In 1904, The St. Regis New York opened its doors; the same year the original New York Subway lines and Hong Kong tramlines started to run.

A cocktail selection inspired by this milestone occasion takes you on a journey around the different neighborhoods in these vibrant cities.

THE STREGIS BAR



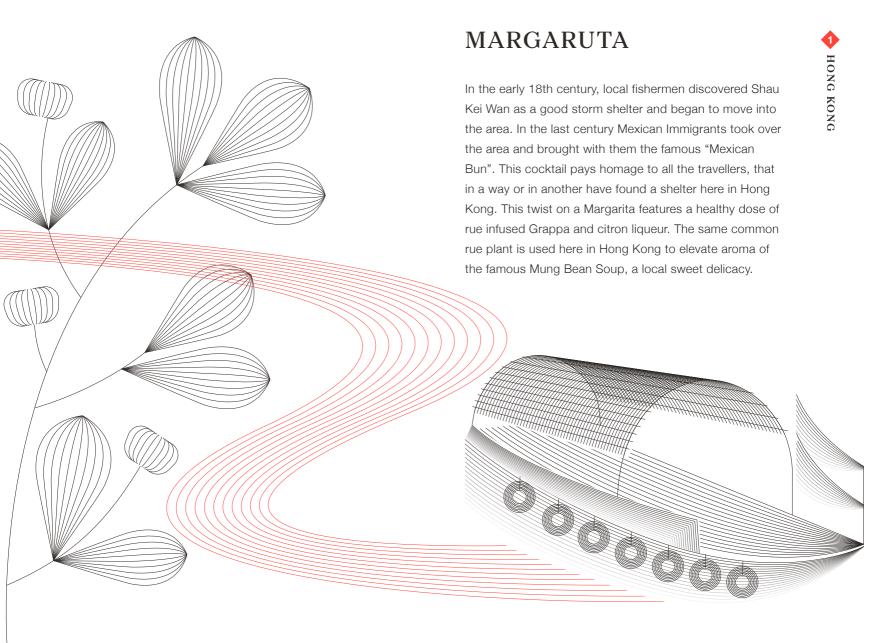
MARGARUTA



ABV: Medium Refreshing, floral, herbal

HKD 168

Arquitecto Blanco Tequila, Nardini Grappa Ruta, Vida Mezcal, green chili liqueur, jasmine liqueur, lime juice, agave syrup





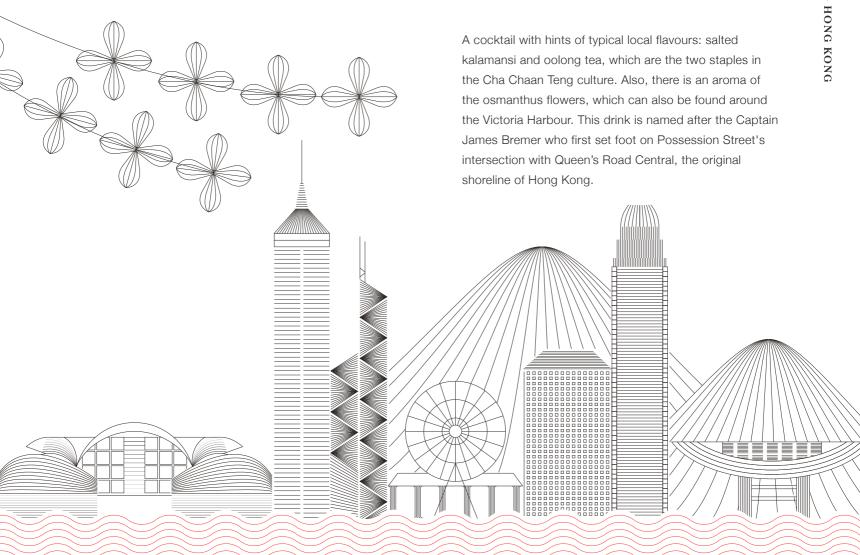
BREMER'S TEA

ABV: Low
Refreshing, citrusy, salty

HKD 168

N.I.P. Rare Dry Gin, Mancino Bianco Ambrato Vermouth, verjus, calamansi cordial, osmanthus-oloong tea kombucha







