



## Preface

Innovative seasonal dining menu, broad variety of cocktails and live entertainment - perfect for a convivial evening.

This cocktail menu will not repeat the timeworn classic cocktails. Old-Fashioned, Martini, Margarita and Negroni are all good drinks, but you can find them anywhere.

Odd twists of fate have seen wonderful old recipes discarded by the wayside, and it is my aim to see them enjoyed again.

Crafted cocktails are all the rage now. Fresh produce is making its way from farmers' markets into specialty artisanal cocktails behind the bar. The handcrafted cocktail movement involves the use of fresh ingredients, homemade mixers and premium liquors, as well as proper ice. Yes, there may be more work, but the end result of a fresh and flavourful libation certainly justifies the means.

For Lobster Bar and Grill, I have handpicked 30 delicious cocktails rarely made today, and believe me, they deserve a revival.

Majority of the cocktails are from The Bar-tender's Guide by Jerry Thomas and Bartender's Manual by Harry Johnson. Some of these rare treasures are from the 19th century - the golden age of cocktails.

Apart from an exciting range of cocktails, I have also carefully selected some craft spirits and artisan beers for your enjoyment!

If you do not find your preferred drink in this menu, please feel free to ask our Lobster Bar cocktaillians.

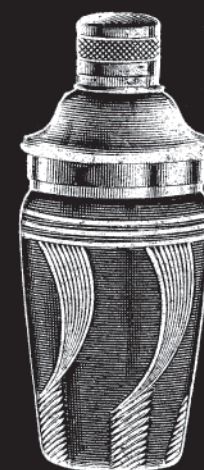
Agung Prabowo  
Bar Manager  
Lobster Bar and Grill

August 2014

“I drink when I have occasion  
and sometimes when I have no occasion”.



- *MIGUEL DE CERVANTES*



HANDCRAFTED  
COCKTAILS

## THE COCKTAIL

### Apperitivos

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Refreshing drinks that are typically served before a dinner to stimulate the appetite

#### St. Martin

HK\$95

1 ½ oz Martin Miller's Gin  
½ oz Amaro Siciliano Averna  
½ oz Aperol Aperitivo  
1 dash Fee Brothers Whiskey  
Barre-Aged Bitters

#### Contessa

HK\$95

¾ oz Ungavagin  
¾ oz fresh pink grapefruit  
¾ oz Aperol  
¾ oz Cynar  
¾ oz Ratafia griottes  
2 dashes Bitter Truth orang bitter

#### Lobster Bar Royale

HK\$180

3 blackcurrants 'noir de  
bourgogne'  
¾ oz blackcurrant ratafia  
5 oz Perrier-Jouët, Grand Brut,  
Epernay, Champagne

#### Rose-Sage Spritz

HK\$125

1 oz Aperol Aperitivo  
1 oz Mancino Rosso Amaranto  
¼ oz sage tincture  
1 stem rosemary  
3 sage leaves  
¾ oz fresh lemon juice  
1 ½ oz Argeo Ruggeri, Prosecco  
Spumante D.O.C. Treviso Brut

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1 oz = 30ml

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All prices are in HKD and are subject to a 10% service charge

THE COCKTAIL

Bishops

Fortified wine or beer of any kind with spice and sugar, served hot or cold

<b>Lemon Sherbet Bishop</b>	HK\$105	<b>Archbishop</b>	HK\$105
2 oz Valdespino Oloroso 1842 Solera (20 Y.O.) sherry		1 ½ oz W and J Graham’s 2007 Late Bottled Vintage port wine	
1 oz lemon sherbet		¾ oz Domaine De Canton ginger liqueur	
¾ oz fresh lemon juice		½ oz Ratafia of Griottes	
1 oz vanilla aqua fresca		1 oz roasted orange sherbet	
1 teaspoon turbinado sugar		¼ bar spoon grated allspice	
2 dashes vanilla tincture		1 bar spoon orange-ginger aqua fresca	
Grated nutmeg		1 pc candied ginger	

1oz = 30ml

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THE COCKTAIL

Cobbler and Cups

Fortified wine or beer of any kind with fruits, herbs, sugar and charged waters

<b>Commonwealth Cup</b>	HK\$105	<b>Lobster Cobbler</b>	HK\$105
1 ½ oz Ungava Gin		1 ½ oz Valdespino Pedro Ximenez “El Candado” Single Vineyard (17 Y.O.)	
½ oz Bittermans Commonwealth Quinine		1 oz Lillet Blanc	
¾ oz rose tincture		¾ oz fresh lemon juice	
2 dashes Fee Brothers Rhubarb Bitters		¾ oz pineapple ratafia	
3 cardamom seeds		1 bar spoon fine white sugar	
¾ oz fresh lime juice		2 drops Dr. Adam Elmegirab Dandelion and Burdock Bitters	
½ oz egg white		Thyme	
Perrier-Jouët, Grand Brut, Epernay, Champagne		Mint sprigs	
		Market fruits	

1oz = 30ml

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THE COCKTAIL

Smash and Juleps

Commonly spirits of any kind with sugar and mint – with or without citrus

Genever Smash

HK\$90

1 ½ oz Ketel One Genever  
¾ oz roasted lemon sherbet  
¾ oz lemon juice  
¾ oz fresh pineapple juice  
1 mint sprig  
1 Thai basil leaf  
2 drops celery tincture  
Mint flakes

Thomas Pineapple Julep

HK\$110

1 oz Kirsch Eau De vie  
1 oz Framboise Eau De Vie  
½ oz DOM Benedictine  
½ oz fresh pineapple syrup  
2 drops orange shrub  
1 bar spoon Fee Brothers Rose Water  
1 ½ oz Argeo Ruggeri, Prosecco Spumante D.O.C. Treviso Brut NV

1oz = 30ml

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THE COCKTAIL

Rickey's, Fixes and Daisies

Commonly spirits of any kind with citrus, cordial and charged water

Blackcurrant Rickey

HK\$95

To brûlée:  
5 blackcurrants noir de bourgogne  
1 bar spoon caster sugar  
Misto spray with Fee Brothers Whiskey  
Barrel-Aged Bitters

The mixture:  
2 oz Martin Miller's Gin  
½ oz fresh lime juice  
½ oz Fee Brothers Rose Water  
Rhubarb soda

Batavia Daisy

HK\$105

1 oz Pandan Leaves – Captain Morgan Spiced Rum  
1 oz Batavia Arrack Van Oosten  
¼ oz sherry  
¾ oz Agung's Pletok Mix  
¾ oz fresh lime juice  
1 drop raisin-chamomile-cloves tincture  
2 oz vanilla bean soda

1oz = 30ml

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## THE COCKTAIL

Sours and Fizzes

Commonly spirits of any kind with citrus, sweetener – with or without egg white, charged water or fizzy

### Walker Percy

HK\$110

2 oz Michter's American Whiskey  
- exclusive in Lobster Bar  
bourbon stave barrel  
¾ oz fresh sour aqua fresca  
¾ oz pomegranate picaroon  
Shredded orange peel

### Pistachio Fizz

HK\$105

2 oz Japanese green tea Ketel  
One Vodka  
¾ oz fresh lime juice  
¾ oz pistachio syrup  
2 drops eucalyptus tincture  
½ oz double cream  
½ oz egg white

