


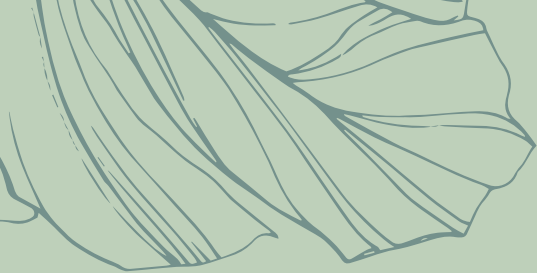


BEVERAGE MENU

Fresh flowers, freshly foraged vegetables and herbs don't just smell and look nice in drinks - they can be delicious accompaniments with just the right pairing and infusion formula. Inspired by the greenery and botanical gardens, Glasshouse Greenery serves up some of the most unique cocktails utilizing herbs, spices and edible flowers with a touch of Southeast Asian's flavours.

The beverage menu also offers extensive spirits selections with premium wine collections by our sommelier, intending to bring you an extraordinary drinking experience.







SECRET GARDEN

Signature Cocktail



Greenery Secret 158

Gin, Elderflower Liqueur,
Prosecco, Honey Bubbles,
Elderflower-Infused
Cucumber, Lemon Juice



Photos for reference only. All prices are in HKD and are subject to 10% service charge.

Rose & Mary 128

Pear Vodka, Peach
Puree, Rosemary
Syrup, Apple Juice,
Lemon Juice



Señorita 138

Tequila, Rose Syrup,
Honey Syrup, Lemon
Juice, Moscato,
Frozen Strawberry



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Señor

138

Butterfly Pea Flower
Infused Gin, Lime
Juice, St. Germain
Elderflower Liqueur,
Lavender Syrup,
Lavender Bitter



Osmanthus Martini 128

Osmanthus Infused Gin,
Osmanthus Syrup, Grapefruit
Juice, Osmanthus Wine, Amaro



The Golden Chrys 148

Chrysanthemum Infused
Bourbon Whiskey, Ginger
Ale, Orange Bitters



Shiso

138

Japanese Whisky,
Shiso Liqueur, Yuzu
Liqueur, Shiso Bitter



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LOST IN ASIA

Glasshouse Classic Series



Pandan Coco 128

Malibu Rum, Pandan
Syrup, Lemon Juice,
Coconut Water



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Tropical Piña 138

Tequila, Vanilla Liqueur,
Vanilla Syrup, Black
Pepper, Pineapple,
Pineapple Juice



Mary Mary Mary

248

(Classic/ Tom Yum/ Southern)

A tasting flight of our Three
Signature Bloody Mary with
a Twist



Tom Yum Mary \$128

Vodka, Thai Basil,
Lemongrass, Galanga,
Chilli, Kraffin Lime
Leave, Cranberry Juice,
Black Pepper

Classic Mary \$128

Vodka, Tomato Juice,
Lemon Juice,
Tabasco, Black
Pepper, Dulce, Salt

Southern Mary \$128

Vodka Infused Jalapeño,
Tomato Juice, Lemon
Juice, Chilli, Cajun

Asia Peninsula 128

Gin, Lychee Puree, Lemon
Juice, Blue Curacao
Liqueur, Lychee Liqueur



The Floating Heart 128

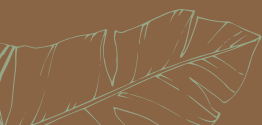
Vodka, Passion Fruit Puree,
Passion Fruit Liqueur, Orange
Juice, Bitter, Egg White Sour Mix





COFFEE MIXOLOGY

Handcrafted Coffee



Coffee Negroni 148

Bourbon Whiskey,
Coffee Infused Campari,
Dry Vermouth, Honey,
Chocolate Bitter



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Hand-drip Coffee Martini 148

Choice 1. Greenry Gin London Dry
Coffee Beans :South Africa

Choice 2. The Botanist Islay Dry Gin
Coffee Beans: Brazil, Ethiopia

Choice 3. Goku Gin
Coffee beans : Blue Hora, Guji



Coffee Dessert Shot 208 (3 shots)

