



We are passionate about what we do and our cocktails are crafted with lots of care and attention by our head mixologist and Bar Manager, James Tamang. All the syrups and cordials are homemade as they make equally important part of original recipes as quality spirits and premium mixers do in a perfectly executed concoction. The wine selection hand-picked by our sommelier perfectly match our theme. Just in case you don't find your preference, please let us know and our mixologists will stir something special just for you!

## **BAR SNACK MENU**

## **GOURMET CONES**

\$55 **/2pc** \$75 **/3pc** \$95 **/4pc** 

**Smoked Ham** - Smooth Sour Cream, Cherry, Smoked Duck Crisp

Baba Ganoush - Creamy Egaplant, Smoky Sesame Paste, Olive Oil

Crab Tamara - Healthy Yogurt, Succulent Trout Roe, Crisp Cucumber

**Cod Rillettes** - Light Juicy Cod Fish, Japanese Mayonnaise, Combawa Jelly

NIBBLES \$79 /1pc \$149 /2pc \$199 /3pc

Mini Blue Cheese Burger - Toasted Bun, Tomato

Spicy Chinese Style Chicken Bites

Onion Rings and Fried Calamari, Tartar Sauce

Fish and Chips, Tartar Sauce

Fresh Garden Crudites - Fresh Vegetables, Blue Cheese Dip

Smoked Ham Dip - Creamy Ham Mousse Served with Freshly Baked Pretzels

Home-made Shrimp Spring Rolls

LIGHT AND REFRESHING	
Yin Yang Absolut Citron Vodka, Lemongrass, Fresh Coriander, Homemade Red Chili Syrup, Fresh Lemon Juice, Pineapple Juice Find your inner balance with this invigoratingly refreshing, citrusy combination with a spicy bite. The sweet and the sour, the hot and the cool, all in perfect proportion.	\$98
<b>Mexican Border</b> Ocho Blanco Tequila, Lime Juice, Celery Bitters, Egg White, Rose Syrup, Apple Cider These ingredients come together to form a nectar that is simply divine! A twist on a margarita that will leave your mouth watering.	\$108
Icing on the Cake Spiced Rum, Coconut Rum, Pineapple Juice, Dark Chocolate Liqueur	\$98

**Smooth Operator** 

\$98

Chamomile Infused Bianco Vermouth, Elderflower Liqueur, Lime Juice, Pineapple A classy cocktail for those who want to drink on the lighter side. Designed to entertain the taste buds and leave you feeling refreshed.

A twist on a classic pina colada. This sweet tipple will leave you feeling like every day is your birthday.

**Virtuoso of Silence** 

\$110

Talisker Whisky, Demerara Sugar Syrup, Fresh Calamansi, Fresh Mint

A rather unexpected twist on a classic julep, the Chinese orange adds the unmistakable tanginess and rich aroma in combination with the peaty Island single malt scotch. Might leave you a tad speechless...

Mirayelous \$98

Tanqueray Gin, Elderflower, Fresh Lime Juice, Fresh Mint, Fresh Cucumber, Simple Syrup We couldn't find a better word to describe this twist on a classic Eastside cocktail. Botanicals married with fresh lime, mint and cucumber – simply miravelous!

Green Magic \$108

Tequila, Fresh Bitter Melon, Midori Melon Liqueur, Dash of Pernod, Fresh Lime Juice & Sugar Syrup served with Fresh Cucumber

Invented by our bartender Chloe Fong, it's a sip and a nibble of green magic - refreshing combination of agave spirit with bitter melon mellowed down with melon liqueur will convert anyone who traditionally strays away from Mexican tequila.

## FRUITY AND DELICIOUS

Red Lotus \$108

Smirnoff Vodka, Fresh Strawberry, Raspberry and Blueberry, Lime Juice, Simple Syrup, Ginger Beer

We have every confidence to believe this berry, berry, berry twist on a Moscow Mule made oriental with freshly pressed forest berries might want you forget about the original.

