

SIGNATURE COCKTAILS

Jammy Dodger <i>Fruity, Creamy, Sweet-Sour</i> <i>Rum, Condensed Soy Milk, Raspberry, Passionfruit</i>	420
Caffegroni <i>Herbal, Roasted, Bitter-Sweet</i> <i>Coffee infused Campari, Heering, Lemon Juice</i>	450
Pineapple Highball <i>Fruity, Yeasty, Refreshing</i> <i>Whisky, Peach Liqueur, Red Yeast Wine,</i> <i>Pineapple Vinegar, Soda Water</i>	450
Savory Sour <i>Creamy, Umami, Sweet-Sour</i> <i>Whisky, Whisky and Black Tea Foam, Black Tea Syrup</i>	480
Heads Or Tails Kavalan <i>Fruity, Zesty, Sweet-Sour</i> <i>Whisky, Kumquat, Ginger, Black tea syrup</i>	480
Taking the Biscuit <i>Smoky, Nutty, Fruity</i> <i>Islay Whisky, Olorosso, Frangelico, Pineapple,</i> <i>Brown sugar</i>	480
Lemon Ice Tea <i>Fruity, Fragrancy, Sweet-Sour</i> <i>Cognac, Cointreau, Tiffin, Black tea Syrup</i>	480

SIGNATURE COCKTAILS

In the Pink | *Fruity, Refreshing, Sweet-Sour* **480**
White wine, Gin, Guava, Lemon

Elder Blossom | *Floral, Fragrancy, Sweet-Sour* **500**
Gin, St-Germain, Elderflower, Ginger, Kumquat

Bubble & Squeak Guava or Strawberry | **520**
Fruity, Fizzy, Refreshing
Rosé Cava, Guava or Strawberry Sorbet

SIGNATURE MOCKTAILS

Love Oolong Time | *Fruity, Fizzy, Refreshing* **280**
Taiwanese Oolong Tea, Lemon, Soda, Tea dust

It's All Gone Pear Shape | *Floral, Fruity, Fizzy* **280**
Pear, Osmanthus, Ginger, Lime, Soda

Up the Duff | *Zingy, Velvety, Refreshing* **280**
Pineapple Vinegar, Salted Plum, Tailored Lemon Twist

CLASSIC COCKTAILS

Cosmopolitan	400
Moscow Mule	400
Dry Martini	400
Negroni	400
Mojito	400
Old Fashioned	400
Whisky Sour	400
Manhattan	450
Mai Tai	450
Pina Colada	450
Long Island Iced Tea	500

BEER

Pilsner Urquell	280
Heineken	280
Taiwan Winter Melon Ale	300
Bux Beer Triple	350

DRAFT BEER

London Pride	380
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WATER

Acqua Panna / San Pellegrino 180

COFFEE

Espresso 160

Americano (Hot / Iced) 180

Cappuccino 200

Café Latte (Hot / Iced) 200

Cocoa (Hot / Iced) 240

TEA

Iced Tea 180

English Breakfast 180

Earl Grey 180

Chamomile 180

Lemon & Orange 180

Taiwan Black Tea 180

Taiwan Green Tea 180

Taiwan Oolong Tea 180

Pu'er 180

JUICE

Seasonal Fresh Juice	240
Cranberry Juice	120
Apple Juice	120
Orange Juice	120

SOFT DRINKS

Coke	150
Coke Zero	150
Sprite	150
Soda Water	150
Tonic Water	180
Ginger Beer	180
A&W Root Beer	180
Dr Pepper	180

WARM COCKTAILS

Almond Connection | *Nutty, Creamy, Aromatic* **480**
Almond, Soy Milk, Cognac, Disaronno

Tongding Hot Tea | *Fragrancy, Sweet-Sour, Fruity* **500**
Oolong, Tiffin, Cointreau, Vodka, Rum, Gin

Framboise Chaud | *Fruity, Spicy, Sweet-Sour* **500**
Raspberry, Condensed Red Wine, Spice

WINE SELECTION

FIZZY WITH ENJOY

Segura Viudas Lavit Rosado 2,000
Penedes, Spain *Trepat, Monastrell, Garnacha*

Veuve Ambal Blanc de
Blanc Brut Méthod Traditionnelle 2,000
Burgundy, France *Airen, Ugni Blanc*

La Spinetta Moscato d'Asti Biancospino 2,400
Piemonte, Italy *Moscato*

Champagne Laherte Freres Brut Ultradition 3,800
Champagne, France *Pinot Meunier, Chardonnay, Pinot Noir*