### Pink Blossom

HK\$105

1 ½ oz Raspberry with Christian  
Drouin, Cœur de Lion  
Selection Calvados  
¾ oz pink grapefruit ratafia  
¾ oz fresh Lemon juice  
½ oz Fee Brother Rose Water  
2 dashes Bitter Truth Grapefruit  
Bitters

## THE COCKTAIL

Island of Tiki

Typically spirits of any kind, commonly rum with citrus, sweetener and tropical fresh fruit juices

### Island Tiki Punch

HK\$115

1 oz Appleton Estate V/X Rum,  
exclusive in Lobster Bar ex-  
sherry barrel  
½ oz Grand Marnier Cordon  
Rouge  
1 oz over-proof rum  
1 bar spoon allspice tincture  
¾ oz pineapple sherbet  
¾ oz mango sherbet  
¼ oz passion fruit sherbet  
½ oz falernum  
½ oz fresh lime juice

### Batavia Zombie

HK\$115

¾ oz Batavia Arrack Van Oosten  
¾ oz Appleton Estate V/X Rum,  
exclusive in Lobster Bar ex-  
sherry barrel  
¾ oz Gosling's Black Rum  
¾ oz Agung's Pletok Mix  
2 drops Angostura Bitters  
1 oz pineapple juice  
1 oz fresh lime juice  
½ oz Grande Absinthe

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1 oz = 30ml

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THE COCKTAIL

Digestivo

A cocktail or drink that is often served after a meal to aid digestion

Scottish Nightcap

HK\$105

1½ oz Talisker  
½ oz dark cacao  
¼ oz white peppermint  
2 dashes Angostura Bitters

Zacapa’s Old Fashioned

HK\$105

2 oz Ron Zacapa Rum  
3 dashes Angostura Bitters  
2 dashes Orange Bitters  
Orange and lemon zest

Peach and Honey

HK\$105

1 oz virgin honey  
2 oz peach brandy  
½ oz lemon sherbet  
¾ oz fresh lemon juice  
1 bar spoon plum water glycerin  
1 dash Angostura Bitters

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APOTHECARY

Agung’s Pletok Mix

Agung’s secret mix combining the Eastern and Southeast Asian flavours – inspired by a traditional Batavia drink that contains herbs, spices and sappan wood

Ratafia

A house-made fruit, herb or spice liqueur; or cordial flavoured with lemon peel and herbs in various amounts (nutmeg, cinnamon, clove, mint, rosemary, anise, etc.), typically combined with sugar

Shrub

A sweetened vinegar-based syrup, also known as drinking vinegar, infused with fruit juice (and at times herbs and spices)

Tincture

A homemade concentrated alcohol infusion used to pump up the flavour of thoughtfully crafted cocktails

Picaroon

A house-made fresh fruit syrup with the same portion of any kind of bitters; for example, the pomegranate picaroon is made with one cup of granulated sugar, pomegranate juice and Angostura Bitters

LBG Elixir

A clear, sweet-flavoured liquid extraction from neutral spirit macerated with herbs, spices and fresh fruit syrup

Falernum

A sweet syrup used in all Caribbean and tropical drinks. Contains flavours of almond, ginger, lime and/or cloves (alcoholic or non-alcoholic)

Barrel Aged Cocktail

A pre-mixed drink that is placed in barrels for a few weeks; the purpose is to change the cocktail’s character and flavour, mellowing the mix in the same way wines and distilled spirits are aged

Agave Nectar

A non-alcoholic agave-based syrup that works very well in place of simple syrup in certain cocktails

American Sherbet

A fruity flavoured frozen dairy product with a butterfat content between 1% and 2%

Orgeat Syrup

A homemade fresh roasted almond syrup

Turbinado Sugar

A sugar similar to brown sugar, also known as cane sugar or raw sugar

Sherry or Port Reduction

A thick and syrupy sauce with caramelised sugar obtained by heating sherry or port



## THE TEMPERANCE DRINK

Non-alcoholic Cocktails

Non-alcoholic beverages containing fresh juice, fruit, soda, cream or milk etc.

### Island Supreme

HK\$80

2 oz chilled pineapple juice  
2 oz fresh mango juice  
2 oz Les vergers Boiron passion  
fruit purée  
1 oz fresh lemon juice

### Hong Kong Lemonade

HK\$80

1 oz cranberry juice  
1 oz fresh orange juice  
 $\frac{3}{4}$  oz fresh ginger juice  
 $\frac{1}{2}$  oz yuzu juice  
Top up with Fever Tree lemonade

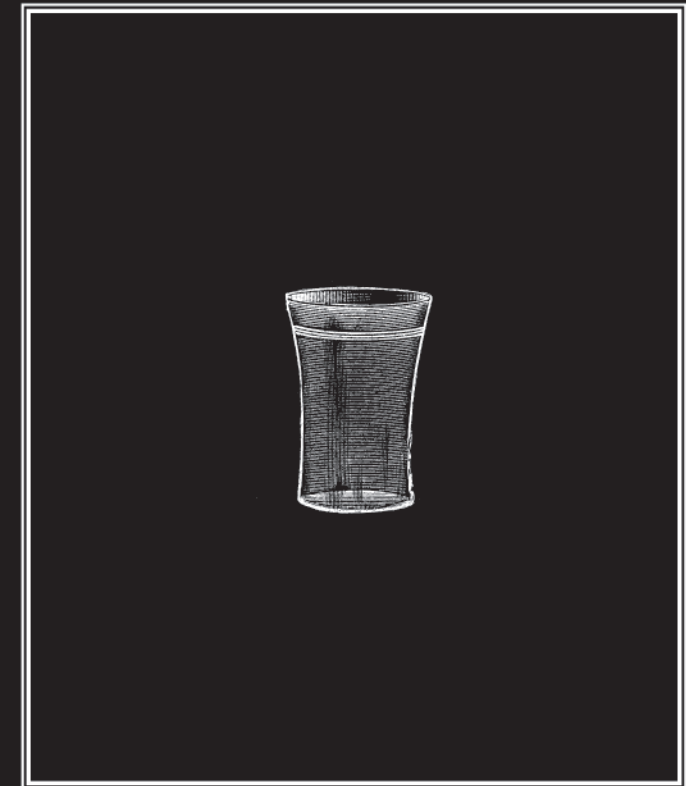
### Honey Mangolicious

HK\$80

1  $\frac{1}{2}$  oz fresh orange juice  
1  $\frac{1}{2}$  oz chilled pineapple juice  
1  $\frac{1}{2}$  oz fresh mango juice  
1 oz orange blossom honey  
1 large orange skin

1oz = 30ml

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Spirit

Vodka / Gin /  
Rum

THE SPIRIT

Vodka

Broadly, vodka is a neutral spirit produced from sugar-bearing materials such as grains, potatoes, molasses, beets, and a variety of other plants bottled between 80 and 110 proof. Rye and wheat are the classic grains for vodka, with most of the best Russian vodkas being made from wheat while in Poland they are made from a rye mash. Swedish and Baltic distillers are partial to wheat mashes. Molasses, a sticky, sweet residue from sugar production, is widely used for more common, commercial brands. American distillers use the full range of base ingredients.