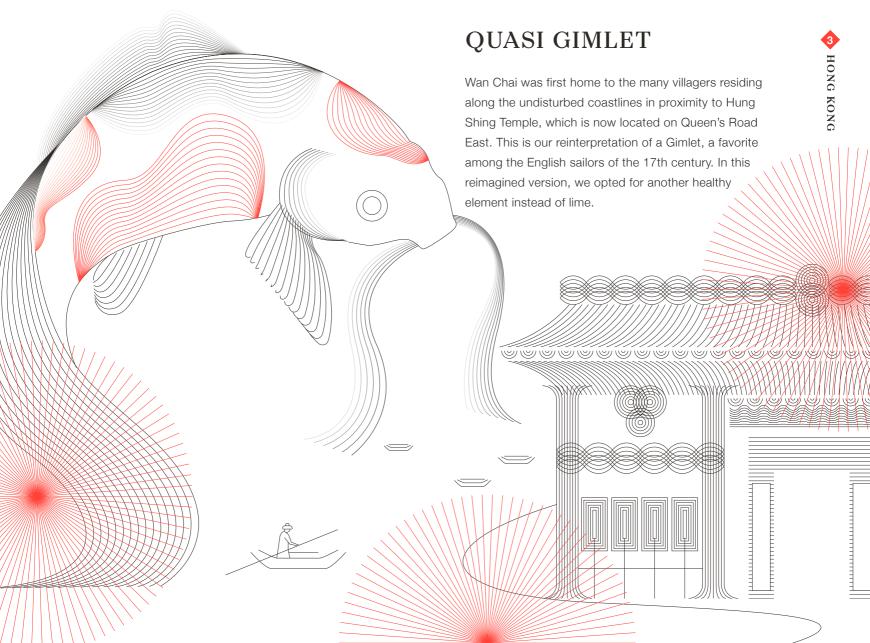
QUASI GIMLET

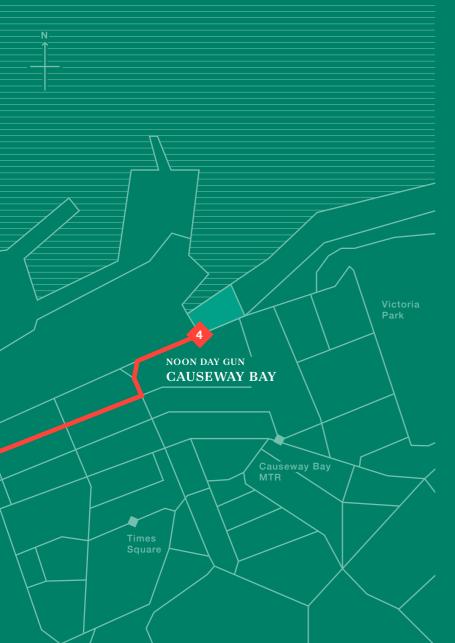


ABV: Medium Refreshing, herbal, floral

HKD 168

Roku Gin, Tio Pepe Fino en Rama Sherry, Mancino Sakura Vermouth, shiso bitter, verjus, apple cordial





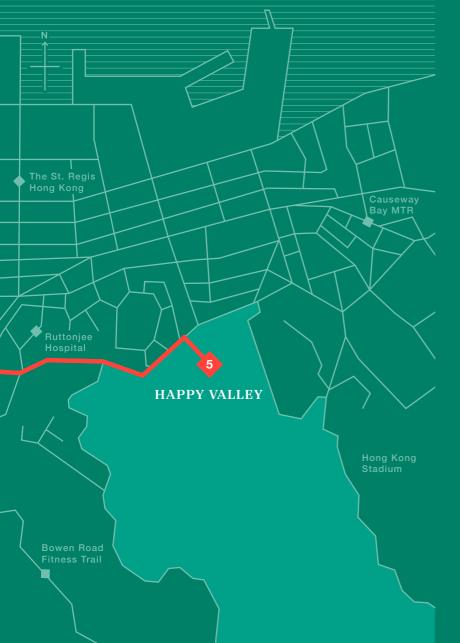
RABO HI-BALL

ABV: Low Refreshing, fruity, floral

HKD 168

Yaguara Organic Cachaça, Fernet Hunter, Mancino Rinomato Americano Bianco, peach aperitif, verjus, spices mix syrup, London Essence Jasmine & Peach Soda





HORSE'S NECK

Ш

ABV: Medium

Spirit forward, aromatic, sophisticated

HKD 168

Casta Grappa, Christian Drouin Pays d'Auge Reserve Calvados, Mancino Bianco Ambrato Vermouth, ginger falernum, verjus, Sauvignon Blanc



CHRYSANTHEMUM

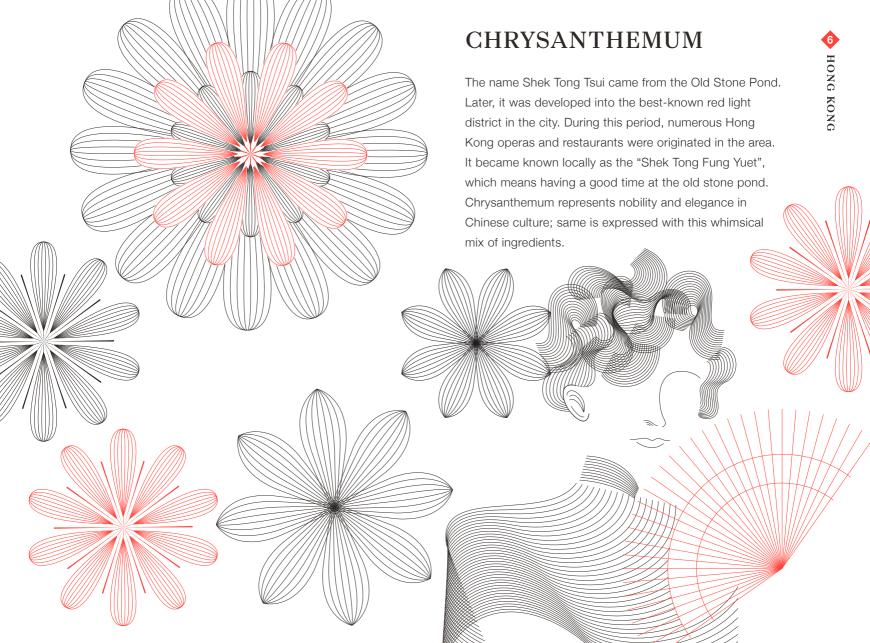


ABV: Medium

Spirit forward, herbaceous, elegant

HKD 168

Christian Drouin Pays d'Auge Reserve Calvados, Mancino Secco Vermouth, Pernod Absinthe, fennel cordial



