

ARTESIAN CLASSICS

Indulgent concoctions, which have become firm favourites.

Chelsea Flower Show Cocktail \$120
Fino Sherry , Lillet Blanc, elderflower liqueur, cedar wood , bitters

Vieux Carre \$180
Michter's Rye, Dolin Rosso Vermouth, Rémy Martin VSOP, bitters, Benedictine

Morning Glory Fizz \$120
Johnnie Walker Black, lime, lemon, absinthe, sugar syrup, egg white

Batanga \$120
Corralejo Bianco, Coca-Cola, lime and salt

Tommy's \$140
Corralejo Reposado, lime and agave nectar

Paddington \$120
Lillet, grapefruit, lemon, orange marmalade, absinthe

Pendennis Club \$140
Sipsmith Gin, Lime, Apricot, Peychaud's Bitters

Pegu Club \$140
Sipsmith Gin, Cointreau, lime, bitters

Don't see anything you like? Ask our bartender for a tailor-made cocktail!
A 10% service charge will be added to your bill.

FOR SHARING

Jamon Iberico 24 Months	Per 50grams	\$88
Jamón “Joselito Gran Reserva”	Per 50grams	\$108
Fine De Claire Oysters	1 piece / ½ dozen	\$48 / \$218
tobacco, red wine vinegar, lemon and rye bread		
Assorted Olives Roasted and Marinated		\$58
Pimientos De Padron with Malden Sea Salt		\$68
Pomegranate Glazed Duck, Scallion Crepes		\$78
Chorizo Mini Salami with Marinated Olives		\$78
Sichuan Pepper Crusted Tuna Loin, Niçoise		\$78
Langham Smoked Salmon, Chive Pancakes		\$78
coriander and horseradish rain drops		
Spicy Hummus		\$68
baby vegetable crudités		
Vegetarian Rice Paper Rolls		\$68
tofu, shiitake, cabbage, mint, peanut sauce		
Bikini Sandwich		\$78
Brie, Jamon iberico and truffles		
US Chicken Wings		\$78
extra hot		
Rib Tickling Slow Roasted US Pork Ribs		\$88
BBQ marinade, coriander and spring onions		
Salt N’ Pepper Squid		\$78
chili coriander dip		
Slow Cooked Pulled Beef and Beer Mini Burgers		\$78
Posh Chips		\$68
with truffle oil & parmesan		
Chocolate Pot		\$78
caramel wafers		
Crème Brûlée		\$78
raspberries		
Greek Yoghurt		\$78
toasted almonds, candied cranberries, honey		

PLATTERS

Cheese		\$188
Seasonal farmhouse cheeses from the British Isles, walnut stone baked bread, quince paste		
Seafood		\$388
Oysters, king prawns, mussels and smoked salmon, cocktail and mignonette sauces		
Charcuterie		\$248
Jamon iberico, Pork and walnut salami, Foie gras pâté, Balsamic onions, walnut stone baked bread		
Artesian		\$248
Langham smoked salmon, fire roasted capsicums, goat’s curd crostini, and asparagus wrapped Jamon iberico, parmesan shavings, garlic croutes		

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BOURBON SPECIALTIES

Dim Sum Old Fashioned		\$180
Michter’s Bourbon, Rye, sugar, aromatic bitters, old fashioned bitters, cherry syrup served with homemade cherries		
Kentucky to Kowloon		\$120
Michter’s Bourbon, Rye, Maraschino liqueur, aromatic bitters, rhubarb bitters		
Chinese Julep		\$110
Maker’s Mark, Tai Koo brown sugar, kaffir and mint leaves		
The Langham		\$110
Michter’s Bourbon, Benedictine, fresh lemon, lime juice, basil, lemon bitters, goji berry reduction		
Lucky No 8		\$110
Maker’s Mark with a blend of eight fresh seasonal berries, rose marmalade and perfume soda (raspberry, cranberry, blackberry, strawberry, blueberry, gooseberry, goji berry, juniper berry)		
The Emperor’s		\$110
Knob Creek, ginger liqueur, fresh pomelo, ginger beer, ginger ale, spice reduced bitters		
An Asian Twisted Negroni		\$150
Maker’s Mark , Campari, rosso vermouth, Punt e Mes, Antica Formula, grapefruit bitters, orange bitters		
Canton		\$120
Michter’s Bourbon, elderflower, fresh lemon juice, cranberry bitters, peach bitters		
“Kau” “Loon”		\$110
(means Nine Dragons in Cantonese forming the name KOWLOON) Few Bourbon, Frangelico, fresh peach puree, fresh lemon juice, lavender syrup, aromatic bitters		
1865		\$120
Buffalo Trace Bourbon, Amaretto, fresh passion puree, blood orange, dragon fruit, Angostura bitters		