Patron XO, Topping Cream, Nuts



Baileys Coffee 108

Baileys, Vanilla Syrup,
Coffee, Topping Cream



Greenery Irish Coffee 108

Irish Whisky, Coffee,
Whipping Cream



CLASSIC COCKTAIL

With Modern Technique



Cosmopolitan 128

Citrus Vodka,
Cointreau, Lime
Juice, Cranberry
Juice, Orange Peel



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Margarita 128

Tequila, Cointreau,
Lime Juice, Syrup



Caipirinha 138

Cachaca, Lime,
Brown Sugar



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Strawberry & Passion Fruit Caipirinha 138

Cachaca, Strawberry, Passion Fruit, Brown Sugar, Lime



Martini Twist 138

Botanist Gin,
Dry Vermouth,
Grapefruit Peel



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Old Fashioned

138

Bourbon Whiskey, Sugar,
Orange Peel



Mojito

138

Rum, Lime, Sugar,
Mint, Soda



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Negroni 138

Gin, Campari,
Sweet Vermouth



Whiskey Sour 138

Bourbon Whiskey,
Lemon Juice, Sugar
Syrup, Egg White Foam



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Champagne & Sparkling Wine

	Glass	Bottle
Bottega Moscato NV, Veneto, Italy WE 84 Full of lovely fruit with almond, lychee and honey	\$98	\$420
Cava Pere Ventura Tresor Brut Reserva NV, Catalonia, Spain WS 86 Well structured and full flavoured of acacia blossom, lemon and almond	\$108	\$480
Chandon Brut Rose NV, Victoria, Australia WS 87 Delightfully dry, with a creamy texture and persistent acidity		\$580
Moët & Chandon NV, Champagne, France WS 91 Medium-bodied, elegant, pretty intense and well structured palate	\$198	\$980

White Wine

	Glass	Bottle
Journey's End Weather Station Sauvignon Blanc 2019, Stellenbosch, South Africa Lovely weight and round-mouth feel, balanced acidity bringing freshness <i>Oyster, vegetable and deep fried snack platter</i>	\$88	\$400
Chardonnay, Errazuriz Estate Series 2019, Casablanca Valley, Chile WS 87 Oaky, freshness, fruity and balance <i>Fish, vegetable and poultry</i>	\$98	\$420
Albarino, Paco & Lola 2017, Galicia, Spain WS 89 Peach, lime, floral and mineral flavors, creamy and smooth <i>Fried snack, vegetable and seafood tapas</i>	\$108	\$460
Riesling Donnhoff Estate 2018, Nahe, Germany JS 91 Fruity, crisp with fine mineral, well balance with long and classy finish <i>Aperitif, spicy food and vegetable</i>	\$118	\$520

White Wine

	Glass	Bottle
Pinot Grigio, Santa Cristina Antinori 2019, Tuscany, Italy Aromas of bananas and citrus fruits. Its palate is well balanced, light and soft <i>Chicken, cream pasta and cheese pizza</i>		\$560
Sauvignon Blanc, Cloudy Bay 2019, Marlborough, New Zealand JS 91 Fruity delivers mangoes and limes in abundance on the palate <i>Shellfish, cream pasta and deep fried snack platter</i>		\$680
Gewurztraminer, Gustave Lorentz 2019, Alsace, France Elegant floral aromas, hints of lychee, full and pleasantly intense body <i>Rich seafood, chicken and pork</i>		\$720
Coudoulet de Beaucastel Cotes du Rhone Blanc 2017, Rhone Valley, France JS 91 Medium-bodied, supple, textured effort that has plenty of richness and length <i>Chicken, rich seafood and asian spicy</i>		\$800
Riesling, Smaragd Durnsteiner, F.X. Pichler 2018, Wachau, Austria WA 92 Dry, intense and purely mineral finish <i>Shellfish, chicken and deep fried snack platter</i>		\$880

