

# SUNDOWNER

5:30pm - 7:30pm

From Monday to Saturday

Except Sunday & Public Holidays

## COCKTAILS

\$98

### By the Sea

Sencha infused Amsterdam Gin, Passionfruit Syrup, Chardonnay, Shiso, Soda

### Shall We?

Jack Daniel's, Osmanthus Syrup, Lambrusco, Dry Curacao, Soda

## WHATS BETTER THAN A BEER? TWO BEERS !

\$150

## WINE

\$90

### WHITE

Bourboulenc Blend, Château d'Anglès, Languedoc-Roussillon, France, 2020

### RED

Shiraz Blend, Alain Jaume, Côtes-du-Rhône, France, 2019

### Rosé

Grenache Cinsault blend, Chateau Minuty 'M' Cotes de Provence, France, 2020



@sugar.hongkong



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

subject to 10% service charge

# SWEET OLD TIMES

Inspired by our decade long history, we curated a list of our favourite cocktails to tantalize your memories of SUGAR

- |   |              |
|---|--------------|
| <b>Petal Fizz</b><br>Fragrant, Bright, Fizzy<br>Elderflower Liqueur, Prosecco, Yuzu, Honey  | <b>\$150</b> |
| <b>Pandan Forest</b><br>Aromatic, Tropical, Sweet<br>Cachaca 51, Malibu, Pandan Syrup, Pineapple Juice, Coconut Water, Lime   | <b>\$150</b> |
| <b>East Side</b><br>Fresh, Crisp, Citrusy<br>Hendricks Gin, Lemon, Cucumber, Mint   | <b>\$150</b> |
| <b>Elderflower Paloma</b><br>Smoky, Earthy, Tart<br>Casamigos Blanco Tequila, Siete Misterios Mezcal, Elderflower Liqueur, Grapefruit, Agave Syrup, Lime, Ginger Beer | <b>\$150</b> |
| <b>Sakura Spritzer</b><br>Floral, Sweet, Fragrant<br>Shochu, Cherry Blossom Syrup, Rose Water   | <b>\$150</b> |
| <b>Scotch Breakfast</b><br>Rich, Smooth<br>Johnnie Walker Black Label, Single Origin Coffee infused Amaretto, Chocolate Bitters                                       | <b>\$150</b> |
| <b>Miss(ed) You</b><br>Fruity, Sour, Sweet<br>Botanist Gin, Kodachi Gin, Raspberry, Lavender, Rose, Grapefruit, Peach Liqueur, Lemon                                  | <b>\$150</b> |
| <b>Eden Petals</b><br>Bright, Fragrant, Crisp<br>Appleton Rum, English Breakfast Tea, Jasmine Tea, Egg White, Lemon   | <b>\$150</b> |
| <b>Mango Caipiroska</b><br>Citrusy, Refreshing, Sweet<br>Zubrowka Vodka, Kaffir Lime, Luxardo Limonchello, Mango, Honey   | <b>\$150</b> |

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# GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

**Generous Organic Gin X** **\$170**  
**Franklin & Sons Pink Grapefruit & Bergamot Tonic**  
Coriander, Lime Leaf, Edible Flower

**Cubical Ultra-Premium X** **\$170**  
**Fever Tree Aromatic Tonic**  
Kaffir Lime, Dehydrated Mango, Cardamom

**Iron Balls Gin X** **\$170**  
**Franklin & Elderflower & Cucumber Tonic**  
Dehydrated Pineapple, Galangal, Thai Basil, Lime Peel

**Kodachi Wakayama Gin X** **\$190**  
**Fever-Tree Mediterranean Tonic**  
Bamboo Leaf, Pink Radish, Kogiku

**Kikka Gin X** **\$190**  
**Fever-Tree Mediterranean Tonic**  
Mandarin Peel, Shiso Leaf, Juniper Berries

**Hendricks Gin X** **\$170**  
**Franklin & Sons Elderflower & Cucumber Tonic**  
Cucumber, Rose Buds, Lime Wheel

**Tanqueray Malacca Gin X** **\$170**  
**Fever Tree Refreshingly Light Tonic**  
Black Peppercorn, Rose Buds, Cloves

**Monkey 47 Gin X** **\$230**  
**Fever Tree Refreshingly Light Indian Tonic**  
Pomelo, Lavender, Jasmine, Juniper Berries

**Two Moons Signature Dry Gin X** **\$210**  
**Fever Tree Aromatic Tonic**  
Liquorice Root, Green Apple, Pink Peppercorns, Lemon

**Perfume Tree Gin x** **\$230**  
**Fever Tree Mediterranean Tonic**  
Dried Kumquat, Dried Tangerine Peel, Long-Jing Tea Leaves

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# BEER & MOCKTAIL

## DRAUGHT BEERS

Estrella Damm / Sapporo \$90

Suntory Premium Malt Stout \$95

## BOTTLE BEERS

Tsing Tao / Corona \$70

## CRAFTED BOTTLE BEERS

Kopparberg Apple Cider \$70

Kopparberg Strawberry & Lime Cider \$70

Zer0% \$90

Shhh...We won't tell

### Almost A Highball

Seedlip Grove, Ginger Ale, Orange Bitters

### Yu-Colada

Yuzu Honey, Yoghurt, Coconut Milk, Mint

### PiTrus Tea

Concentrated Black Tea, Peach Syrup,  
BerGamot Purée, Soda

### Apple Blossom

Apple Juice, Elderflower Cordial, Cucumber, Soda

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# WINE BY GLASS & BOTTLE

## BUBBLES

### Glass / Bottle

Prosecco, Atilius Superiore DOCG, Italy, NV \$100/450

Champagne, Charles Heidsieck, Brut Réserve, NV \$170/800

## WHITE

Sauvignon Blanc, Pierre Chainier Les Calcaires, Loire Valley, France, 2020 \$95/465

