

BAR FOOD MENU

LARGER PLATES

Classic Caesar Romaine, Pancetta, Croutons, Anchovy Dressing 凱撒沙律	\$130
With Grilled Chicken Breast or Minute Steak 烤雞胸 或 薄牛扒	\$165
Cured Meats & Cheese Serrano, Chorizo & Salami, Camembert & Manchego, Olives, Pickles & Grissini 雜錦凍肉、芝士拼盤	\$205
Black Angus Beef Burger (200g) 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	\$210
Linguine Carbonara Bacon, Double Cream, Egg, Pecorino, Parsley 煙肉、蛋黃汁、寬條麵	\$165
Eggplant & Mozzarella Lasagna (v) Roasted Tomato Sauce, Lemon Dressed Arugula 意式茄子千層麵、燒蕃茄醬、芝麻菜沙律	\$155
Chicken Handi Makhani (n) Tomato Masala Sauce, Roti 印式茄汁燴雞、印度酥油餅	\$185
Cod & Chips Beer Battered Cod Fillet, Hand-Cut Chips, Tartar Sauce 炸啤酒漿鱈魚柳、手切薯條、他他醬	\$195

DESSERT

Baileys Coffee Crème Brûlée 法式奶油咖啡焦糖燉蛋	\$90
Pecan Pie, Vanilla Ice-Cream (n) 核桃批、雲尼拿雪糕	\$98

COCKTAIL

FLAVOURS OF HONG KONG

HAAM YU 咸魚 Savoury, Plum, Fresh	\$150
DAAN TAAT 蛋撻 Creamy, Rich, Toasty	\$150
YUEN YEUNG 鴛鴦 Milky, Bitter, Spice	\$150
SAI YEUNG CHOI 西洋菜 Bright, Lush, Rich	\$150
MILK RABBIT 白兔糖 Creamy, Sweet, Vanilla	\$150
YEUNG ZI GUM LO 楊枝甘露 Citrus, Tangy, Fruity	\$150
CHU YUK GON 豬肉乾 Smoky, Spicy, Aromatic	\$160
JAA SEI MEI 廿四味 Bitter, Herbal, Floral	\$150
YUM CHA 飲茶 Herbs, Fresh, Spicy	\$150
SUET KO TSE 雪糕車 Nutty, Robust, Fruity	\$160

Scan me for more details



subject to 10% service charge

LOW G.I, CLASSIC COCKTAIL & MOCKTAIL

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

WINTER MOJITO

Bacardi 8yrs, Mandarin, Mint, Bergamot & Winter Spice Reduction

TOM YUM MARY

Vodka, Malibu, Tomato Juice, Fish Sauce, Thai Chili &
Tom Yum Mixture

MARTINI ROBUSTO

Bourbon Whiskey, Lambrusco, Balsamic Vinegar, Black Pepper,
Stout Reduction & Egg White

AGED NEGRONI

Aged Gin Mare, Coriander Seed & Star Anise Infused Campari,
Sweet Vermouth & Jägermeister

WINTER WARMER \$120

MULLED WINE

Red Wine, Cognac, Port Wine, Crème de cassis, Angostura Bitters,
Mixed Juice & Spice

TARO SPICE

Bacardi Oakheart, Coconut, Soy Milk, Taro & Ginger

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、洋蔥

Sweet Potato Fries (v) \$95

Sriracha Aioli, Lime
炸甜薯條、辣椒蛋黃醬、青檸

PIZZA 10"

Funghi Porcini, Salsiccia \$230

Porcini Mushroom, Spicy Italian Sausage,
Mozzarella, Parmesan

牛肝菌、辣肉腸芝士薄餅

Funghi Porcini en Rucola (v) \$210

Porcini Mushroom, Rocket, Mozzarella, Parmesan
牛肝菌芝士薄餅

SPIRIT

BLEND SCOTCH WHISKY

Chivas Regal 12yrs

\$100

SINGLE MALT SCOTCH

Talisker 10yrs

Glenlivet 12yrs

Macallan 12yrs

Balvenie 12yrs

Glenmorangie The Original

Bruichladdich The Classic Ladie

\$160

PREMIUM SINGLE MALT

Glenkinchie 12yrs

Ardbeg 10yrs

\$250

WELL-AGED SINGLE MALT

Lagavulin 16yrs

Glenfarclas 17yrs

Glenmorangie 18yrs

Macallan 18yrs

\$320

BOURBON & OTHERS WHISKIES

Jack Daniel's

Jack Daniel's Honey

Maker's Mark

Jameson

Canadian Club

\$100

PREMIUM BOURBON & JAPANESE WHISKIES

Woodford Reserve

Michter's Rye

Mars Maltage "Cosmo"