Red Wine

	Glass	Bottle
Cabernet Sauvignon, Errazuriz Estate Series 2018, Aconcagua Valley, Chile Oak, freshness, fruity and balance <i>Satay skewer, red meat and spicy food</i>	\$88	\$420
Perrin Ventoux Rouge 2017, Rhone Valley, France WS 87 Authentic, genuine and fruity <i>Pizza, tomato pasta and poultry</i>	\$98	\$430
Cabernet Sauvignon, Canyon Road 2018, California, USA Medium-bodied, rich and tasty ripe raspberry, soft, velvety finish <i>Roasted pork, burger and steak</i>	\$108	\$480
Tempranillo, Izadi Crianza, Rioja, Spain 2016 WS 90 Elegant and round in the palate, floral and fruity memories <i>Meat tapas, tomato dishes and steak</i>	\$118	\$530
Chakana Estate Selection Malbec 2019, Mendoza, Argentina JS 90 Intense, fruity flavors with velvety tannins <i>Meat pasta, cheese burger and satay skewer</i>		\$600
Shiraz, Cape Mentelle 2016, Western Australia JS 94 Smooth red and dark berries, juicy and gently drying tannins <i>Pork ribs, suckling pig and steak</i>		\$680
Gaja Ca'Marcanda Promis 2016, Tuscany, Italy RP 93 Black currant, blackberry, herb and mineral notes, firm and intense style <i>Tomato base pasta, pizza and steak</i>		\$780
Pinot Noir, Cloudy Bay 2018, Marlborough, New Zealand RP 92 Light, silky, spice and cherry flavor <i>Deep fried snack platter, poultry and sausage</i>		\$880
Michel Magnien Morey Saint Denis 2017, Burgundy, France Notes of violets, spice, and earthy <i>Poultry, satay skewer & asian spicy</i>		\$980

Premium Selection

Champagne

Bottle

Dom Perignon 2010, Champagne, France RP 95

\$3280

Berry-pastry thread with light, sweet spices, stone fruit and fine citrus fruit

Krug Grande Cuvee Brut NV, Champagne, France WS 95

\$3380

Full-bodied and muscular but incisive, with a deep and concentrated core, a pinpoint mousse and a long, complex finish

Cristal, Louis Roederer 2008, Champagne, France WE 100

\$3880

Full-bodied, intense and incisive, racy acids and a long, searingly chalky finish

White Wine

Bottle

Saint-Aubin 1er Cru En Remilly 2017, Vincent Girardin, Burgundy, France

\$1080

Full-bodied, elegantly glossy palate, tangy acids and a chalky finish

Oyster, clam and fatty fish

Michel Niellon Chassagne Montrachet 2017, Burgundy, France WS 92

\$1380

Full-bodied, satiny and succulent palate with bright acids and a generous core of fruit

Creamy white fish, cheese pizza and pasta

Chardonnay, Gaja Rossj-Bass 2018, Italy RP 90

\$1680

Soft and elegant, with good acidity and a fresh and persistent finish

Shellfish, fish and chicken

Corton Charlemagne Grand Cru, Meo Camuzet 2015, Burgundy, France WA 91

\$2880

Rich, juicy and generous, full body with impressively persistent finish

Grilled fish, lobster and king prawn

Red Wine

Bottle

Pintia, Vega Sicilia 2014, Toro, Spain RP 94

\$1280

Powerful and concentrated wine with ripe, soft tannins and satisfying length

Satay skewer, grilled seafood and spicy food

Chateau Branaire Ducru 2005, St Julien, Bordeaux, France WE 95

\$1480

Aromatics are intense and totally captivating, intense, rich and full body with soft tannic

Meat tapas, poultry and steak

Paulliac de Latour 2014, Bordeaux, France WS 92

\$1580

Elegant, refreshing and mineral laced, savory layers and an herbal lift on the finish

Burger, suckling pig and rib eye steak

Chateau de Beaucastel Chateauneuf-du-Pape 2016, Rhone Valley, France WS 97

\$1680

Full-body, creamy, lush and rich, with layers of raspberry fruit, garrigue and spice

Bbq pork ribs, suckling pig and poultry

Chateau Brane Cantenac 2001, Margaux, Bordeaux, France WE 92

\$1880

Huge, sweet tannins, solid black fruit flavors and ripeness

Grilled seafood, pork ribs and roast chicken

Almaviva 2010, Maipo Valley, Chile WS 94

\$2580

Freshness, elegant, great acidity and exceptional persistence on the finish

Meat tapas, beef tenderloin and lamb

Solaia Antinori 2009, Tuscany, Italy WE 97

\$3680

Full-bodied and very ripe, spicy and intense with so much fruit and energy

Pork ribs, suckling pig and steak

Insignia, Joseph Phelps 2014, Napa Valley RP 97

\$4080

Elegant and fine, well structured by grainy tannins, long and earthy finishing

Spicy food, sirloin steak and roasted pork

Vodka

Tried & True <i>France</i>	\$98
Ketel one <i>Netherlands</i>	\$118
Grey Goose <i>France</i>	\$138
Belvedere <i>Poland</i>	\$138
Ciroc <i>France</i>	\$148
Tito's Vodka <i>USA</i>	\$108

