BAR FOOD MENU

LARGER PLATES

Classic Caesar **$130**
Romaine, Pancetta, Croutons, Anchovy Dressing
凱撒沙律
With Chicken Breast or Salmon Fillet **$165**
烤雞胸 或 三文魚柳

Cured Meats & Cheese **$205**
San Daniele Ham, Bresaola, Mortadella, Camembert,
Stilton & Aged Comte, Marinated Olives & Focaccia
雜錦凍肉、芝士拼盤

Black Angus Beef Burger (200g) **$210**
Crispy Bacon, Zuni Pickles, Tomato, American Cheese,
EAST Burger Sauce, Sesame Bun, Fries & Aioli
安格斯芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、
薯條、香蒜蛋黃醬

Pesto Fettucine (v) (n) **$155**
Cherry Tomatoes, Peas, Parmesan Cheese
小蕃茄、青豆、芝士、香草醬、寬條麵

Beef & Mozzarella Lasagna **$185**
Roasted Tomato Sauce, Lemon Dressed Arugula
意式肉醬芝士千層麵、燒蕃茄醬、芝麻菜沙律

Chicken Tikka **$185**
Tomato Masala Sauce, Roti
印式茄汁燴雞、印度酥油餅

Cod & Chips **$195**
Beer Battered Cod Fillet, Hand-Cut Chips, Tartar Sauce
炸啤酒漿鱈魚柳、手切薯條、他他醬

DESSERT

Frozen Cheesecake (n) **$95**
Lemon Honey Sauce, Praline
芝士凍餅、檸檬蜜糖汁、果仁糖

Chocolate Whisky Loaf (n) **$95**
Whisky Ice Cream, Salted Walnut, Honey
威士忌蛋糕、威士忌雪糕、鹽焗核桃、蜜糖

SUNDOWNER

5:30pm - 7:30pm, Mon - Fri
3:00pm - 7:30pm, Sat, Sun & Public Holiday

COCKTAILS **$78**

Just Watermelon
Aperol, Gin, Watermelon & Mint

Aperol & Juliet
Aperol, Chardonnay, Peach & Soda

WINE **$78**

WHITE
Pinot Gris, Greyrock, Marlborough, New Zealand 2018

RED
Pinot Noir, Domaine du Château d' Eau, Languedoc,
France, 2018

BEERS

BUY 1 GET ONE FREE

DRAUGHT BEERS **$90**
Estrella Damm

To help protect the environment, we recycle wine bottles
to use as water glasses.

(v) = Vegetarian 素食 (n) = Contain nuts 含堅果 (vg) = Vegan 純素
subject to 10% service charge

SIGNATURE, TWISTED CLASSIC & MOCKTAIL

SUGAR'S WORLD CLASS COCKTAILS **$130**
Sip on these meticulous competition cocktails
crafted by our Mixologist Alvin Ching

GARDEN OF EDEN – *Gin Mare International Cocktail 2nd Runner up*
Gin Mare, Campari, Quince, Green Apple, Apple Cider, Sage, Lemon

WHEN LIFE GIVES YOU – *World Class HKMO Entry*
Tanqueray Ten Gin, Grapefruit, Coriander,
Pepper Oil, Sansho, Sichuan Peppercorn,
Citrus Oleo Saccharum, Lime

15 AUG – *World Class HKMO Finals*
Casamigos Blanco Tequila, Siete Misterios Mezcal,
Sour Pomelo, Saline, Dried Tangerine Peel Soda

CLASSIC TWISTED COCKTAILS **$120**

JAMBU SOUR
Casamigos Blanco Tequila, Guava, Kaffir Lime Leaf,
Thai Red Chilli, Egg White, Agave Syrup, Lime

DIDI MERI
Tito's Vodka, Tomato, Worcestershire Sauce,
Homemade Chutney, Tabasco, Salt, Pepper, Lemon

GEN JULEP
Copper Dog Blended Whisky, Slow cooked Genmaicha Maple Syrup,
Shiso Leaves, Lemon

K-PIRINHA
Cachaca 51, Korean Honey Yuzu Tea Jam, Brown Sugar, Lime

Zer0% **$70**
Nobody's gonna know...

