

# 流 LIÚ

一杯一飲，皆為流轉四季之詩。

此雞尾酒系列以四時節氣為綱，嚴選嶺南時令食材入饌調酒，匠心匠造。薈萃風物之靈，化為舌尖感官之旅；擷取自然精粹，將四時的瞬息，化為杯中的永恆。

雞尾酒與「紅糖」粵饌相映生輝，讓現代調酒藝術與粵菜傳統之間，展開一場昇華的對話。

---

Embark on a journey through the ancient rhythm of the Chinese seasons,  
where each cocktail is a liquid ode to the turning year.

A sensory experience born from an alchemy of Cantonese ingredients,  
crafted to capture nature's fleeting beauty.

Conceived in harmony with the culinary artistry of our Cantonese restaurant Hung Tong,  
this collection invites a sublime dialogue between modern mixology and timeless tradition.



## 春 CHŪN

輕盈 Light

花香 Floral

芬芳 Aromatic



# 春 CHŪN

嚴選春季採摘的鐵觀音泡浸氈酒，以其細膩花香的風韻為珍。  
輕柔的苦澀風味成這杯經典雞尾酒之絕佳基調，配上接骨木花酒，進一步烘托其幽微花香。

鐵觀音浸漬氈酒、聖哲曼接骨木花酒、青檸汁、自家製鐵觀音糖漿、蛋白

A Gin Sour inspired cocktail, featuring spring-harvested Tieguanyin tea.  
Renowned for its delicate, floral flavour profile,  
the subtle aromas are beautifully enhanced with elderflower liqueur,  
creating a refreshing and fragrant experience that perfectly balances the floral nature of the gin.

*Tie Guan Yin Tea Infused Gin, St-Germain, Lime Juice,  
Homemade Tie Guan Yin Tea Syrup, Egg White*

148

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



夏 XIÀ

酸爽 Sour

辛香 Spicy

鹹鮮 Savoury



# 夏 XIÀ

經典血腥瑪麗的中式變奏。自家製辣椒醬的幽微辛香，勾勒出盛夏熾熱印象；再以蝦乾溫和的鹹鮮為襯，增添一份中式烹調之風味。

慢煮蝦乾伏特加、番茄汁、檸檬汁、自家製辣椒醬、蝦米、蝦片

A Chinese twist on the classic Bloody Mary.  
The subtle spice from a homemade chilli sauce with Sichuan peppercorns,  
encapsulates the heat of summer and is undercut by the gentle oceanic swell of dried shrimp -  
a common ingredient in Chinese cooking

*Slow Cooked Dried Shrimp Vodka, Tomato Juice, Lemon Juice, Homemade Chilli Sauce,  
Dried Mini Shrimp, Shrimp Cracker*

148

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



秋 QIŪ

醇烈 Boozy

絲滑 Velvety

甘苦 Bitter



# 秋 QIŪ

陳皮，乃潤澤秋燥的民間智慧。此精緻之作重塑經典馬丁尼，以陳皮泡浸氈酒的醇厚土韻為基調，佐甜香艾酒與橙香苦精，醇厚、溫柔。山楂佐酒更添層次，平衡陳皮的微澀。杯中勾起懷舊回憶，卻又倍感新奇。

陳皮浸漬氈酒、意式紅香艾酒、布蘭卡藥草酒、橙味苦精酒、陳皮、山楂

Tangerine peel, known locally as Chenpi, is a popular home remedy for soothing irritated throats during the dryness of autumn. An elegant twist on the classic Dry Martini that builds on the earthy complexity of Chenpi-infused gin, mellowed by sweet vermouth and aromatic bitters.

The addition of hawthorn adds a new dimension to the drink, playfully balancing out the astringency of Chenpi. A fun drinking experience that evokes nostalgia yet feels entirely new.

*Tangerine Peel Infused Gin, Vermouth Rosso, Fernet Branca, Orange Bitters, Tangerine Peel, Hawthorn Garnish*

148

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



冬 DŌNG

圓潤 Smooth

煙燻 Smoky

醇烈 Spirit-Forward



# 冬 DŌNG

經典 Old Fashioned 雞尾酒的革新之作。融入以鵝油油洗的波本威士忌，醇厚鹹香，再煙燻於荔枝木的幽雅香氣之中，致意廣式燒鵝炭烤古法。  
配上沖繩黑糖，其沉鬱蜜韻令此調酒尤宜寒冬；其繁複層次與魅力則四季皆宜。

鵝油波本威士忌、沖繩黑糖糖漿、安格氏苦精酒、巧克力苦精酒

A twist on the Old Fashioned, incorporating goose fat washed bourbon that provides a rich, savoury depth, gently enveloped by the delicate scent of lychee wood smoke.

