



Unique & out of the ordinary...with
interesting libations, spicy nibbles
to complement our unique cocktails,
craft beers, MEAD and boutique wines
by the glass.

SIGNATURE COCKTAILS

Shennong	\$98
Bombay Gin, earl grey & jasmine tea, peach, limoncello, egg white <i>[Soft, sweet and creamy, short drink]</i>	
Calamansitini	\$98
Orange Infused Bombay, Calamansi juice, mint tea <i>[Sweet, sour, minty and Refreshing, long drink]</i>	
Philosopher	\$108
Havana Club 7, antica formula, cynar <i>[Sweet, bitter, strong and smoky, short drink]</i>	
Opium	\$108
Jim Beam, Laphroaig, fresh ginger, earl grey and jasmine tea syrup <i>[Sweet, earthy, smoky & Spicy, served on rocks]</i>	
Dancing Panda	\$108
Bacardi, pineapple, orgeat, cassis, coconut milk <i>[Tropical, nutty flavor, Long drink]</i>	
Cheongsam	\$108
Stolichnaya Vodka, raspberry, apple juice, crème de cassis and white jasmine rice foam <i>[Nutty, sour and creamy, short drink]</i>	
Temple House	\$108
Rosemary smoke, rosemary syrup, grapefruit juice, Vodka, pink salt, agave, calamansi juice <i>[Sweet, smoky and refreshing, short drink]</i>	

Subject to 10% service charge

SIGNATURE COCKTAILS

The Dynasty	\$108
HK Baijiu, Bombay, fresh lychee, lychee liquor and purple butterfly pea syrup <i>[Fresh, sweet and herbal flavor, short drink]</i>	
Baijiu Tonic	\$108
HK Baijiu, red apple, elderflower, fever tree tonic and soda <i>[Bright, zesty light and bittersweet, long drink]</i>	
Too Old Fashioned	\$108
HK Baijiu, Jim Beam, Martini Bianco, Frangelico <i>[Strong, nutty, rich and smooth, served on rocks]</i>	
Baijiu Opera	\$108
HK Baijiu, Raspberry, Mango, Pineapple <i>[Sweet, tart, tropical, long drink]</i>	
Terresita	\$110
Jose cuervo gold, Cointreau mango, passionfruit and Sichuan pepper <i>[Sweet, Frozen, slightly spicy short drink]</i>	
South West Mohitos	\$110
Sichuanese pepper flavored Bacardi Rum, fresh calamansi, brown sugar, mint and thyme <i>[Sour, Spicy, minty and refreshing, long drink]</i>	
Sichuanese Bold Merry	\$110
Sichuanese pepper infused Stolichnaya Vodka, tomato juice, worcestershire sauce, Sichuanese salt and pepper <i>[Salty, fresh and spicy, long drink]</i> <i>Subject to 10% service charge</i>	

CLASSIC COCKTAILS

Negroni <i>[Bombay Gin, antica formula and campari]</i>	\$108
Old Fashion <i>[Jim Beam, Angostura bitter, sugar cubes]</i>	\$108
Mojito <i>[Bacardi, sweet & sour mix, fresh mint]</i>	\$108
Margarita <i>[Jose Cuervo, Cointreau, fresh lime]</i>	\$118
Martini <i>[Bombay Gin or Stolichnaya Vodka choice of Vermouth]</i>	\$118
Manhattan <i>[Makers Mark, bitters, antica formula, luxardo cherry]</i>	\$118
Cosmopolitan <i>[Stolichnaya, Cointreau, cranberry juice]</i>	\$118
Kir Royal <i>[Taittinger Brut, cream de cassis]</i>	\$118

Subject to 10% service charge

MOCKTAILS

Mango Mania \$80

[Cucumber, Mango, Pineapple Juice, Butterfly Pea Syrup, Soda]

Docksite 11 \$80

[Lychee, Raspberry, Apple Juice]

Big Trouble in Little China \$80

[Calamansi, Passion Fruit, Agave, Coconut Water, Mint]