TAAI GWOK NOJITO
Lychee, Lemongrass, Thai Basil, Lemon, Soda

SOUR BONBON
Roselle, Butterfly Pea, Strawberry, Lime, Rhubarb & Hibiscus Tonic

POSITIVI-TEA
Passionfruit, Bergamot, Earl Grey Tea, Ginger Ale

GIRL, LET THAT MAN-GO
Mango, Coconut Cream, Yoghurt, Turmeric, Honey

subject to 10% service charge

BAR FOOD MENU

SMALL PLATES

French Fries (v) **$95**
Ketchup, Yellow Mustard, Aioli
薯條、茄汁、芥末、蛋黃醬

Sweet Potato Fries (v) **$95**
Paprika Aioli, Lime
炸甜薯條、紅椒蛋黃醬、青檸

Sugar Nachos (v) **$135**
Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Sugar Nachos Loaded **$165**
Taco Chili Beef, Corn Tortilla, Guacamole,
Sour Cream, Jalapeño, Salsa, Cheddar
芝士辣肉醬玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Blistered Padron Peppers (v) **$105**
Smoked Maldon Sea Salt
泡西班牙虎皮辣椒、煙燻海鹽

Beer Battered Onion Rings **$105**
Tomato Mayo, Lemon
炸啤酒漿洋葱圈、蕃茄蛋黃醬、檸檬

Pork & Vegetable Dumplings **$95**
Spicy Ginger Vinegar Sauce
菜肉雲吞、辣汁薑絲醋

Mini Impossible Burgers (vg) **$115**
Vegan Cheese, Beetroot, Zuni Pickles, Tomato, Mustard Ketchup
純素肉芝士漢堡包、紅菜頭、酸青瓜、蕃茄、
生菜、芥醬茄汁

Korean Fried Chicken Lollipops **$135**
Blue Cheese Dip, Celery Sticks, Sesame, Spring Onions
韓式香辣棒棒雞翼、西芹條、藍芝士醬、芝麻、青葱

Spiced Vegetable Samosas (v) **$105**
Coriander Mint Sauce
雜菜咖喱角, 芫荽薄荷醬

Baja Fish Tacos **$135**
Pico de Gallo, Avocado, Sour Cream, Lime Wedges
墨西哥炸魚玉米餅、蕃茄莎莎、牛油果、酸忌廉、青檸角

PIZZA 10"

Margherita (v) **$195**
Tomato, Mozzarella, Basil
鮮茄、香草、水牛芝士薄餅

Prosciutto en Rucola **$210**
Parma Ham, Rocket, Mozzarella for Di Latte
西班牙風乾火腿芝士薄餅

Funghi Porcini, Salsiccia **$210**
Porcini Mushroom, Spicy Italian Sausage, Cheese
牛肝菌、辣肉腸芝士薄餅

(v) = Vegetarian 素食 (n) = Contain nuts 含堅果 (vg) = Vegan 純素

SPIRIT

BLENDED SCOTCH WHISKY $100
Chivas Regal 12yrs

SINGLE MALT SCOTCH **$160**
Talisker 10yrs
Glenlivet 12yrs
Macallan 12yrs
Balvenie 12yrs
Glenmorangie The Original
Bruichladdich The Classic Ladie

PREMIUM SINGLE MALT **$250**
Glenkinchie 12yrs
Ardbeg 10yrs
Auchentoshan Three Wood

WELL-AGED SINGLE MALT **$320**
Lagavulin 16yrs
Glenfarclas 17yrs
Glenmorangie 18yrs
Macallan 18yrs

BOURBON & OTHERS WHISKIES **$100**
Jack Daniel's
Jack Daniel's Honey
Maker's Mark
Jameson
Canadian Club

PREMIUM BOURBON & JAPANESE WHISKIES **$150**
Woodford Reserve
Michter's Rye
Mars Maltage "Cosmo"
Baker's

