

BAR FOOD MENU

LARGER PLATES

Classic Caesar \$130

Romaine, Pancetta, Croutons, Anchovy Dressing

凱撒沙律

With Grilled Chicken Breast or Minute Steak \$165

烤雞胸 或 薄牛扒

Cured Meats & Cheese \$205

Serrano, Chorizo & Salami, Camembert & Manchego,

Olives, Pickles & Grissini

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

Linguine Carbonara \$165

Bacon, Double Cream, Egg, Pecorino, Parsley

煙肉、蛋黃汁、寬條麵

Eggplant & Mozzarella Lasagna (v) \$155

Roasted Tomato Sauce, Lemon Dressed Arugula

意式茄子千層麵、燒蕃茄醬、芝麻菜沙律

Chicken Handi Makhani (n) \$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

Baileys Coffee Crème Brûlée \$90

法式奶油咖啡焦糖燉蛋

Pecan Pie, Vanilla Ice-Cream (n) \$98

核桃批、雲尼拿雪糕

subject to 10% service charge

COCKTAIL

PARTY BEGINS

LOVE OF SPY \$105

Jasmine Tea Infused Stolichnaya Vodka, Green Apple,

Pineapple Liqueur, Lemon & Thyme

PEACH PARADISE \$110

Glenlivet 12yrs Whisky, Peach, Pear, Lime, Honey,

Plum Bitters, Basil & Prosecco

PENINSULA FIZZ \$110

Graham Port, Hibiscus Infused Botanist Gin,

Elderflower Tonic & Angostura Bitters

HANA FESTIVAL \$105

Sake, Miller's Gin, Limoncello, Osmanthus Honey,

Yuzu, Lemon Bitters, Shiso & Egg White

DRESS-IT-UP

FLORAL 75 \$105

Gin, Lillet Blanc, Rose, Bergamot, Champagne &

Grapefruit Bitters

MELLOW WARMER \$105

El Jimador Reposado Tequila,

Økar Australian Amaro & Sweet Vermouth

FRENCH KISS \$110

Pisco, Rosé Wine, Elderflower & Honey

ARMY GROG \$120

Goslings Dark Rum, Juniper Berries Infused Pimm's,

Lemongrass, Coconut, Mango & Lemon

NOW OR NEVER

ARABIAN NIGHT \$120

Dried Cherry Tomato Infused Gin Mare, Lillet Blanc,

Infused Cherry Tomato & Rosemary Smoke Bubble

UNDER THE AURORA \$120

Saffron Infused Tequila, Cointreau, Butterfly Pea Tea & Citrus

MADAGASCAR SUMMER \$110

Bacardi Oakheart, Talisker, Banana Liqueur, Raspberry,

Peychaud's Bitter & Lemon Beer Foam

LOW G.I, CLASSIC COCKTAIL & MOCKTAIL

EASTERN SUMMER PUNCH 2.0

Gin, Strawberry, Peach Purée, Passionfruit,
Grenadine, Lemon, Basil & Cava
\$120

RECREATING ONE OF OUR BEST-SELLING COCKTAILS,
THE EASTERN SUMMER PUNCH, FROM ITS BEGINNING

LOW G.I. COCKTAILS

\$120

SIU TIM 2.0

Tanqueray Gin, Red Grape, White Grape,
Green Apple, Honey, Lavender & Lemon

PUMPING JD

Jack Daniel's Honey, Agave, Lemon & Soda

CLASSIC COCKTAILS

\$120

APEROL SPRITZ

Aperol, Soda & Prosecco

WHITE SANGRIA

White Wine, Elderflower, Orange, Mixed Berries, Mint, Cucumber,
Lemon & Soda

BRAMBLE

Gin, Crème de Mure & Lemon

MINT JULEP

Rye Whisky, Maple Syrup & Mint

MAI TAI

Dark Rum, Orgeat, Cointreau, Lime & Angostura Bitters

CLOVER CLUB

Gin, Raspberry, Lemon & Egg White

Zer0%

\$70

EAST SIDE MOJITO

Bergamot, Cucumber, Mint & Soda

FROZEN PANDAN COLADA

Pineapple, Pandan & Coconut Cream

MY CUP OF TEA

Hong Kong Style Tea, Grapefruit, Honey & Soda

SUNSHINE FIZZ

Mixed Berries, Yuzu, Rose & Tonic

BAR FOOD MENU

SMALL PLATES

Truffled French Fries (v)