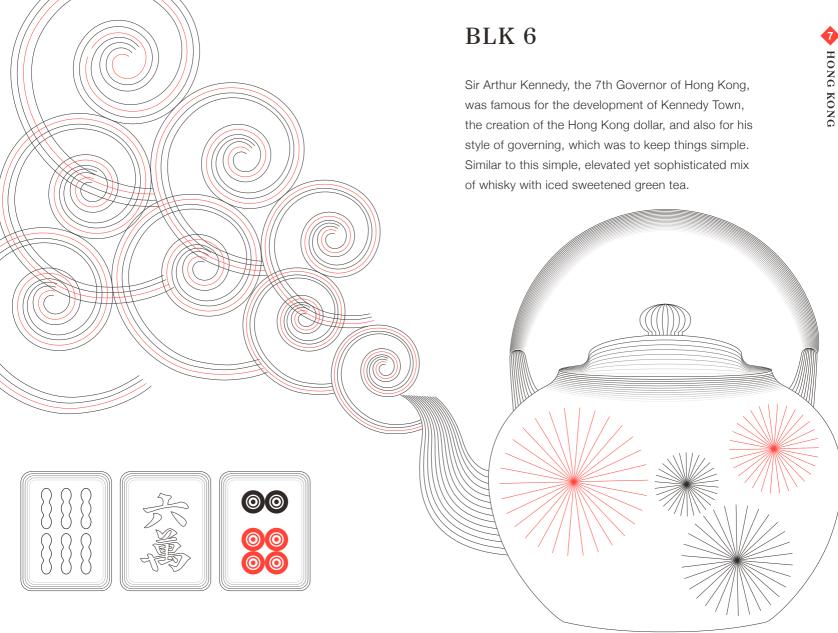


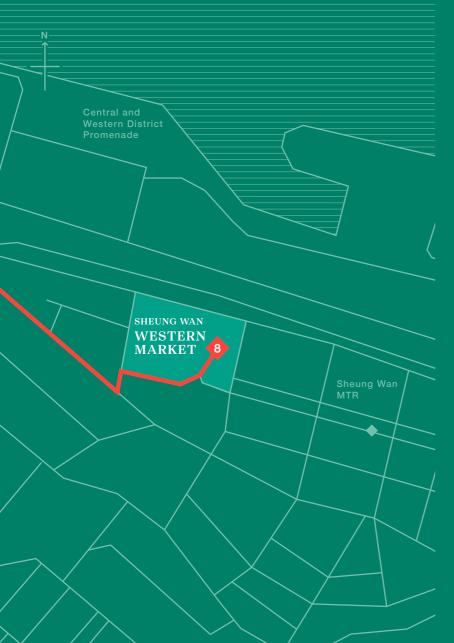
BLK 6

ABV: Low Refreshing, earthy, umami

HKD 168

Johnnie Walker Black Label, Ryukyu 1429 Kaze Awamori, hojicha and sansho pepper cordial, olive brine, London Essence Soda





WESTERN MARKET



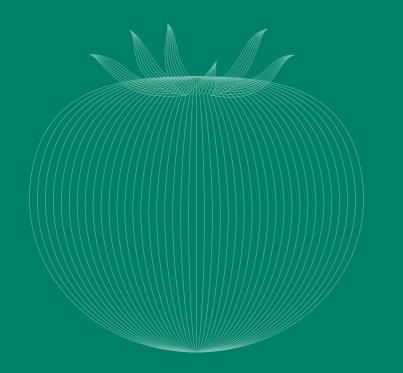
ABV: Medium

Spirit forward, fruity, fluffy

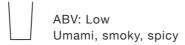
HKD 168

Michter's Bourbon Whiskey, PX Sherry, St. George Pear Brandy, lemon juice, apple and cinnamon cordial, egg white

THE BLOODY MARY



THE ST. REGIS HONG KONG CANTO MARY 2.0



Inspired by the cultural identity and heritage of Hong Kong, Canto Mary is an infusion of Cantonese flavors with western influences, blending its colonial past with its modern day sophistication. It symbolizes the tale of two cities — New York City, where bartender Fernand Petiot of The St Regis New York created the original Bloody Mary — and its Asian equivalent, Hong Kong, where The St. Regis Hong Kong celebrates the quintessential Cantonese culture. Local ingredients chang pei (dry tangerine peel), soya sauce and five-spice mix reminisce travels of spice traders along the coastline of Wan Chai and the rich amalgam of flavors in Chinatown kitchens. The boldness of tobacco leaf in smoked Grappa adds a defined edge to the experience.

