



PEARL LIANG

WINE LIST

# Cocktail List

## Flute

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<b>Champagne Cocktail</b>	10.00
Champagne with VSOP Brandy, White Sugar and Angostura Bitters.	
<b>Kir Royal</b>	10.00
Champagne with Crème de Cassis.	
<b>Raspberry Bellini</b>	10.00
Champagne with Crème de Pêche and Raspberry Purée.	
<b>Mandarin Bellini</b>	10.00
Champagne with Mandarin Napoléon, Crème de Pêche and White Peach Purée.	

## Martini

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<b>Shanghai Sour</b>	9.00
Stolichnaya Orange Vodka shaken with Mandarin Napoleon, Mandarin Juice, fresh lemon and a dash of Sirop de Gomme.	
<b>Ginger Cosmopolitan</b>	9.00
Absolut Citron Vodka muddles with fresh ginger and lime, shaken with Cointreau and cranberry juice.	
<b>Lychee Martini</b>	9.00
Bombay Sapphire Gin muddled with fresh lychee and lemon juice, shaken with Kwai Tech Lychee Liqueur and lychee juice.	
<b>Cherry Blossom Martini</b>	9.00
Grey Goose Orange Vodka shaken with fresh raspberries, lemon juice, Sirop de Gomme and a dash of Maraschino Liqueur.	

## Short

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<b>Monkey Fashioned</b>	9.00
Monkey Shoulder Whiskey muddled with sugar, fresh orange and Angostura and orange bitters.	
<b>Pearl Laing Calpirnha</b>	9.00
Cachaca 51 muddled with half a mandarin, fresh lime and Demerara Sugar, cooled with crushed ice.	

## Long

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<b>Raspberry Mojito</b>	9.00
Mount Gay Jamaican Rum muddled with fresh mint, lime, fresh raspberries and Demerara Sugar	
<b>Eastern Promise</b>	9.00
Stolichnaya Vodka muddled with Seasonal Berries, Fresh lemon juice and Sirop de Gomme, topped with Ginger Beer.	

## Mocktails

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<b>Peach Mojito</b>	6.50
Fresh peach muddled with lime, mint and Demerara Sugar, topped with peach juice.	
<b>Dragon Colada</b>	6.50
Made with fruits of the season.	

Classic Cocktails available upon request.

# Wine List

Champagne		125ml	Btl.	
NV	<b>Castelnaud • Brut Reserve</b> Nutty aromas are well balanced by fruit notes of peach & apricot	9.50	50.00	
NV	<b>Louis Roederer • Brut Premier</b> Fresh fruit aromas with a complex brioche & berry notes flavours		60.50	
NV	<b>Moet &amp; Chandon • Imperial Brut</b> Green apple & citrus bouquet with a pear & apple finish		65.00	
NV	<b>Castelnaud Rose • Brut</b> Red fruit bouquet with minty undertones with a delicious fresh finish		67.00	
2009	<b>Dom Perignon • Brut</b> Delicate ripe stone fruit with hints of honey and crisp grapefruit		215.00	
White Wine		125ml	175ml	Btl.
	<b>Chardonnay • Patriarche Pere et Fils, Vin de France</b> Floral aromas, hints of exotic fruits	3.85	4.95	17.50
	<b>Sauvignon Blanc • Vilcun, Viña Sutil, Central Valley, Chile</b> Very pleasant with pineapple & citrus notes	4.25	5.50	18.50
	<b>Pinot Grigio • Ca'Luca, Veneto, Italy</b> Delicate with subtle peach, pear, melon & apple flavours	4.95	6.00	21.00
	<b>Sauvignon Blanc • Turning Heads, Marlborough, New Zealand</b> Crisp vibrant wine, with tropical fruit & gooseberry flavours	5.85	6.95	25.00
	<b>Riesling • Weingut Malat, Kremstal, Austria</b> Fresh, crisp & fruit driven, excellent with Asian dishes	6.00	7.85	28.00
	<b>Gavi di Gavi • Cantine Volpi, Piedmont, Italy</b> Stone fruits notes with hints of vanilla	6.25	8.80	31.00
	<b>Pinot Gris • Portlandia, Oregon, USA</b> Honeysuckle, melon & pear aromas. Delicious with seafood			32.50
	<b>Viognier • Wairau River Reserve, New Zealand</b> Dry, freshly fruit of apricots and lime marmalade			34.00
	<b>Chablis • Domaine N &amp; G Fevre, Burgundy, France</b> A rich intense palate with a peach aroma great with white fish			43.50
	<b>Pouilly Fuisse VV • Domaine Auvigie, Burgundy, France</b> Elegant, with floral aromas, soft & complex with buttery notes			46.00
	<b>Sancerre 'le Rochoy' • Domaine Laporte, Loire, France</b> Attractive gooseberry & peach flavours with a zesty finish	8.90	11.80	52.00
2018	<b>Meursault • Domaine Jean Pascal, Burgundy, France</b> Freshy stone fruit, note of smelt butter, creamy finishing long			86.00
2017	<b>Puligny Montrachet • Domaine Jean Pascal, Burgundy France</b> Supremely fine & elegant. Fruit levels way beyond a village wine			95.00
Rosé Wine		125ml	175ml	Btl.
	<b>Pinot Grigio 'Ramato' • Il Barco, Veneto, Italy</b> Delicate aromas of rose petals with soft red fruits on the palate	3.65	4.50	18.50
	<b>Chateau Barbe Belle • Cuvee Heritage, Provence, France</b> Aromas of white flowers, with a delicious exotic fruit finish			33.00