#### **Blueberry Vanilla Mojito**

\$108

House Infused Vanilla Flavor Rum, Fresh Blueberry, Fresh Mint, Fresh Lime Juice, Homemade Vanilla Syrup, Sparkling Water

The Cuban favorite redefined for the needs of the purple hour at Room One. We'd like to ask Hemmingway what's his take on that. The ladies love it at first sip though.

## Star Ferry Cocktail \$108

Bacardi Superior Rum, Martini Bianco, Fresh Guava Juice, Fresh Lime Juice, Homemade Earl Grey Syrup, Bitters, Fresh Mint

Crossing Victoria Harbour on the Star Ferry is one of those tourist clichés NatGeo lists among "top 50 experiences of your lifetime". Haven't done that yet? Dive into the breeze of rum, vermouth, homemade tea syrup and tropical scent of lush guava instead.

Tropical Storm \$118

American Bourbon, Passion Fruit Puree, Ginger Syrup, Lime Juice, Sparkling Wine
The tartness of the passion fruit combines magically with the sparkling wine while the ginger syrup adds a little spice at the back of the tongue.

Almost Paradise \$98

4 Year Aged Rum, Ginger Syrup, Lime, Apple Juice, Earl Grey Tea Looking to escape the stresses of the big city? Let this concoction whisk you away to the nearest tropical island.

#### Pineapple Express (Serves 2 or 1 Daring Soul)

\$189 serves 2 \$378 serves 4

Gin, Lemon Juice, Pineapple, Yellow Chartreuse, Fresh Fruit

Guaranteed to make your Instagram highlights for the week! This noble cocktail is served in a king's chalice or in a punch bowl for larger groups. An all-around crowd pleaser!

## SPARKLE AND BUBBLE

\$168

#### Lychee Jasmine Fizz

Smirnoff Vodka, Fresh Lychee, Homemade Jasmine Syrup, Fresh Lemon Juice, Sparkling Wine The essences of the Fragrant Harbour, jasmine and lychee, get effervescent in this elegant mix. Best paired with sensuous live music at Room One!

#### **Issey Me Kiss Me**

Absolut Pear Vodka, Fresh Raspberry, Fresh Lime Juice, Simple Syrup, Sparkling Wine Chic and glamorous, a very kissable blend of fresh raspberry and aromatic pear delicately fizzed up.

#### **BEFORE OR AFTER**

**Caribbean Dream** 

\$108

Bacardi Superior White Rum, Aged Tawny Port, Fresh Lime Juice, Orange Juice, Cinnamon Syrup This 2014 Bacardi Legacy Competition entry cocktail earned our mixologist James one of the TOP 10 positions in Hong Kong. Take a sip, close your eyes; you're in Caribbean islands now. Magic...

Hawker's Sour \$98

Whisky, Lemon Juice, Honey, Apple Juice, Egg White

A perfect classic twist on the whisky sour. The egg white adds texture to the drink and is cooked while shaken with the blended whisky. Dare you to have just one!

**Chocolate Sazerac** 

\$118

American Bourbon, Chocolate Absinthe Liqueur, Dash of Bitters
Sinfully delightful and a great way to end the night. This tipple is inspired by tradition but has a more modern composure.

Black Widow \$108

Whisky, Rosso Vermouth, Honey, Chocolate Bitters, Smoking Glass
This is the drink that will leave a lasting impression. Our bartenders serve this tasty cocktail inside a smoking crystal head glass.

The Gentleman \$108

Bombay Gin, White Vermouth Infused with Chamomile Tea, Honey, Dash of Bitters Created by one of our bartenders, Donald Lau, this delicate concoction will tone the senses of any gin aficionado.

## AGED IN A BARREL

\$108

#### Negroni Sbagliato

Bombay Sapphire Gin, Aperol, Martini Bianco, Fernet Branca

The story of origin of the first Negroni Sbagliato tells of a Milan bartender who mistakenly bastardized the sacred recipe of the classic 1919 Negroni cocktail, and yet it became a hit. In a wave of variations on the "incorrect" Negroni, at Room One it gets boosted with herbal liqueur and white vermouth.