\$95

Dijon Aioli

松露薯條、芥末蛋黃醬

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

Jalapeño Poppers (v)

\$95

Pickled Ginger Mayo

釀墨西哥辣椒、酸薑沙律醬

Vietnamese Prawn Net Spring Rolls

\$110

Nuoc Cham

越南絲網蝦春卷

Pork & Vegetable Dumplings

\$90

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

Salt & Pepper Chicken Wings

\$110

Chili Jam

椒鹽雞翼、辣椒甜醬

Spiced Prawn Samosas

\$95

Raita, Mango Chutney

鮮蝦咖喱角、薄荷乳酪、芒果醬

Beef Bolognese & Cheddar Toastie

\$95

Pickled Onions, Gherkins

芝士肉醬法式軟包多士、酸青瓜、洋葱

Sweet Potato Fries (v)

\$95

Sriracha Aioli, Lime

炸甜薯條、辣椒蛋黃醬、青檸

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 Fior Di Latte

風乾意大利火腿芝士薄餅

Funghi Porcini, Salsiccia

\$210

Porcini Mushroom, Spicy Italian Sausage, Cheese

牛肝菌、辣肉腸芝士薄餅

SPIRIT

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

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



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@easthk

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 Franklin & Sons Lemon Tonic **\$150**
Saffron, Dried Cherry Tomato & Basil

Ink Gin X Franklin & Sons Pink Grapefruit & Bergamot Tonic **\$160**
Edible Flower, Butterfly Pea & Orange Peel

The Botanist Gin X East Imperial Royal Botanic Tonic **\$160**
Camomile, Pepper Mint & Thyme

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

Hendricks Gin X Franklin & Sons Elderflower & Cucumber Tonic **\$160**
Cucumber, Rose & Lime

Monkey 47 Gin X East Imperial Burma Tonic **\$220**
Pomelo, Lavender, Jasmine, Juniper Berries

DRAUGHT BEERS **\$90**

Estrella Damm
Estrella Damm Lemon
Sapporo

CRAFTED DRAUGHT BEERS **\$95**

Suntory Premium Malt Stout
Hong Kong White Lager

BOTTLE BEERS **\$65**

Corona
Tsing Tao
Estrella Damm

CRAFTED BOTTLE BEERS **\$70**

Lion Rock IPA
Kopparberg Apple Cider
Kopparberg Strawberry & Lime Cider

WINE BY GLASS

BUBBLES

	<u>Glass / Bottle</u>
Prosecco, Andreola, Italy, NV	\$100/450
Cava, Parés Baltà, Brut, Spain, NV  	\$100/450
Champagne, Charles Heidsieck, Brut Réserve, NV	\$170/800



WHITE

Grenache, Parés Baltà Indigena,   Spain, 2018	\$100/450
Sauvignon Blanc, Terriors, Marlborough, New Zealand, 2019	\$85/\$410
Chardonnay, Xanadu Estate, Margaret River, Australia, 2017	\$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, 2017	\$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

SPIRIT

VODKA

Tito's	\$110
Belvedere	
Grey Goose	

GIN

Bombay EAST	\$120
Tanqueray No.10	
Millers	

RUM

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

TEQUILA BLANCO

Don Juilo	\$165
Patron	

TEQUILA REPOSADO/AÑEJO

Don Juilo	\$195/235
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COGNAC XO

Hennessy	\$350
Hine	

BLENDED SCOTCH WHISKY

Chivas Regal 12yrs	\$100
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Vegan= 

Organic= 

Biodinamic= 

WINE BY BOTTLE

RED

Gamay, Roux Père & Fils, Moulin-à-Vent, France, 2016	\$650
Pinot Noir, Seresin Estate, Tatou, Marlborough, New Zealand, 2013	\$750
Pinot Noir, Louis Jadot Petite Chapelle, Gevrey-Chambertin 1er Cru, Burgundy, France, 2017	\$1,450
Pinot Noir, Château de Chamirey, Mercurey, France, 2016	\$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, 2017	\$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, 2014	\$1,000
Merlot, Nimbus, Valle De Casablanca, Chile, 2016	\$580