Red Wine		125ml	175ml	Btl.
	<b>Cabernet Sauvignon &amp; Merlot</b> • Duc de Chapelle, France Smooth & silky with ripe berries, cherries & plums	3.85	5.00	17.50
	<b>Merlot</b> • Vilcun, Viña Sutil, Central Valley, Chile Raspberries, cherries with some floral notes	4.25	5.50	18.50
	<b>Malbec</b> • Avanti Bodegas Borbore, San Juan, Argentina Full bodied wine with black fruits, violets & hints of coffee			20.00
	<b>Shiraz</b> • Apple Tree Flat, Logan, New South Wales, Australia Blackberry & plum aromas with refreshing fruit flavours to finish	4.25	5.80	22.00
	<b>Montepulciano d'Abruzzo</b> • Tor Del Colle Riserva, Italy Vibrant red & dark fruit with soft tannins	4.95	6.80	24.00
	<b>Pinot Noir</b> • Alpataco, Patagonia, Argentina Black cherry, redcurrant, summer fruits, finishing with vanilla notes	5.50	7.60	25.00
	<b>Chateau Tanesse</b> • Premier Cotes de Bordeaux, France Smooth easy to drink, subtle oak & ripe tannins			26.50
	<b>Chateau Tertre de Viaud</b> • Cote de Bourg, France Ripe cherry fruit and earthy medium bodied long finish	6.50	9.00	34.00
	<b>Rioja Reserva</b> • Taron, Rioja Alta, Spain Red cherries, red currants, cinnamon. Complex with soft tannins			39.00
	<b>Zinfandel</b> • Boneshaker, Lodi California, USA A rich Zin with flavours of blackberry & chocolate. Enjoy with Duck			47.00
2009	<b>Chateau Fonbel</b> • St. Emilion Grand Cru, Bordeaux, France Red berry & forest fruit compote with hints of eucalyptus & liquorice			72.00
2015	<b>Nuits St.Georges</b> • Domaine Alain Michelot, Burgundy France Beautiful Pinot Noir, silky, raspberry & vanilla notes			87.00
2010	<b>Chateau Batailley</b> • Pauillac, Bordeaux, France Ripe plum & cedar aromas with a hint cassis & vanilla on the palate			99.00
2002	<b>Chateau Gloria</b> • Grand Cru St Julien, Bordeaux, France Exuberant fruit, Christmas fruit cake, blackcurrant & cherry			128.00
2000	<b>Chateau Cantenac Brown</b> • Margaux, Bordeaux, France Loaded with chocolatey blackcurrants and jammy plums			248.00
1998	<b>Chateau Montrose</b> • Saint Estephe, Bordeaux, France Floral overtones are complemented by forest fruits on the palate. Very elegant			310.00
1998	<b>Chateau Lynch Bages</b> • Pauillac, Bordeaux, France Hints of herbs, with attractive blackcurrant aromas			390.00
1995	<b>Chateau Mouton Rothschild</b> • Pauillac, Bordeaux, France Aromas of cassis, truffles, coffee and liquorice. One of the greats			960.00

Oriental Wines		small	medium	Btl.
	<b>Sake</b> • Japanese	8.80	14.00	25.00
	<b>Shao Shing</b> • Taiwan	8.50	12.00	22.00