Delamotte Brut NV 4,200
Champagne, France *Chardonnay, Pinot Noir, Pinot Meunier*

Weightstone Gris de Noir Rose Extra Brut 4,800
Puli, Taiwan *Black Queen, Musann Blanc*

Bollinger La Grande Annee 9,800
Champagne, France *Pinot Noir, Chardonnay*

WHITE WINE

OPEN YOUR PALATES

Hugel Gentil	2,000
<i>Alsace, France</i>	<i>Pinot Blanc, Riesling, Pinot Gris</i>
Le Morette Lugana Mandolara	2,100
<i>Veneto, Italy</i>	<i>Turbiana</i>
Franz Haas Pinot Grigio	2,200
<i>Alto Adige, Italy</i>	<i>Pinot Grigio</i>
Katsunuma Jyozo Clareaza	2,400
<i>Yamanashi, Japan</i>	<i>Koshu</i>

AROMATIC BOMB

d'Arenberg The Dry Dam	2,000
<i>McLaren Vale, Australia</i>	<i>Riesling</i>
Lyrarakis winery Dafni	2,400
<i>Crete, Greece</i>	<i>Dafni</i>
Greystone Barrel Ferment Sauvignon Blanc	2,500
<i>Waipara Valley, New Zealand</i>	<i>Sauvignon Blanc</i>
Yalumba Eden Valley Viognier	2,600
<i>Eden Valley, Australia</i>	<i>Viognier</i>
Cloudy Bay Sauvignon Blanc	2,800
<i>Marlborough, New Zealand</i>	<i>Sauvignon Blanc</i>
Trimbach Gewurztraminer Reserve	3,800
<i>Alsace, France</i>	<i>Gewurztraminer</i>

WHITE WINE

STICK IN YOUR MOUTH, IT WON'T GO

Les Vignes de Paradis Quintessence	2,400
<i>Savoie, France</i>	<i>Chasselas</i>
Benjamin Leroux Bourgogne Blanc	3,400
<i>Burgundy, France</i>	<i>Chardonnay</i>
Grosjean Vigne Rovettaz	3,400
<i>Aosta Valley, Italy</i>	<i>Petite Arvine</i>
Alheit Vineyards Cartology	3,500
<i>Cape Town, South Africa</i>	<i>Chenin Blanc, Semillon</i>

ROSÉ WINE

LA VIE EN ROSE

Thymiopoulos Rose de Xinomavro	2,400
<i>Naoussa, Greece</i>	<i>Xinomavro</i>

RED WINE

CAN DRINK BY ITSELF

Christophe Pacalet Beaujolais	2,200
<i>Beaujolais, France</i>	<i>Gamay</i>
Domaine Parigot Hautes Cotes de Beaune Clos de la Perriere	2,400
<i>Burgundy, France</i>	<i>Pinot Noir</i>
Tenuta delle Terre Nere Etna Rosso	2,600
<i>Sicily, Italy</i>	<i>Nerello Mascalese Nerello cappuccio</i>
Pio Cesare Barbera d'Alba	2,800
<i>Piemonte, Italy</i>	<i>Barbera</i>

DRINK WITH YOUR FOODS

Marques de Riscal Red Reserva	2,100
<i>Rioja, Spain</i>	<i>Tempranillo, Graciano, Mazuelo</i>
Vina Errazuriz Carmenere Max Reserva	2,400
<i>Aconcagua, Chile</i>	<i>Carmenere</i>
Markovitis Winery Markovitis	2,800
<i>Naoussa, Greece</i>	<i>Xinomavro</i>
Bodegas Raul Perez Las Gundinas	3,200
<i>Bierzo, Spain</i>	<i>Mencia</i>
Chateau Goudy La Cardonne	3,200
<i>Bordeaux, France</i>	<i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>
Mollydooker Winery The Scooter Merlot	3,800
<i>McLaren Vale, Australia</i>	<i>Merlot</i>

RED WINE

DON'T DRINK WITHOUT FOOD

Terrazas Reserva Malbec	2,200
<i>Mendoza, Argentina</i>	<i>Malbec</i>
Domaine Cebene Belle Lurette Faugeres Rouge	2,300
<i>Languedoc-Roussillon, France</i>	<i>Carignan, Mourvedre, Grenache</i>
Torbreck Vintners Old Vines GSM	2,400
<i>Barossa Valley, Australia</i>	<i>Grenache, Mataro, Shiraz</i>
Bruno Giacosa Nebbiolo d'Alba	3,600
<i>Piemonte, Italy</i>	<i>Nebbiolo</i>
d'Arenberg Dead Arm Shiraz	5,100
<i>McLaren Vale, Australia</i>	<i>Shiraz</i>