HKD 168

Don Alfonso Oloroso Sherry, Bepi Tosolini Smoked Grappa, lemon juice, Hong Kong blended spices, tomato juice



THE ST. REGIS CAIRO HIBISCUS MARY

ABV: Low
Savory, floral

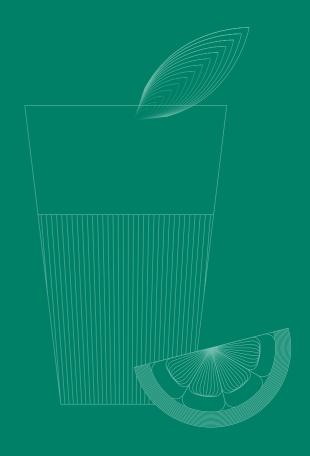
Inspired by the traditional West African tea ritual, the Hibiscus Mary is infused with the exotic taste and fragrance of its namesake flower. Complemented and garnished with dried hibiscus, this aromatic tonic offers a unique take on a classic beverage.

HKD 168

Grey Goose Vodka, hibiscus flowers, lemon juice, tomato juice, pepper, salt, Tabasco and Worchestershire sauce

All prices are in Hong Kong dollars and subject to 10% service charge.

SPIRIT-FREE COCKTAIL



ROSELLE JULEP



ABV: None

Refreshing, herbal, fruity

HKD 128

Seedlip Garden 108, strawberry and honey syrup, verjus, ume soda



THE ST. REGIS SIGNATURE LEMONADE

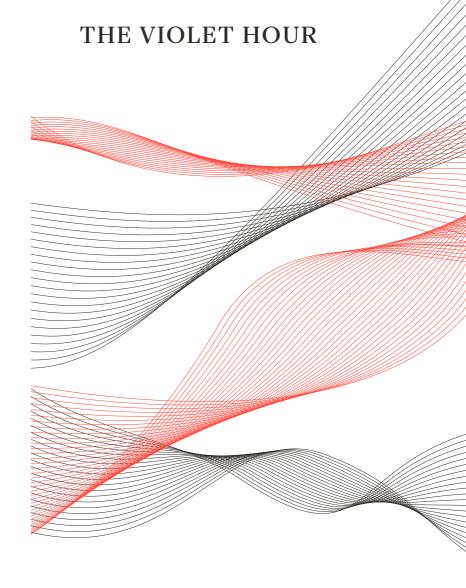


ABV: None

Refreshing, citrusy, spicy

HKD 128

Seedlip Citrus 42, ginger syrup, lemon juice, yuzu soda









This is the violet hour, the hour of hush and wonder, when the affections glow and valor is reborn, when the shadows deepen along the edge of the forest and we believe that, if we watch carefully, at any moment we may see the unicorn.

--- 'The Hour: A Cocktail Manifesto' by Bernard DeVoto, 1948

At the maturing of each day, as dusk settles, we celebrate the distinguished moment of the violet hour. A distinctive martini, long a symbol of refinement and altruistic sophistication, marks the transition from labor to diversion as we welcome the boundless possibilities of night.

FLAME OF LOVE MARTINI



ABV: High Spirit forward, floral, salty

HKD 158

Ketel One Vodka, Tio Pepe Fino Sherry, Mancino Sakura Vermouth, orange bitter, sakura liqueur

