

VELOCITY

BAR X GRILL

All price are in Hong Kong Dollars and subject to 10% service charge.
所有價目以港幣計算，另設加一服務費。

Wine vintages are subject to availability.
釀酒年份需視乎供應情況而定

All spirits are served 45ml and includes one choice of mixer, bottle price available on request.
所有烈酒均供應 45 毫升，包括一種混合飲料，還可根據要求提供瓶裝價格

V=Vegetarian 素食, N=Contain Nuts 含堅果, P=Pork 含豬肉

If you have any concerns regarding food allergies, please alert your server prior to ordering.
如閣下對任何食物有敏感或要求，請於點單時告知您的服務員。

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
進食生肉或未經煮熟的肉類，家禽，海鮮，貝殼類或蛋類食品，有可能增加患上經食用傳播的疾病之風險。

Snack 小食

Crispy Fried Onion Rings (V) 香脆洋蔥圈 <i>Served with Roasted garlic aioli</i>	\$98
Seafood Spring Roll 海鮮春卷 <i>Served with Sweet Chili sauce</i>	\$118
Waffle Fries (V) 格格脆薯塊 <i>Served with Smokey BBQ Dips</i>	\$88
Nachos (V) 墨西哥脆片 <i>Melted Cheddar Cheese, Jalapenos, Sour Cream, Guacamole and Tomato Salsa</i>	\$148
Fried Chicken Lollipops 炸雞棒 <i>Served with Cajun Spices and Honey Musterd</i>	\$158
Grilled Chicken or Beef Satay (N) 烤雞肉或牛肉沙爹 <i>Served with Spicy peanut sauce</i>	\$168

Salad 沙律

Burrata Cheese Salad (V) 布拉塔芝士沙律 <i>Tomato, Arugula, Balsamic, Olive Oil</i>	\$158
Caesar Salad (P) 凱撒沙律	
Traditional (P) 傳統	\$148
Roasted Chicken (P) 烤雞及牛油果	\$168

Burger and Sandwiches 漢堡包及三文治

Grilled Vegetables Quesadilla (V) 墨西哥烤蔬菜餡餅 <i>Jalapeno, capsicum, cilantro and jack cheese</i>	\$118
Club Sandwich (P) 公司三文治 <i>Toasted sandwich layered with bacon, smoked turkey, tomato, Iceberg lettuce and mayonnaise, served with French Fries</i>	\$168
California Burger (N)(P) 加州漢堡 <i>Sliced avocado, cheddar cheese and crispy bacon on grilled beef patty, served with French Fries</i>	\$198
Wagyu Beef Burger (N) 和牛漢堡 <i>Charbroiled beef patty with caramelised onion and Swiss cheese, served with French Fries</i>	\$218

Pasta 意大利麵條

Choice of Pasta – Spaghetti, Penne, Linguine or Fettuccine

自選意大利麵條- 意大利粉，長通粉，意大利扁麵或闊條麵

Pomodoro (V) 番茄意粉 <i>Vine-ripen Cherry Tomatoes with Basil Tomato Sauce</i>	\$148
Bolognese 肉醬意粉 <i>Traditional Meat Ragout with Parmesan Cheese</i>	\$178
Seafood Melody 海鮮意粉 <i>Shrimps, Mussels, Squids, Scallops with Light Pesto Cream Sauce</i>	\$208

The Grill House 燒烤美食

Grilled US Prime Rib Eye 220 grams 美國肉眼扒 220 克	\$368
Grilled Australian Lamb Chop 澳洲羊扒350克	\$388
Norwegian Salmon Fillet 扒挪威三文魚柳	\$248
Roasted U.S. Baby Ribs (P) 烤豬肋骨	\$228

All of the above grill items served with:

-French Fries

-Garden Salad or Steamed Vegetables

- Red Wine Jus, Peppercorn or Mushroom Sauce

Sweet Endings 甜品

Baked Cheese Cake 芝士蛋糕 <i>with raspberry truffle</i>	\$98
Chilled Mango Pudding 芒果布丁	\$98
Citrus Chocolate Praline Tart (N) 柑橘朱古力馅饼	\$98

DRAUGHT & BOTTLE BEER



DRAUGHT - 500ML		Happy Hour	HAND CRAFTED BEER - 330ML		Happy Hour
Fat Siu Yau	90	72	MOONZEN – Hong Kong	88	70
<i>Pale Ale, Hong Kong</i>			Thunder God Ale		
Carlsberg	90	72	Jade Emperor IPA		
<i>Pilsner, Denmark</i>			Monkey King Oktolager		
Guinness	90	72	Monkami Rice Lager		
<i>Stout, Ireland</i>					
Asahi Super Dry	90	72			
<i>Lager, Japan</i>					
Kirin Ichiban	90	72			
<i>Lager, Japan</i>					
San Miguel	90	72			
<i>Pale Pilsner, Philippines</i>					
Red Horse	90	72			
<i>Extra Strong Lager, Philippines</i>					
BOTTLE - 330ML		Happy Hour	LIGHT BEER - 330ML		Happy Hour
Asahi Super Dry	68	55	San Miguel Light	68	55
<i>Lager, Japan</i>			<i>Lager, Philippines</i>		
Tsing Tao	68	55	Blue Girl Fresh	68	55
<i>Lager, China</i>			<i>Lager, South Korea</i>		
San Miguel	68	55			
<i>Pale Pilsen, Hong Kong</i>					
			NON-ALCOHOLIC BEER - 330ML		
			Carlsberg 0.0% AFB	68	55
			<i>Denmark</i>		