The type of still – column or pot – has a profound effect on the vodka’s taste and character. Vodka from a pot still (the same sort used for cognac and Scotch whisky) will contain some of the delicate aromatics and flavours of the product from which it was produced. Vodka from a more “efficient” column still is usually a neutral, characterless spirit. Generally, vodka is not put in wooden casks or aged, but it can be flavoured or coloured with a wide variety of fruits, herbs, and spices.

	Per shot / bottle (HK\$)
<b>Grey Goose</b>	125 / 1,750
<b>Chopin</b>	120 / 1,680
<b>Beluga Silver</b>	195 / 2,730
<b>Beluga Gold</b>	285 / 3,990
<b>Snow Leopard</b>	100 / 1,400
<b>Ketel One (on the rail)</b>	90 / 1,260
45ml per shot	

THE SPIRIT

Gin / Genever

What few realise is that gin, in a simple form, is very much made with the same rules as a vodka infusion – it is a neutral spirit with added flavours. Two methods can be used: the first is compounded gin, a simple combination of neutral spirit with oils and extracts from juniper. The more artful, high-quality gins, however, are made in stills.

	Per shot / bottle (HK\$)
Hendrick’s	125 / 1,750
No. 3	105 / 1,470
Plymouth	105 / 1,470
Ungava	95 / 1,330
Martin Miller (on the rail)	90 / 1,170
45ml per shot	

Lobster Bar and Grill Gin Gallery

Citadelle Death’s Door Fords Genever G’Vine Monkey 47 Ransom Old Tom Brooklyn Sipsmith Small’s St. George Terroir The Botanist	<b>The Enhancer:</b> lemongrass, juniper berries, cardamom seeds, rosemary sprigs, rose buds, kaffir lime, pink grapefruit  <b>The Supplement:</b> East Imperial, Fever Tree, Fentimans
HK\$90 Per shot (45ml)	

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THE SPIRIT

Rum / Rhum / Ron

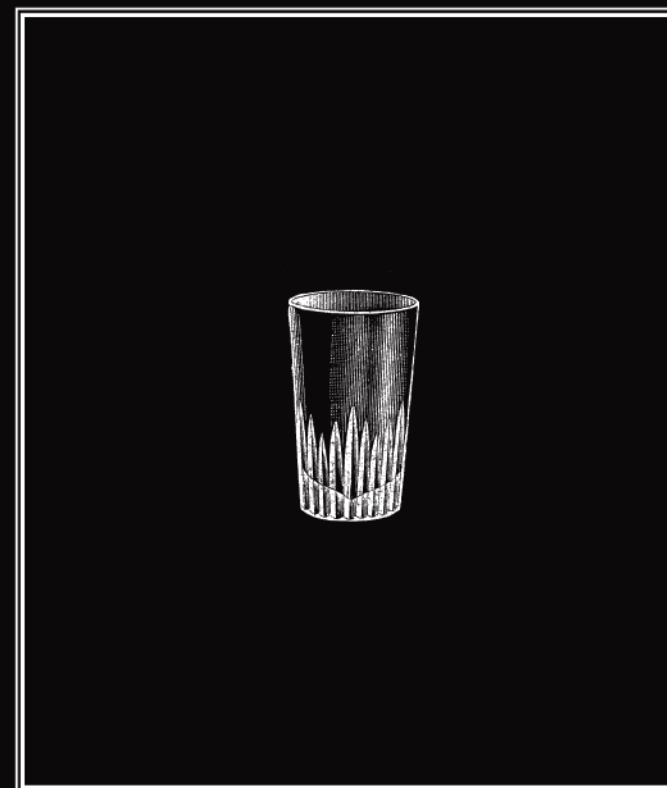
A distillate based on fermented sugar cane juice, syrup or molasses. Rum can be matured in wooden containers

	Per shot / bottle (HK\$)
Blackwell’s	95 / 1,330
Gosling black seal	95 / 1,330
The Kraken Black Spiced	125 / 1,750
 Pyrat XO Reserve	125 / 1,750
Plantation XO Barbados	125 / 1,750
English Harbour 10 YO	125 / 1,750
Damoiseau Special Reserve	145 / 2,175
 Plantation 3 stars	90 / shot
St Nicholas Abbey white	90 / shot
Denizen (on the rail)	90 / shot
45ml per shot	

Lobster Bar and Grill Rumbustion Selection

<b>Single Casks</b> <b>Samaroli Yehmon</b> Brasil 12 Year / 1999 Cuba 13 Year / 2003 Guyana Demerara Rum 17 Year / 1990 Jamaica Rum 18 Year / 2000  <b>Silver Seal</b> Caroni 14 Year / 1997 Trinidad 20 Year / 1991	<b>Vatted Casks</b> <b>Samaroli Yehmon</b> No Age 2011 Cuvée Year  Plantation Guyana 1999 Plantation Jamaica 2000 Plantation Grenada 2003
HK\$175 per shot (45ml)	

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Spirit

THE SPIRIT

Tequila

Tequila is a product of the sap of a plant known formally as the Weber Blue Agave – named after a German botanist who championed its quality as the core of tequila making.

There are 5 designated Mexican states in which Tequila can be made: Nayarit, Tamaulipas, Jalisco, Michoacán, and Guanajuato; but a majority of tequila originates in the town of Tequila itself in the state of Jalisco. In these areas, young agaves known as hijuelos are taken from mature plants while the unearthed spores are re-planted in the fields for 8 to 10 years until they mature. When ready for harvest, the enormous, pineapple-like plant is unearthed and de-spined before being sent for processing. At the factory, it is cooked for 36 hours until the cells in the heart (corazon) break down, converting the inherent starch to sugar.

The agave is, in turn, broken down, washed, and placed into steel tanks for fermentation. Once the alcohol is born, two common distillation cycles are undertaken. The final step involves diluting, bottling and resting in wooden barrels for flavour.

	Per shot / bottle (HK\$)
<b>Patron Silver</b>	105 / 1,470
<b>Don Julio Reposado</b>	225 / 3,150
<b>Don Julio Añejo</b>	245 / 3,430
<b>Jose Cuervo Platino (on the rail)</b>	90 / 1,350
<b>Jimador Selection</b>	
	Per shot (HK\$)
<b>ArteNOM 1580 Blanco</b>	105
<b>ArteNOM 1414 Reposado</b>	125
<b>ArteNOM 1146 Añejo</b>	175
<b>Don Julio 1942</b>	295
<b>Tequila Cabeza</b>	90
45ml per shot	

THE SPIRIT

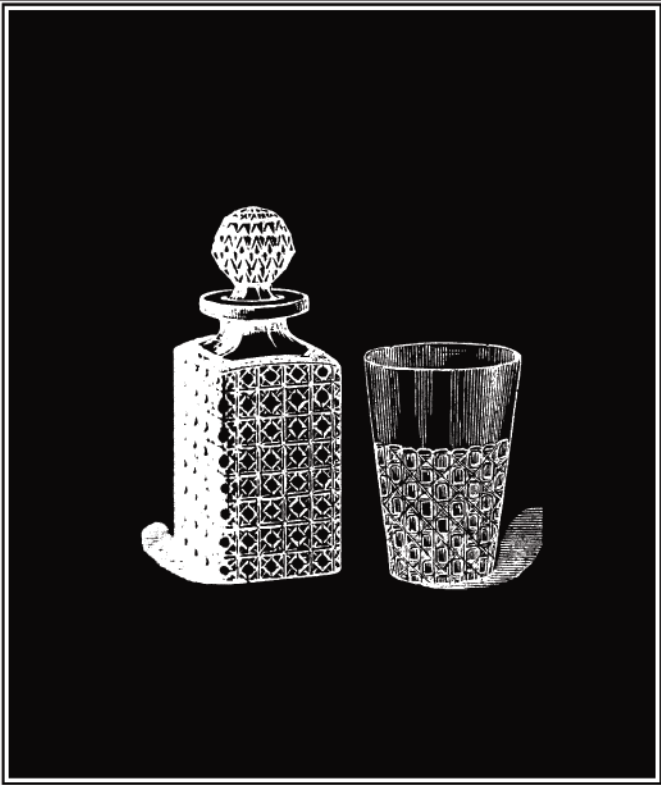
Mezcal

Mezcal is a distilled alcoholic beverage made out of the pulp of different agaves, which is called maguey in Mexico. The word mezcal comes from Nahuatl mexcalli metl and ixcalli, which means “oven-cooked agave”.