@sugar.hongkong @sugarhongkong

Tag us on social media to be featured!
#SugarHongKong #atEAST #EatatEAST #PlayatEAST

COCKTAIL & BEER

GIN BLOSSOMS
Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

Gin Mare X **$150**
Fever Tree Mediterranean Tonic
Basil, Cherry Tomatoes, Olives

Generous Organic Gin X **$160**
Franklin & Sons Pink Grapefruit & Bergamot Tonic
Coriander, Lime Leaf, Edible Flower

Four Pillars Bloody Shiraz X **$160**
Franklin & Sons Rhubarb & Hibiscus Tonic
Blackberries, Grapefruit, Cinnamon, Star Anise

Hendricks Gin X **$180**
Franklin & Sons Elderflower & Cucumber Tonic
Cucumber, Rose Buds & Lime

Tanqueray Rangpur X **$190**
Fever Tree Refreshingly Light Indian Tonic
Dehydrated Ginger, Mandarin pulps, Lime

Monkey 47 Gin X **$220**
Fever Tree Refreshingly Light Indian Tonic
Pomelo, Lavender, Jasmine, Juniper Berries

Two Moons Signature Dry Gin X **$220**
Fever Tree Aromatic Tonic
Liquorice Root, Green Apple, Pink Peppercorns, Lemon

DRAUGHT BEERS **$90**
Estrella Damm
Estrella Damm Lemon
Sapporo

CRAFTED DRAUGHT BEERS **$95**
Suntory Premium Malt Stout

BOTTLE BEERS **$65**
Tsing Tao
Estrella Damm

CRAFTED BOTTLE BEERS **$70**
Lion Rock IPA
Kopparberg Apple Cider
Kopparberg Strawberry & Lime Cider

subject to 10% service charge

WINE BY GLASS

	Glass / Bottle
BUBBLES	
Prosecco, Andreola, Italy, NV	$100/450
Cava, Parés Baltà, Brut, Spain, NV	$100/450
Champagne, Charles Heidsieck, Brut Réserve, NV	$170/800
Cloudy Bay, Pelorus	$130/580
WHITE	
Grenache, Parés Baltà Indigena, Spain, 2018	$100/450
Sauvignon Blanc, Pierre Chainier Les Calcaires, Loire Valley, France, 2019	$85/$410
Chardonnay, Xanadu Estate, Margaret River, Australia, 2018	$120/560
Riesling, Dr Loosen Wehlener Sonnenuhr, Mosel, Germany, 2019	$110/530
RED	
Grenache, Parés Baltà Indigena, Spain, 2018	$100/450
Pinot Noir, Bread & Butter, Napa Valley, California, 2018	$115/550
Sangiovese Blend, De Vino Salvo "Auspicium", Montecucco D.O.C., 2015	$110/530
GSM, Powell & Son, Barossa, Australia, 2017	$100/450
Cabernet Blend, Moss Wood "Amy's", Margaret River, Australia, 2018	$130/590
ROSÉ	
Grenache Blend, Chêne Bleu, Rhône Valley, France, 2018	$110/540
Grenache Blend, Château Saint-Maur Cru Classé, Côtes de Provence, France 2019	$85/410

Vegan= Organic= Biodinamic=

subject to 10% service charge

SPIRIT

VODKA	$110
Tito's	
Belvedere	
Grey Goose	
GIN	$120
Bombay EAST	
Tanqueray No.10	
Millers	
RUM	$110
Bacardi 8 yrs	
Bacardi Oakheart	
Gosling Black Seal	
Havana 7 yrs	
Mount Gay Eclipse	
Dictator 12 yrs	
Flor de Cana 7yrs	
TEQUILA BLANCO	$165
Don Juilo	
Patron	
TEQUILA REPOSADO/AÑEJO	$195/235
Don Juilo	
COGNAC XO & ARMAGNAC	$350
Hennessy	
Hine	
Comte de Laffitte Extra Vieil	
CALVADOS	$300
Christian Drouin 1982	