ABALONE MARTINI



Spirit forward, dry, umami

HKD 158

No.3 London Dry Gin, Tio Pepe Fino Sherry, abalone spirit

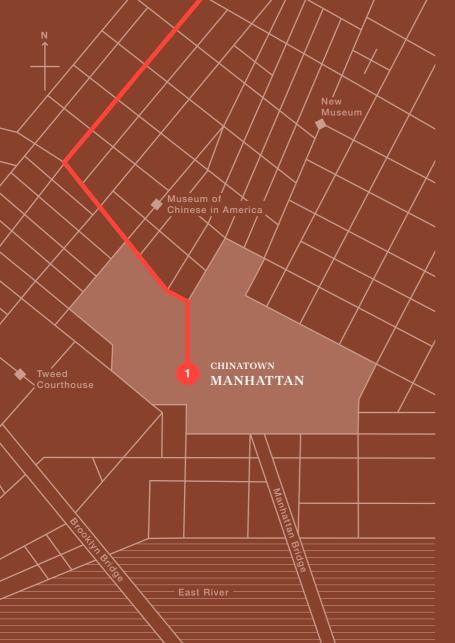




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THE STREGIS BAR



DOYER'S STREET COBBLER

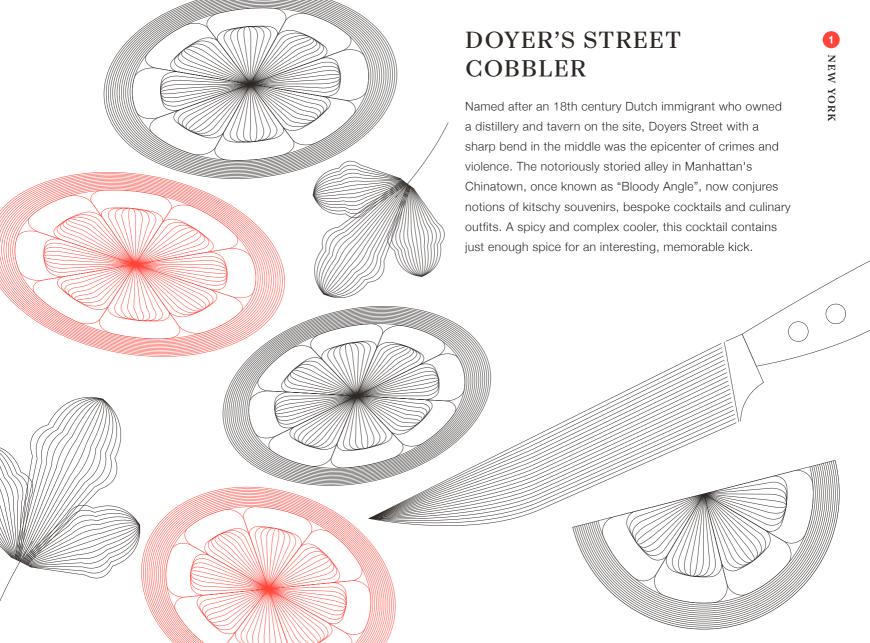
 \Box

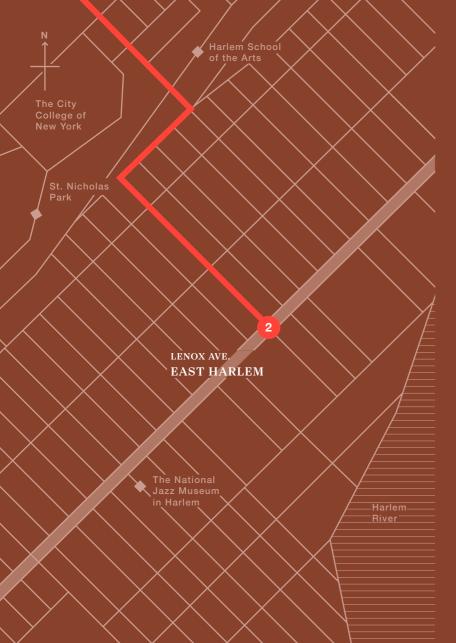
ABV: Medium

Refreshing, fruity, aromatic

HKD 168

Nikka Days Whisky, Zibibbo wine, bergamot juice, pear and anise shrub, mint



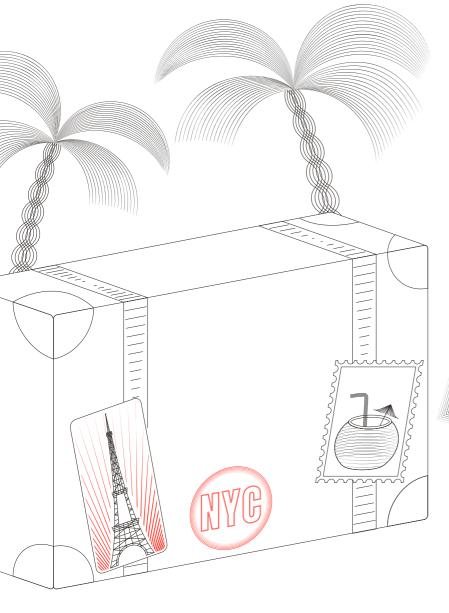


CORN 'n' OIL

ABV: Medium
Spirit forward, aromatic, fruity

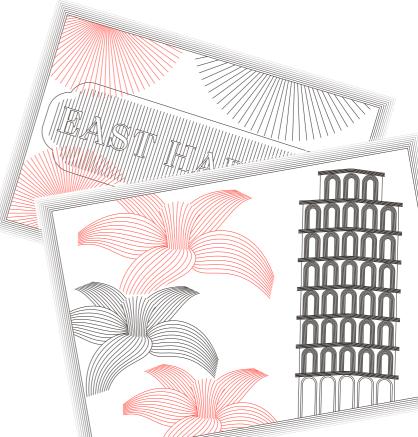
HKD 168

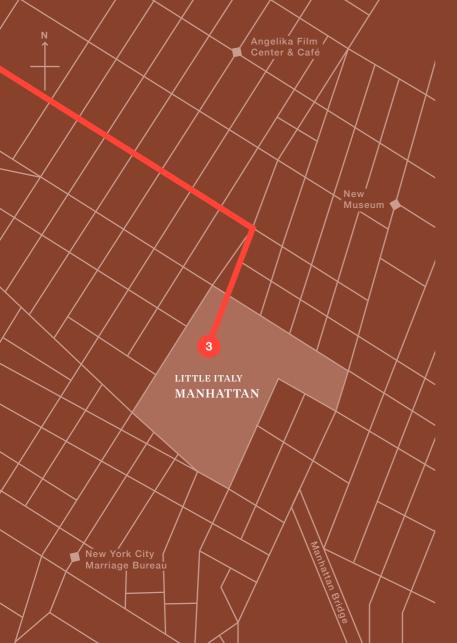
Michter's Bourbon Whiskey, Bacardi 8 Rum, Almond Marsala, ginger wine, demerara and banana syrup, lemon juice, milk



CORN 'n' OIL

As a homage to the diversity and mix of cultures in this great area of New York City, this is a reinterpretation of the classic yet obscure Barbadian libation, with his mix of spirits and ingredients from different parts of the world.