#### **Bijou Cocktail**

Gin, Green Chartreuse, Maraschino Liqueur, Sweet Vermouth

Dating back to the 1800's, this cocktail has amazing flavors and well balanced with a touch of herbs. Take a step back in time and enjoy this classic aged cocktail.

#### **El Presidente**

Bacardi 8 Rum, Flor de Caña Rum, Dry Orange Curaçao, Martini Extra Dry Vermouth, Grenadine A true connoisseur finds the proverbial "good stuff" without explanation.

#### **Room One Manhattan**

Bourbon, Sweet Vermouth, Bitters, Secret Spices

If you are ready to take your Manhattan to the next level, why not try our limited edition blend. Grab a friend and reminisce about the good old days!

CELEBRATION SHOTS	Shot	6 Shots
Jager Bomb Jagermeister and red bull	\$90	\$488
<b>B52</b> Baileys, grand marnier, kahlua	\$70	\$388
Chocolate Cake Vodka, frangelico, lemon juice and sugar	\$70	\$388
Flat Liner Sambuca, tequila, tobasco	\$70	\$388
Kamikaze Vodka, orange liqueur, lime juice	\$70	\$388
<b>Yeng C.</b> Vodka, watermelon juice, passion fruit	\$70	\$388

**MOCKTAILS** \$80 **Pinkstasy** Lychee, Lime, Cranberry, Fresh Lemongrass The Lusher Fresh Ginger, Fresh Mint, Pineapple, Orange, Pear **Summer Breeze** Green Tea, Fresh Guava Juice, Jasmine Syrup, Lime \*Entry of 2014 Cathay Pacific Mocktail Challenge Competition **Berry Punch** Mixed Berries, Peach, Kumquat, Sweet and Sour Mix, Club Soda **Conscious Decision** Watermelon, Honey, Fresh Lime CIDER AND BEER **Draught** Asahi (Japan) \$90 \$60 Carlsberg (Denmark) \$90 \$60 **Bottle** Tsing Tao (China) / Corona (Mexico) / Heineken (Holland) / \$70 Kronenberg Blanc (France) / San Miguel (Phillipines) / Sommersby Apple Cider (Sweden) **Premium Cans** Boddingtons (England) / Guiness (Ireland) \$80 **Bottled Craft Beer** Estrella Damm Inedit (Spain) 750 ml \$135

APERITIF / DIGESTIVE	
Mancino Vermouth Dry Secco / Bianco Ambato / Rosso Amarnto	\$85
Martini Extra Dry / Bianco / Rosso	\$75
Camapri / Aperol / Pimm's no.1 / Fernet Branca	\$75
Pernod / Ricard	\$80
Jagermeister	\$85
La fee Absinthe, Lucid Absinthe Superieure	\$95
<b>Grappa</b> Po'di poli moscato grappa	\$90
<b>Eau De Vie</b> Poire William a. massenez / Kirsch Vieuxge Messenez	\$95
Calvados Coeur de Lion A.O.C. Pays d'Auge Pomme Prisonniere	\$140
Port / Sherry Taylor's fine tawny port	\$90
Tio pepe fini sherry	\$90
Liqueur Ameretto / Godiva Caramel / Baileys / Chambord / Cointreau / Domaine de canton / Drambuie / Frangelico / Galliano / Kahlua / Malibu / Pama / pomegranate / Southern comfort / Tia maria / Sambuca	\$85

## **SPIRITS**

Gin	Shot	Bottle
Beefeater	\$85	\$1550
Hendricks	\$110	\$1,950
London N°1	\$115	\$2,050
Bombay Sapphire / Tanqueray	\$95	\$1,650
Plymouth	\$90	
Citadelle French Gin	\$105	\$1,850
Farmer's organic	\$105	
William Chase	\$110	
Beefeater 24 Premium	\$100	\$1850
Beefeater Crown Jewel	\$120	\$1950
Vodka		
Absolut Regular / Citrus / Vanilla / Pears	\$85	\$1,550
Belvedere	\$100	\$1,650
Belvedere Citrus / Orange	\$100	
Shanghai White Ultra Premium	\$105	\$1,850
Ciroc	\$105	\$1,880
Ketel One	\$100	\$1,650
Grey Goose	\$105	\$1,850
Skyy	\$85	\$1,550
42 Below Pure	\$90	
Potocki	\$120	
U'luvka	\$158	