CLASSIC COCKTAILS



		Happy Hour
MIMOSA	180	144
<i>Grand Marnier, Fresh Orange Juice and Champagne</i>		
LONG ISLAND ICED TEA	110	88
<i>Gordon's Gin, Smirnoff No.21 Vodka, Pamparo Blanco Rum, Casamigos Blanco Tequila, Cointreau, Fresh Squeezed Lemon Juice and Pepsi</i>		
BRANDY ALEXANDER	110	88
<i>Martell V.S.O.P., Crème de Cacao White and Double Cream</i>		
HONG KONG SLING	95	76
<i>Gordon's Gin, Lychee Liqueur, Fresh Squeezed Lemon Juice, top up with Soda Water</i>		
MARGARITA	95	76
<i>Olmeca Silver Tequila, Cointreau and Fresh Squeezed Lemon Juice</i>		
MANHATTAN BIANCO	95	76
<i>Bulleit Bourbon, Martini Bianco and Lemon Zest</i>		

CONTEMPORARY COCKTAILS



KOWLOON	95	76
<i>Gordon's Gin, Fernet-Branca, Home-made Peppercorn Syrup, Orange Bitters, Fresh Squeezed Lime Juice and Ginger Beer</i>		
BLUE MOON	95	76
<i>Pamparo Blanco Rum, Blue Curacao, Chilled Pineapple Juice and Fresh Squeezed Lemon Juice</i>		

WHITE WINE

	150ML Glass	Bottle	Happy Hour Glass - 150ML
Pinot Grigio - Italy Colterenzio, Alto Adige DOC	110	540	88
Sauvignon Blanc – New Zealand Craggy Range, Marlborough	110	540	88
Chardonnay - Chile Marques de Casa Concha, D.O. Limarí	95	460	76
Riesling - Australia Penfold Autumn Riesling, Koonunga Hill	95	460	76

RED WINE

	150ML Glass	Bottle	Happy Hour Glass - 150ML
Pinot Noir – New Zealand Wairau River Estate Pinot Noir, Marlborough	120	580	96
Merlot - Chile Marques de Casa Concha, D.O. Maule	110	540	88
Cabernet Sauvignon - Chile Marques de Casa Concha, D.O. Maipo	95	460	76
Sangiovese - Italy Poggiotondo Organic Chianti DOCG	95	460	76

ROSÉ WINE

	150ML Glass	Bottle	Happy Hour Glass - 150ML
100% Pinot Noir - Uruguay Bodega Garzón Estate Pinot Noir Rosé	95	440	76

CHAMPAGNE & SPARKING WINE

	Glass	Bottle	Happy Hour Glass
BelStar Brut Prosecco DOC	90	400	72
Moët & Chandon Impérial Brut N.V.	150	700	120
Veuve Clicquot Yellow Label Brut N.V.		750	
Krug Grande Cuvée Brut N.V.		2180	

WHISKIES

SINGLE MALT			SCOTCH	
		Happy Hour		Happy Hour
HIGHLAND			Ballantine's 12 Years	95 76
Oban 14 Years	110	88	Ballantine's 17 Years	115 92
The Balvenie Doublewood 12 Years	95	76	Chivas Regal 12 Years	85 68
ISLE OF SKYE			Chivas Regal 18 Years	115 92
Talisker 10 Years	110	88	Chivas Regal 25 Years	350 292
SPEYSIDE			J & B Rare	85 68
Aberlour 16 Years	160	128	Johnnie Walker Red Label	85 68
Glenfiddich 12 Years	95	72	Johnnie Walker Black Label	95 76
Glenfiddich 18 Years	160	134	Johnnie Walker Gold Label	110 88
Mortlach 12 Years	95	76	Royal Salute 21 Years	240
Singleton 12 Years	85	68	BOURBON & CANADIAN	
Singleton 15 Years	120	96	Bulleit Bourbon	85 68
Tamdhu 10 Years	120	96	Canadian Club	85 68
The Glenlivet 12 Years	95	76	Crown Royal	90 72
The Glenlivet 15 Years	120	96	Jack Daniel's	90 72
The Glenlivet 18 Years	180	144	Jim Beam	90 72
The Glenlivet 25 Years	490	409	Maker's Mark	95 76
The Glen Grant 10 Years	95	76	IRISH	
The Macallan 18 Years	240	200	Bushmills 10 Years	95 76
LOWLAND			Bushmills 16 Years	160 128
Auchentoshan 12 Years	95	76	John Jameson	85 68
Glenkinchie 12 Years	110	88	Teeling	95 76
ISLAY			JAPAN	
Bowmore 18 Years	190	152	Hibiki Japanese Harmony	160 128
Laphroaig 10 Years	100	84	Yamazaki Distiller's Reserve	160 128