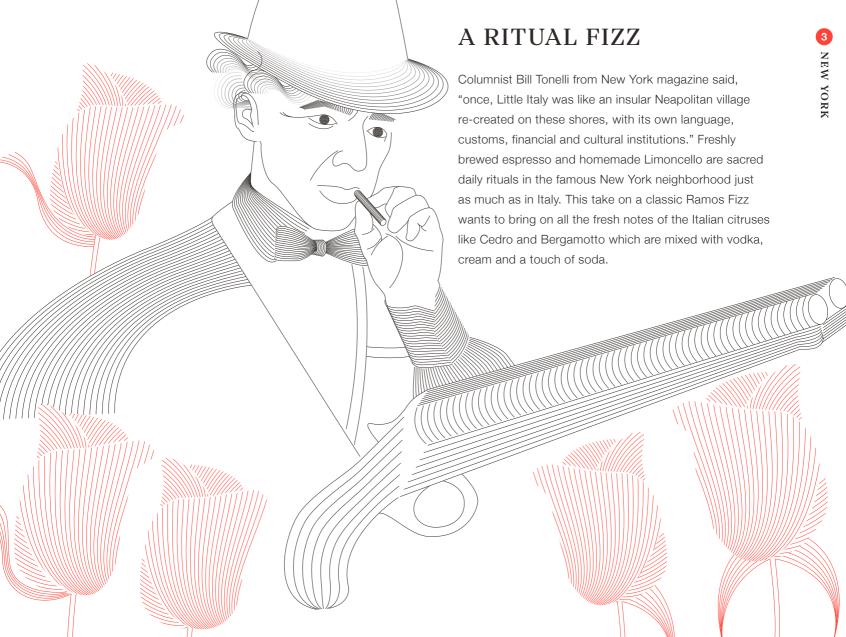


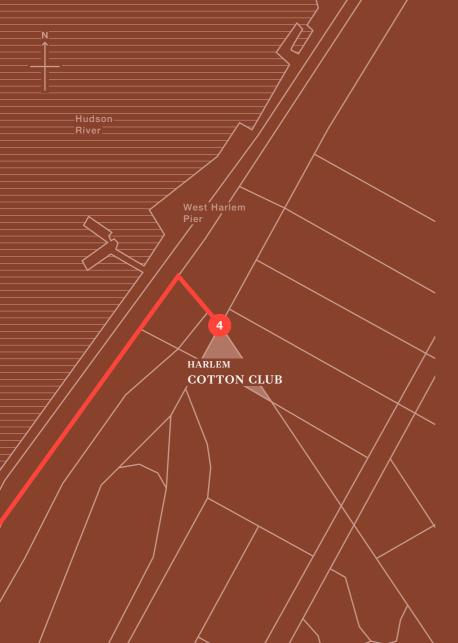
A RITUAL FIZZ

ABV: Low
Refreshing, floral, creamy

HKD 168

Ketel One Vodka, Italicus Bergamot Rosolio, Nardini Acqua di Cedro, egg white, cream, Iemon juice, London Essence Soda



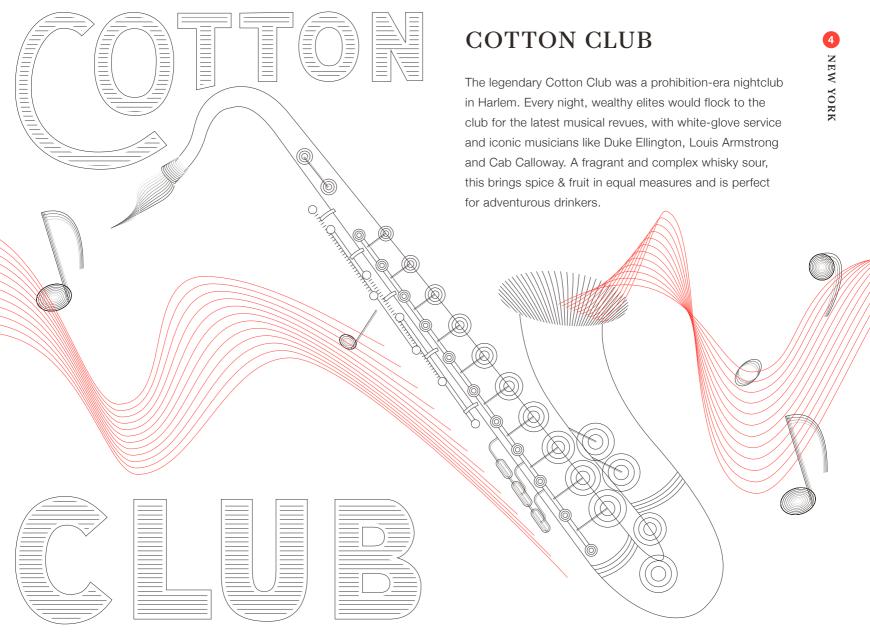


COTTON CLUB

ABV: Medium
Spirit Forward, fruity, silky

HKD 168

Naked Malt Blended Malt Scotch Whisky, Amaro Montenegro, fig and cherry liqueur, lemon juice, earl grey and honey syrup



