

RED
SUGAR

Red Sugar

Midnight Sun

Where the Sun shines all night long

FOLLOW THE LIGHT TO DISCOVER FRESH SENSATIONS AT RED SUGAR

A cultural crossroads from the beginning,
Hong Kong has long been a nexus for dynamic
flavours, drawing explorers from all over the world.

On its vibrant shores, seek the light to find an exotic
harbour where eclectic tastes meet, conversations
unfold, and the sun shines deep into the night.

RED SUGAR SIGNATURE COCKTAILS

Blackcurrant

HK\$98

Tequila, Cacao Nibs, Citrus Liqueur, Blackcurrant

Tasting notes: Floral, Chocolate, Delicate

Inspiration: A childhood favorite from back home, reimagined as a sleek cocktail - chocolate mousse with a tart blackcurrant jelly. The blackcurrant acts as a backbone in the drink, delicately complemented by a note of chocolate.

Pomelo & Dill *

HK\$98

Vodka, Elderflower, Dill Akvavit, Acidic Pomelo

Tasting notes: Herbal, Tart, Floral

Inspiration: A very Nordic variation of the Gimlet, featuring dill and elderflower with a local twist from an acidic pomelo cordial.

Lingonberry *

HK\$98

Cognac, Jamaican Rum, Lingonberry, Lemon, Sparkling Marshmallow Root (clarified with milk)

Tasting notes: Vanilla, Red Berries, Sweet

Inspiration: Classic Swedish lingonberries meet locally produced sparkling marshmallow root tea in a delicious highball.

Apple *

HK\$118

Gin, Calvados, Apple, Jasmine

Tasting notes: Fruity, Fresh, Fizzy

Inspiration: A floral and crisp highball that really highlights the flavour of biting into a fresh apple on a cool autumn day.

Beetroot *

HK\$118

Scotch, Dark Chocolate, Beetroot, Lemon, Egg White

Tasting notes: Rich, Tart, Earthy

Inspiration: A sour-style cocktail with an earthy flavour profile to enhance the terroir of beetroot. The slight smokiness of the scotch adds to the feeling of being by a campfire in a forest without overpowering the other flavours.

Chanterelle

Bourbon, Miso Honey, Lemon, Chanterelle

Tasting notes: Sour, Savoury, Nutty

HK\$118

Inspiration: A variation of the classic cocktail Gold Rush, enhanced with chanterelles and miso for an umami-packed drink that is approachable for everyone yet intriguing enough for even the most seasoned cocktail drinkers.

All drinks marked with *are also available as non-alcoholic versions at HK\$88 each.

RED SUGAR SIGNATURE COCKTAILS

Passionfruit*

HK\$118

Long Pepper Akvavit, Citrus, Passionfruit, Chili, Cream, Soda, Egg White

Tasting notes: Creamy, Tropical, Spicy

Inspiration: Scandinavian Akvavit finds a surprising companion in the tropical flavor of passionfruit, together forming the base of a slightly spicy and creamy fizz.

Peach

HK\$118

Bourbon, Hazelnut, Peach, Lemon, Brown Butter (clarified with milk)

Tasting notes: Peachy, Sweet, Strong

Inspiration: A boozy take on a traditional peach pie with brown butter, bourbon and hazelnut. Dangerously smooth!

Pear

HK\$118

Rye Whiskey, White Chocolate, Pear, Absinthe

Tasting notes: Fresh, Sweet, Light

Inspiration: The peppery notes of rye whiskey are mellowed by the sweetness of pear in a cocktail that evokes feelings of late summer nights and freshly picked pears.

Plum

HK\$118

Gin, Campari, Vermouth, Sour Plum

Tasting notes: Bittersweet, Tart, Fruity

Inspiration: A Scandinavian twist on the world's most famous cocktail, the Negroni. The bittersweet flavours of the cocktail are complemented by the deep red fruitiness and acidity of the plum.

Raspberry

HK\$118

Cognac, Rye Whiskey, Sugar, Raspberry, Absinthe

Tasting notes: Strong, Licorice, Fruity

Inspiration: A sweet and boozy cocktail that receives a delightful burst of red fruit flavours from being cooked sous vide with plenty of raspberries.

Rhubarb *

HK\$118

Rhubarb Sorbet, Vanilla, Rum, Prosecco

Tasting notes: Fresh, Bubbly, Decadent

Inspiration: The interplay between rhubarb and vanilla takes center stage in this cocktail, and a touch of sparkling wine brings everything together, capturing the essence of Swedish spring.

All drinks marked with * are also available as non-alcoholic versions at HK\$88 each.