BRANDY

		Happy Hour		Happy Hour
Camus EXTRA	740		Hennessy V.S.O.P.	95 76
Delamain X.O.	130	104	Hennessy X.O.	220
Martell V.S.O.P.	95	76	Remy Martin V.S.O.P.	95 76
Martell Cordon Bleu	170	136	Remy Martin X.O.	220
Martell X.O.	215			
Père Magloire Fine Calvados	80	64		

GIN

Happy Hour

Beefeater 24	105	84
Bombay Sapphire	90	72
Bulldog	95	76
Chase Williams GB Extra Dry	90	72
Chase Williams Elegant Crisp	100	80
Chase Williams Seville	100	80
Orange		
DI London Gin	110	88
Gordon's	85	68
Hendrick's	120	96
Plymouth	90	72
Tanqueray	90	72
Tanqueray 10	100	80
The London No.1	90	72

TEQUILA

Happy Hour

Casamigos Blanco	90	72
Corralejo Blanco	90	72
Jose Cuervo Gold	85	68
Olmecca Silver	85	68
Olmecca Reposado	90	72
Patron Silver	120	96
Patron Anejo	160	134

RUM

Happy Hour

Captain Morgan Spiced Gold	85	68
Kraken Black Spiced Rum	90	72
Mount Gay Eclipse	85	68
Mount Gay Extra Old	90	72
Myers's Rum Original Dark	90	72
Pamparo Blanco	85	68
Zacapa Centenario 23 Years	90	72

PORT

Happy Hour

Santa Eufemia 10yrs Tawny	85	68
Santa Eufemia LBV	105	84
Taylor's Vintage 2003	195	156

SHERRY

Happy Hour

Harvey's Bristol Cream	85	68
Tio Pepe Fino Sherry	85	68

VODKA

Happy Hour

Absolut	85	68
Absolut Citron	85	68
Absolut Elyx	105	84
Belvedere	90	72
Grey Goose	90	72
Ketel One	90	72
Smirnoff No.21	85	68

OTHERS

Happy Hour

PISCO

Alto Del Carmen	90	72
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BRAZILIAN RUM

Cachaça 51	90	72
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APERITIF & VERMOUTH

Happy Hour

1757 Vermouth Di Torino Rosso	85	68
Carpano Bianco	85	68
Carpano Dry	85	68
Campari	85	68
Dubonnt	85	68
Fernet Branca	85	68
Pernod	85	68
Pimm's No.1 Cup	85	68
Ricard	85	68

LIQUEUR

Happy Hour

Amaretto	85	68
Bailey's Irish Cream	85	68
Benedictine D.O.M.	85	68
Chambord	85	68
Cointreau	85	68
Drambuie	85	68
Galliano	85	68
Grand Marnier	85	68
Jägermeister	85	68
Kahlua	85	68
Malibu	85	68
Sambuca	85	68
Southern Comfort	85	68

MOCKTAIL

GREEN LANTAU 75
Chilled Pineapple Juice, Kiwi Syrup, Green Mint Syrup, Fresh Squeezed Lemon Juice

TROPICAL PARADISE 75
Chilled Pineapple Juice, Fresh Grapefruit Juice, Plain Yoghurt, Mango Syrup

THE ARNOLD PALMER 75
Black Tea, Fresh Squeezed Lemon Juice, White Syrup

CLASSIC SHIRLEY TEMPLE 75
Dry Ginger Ale, Grenadine Syrup



FRESH JUICE

Grapefruit 60
 Orange
 Watermelon

CHILLED JUICE

Apple 50
 Cranberry
 Pineapple
 Tomato

SOFT DRINKS

7-Up, 7-Up Light, 50
 Pepsi, Pepsi Max

Schweppes
 Ginger Ale, Ginger Beer,
 Soda Water, Tonic Water

HOT TEA

Black Tea 60
 Royal Darjeeling
Grand Classic Tea
 English Breakfast Tea
 French Earl Grey Tea
 Grand Jasmine Tea

Herbal Tea
 Chamomile **Theine-free**
 Moroccan Mint Tea

Japanese Green Tea
 Emperor Sencha

Formosa Blue Tea
 Imperial Oolong

MINERAL WATER

Evian, Evian-Sparkling **700ML** 80
 Evian, Evian-Sparkling, Perrier **330ML** 50
 San Pellegrino **550ML** 50

COFFEE

	HOT	ICED
American	60	65
Espresso	60	
Double Espresso	70	

	HOT	ICED
Cappuccino	60	65
Caffè Latte	60	65
Caffè Mocha	60	65
Dirty Coffee		60