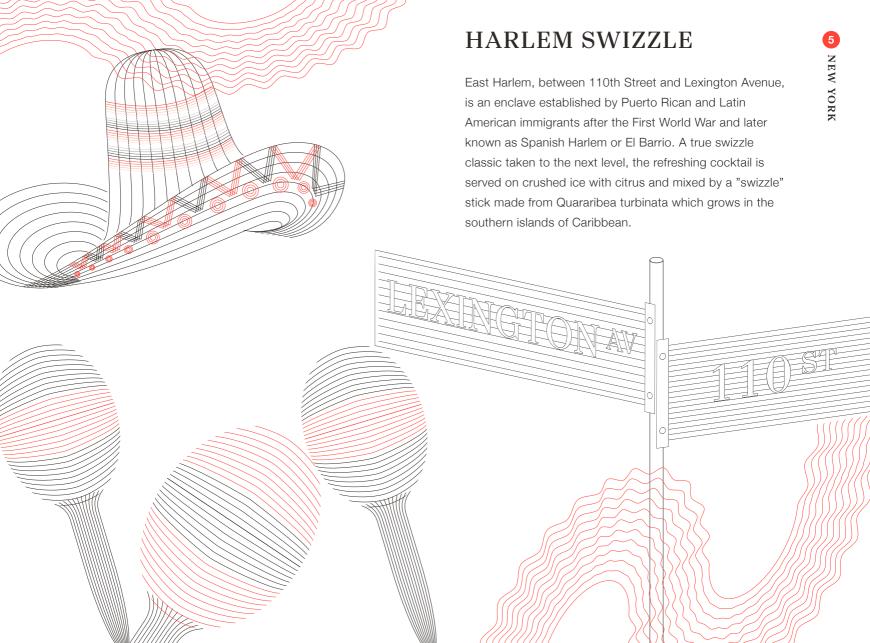


HARLEM SWIZZLE

ABV: Medium
Smooth, fruity, refreshing

HKD 168

Hennessy V.S.O.P Cognac, Plantation Rum Blend, Don Alfonso Oloroso Sherry, demerara syrup, mango nectar, almond milk, lime juice





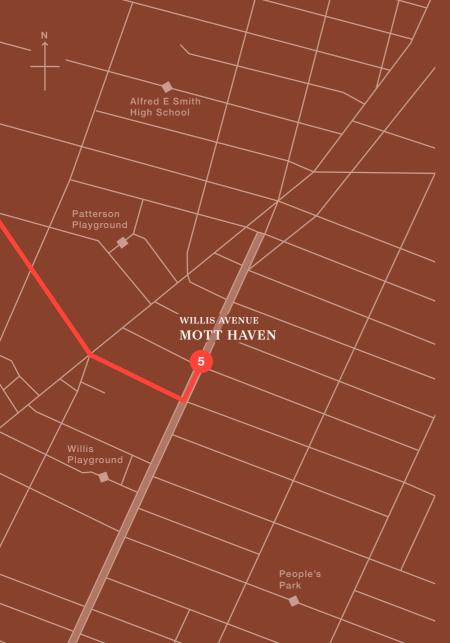
THE MAYOR OF STRAWBERRY FIELDS



ABV: Medium Fruity, herbal, silky

HKD 168

Strawberry-infused Demonio de los Andes Pisco, Green Chartreuse, jasmine and tarragon syrup, lime juice, egg white

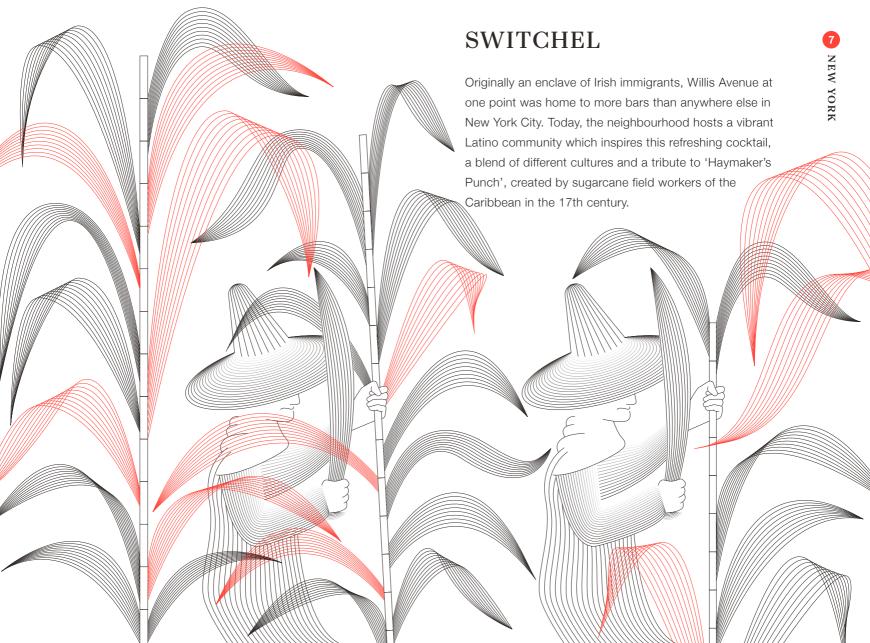


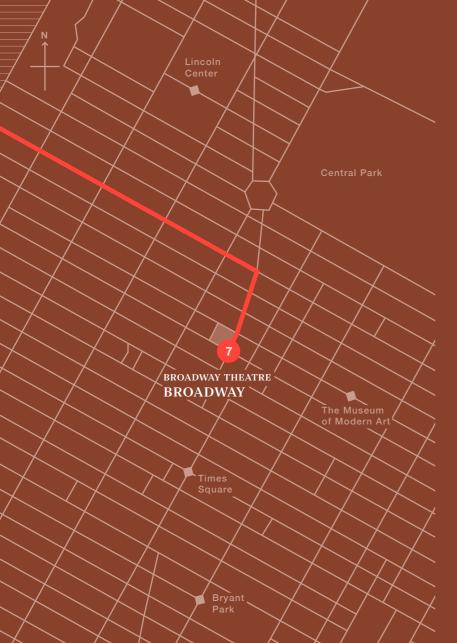
SWITCHEL

ABV: Medium
Spirit forward, intense, aromatic

HKD 168

Ron Zacapa 23, Jameson Irish Whiskey, PX Sherry, Banana Marsala, Amaro Lucano, Mancino Rosso Amaranto Vermouth, bitters





