



ARTISAN LOUNGE

WINE & SNACKS LIST

CHAMPAGNE

	Glass	Bottle
FRANCE Champagne Blend Perrier-Jouët Grand Brut Yellow Fruit, Smoke, Roasted Nuts, Light Honey, Mild-light Body	\$158	\$880



SNACKS

Artisan Canapé Platter	\$148
Balik Salmon Cubes	\$280
Wagyu Beef Cubes with Pickles	\$250
Charcuterie Platter	\$208
Chilli Shrimp Nachos	\$120
Cheese Potato	\$98

FRANCE Champagne Blend Louis Roederer New Label "Collection 242" White fruit, Acacia Blossom, Roasted Hazelnut Light Body	/	\$880
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WHITE

	Glass	Bottle
AUSTRALIA Chardonnay Giant Steps, Yarra Valley 2012 Yellow fruit, buttery, oaky Medium Body	\$118	\$578

RED

	Glass	Bottle
FRANCE Syrah Blend – Rhone Valley Chateau La Nerthe "Les Cassagnes" Rhone 2019 Red fruit, Black fruit, Peppery Full Body	\$118	\$600

	Glass	Bottle
ITALY Pecorino Madonna Terre Aquilane Pecorino IGT Giulia IGT, Abruzzo 2020 Stone fruit, citrus, minerality Light-Medium Body	\$138	\$668

	Glass	Bottle
ITALY Sangiovese – Chianti Classico Fonterutoli, Tuscany 2019 Red fruit, Black fruit Medium Body	\$138	\$700

	Glass	Bottle
GERMANY Riesling – Mosel Max Richter, Spatlese Brauneberger Juffer Sonnenuhr 2018 Tropical fruit, Stone fruit, Honey Medium – Full Body	\$138	\$700

	Glass	Bottle
FRANCE Cabernet Blend – Bordeaux Chateau Labegorce, Margaux 2017 Black fruit, Tobacco, Leather Medium Body	\$168	\$850

	Glass	Bottle
NEW ZEALAND Sauvignon Blanc – Marlborough Dog Point, "Section94" 2014 Stone fruit, Honeysuckle, Smokey Medium Body	\$158	\$750

	Glass	Bottle
FRANCE Pinot Noir – Burgundy Domaine de la Vougeraie, Savigny-les-Beaune 1er Cru "Les Marconnets" 2018 Red fruit, Floral, Soft Tannin Light – Medium Body	\$178	\$880

Happy Hour: 5pm to 8pm everyday with 20% off, please check with our team for more details

All prices are subject to 10% service charge

另加一服務費



ARTISAN
LOUNGE

COCKTAIL & MOCKTAIL

SIGNATURE COCKTAILS

Sensory imagination journey amused by a scenic sensory, artisanal cocktails and distinct flavours, take you on a tour to different times and places.

MUSEA Negroni Earl Grey Infused Vodka, Vermouth Bianco, Cacao, Honey	\$158	Stone Slabs Tropical Island Rum, Mancino Bianco, Soy Milk, Homemade Ginger Syrup, Sesame Paste, Bitters	\$138
Nox Gin, Champagne, Yellow Chartreuse, Mancino Bianco, Honey, Bergamot Puree	\$158	Words Gin, Elderflower Liqueur, Bergamot Puree, Soda, Cucumber, Homemade Jasmine Syrup	\$128
Mirage Bourbon, Apricot Brandy, Disaronno, Homemade Lemongrass Syrup	\$138	Muses Vodka, Grapefruit Juice, Lemon Juice, Salted Caramel Syrup, Strawberry Puree, Kumquat	\$128
Emperor Vodka, Bergamot Puree, Umami Bitters, Tangerine Chinese Fen-Chiew White Wine, Homemade Jasmine Syrup	\$138	Zen Purple Sake, Yuzu Liqueur, Elderflower Liqueur, Lime Juice, Yuzu Bitters	\$128

MOCKTAILS

Unique floral series of non-alcoholic drinks inspired by the bright bloom. Have a sip of the summer breeze.

Hong Dou Sha Red Bean Puree, Heavy Cream, Dried Aged Tangerine Peel, Espresso	\$108	Rosy Souffle Rose Syrup, Cherry Blossom Form, Strawberry Puree, Cranberry Juice	\$188
Passiflora Passionfruit Puree, Lemongrass Syrup, Yuzu Honey, Mint Leaves, Lemon Juice, Soda	\$98		

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FESTIVE SPECIAL COCKTAIL

In celebration of Hong Kong's biggest Fashion and art celebration of the year - Savoir-Faire: The Mastery of Craft in Fashion, Artisan Lounge debuts a cocktail adventure for your Christmas celebration.

The Bold Step Fok Hing Gin, Honey, Lime , Passionfruit, Basil	\$158	Fairy Rum, Coconut Liqueur, Coconut Milk, Pineapple Juice, Champagne	\$158
Floral & Forest Vodka, Elderflower Liqueur, Lime, Jasmine, Pineapple Juice, Cucumber	\$158	Delicate Craft Fok Hing Gin, PX Sherry, Apple Juice, Lemon Juice, Vanilla Syrup	\$158
Red Glow Tequila, Sake, Cranberry Juice Lemon Juice, Raspberries, Rosemary	\$158		

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