



# Quarry Bay Happy Hour

Daily incl. PH, 3-7pm



## Cocktails

HH - \$75    RH - \$90

Aperol Spritz	Espresso Martini
Moscow Mule	Lychee Martini
Mojito	Old Fashioned
Negroni	Cosmopolitan
Margarita, on the Rocks	Sex on the Beach

## Bubbles & Wine

HH    RH

Chiaro Prosecco - Italy	\$55	\$75
Ayala Champagne - France		\$135
Rosé - France	\$65	\$85
White Wine		
Pinot Grigio - Italy	\$60	\$75
Chardonnay - Australia	\$70	\$85
Sauvignon Blanc - N.Z	\$75 all day	
Red Wine		
Cabernet Sauvignon	\$60	\$75
Malbec - Argentina	\$65	\$85
Shiraz - Australia	\$70	\$85
Pinot Noir - N.Z	\$80	\$95

## Spirits & Beers

HH    RH

House Spirits		
Vodka   Gin   Whiskey	\$55	\$75
Rum   Tequila		
Bottled Beers		
Corona   Peroni   Asahi   Corona 0%	\$55	\$75
Draft Beers		
Stella Artois	\$60	\$75
Goose Island IPA	\$65	\$85
Suntory Premium Malt's	\$60 all day	

5% staff gratuity applied to dine-in bill





# Cocktails & Snacks

## Signature Cocktails

\$98

### Tokyo Smash

ROKU Gin, Pineapple Juice  
Ginger Ale & Pressed Calamansi

### Lychee Saketini

Sake, Lime Juice & Lychee Syrup

### The Empress

Flor de Caña 4 Years, Frangelico,  
Lychee Puree, Lemongrass & Fresh Lime

### Tu Kill Yu

Tequila Blanco, Fresh Mango,  
Fresh Lime & Crème de Banana

### Kill Bill

ROKU Gin, Elderflower Liqueur  
& Ruby Grapefruit Juice

### Fu Pen Zi

Hibiscus infused Vodka, Grenadine,  
Campari, Pineapple, Fresh Lemon

### Fuji Fragrant

Gin, Sakura Infused Bianco,  
Fresh Lime & Apple juice

## Snacks

### Cooshti Dragon Roll

Tempura prawn avocado roll, topped  
with torched salmon and parmesan cream

\$190

### Chicken Satay Skewers

6 pcs – with pickled papaya  
and peanut satay sauce

\$170

### Torched Salmon Nigiri

6 pcs - topped with jalapeño cream  
and crispy garlic

\$180

### Peking Duck Quesadilla

With spring onion, cucumber,  
hoisin plum sauce

\$180

### Prawn & Scallop Scotch Egg

Soft boiled eggs wrapped in a mix of minced  
scallop and prawn, coated in breadcrumbs  
- topped with a spicy Sriracha 'slaw

\$170

### Chicken Karaage & Avocado Roll

Crispy chicken, avocado  
and sweet chili mayo

\$180

### Pan-fried Veggie Dumplings

8 pcs with soy, ginger  
and chili garlic sauce

\$165



### Wok-Flashed Garlic & Chili Calamari

With sweet chili aioli

\$180

### Rainbow Veggie Roll

Beetroot, carrot, asparagus and  
cabbage topped with avocado

\$170



### Crispy Falafel Mini Pitas

4 pcs - Balsamic beetroot tomato salsa,  
fresh mint, lemon garlic tahini & sumac

\$170



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