

BIBO

OUR BAR TEAM TOOK YOU ON A JOURNEY THROUGH THE 7 MAJOR TRANSPORTATION POINTS OF HONG KONG DURING THE 30'S, EACH STOP HAS ITS OWN STYLE AND CHARACTER.

BUSINESS DISTRICT

(PRE PROHIBITION)

CANTON BAZAAR

\$180

NOW BETTER KNOWN AS CENTRAL, CANTON BAZAAR WAS THE FIRST BUSINESS TRADING PLACE IN HONG KONG. A PERFECT BLEND OF TANQUERAY 10 GIN AND YELLOW VEP CHARTREUVE SERVED OVER A CLARIFIED GRAPEFRUIT JUICE ICE BALL.

- 25° MARTINI

\$250

IT IS SO STRONG THAT YOU ARE ONLY ALLOWED TO ORDER TWO OF THESE MARTINIS. TRY IT... YOU WON'T REGRET IT. UNSTIRRED 2013 CITADELLE GIN SERVED AT - 25° WITH A TOUCH OF LAVENDER INFUSED DOLIN DRY.

BROOKLYN

\$150

A 1900'S TWIST TO THE MANHATTAN, A MUST TRY FOR ALL WHISKEY LOVERS. A BALANCED BLEND OF 12 YO CANADIAN CLUB RYE WHISKEY. SOFTENED WITH DOLIN DRY. FINISHED WITH A HINT OF PICON AND MARAÏCHINO LIQUEUR.

BIBO

RED LIGHT DISTRICT

(DISCO ERA)

TONOCHY CUP

\$180

NAMED AFTER THE FIRST DISCO CLUB BUILT IN WAN CHAI IN THE EARLY 1900'S.

A GENEROUS PORTION OF TANQUERAY 10 GIN, BALANCED WITH LEMON AND AMARO NONINO, SWEETENED WITH CRÈME DE VIOLETTE AND RHUBARB ROSEHIP CORDIAL.

HA WAN GROG

\$200

INSPIRED FROM THE DIVERSE AND EVER GROWING WAN CHAI DISTRICT, HA WAN IS ITS ORIGINAL NAME MEANING HALF BAY.

FOR ALL DESERT LOVERS THIS IS A MUST TRY. WE BLEND PIERRE FERRAND COGNAC WITH KOKO KANU COCONUT RUM, SOFTENED WITH HOMEMADE ROSEMARY AND AMER PICON CUSTARD.

TOM COLLINS

\$150

CREATED IN THE 60'S DURING THE DISCO CRAZE THE TOM COLLINS MADE HIS POPULARITY IN THE HIGHER END VENUES OF THE TIME.

RANDOM OLD TOM GIN IS PERFECTLY MATCHED WITH OUR HOMEMADE GOMME SYRUP, LEMON JUICE AND FINALLY CHARGED WITH FEVER TREE SODA WATER FOR A REFRESHING KICK.

BIBO

VICTORIA PEAK

(POST PROHIBITION)

AUSTIN ARM& COOLER \$230

THIS WAS THE NAME OF THE FIRST HOUSE BUILT ON THE PEAK BACK IN THE 1800'S AS WELL AS THE NAME OF THIS AREA AT THE BEGINNING OF THE BRITISH COLONY. SOPHISTICATED 17YO HIBIKI, SHAKEN WITH ST GERMAIN AND GREEN VEP CHARTREUSE, FINISHED WITH RUINART BLANC DE BLANC.

D1 & T \$200

FOR ALL YOU G&T LOVERS OUT THERE, YOU MUST TRY OUR SIGNATURE GIN AND TONIC. DELICIOUS BLEND OF UNDILUTED FROZEN D1 GIN WITH BERGAMOT, HONEY AND OUR HOMEMADE TONIC WATER.

LETHAL INCARNATION \$180

CAME 2ND RUNNER UP AT THE HAVANA COMPETITION LAST YEAR IN HONG KONG. A PERFECT DIGESTIVE DRINK OR LATE NIGHT TIPPLE. TONKA BEAN INFUSED HAVANA 7YO MIXED WITH AMER PICON, SWEDISH PUNCH, SLIGHTLY SWEETENED WITH VANILLA SYRUP AND FINALLY LAYERED WITH A THIN LIGHTLY WHIPPED CREAM.

BIBO

BANDIT'S POTT

(PUNCH AND SHARING)

COFFIN VARNISH

\$888

DISCOVERED BY PIRATES AND GIVEN AS A CURE TO SAILORS THIS PUNCH IS LIKE NO OTHER. IT IS AS DELICIOUS AS IT IS DANGEROUS.

MADE OF CALVADOS INFUSED WITH TONKA BEANS, DOLIN WHITE AND TOPPED WITH RUINART BLANC DE BLANC.

FISH HOUSE PUNCH

\$780

CREATED IN 1734 AT THE FISHING CLUB IN PHILADELPHIA, THE FISH HOUSE PUNCH HAS STRONG POLITICAL ASSOCIATIONS.

AN HISTORICAL BLEND OF GOBLING BLACK SEAL RUM, HENNESSY VSOP AND BITTER TRUTH PEACH BRANDY, ALL BALANCED WITH LEMON JUICE, SUGAR AND ARTESIAN WATER.

