

## 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

#### Impossible Burger (200g) (vg) \$185

Vegan Cheese, Beetroot, Zuni Pickles, Tomato,  
Mustard Ketchup, Homemade Fries  
純素肉芝士漢堡包、紅菜頭、酸青瓜、蕃茄、  
生菜、芥醬茄汁、薯條

#### Wild Mushroom Risotto (v) (n) \$175

Pinenuts, Green Asparagus  
野菌意大利飯、松子仁、露筍

#### Beef & Mozzarella Lasagna \$195

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 \$205

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

### DESSERT

#### Apple Tarte Tatin \$120

Rum Raisin Ice Cream  
蘋果撻、林酒提子雪糕

#### Warm Chocolate Ginger Cake \$110

Honey Yoghurt Gelato, Chantilly Cream  
暖薑汁朱古力蛋糕、蜜糖乳酪雪糕、鮮忌廉

## SIGNATURE COCKTAIL

### TAKE A SHOT

Six carefully curated Asian Inspired Signature Cocktails  
Influenced by Instagramable locations in Hong Kong.  
Asia's World City is simply built for the gram!

#### #1994 \$150

Plummy, Tannin, Rich

#### #MING PIER \$150

Fresh, Aromatic, Salt

#### #SANSATIONAL \$150

Musky, Fizzy, Aromatic

#### #32/F \$150

Tropical, Smoky, Spice

#### #JOKER'S BLACK BOX \$150

Fruity, Bright, Fragrant

#### #TWILIGHT HAZE \$150

Floral, Fragrant, Fresh



Scan me for Cocktail images,  
ingredients and more!



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

subject to 10% service charge

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# WINTER WARMER, TWISTED CLASSIC & MOCKTAIL

## WINTER WARMER

**Sugar Mulled Wine** \$140  
Red Wine, Port Wine, Crème de Cassis, Cognac,  
Mixed Juice & Winter Spices

**Silk Road** \$140  
Coconut & Black Pepper Corn infused Yuk Ping Chiew, Sweet Corn,  
Skimmed Milk, Sichuan Peppercorn, Maple Syrup & Seasoning

**Sweet Encounter** \$150  
Plum Wine, Smoky Whiskey, Kaoliang Chiew, Fermented Rice, Okinawa  
Black Molasses, Osmanthus & Ginger

## CLASSIC TWISTED COCKTAILS \$140

### JAMBU SOUR

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

### 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%** \$80  
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

# BAR FOOD MENU

## SMALL PLATES

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

**Gambas al Ajillo (Garlic Shrimp)** \$135  
Smoked Paprika, Olive Oil, Toast  
西班牙香蒜辣蝦、多士

**Sugar Nachos (v)** \$140  
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

**Cheese & Vegetable Empanadas (v)** \$115  
Green Sauce  
西班牙雜菜芝士餡餅、芫荽辣椒醬

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

**Mini Beef Burgers (3pc)** \$145  
Crispy Bacon, Zuni Pickles, Tomato, American Cheese,  
EAST Burger Sauce  
迷你芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、香蒜蛋黃醬

**Chicken Karage** \$125  
Honey Mayoster Sauce  
日式炸雞件、蜜糖沙律醬

**Salt & Pepper Squid** \$125  
Lime Mayonnaise  
椒鹽鮮魷、青檸沙律醬

**Baja Fish Tacos** \$140  
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



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## 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  
Mars Maltage "Cosmo"

## SIGNATURE COCKTAIL & BEER

### GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

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

**Cubical Ultra-Premium X Fever Tree Aromatic Tonic** \$160  
Kaffir Lime, Dehydrated Mango, Cardamom

**Iron Balls Gin X** \$160  
**Franklin & Sons Elderflower & Cucumber Tonic**  
Dehydrated Pineapple, Galangal, Thai Basil, Lime Peel

**Kodachi Wakayama Gin X** \$170  
**Fever-Tree Mediterranean Tonic**  
Bamboo Leaf, Pink Radish, Kogiku

**Kikka Gin X Fever-Tree Mediterranean Tonic** \$180  
Mandarin Peel, Shiso Leave, Juniper Berries

**Opihr Gin X Fever-Tree Aromatic Tonic** \$180  
Sichuan Peppercorn, Dried Chili, Coriander

**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

Bao Beer/ Estrella Damm / Estrella Damm Lemon / Sapporo \$90  
Suntory Premium Malt Stout \$95

### BOTTLE BEERS

Bao Beer / Tsing Tao / Estrella Damm \$65

### CRAFTED BOTTLE BEERS

Lion Rock IPA \$70  
Kopparberg Apple Cider  
Kopparberg Strawberry & Lime Cider



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## WINE BY GLASS & BOTTLE

### BUBBLES

	<u>Glass / Bottle</u>
Prosecco, Atilius Superiore DCG, Italy, NV	\$100/450
Champagne, Charles Heidsieck, Brut Réserve, NV	\$170/800