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FORGOTTEN CLASSICS

Old Fashioned \$150

Bourbon, bitters, sugar and soda

A true iconic cocktail, traced back to the 1880s Kentucky.

The Martinez \$150

Gin, rosso vermouth, Maraschino liqueur

Listed in the 1887 edition of Jerry Thomas 'How to mix drinks', reputed to be the creator of the Martini.

Sazarec \$130

Rye, Peychaud's Bitters

Named after Sazarec de Forge in 1850, it is widely recognized as the oldest known American cocktail.

The Aviation \$130

Gin, Maraschino liqueur, Crème de Violette

Appeared in 1916 "Recipes for mix drinks", this cocktail was created in an Aviation academy's bar.

The Brandy Crusta \$150

Brandy, lemon juice, fine white sugar crust

The Brandy Crusta was originally invented in 1852 by Joseph Santina, this drink is the forerunner firstly to the Sidecar and then the Margarita.

East India \$150

Brandy, Orange Curaçao, Maraschino liqueur

This East India Cocktail recipe was first published in 1882.

The Moscow Mule \$110

Vodka, fresh lime, Ginger Beer

It became popular during the Vodka craze in the United States during the 1950s.

The Derby \$130

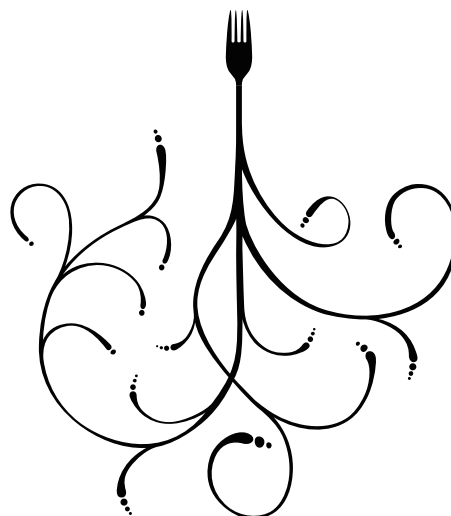
Bourbon, rosso vermouth, Orange Curaçao, lime juice

Comes from one of Trader Vic's Bartender's Guide in 1947.

The Last Word \$120

Gin, Maraschino liqueur, Green Chartreuse, fresh lime juice

The cocktail was created in the early 1920s in Detroit, where it was first served at the Detroit Athletic Club.



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TONIC WATER / SODA

Fever Tree Tonic - England	\$65
East Imperial Tonic - New Zeland	\$65
Fentimens's Tonic - England	\$65
Wilkinson Tonic - Japan	\$65
Q Tonic - USA	\$65
INDI Tonic - Spain	\$65
1724 Tonic - Spain	\$65
Fever Tree Ginger Beer	\$65
Fever Tree Ginger Ale	\$65
Fever Tree Soda	\$65
Coke (Bottle)	\$55
Coke Zero (Bottle)	\$55
Sprite (Bottle)	\$55

MINERAL WATER

	330ml	660ml
Veen Water Still - Finland	\$48	\$80
Veen Water Sparkling - Finland	\$48	\$80

FRESH JUICES

Orange	\$65
Grapefruit	\$65
Green Apple	\$65
Watermelon	\$65

Mojito - El Dargue \$110

Rum, lime, mint leaves
*Almost similar to 16th century cocktail El Dargue.
 A Cuban liquid delicacy, a favourite of author
 and journalist Ernest Hemingway.*

Daiquiri \$120

Rum, lime, sugar
*Supposedly invented by American mining engineer Jennings Cox,
 loved by United States President John F. Kennedy.*