Subject to 10% service charge

ICE COLD BEER

Craft & Draught

350ML

Smash Pale Ale
ABV 4.7% | IBU 27

\$70

HB Wheat Beer
ABV 5.5% | IBU 15

\$70

Asahi Lager
ABV 5% | IBU 18

\$70

BY BOTTLE

Tsingtao

\$65

Belgian Tripel, Yardley Brothers Brewing

\$65

Meantime, Yakima Red

\$65



Subject to 10% service charge

BUBBLES

Sparkling

BY GLASS

BY BOTTLE

Prosecco «Superiore», Ponte NV
Treviso, Italy

\$90

\$380

Crémant

Crémant D'Alsace, Gustave Lorentz NV
Alsace, France

\$590

Champagne

Taittinger Brut Reserve NV
Champagne, France

\$160

\$780

Deutz Brut Classic NV
Champagne, France

\$880

Moët & Chandon «Vintage 2012»
Champagne, France

\$920

Dom Pérignon 2008
Champagne, France

\$1,980

Rosé Champagne

Ruinart NV
Champagne, France

\$1,180

Sweet

Tokaj "Cuvee Late Harvest" 2017
Royal Tokaji (500ml)

\$100

\$420

Subject to 10% service charge

WINES

White	BY GLASS	BY BOTTLE
Pinot Grigio, Bottega Vinai 2019 <i>Trentino, Italy</i>	\$80	\$420
Gewurztraminer Dopff 2018 <i>Alsace, France</i>		\$420
Bourgogne Blanc, Joseph Faiveley 2017 <i>Burgundy, France</i>	\$105	\$490
Luigi Baudana, Dragon Bianco (Riesling, Chardonnay) 2018 <i>Italy, Piedmont</i>		\$490
Riesling «Urban», Weingut STt. Urbans Hof 2018 <i>Mosel, Germany</i>	\$105	\$490
Sauvignon Blanc- Sémillon, Cape Mentelle 2018 <i>Margaret River, Australia</i>		\$520
Gavi Di Gavi 2019 <i>Fontanafredda, Italy</i>		\$520
Sancerre, Domaine Pascal & Nicolas Reverdy 2019 <i>Loire Valley, France</i>		\$580
Pouilly Fuissé « Sur La Roche », Jacques & Nathalie Saumaize 2015 <i>Nahe, Germany</i>		\$650
Sauvignon Blanc, Cloudy Bay 2019 <i>Marlborough, New Zealand</i>		\$660
Chablis 1er Cru « Fourneaux », Domaine Grossot 2017 <i>Burgundy, France</i>		\$750
Chardonnay, Walt 2016 <i>Sonoma Coast, USA</i>		\$810
Pernand Vergelesses 1er Cru « En Caradeux », Remoissenet 2017 <i>Burgundy, France</i>		\$1,300

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WINES

Rosé

BY GLASS BY BOTTLE

Côtes de Provence, Château Miraval 2019
Provence, France

\$105

\$590

Red

Cabernet Sauvignon, Errazuriz 2017
Maipo Valley, Chile

\$80

\$420

Shiraz "Sticky Beack" Warrane 2019
South Australia, Australia

\$105

\$490

Malbec «Reserva», Terrazas De Los Andes 2017
Uco Valley, Argentina

\$520

Pinot Noir«White Label», Lawson's Dry Hills 2018
Marlborough, New Zealand

\$110

\$550

Cabernet Sauvignon – Merlot, Wooldands 2017
Margaret River, Australia

\$590

Rioja, Lanzaga, Telmo Rodriguez 2015
Rioja, Spain

\$590

Chianti «Classico Riserva», Castella Di Abola 2016
Tuscany, Italy

\$630



Subject to 10% service charge

WINES

Red

BY BOTTLE

Crozes Hermitage « A Quatre Mains », Luc Baudet 2017 <i>Rhône Valley, France</i>	\$690
Santenay «Vieilles Vignes», Vincent Girardin 2016 <i>Burgundy, France</i>	\$750
Châteauneuf Du Pape «La Bernardine», M. Chapoutier 2016 <i>Rhône Valley, France</i>	\$850
Saint Julien «Connétable De Talbot», Château Talbot 2015 <i>Bordeaux, France</i>	\$880
Barbaresco «Pajore», Rizzi 2015 <i>Piedmont, Italy</i>	\$890
Cabernet Sauvignon «Unfiltered», Newton 2016 <i>Napa Valley, USA</i>	\$920
Barolo «Argento», Fontanafredda 2015 <i>Piedmont, Italy</i>	\$980
Chambolle Musigny, Marchand Grillo 2016 <i>Burgundy, France</i>	\$1,080
Haut Médoc, Château Belgrave 2012 <i>Bordeaux, France</i>	\$1,020

