sugar

Flavours of Hong Kong

Haam Yu (鹹魚) - a very pungent history - \$150

Tanqueray Gin, Gosling Dark Rum, Apple Cider Plum Syrup, Plum Bitters, Mint



Food drying is a traditional way of preservation which has been used for centuries before refrigerators were invented. This technique is believed to have originated from the Chinese, hence many local delicacies have been created using dried products.

Daan Taat (蛋撻) – the iconic tart in a sip – \$150

Bacaradi Oakheart, Banana, Vanilla Extract, Cream, Nutmeg Contains egg, gluten and dairy



A well-known variation of the English custard or the Portuguese 'Pastel de Nata' created in the 1940s which was initially found only in high-end western style restaurants. After World War II, egg tarts became available in local cafes (Cha Chaan Teng), an iconic snack that locals enjoy.

Yuen Yeung (鴛鴦) – will never be complete without the other – \$150

Gosling Dark Rum, Nutty Caramel Espresso Foam, Spiced Milk Tea Contains nuts, egg and diary



Referring to mandarin ducks, a symbol of loyal love where 2 different characters marry into one. Coffee is mixed with local teas which tend to be rougher and more bitter compared to the British one. This variation of drink was meant to be created for local palates.

Sai Yeung Choi (西洋菜) – peppery plant related to mustard – \$150

Copper Dog Whisky, Watercress Honey, Tamarind Sauce, Lemon Bitters



Sai Yeung Choi is the Chinese name for watercress, Hong Kong was once where watercress cultivated. With Hong Kong quickly developing during the British colonisation, the village soon became a concrete jungle, buildings stood into place of fields. The name Sai Yeung Choi is a reminder of the past to locals.

Milk Rabbit (白兔糖) - the historic childhood - \$150

Hennessy V.S.O.P, Apricot, Mint, Carrot Spiced Foam, Rabbit Candy Reduction *Contains dairy*



Every local who grew up in Hong Kong all had White Rabbit Candy as a part of their childhood memory. Rabbits are a symbol of longevity in Chinese culture. Families made it a tradition to have this creamy candy in the candy box every Lunar New Year.

Yeung Zi Gum Lo (楊枝甘露) – could be your new favourite dessert – \$150

Malibu rum, Kuei Hua Chen Chiew, Pomelo Infused Cachaca, Mango, Coconut



Mango Pomelo Sago, a delicacy that can be found in many dessert shops in Hong Kong. Inspired by South East Asian flavours, this dessert has evolved from plate to glass in many different variations.

Chu Yuk Gon(豬肉乾) – mixture of sweet and savoury – \$160

JW Black Label Infused Pork Jerky, Mei Kuei Lu Chiew, Ginger, Honey Contains egg and pork



Considered as a traditional snack during Chinese New Year, a wide range of ingredients and spices are used to make pork jerky. Adapted well within the region, people from different countries add their own twist to this snack.

Jaa Sei Mei(廿四味) – bitter to make it better – \$150

Casamigos Tequila, Belvedere, 24 herbal tea, Roselle, Black currant, Mint



A Cantonese herbal tea consisting of 24 or more different ingredients which locals consume to clear toxins and heat in the body. Local tea houses were not only a place to have herbal teas, but also a social gathering space to listen to juke box music, watch TV, as well as a place for couples to go on a date.

Yum Cha (飲茶) - perfect for dusk or dawn - \$150

Tanqueray Gin infused Sichuan pepper, Osmanthus Ginger honey Contains egg



The Cantonese version of brunch which is always accompanied with tea. Generally considered as a Cantonese style of eating which was originally enjoyed only by the Emperor, his family or the wealthy.

Suet Ko Tse (雪糕車) – the classic childhood memories – \$160

Ron Zacapa 23, Cherry Heering, Grahams Port wine, Chocolate bitters Contains nuts



To many Hongkongers, the Blue Danube tune triggers a lot of childhood memories as it is the jingle of Mr Softee Ice Cream Truck, which instantly puts an image of an ice cream in people's mind when it is played. Their ice cream truck can usually be found around the Star Ferry Pier.