An homage to the charcoal furnaces roast goose is typically cooked in, the deep molasses flavour of Okinawa black sugar makes this cocktail particularly satisfying in winter, while its sophisticated complexity remains equally compelling throughout the year.

*Goose Fat Washed Bourbon Whisky, Okinawa Black Sugar Syrup, Angostura Bitters, Chocolate Bitters*

148

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



## 梅 MÉI

輕盈 Light

酸爽 Tart

溫潤 Soothing



# 梅 MÉI

秋意微涼，鹹梅本是流傳已久的民間自然療方。其味漸入人心，遂成廣受喜愛的「口立濕」。今以鹹梅為此品之底蘊，配以溫潤的洛神花茶，雅致相衡。

鹹梅浸漬花雕酒，玫瑰露酒，洛神花茶，玫瑰糖漿，檸檬汁，鹹梅

Salted plums have long been believed to possess medicinal properties in traditional Chinese medicine and were initially consumed as natural remedies for minor coughs. Its delightful flavour and various health benefits meant they quickly evolved into a popular snack enjoyed by many.

Salted plums serve as the subtle backbone of this creation, infused with traditional Chinese Huadiao rose wine, delicately balanced by the comforting nature of Hibiscus tea.

*Salted Plum Infused Huadiao Wine, Mei Kuei Lu Chiew, Hibiscus Tea, Rose Syrup, Lemon Juice, Salted Plum*

# 148

\*可調製為無酒精雞尾酒 Also available as a mocktail - 98

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



## 蘭 LÁN

辛香 Minty  
沁爽 Refreshing  
草本 Herbal



## 蘭 LÁN

蘭，乃君子之德，正直與高潔的象徵。蘭同樣典雅不凡，  
以紫蘇清新之息，與紅棗、龍眼溫潤之甜，精妙平衡。

緻月 N.I.P 鳳凰蘭氈酒、紫蘇利口酒、自製紅棗龍眼糖漿、檸檬汁、蛋白

In Chinese culture, orchids symbolise the ideal qualities of a gentleman—integrity and nobility. *Lán* is both refined and sophisticated, featuring refreshing notes of shiso that are finely balanced by the subtle sweetness of red jujube and dried longan.

*Hong Kong crafted N.I.P Gin “No.1 Phoenix Orchid” Gin, Dover Shiso Liqueur, Homemade Red Jujube & Dried Longan Syrup, Lemon Juice, Egg White*

148

\*可調製為無酒精雞尾酒 Also available as a mocktail - 98

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



菊 JÚ
甘甜 Sweet 輕柔 Light 花香 Floral



# 菊 JÚ

傳統中以清潤見稱，素為盛夏消暑之選。  
此杯承襲古韻，將清雅菊香與幽柔桂花蜜巧妙交融。風味溫潤清甜，初酌者亦能盡享其妙。

桂花陳酒、荔枝利口酒、菊花茶、桂花蜜

In Chinese tradition, chrysanthemum tea is cherished for its “cooling” properties and is often consumed in summer. This cocktail honours that heritage, blending gentle chrysanthemum notes with Kuei Hua Chen Chiew and the delicate sweetness of osmanthus honey. Serene and easy to drink, a perfect cocktail for novice cocktail enthusiasts.

*Kuei Hua Chen Chiew, Kwai Feh Lychee Liqueur, Chrysanthemum Tea, Osmanthus Honey*

148

\*可調製為無酒精雞尾酒 Also available as a mocktail - 98

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



竹 ZHÚ

花香 Floral

草本 Herbaceous

清爽 Refreshing

# 竹 ZHÚ

風骨凜然，沉靜內斂。唯因竹之本質堅韌，方能深植於冬，靜待春生。  
巧妙融合青瓜的清爽與鳳梨甜韻，佐以花香繚繞。風味層次豐富，引人入勝。

竹葉青，和酒柚子力嬌酒，橙味力嬌酒，鳳梨汁，黃瓜泡沫

Resilient, enduring, and introspective.  
Bamboo's innate strength enables it to survive the harsh depths of winter.

An intriguing, complex and alluring blend.  
The interplay of Chu Yeh Ching Chiew rice wine with cucumber and pineapple notes is complemented by a delicate floral bouquet

*Chu Yeh Ching Chiew, Dover Yuzu Liqueur, Triple Sec, Pineapple Juice, Cucumber Foam*

148

\*可調製為無酒精雞尾酒 Also available as a mocktail - 98

以港幣計算並另加一服務費 Prices are in Hong Kong Dollars and subject to a 10% service charge



RED  
SUGAR