ROSÉ

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

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

WINE BY BOTTLE

RED

Gamay, Roux Père & Fils, Moulin-à-Vent, France, 2016	\$650
Pinot Noir, Seresin Estate, Tatou, Marlborough, New Zealand, 2013	\$750
Pinot Noir, Louis Jadot Petite Chapelle, Gevrey-Chambertin 1er Cru, Burgundy, France, 2017	\$1,450
Pinot Noir, Château de Chamirey, Mercurey, France, 2016	\$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
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Nebbiolo, Vietti "Castiglione", Barolo, Italy, 2014	\$1,000
Merlot, Nimbus, Valle De Casablanca, Chile, 2016	\$580

ROSÉ

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

WINE BY BOTTLE

BUBBLES

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Champagne, Charles Heidsieck, Brut Millésimé, France, 2006	\$1,900
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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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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

WINE BY GLASS

BUBBLES

	<u>Glass / Bottle</u>
Prosecco, Andreola, Italy, NV	\$100/450
Cava, Parés Baltà, Brut, Spain, NV  	\$100/450
Champagne, Charles Heidsieck, Brut Réserve, NV	\$170/800



WHITE

Grenache, Parés Baltà Indígena,  	Spain, 2018	\$100/450
Sauvignon Blanc, Terriors, Marlborough, New Zealand, 2019		\$85/\$410
Chardonnay, Xanadu Estate, Margaret River, Australia, 2017		\$120/560
Riesling, Dr Loosen Wehlener Sonnenuhr, Mosel, Germany, 2019		\$110/530

RED

Grenache, Parés Baltà Indígena,  	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, 2017		\$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

SPIRIT

VODKA

Tito's	\$110
Belvedere	
Grey Goose	

GIN

Bombay EAST	\$120
Tanqueray No.10	
Millers	

RUM

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

TEQUILA BLANCO

Don Juilo	\$165
Patron	

TEQUILA REPOSADO/AÑEJO

Don Juilo	\$195/235
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COGNAC XO

Hennessy	\$350
Hine	

BLENDED SCOTCH WHISKY

Chivas Regal 12yrs	\$100
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Vegan= 

Organic= 

Biodinamic= 

SPIRIT

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

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

COCKTAIL & BEER

GIN BLOSSOMS

Artisanal Gins thoughtfully paired with their refreshing Tonic mixer

Gin Mare X Franklin & Sons Lemon Tonic **\$150**
Saffron, Dried Cherry Tomato & Basil

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Edible Flower, Butterfly Pea & Orange Peel

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Camomile, Pepper Mint & Thyme

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Blackberry, Grapefruit, Cinnamon & Star Anise

Hendricks Gin X Franklin & Sons Elderflower & Cucumber Tonic **\$160**
Cucumber, Rose & Lime

Monkey 47 Gin X East Imperial Burma Tonic **\$220**
Pomelo, Lavender, Jasmine, Juniper Berries

DRAUGHT BEERS **\$90**

Estrella Damm
Estrella Damm Lemon
Sapporo

CRAFTED DRAUGHT BEERS **\$95**

Suntory Premium Malt Stout
Hong Kong White Lager

BOTTLE BEERS **\$65**

Corona
Tsing Tao
Estrella Damm

CRAFTED BOTTLE BEERS **\$70**

Lion Rock IPA
Kopparberg Apple Cider
Kopparberg Strawberry & Lime Cider



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@easthk

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

LOW G.I, CLASSIC COCKTAIL & MOCKTAIL

EASTERN SUMMER PUNCH 2.0
Gin, Strawberry, Peach Purée, Passionfruit,
Grenadine, Lemon, Basil & Cava
\$120

