



Sparkling Wine

Sorelle Bronca, Prosecco NV, Modì, Treviso, DOC, Italy

Red Wine

Clos Henri Petit Clos, Pinot Noir, Marlborough, New Zealand, 2019
Light-bodied & dry

Castello di Querceto, Chianti, DOCG, Tuscany, Italy, 2019
Medium-bodied

White Wine

Martinborough Vineyards Te Tera, Sauvignon Blanc, Marlborough, New Zealand, 2020
Light-bodied & dry

Wente Morning Fog, Livermore Valley, Chardonnay, USA, 2019
Full-bodied & rich

Cocktail

Aperol Spritz
Aperol, Prosecco, soda water & orange

Bee's Dream
Tanqueray Gin, chamomile cordial, cardamom, honey, lemon & pineapple

Comfortably Numb
Vanilla pods-infused Ketel One Vodka, lychee liqueur, Sichuan pepper honey & lime

Sweet Wine

Donnafugata, Zibibbo, Passito Di Pantelleria DOC 'Ben Ryé'
Late harvest grapes; 50ml per glass

Two glasses | HK\$238

Three glasses | HK\$338

Sommeliers Recommendation

Martinborough Vineyards Te Tera, Sauvignon Blanc, Marlborough, New Zealand, 2020 *HK\$768*
Tasting Note: Dry, notes of citrus and gooseberry with a long finish

Chateau Ste. Michelle, Riesling, Columbia Valley, U.S.A, 2020 *HK\$788*
Tasting Note: Bright flavours of white peach, green apple with subtle mineral notes and floral aromas

Castello di Querceto, Chianti, DOCG, Tuscany, Italy, 2019 *HK\$768*
Tasting Note: Cherry notes enriched by blackcurrant and blueberry aromas

All prices are subject to 10% service charge



Moon Terrace Menu

Available Monday to Sunday & Public Holidays 3:00pm – 7:00pm

點心拼盤

*麻辣鳳尾蝦餃、泡椒蝦餃、
碧綠桃膠素菜餃及攪角雪魚餃*

Dim Sum Platter

*Ma la Sichuan prawn dumpling,
Pickled pepper har gau,
Seasonal vegetable & peach gum dumpling,
Steamed cod with black olive dumpling
HK\$218*

黑椒和牛酥

*Wagyu beef puff with black pepper
HK\$98*

紫椰菜米網卷

*Fried purple cabbage & vegetables in rice paper wrap
HK\$68*

海皇脆筒

*Hutong prawn roll - light crispy roll
with prawns and scallops
HK\$88*

鴨肉一口脆

*Spicy duck & walnut in crispy crust
HK\$68*

香酥脆茄子

*Crispy eggplant tossed with fermented beans
HK\$88*

椒鹽豆腐 (V)

*Fried bean curd with salt and pepper (V)
HK\$88*

山城辣子雞

*Sichuan chilli peppered chicken
HK\$98*

孜然牛柳粒

*Sautéed beef tenderloin with fennel seeds
HK\$198*

黑毛豬叉燒

*Honey-glazed barbecue Iberico pork
HK\$238*

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Please let your server know if you have any dietary restrictions and/or food allergies