## Spirits List

Vodka	25ml		25ml
<b>Absolute • 40%</b>	3.50	<b>Absolut Citron • 40%</b>	3.50
<b>Grey Goose • 40%</b>	4.50	<b>Smirnoff Red • 37%</b>	3.50
<b>Smirnoff Black • 40%</b>	4.50	<b>Stolichnaya • 40%</b>	4.50
Gin	25ml		25ml
<b>Beefeater • 40%</b>	4.00	<b>Bombay Sapphire • 40%</b>	4.50
<b>Gordon's • 37.5%</b>	4.00	<b>Tanqueray • 43.1%</b>	4.50
Aperitifs	50ml		50ml
<b>Campari • 25%</b>	4.50	<b>Martini Dry • 15%</b>	4.50
<b>Dubonnet • 14.8%</b>	4.50	<b>Martini Rosso • 15%</b>	4.50
<b>Tio Pepe Dry Sherry • 15%</b>	4.50	<b>Martini Bianco • 15%</b>	4.50
<b>Harvey Medium Sherry</b>	4.50	<b>Pernod • 40%</b>	4.50
<b>Harvey Bristol Cream</b>	4.50	<b>Cinzano Bianco • 15%</b>	4.50
Calvados, Armagnac & Cognac	25ml		25ml
<b>Calvados VSOP • 40%</b>	4.50	<b>Chateau de Laubade Armagnac • 40%</b>	4.50
<b>Courvoisier XO • 40%</b>	10.00	<b>Martell VSOP • 40%</b>	4.50
<b>Courvoisier VSOP • 40%</b>	4.50	<b>Remy Martin VSOP • 40%</b>	5.00
<b>Hennessy XO • 40%</b>	12.00	<b>Remy Martin XO • 40%</b>	10.00
Whisky	25ml		25ml
<b>Bell's • 40%</b>	3.00	<b>Johnnie Walker Black • 40%</b>	4.00
<b>Canadian Club • 40%</b>	3.50	<b>Jameson • 40%</b>	3.50
<b>Chivas Regal 12 Yrs • 40%</b>	4.50	<b>Jack Daniels • 40%</b>	3.50
<b>Dewar's • 40%</b>	3.50	<b>Jim Beam • 40%</b>	3.50
<b>Famous Grouse • 40%</b>	3.50	<b>Maker's Mark • 40%</b>	4.50
<b>J&amp;B Rare • 40%</b>	3.50		
Single Malts	25ml		25ml
<b>Glenmorangie 10 Yrs • 40%</b>	6.00	<b>Glenfiddich 12 Yrs • 40%</b>	5.00
<b>Glenlivet 12 Yrs • 40%</b>	6.00	<b>Lagavulin 16 Yrs • 40%</b>	7.00
<b>Macallan 18 Yrs • 43%</b>	12.50	<b>Oban 14 Yrs • 43%</b>	7.00
Rum	25ml		25ml
<b>Bacardi • 37.5%</b>	3.50	<b>Captain Morgan • 40%</b>	4.00
<b>Mount Gay • 37.5%</b>	4.00		

# Liqueur

Liqueur	50ml		50ml
Amaretto di Saronno • 28%	6.00	Kahlua • 26.5%	6.00
Archers Peach Snapps • 23%	5.50	Kummel Wolfsmidt • 39%	6.00
Bailey's Irish Cream • 17%	6.00	Lychee Liqueur • 21%	6.00
Benedictine • 40%	6.00	Malibu • 24%	6.00
Chambord Raspberry • 16.5%	6.00	Maraschino Luxardo • 32%	6.00
Cointreau • 40%	6.00	Midori • 20%	6.00
Crème de Banane • 24%	6.00	Moutai • 53% (25ml)	13.50
Crème de Cacao • 24%	6.00	Orange Curacao	6.00
Crème de Cassis • 20%	6.00	Pimm's • 25%	6.00
Crème de Menthe Green	5.50	Sambuca • 38%	6.00
Crème de Menthe White	5.50	Southern Comfort • 38%	6.00
Drambuie • 40%	6.00	Taylor's Port NV • 20%	9.00
Fernet Branca • 40%	5.50	Tequila Gold • 38%	6.00
Galliano • 35%	6.00	Tequila Silver • 38%	6.00
Goldschlager • 40%	6.00	Tia Maria • 26.5%	6.00
Grand Marnier • 40%	6.00	Triple Sec • 40%	6.00
Grappa • 40%	6.00		

## Beer

Tsingtao Chinese • 4.8%	4.50	Tiger Singapore • 4.8%	4.50
Asahi Japanese • 5%	4.50		

## Soft Drinks & Juices

Coke		Orange Juice	2.50
Diet Coke	2.50	Tomato Juice	2.50
7 UP	2.50	Mango Juice	2.50
Tonic Water	2.50	Pineapple Juice	2.50
Soda Water	2.50	Cranberry Juice	2.50
Ginger Ale	2.50	All Mixers	1.20
Fresh Orange Juice	4.50		

## Mineral Water

Mount clear Still (750ml)	4.50	Mount clear Sparkling (750ml)	4.50
Glass	2.50		

## Coffee

Filter Coffee	2.30	Liqueur Coffee	4.50
Cappuccino	2.80	Espresso	2.80
Latte	2.80		

## After Dinner Drinks

Tobertone (Bailey's, Kahlua, Vodka & Cream)	7.50	Golden Dream (Vodka, Orange Juice, Galliano & Cream)	6.50
Pink Cloud (Vodka, Crème de Cacao)	6.50	Grasshopper (Gin, Crème de Menthe)	6.50