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SPIRITS

Gin

	BY GLASS
Bombay Sapphire, UK	\$100
Gin Mare, Spain	\$130
Roku, Japan	\$130
Hendrick's, Scotland	\$140
Monkey 47, Germany	\$180

Vodka

Stolichnaya	\$100
Grey Goose	\$110
Belvedere	\$110
Ciroc	\$130



Tequila

	BY GLASS	BY BOTTLE
Jose Cuervo, Reposado (Especial)	\$80	
Patron XO café	\$90	
Don Julio, Anejo	\$190	
Jose Cuervo, Familia Reserva (Extra Anejo)	\$420	\$6,000

RUM

Bacardi, Puerto Rico	\$80
Kraken, Trinidad & Tobago	\$90
Havana Club 7, Cuba	\$120
Ron Zacapa 23, Guatemala	\$140

All spirits are served with Fever Tree, tonic, Soda or Ginger Ale

Subject to 10% service charge

SPIRITS

Bourbon

Jim Beam

Maker's Mark

Knob Creek



BY GLASS

BY BOTTLE

\$80

\$110

\$110

\$1,400

\$1,400

Whisky

Dewars 12yrs, Scotland

J.W Gold

Macallan 12yrs, Single malt

Laphroaig 10yrs, Islay

Glenfiddich 18yrs

Macallan 18yrs, Single malt

Chivas Regal 21yrs, Speyside

Talisker 25yrs, Island, Isle of skye

Japan Yamazaki 12yrs, Japan, Shimamoto

\$80

\$110

\$120

\$130

\$230

\$350

\$450

\$500

\$650

\$1,400

\$1,600

\$1,650

\$3,100

\$4,800

\$6,000

\$7,000

\$8,500



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LAMEI HOUR

Lamei is a Sichuan slang for Sichuan beauties.

3pm to 9pm nightly, Lamei hour is the time to wind down with special offers for Lamei ladies, and their lucky gents.

Wines And Bubbles By The Glass

	LAMEI	GENTS
Prosecco << Superiore >> Ponte	\$55	\$65
Pinot Grigio, Bottega Vinai	\$55	\$65
Cabernet Sauvignon, Errazuriz	\$50	\$65

Spirits

	LAMEI	GENTS		LAMEI	GENTS
Bombay	\$50	\$65	Dewar 12yrs	\$50	\$65
Stolichnaya	\$50	\$65	Bacardi	\$50	\$65

Cocktails

	LAMEI	GENTS	Draught Beers	LAMEI	GENTS
Baijiu Opera	\$55	\$70	Smash Pale Ale	\$45	\$60
Terresita	\$55	\$70			

Mocktail

	LAMEI	GENTS	Beer By Bottle	LAMEI	GENTS
Mango Mania	\$40	\$55	Yakima Red Ale	\$45	\$60

FREE FLOW PACKAGE

\$198 PER PERSON

6pm to 9pm, Sunday to Thursday

Subject to 10% service charge

OUR NEW DISCOVERY: MEAD

Amrita Park Meads are hand crafted and fermented with local Australian Raw Honeys, local in season fruits and lots of love and patience. Amrita Park Meads are a sensational addition to any cheese-charcuterie platter, and savoury - spicy dishes. When paired with these culinary choices, the Meads really shine, the honey notes are enhanced and complement each other.

The Traditional Mead will change each time depending on the honey used, as the seasons change, the Honey is different and this is a great distinguishing feature of Mead. It is usually aged with either French or American Oak, it has a beautiful buttery finish and big honey notes.

BY GLASS BY BOTTLE (500ML)

Traditional Mead-Amrita Park, 2018

\$280

Mead Kir

\$80

Mead Magarita

\$80

Subject to 10% service charge

CIGAR

Partagas Shorts	\$145
Romeo Y Julieta Ced	\$165
Partagas Serie D No	\$305
Montecristo No. 2	\$325
Cohiba Siglo IV	\$416

Subject to 10% service charge

K BAR BITES

Mala sausages 麻辣香腸	\$48
Mala patatas bravas 麻辣土豆	\$48
Spicy garlic chicken wings 避風塘雞翼	\$48
Salted egg york chicken cartilage 鹹蛋雞軟骨	\$48
Mala beef cubes 麻辣牛柳粒	\$68
Spicy pork neck fillet 香辣豬頸肉	\$68
Deep-fried calamari rings 椒鹽鮮魷	\$138

Subject to 10% service charge