With tequila belonging to the family of mescal, there is much confusion over the difference between these two spirits. Tequila is, crucially, much like cognac: it can only come from one place and region. All other spirits of this style are “mezcal”; thus the confusion because all tequilas are mezcal but not all mezcals are tequilas.

	Per shot (HK\$)
Los Danzantes Joven	105
Los Danzantes Resposado	115
Los Danzantes Añejo	205
Mezcales de Leyenda Durango	115
Mezcales de Leyenda Oaxaca	125
Peloton de la Muerte (on the rail)	90
45ml per shot	

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Spirit

Whiskey /  
Whisky

## THE SPIRIT

Whiskey / Whisky

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Produced from a fermented grain mash that is usually aged in oak, whiskey has infinite varieties depending on the tradition, origin, and distillery. Despite the variances, all production starts with harvesting grains and grinding them at the distillery into a grist that is then mixed with warm water, yeast, and enzymes until fermentation sets in, creating what is known as the ‘wash.’ Quite beery in its make-up, this is then distilled and rested in oak barrels until blending or bottling time of the distiller’s choice.

### Basic Types

Rye whiskey made from at least 51% rye

Rye malt whiskey made from at least 51% malted rye

Malt whiskey made from a mash of 100% malted barley

Wheat whiskey made from a mash of at least 51% wheat

Bourbon whiskey made from at least 51 % to 79 % corn maize

Corn whiskey made from a mash of at least 80% corn (maize)

Tennessee whiskey – charcoal mellowing filtration

“There are only two rules for drinking whisky.

First, never take whisky without water,  
and second, never take water without whisky.”



- CHARLES MURRAY

THE SPIRIT

Bourbon

The name comes from a county in eastern Kentucky, thus named for the Bourbon kings of France who aided the American rebels in the Revolutionary War. Bourbon whiskey must contain a minimum of 51% corn, be produced in the United States, be distilled at less than 80% ABV (160 proof) and be aged for a minimum of two years in newly-charred barrels, although in practice virtually all straight whiskies are aged for at least four years. Three important label distinctions are “straight” aged the minimum 2 years; “small batch” for whiskeys bottled from a blend of select barrels; and finally, “single barrel” for whiskeys aged and bottled by the distiller’s choice from a single cask.

	Per shot / bottle (HK\$)
Baker’s 7 yrs	175 / 3,150
Basil Hayden’s 8 yrs	120 / 2,260
Bookers 6 yrs	200 / 3,800
Knob Creek 9 yrs	125 / 2,250
Maker’s Mark	105 / 1,890
Buffalo Trace (on the rail)	90 / 1,890
45 ml per shot	

Lobster Bar and Grill Small Batch
High West Campfire
Johnny Drum Private Stock
Michter’s Sour Mash
Noah’s Mill
Rowan’s Creek Bourbon
St. George Breaking and Entering
Willett Pot Still Reserve
HK\$105 per shot (45ml)

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THE SPIRIT

Rye and White Whisky

A spirit produced from at least 51% rye, distilled at no more than 160 proof, and aged in charred oak barrels at less than 125 proof. It arose when the settlers in the Mid-Atlantic States arrived and it became the favoured whiskey until the Prohibition Era, when white spirits gained favour for their ability to be “hidden” on one’s breath. A number of bourbon distilleries have now begun producing modern rye whiskies to meet the rising demand.

	Per shot / bottle (HK\$)
Michter’s	90 / 1,350
High West Double Rye	115 / 1,725
High West Rendezvous	125 / 1,875
45ml per shot	

White Whiskey and Moonshine
Georgia Moon Corn
Buffalo Trace – White Dog Rye Mash
HK\$90 per shot (45ml)

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THE SPIRIT

Tennessee

A relative of Bourbon, Tennessee must be made in the state of Tennessee and also be distilled at less than 160 proof with a minimum of 51% corn. The main difference of this whiskey is a filtration process known as Lincoln County, in which the alcohol is filtered through sugar maple charcoal before bottling. This imparts its signature roundness and more sensual flavour.

	Per shot / bottle (HK\$)
Jack Daniel's	105 / 1,890
Jack Daniel's single barrel	110 / 2,150
George Dickel	110 / 2,150
45ml per shot	

THE SPIRIT

Canadian Whisky

Primarily from corn or wheat, with a supplement of rye, barley, or barley malt, there are no government requirements when it comes to the percentages of grains in Canadian whisky. Aging is done in used oak barrels and most brands put out bottles aged four to six years. These whiskies are generally distilled at a higher proof, making them lighter and smoother than the American varieties, but also less emphatic in flavour.

Blended Canadian: mix (blend) of malted and un-malted grain due to the high share of rye in the mash, which is typical for Canadian whisky. The resulting product has a certain spiciness in taste.

	Per shot / bottle (HK\$)
Canadian Club	105 / 1,350
Crown Royal	110 / 2,150
Pendleton	110 / 2,150
45ml per shot	

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THE SPIRIT

Scotch Whisky

Scotch whisky must be made in a manner specified by the law. All Scotch whisky is originally made from malted barley. Commercial distilleries began introducing whisky made from wheat and rye in the late 18th century. Scotch whisky is divided into five distinct categories: single malt, single grain, blended malt (formerly called “vatted malt” or “pure malt”), blended grain and blended.

All Scotch whisky must be aged in oak barrels for at least three years. Any age statement on a bottle of Scotch whisky, expressed in numerical form, must reflect the age of the youngest whisky used to produce that product. A whisky with an age statement is known as guaranteed-age whisky.

The first written mention of Scotch whisky is in the Exchequer Rolls of Scotland, 1495. A friar named John Cor was the distiller at Lindores Abbey in the Kingdom of Fife

Single Malt

100% malted barley, one distillery, different regions, double or triple pot still distillation. The end product is rich in aroma. Maturation is mostly done in ex-sherry or ex-bourbon casks.

Vatted Whisky (Blended Malt)

Mix of different malts

Grain Whisky

Different kinds of grain (e.g. wheat), column still distillation, less aroma and flavour, mostly used in blends

Blended Whisky

Mix of malt and grain whisky

THE SPIRIT

Blended Scotch

A blend of 100% grain whisky and malt whisky. Generally, the higher quality the blend, the more malt whiskey is used. This category accounts for most whisky production.

Blended Scotch is made in three styles – standard, premium and deluxe. Standard Scotch has the lowest malt content, about 20 to 30% malt whisky in the blend; premium has up to 45% and deluxe has over 50%.