subject to 10% service charge

WINE BY BOTTLE

RED

Gamay, Roux Père & Fils, Moulin-à-Vent, France, 2016	$650
Pinot Noir, Seresin Estate, Tatou, Marlborough, New Zealand, 2014	$750
Pinot Noir, Château de Chamirey, Mercurey, France, 2017	$880
Grenache Blend, Ferraton Père & Fils "Samorëns", Côtes-du-Rhône, France, 2017	$520
Sangiovese, Castello di Bossi, Chianti Classico Riserva, Italy, 2015	$650
Touriga Nacional Blend, Quinta de Porrais, Douro, Portugal, 2015	$500
Bordeaux Blend, Chevalier de Lascombes, Margaux, France 2010	$1,200
Bordeaux Blend, Château Cantemerle, Haut Medoc, France, 2008	$950
Cabernet Blend, Wirra Wirra "Church Block", McLaren Vale, Australia, 2018	$580
Bordeaux Blend, Château La Dominique, Saint-Emilion Grand Cru, France 2010	$1,360
Shiraz, Bleasdale "The Powder Monkey", Langhorne Creek, Australia, 2014	$980
Malbec, Vistalba "Corte B", Mendoza, Argentina, 2017	$630
Nebbiolo, Vietti "Castiglione", Barolo, Italy, 2016	$1,000
Merlot, Nimbus, Valle De Casablanca, Chile, 2016	$580

ROSÉ

Grenache Blend, AIX, Provence, France, 2019	$500
Moscato Rosé, Garnt Burge Alfresco Range, Barossa, Australia, 2018	$520

subject to 10% service charge

WINE BY BOTTLE

BUBBLES

Champagne, Veuve Clicquot, France, NV	$800
Champagne, Charles Heidsieck, Brut Millésimé, France, 2006	$1,900
Champagne, Lanson Ivory Label, Demi-Sec, France, NV	$1,000
Champagne, Ruinart, Blanc de Blancs, France, NV	$1,400
Champagne, Dom Pérignon, Brut, France, 2009	$2,500
Rosé Champagne, Charles Heidsieck, Rosé Réserve, NV	$1,500

WHITE

Albarino, Pazo de Señorans, Rias Baixas, Spain, 2018	$660
Pinot Grigio, Colterenzio, Südtirol-Alto Adige, Italy, 2018	$550
Chenin Blanc, Voyager Estate, Margaret River, Australia, 2017	$530
Grüner Veltliner, Schlosskellerei Gobelsburg, Kamptal, Austria, 2017	$500
Sauvignon Blanc, Domaine Fouassier, Sancerre, France, 2018	$620
Sauvignon Blanc, Wairau River, Marlborough, New Zealand, 2019	$550
Riesling, Josmeyer "Le Kottabe", Alsace, France, 2018	$680
Chardonnay, Jean Loron, Mâcon-Villages, France, 2018	$520
Chardonnay, Domaine Bernard Defaix Petit Chablis, Burgundy, 2018	$650
Chardonnay, Domaine Marc Colin et Fils en Remilly, Saint-Aubin 1er Cru, France, 2015	$980
Gewürztraminer, Dopff au Moulin, Alsace, France, 2018	$530
Riesling, Markus Molitor Urziger Wurzgarten, Mosel, Germany, 2018	$680

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WINE BY BOTTLE

RED

Gamay, Roux Père & Fils, Moulin-à-Vent, France, 2016	$650
Pinot Noir, Seresin Estate, Tatou, Marlborough, New Zealand, 2014	$750
Pinot Noir, Louis Jadot Petite Chapelle, Gevrey-Chambertin 1er Cru, Burgundy, France, 2017	$1,450
Pinot Noir, Château de Chamirey, Mercurey, France, 2017	$880
Grenache Blend, Ferraton Père & Fils "Samorëns", Côtes-du-Rhône, France, 2017	$520
Sangiovese, Castello di Bossi, Chianti Classico Riserva, Italy, 2015	$650
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Merlot, Nimbus, Valle De Casablanca, Chile, 2016	$580