BEER & CIDER

Draught Beer

Kronenbourg 1664 Brut, France 4.5% ABV
HK\$108 (500ml) / HK\$58 (250ml)

Happy Hour

HK\$88 (500ml) / HK\$48 (250ml)

Carlsberg Smooth, Denmark 4.8% ABV
HK\$98

Happy Hour HK\$78

Wieninger Lager, Germany 5.2% ABV
HK\$98

Happy Hour HK\$78

Craft Beer

Young Master Classic Pale Ale,
Hong Kong 5.0% ABV
HK\$88

Young Master 1842 Island IPA,
Hong Kong 8.0% ABV
HK\$88

Bottled Beer & Cider

Hoegaarden Rosée, Belgium 3.0% ABV
HK\$68

Asahi, Japan 5.0% ABV
HK\$78

Corona, Mexico 4.5% ABV
HK\$78

Guinness Stout, Ireland 4.2% ABV
HK\$78

Somersby Apple Cider, Denmark 4.5% ABV
HK\$78

Tsing Tao, China 5.0% ABV
HK\$78

SOFT DRINKS

Coca-Cola HK\$68

Sprite

Coke Zero

Soda Water

London Essence Ginger Ale HK\$88

London Essence Ginger Beer

London Essence Ginger Ale

London Essence Tonic Water

London Essence Pink Grapefruit Crafted Soda

London Essence Peach & Jasmine Soda

London Essence Ginger Ale

MOCKTAILS

HK\$88

Diamond Jubilee

Mountain Begonia, Chrysanthemum Syrup,

Apple - Orange - Lemon Blend

Nourish Me

Clarified Pineapple Juice, Watercress Soda,

Lemon Juice, Honey Syrup

Brother Cream

White Rabbit Candy Whipped Cream, Cream
Soda

Pearly 80's

Papaya Juice, Licorice Syrup, Lemon Juice,

Rose Petal, Candy Pearls

Minty P

Apple, Orange, Lemon, Peach, Mint Leaves

Lijiki

Lychee Water, Lime, Lychee, Soda Water

Fruit Punch

Orange Juice, Pineapple Juice, Lemonade,

Grenadine

CHILLED JUICES

HK\$68


COFFEE/TEA

HK\$68

COLD CUTS AND CHEESES 精選凍肉及芝士

Arturo Sánchez Artisanal Ibérico Jamón 西班牙黑毛豬火腿 

HK\$248

Arturo Charcutería 精選西班牙凍肉拼盤 

Ibérico Chorizo / Ibérico Salchichon / Serrano Reserva 24 Months Aged

西班牙黑毛豬辣肉腸 / 西班牙黑毛豬香腸 / 24個月西班牙白毛豬火腿

Served with tomato toasts 配新鮮番茄多士

Choice of 1 / 2 / 3 types

任選一款 / 兩款 / 三款

HK\$120 / 220 / 330

European Cheese Selection 精選歐洲芝士

Machego Castilla-La Mancha Viejo / Age Comte AOP / Brie De Meaux

西班牙羊奶芝士 / 法國AOP康提芝士 / 法國軟芝士

Served with quince paste, truffle honey and toasted sourdough

配榲桲果醬、松露蜂蜜及烤天然酵母麵包

Choice of 1 / 2 / 3 types

任選一款 / 兩款 / 三款

HK\$120 / 220 / 330

Artisan Charcutería & European Cheeses 精選凍肉及歐洲芝士拼盤 

3 types of charcuterie and 3 types of European cheese

三款凍肉拼三款歐洲芝士

HK\$648

RED SUGAR SNACKS 小食

HK\$118

Nachos 墨西哥脆玉米片  

Tortilla Chips, Beans, Chorizo Ground Beef, Cheddar Cheese, Guacamole, Salsa, Sour Cream, Black Olives, Coriander, Jalapeño Pepper

玉米片、腰豆、辣肉腸肉醬、車打芝士、牛油果醬、番茄莎莎醬、酸忌廉、黑水欖圈、芫茜、墨西哥辣椒

Black Beans Quesadillas 黑豆墨西哥餡餅 

Pico de Gallo, Sour Cream, Black Bean & Guacamole

墨西哥莎莎辣醬、酸忌廉、黑豆牛油果醬

Seared Chicken & Bacon Quesadillas 

雞絲及煙肉墨西哥餡餅

Pico de Gallo, Sour Cream, Guacamole

香辣番茄莎莎、酸忌廉、香蔥牛油果醬

Hung Hom Hot Dog 紅磡熱狗 

Johnsonville Sausage, X.O. Mayo, Coleslaw, Pickle, Caramelised Onion, Crispy Dried Scallop