	Per shot / bottle (HK\$)
Chivas Regal 12 yrs	105 / 1,600
Compass Box Hedonism	145 / 2,175
J&B rare	90 / 1,440
Johnnie Walker Blue Label	340 / 5,120
King George V	750 / 12,000
Johnnie Walker Black Label (on the rail)	105 / 1,440
45ml per shot	

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THE SPIRIT

Single Malt

100% malted barley, one distillery, different regions, double or triple pot still distillation. The end product is rich in aroma. Maturation is mostly done in ex-sherry or ex-bourbon casks.

It can be a mix of malt whiskies from different years (the age statement on the bottle should give the age of the youngest spirit in the mix). The barley malt for Scotch whisky is first dried over fire that has been stoked with dried peat (a form of compacted grass and heather compost that is harvested from the moors). The peat smoke adds a distinctive smoky tang to the taste of the malt whisky.

	Per shot / bottle (HK\$)		Per shot / bottle (HK\$)
<b>HIGHLAND</b>		<b>LOWLAND</b>	
Dalmore 12 yrs	105 / 1,575	Auchentoshan 12 yrs	105 / 1,575
Glenmorangie 10 yrs	100 / 1,500	Bladnoch 1993	195 / 2,925
Oban 14 yrs	160 / 2,400		
<b>ISLAND</b>		<b>CAMPBELTOWN</b>	
<b>Jura</b>		Springbank 12 yrs	105 / 1,575
Isle of Jura 10 yrs	105 / 1,575	Cask Strength	
<b>Orkney</b>		Glen Scotia 1992	195 / 2,925
Highland Park 18 yrs	235 / 3,525		
<b>Skye</b>		<b>SPEYSIDE</b>	
Talisker 10 yrs	105 / 1,575	Glenfiddich 12 yrs	105 / 1,600
<b>Mull</b>		Glenfarclas 1972	715 / 10,725
Tobermory 10 yrs	95 / 1,425	1976	675 / 10,125
		1979	575 / 8,625
		1981	525 / 7,875
<b>ISLAY</b>		The Macallan, Sherry Oak	
Bruichladdich 12 yrs	105 / 1,575	12 yrs	115 / 1,725
Lagavulin 16 yrs	195 / 2,925	18 yrs	195 / 2,925
Laphroaig 10 yrs	110 / 1,650	25 yrs	470 / 7,050
Smokehead Black 18 yrs	205 / 3,075	30 yrs	875 / 13,125
		The Balvenie 12 yrs	110 / 1,650

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THE SPIRIT

Single Malt

SMALL BATCH LOBSTER BAR AND GRILL COLLECTION	
SINGLE MALT	
	Per shot (HK\$)
Macallan 1997, 15 yrs	145
Macallan 1992, 20 yrs - 131 Bottles	295
Glenrothes 1990, 21 yrs - 328 Bottles	245
Laphroaig 1998, 14 yrs - 311 Bottles	195
Tobermory 1996 15 yrs - 289 Bottles	155
SINGLE MALT - VATTED	
Ardbeg and Glenrothes Double Barrel Vating 10 yrs	120
Talisker and Craigellachie Vating 10 yrs	120
SINGLE GRAIN WHISKY	
Cambus Clan Denny 1987, 25 yrs	165
Port Dundas The Sovereign 1978, 35 yrs	245

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THE SPIRIT

Irish Whiskey

Dry, light, and made in a manner similar to Scotch whisky. The main difference is that there is no peat included in the process, creating a lighter style. There are two main categories: “single malt” and “blended”, with the same definitions as Scotch.

Top brands also specify “pure pot still” to mark a whiskey that is made from both malted and unmalted barley, resulting in a very unique spicy-smooth quality.

Styles of Irish Whiskey

Single malt Irish whiskey is made from 100% malted barley by a single distillery in a pot still.

Grain whiskey is particularly light in style. Made from corn or wheat, grain whiskey is produced in column stills.

Blended whiskey constitutes 90% of all Irish whiskey production. Jameson and Kilbeggan are two famous blended Irish whiskies.

Pure pot still whiskey is a blend of both malted and unmalted barley distilled in a pot still and is unique to Ireland.

Potcheen or Irish moonshine distillates don’t meet the age requirement to be labeled as Irish whiskey. Similar to American white dog, a new spirit that has seen little to no time in barrels. Knockeen Hills and Bunratty are the two popular brands.

	Per shot / bottle (HK\$)
John Jameson and Sons	95 / 1,440
John Jameson and Sons 18 Yrs	190 / 3,040
Tyrconnell 10 yrs Madeira Cask	105 / 1,575
Connemara Cask Strength	105 / 1,575
Tullamore Dew	105 / 1,575
45ml per shot	

All prices are in HKD and are subject to a 10% service charge

THE SPIRIT

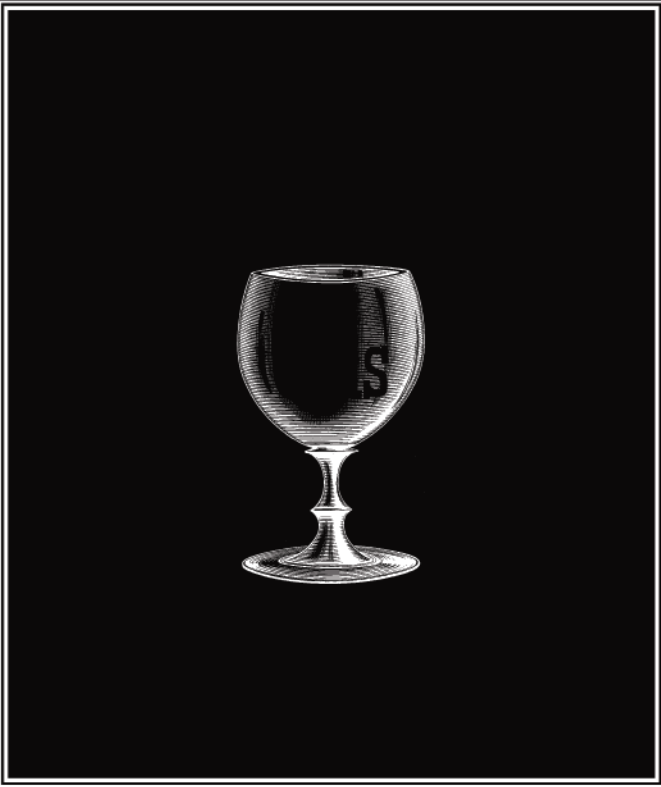
Japanese Whisky

Japanese whisky is typically made from malted and un-malted barley, with a fermentation to alcohol content of 7%, and double pot still distillation up to 65% to 70% abv. The maturation is done in ex-bourbon casks and casks made of Japanese oak.