ROSÉ

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Millers	
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Don Juilo	
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Hennessy	
Hine	
Comte de Laffitte Extra Vieil	
CALVADOS	$300
Christian Drouin 1982	

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BOURBON & OTHERS WHISKIES **$100**
Jack Daniel's
Jack Daniel's Honey
Maker's Mark
Jameson
Canadian Club

PREMIUM BOURBON & JAPANESE WHISKIES **$150**
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Michter's Rye
Mars Maltage "Cosmo"
Baker's

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COCKTAIL & BEER

GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

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Basil, Cherry Tomatoes, Olives

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Coriander, Lime Leaf, Edible Flower

Four Pillars Bloody Shiraz X **$160**
Franklin & Sons Rhubarb & Hibiscus Tonic
Blackberries, Grapefruit, Cinnamon, Star Anise

Hendricks Gin X **$180**
Franklin & Sons Elderflower & Cucumber Tonic
Cucumber, Rose buds &, Lime

Tanqueray Rangpur X **$190**
Fever Tree Refreshingly Light Indian Tonic
Dehydrated Ginger, Mandarin pulps, Lime

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Pomelo, Lavender, Jasmine, Juniper Berries

Two Moons Signature Dry Gin X **$220**
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Liquorice Root, Green Apple, Pink Peppercorns, Lemon

DRAUGHT BEERS **$90**
Estrella Damm
Estrella Damm Lemon
Sapporo

CRAFTED DRAUGHT BEERS **$95**
Suntory Premium Malt Stout

BOTTLE BEERS **$65**
Tsing Tao
Estrella Damm

CRAFTED BOTTLE BEERS **$70**
Lion Rock IPA
Kopparberg Apple Cider
Kopparberg Strawberry & Lime Cider

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Citrus Oleo Saccharum, Lime

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Sour Pomelo, Saline, Dried Tangerine Peel Soda

CLASSIC TWISTED COCKTAILS **$120**

JAMBU SOUR
Casamigos Blanco Tequila, Guava, Kaffir Lime Leaf,
Thai Red Chilli, Egg White, Agave Syrup, Lime

DIDI MERI
Tito's Vodka, Tomato, Worcestershire Sauce, Homemade Chutney,
Tabasco, Salt, Pepper, Lemon

GEN JULEP
Copper Dog Blended Whisky, Slow cooked Genmaicha Maple Syrup,
Shiso Leaves, Lemon

K-PIRINHA
Cachaca 51, Korean Honey Yuzu Tea Jam, Brown Sugar, Lime

Zer0% **$70**
Nobody's gonna know...

TAAI GWOK NOJITO
Lychee, Lemongrass, Thai Basil, Lemon, Soda

SOUR BONBON
Roselle, Butterfly Pea, Strawberry, Lime, Rhubarb & Hibiscus Tonic

POSITIVI-TEA
Passionfruit, Bergamot, Earl Grey Tea, Ginger Ale

GIRL, LET THAT MAN-GO
Mango, Coconut Cream, Yoghurt, Turmeric, Honey

subject to 10% service charge

BAR FOOD MENU

SMALL PLATES

French Fries (v) **$95**
Ketchup, Yellow Mustard, Aioli
薯條、茄汁、芥末、蛋黃醬

Sweet Potato Fries (v) **$95**
Paprika Aioli, Lime
炸甜薯條、紅椒蛋黃醬、青檸

Sugar Nachos (v) **$135**
Corn Tortilla, Guacamole, Sour Cream, Jalapeño, Salsa, Cheddar
芝士玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Sugar Nachos Loaded **$165**
Taco Chili Beef, Corn Tortilla, Guacamole,
Sour Cream, Jalapeño, Salsa, Cheddar
芝士辣肉醬玉米片、牛油果醬、酸忌廉、辣椒、莎莎醬

