



**PEARL LIANG**

**WINE LIST**

# Cocktail List

## Flute

---

<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

---

<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

---

<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

---

<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

---

<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>Castelnau • 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>Castelnau 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 • Copperstone Creek, New South Wales, Australia</b> Fresh, crisp & dry, oak aged	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> Citrus with tropical fruit and a lovely aroma of lemon meringue			32.50
	<b>Viognier • Pisano Reserve, Rio De Los Pajaros, Uruguay</b> Dry, aromatic with a hint of apple & pear blossom			33.00
	<b>Chablis • Domaine N &amp; G Fevre, Burgundy, France</b> A rich intense palate with a peach aroma, great with seafood			43.50
	<b>Pouilly Fuisse VV • Domaine Auvigue, 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
2016	<b>Meursault • Coche Bouillot, Burgundy, France</b> Ripe aromas of candied lemon peel & nectarine			73.00
2015	<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> • Pignataro, Abruzzo, 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 Caillateau Bergeron</b> • AOC Bordeaux, France Ripe berry fruit with hints of mint & oak	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> • Emtwopointone m2, Lodi California, USA A delightful Zinfandel, with blackberries & morello cherry palate			47.00
2006 <b>Chateau Fonbel</b> • St. Emilion Grand Cru, Bordeaux, France Red berry & forest fruit compote with hints of eucalyptus & liquorice			68.00
2014 <b>Nuits St.Georges</b> • Domaine Alain Michelot, Burgundy France Beautiful Pinot Noir, silky, raspberry & vanilla notes			77.00
2007 <b>Chateau Batailley</b> • Pauillac, Bordeaux, France Ripe plum & cedar aromas with a hint cassis & vanilla on the palate			99.00
2000 <b>Chateau Montviel</b> • Pomerol, Bordeaux, France Bold, forest fruits with soft tannins			115.00
2005 <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			168.00
2000 <b>Chateau Montrose</b> • Saint Estephe, Bordeaux, France Floral overtones are complemented by forest fruits on the palate			680.00
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

<b>Vodka</b>		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
<b>Gin</b>		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
<b>Aperitifs</b>		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
<b>Calvados, Armagnac &amp; Cognac</b>		25ml			25ml
	<b>Calvados VSOP • 40%</b>	4.50		<b>Janneau 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
<b>Whisky</b>		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			
<b>Single Malts</b>		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
<b>Rum</b>		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
<b>Amaretto di Saronno •</b> 28%	6.00	<b>Kahlua •</b> 26.5%	6.00
<b>Archers Peach Snapps •</b> 23%	5.50	<b>Kummel Wolfsmidt •</b> 39%	6.00
<b>Bailey's Irish Cream •</b> 17%	6.00	<b>Lychee Liqueur •</b> 21%	6.00
<b>Benedictine •</b> 40%	6.00	<b>Malibu •</b> 24%	6.00
<b>Chambord Raspberry •</b> 16.5%	6.00	<b>Maraschino Luxardo •</b> 32%	6.00
<b>Cointreau •</b> 40%	6.00	<b>Midori •</b> 20%	6.00
<b>Crème de Banane •</b> 24%	6.00	<b>Moutai •</b> 53% (25ml)	10.00
<b>Crème de Cacao •</b> 24%	6.00	<b>Orange Curacao</b>	6.00
<b>Crème de Cassis •</b> 20%	6.00	<b>Pimm's •</b> 25%	6.00
<b>Crème de Menthe Green</b>	5.50	<b>Sambuca •</b> 38%	6.00
<b>Crème de Menthe Withe</b>	5.50	<b>Southern Comfort •</b> 38%	6.00
<b>Drambuie •</b> 40%	6.00	<b>Taylor's Port NV •</b> 20%	9.00
<b>Feernet Branca •</b> 40%	5.50	<b>Tequila Gold •</b> 38%	6.00
<b>Galliano •</b> 35%	6.00	<b>Tequila Silver •</b> 38%	6.00
<b>Goldschlager •</b> 40%	6.00	<b>Tia Maria •</b> 26.5%	6.00
<b>Grand Marnier •</b> 40%	6.00	<b>Triple Sec •</b> 40%	6.00
<b>Grappa •</b> 40%	6.00		

## Beer

<b>Tsingtao Chinese •</b> 4.8%	4.30	<b>Tiger Singapore •</b> 4.8%	4.50
<b>Asahi Japanese •</b> 5%	4.50		

## Soft Drinks & Juices

<b>Coke</b>		<b>Orange Juice</b>	2.30
<b>Diet Coke</b>	2.30	<b>Tomato Juice</b>	2.30
<b>7 UP</b>	2.30	<b>Mango Juice</b>	2.30
<b>Tonic Water</b>	2.30	<b>Pineapple Juice</b>	2.30
<b>Soda Water</b>	2.30	<b>Cranberry Juice</b>	2.30
<b>Ginger Ale</b>	2.30	<b>All Mixers</b>	1.20
<b>Fresh Orange Juice</b>	4.50		

## Mineral Water

<b>Hildon Still</b> (750ml)	4.00	<b>Hildon Sparkling</b> (750ml)	4.00
<b>Glass</b>	2.30		

## Coffee

<b>Filter Coffee</b>	2.30	<b>Liqueur Coffee</b>	4.50
<b>Cappuccino</b>	2.80	<b>Espresso</b>	2.80
<b>Latte</b>	2.80		

## After Dinner Drinks

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