SINGLE MALT		BLENDED	
	Per shot / bottle (HK\$)		Per shot / bottle (HK\$)
<b>Miyagikyo</b>		<b>Hibiki</b>	
10 yrs	205 / 3,280	12 yrs	195 / 3,120
12 yrs	275 / 4,400	17 yrs	225 / 3,600
15 yrs	325 / 5,200	21 yrs	350 / 5,600
<b>Shinshu</b> 10 yrs	195 / 2,925	<b>White Oak Akashi</b>	105 / 1,155
<b>Taketsuru Pure Malt</b>		<b>Nikka From the Barrel</b>	105 / 1,155
12 yrs	125 / 1,750		
17 yrs	245 / 3,920		
21 yrs	325 / 5,200		
<b>The Hakushu</b>			
12 yrs	205 / 3,280		
18 yrs	425 / 6,800		
<b>White Oak Akashi</b>			
15 yrs	355 / 3,905		
<b>Yamazaki</b>			
10 yrs	120 / 1,800		
12 yrs	135 / 2,160		
18 yrs	275 / 4,125		
<b>Yoichi</b>			
10 yrs	195 / 3,120		
12 yrs	275 / 4,400		
15 yrs	310 / 4,960		
20 yrs	520 / 8,320		

45ml per shot

All prices are in HKD and are subject to a 10% service charge



Spirit

Brandy / Cognac /  
Armagnac / Calvados

## THE SPIRIT

### Brandy

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A spirit made from fruit (juice, pulp or skin), brandy is one of the most popular alcoholic drinks in the world. The process involves pressing the fruit into liquid and storing it in large tanks while the yeast converts the sugars in the fruit fluid into alcohol. Once this is achieved, distillation begins; the product is laid to rest in oak casks and bottled.

### Types of Brandy

Brandy has several categories and types depending on its place of origin, the type of fruit used, and the methods applied. The main categories include:

**Grape Brandy** – distilled from grape juice that has been fermented or grape pulp and skin that has been crushed. The resulting spirit is aged in wooden casks. This process creates a liquid that is colourful, mellow and aromatic.

**Pomace Brandy** – minimally aged and with little to no contact with wood, common pomace brandies include Italian Grappa and French Marc. These brandies have a raw, lively taste, typical of the aromatic qualities of the grape used. They are made from the pressed skins, stems, and pulp traditionally leftover from winemaking.

**Fruit Brandy** - with Calvados as the best known of the type, this category also includes eau-de-vie (“water of life”) and other colourless fruit brandies. Generally, fruit brandies are distilled from fruit wines made from fermented fruit.

**Spanish Brandy** – made from a sherry-based distillate, this brandy is heavy and rich in character.

**Italian Brandy** – Known widely as grappa, Italian brandies are made from regional wine grapes. Traditionally produced in column stills, the obsession with grappa and the recent artisanal movement has also brought on the use of pot stills. Grappa is aged in oak for a minimum of one or two years, while some distillers may age it for eight or over ten years.

**American Brandy** – US brandy production roots back to the era of Spanish Missions in the 18th century. The movement has since spread through the Pacific Northwest where a number of boutique distilleries are now making eau-de-vie and even cognac-style brandies in pot stills.

THE SPIRIT

Cognac

Famed the world over, Cognac is a grape brandy made exclusively in the French region of the same name. It is double-distilled and aged in oak casks made traditionally from Limousin oak. French laws mandate that 90% of the grapes used in cognac production come from a blend of Ugni Blanc, Colombard, and Folle Blanche.

Classification/Regional Designation

**Grande Champagne** – grapes from the Grand Champagne Cru\* are considered the most sought after for cognac production thanks to the richness of their soil. It is designated that “Grande Champagne” must be made with 100% grapes from this area.

**Fine Champagne** – a blend of grapes from the Grand Champagne and Petit Champagne Crus in which the grapes from the Grande Champagne Cru must make up 50% of the blend.

**Fine Borderies** – made entirely from grapes originating from the Borderies Cru. Known for its lush, flowery aromatics.

**Fine Fin Bois** – made entirely from grapes of the Fin Bois Cru.

**Fine Bon Bois** - made entirely from grapes of the Bon Bois Cru.

\*Cru means “growth” or region of origin in French terminology

V.S.O.P. (Very Superior Old Pale)

A minimum of four years aging in the cask for the youngest cognac in the blend is required, with the industry average between 10 and 15 years

**Hennessy**  
**Remy Martin**  
HK\$105 per shot (45ml)  
HK\$1,680 per bottle

**X.O. (Extra Old)**  
This blend must be older than 10 years, but often older, with the industry average at 20 years. Other terms used include Napoleon, Vieux, or Vielle Reserve to imply its superior age.

**Camus**  
**Courvoisier**  
**Gaston**  
**Hennessy**  
**Hine**  
**Martell**  
**Remy Martin**  
HK\$250 per shot (45ml)  
HK\$3,750 per bottle

LOBSTER BAR’S COLLECTION

	Per shot / bottle (HK\$)
<b>Hennessey</b>	
<b>Paradis Extra</b>	800 / 12,800
<b>Martell l’Or</b>	1,800 / 28,800
<b>Remy martin</b>	
<b>L’age d’Or</b>	1,500 / 24,000
<b>Remy martin</b>	
<b>Louis XIII</b>	2,340 / 37,440
<b>Richard-Hennessy</b>	1,800 / 28,800

SMALL BATCH VINTAGE COGNAC SINGLE CASK

	Per shot (HK\$)
<b>Grande Champagne 1970</b>	575
<b>Petite Champagne 1976</b>	475
<b>Bois Ordinaries 1991</b>	275
<b>Fins Bois 1988</b>	375
<b>Bons Bois 1979</b>	425

45ml per shot

### THE SPIRIT

Armagnac

Often equalling cognac in quality, armagnac is actually the oldest type of grape brandy in France, dating back to the early 15th century. Made in Gascony, whose inland position has meant its popularity is less than Cognac, distillation takes place in the unique Alambic Armagnacais, a type of copper column still. The resulting brandy has a rustic, assertive character and aroma that requires additional cask aging to mellow it out.

Most Armagnacs are blends, but unlike cognac, single vintages and single vineyard bottling can be found. The categories of Armagnac are generally the same as those of cognac (V.S, V.S.O.P, X.O, etc.). Blended Armagnacs usually have a greater percentage of older vintages in their mix than comparable cognacs, making them a better value for the discerning buyers.

Armagnac production comes from a blend of:  
Ugni Blanc, Folle Blanche, Colombard and Baco 22A

#### CHÂTEAU DE LAUBADE - BAS ARMAGNAC

	Per shot / bottle (HK\$)
V.S.O.P	120 / 1,800
X.O	155 / 2,325
Extra Décanter	425 / 6,375

COMTE DE LAFITTE	
*** (3 stars)	90 / 1,350
Extra Vieil	125 / 1,875

LARRESSINGLE	
V.S.O.P	120 / 1,800
X.O	175 / 2,625

45 ml per shot

#### SMALL BATCH VINTAGE ARMAGNAC – SINGLE CASK

	Per shot (HK\$)
Domaine de Jaurrey 1984	275
Domaine du Pillon 1972	575
Domaine du Pillon 1974	475
Laberdolive “Les Sables Fauves”	275
Hors d’Age	

Domaine de Labarthe 1847 1,550

45 ml per shot

All prices are in HKD and are subject to a 10% service charge

### THE SPIRIT

Calvados

An apple brandy from Normandy, where the fruit grows rampant, Calvados is perhaps the most famous non-grape fruit brandy in the world.

All varieties are aged in oak casks for a minimum of two years. Though cognac-style terms such as V.S.O.P and Hors d’Age are frequently used on labels, they have no legal meaning.