Margarita \$120

Tequila, Triple Sec, lime, salt
*Created by the Bartender Don Carlos Orozco for Margarita Henkel,
 the daughter of the German Ambassador to Mexico.*

Martini \$130

Gin, Vermouth
*First appearing in the 1888 Bartender's Manual,
 however the debate still continues of the true origins.*

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SOMETHING SPECIAL

Pink Bellini	\$130
Fresh peach puree, peach bitters, Prosecco with a hint of pink rose petals	
Organic Green Apple	\$130
Fresh organic green apple puree, green apple vodka, apple liqueur	
Jasmine Tea Sour	\$110
Sipsmith Gin infused with Jasmine tea, fresh lemon, and lime juice	
Luv n' Dear	\$110
Monkey 47 Gin, elderflower, cranberry bitters, sour mix	
White Nightingale	\$110
Sipsmith Gin, Maraschino liqueur, white cranberry juice, lime juice, cranberry bitters	
Chocoolate lah!	\$110
Vanilla Vodka, Frangelico, chocolate powder, choco bitters, cream, marshmallow float	

THE ONES WITHOUT

Orange Passion	\$80
Fresh passion fruit topped with freshly squeezed orange juice	
RUSH Berries	\$80
Blended seasonal berries with Yakult and Calpis	
Langham Lemonade	\$75
Freshly squeezed lemons, kaffir lime leaves, lemongrass syrup topped with soda	
Decent Mary	\$75
Blend of cherry tomatoes with wasabi and Asian spices and herbs (Fennel, French beans, cherry tomatoes)	

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AMARI

Amaro Montenegro	\$110
Amaro Averna	\$110
Cynar	\$110
Fernet Branca	\$110
China Martini	\$110
Rabarbaro Zucca	\$110

SHERRY and PORT

Tio Pepe Fino Extra Dry	\$110
Taylor's Tawny Port 10 years	\$190
Graham's Tawny Port 20 years	\$250

GRAPPA

Gaja Di Barbaresco	\$190
Gaja Di Barolo	\$190

BEER

Tsing Tao - Lager	\$85
Hong Kong Beer - Amber Lager	\$75
Black Cab - Stout	\$90
Swinckel's - Pilsner	\$85
Weisser Hirsch - Wheat Beer	\$85

DRAUGHT BEER

Höss Brau - Pale Lager	\$95
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LIQUEUR

Grand Marnier	\$85
Cointreau	\$85
Luxardo Triple sec	\$85
Luxardo Maraschino	\$85
Pimm's No 1	\$85
Kahlúa	\$85
Midori Melon	\$85
Frangelico	\$85
Baileys Irish Cream	\$85
Drambuie	\$85
Domaine de Canton	\$85
Disaronno	\$85
Chambord	\$85
Pernod	\$85
Galliano	\$85
St. Germain Elderflower	\$85
Luxardo Limoncello	\$85
Luxardo Sambuca	\$85
Aperol	\$85
Campari Bitter	\$85
Strega	\$85
Benedictine DOM	\$85
Chartreuse Green	\$85
Get 27	\$85
Luxardo Apricot Brandy	\$85
Kummel	\$85
Herbsaint	\$120
Grande Absinthe	\$190

EAU DE VIE

G.E. Massenez Kirch	\$120
G.E. Massenez Poire Willams	\$150

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GIN AND TONIC SPECIALTIES

Asian, English or Mediterranean style
with choice of tonic water

Gin

Sipsmith - with juniper berries and lemon peel
William Chase - fresh green apple
Farmer's Gin - lemongrass
G' Vine - grapes
Gin Mare - rosemary, olives
Monkey 47 - lavender, lemon peel
Jodhpur Gin - cinnamon sticks, cardamom, grapefruit peel
London no 1 - rosemary, grapefruit peel
Death's Door Gin - fennel, lemon peel
Few Barrel-Aged Gin - star anise, lemon peel

Tonic water

Wilkinson (Japan)
Q (USA)
Fever Tree (UK)
Indi (Spain)
East Imperial (NZ)
Fentimen's (UK)
1724 (Spain)

\$170

All the gin and tonics are served with garnishes
to compliment the gin's flavour.

All gins served with a block of carved ice.

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