ROSITA 54

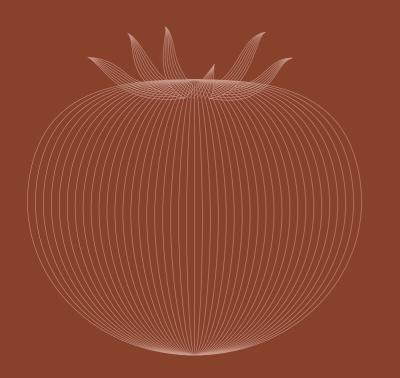


ABV: Low Refreshing, fruity, citrusy

HKD 168

Ocho Blanco Tequila, Amaro Santoni, Mancino Bianco Ambrato Vermouth, verjus, rhubarb cordial, J. Gasco Pink Grapefruit Soda

THE BLOODY MARY



THE ST. REGIS NEW YORK RED SNAPPER

ABV: Low Savory, spicy

Barman Fernand Petiot brought his signature vodka and tomato juice cocktail from the famous Harry's New York Bar in Paris to the new King Cole Bar at The St. Regis New York, 'spicing things up' until the Bloody Mary was perfected in 1934. Around 1935, the Bloody Mary became known as the Red Snapper. As one story has it, it was Vincent Astor, who objected to the Bloody Mary name and insisted it be changed due to its vulgarity. Also, it is believed at this point that the base spirit of the Bloody Mary changed from vodka to gin, since vodka was a rare commodity in America until the late 40s.

HKD 168

Grey Goose Vodka, lemon juice, tomato juice, pepper, salt, Tabasco, Worchestershire sauce

THE ST. REGIS MEXICO CITY SANGRITA MARIA

ABV: Low Savory, spicy, smoky

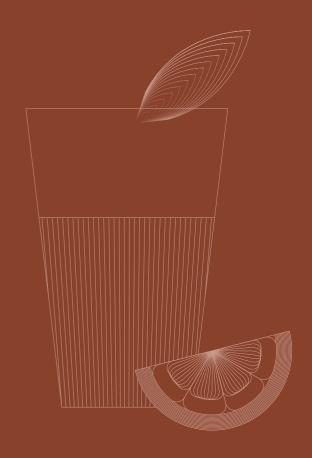
Mezcal, the ancient spirit known as 'god's elixir', is traditionally consumed during rituals and celebrations in pre-Columbian era. It is also the essence of the Sangrita Maria, a drink deeply rooted in Mexican history.

HKD 168

Casamigos Blanco Tequila, Los Siete Misterios Doba Yej Mezcall, lime juice, pasilla puree, tomato juice, pepper, salt, Tabasco, Worchestershire sauce, agave salt

All prices are in Hong Kong dollars and subject to 10% service charge.

SPIRIT-FREE COCKTAIL



BIG APPLE



ABV: None

Refreshing, fruity, spicy

HKD 128

Seedlip Spice 94, lime juice, apple and honey syrup, fire water, apple soda

DUKES OF JAZZ

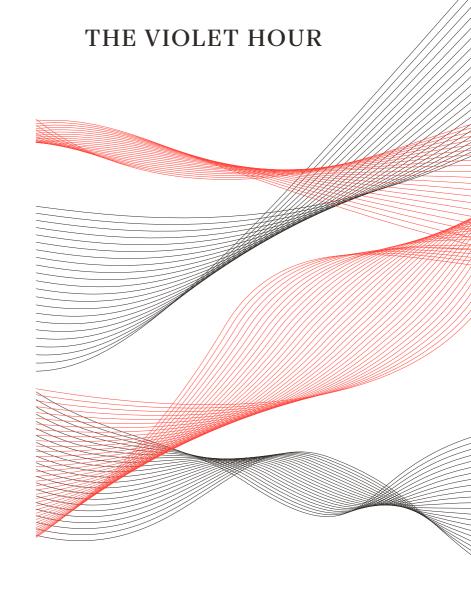


ABV: None

Refreshing, fruity, floral

HKD 128

Seedlip Grove 42, passion fruit syrup, pineapple juice, jasmine tea, lime juice





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THE VIOLET HOUR MARTINI



ABV: High Spirit forward, dry, floral

HKD 158

Tanqueray No.10 Gin, Lillet Blanc, Pierre Ferrand Dry Curacao, orange bitter, butterfly pea flower tincture

MANCINEZ #2



ABV: High Spirit forward, aromatic herbal

HKD 158

Herradura Reposado Tequila, Mancino Rosso Amaranto Vermouth, green chili liqueur, orange bitter

THE STREGIS BAR