	Per shot / bottle (HK\$)
A.O.C. sélection	105 / 1,680
Pommeau de Normandie	115 / 1,840
Pays D’Auge VSOP	115 / 1,840
Pays D’Auge (Pomme Prisonnière)	115 / 1,840
Hors D’Age A.O.C. Pays D’Auge	115 / 1,840

45ml per shot

#### Calvados Christian DROUIN

#### Lobster Bar and Grill Small Batch Vintage A.O.C. Calvados

	Per shot (HK\$)
A.O.C Vintages 1962	525
A.O.C Vintages 1963	495
A.O.C Vintages 1969	375
A.O.C Vintages 1974	310

45ml per shot

All prices are in HKD and are subject to a 10% service charge

THE SPIRIT

Eau de Vie

A general term for un-aged brandies made with fruit, an exploding category.

MASSENEZ (FRANCE)	
	Per shot / bottle (HK\$)
Framboise Sauvage	105 / 1,680
Mirabelle	105 / 1,680
Poire Williams	145 / 1,320
Studer - pflumli prune	105 / 1,680
45ml per shot	

SCHNAPPS (GERMANY)	
	Per shot / bottle (HK\$)
Pampelmuse - Grapefruit 21%	105 / 1,680
Apfel - Apple 21%	105 / 1,680
45ml per shot	

All prices are in HKD and are subject to a 10% service charge

THE SPIRIT

Grappa or Pomace Brandies

Minimally aged and with little to no contact with wood, common pomace brandies include Italian Grappa and French Marc. These brandies have a raw, lively taste, typical of the aromatic qualities of the grapes used. They are made from the pressed skins, stems, and pulps traditionally leftover from winemaking.

	Per shot / bottle (HK\$)
Grappa Amorosa di Settembre (Vespaiolo grapes)	175 / 1,925
Grappa Amorosa di Dicembre (Torcolato grapes)	175 / 1,925
Moscato (grape brandy)	175 / 1,925
Jacopo Poli - grappa sassicaia	285 / 4,560
45ml per shot	

All prices are in HKD and are subject to a 10% service charge



THE SPIRIT

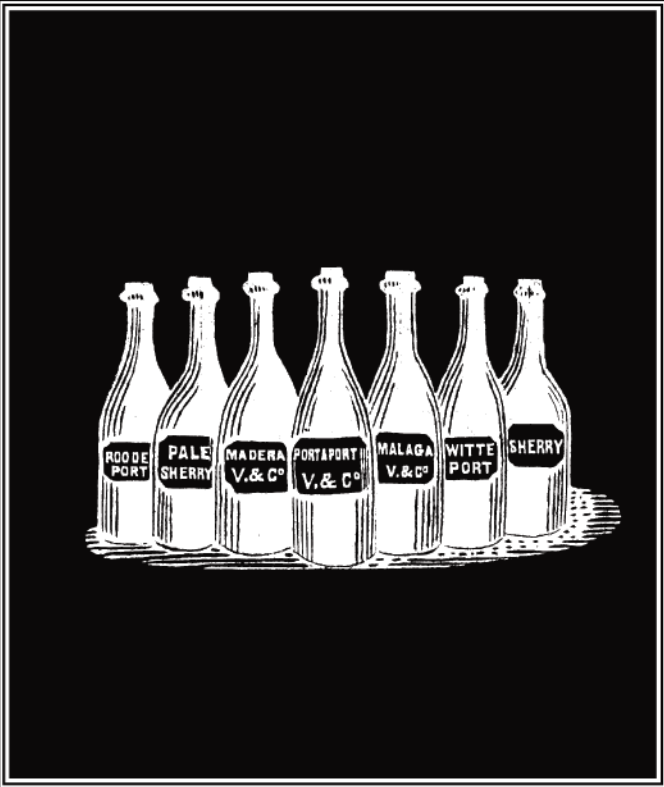
Liqueur

Sweet, colourful and rich in flavour, liqueurs are sweetened spirits that generally contain between 20% and 40% of sugar. They can be made with any base spirit such as vodka, rum, or gin. They are, in turn, flavoured with combinations of dozens and sometimes more juices, flowers, roots, peels, seeds and spices.

They can be produced through maceration (immersion in a base spirit), infusion (heating the flavourings with the base spirit over several days), percolation (heat or cold flavouring techniques with flavour imparted through ingredients in a sieve) or distillation.

	Per shot (HK\$)
Domaine de canton ginger	95
Grand Marnier cordon rouge	105
Grand Marnier cuvée du cent cinquenaire	165
Commonwealth quinine	95
Herbsaint	90
45ml per shot	

All prices are in HKD and are subject to a 10% service charge



Aromatised

Bitters / Anisette /  
Vermouth / Quinquina

## AROMATISED

### Bitters

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Bitters is an intense infusion made with copious amount of spices, herbs, roots, barks over a long time until the flavour is correct. When done, the liquid is separated from the solids, then slightly sweetened or diluted depending on the recipe.

**Aperol**

**Campari**

**Amaro Averna**

**Cynar**

**Amaro Montenegro**

**Amaro Ramazzotti**

**Fernet branca**

**Branca Menta**

HK\$95 per shot (45ml)

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All prices are in HKD and are subject to a 10% service charge

AROMATISED

Anisette, Absinthe

Absinthe is made by the addition of flavourings to a neutral spirit, not unlike infused vodka or gin. The neutral spirit, usually made with grapes, is flavoured ideally through distillation. It then goes through a second maceration period with herbs, then diluted with water before bottling. This imparts its traditional green colour.

As a spirit, absinthe is generally flavoured with anise and a variety of herbs such as hyssop, grand wormwood, fennel, angelica root, coriander, veronica, and juniper. Many others can, and in modern times do, include different variants.

ANISETTE	
	Per shot (HK\$)
Effe Raki	90
Henri-Bardouin Pastis	95
Ricard	105
ABSINTHE	
La Fée Parisienne Absinthe	120
Lucid Absinthe Superieure	120
Mythe Absinthe Traditional	120
St. George Absinthe verte	135
45ml per shot	

All prices are in HKD and are subject to a 10% service charge

AROMATISED

Vermouth or Aromatised Wines

Vermouth is an aromatised fortified wine flavoured with various botanicals such as roots, barks, flowers, seeds, herbs and spices. The modern version of the beverage was first produced in 1757 in Turin, Italy. It was being consumed as a medicinal libation until the later 19th century when it became an important ingredient in many of the first classic cocktails such as the Martini, Manhattan and Negroni.

Carpano Antica Formula
Mancino Secco
Mancino Bianco Ambrato
Mancino Rosso Amaranto
HK\$90 per shot (45ml)

All prices are in HKD and are subject to a 10% service charge

## AROMATISED

### Quinquina

A variant of the aperitif wine that is a cousin of vermouth, quinquina takes its name from the historical addition of Peruvian Chincona bark – ‘quina’ in the native tongue – which is also the origin of the beloved 18th century malarial drug quinine. Dubonnet and Lillet are the best-known in this category.

**Cocchi Americano**

**Dubonnet**

**Lillet Blanc**

**Lillet Rouge**

HK\$90 per shot (45ml)

All prices are in HKD and are subject to a 10% service charge



Fortified Wine

Pineau / Port /  
Sherry / Madeira

**FORTIFIED WINE**

Pineau des Charentes

Pineau des Charentes is a fortified wine (mistelle or vin de liqueur) made from a blend of lightly fermented grapes and cognac eau-de-vie.