Rum 8	Aged	Rum
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Havana Club 3 Years	\$85	\$1,550
Bacardi Superior	\$85	\$1,550
Bacardi No.8	\$105	
Bacardi 151°	\$95	
Flor de Cana 4 years Slow Aged Rum	\$95	
Flor de Cana 7 years Slow Aged Rum	\$105	
Diplomatico Reserva Exclusiva	\$110	
Gosling's Black Seal Rum	\$95	
Ron Zacapa 23 Years	\$140	
Pampero Especial 1938	\$120	
Myer's Dark / Cachaca 51	\$90	
Clement Cuvee Homere Rhum Agricole	\$198	\$3,760

## Tequila & Mezcal

Olmeca Blanco	\$85	\$1,550
Jose Cuervo Gold	\$85	\$1,550
Copa Imperial Blanco Organic	\$115	\$2,050
Copa Imperial Reposado Organic	\$125	
Revelacion Reposado	\$130	\$2,030
Patron Reposado	\$130	\$2,250
Patron Anejo	\$145	\$2,650
Los Danzantes Mezcal Anejo	\$115	
Casamigos Blanco	\$105	

American Whiskey Evan Williams Buffalo Trace Knob Creek Wild Turkey Jack Daniel's	\$85 \$95 \$105 \$85 \$90	\$1,480 \$1,480 \$1,650
Irish Whiskey Jameson's Black Bushmill	\$90 \$95	\$1,450
Rye Whiskey Canadian Club Mitchers Rye	\$85 \$95	
Scotch Whiskey Johnnie Walker Red Label Johnnie Walker Black Label Johnnie Walker Gold Label Johnnie Walker Blue Label Ballantine's Finest Chivas Regal 12 yrs Chivas Regal 18 yrs Chivas Regal 21 yrs Chivas Regal 25 yrs	\$85 \$95 \$160 \$305 \$85 \$95 \$140 \$210 \$350	\$1,480 \$1,650 \$1,480 \$1,650
Cognac & Armagnac Remy Martin VSOP Hennessy VSOP Ille de Ré Fine Island Cognac by Camus Ille de Ré XO Cognac by Camus Hennessy XO Martell Cordon Bleu Remy Martin XO Remy Martin Louis XIII Armagnac Larressingle XO	\$hot \$95 \$95 \$110 \$220 \$220 \$220 \$230 \$2,280 \$210	\$1,680 \$1,680 \$2,050 \$3,780 \$3,600 \$3,600 \$4,050



# THE SINGLE MALT COLLECTION

SPEYSIDE	Shot	Bottle
The Glenrothes Select Reserve (Rothes)  American Oak, vanilla notes medium sweetness and smooth slightly spicy lingering finish	\$90	\$1,550
The Glenrothes 1998 (Rothes)  Dry flowers on the nose, fresh citrus fruits, cinnamon with a medium finish	\$95	\$1,750
The Glenrothes 1988 (Rothes) Rich dark fruits, full flavored, candied orange peel, very long medium sweet finish	\$240	
The Macallan 12 years (Craigellachie) A single malt that needs no introduction	\$105	\$1,950

	Shot	Bottle
The Macallan Fine Oak 15 years (Craigellachie) Intense rich chocolate, with hints of orange and raisin and a lingering finish	\$140	\$2,680
The Macallan 18 years (Craigellachie)*  Dry fruits and ginger aromas, smoke, wood, spices with a long finish	\$190	\$3,700
The Macallan 25 years (Craigellachie)* Citrus notes, sherry, wood, smoke, full of flavor and a long finish	\$450	
Glenfiddich 12 years (Dufftown)  A well-known whisky with cooked apples, light and bittersweet, medium finish	\$95	\$1,650
An Cnoc 12 years (Knock)* Lemon and honey fragrance, sweet and fruity with a long smooth finish	\$95	
Cragganmore 12 years (Ballindaloch) Flowers and herbs on the nose, firm and malty, light smoke, long finish	\$130	
Glenlivet 12 years ripe pear, vanilla, honey, ginger, dark chocolate	\$90	\$1,550
Glenlivet 15 years citrus, buttery, almond, chocolate, oak	\$140	\$2,680
Glenlivet 18 years sweet oak, toffee, spices, bitter orange, butterscotch	\$190	\$3,700