Baker's

\$150



@sugar.hongkong



@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 Fever Tree Lemon Tonic

Saffron, Dried Cherry Tomato & Basil

\$150

Generous Organic Gin X Franklin & Sons Pink Grapefruit & Bergamot Tonic

Lime Leave, Orchid Flower & Lemongrass

\$160

The Botanist Gin X Fever Tree Mediterranean Tonic

Chamomile, Pepper Mint & Thyme

\$160

Four Pillars Bloody Shiraz Gin X Franklin & Sons Rhubarb & Hibiscus Tonic

Blackberry, Grapefruit, Cinnamon & Star Anise

\$160

Hendricks Gin X Franklin & Sons Elderflower & Cucumber Tonic

Cucumber, Rose & Lime

\$180

Monkey 47 Gin X Fever Tree Refreshingly Light Indian Tonic

Pomelo, Lavender, Jasmine, Juniper Berries

\$220

DRAUGHT BEERS

Estrella Damm

Estrella Damm Lemon

Sapporo

\$90

CRAFTED DRAUGHT BEERS

Suntory Premium Malt Stout

Hong Kong White Lager

\$95

BOTTLE BEERS

Corona

Tsing Tao

Estrella Damm

\$65

CRAFTED BOTTLE BEERS

Lion Rock IPA

Kopparberg Apple Cider

Kopparberg Strawberry & Lime Cider

\$70

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, 2020	\$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, 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
-----------	-----------


COGNAC XO & ARMAGNAC

Hennessy	\$350
Hine	
Comte de Laffitte Extra Vieil	

CALVADOS

Christian Drouin 1982	\$300
-----------------------	-------

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, Jostmeyer "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
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, Jostmeyer "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 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, 2020	\$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, 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
-----------	-----------


COGNAC XO & ARMAGNAC


Hennessy	\$350
Hine	
Comte de Laffitte Extra Vieil	

CALVADOS

Christian Drouin 1982	\$300
-----------------------	-------

Vegan= 

Organic= 

Biodinamic= 

SPIRIT

BLENDDED SCOTCH WHISKY

Chivas Regal 12yrs

\$100

SINGLE MALT SCOTCH

Talisker 10yrs

Glenlivet 12yrs

Macallan 12yrs

Balvenie 12yrs

Glenmorangie The Original

Bruichladdich The Classic Ladie

\$160

PREMIUM SINGLE MALT

Glenkinchie 12yrs

Ardbeg 10yrs

\$250

WELL-AGED SINGLE MALT

Lagavulin 16yrs

Glenfarclas 17yrs

Glenmorangie 18yrs

Macallan 18yrs

\$320

BOURBON & OTHERS WHISKIES

Jack Daniel's

Jack Daniel's Honey

Maker's Mark

Jameson

Canadian Club

\$100

PREMIUM BOURBON & JAPANESE WHISKIES

Woodford Reserve

Michter's Rye

Mars Maltage "Cosmo"