RECREATING ONE OF OUR BEST-SELLING COCKTAILS,
THE EASTERN SUMMER PUNCH, FROM ITS BEGINNING

LOW G.I. COCKTAILS \$120

SIU TIM 2.0

Tanqueray Gin, Red Grape, White Grape,
Green Apple, Honey, Lavender & Lemon

PUMPING JD

Jack Daniel's Honey, Agave, Lemon & Soda

CLASSIC COCKTAILS \$120

APEROL SPRITZ

Aperol, Soda & Prosecco

WHITE SANGRIA

White Wine, Elderflower, Orange, Mixed Berries, Mint, Cucumber,
Lemon & Soda

BRAMBLE

Gin, Crème de Mure & Lemon

MINT JULEP

Rye Whisky, Maple Syrup & Mint

MAI TAI

Dark Rum, Orgeat, Cointreau, Lime & Angostura Bitters

CLOVER CLUB

Gin, Raspberry, Lemon & Egg White

Zer0% \$70

EAST SIDE MOJITO

Bergamot, Cucumber, Mint & Soda

FROZEN PANDAN COLADA

Pineapple, Pandan & Coconut Cream

MY CUP OF TEA

Hong Kong Style Tea, Grapefruit, Honey & Soda

SUNSHINE FIZZ

Mixed Berries, Yuzu, Rose & Tonic

BAR FOOD MENU

SMALL PLATES

Truffled French Fries (v) \$95

Dijon Aioli
松露薯條、芥末蛋黃醬

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

Jalapeño Poppers (v) \$95

Pickled Ginger Mayo
釀墨西哥辣椒、酸薑沙律醬

Vietnamese Prawn Net Spring Rolls \$110

Nuoc Cham
越南絲網蝦春卷

Pork & Vegetable Dumplings \$90

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

Salt & Pepper Chicken Wings \$110

Chili Jam
椒鹽雞翼、辣椒甜醬

Spiced Prawn Samosas \$95

Raita, Mango Chutney
鮮蝦咖喱角、薄荷乳酪、芒果醬

Beef Bolognese & Cheddar Toastie \$95

Pickled Onions, Gherkins
芝士肉醬法式軟包多士、酸青瓜、洋葱

Sweet Potato Fries (v) \$95

Sriracha Aioli, Lime
炸甜薯條、辣椒蛋黃醬、青檸

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 Fior Di Latte
風乾意大利火腿芝士薄餅

Funghi Porcini, Salsiccia \$210

Porcini Mushroom, Spicy Italian Sausage, Cheese
牛肝菌、辣肉腸芝士薄餅

BAR FOOD MENU

LARGER PLATES

Classic Caesar \$130

Romaine, Pancetta, Croutons, Anchovy Dressing
凱撒沙律

With Grilled Chicken Breast or Minute Steak \$165

烤雞胸 或 薄牛扒

Cured Meats & Cheese \$205

Serrano, Chorizo & Salami, Camembert & Manchego,
Olives, Pickles & Grissini
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

Linguine Carbonara \$165

Bacon, Double Cream, Egg, Pecorino, Parsley
煙肉、蛋黃汁、寬條麵

Eggplant & Mozzarella Lasagna (v) \$155

Roasted Tomato Sauce, Lemon Dressed Arugula
意式茄子千層麵、燒蕃茄醬、芝麻菜沙律

Chicken Handi Makhani (n) \$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

Baileys Coffee Crème Brûlée \$90

法式奶油咖啡焦糖燉蛋

Pecan Pie, Vanilla Ice-Cream (n) \$98

核桃批、雲尼拿雪糕

subject to 10% service charge

COCKTAIL

PARTY BEGINS

LOVE OF SPY \$105

Jasmine Tea Infused Stolichnaya Vodka, Green Apple,
Pineapple Liqueur, Lemon & Thyme

PEACH PARADISE \$110

Glenlivet 12yrs Whisky, Peach, Pear, Lime, Honey,
Plum Bitters, Basil & Prosecco

PENINSULA FIZZ \$110

Graham Port, Hibiscus Infused Botanist Gin,
Elderflower Tonic & Angostura Bitters

HANA FESTIVAL \$105

Sake, Miller's Gin, Limoncello, Osmanthus Honey,
Yuzu, Lemon Bitters, Shiso & Egg White

DRESS-IT-UP

FLORAL 75 \$105

Gin, Lillet Blanc, Rose, Bergamot, Champagne &
Grapefruit Bitters

MELLOW WARMER \$105

El Jimador Reposado Tequila,
Økar Australian Amaro & Sweet Vermouth

FRENCH KISS \$110

Pisco, Rosé Wine, Elderflower & Honey

ARMY GROG \$120

Goslings Dark Rum, Juniper Berries Infused Pimm's,
Lemongrass, Coconut, Mango & Lemon

NOW OR NEVER

ARABIAN NIGHT \$120

Dried Cherry Tomato Infused Gin Mare, Lillet Blanc,
Infused Cherry Tomato & Rosemary Smoke Bubble

UNDER THE AURORA \$120

Saffron Infused Tequila, Cointreau, Butterfly Pea Tea & Citrus

MADAGASCAR SUMMER \$110

Bacardi Oakheart, Talisker, Banana Liqueur, Raspberry,
Peychaud's Bitter & Lemon Beer Foam