Rum

Bacardi <i>Cuba</i>	\$98
Flor de Caña 4 Year <i>Nicaragua</i>	\$108
Flor de Caña 7 Year <i>Nicaragua</i>	\$118
Ron Zacapa Sistema Solera 23 <i>Guatemala</i>	\$208
Nusa Caña Tropical Island Rum <i>Indonesia</i>	\$118
Plantation 3 Stars White Rum <i>France</i>	\$108
Plantation Original Dark <i>France</i>	\$108
Abelha Silver Organic Cachaca <i>Brazil</i>	\$118

Gin

Widges London Dry Gin <i>London</i>	\$98
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Tanqueray <i>London</i>	\$108
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Malfy Originale Gin <i>Italy</i>	\$128
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Malfy Limone Gin <i>Italy</i>	\$128
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Malfy Rose Gin <i>Italy</i>	\$128
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Roku Gin <i>Japan</i>	\$158
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Bimber Da Hong Pao Tea Gin <i>West London</i>	\$178
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G'Vine <i>France</i>	\$178
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June Peach Gin By G'vine <i>France</i>	\$138
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Perfume Trees Gin <i>Hong kong</i>	\$238
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Hendrick's <i>Scotland</i>	\$148
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Tequila

Casamigos Blanco <i>Mexico</i>	\$168
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Casamigos Reposado <i>Mexico</i>	\$178
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Casamigos Anejo <i>Mexico</i>	\$188
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Ocho Blanco <i>Mexico</i>	\$128
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Ocho Resposado <i>Mexico</i>	\$138
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Ocho Anejo <i>Mexico</i>	\$158
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Código 1530 Blanco <i>Mexico</i>	\$138
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Código 1530 Rose <i>Mexico</i>	\$158
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Pepe Lopez <i>Mexico</i>	\$98
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Patron XO <i>Mexico</i>	\$118
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Patron Anejo <i>Mexico</i>	\$178
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Patron Reposado <i>Mexico</i>	\$158
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Patron Silver <i>Mexico</i>	\$138
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Bourbon

Jack Daniel's	\$108
USA	
Jim Beam	\$98
USA	
Maker's Mark	\$118
USA	
Woodford Reserve	\$138
USA	
Woodford Rye	\$128
USA	
Bulleit Bourbon	\$118
USA	
Bulleit Rye	\$118
USA	

Japanese Whisky

Yoichi Single Malt	\$138
Taketsuru	\$188
Taketsuru 17	\$308
Nikka from the Barrel	\$168

Single Malt Whisky

Glenmorangie Quinta Ruban <i>Highlands</i>	\$148	Oban 14 Year <i>Scotland</i>	\$158
Glenmorangie Quinta Ruban 18 Year <i>Highlands</i>	\$258	The Balvenie Doublewood Aged 12 <i>Scotland</i>	\$148
Singleton 12 Year <i>Highlands</i>	\$118	The Balvenie Doublewood Aged 17 <i>Scotland</i>	\$208
Singleton 15 Year <i>Highlands</i>	\$168	The Balvenie Doublewood Aged 21 <i>Scotland</i>	\$290
Singleton 18 Year <i>Highlands</i>	\$258	Glenfiddich 12 Year <i>Scotland</i>	\$138
Macallan 12 Year <i>Highlands</i>	\$118	Glenfiddich 15 Year <i>Scotland</i>	\$158
Macallan 18 Year <i>Highlands</i>	\$278	Glenfiddich 18 Year <i>Scotland</i>	\$208
Lagavulin 16 Year <i>Scotland</i>	\$158	Glenfiddich 21 Year <i>Scotland</i>	\$250
Ardbeg 10 Year <i>Scotland</i>	\$138		

Bottled Beer

YAU - Fat Siu Yau (Pale Ale)	\$98
SOL	\$88
Tsing Tao	\$88
Heineken	\$88
Sapporo	\$88

Draft Beer

Asahi	\$108
Kronenbourg 1664	\$108