Baker's

\$150



@sugar.hongkong



@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 Fever Tree Lemon Tonic

Saffron, Dried Cherry Tomato & Basil

\$150

Generous Organic Gin X Franklin & Sons Pink Grapefruit & Bergamot Tonic

Lime Leave, Orchid Flower & Lemongrass

\$160

The Botanist Gin X Fever Tree Mediterranean Tonic

Chamomile, Pepper Mint & Thyme

\$160

Four Pillars Bloody Shiraz Gin X

Franklin & Sons Rhubarb & Hibiscus Tonic

Blackberry, Grapefruit, Cinnamon & Star Anise

\$160

Hendricks Gin X Franklin &

Sons Elderflower & Cucumber Tonic

Cucumber, Rose & Lime

\$180

Monkey 47 Gin X

Fever Tree Refreshingly Light Indian Tonic

Pomelo, Lavender, Jasmine, Juniper Berries

\$220

DRAUGHT BEERS

Estrella Damm

Estrella Damm Lemon

Sapporo

\$90

CRAFTED DRAUGHT BEERS

Suntory Premium Malt Stout

Hong Kong White Lager

\$95

BOTTLE BEERS

Corona

Tsing Tao

Estrella Damm

\$65

CRAFTED BOTTLE BEERS

Lion Rock IPA

Kopparberg Apple Cider

Kopparberg Strawberry & Lime Cider

\$70

LOW G.I, CLASSIC COCKTAIL & MOCKTAIL

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

WINTER MOJITO

Bacardi 8yrs, Mandarin, Mint, Bergamot & Winter Spice Reduction

TOM YUM MARY

Vodka, Malibu, Tomato Juice, Fish Sauce, Thai Chili &
Tom Yum Mixture

MARTINI ROBUSTO

Bourbon Whiskey, Lambrusco, Balsamic Vinegar, Black Pepper,
Stout Reduction & Egg White

AGED NEGRONI

Aged Gin Mare, Coriander Seed & Star Anise Infused Campari,
Sweet Vermouth & Jägermeister

WINTER WARMER \$120

MULLED WINE

Red Wine, Cognac, Port Wine, Crème de cassis, Angostura Bitters,
Mixed Juice & Spice

TARO SPICE

Bacardi Oakheart, Coconut, Soy Milk, Taro & Ginger

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、洋蔥

Sweet Potato Fries (v) \$95

Sriracha Aioli, Lime
炸甜薯條、辣椒蛋黃醬、青檸

PIZZA 10"

Funghi Porcini, Salsiccia \$230

Porcini Mushroom, Spicy Italian Sausage,
Mozzarella, Parmesan

牛肝菌、辣肉腸芝士薄餅

Funghi Porcini en Rucola (v) \$210

Porcini Mushroom, Rocket, Mozzarella, Parmesan
牛肝菌芝士薄餅

BAR FOOD MENU

LARGER PLATES

Classic Caesar Romaine, Pancetta, Croutons, Anchovy Dressing 凱撒沙律	\$130
With Grilled Chicken Breast or Minute Steak 烤雞胸 或 薄牛扒	\$165
Cured Meats & Cheese Serrano, Chorizo & Salami, Camembert & Manchego, Olives, Pickles & Grissini 雜錦凍肉、芝士拼盤	\$205
Black Angus Beef Burger (200g) 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	\$210
Linguine Carbonara Bacon, Double Cream, Egg, Pecorino, Parsley 煙肉、蛋黃汁、寬條麵	\$165
Eggplant & Mozzarella Lasagna (v) Roasted Tomato Sauce, Lemon Dressed Arugula 意式茄子千層麵、燒蕃茄醬、芝麻菜沙律	\$155
Chicken Handi Makhani (n) Tomato Masala Sauce, Roti 印式茄汁燴雞、印度酥油餅	\$185
Cod & Chips Beer Battered Cod Fillet, Hand-Cut Chips, Tartar Sauce 炸啤酒漿鱈魚柳、手切薯條、他他醬	\$195

DESSERT

Baileys Coffee Crème Brûlée 法式奶油咖啡焦糖燉蛋	\$90
Pecan Pie, Vanilla Ice-Cream (n) 核桃批、雲尼拿雪糕	\$98

subject to 10% service charge

COCKTAIL

FLAVOURS OF HONG KONG

HAAM YU 咸魚 Savoury, Plum, Fresh	\$150
DAAN TAAT 蛋撻 Creamy, Rich, Toasty	\$150
YUEN YEUNG 鴛鴦 Milky, Bitter, Spice	\$150
SAI YEUNG CHOI 西洋菜 Bright, Lush, Rich	\$150
MILK RABBIT 白兔糖 Creamy, Sweet, Vanilla	\$150
YEUNG ZI GUM LO 楊枝甘露 Citrus, Tangy, Fruity	\$150
CHU YUK GON 豬肉乾 Smoky, Spicy, Aromatic	\$160
JAA SEI MEI 廿四味 Bitter, Herbal, Floral	\$150
YUM CHA 飲茶 Herbs, Fresh, Spicy	\$150
SUET KO TSE 雪糕車 Nutty, Robust, Fruity	\$160

Scan me for more details

