitter</b>	110
<b>Dubonnet</b>	110
<b>Carpano Bianco</b>	110
<b>Carpano Classico</b>	110
<b>Pernod</b>	110
<b>Pimm's No. 1</b>	110
<b>Ricard</b>	110

## LIQUEUR 利口酒

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<b>Grande Absinthe</b>	160
<b>Grand Marnier</b>	130
<b>Drambuie</b>	130
<b>DOM Benedictine</b>	130
<b>Cointreau</b>	110
<b>Baileys</b>	110
<b>Disaronno Amaretto</b>	110
<b>Aperol</b>	110

## EAU DE VIE 法式白蘭地

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<b>G.E. Massenez Poire Williams</b>	150
<b>G.E. Massenez Kirsch</b>	150

## AMARO 阿馬羅意式苦酒

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	Glass
<b>Fernet Branca</b>	<b>110</b>
<b>Cynar</b>	<b>110</b>

## FORTIFIED WINES 加烈酒

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<b>Taylor's 10 Years Tawny Port</b>	<b>180</b>
<b>Tio Pepe Fino Sherry Extra Dry</b>	<b>110</b>



Beers  
E  
Refreshers

0% ABV WINE

WATER

SOFT DRINK

## BEERS 啤酒

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		Glass	Bottle
Guinness Surger (500ml)	Ireland	<b>98</b>	
Heineken's Draught (250ml)	Netherlands	<b>88</b>	
Apple Cider Semi Dry	Hong Kong	<b>98</b>	
The Signature Pilsner - The Langham, Hong Kong (300ml)	Hong Kong	<b>85</b>	
Stella Artois	Belgium	<b>85</b>	
Tsing Tao	China	<b>85</b>	
Orion 0.0% Beer	Japan	<b>85</b>	

## REFRESHERS 其他飲品

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### 0% ABV Wine

So Jennie Paris Blanc Dry	128	580
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### Water

Acqua Panna Still (750ml)	Italy	<b>98</b>
San Pellegrino Sparkling (750ml)	Italy	<b>98</b>

### Soft Drink

Ginger Beer	<b>65</b>
Ginger Ale	<b>65</b>
Coca-Cola	<b>65</b>
Coca-Cola Zero	<b>65</b>
Sprite	<b>65</b>
Fever-Tree Indian Tonic Water	<b>65</b>
Fever-Tree Mediterranean Tonic Water	<b>65</b>
Fever-Tree Soda Water	<b>65</b>