

HAPPY Hour

3pm - 6pm

3 Cocktail for RM96



- ***Tropics***
- ***Hanami***
- ***Kaffir - Rita***

House Wine

	<u>BY GLASS</u>	<u>BOTTLE</u>
House Red <i>Enquire from our staff to find out more!</i>	48	188
House White <i>Enquire from our staff to find out more!</i>	48	188

Champagne & Prosecco

Moët & Chandon, Impérial Brut <i>Épernay, France</i>	688
Valdo Cuvee Di Boj Prosecco <i>Valdobbiadene, Italy</i>	328

Rose

Château d'Esclans Whispering Angel <i>France, 2020</i>	238
The Soloist, Pinot Rosé <i>New Zealand, 2022</i>	268

Sweet Wine

Bicicleta Reserva Gewurtzraminer <i>Colchagua Valley, Chile, 2022</i>	228
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WHITE WINE

France

Willy Gisselbrecht & Fils Riesling	228
<i>Alsace, 2020</i>	
Le Petit Balthazar Blanc	228
<i>Languedoc-Roussillon, 2022</i>	
Château Des Fesles, Anjou Blanc	288
<i>Loire Valley, 2018</i>	
Joseph Drouhin Chablis Reserve Domaine de Vaudon	428
<i>Burgundy, 2018/ 2020</i>	

Argentina

Krontiras Cosmic Amber	288
<i>Mendoza, 2022</i>	
Trapiche Vineyards Sauvignon Blanc	188
<i>Blanc Argentina, 2022</i>	

Chile

Cono Sur Bicicleta Chardonnay	188
<i>Chile, 2022</i>	

WHITE WINE

New Zealand

Villa Maria Private bin Sauvignon Blanc <i>Marlborough, 2022</i>	228
The Startlet, Sauvignon Blanc <i>Central Otago, 2022</i>	328

Australia

Yarran Pinot Grigio <i>Riverina, 2022</i>	228
Sidewood, Sauvignon Blanc <i>Adelaide Hills, 2023</i>	288
Quealy Lina Lool <i>Mornington Peninsula, 2020</i>	428

RED WINE

France

Le Petit Balthazar Merlot	208
<i>Languedoc-Roussillon, 2022</i>	
Château Des Fesles, Anjou Rouge	288
<i>Loire Valley, 2020</i>	
Château Haut Cadet, Saint-Émilion Grand Cru	368
<i>Bordeaux, 2018</i>	
Château Moulin de Cadet, Saint-Émilion Grand Cru	488
<i>Bordeaux, 2019</i>	
Domaine Vacheron- Sancerre Rouge	588
<i>Loire Valley, 2020</i>	

Chile

Pais Salvaje - Pais	288
<i>Maule Valley, 2021</i>	

ITALY

Querciabella Chianti Classico DOCG	488
<i>Tuscany, 2019</i>	

BULGARIA

Fort Cabernet Sauvignon	228
<i>Burgozone. 2020</i>	
Collection of Burgozone Cuvee Philippe	288
<i>Burgozone, 2020</i>	

RED WINE

Australia

Evans & Tate Cabernet- Merlot Classic	208
<i>Margaret River, 2019</i>	
Torbreck Old Vines Shiraz	328
<i>Barossa Valley, 2021</i>	
Sidewood, Shiraz	328
<i>Adelaide Hills, 2021</i>	
Yarran Merlot	308
<i>Riverina, 2022</i>	

SPAIN

Finca San Martin	258
<i>Rioja, 2019</i>	
Meritxell Palleja Nita	388
<i>Priorat, 2020</i>	

New Zealand

Villa Maria Private Pinot Noir	288
<i>Marlborough, 2021</i>	
Cantata, Pinot Noir	388
<i>Central Otago, 2019</i>	

Argentina

Chakana Nuna Vineyard, Malbec	228
<i>Mendoza, 2021</i>	

SIGNATURE COCKTAIL

The Tropics	42
<i>vodka, lychee liquor, egg white, passionfruit, bitters</i>	
Smoke In The Water	48
<i>whisky, gin, cointreau, cinnamon, pickled apple, bitters</i>	
Kaffir-rita	45
<i>kaffir leaves infused tequila, pineapple, egg white</i>	
Limelight	45
<i>bourbon whisky, campari, pineapple juice, bitters</i>	
Hanami	42
<i>umeshu, gin, plum vinegar, cranberry juice</i>	
Flower Power	42
<i>bombay gin, elderflower liquor, thyme, egg white</i>	
DE JA VU	42
<i>laksa syrup, vodka, malibu, pineapple juice</i>	
Ondeh-Ondeh	45
<i>pandan infused rum, rosso, coconut, palm sugar</i>	
TONG Sesame Sour	45
<i>sesame infused vodka, yuzu, egg white</i>	
Kiku Cha	45
<i>chrysanthemum infused rum, gin, elderflower</i>	
Oishii	42
<i>gin, elderflower liquor, mango purée, orange</i>	
Azure	45
<i>kantan lemongrass infused jose cuervo, lychee</i>	

CLASSIC COCKTAIL

Cosmopolitan <i>vodka, triple sec, cranberry juice</i>	38
Mai Tai <i>rum, cointreau, orgeat syrup</i>	42
Margarita <i>tequila, triple sec, lime juice</i>	38
Mojito <i>rum, fresh lime juice, fresh mint, soda</i>	42
Negroni <i>gin, campari, martini rosso</i>	42
Passionfruit Daiquiri <i>rum, passionfruit, lime juice</i>	38
Whisky Sour <i>whisky, bitters, egg white, lemon juice</i>	42
Long Island <i>vodka, gin, tequila, triple sec, rum, coke</i>	48
Jungle Bird <i>rum, campari, pineapple</i>	48

WHISKY BY GLASS *(on the rock/ neat/ highball)*

The Macallan **52**
12yo. Sherry Oak

Glenfiddich **48**
15yo Speyside Single Malt

Port Charlotte **52**
10yo Islay Single Malt

Balvenie **48**
12yo Single Malt Scotch

Woodford Reserve **48**
Rye Whisky

Monkey Shoulder **38**
Blended Malt Scotch

Jameson **38**
Irish Whisky

GIN BY GLASS *(served with Tonic Water)*

Hendrick's Gin **48**

Bombay Sapphire **38**

Gordon Gin **38**

MOCKTAIL

Spiked Pear	26
<i>pear, elderflower, chili</i>	
Mint & Osmanthus	26
<i>mint, osmanthus, pear</i>	
Tomoto Blizz	26
<i>tomato, cucumber, basil</i>	
Fruit of the Island	26
<i>nutmeg, ginger, mint</i>	
Sawayaka	26
<i>cucumber mint infused house lemonade</i>	
Virgin Passionfruit Mojito	28
<i>passionfruit, mint</i>	

BEER

Hoegaarden White	32
<i>Belgium</i>	
Lefte Blonde	35
<i>Belgium</i>	

FRESH JUICE

Orange / Apple / Lime / Pear	18
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COFFEE BY NESPRESSO

	<u>HOT</u>	<u>ICED</u>
Espresso	7	
Black Coffee	8	9
White Coffee	9	10

TEA BY GIFEL *(served one per pot)*

Grand Cru Breakfast	15
Moroccan Mint	15
White Ginger Pear	15
Chamomile Dream	15
Melon Oolong	15

WATER AND SODA

Acqua Panna Still Water (1L)	20
San Pellergrino Sparkling Water (1L)	20
Coke / Coke Zero / Sprite / Ginger Ale	10

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