BIBO

THE DARK SIDE

(ARTEMISIA ABSINTHIUM)

EL COCO'S REVIVAL

\$130

INSPIRED IN DON FACUNDO BACARDI DE MABBO'S LEGACY, WE CREATED THIS DRINK TO HONOR THE ROOTS OF BACARDI IN CUBA.

A PERFECT BLEND OF BACARDI SUPERIOR AND OAKHEART BACARDI STIRRED WITH VANILLA ABSINTHE AND BLACK WALNUT BITTERS.

DR. ORDINAIRE'S ELIXIR

\$220

THE ABSINTHE RECIPE WAS CREATED BY DR. ORDINAIRE IN 1792 IN RURAL FRANCE. SHORTLY AFTER THE FRENCH REVOLUTION, HE TRAVELED AROUND THE VAL DE TRAVERSO ON HIS FAITHFUL HORSE ROCKET AND SOLD HIS ABSINTHE INITIALLY AS AN ALL-PURPOSE CURE-ALL, A 136 PROOF ELIXIR.

OUR OWN DR. ORDINAIRE'S ELIXIR IS MADE OF GYNE, GENTIAN, A DASH OF YUZU AND ABSINTHE. IT IS FINISHED WITH RUINART BLANC DE BLANC CHAMPAGNE.

CHRYSANTHEMUM COCKTAIL

\$150

TAKEN FROM THE LEGENDARY SAVOY COCKTAIL BOOK PUBLISHED BY HARRY CRADOCK.

A LOW ALCOHOL COCKTAIL CONSISTING OF DRY DOLIN VERMOUTH, DOM BENEDICTINE AND A FEW DASHES OF ABSINTHE.

BIBO

ISLANDS DISTRICT

(TIKI STYLE)

CHANNEL ROCK SLING

\$170

NAMED AFTER THE ISLAND THAT BECAME BEST KNOWN FOR HAVING ONE OF THE WORLD'S CRAZIEST LANDING STRIPS, KAI TAK!

BRACE YOURSELF FOR THIS REFRESHING BLEND OF ZUBRONKA VODKA, FRESH PEAR JUICE AND GREEN APPLE LIQUOR, ALL BALANCED OUT WITH YUZU JUICE AND CHARGED WITH FEVER TREE GINGER BEER.

BAHAMA MAMA

\$190

IN TRUE TIKI STYLE, BAHAMA'S MAMA IS A CLASSIC DRINK COMING STRAIGHT FROM THE CARIBBEAN. MORE POTENT THAN MOST DRINKS, IT IS NOT FOR NOVICE DRINKERS.

TRY THE TROPICAL MIX OF GOBLING OVER-PROOF RUM, HAVANA 7 YO. ORANGE JUICE AND PINEAPPLE JUICE, FINISHED WITH A HINT OF COFFEE LIQUOR.

KONG KOLA

\$190

TAKEN FROM THE CUBA KOLA, IT IS A PERFECT MATCH BETWEEN THE TROPICS AND EUROPE.

A SUBTLE BLEND OF KALAMANDI JUICE, WITH GOBLING BLACK BEAL OVER-PROOF RUM, BLACK PEPPER INFUSED HAVANA 7 YO. FRESH ORANGE JUICE, A-GRADE MAPLE SYRUP AND A DASH OF PERNOD.

BIBO

WHITTY STREET DEPOT

(COCKTAIL REVIVAL)

CRYSTALLIFOLIA

\$200

IS A NATURAL PHENOMENON THAT HAPPENS IN EARLY WINTER, BETTER KNOWN AS THE FROSTED FLOWER.

TRY OUR NATURAL MIX OF RANDOM OLD TOM GIN SHAKEN WITH APPLE- ELDERFLOWER CORDIAL AND LIME, CHARGED WITH SODA WATER AND GARNISHED WITH A FLOAT OF HOMEMADE ROSEMARY AND BEEFEATER 24 GIN SORBET.

WIDOW'S KISS

\$150

BUILT UPON THE HEADY FOUNDATION OF CALVADOS, AND WITH THE COMPLEX AROMATIC FIREPOWER OF NOT ONE, BUT TWO VENERABLE HERBAL LIQUEURS, THE WIDOW'S KISS IS A DRINK TO NEEDLE INTO. IN HIS BOOK, HAIGH CALLS THE WIDOW'S KISS THE MOST EVOCATIVE DRINK EVER, A COCKTAIL SUITED FOR LATE FALL EDGING TOWARD WINTER. GENEROUS SERVING OF CALVADOS BLENDED WITH DOM BENEDICTINE AND GREEN CHARTREUSE WITH A BEAUTIFUL ANGOSTURA BITTER FINISH.

B24 MARTINEZ

\$220

INSPIRED FROM THE CLASSIC COCKTAIL THE MARTINEZ, THE B24 MARTINEZ REPRESENTED HONG KONG IN THE BEEFEATER GLOBAL FINALS IN LONDON 2 YEARS AGO. A COMPLEX BLEND OF BEEFEATER 24 GIN WITH LATE HARVEST SAUVIGNON BLANC AND HONEYCOMB REDUCTION BALANCED OUT WITH A DRY VERMOUTH BLEND INFUSED WITH LAVENDER TEA.