

sugar

Flavours of Hong Kong

Yeung Zi Gum Lo (楊枝甘露) – could be your new
favourite dessert – \$150

Malibu rum, Kuei Hua Chen Chiew, Pomelo Infused Cachaca, Mango, Coconut
Contains dairy



Mango Pomelo Sago, a delicacy that can be found in many dessert shops in Hong Kong. Inspired by South East Asian flavours, this dessert has evolved from plate to glass in many different variations.

Haam Yu (鹹魚) – a very pungent history – \$150

Tanqueray Gin, Gosling Dark Rum, Apple Cider Plum Syrup,
Plum Bitters, Mint



Food drying is a traditional way of preservation which has been used for centuries before refrigerators were invented. This technique is believed to have originated from the Chinese, hence many local delicacies have been created using dried products.

Milk Rabbit (白兔糖) – the historic childhood – \$150

Hennessy V.S.O.P, Apricot, Mint,
Carrot Spiced Foam, Rabbit Candy Reduction

Contains dairy



Every local who grew up in Hong Kong all had White Rabbit Candy as a part of their childhood memory. Rabbits are a symbol of longevity in Chinese culture. Families made it a tradition to have this creamy candy in the candy box every Lunar New Year.

Yum Cha (飲茶) – perfect for dusk or dawn – \$150

Tanqueray Gin infused Sichuan pepper, Osmanthus Ginger honey

Contains egg



The Cantonese version of brunch which is always accompanied with tea. Generally considered as a Cantonese style of eating which was originally enjoyed only by the Emperor, his family or the wealthy.

Yuen Yeung (鴛鴦) – will never be complete without
the other – \$150

Gosling Dark Rum, Nutty Caramel Espresso Foam, Spiced Milk Tea

Contains nuts, egg and dairy



Referring to mandarin ducks, a symbol of loyal love where 2 different characters marry into one. Coffee is mixed with local teas which tend to be rougher and more bitter compared to the British one. This variation of drink was meant to be created for local palates.