



WELCOME TO PACIFIC BAR

~Our Story~

The Pacific Bar team will take you on a trip down memory lane, to bring back the lost classics where forgotten stories are brought back accompanied by awe inspiring views of the harbor and city.

Our philosophy is to offer exceptional, classic cocktails made to perfection.

Enjoy your time with us!

Geisha Bloom

Genmaicha Infused Beefeater Gin | Sake | Yuzu Juice |
Sakura Liqueur

Jardin

Beefeater Gin | Poire Williams Pear Brandy | Lillet | Pear | Bitters

Mandarin Oasis

Pu-Erh Infused Ballantine's Whisky | Sun-dried Tangerine Peel Bitters |
Chrysanthemum & Rose Infused Mei Kuei Lu Chiew (Chinese Wine) |
Mandarin

Purple Haze

Pandan Leaves Infused Beefeater Gin | Fresh Lime Juice |
Homemade Butterfly Peas & Lemongrass Tonic

Scent Of Fall

Sous-vide Chrysanthemum Beefeater Gin | Green Chartreuse | Tio Pepe |
Lemon Juice | Homemade Osmanthus Syrup | Honey | Egg White

Smoked Negroni

Beefeater 24 Gin | Mezcal | Campari | Rosso Vermouth

Sorrento

Limoncello | Aperol | Fresh Grapefruit Juice | Fresh Lime Juice |
Rosemary and Perrier-Jouët Champagne Foam

Aperol Spritz

Aperol | Prosecco | Soda

Bloody Mary

Absolut Elyx | Homemade Bloody Mary Mix

Boulevardier

Maker's Mark Bourbon Whiskey | Campari | Rosso Vermouth

Cosmopolitan

Absolut Elyx | Cointreau | Cranberry Juice | Fresh Lime

Hemingway Daiquiri

Havana 3 yrs Rum | Maraschino Liqueur | Grapefruit Juice | Fresh Lime

Long Island Iced Tea

Absolut Elyx | Beefeater 24 | Havana 3 Yrs | Olmeca Blanco |
Cointreau | Fresh Lemon | Cola

Manhattan

Maker's Mark | Carpano Classico | Bitters

Mojito

Motu Rum | Fevertree Soda Water | Fresh Lime | Mint

Moscow Mule

Absolut Elyx | Fevertree Ginger Beer | Fresh Lime | Bitters

Negroni

Beefeater 24 | Campari | Carpano Classico

Old Fashioned

Maker's Mark | Double Bitters | Orange | Brandied Cherry

Pisco Sour

Pisco | Bitters | Fresh Lemon | Egg White

Wine selection

		Glass	Bottle
Champagne			
C125	Perrier-Jouët, Grand Brut France, NV	198	980
Prosecco			
C983	Seyo, Prosecco Extra Dry, Treviso, Veneto, Italy NV	110	520
White			
W918	Garganega, Roccolo Grassi, La Broia, Soave, Veneto, Italy 2016	140	650
W1046	Riesling, Kühling-Gillot, Qvinterra, Rheinhessen, Germany, 2016	140	680
W1076	Chardonnay, William Fèvre,, Chablis, Burgundy, France, 2018	160	750
W1097	Silvaner Erste Lage, Hans Wirsching Iphöfer Kalb, Franken, Germany, 2018 (1500ML)	180	1,600
W1098	Riesling, Peter Jakob Kühn, «Quarzit» Oestricher, Rheingau, Germany, 2018	200	900

Wine selection

		Glass	Bottle
Rosé			
C906	Château de L'Escarelle, Provence, France, 2018	100	490
Red			
R1518	Pinot Noir, Stoneleigh Marlborough, New Zealand, 2017	120	600
R1395	Sangiovese, Castell'in Villa, DOCG Chianti Classico, Toscana, Italy, 2015	150	680
R1576	Tempranillo, Viña Alberdi Reserva, La Rioja Alta, SA Rioja, Spain, 2014	160	660
R1546	Château Gruaud Larose, Saint-Julien, Bordeaux, France, 2012	385	1800
Sweet			
C962	Mascaron, Ginestet, Sauternes, France, 2015 (375ml)	160(100ml)	800