	Per shot (HK\$)
<b>Plessis</b>	105
<b>Beaulon Blanc 5 yo</b>	125
<b>Beaulon Rouge 10 yo</b>	135
<b>Beaulon Ruby 18 yo</b>	155
50ml per shot	

All prices are in HKD and are subject to a 10% service charge

FORTIFIED WINE

Port

Port is a fortified wine where brandy is added during the early stages of the fermentation process. The result is a sweet, viscous wine often termed ruby (aged in steel containers) and tawny (aged in oak).

Grahams Fine White Port		
Grahams Fine Ruby Port		
Grahams Fine Tawny Port		
HK\$95 per shot (50ml)		
Vintage	Port	Per shot / bottle (HK\$)
1991	Dow's	275 / 3,575
1977	Dow's	375 / 4,875
1970	Dow's	425 / 5,525
1966	Dows	575 / 7,475
2000	Taylor's	315 / 4,095
1980	Taylor's	345 / 4,485
1997	Graham's	285 / 3,705
1983	Graham's	375 / 4,875
1980	Graham's	395 / 5,135

All prices are in HKD and are subject to a 10% service charge

FORTIFIED WINE

Sherry

Originating near the shipping town of Jerez, Spain, sherry has brandy added during the final stages of fermentation, imparting a wide range of styles, aromas, and textures depending on how they are aged. These include fino (very dry), Manzanilla, oloroso (aged for a long time), and amontillado (a rich sherry aged with a specific yeast).

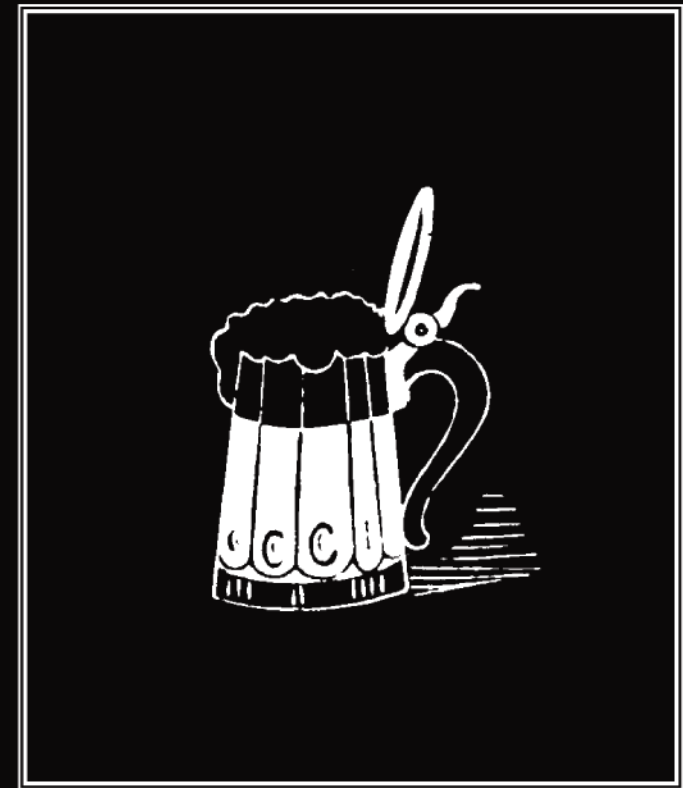
Dry Sack Medium Dry Sherry	
Harvey's Bristol Cream Sherry	
Tio Pepe Dry Sherry	
HK\$95 per shot (50ml)	
Valdespino	Per shot / bottle (HK\$)
"Fino" Inocente Single 8 Y.O	100 / 1,300
Amontillado "Tio Diego" 15 Y.O	115 / 1,495
Pedro Ximenez "El Candado" 17 Y.O	125 / 1,625
Oloroso 1842 Solera 20 Y.O	135 / 1,755

Madeira

Madeira is a long-aging Portuguese wine from the Madeira Islands with a variety of styles.

		Per shot / bottle (HK\$)
Blandy's Rainwater Medium Dry		95 / 1,235
Blandy's 5 Years Malmsey		105 / 1,365
Blandy's 10 Years Malmsey		115 / 1,495
50ml per shot		

All prices are in HKD and are subject to a 10% service charge



Beer / Soft

THE BREW

Beer

An alcoholic beverage produced by the saccharification of starch and fermentation of the resulting sugar. The starch and saccharification enzymes are often derived from malted cereal grains; most commonly malted barley and malted wheat. Most beer is also flavoured with hops, which adds bitterness and act as a natural preservative, though other flavourings such as herbs or fruit may occasionally be included.

The preparation of beer is called brewing.

<b>DRAUGHT</b> HK\$85
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Carlsberg

Lobster Bar Classic Ale

Lobster Bar Seasonal

Young Master Rye Old Fashioned

<b>BOTTLE</b> HK\$70
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San Miguel – Pilsner

Kirin – Lager

Hoegaarden – Wheat

White Hawk – India Pale Ale

Budvar – Pilsner

All prices are in HKD and are subject to a 10% service charge



PURITY

H2O / Soft / etc...

WATER

Hildon sparkling  
Hildon still

330ml / 750ml

HK\$70 / HK\$85

SOFT DRINK   HK\$70

A beverage that typically contains water (often, but not always, carbonated water), usually a sweetener and flavouring agent.

It is usually sweetened with sugar, high-fructose corn syrup, fruit juice, sugar substitutes (in the case of diet drinks).

JUICE

Fresh   HK\$85

Chilled   HK\$70

All prices are in HKD and are subject to a 10% service charge

THE CLOSING

I would like to dedicate this menu to all my guests in Lobster Bar and Grill. This entices me as it broadens myself in a few areas, and grants me an opportunity to share my passion and knowledge in bartending and mixology to my friends.

I look forward to sharing many more great ideas of craft spirits and handcrafted cocktails with you.

So sit back and enjoy!

Agung Prabowo

THE TEAM

Agung Prabowo – Bar Manager

*“Bartending is my passion and hobby; it is my way of life.”*

Joe Villanueva – Assistant Bar Manager

*“I personally take the chef’s creations as part of my inspiration for crafting cocktails behind the bar.”*

Catherine Yeung – Bar Supervisor

*The sweet tooth*

Gerry Olino – Cocktailian

*“Quality brand spirits, fresh fruits and herbs, good balance makes perfect cocktails.”*

Jovy Chau – Cocktailian

*The new kid on the block at Lobster Bar and Grill*

THE CREDITS

Serhan Kusaksizoglu, AKA “Charly” – Director of Corporate Projects - Bar and Concepts of Shangri-La Hotels and Resorts

Jurgen Deibel – Deibel Consultants, master of spirit knowledge



### Agung Prabowo

Lobster Bar and Grill – Bar Manager

Originally from Jakarta, Agung Prabowo knew from the age of 18 that he wanted to make working in bars his profession. He started as a junior bartender and has been progressively working his way up. He moved to Hong Kong in 2007 to further his career, and has worked at The Landmark Mandarin Oriental's MO Bar, Lily and Bloom, and the W Hotel. In 2012 he accepted the position of Bar Manager at Lobster Bar and Grill of Island Shangri-La, Hong Kong. He is most enthusiastic about the art of cocktails.

*“Bartending is my passion and hobby; it is my way of life.”*