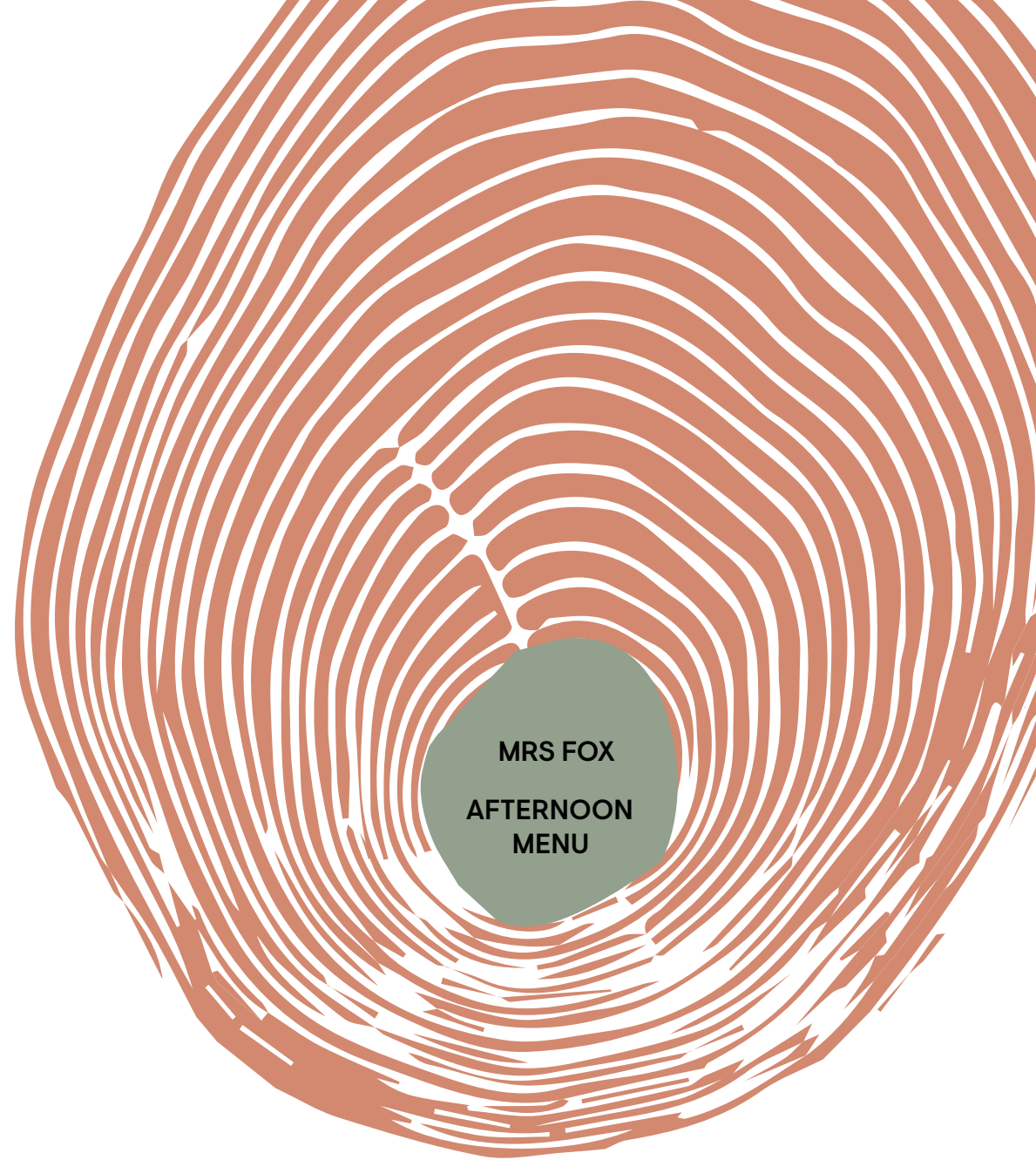


MR & MRS FOX



**MRS FOX  
AFTERNOON  
MENU**

Managed by 



MR & MRS FOX  
**DRINKS MENU**

# NON-ALCOHOL

## MOCKTAIL

*Lemonades* **48**  
*Original*  
*Pandan*  
*Ginger*  
*Strawberry Shrub*

## SOFT DRINKS

*Singha* **48**  
*Soda*  
*Coke*  
*Coke Zero*  
*Sprite*  
*Ginger Ale/Beer*  
*Tonic Water*