DESSERT

THERE IS ALWAYS SOME SPACE FOR SWEETS

Selbach Oster Zeltinger
Sonnenuhr Riesling Kabinett 2,800
Mosel, Germany Riesling

Dow's Late Bottle Vintage 330 / 3,300
Porto, Portugal Tinta Barroca, Tinta Roriz, Touriga Nacional

HOUSE WINE

HOUSE SELECTION SPARKLING

Bisol Belstar NV 390 / 1,800
Veneto, Italy *Glera*

HOUSE SELECTION WHITE

Trinity Hill Sauvignon Blanc 390 / 1,800
Hawke's Bay, New Zealand *Sauvignon Blanc*

Cruchandeu Bourgogne Aligote 390 / 1,800
Burgundy, France *Aligote*

Argiolas Is Argiolas 395 / 1,900
Sardinia, Italy *Vermentino*

HOUSE SELECTION RED

Trinity Hill Pinot Noir 390 / 1,800
Hawke's Bay, New Zealand *Pinot Noir*

Garofoli Piancarda 390 / 1,800
Marche, Italy *Montepulciano*

Robert Mondavi Bournon
Barrel-aged Cabernet Sauvignon 395 / 1,900
Napa, USA *Cabernet Sauvignon*

FINE & RARE

EXTRAORDINARY WHITE

Y de Chateau d' Yquem	10,000
<i>Bordeaux, France</i>	<i>Sauvignon Blanc, Semillon</i>
Olivier Leflaive Batard Montrachet	26,000
<i>Burgundy, France</i>	<i>Chardonnay</i>

LUXURY RED

Chateau Calon Segur	9,800
<i>Bordeaux, France</i>	<i>Cabernet Sauvignon, Merlot, Petit Verdot</i>
Chateau Cos d'Estournel	11,000
<i>Bordeaux, France</i>	<i>Cabernet Sauvignon, Merlot, Petit Verdot</i>
Jean Grivot Clos De Vougeot Grand Cru	14,000
<i>Burgundy, France</i>	<i>Pinot Noir</i>
Opus One	26,000
<i>Napa, USA</i>	<i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>
Chateau Cheval Blanc	30,500
<i>Bordeaux, France</i>	<i>Merlot, Cabernet Franc, Cabernet Sauvignon</i>
Chateau Haut Brion	31,500
<i>Bordeaux, France</i>	<i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>
Chateau Margaux	33,000
<i>Bordeaux, France</i>	<i>Cabernet Sauvignon, Cabernet Franc, Merlot</i>

AFTER MEAL

COGNAC

Hennessy V.S.O.P	400 / 5,000
<i>Cognac, France</i>	<i>Ugni Blanc</i>
Martell V.S.O.P	480 / 5,500
<i>Cognac, France</i>	<i>Ugni Blanc</i>
Martell X.O	1,200 / 13,000
<i>Cognac, France</i>	<i>Ugni Blanc</i>
Hennessy X.O	1,300 / 14,500
<i>Cognac, France</i>	<i>Ugni Blanc</i>

WHISKY

Scotch -

Johnnie Walker Black Label	180 / 2,000
<i>Scotland Blended Malt</i>	<i>Blended Malt</i>
Monkey Shoulder	240 / 2,600
<i>Speyside, Scotland</i>	<i>Blended Malt</i>
Bowmore 12yr	280 / 3,000
<i>Islay, Scotland Single Malt</i>	<i>Single Malt</i>
Talisker 10yr	280 / 3,000
<i>Skye, Scotland</i>	<i>Single Malt</i>
Laphroaig 10yr	330 / 3,500
<i>Islay, Scotland Single Malt</i>	<i>Single Malt</i>
Glenfiddich 15yr	340 / 3,600
<i>Speyside, Scotland</i>	<i>Single Malt</i>