煙燻德國香腸、X.O.蛋黃醬、涼拌椰菜絲、醃青瓜、焦糖洋蔥、炸乾瑤柱

Fish Cake in Padron Peppers & X.O. Sauce

X.O.醬爆尖椒蘸魚肉

Black Bean, Garlic

豆豉、西班牙黑毛豬火腿X.O.醬、蒜蓉

Octopus 香煎八爪魚 

Tater Tots, Garlic Aioli, Smoked Paprika

薯寶、蒜香蛋黃醬、煙燻紅椒粉

Crispy Chicken 香脆南乳雞

Red Bean Curd Paste, Palm Sugar Glaze

南乳醬、棕櫚糖

Diamond Clams with Garlic Butter & White Wine 

香蒜牛油白酒鑽石蛤

Onion, Shallot, Baguette

洋蔥、乾蔥、蒜蓉長法包

Truffle Fries 松露脆薯條  

French Fries, Truffle and Parmesan Cheese, Truffle Mayo

薯條、松露巴馬臣芝士、松露蛋黃醬

Pulled BBQ Pork 手撕豬肉絲 

BBQ Sauce, Pork, Tater Tots

燒烤醬、梅頭豬肉、薯寶

Padron Pepper 西班牙辣椒  

Black Bean, Garlic

豆豉、蒜片

SEASONAL FRUITS PLATTER

HK\$108

時令水果拼盤



Prices are subject to 10% service charge

WINE

Happy Hour

Glass

Bottle

Champagne

Veuve Clicquot, Yellow Label, Brut, France

HK\$118

HK\$158

HK\$800

Laurent Perrier, La Cuvee, Brut, France

HK\$220

HK\$1000

Sparkling Wine

HK\$58

HK\$88

HK\$420

Prosecco, Brut, Zonin, Italy

HK\$118

HK\$550

Sparkling, Chandon Garden Spirtz, Yarra Valley, Australia

HK\$128

HK\$600

Moscato d'Asti, Saracco, Italy

White Wine

White Wine of the day

HK\$58

HK\$88

HK\$420

Sauvignon Blanc, Los Vascos Las Huertas, Colchagua Valley, Chile

HK\$98

HK\$460

Pinot Grigio, Ruffino Lumina, Venezia Giulia IGT, Italy

HK\$108

HK\$530

Chardonnay, Wente Morning Fog, Livermore Valley, USA

HK\$128

HK\$630

Riesling, Chateau St. Michelle, Columbia Valley, USA

HK\$128

HK\$630

Semillon, Torbreck Woodcutter's, Barossa Valley, Australia

HK\$138

HK\$680

Red Wine

Red Wine of the day

HK\$58

HK\$88

HK\$420

Cabernet Sauvignon, Santa Helena Reserva, Central Valley, Chile

HK\$98

HK\$460

Organic Shiraz, Yalumba, South Australia, Australia

HK\$128

HK\$630

Chianti Superiore DOCG, Santa Cristina, Tuscany, Italy

HK\$128

HK\$630

Pinot Noir, Clay Creek, Lodi, USA

HK\$138

HK\$680

Cabernet Sauvignon, Chateau Lagrange, Haut-Medoc

HK\$158

HK\$780

Bordeaux, France

Rosé Wine

Grenache, M Minuty, Chateau Minuty, Côtes de Provence, France

HK\$88

HK\$98

HK\$450

Grenache Blend, Whispering Angel, Château d'Esclans, Côtes de Provence, France

HK\$118

HK\$550

*Happy Hours 4pm to 7pm on Mon to Fri, except Public Holiday and Eve
Prices are subject to a 10% service charge

SPIRIT

Happy Hour

45ml

45ml

Bottle

Gin

Widges London Dry	HK\$88	HK\$108	-
Tanqueray No.10		HK\$138	HK\$1,980
Hendricks		HK\$148	HK\$1,980
Monkey 47		HK\$228	HK\$2,180

Vodka

Smirnoff Red	HK\$88	HK\$108	HK\$1,380
Belvedere		HK\$128	HK\$1,680

Tequila

Los Arcos El Valle Destilado de Agave	HK\$88	HK\$108	-
Casamigos Blanco		HK\$148	HK\$1,980

Rum

Plantation 3 Stars White	HK\$88	HK\$108	-
Ron Zacapa 23		HK\$188	HK\$2,680

Whisky

Scotland	Naked Malt	HK\$88	HK\$118	HK\$1,480
	Johinne Walker Black		HK\$118	HK\$1,580
	Singleton 12 yo		HK\$118	HK\$1,580
	Macallan 12 yo		HK\$138	HK\$1,780
	Ardbeg 10 yo		HK\$148	HK\$1,980
	Macallan 18 yo		HK\$388	HK\$5,780
Japan	Hibiki Harmony		HK\$238	HK\$3,280
Ireland	Jameson		HK\$108	HK\$1,380
Bourbon	Bulleit		HK\$118	HK\$1,580

Cognac

Hennessy VSOP		HK\$138	HK\$1,780
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