## JUICE

*Orange* **48**  
*Apple*  
*Grapefruit*  
*Pineapple*

## WATER

*Belu* **20/pp**  
*Still*  
*Sparkling*

## COFFEE

*Americano* **40**  
*Esspresso*  
*Macchiato*  
*Latte* **45**  
*Flate White*  
*Cappiccino*  
*Mocha*  
*Double Espresso*

## TEA

*Earl Grey* **40**  
*Jasmine*  
*Peppermint*  
*Chamomile*  
*Green Tea*  
*English Breakfast*



# SPIRIT

<b>RUM</b>		<b>APERITIF, DIGESTIF &amp; DESSERT</b>	
<i>Havana 3Years</i>	<b>88</b>	<i>Aperol</i>	<b>78</b>
<i>Gosling</i>		<i>Campari</i>	
<i>Appleton State Rare Blend</i>	<b>138</b>	<i>Pimm's No.1</i>	
<i>Ron Zacapar 23 Year</i>	<b>158</b>	<i>Montenegro</i>	
<i>Appleton State Blend 21</i>	<b>368</b>	<i>Jagermeister</i>	
<i>St. Nicholas Abbey 10</i>	<b>388</b>	<i>Kamm &amp; Son</i>	
<i>Appleton State Joy Anniverary Blend</i>	<b>488</b>	<i>Suze</i>	
		<i>Lillet Blanc</i>	
		<i>Disaronno Amaretto</i>	
		<i>Baileys</i>	
		<i>Kahlua</i>	
		<i>Mingriver</i>	<b>108</b>
		<i>Baijiu</i>	
		<i>La Fee Absinthe</i>	<b>158</b>
<b>BRANDY</b>			
<i>Aba Pisco</i>	<b>78</b>		
<i>Daron Fine Calvados Eau De Vie</i>	<b>88</b>		
<i>Hennessy VSOP</i>	<b>138</b>		
<i>Hennessy XO</i>	<b>368</b>		

# SEASONAL FRUIT SPECIAL

## WATERMELON CHARM 90

*Stolichnaya Vodka. Absinthe. Lillet Blanc. Watermelon. Lemon*

## PINEAPPLE CRUSH 90

*Dark Rum. Amaro Montenegro. Pineapple. Ginger Cordial. Rosemary. Lime. Ginger Beer*



# FOX HOUR

HAPPY HOUR: 15:00 - 20:00

## DRAUGHT BEER

HAPPY  
HOUR

REGULAR  
PRICE

60	<b>ESTRELLA DAMM</b> Spanish Lager 5.4% ABV	88
70	<b>CARBON BREWS HK</b> Bright Side Pale Ale 4.5% ABV	98
70	<b>COEDO</b> Shikkoku Black Lager 4.5% ABV	98
70	<b>SAPPORO PREMIUM</b> Japanese Lager 4.9% ABV	88
80	<b>MMF</b> IPA 6.9% ABV	98

# SPIRIT

## WHISKEY

Wild Turkey 81	88
Bulleit Rye	98
Maker's Mark	
Michter's American	118
Jack Daniel	138
Single Barrel	
Basil Hayden	148