HIGHLAND	Shot	Bottle
Glenmorangie 10 years (Tain)  Delicate floral aromas, balanced with honeyed nuts, short clean finish	\$95	\$1,850
Clynelish 14 years (Brora)  Medium body, candle wax, slight sugars, light salty dry finish	\$140	
Oban 14 years (Oban) Rich fruity and peat smoke aromas, dried figs, smoky malt, long smooth finish	\$180	
ISLAND		
Highland Park 8 years (Isles of Orkney)* Peach and floral aromas, rich sherry wood, smoke, mulled fruits	\$90	
Highland Park 12 years (Isles of Orkney)  Honey and peaty smoke nose, rounded smoky sweetness with malty tones	\$95	\$1,750
Highland Park 18 years (Isles of Orkney)  Mature oak on the nose, full of honey and peat with a soft long finish	\$170	\$3,100
Highland Park 21 years (Isles of Orkney) Heather, pear and oak tones, ginger, honey, slightly smoky	\$220	\$3,880
Highland Park 25 years (Isles of Orkney)*	\$300	

Rich oak and chocolate nose, full flavored, toffee, long rich sweet finish

	Shot	Bottle
Highland Park 30 years (Isles of Orkney)*	\$420	
Sweet fruits on the nose, chocolate, toffee, spice, long dry slightly smoky finish		
Ledaig 10 years (Island of Mull)	\$100	
Honey citrus aromas, salty, brown sugar, sweet peat and slightly smoky finish		
Talisker 10 years (Isle of Skye)	\$110	\$1,850
Peat and sea water aromas, rich dried fruit, smoke, malt, pepper with a long finish		
ISLAY		
Ardbeg 10 years (Port Ellen)	\$120	\$1,980
Peat and lemon zest aromas, earthy, peaty, coffee, long citrus finish		
Lagavulin 16 years (Port Ellen)	\$200	
Intense peat smoke nose, gentle sweetness, sea, wood, long peat finish		
LOWLAND		
Glenkinchie 12 years (Pencaitland)*	\$120	
Vanilla and flowers on the nose, light sweet and soft, buttery, herbal finish		

CAMPBELTOWN	Shot	Bottle
Springbank 10 years (Mull of Kintyre)*	\$100	
Citrus and green apple notes, oily, very peaty, spicy, long brine finish		
Hazelburn 8 years (Mull of Kintyre)*	\$130	
Hints of peat and brine, sweet and floral, clean and smooth finish		
JAPAN		
Suntory Yamazaki 12 years	\$100	\$1,880
Butterscotch, floral and malt aromas, vanilla, orange, wood, long finish		
Suntory Hibiki 17 years (Blend)	\$145	
Sweet floral nose, spicy and sweet, full oak finish		
ROOM ONE AIRLINE		
THE SCOTTISH FLIGHTS		
Highland Park Flight (8, 12, 18, 21 Years)		\$450
The Macallan Flight (12, 15, 18, 25 Years)		\$650
The Glenlivet Flight (12, 15, 18 Years)		\$380

#### **Soft Drinks**

Coke / Coke Light / Coke Zero / Sprite / Ginger Ale / Ginger Beer / Tonic / Club Soda \$55

Mineral Water	350ml	750ml
Badoit Sparkling Water / Evian Still Water	\$55	\$85
Fresh Juices		
Orange / Grapefruit / Guava / Watermelon		\$70
Cranberry / Pineapple / Tomato / Apple		\$65
Red Bull		\$65
Coffee & Tea		
Coffee		\$55
Cappuccino / Latte / Mocha		\$65
Espresso		\$55
Breakfast Tea / Earl Grey / Green Tea / Peppermint / Chamomile		\$55
Hot Chocolate		\$55