AFTER MEAL

WHISKY

Scotch -

Singleton 12yr <i>Speyside, Scotland</i>	360 / 3,800 <i>Single Malt</i>
Aberlour 12yr <i>Speyside, Scotland</i>	360 / 3,800 <i>Single Malt</i>
Bruichladdich Islay Barley 50% <i>Islay, Scotland</i>	380 / 4,000 <i>Single Malt</i>
Dalmore 12yr <i>Highland, Scotland Single Malt</i>	380 / 4,000 <i>Single Malt</i>
Mortlach 12yr <i>Speyside, Scotland</i>	380 / 4,000 <i>Single Malt</i>
Ardberg 10yr <i>Islay, Scotland</i>	380 / 4,000 <i>Single Malt</i>
Balvenie Doublewood 12yr <i>Speyside, Scotland</i>	410 / 4,300 <i>Single Malt</i>
Macalan Sherry Oak 12yr <i>Speyside, Scotland</i>	490 / 5,200 <i>Single Malt</i>
Lagavulin 16yr <i>Islay, Scotland</i>	550 / 5,800 <i>Single Malt</i>
Ardberg Uigeadail <i>Islay, Scotland</i>	580 / 5,800 <i>Single Malt</i>

AFTER MEAL

WHISKY

Scotch -

Johnnie Walker Blue Label	700 / 8,500
<i>Scotland</i>	<i>Blended Malt</i>
Octomore .1 Scottish Barley	1,000 / 12,000
<i>Islay, Scotland</i>	<i>Single Malt</i>
Glenmorangie Signet	1,400 / 16,000
<i>Highland, Scotland</i>	<i>Single Malt</i>

Bourbon -

Maker's Mark	230 / 2,500
<i>Kentucky, USA</i>	<i>Red winter wheat, Corn</i>
Woodford Reserve Bourbon Whisky	360 / 3,800
<i>Kentucky, USA</i>	<i>Corn, Rye, Malt</i>
Woodford Reserve Rye Whiskey	410 / 4,300
<i>Kentucky, USA</i>	<i>Rye, Corn, Malt</i>

Asian -

Omar Bourbon Cask	280 / 3,000
<i>Nantou, Taiwan</i>	<i>Single Malt</i>
Omar Sherry Cask	300 / 3,200
<i>Nantou, Taiwan</i>	<i>Single Malt</i>
Kavalan Classic	530 / 5,500
<i>Yilan, Taiwan</i>	<i>Single Malt</i>

AFTER MEAL

WHISKY

Asian -

Suntory Yamazaki	680 / 7,500
<i>Osaka, Japan</i>	<i>Single Malt</i>
Suntory Hakushu	680 / 7,500
<i>Yamanashi, Japan</i>	<i>Single Malt</i>

GIN

Beefeater	180 / 2,000
<i>London, England</i>	<i>Lemon peel, Almond, Juniper</i>
Bombay Sapphire	180 / 2,000
<i>Overton, England</i>	<i>Liquorice, Cassia Bark, Coriander</i>
Bulldog	200 / 2,200
<i>England</i>	<i>Longan, Liquorice, poppy seeds</i>
Tanqueray	230 / 2,500
<i>Scotland, England</i>	<i>Coriander, Angelica root, Juniper</i>
Roku	280 / 3,000
<i>Japan</i>	<i>Sakura Blossom, Sencha Tea, Yuzu</i>
Hendrick's	300 / 3,200
<i>Ayrshire, Scotland</i>	<i>Rose, Cucumber, Juniper</i>
Tanqueray NO. 10	330 / 3,500
<i>Scotland, England</i>	<i>Citrus, Chamomile, Juniper</i>

AFTER MEAL

GIN

The Botanist	360 / 3,800
<i>Islay, Scotland</i>	<i>Juniper, Lemon balm, Thyme</i>
Monkey 47	380 / 4,000
<i>Schwarzwald, Germany</i>	<i>Honeysuckle, Lavender, Juniper</i>
Plymouth	480 / 5,000
<i>Plymouth, England</i>	<i>Cardamom, Angelica root, Juniper</i>

VODKA

Tito's	180 / 2,000
<i>Texas, USA</i>	<i>Corn</i>
Belvedere	260 / 2,800
<i>Poland</i>	<i>Rye</i>
Ketel One	380 / 4,000
<i>Schiedam, Nederland</i>	<i>Wheat</i>
Absolut Elyx	400 / 5,000
<i>Åhus, Sweden</i>	<i>Wheat</i>

TEQUILA

Jose cuervo especial	180 / 2,000
<i>Mexican</i>	<i>Blue Agave</i>
Patron Silver	380 / 4,000
<i>Mexican</i>	<i>Blue Agave</i>