## SINGLE MALT WHISKY

Macallan 12	128
Ardbeg	148
Wee Bestie	
Ardbeg	218
10 Years	
Macallan 18	418

## BLENDED SCOTCH WHISKY

Chivas 12	88
JohnnieWalker	98
Black Lable	
Chivas 18	218
Blue Label	288

## WORLD WHISKY

Jameson	88
Les Moissons	118
Tenjaku	
Kavalan	178
Hakushu	288

Mixers included with all spirits



# SPIRIT

## VODKA

Stolichnya	78
Belvedere	98
Ketel One	108
Grey Goose	
Hanson	
Original	
Cucumber	
Ginger	
Mardarin	

## TEQUILA

Jose Cuervo	98
Tradicional Reposado	
Montelobos	108
Mezcal	
Don Julio	128
Blanco	

## LOCAL CRAFT GIN

N.I.P Gin	128
Two Moons	
Two Moons	138
Calamansi	

## GIN

Bombay	98
Tanqueray	
Gin Mare	118
Unlce Val's	
Old Duff	
Botanist	128
Opihr Oriental	
Tanqueray No.10	
Hendrick's	
Tarquins Cornish	138
Akori Gin	
Sipsmith	
Sipsmith Sloe	
Hendrick Neptunia	158

## JAPANESE CRAFT GIN

Hakuto	118
ETSU	158
Hokkaida Ocean Gin	

Mixers included with all spirits



# FOX HOUR

HAPPY HOUR: 15:00 - 20:00

## WINE BY GLASS

HAPPY  
HOUR

65

65

70

70

70

70

REGULAR  
PRICE

### ~ RED ~

#### SANGIOVESE

Rocca delle Macie Confini. Chianti DOCG. Italy

78

#### PINOT NOIR

Canyon Road. California. USA

78

### ~ WHITE ~

#### PINOT GRIGIO

Fantinel Borgo Tesis. Graves DOC. Friuli. Italy

88

#### SAUVIGNON BLANC

Silver Moki. Marlborough. New Zealand

88

### ~ BUBBLE ~

#### GLERA

Fantinel, Prosecco DOC, Extra Dry, Friuli, Italy

78

### ~ ROSÉ ~

#### GRENACHE

Romance, Château de Berne, Méditerranée IGP, France

78



# FOX HOUR

HAPPY HOUR: 15:00 - 20:00

HAPPY  
HOUR

REGULAR  
PRICE

## BARTENDER'S SPECIALS

80	<b>EARL GREY GIN &amp; LEMON TONIC</b> <i>Earl Grey Infused Bombay Sapphire, Bergamot &amp; Grapefruit Gin</i>	108
80	<b>PASSION FRUIT BELLINI</b> <i>Vodka, Prosecco &amp; Passion Fruit</i>	108
90	<b>HARU FIZZ</b> <i>Gin, Peach Sake, Prosecco &amp; Yuzu</i>	108
90	<b>UMESHU HIGHBALL</b> <i>Blended Scotch Whisky, Umeshu, Jasmine Tea &amp; Angostura Bitters</i>	108



# BOTANICAL GARDEN

*Handcrafted gins around the world.  
Thoughtfully selected garnishes.  
Premium tonics pairing.*

## HAKUTO GIN 118

Japan. Tottori. 40% ABV  
Franklin & Sons Rosemary & Black Olive Tonic  
Shredded Pepper. Dried Yuzu Peel

## ESTU HOKKAIDO OCEAN GIN 158

Japan. Hokkaido. 43% ABV  
Franklin & Sons Pink Grapefruit & Bergamot Tonic  
Orange Peel. Edible Flower

## AKORI GIN 138

Spain. Barcelona. 42% ABV  
Fever-Tree Mediterranean Tonic  
Dehydrated Red Dragon Fruit. Ginger

## GIN MARE 128

Spain. Barcelona. 42.7% ABV  
Franklin & Sons Rosemary & Black Olive Tonic  
Lemon. Rosemary. Olive

## TWO MOONS CALAMANSI GIN 138

Hong Kong. Chai Wan. 47% ABV  
Fever Tree Refreshingly Light Tonic  
Calamansi. Dehydrated Lemon



# BOTANICAL GARDEN

Handcrafted gins around the world.  
Thoughtfully selected garnishes.  
Premium tonics pairing.