Blistered Padron Peppers (v) **$105**
Smoked Maldon Sea Salt
泡西班牙虎皮辣椒、煙燻海鹽

Beer Battered Onion Rings **$105**
Tomato Mayo, Lemon
炸啤酒漿洋葱圈、蕃茄蛋黃醬、檸檬

Pork & Vegetable Dumplings **$95**
Spicy Ginger Vinegar Sauce
菜肉雲吞、辣汁薑絲醋

Mini Impossible Burgers (vg) **$115**
Vegan Cheese, Beetroot, Zuni Pickles, Tomato, Mustard Ketchup
純素肉芝士漢堡包、紅菜頭、酸青瓜、蕃茄、
生菜、芥醬茄汁

Korean Fried Chicken Lollipops **$135**
Blue Cheese Dip, Celery Sticks, Sesame, Spring Onions
韓式香辣棒棒雞翼、西芹條、藍芝士醬、芝麻、青葱

Spiced Vegetable Samosas (v) **$105**
Coriander Mint Sauce
雜菜咖喱角, 芫荽薄荷醬

Baja Fish Tacos **$135**
Pico de Gallo, Avocado, Sour Cream, Lime Wedges
墨西哥炸魚玉米餅、蕃茄莎莎、牛油果、酸忌廉、青檸角

PIZZA 10"

Margherita (v) **$195**
Tomato, Mozzarella, Basil
鮮茄、香草、水牛芝士薄餅

Prosciutto en Rucola **$210**
Parma Ham, Rocket, Mozzarella for Di Latte
西班牙風乾火腿芝士薄餅

Funghi Porcini, Salsiccia **$210**
Porcini Mushroom, Spicy Italian Sausage, Cheese
牛肝菌、辣肉腸芝士薄餅

(v) = Vegetarian 素食 (n) = Contain nuts 含堅果 (vg) = Vegan 純素

BAR FOOD MENU

LARGER PLATES

Classic Caesar **$130**
Romaine, Pancetta, Croutons, Anchovy Dressing
凱撒沙律
With Chicken Breast or Salmon Fillet **$165**
烤雞胸 或 三文魚柳

Cured Meats & Cheese **$205**
San Daniele Ham, Bresaola, Mortadella, Camembert,
Stilton & Aged Comte, Marinated Olives & Focaccia
雜錦凍肉、芝士拼盤

Black Angus Beef Burger (200g) **$210**
Crispy Bacon, Zuni Pickles, Tomato, American Cheese,
EAST Burger Sauce, Sesame Bun, Fries & Aioli
安格斯芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、
薯條、香蒜蛋黃醬

Pesto Fettucine (v) (n) **$155**
Cherry Tomatoes, Peas, Parmesan Cheese
小蕃茄、青豆、芝士、香草醬、寬條麵

Beef & Mozzarella Lasagna **$185**
Roasted Tomato Sauce, Lemon Dressed Arugula
意式肉醬芝士千層麵、燒蕃茄醬、芝麻菜沙律

Chicken Tikka **$185**
Tomato Masala Sauce, Roti
印式茄汁燴雞、印度酥油餅

Cod & Chips **$195**
Beer Battered Cod Fillet, Hand-Cut Chips, Tartar Sauce
炸啤酒漿鱈魚柳、手切薯條、他他醬

DESSERT

Frozen Cheesecake (n) **$95**
Lemon Honey Sauce, Praline
芝士凍餅、檸檬蜜糖汁、果仁糖

Chocolate Whisky Loaf (n) **$95**
Whisky Ice Cream, Salted Walnut, Honey
威士忌蛋糕、威士忌雪糕、鹽焗核桃、蜜糖

SUNDOWNER

5:30pm - 7:30pm, Mon - Fri
3:00pm - 7:30pm, Sat, Sun & Public Holiday

COCKTAILS **$78**

Just Watermelon
Aperol, Gin, Watermelon & Mint

Aperol & Juliet
Aperol, Chardonnay, Peach & Soda

WINE **$78**

WHITE
Pinot Gris, Greyrock, Marlborough, New Zealand 2018

RED
Pinot Noir, Domaine du Château d' Eau, Languedoe,
France, 2018

BEERS

BUY 1 GET ONE FREE

DRAUGHT BEERS **$90**
Estrella Damm

To help protect the environment, we recycle wine bottles
to use as water glasses.

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subject to 10% service charge