WINE LIST CHAMPAGNE & SPARKLING WINE Prosecco di Valdobbiadene Servo Suo Doc NV Moët & Chandon Brut N.V., Champagne Ruinart Brut NV Dom Pérignon 2004 Ruinart Brut Rosé NV Billecart Salmon Brut Rosé NV France \$1,455 Billecart Salmon Brut Rosé NV
Prosecco di Valdobbiadene Servo Suo Doc NV Italy \$465 \$95 Moët & Chandon Brut N.V., Champagne France \$895 \$175 Ruinart Brut NV France \$1,180 Dom Pérignon 2004 France \$2,895 Ruinart Brut Rosé NV France \$1,455
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Dom Pérignon 2004France\$2,895Ruinart Brut Rosé NVFrance\$1,455
Ruinart Brut Rosé NV France \$1,455
Billecart Salmon Brut Rosé NV France \$1,955
WHITE WINE
LIGHT TO MEDIUM BODY, FRESH, APERITIFS
Sauvignon Blanc, Churton 2012 Marlborough New Zealand \$485 \$100
Sauvignon Blanc, Cloudy Bay, 2013 Marlborough New Zealand \$645
Sancerre, Domaine Fouassier 2011 Loire Valley France \$655
MEDIUM BODY, UN-OAKED OR SLIGHTLY-OAKED
Riesling, Penfolds Koonunga South Australia \$495 \$110 Hill Autumn 2013
Gewürztraminer, Tradition Alsace France \$585 Hugel & Fils, 2011
Pinot Grigio, Castel Ringberg, Alto Adige Italy \$595 \$120 Elena Walch 2013
MEDIUM BODY TO FULL BODY, SLIGHTLY-OAKED
Chardonnay, Amelia 2011 Chile \$625
Chardonnay, Santenay 1er Cru, France \$685 La Truffière `Les Gravieres', Robert Comte, 2010
Chardonnay Stag's Leap Karia 2010 Napa Valley USA \$855

DOOF WINE						
<b>ROSE WINE</b> Château Les Valentines Rosé, 2011	Grenache Cinsault	France	Bottle \$585	<b>Glass</b> \$105		
RED WINE LIGHT BODY, FRESH FRUIT & UN-O	AVED OD SLIGHTIV	OAKED				
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Bourgogne, Vincent Girardin Rouge, Cuvee Saint Vincent 2012	Burgundy	France	\$635	\$130		
Pinot Noir , Two Paddocks, 2012	Central Otago,	New Zealand	\$825			
Chambolle Musigny, Maison Roche de Bellene, Coll. Bellenum, 'Vielles Vignes', 2001	Burgundy	France	\$885			
MEDIUM BODY & TANNINS, OAKED, FRUITY OR DRY						
Cabernet Sauvignon, Hollick 2012		Australia	\$515			
Merlot Cabernet Sauvignon, Michel Lynch 2011	Bordeaux	France	\$585	\$110		
Château Biac B di Biac, Côte de Bordeaux 2008	Bordeaux	France	\$775			
Volnay, Moillard 2010	Burgundy	France	\$815			
Pommard 1er Cru, `les Grand Epenots' Vincent Giradin 2009		France	\$1,115	5		
FULL BODY, FRUITY OR DRY, HIGH	TANNINS					
Shiraz, Penfolds 'Thomas Hyland' 2012	Adelaide Hills	Australia	\$545	\$115		
Crozes-Hermitage, Domaine des Lises 'Equinoxe' 2012	Rhône Valley	France	\$585	\$120		
Tempranillo, Manuel Manzaneque Crianza 2006		Spain	\$585			
Cornas, Cave de Tain 2008	Rhône	France	\$715			
Shiraz, Penfolds BIN 28 'Kalima' 2011		South Australia	\$885			
Barolo, Vietti Castiglione 2010		Italy	\$1,455	5		