Gin

Beefeater 24	England	135
Roby Marton	Italy	135
Four Pillars	Australia	140
Star of Bombay	England	145
Plymouth	England	145
The London No.1	England	145
Napue	Finland	145
Koskue	Finland	145
Generous	France	145
Monkey 47	Germany	145
Tanqueray 10	England	150
Fishers	England	150
Herno Old Tom	Sweden	150
Hendrick's	Scotland	150
Perfume Tree	Local	170
Roku	Japan	170
Copperhead Black Batch	Belgium	180
Copperhead Gibson Edition	Belgium	180

Rum

Havana Club 3 yrs	120
Bacardi Light	120
Motu	125
Ron Zacapa 23 yrs	205
JM Rhum 97	295

Vodka

Absolut Elyx	140
Belvedere	140
Grey Goose	140
Ketel One	140

Tequila

Olmeca Silver	120
Don Julio Blanco	235
Don Julio Anejo	235

Scotch Whisky

Ballantine's	120
J.W. Black Label	140
Chivas Regal 18 yrs	195
Royal Salute 21 yrs	235
J.W. Blue Label	330

Single Malt Whisky

Aberlour 16 yrs	210
Glenfiddich 12 yrs	145
Talisker 10 yrs	150
Glenlivet 18 yrs	195
Lagavulin 16yrs	210
Macallan 12 yrs	250
Macallan 18 yrs	380

Japanese Whisky

Hibiki 21 yrs	620
Taketsuru 21 yrs	620

Irish, Bourbon Whiskey

Jameson	120
Jack Daniel's	120
Maker's Mark	145
Michter's Rye	150
Teeling	160

Eau De Vie

Kirsch	105
Poire Williams	105

Cognac / Armagnac

Martell VSOP	155
Hennessy VSOP	155
Castarede Armagnac Napoleon	215
Camus XO Elegance	290
Martell XO	290
Hennessy XO	290

Sherry

Tio Pepe	105
Bisto Cream	105

Ports

Taylor's Ruby	105
Taylor's Tawny 20 yrs	180

Draught Beer

Warsteiner	Germany	85
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Bottle Beer

Asahi	Japan	80
Heineken	Holland	80
Hoegaarden	Belgium	80
Tsing Tao	China	80
Peroni Nastro Azzurro	Italy	80
Erdinger Bottle Weiss	Germany	95
Guinness	Ireland	95
Warsteiner (0% alcohol)	Germany	85

Non-Alcoholic Drinks

Soft Drink	68
Coke Coke light Coke Zero Sprite	
Coaqua Coconut Water	85
Fresh Juices	95
Orange Grapefruit Mango Carrot Watermelon	
Fresh Lime Soda	95
Fruit Punch	95
Gunner	95
Shirley Temple	95
Applemint Smash	95
Homemade Lemonade	95
Ceder's Gin Tonic (Non-alcoholic)	95

Mineral Waters

Evian Pure	330ml	80
Perrier	330ml	80
Acqua Panna Still	500ml	80
San Pellegrino Sparkling	500ml	80
Antipodes Still / Sparkling	1L	100

Coffee

Freshly Brewed Coffee	70
Espresso	70
Café Latté	70
Cappuccino	70
De-Caffeinated Coffee	70
Double Espresso	89

Tea WG Collection

Green Tea

Lung Ching
Genmaicha
Moroccan Mint
Grand Jasmine

Blue Tea

Imperial Oolong

Red Tea (Caffeine Free)

Vanilla Bourbon
Eternal Summer

Black Tea

Royal Darjeeling
English Breakfast
French Earl Grey
Grand Wedding
Number 12

Snack Menu (18:30-22:30)

Pacific Bar

Steak Fries With Homemade Truffle Aioli	110
Avocado Salad	130
Wild Mushrooms Balsamic Reduction	
Fried Mediterranean Calamari	200
Aromatic Mayonnaise Amalfi Lemon	
Seared Mediterranean King Prawns	220
Romesco Sauce	
Charcuterie Board	390
Prosciutto Parma Culatello Salami Buffalo Mozzarella Gnocco	

CHEESE LIBRARY

Choice Of Three Cheeses	170
Choice Of Five Cheeses	250

SWEETS

Artisan Gelato & Sorbet Selection, Crispy Tuiles	120
Traditional Tiramisu	120
Bitter Chocolate Mousse	150
Coffee Granite Cappuccino Foam	

Prices are in Hong Kong dollars, subject to 10% service charge.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager

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