

A LA CARTE

Oysters

Kumamoto, Japan
White Pearl, France

Sushi and Sashimi (Available until 11:30 p.m.)

Octopus
Salmon
Sweet shrimp
Tuna
Scallop
Fatty tuna
Sea urchin
Yellowtail

Maki and Temaki Roll

Avocado
Cucumber
Salmon
Tuna
California

Wacky Maki (Available until 11:30 p.m.)

Hong Kong

Softshell crab, tofu, spring onion, sweet and sour sauce, masago

Hokkaido

Scallop, red tuna, avocado, ikura, yuzu and strawberry sauce

New York

Black truffle scallop, radish, apple, bacon

Barcelona

Smoked eel, foie gras, smoked red pepper, eggplant, crispy onion

Oslo

Salmon, cucumber, cocktail sauce, gouda melted cheese

Omakase

5 sushi selection

7 sashimi selection

3 sushi selection and 3 sashimi selection

TAPAS

"Montaditos" - Toasted Spanish Crystal Bread With

Tomato

Chorizo Ibérico

Smoked anchovy

Jamón Ibérico

Cold cut platter with bread and tomato

Cones

Tuna tartare with Oscietra caviar

Salmon tartare with salmon roe

Alaska king crab with mango coulis

Foie gras with dried figs and Port wine

Cold Tapas

Sesame rice toast with smoked aubergine

Dried beef torteline with burrata cheese and truffle

Sweet chicken salad with nachos

Blue prawn ceviche, strawberry, avocado and passion fruit

Steak tartare, bone marrow and black garlic

Tuna Tataki with watermelon and ponzu sauce

Hot Tapas

Crispy seaweed calamari

Vegetable samosa

Prawn toast with flying fish roe

Cod fritters with saffron sauce

Ibérico ham croquettes

Tandoori chicken "Lollipops"

Porcini, "Tetilla" cheese and truffle sandwich

Chorizo, Mozzarella and truffle sandwich

Rustic French fries with cheese and black truffle

Braised pork sandwich in Mexican style

Mini Wagyu beef burger

Deep fried prawn popcorn with sweet and sour sauce

Octopus with potato foam, jalapeno and paprika

Wagyu striploin beef with artichoke

Brazilian gratin made with crab meat, coconut milk, vegetable and palm oil

DESSERT

Ozone Dessert

Mochi

Creamy mango pudding

Watermelon "Sangria" and strawberries "Campari"

Warm chocolate tartlet

Churros with Dulce de Leche

Nutella Lava cake

- Green tea with caramel popcorn
- Strawberry and chocolate cookies
- M&Ms

COCKTAILS

Signature Cocktails

Bamboo

Cachaça inf. Green Tea • Lime • Lemongrass • Ginger • Syrup • Ginger Beer

Lucha Piña

Tequila inf. Cilantro / Chili/Cucumber • Pineapple • Lime • Sugar

The Peak

Rum • White Wine • Tea Syrup • Pineapple • Amaro Montenegro • Lime • Pepper • Marshmallow

Dragontini

Vodka • Raspberry • Lime • Elderflower • Basil • Yuzu Foam

Batida De Leite

Cachaça • Lime • Passion fruit • Pineapple • Sweetened Condensed Milk

Kowloon Buck

Bourbon • Mango / Lychee • Lime • Ginger Beer

Basilic

Gin • Basil • Green Apple • Lime • Sugar • Basil Yuzu Foam

Gin & Tonics & other high balls

118 Gin Tonic

Hendrick's Gin • Cucumber • Basil • Mint • Fentimans

Ozone Gin Tonic

London No.1 Blue Gin • Peychaud's Bitters • Orange Zest • Lemon Zest • Q Tonic

Kowloon Gin Tonic

Eden Mill Hop Gin • Tea Essence • Grape fruit Zest • Wilkinson Tonic

Bruno

Tequila • Ginger Syrup • Dried Pineapple • Fentimans Tonic

Horses Neck

Scotch Whisky • Angostura Bitters • Orange Zest • Fever Tree Ginger Ale

HK SKYLINE

Zacapa 23years • Absinth • Imperial Oolong Syrup • Pink Grapefruit • Lime Juice • Dom Perignon Foam • Chocolate Stones • Apple Wood Smoke

Classic Cocktails

Good-Old Fashioned

Bourbon • Maple Syrup • Cardamom Bitters • Orange Zest

Choc Negroni

Gin • Aperol • Red Vermouth • Chocolate Bitters

Pink Margarita

Tequi la • Cointreau • Grape fruit Syrup • Lime • Black Salt

Ritz Reserve

Royal Kowloon Yacht Club

Zacapa 23 • Tea Syrup • Falernum • Lime Juice • Bitters

Fizzy-Lizzy

Tanqueray 10 • Parfait Amour • Cream • Sugar • Egg White • Soda

Deep Forest

Bulleit Rye • Truffle Honey • Orange Flower Water • Absinthe. Mint

Scirocco

Cîroc Vodka • Vermouth infused mint and cardamom Orange Bitters • Olive