### WHITE

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

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, Ultimate Provence, Côtes de Provence, France, 2020	\$110/540
Grenache Blend, Château Saint-Maur Cru Classé, Côtes de Provence, France 2019	\$85/410
Grenache Cinsault Blend, Château Minuty 'M', Côtes de Provence, France, 2020	\$95/465

### ROSÉ BY BOTTLE

Moscato Rosé, Garnt Burge Alfresco Range, Barossa, Australia, 2018	\$520
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### BUBBLES BY BOTTLE

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

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## SPIRIT

### VODKA

Tito's	\$110
Belvedere	
Grey Goose	

### GIN

Bombay EAST	\$120
Tanqueray No.10	
Gin Mare	

### RUM

Bacardi 8 yrs	\$110
Bacardi Oakheart	
Gosling Black Seal	
Havana 7 yrs	
Mount Gay Eclipse	
Dictator 12 yrs	

### TEQUILA BLANCO

Don Juilo	\$165
Patron	
Casamigos	

### TEQUILA REPOSADO/AÑEJO

Don Juilo	\$195/235
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### COGNAC XO & ARMAGNAC

Hennessy	\$350
Hine	
Comte de Laffitte Extra Vieil	

### CALVADOS

Christian Drouin 1982	\$300
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## WINE BY BOTTLE

### RED

#### RED FRUITS, FLOWERS & LIGHT

Gamay, Roux Père & Fils, Moulin-à-Vent, France, 2016	\$680
Corvina, Zenato Valpolicella Superiore, Veneto, Italy, 2018	\$680
Pinot Noir, Craggy Range, Single Vineyard "Te Muna Road", New Zealand, 2017	\$730

#### BLACK FRUITS, SPICES & STRUCTURED

Shiraz, Blood Brother Republic "Duck", McLaren Vale, Australia, 2018	\$450
Tempranillo, Emilio Moro, Ribera del Duero, Spain, 2018	\$680
Barbera, Pelissero, Piemonte, Italy, 2018	\$750
Cabernet Franc, Joseph Mellot, Les Morinières Chinon, Loire Valley, France, 2017	\$650
Nebbiolo, Vietti "Castiglione", Barolo, Italy, 2016	\$1,000
Syrah, Paul Jaboulet Aîné, Domaine de Thalabert, Crozes Hermitage, France, 2016	\$1,100
Sangiovese, La Magia, Brunello di Montalcino, Toscana, Italy, 2015	\$1,150
Bordeaux Blend, Château La Dominique, St-Émilion Grand Cru, Bordeaux, France, 2010	\$1,360
Bordeaux Blend, Le Carillon d'Angéus, St-Émilion Grand Cru, Bordeaux, France, 2013	\$1,750

#### CHOCOLATE, OAK, LEATHER & COMPLEX

Tannat, Bodega Garzon Single Vineyard, Maldonado, Uruguay, 2018	\$630
Bordeaux Blend, Chevalier de Lascombes, Margaux, Bordeaux, France, 2010	\$1,200

#### SEMI SWEET & FIZZY

Lambrusco, Zanasi, Grasparossa di Castelvetro Amabile, Emilia Romagna, Italy	\$620
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## WINE BY BOTTLE

### WHITE

#### CITRUS, TROPICAL FRUITS & REFRESHING

Pinot Grigio, Torresila, Veneto, Italy, 2019	\$550
Sauvignon Blanc, Mato Bay, Marlborough, New Zealand, 2020	\$580
Albarino, Pazo de Señorans, Rias Baixas, Spain, 2018	\$660

#### TREE FRUITS, FLOWERS & MINERAL

Alsace Blend, Gentil Hugel, Alsace, France, 2018	\$450
Grüner Veltliner, Schlosskellerei Gobelsburg, Kamptal, Austria, 2020	\$500
Sauvignon Blanc, Joseph Mellot La Gravelière, Sancerre, France, 2018	\$750
Verdejo, Belondrade "Quinta Apolonia", Castilla y León, Spain, 2019	\$650
Riesling, Jostmeyer "Le Kottabe", Alsace, France, 2018	\$680
Petite Arvine, Jean-Rene Germanier, Valais, Switzerland, 2019	\$880
Chardonnay, La Chablisienne Grand Cru "Les Clos", Chablis, France, 2016	\$1,450

#### NUTS, OAK, BUTTERY

Chardonnay, Domaine Naturaliste Artus, Margaret River, Australia, 2019	\$1,080
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#### TROPICAL FRUITS, HONEY & SWEET

Muscat, Batasiolo D'la Rei, Moscato d'Asti, Italy, 2020	\$580
Riesling, St. Urbans-Hof, Goldtropfchen Piesporter "Spätlese", Mosel, Germany, 2017	\$1,100
Gewürztraminer, Jostmeyer "Late Harvest", Alsace, France, 2017	\$1,450