



## *Brew & Bash*

### **DRAUGHT BEERS**

HK\$110

Stella Artois - Belgium

Suntory The Premium Malt's Master's Dream - Japan

Gweilo Lager - Hong Kong

Goose Island IPA - USA

### **SIGNATURE SPARKLING TEA**

HK\$110

Conrad Hong Kong Exclusive

Bergamot | Sandalwood | Jasmine

### **MOCKTAILS BY BLEND BROTHERS**

HK\$80

An artful expression of refreshing flavours,  
crafted for refined palates

### **CUCAMELON JULEP**

Virgin Mint Julep | Watermelon Juice | Lime Juice

Cucumber Oleo Saccharum

### **JASMINE WHISPERS**

Horse's Neck | Jasmine Green Tea | Soda

### **YUZU GARDEN COOLER**

Basil Smash | Yuzu | Soda

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



## Snacks 滋味小食

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|---|---------|
| ✔ Truffle and Parmesan French Fries<br>松露芝士薯條             | HK\$120 |
| Single-bone Chicken Wings with Teriyaki Glaze<br>日式照燒單骨雞翼 | HK\$150 |
| Italian Meatballs<br>意式肉丸                                 | HK\$160 |
| ✔ Crispy Spinach and Onion Pakoras<br>印度香脆菠菜洋葱餅           | HK\$165 |
| Chorizo with Tomato Sauce<br>西班牙辣肉腸配番茄醬                   | HK\$170 |
| Cheese Platter<br>芝士拼盤                                    | HK\$180 |
| Cold Cut Platter<br>凍肉拼盤                                  | HK\$180 |
| ✔ Vegetarian 素食   |         |

Prices are in Hong Kong dollars, subject to 10% service charge.  
所有價目均以港幣計算及需另收加一服務費。

Our food and beverages may contain traces of allergens, as our kitchen is a shared environment where allergens may be present. Guests with specific dietary requirements or allergies are advised to contact the restaurant manager for details.

酒店提供的食物及飲料可能含有微量致敏物。因廚房為共用環境而可能存在各種致敏物。如有特殊飲食需求或對某些食物過敏，請向餐廳經理了解食物成分。