

WHITE WINE

| | 150ml | Bottle |
|--|-------|--------|
| Sauvignon Blanc, Craggy Range, New Zealand | 100 | 450 |
| Chablis, Domaine Guy Robin, France | 120 | 580 |

RED WINE

| | 150ml | Bottle |
|---|-------|--------|
| Château Musar Jeune, Lebanon | 100 | 480 |
| Cabernet Sauvignon - Château Ste Michelle, Columbia Valley | 115 | 550 |

DRAUGHT BEER

| | 1/2 | PINT |
|----------------------|-----|------|
| Stella Artois | 70 | 95 |
| Hoegaarden | 80 | 105 |
| SKL Vienna | 85 | 105 |
| Young Master Pilsner | 75 | 95 |
| Lefte Blonde | 80 | 105 |
| Suntory Premium | 70 | 95 |
| Paljas Saison | 90 | - |
| Brugse Zot Blonde | 90 | - |
| Classic Pale Ale | 90 | 115 |
| Peroni | 80 | 105 |

BAR SNACKS

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|---|-------|
| Pulled Pork Silders 煙手撕豬肉包 smoked and slow-cooked pulled pork smothered in tangy texas barbeque sauce, with coleslaw and pickles | \$168 |
| Buffalo Wings 水牛城雞翼 half-dozen chicken wings fried to a crisp and tossed in buffalo style hot sauce, with blue cheese dip, celery and carrots | \$118 |
| Deep Fried Calamari 脆炸魷魚圈 locally sourced squid breaded and fried, with lime-mayo and cocktail sauce | \$98 |
| “Smash” Burger 牛肉漢堡 english cheddar, bacon, grilled onions, ketchup, aioli served with fries | \$188 |
| Ox-tongue 香煎牛舌粒 pan-fried ox-tongue cubes tossed in house seasoning and served with pommery aioli | \$98 |
| Miso Glazed Hamachi Jowl 麵豉汁焗油甘魚鮫 sustainable hamachi jowl roasted with red miso and lemon | \$128 |
| Mirage Chicken Quesadilla 招牌雞肉墨西哥芝士餡餅 pulled-chicken breast cooked with local spices and chili served with chipotle sour cream | \$128 |
| Asparagus Toasts 黑喇叭菇醬芝士蘆筍多士 {素} black trumpet mushroom aioli and parmesan cheese {V} | \$98 |

All prices are subject to 10% service charge

以上價目均另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering

若閣下對食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排