Chardonnay, Xanadu Estate, Margaret River, Australia, 2019 \$120/560

Riesling, Dr Loosen Wehlener Sonnenuhr, Mosel, Germany, 2020 \$110/530

Sauvignon Blanc, Cloudy Bay, New Zealand, 2021 \$140/680

## RED

Pinot Noir, Bread & Butter, Napa Valley, California, 2019 \$115/550

Sangiovese Blend, De Vino Salvo "Auspicium", Montecucco D.O.C., 2016 \$110/530

GSM, Powell & Son, Barossa, Australia, 2017 \$100/450

Cabernet Blend, Moss Wood "Amy's", Margaret River, Australia, 2019 \$130/590

Pinot Noir, Cloudy Bay, New Zealand, 2019 \$150/730

## ROSÉ

Grenache Blend, Ultimate Provence, Côtes de Provence, France, 2020 \$110/540

Grenache Cinsault Blend, Château Minuty 'M', Côtes de Provence, France, 2020 \$95/465

## ROSÉ BY BOTTLE

Moscato Rosé, Garnt Burge Alfresco Range, Barossa, Australia, 2019 \$520

subject to 10% service charge

# WINE BY BOTTLE

## WHITE

### CITRUS, TROPICAL FRUITS & REFRESHING

Pinot Grigio, Torresila, Veneto, Italy, 2019 \$550

Sauvignon Blanc, Mato Bay, Marlborough,  
New Zealand, 2020 \$580

### TREE FRUITS, FLOWERS & MINERAL

Grüner Veltliner, Schlosskellerei Gobelsburg,  
Kamptal, Austria, 2020 \$500

Verdejo, Belondrade "Quinta Apolonia",  
Castilla y León, Spain, 2018 \$650

Riesling, Josmeyer "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

### 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, 2012 \$2,500

Rosé Champagne, Charles Heidsieck,  
Rosé Réserve, NV \$1,500

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# WINE BY BOTTLE

## RED

### RED FRUITS, FLOWERS & LIGHT

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

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, 2013 \$1,360

### CHOCOLATE, OAK, LEATHER & COMPLEX

Tannat, Bodega Garzon Single Vineyard, Maldonado, Uruguay, 2018 \$630

Bordeaux Blend, Chevalier de Lascombes, Margaux, Bordeaux, France, 2013 \$1,200

### SEMI SWEET & FIZZY

Lambrusco, Zanasi, Grasperossa di Castelvetro Amabile, Emilia Romagna, Italy \$620

subject to 10% service charge

# SPIRIT

## VODKA

Tito's	\$110
Belvedere	\$120
Grey Goose	\$130

## GIN

Bombay EAST	\$130
Tanqueray No.10	\$130
Gin Mare	\$130

## RUM

Bacardi 8 yrs	\$110
Bacardi Oakheart	\$110
Gosling Black Seal	\$110
Havana 7 yrs	\$110
Mount Gay Eclipse	\$110
Ron Zacapa	\$180

## TEQUILA BLANCO

Don Julio	\$170
Patron	\$170
Casamigos	\$170

## TEQUILA REPOSADO/AÑEJO

Don Julio	\$250/290
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## COGNAC XO & ARMAGNAC

Hennessy	\$350
Hine	\$350

subject to 10% service charge



# SPIRIT

## BLENDDED SCOTCH WHISKY

Chivas Regal 12yrs \$110

## SINGLE MALT SCOTCH

Bruichladdich The Classic Laddie \$140

Glenfiddich 12yrs \$140

Balvenie 12yrs \$170

Glenmorangie The Original \$170

Glenlivet 12yrs \$170

Talisker 10yrs \$170

## PREMIUM SINGLE MALT

Macallan 12yrs \$190

Glenkinchie 12yrs \$190

Ardbeg 10yrs \$190

Auchentoshan Three Wood \$190

## WELL-AGED SINGLE MALT

Lagavulin 16yrs \$350

Glenfarclas 17yrs \$350

Glenmorangie 18yrs \$350

Macallan 18yrs \$350

## BOURBON & OTHERS WHISKIES

Jameson \$100

Canadian Club \$100

Jack Daniel's \$110

Jack Daniel's Honey \$120

Maker's Mark \$120

## PREMIUM BOURBON & JAPANESE WHISKIES

Woodford Reserve \$150

Mars Maltage "Cosmo" \$150

subject to 10% service charge

## SNACKS

- Truffled French Fries (v)** \$95  
Ketchup, Yellow Mustard  
松露薯條、茄汁、芥末、蛋黃醬
- 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 Chilli 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
- Green Pea Samosas (3pc)(v)** \$95  
Mint Coriander Sauce  
青豆薯仔咖哩角、薄荷芫荽汁
- Soft Shell Crab Bao (2pc)** \$110  
Asian Slaw, Coriander  
軟殼蟹刈包、椰菜沙律、芫荽
- 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  
迷你芝士漢堡包、脆煙肉、酸青瓜、蕃茄、生菜、香蒜蛋黃醬
- Chicken Karaage** \$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
- Jalapeño Poppers (v)** \$95  
Paprika Aioli  
芝士釀墨西哥辣椒、紅甜椒蛋黃醬
- Apple Tarte Tatin** \$120  
Rum Raisin Ice Cream  
蘋果撻、霖酒提子雪糕
- 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

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