



HAPPY HOUR MENU

Please let your server know of any dietary restrictions.

20% gratuity will be added to your final check.

Available in the bar lounge only. Not available on special holidays.

Wine selection is subject to change depending on variety and vineyard availability, substitutions will be provided.

BEVERAGES

- COCKTAILS -

COMFORTABLY NUMB | 10

Thai chili infused Vodka, Madagascar vanilla, JF Hadens lychee liqueur, lime, green Sichuan peppercorn

GOLDEN FLOWER | 10

Reposado Tequila, mezcal, Cointreau, mango liqueur, tropical blend, roasted pineapple crafted soda

SICHUAN DRAGON | 10

Dragon fruit infused gin, Angelika elderflower liqueur, Peychaud's bitters, lemon juice

SAKURA | 10

Peach vodka & orange blossom, sparkling apple cider, cranberry juice, peach & jasmine soda

NOBLEMAN | 10

Espresso infused Brugal 1888, hazelnut liqueur, creme de cacao, clarified pineapple juice, smoked cherry oak chips

- SPARKLING, WINE & BEER -

SPARKLING, RED, WHITE & ROSÉ WINE BY THE GLASS | 10

BEER | 5

5oz pour for wine by the glass

DIM SUM & LIGHT BITES

priced per piece

黑松露虾饺 | 6

PRAWN & BLACK TRUFFLE

野菌菠菜饺 ✓ | 5

WILD MUSHROOM & SPINACH

香饺鱼椒剁 | 5

PICKLED CHILI COD DUMPLING

麻辣凤尾饺 | 6

SICHUAN PEPPERCORN PRAWN

黑椒和牛酥 | 7

WAGYU BEEF MILLE-FEUILLE

Slow-cooked with black pepper

海皇脆筒 | 8

HUTONG PRAWN ROLL

Light pastry filled with prawns & scallops

素菜春卷 ✓ | 6

VEGETARIAN SPRING ROLL

Light pastry filled with seasonal vegetables

龙皇抄手 🍲 | 4

PRAWN & SCALLOP WONTON

Handmade dumplings with chef's special cilantro sauce

麻辣牛柳串烧 | 16

MALA BEEF TENDERLOIN SKEWERS

(2 skewers)