## N.I.P RARE DRY GIN 128

Hong Kong. Quarry Bay. 40% ABV  
Fever-Tree Refreshingly Light Tonic  
Grapefruit. Cassia Bark

## TARQUINS CORNISH DRY GIN 138

United Kingdom. England. 42% ABV  
Fever-Tree Mediterranean Tonic  
Lemon. Dehydrated Orange

## OPIHR ORIENTAL SPICED LONDON DRY GIN 128

United Kingdom. England. 40% ABV  
Fever-Tree Aromatic Tonic  
Lemon. Coriander

## MONKEY 47 SCHWARZWALD DRY GIN 188

Germany. Schwarzwald. 47% ABV  
Fever-Tree Refreshingly Light Tonic  
Grapefruit. Mint



# FOX HOUR

HAPPY HOUR: 15:00 - 20:00

HAPPY  
HOUR

REGULAR  
PRICE

## CLASSIC COCKTAILS

90	<b>OAKED NEGRONI</b> <i>N.I.P. Gin, Campari &amp; La Copa Rojo Vermouth</i>	108
90	<b>OAKED OLD FASHIONED</b> <i>Bourbon Whiskey, Cane Sugar &amp; Angostura Bitters</i>	108
90	<b>HEMINGWAY DAIQUIRI</b> <i>Light Rum, Maraschino, Lime &amp; Grapefruit</i>	108

## SPIRITS

70	<i>Stolichnaya</i> <b>VODKA</b>	78
70	<i>Bombay Sapphire</i> <b>GIN</b>	98
70	<i>Havana 3 Years</i> <b>RUM</b>	88
80	<i>Wild Turkey 81</i> <b>BOURBON</b>	88
80	<i>Johnnie Walker Black</i> <b>BLENDED SCOTCH</b>	98
80	<i>Jose Cuervo Tradicional Reposado</i> <b>TEQUILA</b>	98
90	<i>Montelobos Espadin</i> <b>MEZCAL</b>	118



# SIGNATURE COCKTAIL

*The best things in life are not things, they are  
“Moments”*

## **Hoi Faan 128**

Ming River Bai Jiu.

Butterfly Pea Takamaka Coco. Pineapple Liqueur. Ginger Sake.

Umami Bitters. Charred Pineapple. Lime Cordial. Rice Milk Clarified.

Profile: Clarified Milk Punch Style. Tropical. Silky. Fermented.

18 % ABV

## **Oo.longly Night 128 / 108**

Sandalwood Infused Tenjaku Blended Whisky.

Rose Oolong Cordial.

Hinoki Bitters. Soda Water

Profile: Highball Style. Floral. Aromatic. Earthy

10 % ABV [Non-alcoholic Available]

## **Reparing 128**

Pisco.

Prosecco.

Rock Sugar Pear Puree. Sour Pear Core.

Profile: Fizz Style. Perfumed. Stone Fruit. Refreshing.

9 % ABV



# SIGNATURE COCKTAIL

*The best things in life are not things, they are  
“Moments”*

## **Perfect Acquaintance 128 / 108**

Hakuto Gin.

Blue Curacao. Yuzu. Camellia Syrup.

Green Bell Pepper. Shiso Bitters. Egg White.

Profile: Gin Sour Style. Herbaceous. Citrusy. Smooth

17 % ABV [Non-alcoholic Available]

## **Pistachio Thyme 128**

Pistachio Thyme Butter Infused Rye Whiskey.

Salted Caramel.

Walnut Bitters. Angostura Bitters.

Profile: Old Fashioned Style. Nutty. Buttery. Light Salt

35 % ABV

## **Catch of the Day 138**

Torched Salmon Four Pillars Navy Strength.

Ardbeg Wee Beastie 5 Years.

Plum Liqueur. Yuzu Bitters.

Profile: Martini Style. Savory. Peaty. Strong

38 % ABV

