

WHAT FOLLOWS IN THE PAGES AHEAD

is an annotated guide to the food and drinks we serve here at PDT Hong Kong.

OUR SEASONAL COCKTAIL MENU

features cocktails created exclusively for this bar and a handful of recipes that have stood the test of time on our menu at our sister bar in New York.

WE WILL HIGHLIGHT

fermented and distilled products and produce from all over Asia to celebrate the bounty of the region and give our beverage program a sense of place.

WE COULDN'T DO THIS

without the support of our partners at the Landmark Mandarin Oriental and Chef Richard Ekkebus, whose kitchen puts as much thought and care into the dogs as we do with our drinks.



PLEASE DON'T TELL A COCKTAIL BAR

at The Landmark Mandarin Oriental,

Hong Kong

COCKTAILS

LONG BALL - 158

Ciroc Vodka, Lemon Juice,
Oolong Tea,
Moët Brut Imperial Champagne

We can't resist the way this grape-based vodka pairs with the stone fruit notes in the Oolong tea in Jim's floral highball, whose name conflates the tea with the drink family.

ZUYU COLLINS - 158

Żubrówka Vodka, Cocchi Americano,
Giffard Apricot Liqueur, Salted Lime,
Kimino Yuzu Soda

Adam playfully blends Żubrówka (bison grass vodka) with yuzu soda in this savory low-a.b.v. collins that pairs Polish vodka with Cocchi's refreshingly bitter quinquina.

COOLER, CALAMANSI, AND COLLECTED - 158

Lustau Manzanilla Sherry,
Tanqueray 10 Gin, Lemongrass-Ginger
Tea, Calamansi Shrub, Club Soda

Adam leaned on lemongrass and ginger instead of peach and rhubarb in this fizzy riff on Cool, Calamansi and Collected; which was last spring's most popular cocktail at the bar.

PADDINGTON - 158

Caña Brava Rum, Lillet Blanc,
Lemon & Grapefruit Juice,
Orange Marmalade,
St. George Absinthe

David Slape's rum-based riff on the
Breakfast Martini was named after
Paddington, our taxidermied,
marmalade loving black bear back in
New York.

BIG FAN - 158

Ocho Blanco Tequila, Lime Juice,
Pink Peppercorn, Guava Purée,
Moonzen Fuijan Radler

Everyone's a big fan of Adam's spicy
shandy garnished with an
aromatic pomelo "fan" that alludes to
the Mandarin's iconic eleven point
logo.

MONT BLANC - 158

Tio Pepe Fino Sherry, Dolin Dry
Vermouth, Luxardo Bitter Bianco,
Chartreuse Genepi, Lemon Verbena,
Mirabelle Plum

Adam's blanc vermouth cobbler
combines ingredients from each side
of the Italy/France border under a
mountain of crushed ice - hereby
befitting its granite namesake.

SAFARI - 198

Elephant Gin, Italicus Bergamot
Rosolio, Kabosu, Shiso, East Imperial
Burma Tonic

Jeff's ornate gin & tonic enhanced with
Japanese kabosu citrus and shiso is
mixed with a German gin whose found-
er donates 15% of the profits from each
bottle sold to conservation efforts to
protect elephants in Africa.

V.S.O.TEA - 158

Hennessy V.S.O.P. Cognac, Pimm's #1
Cup, Lemon Juice, St. Germain
Elderflower Liqueur, Cucumber, Mint,
Taboocha "Geung" Kombucha

The ginger and goji berries in Hong
Kong's Taboocha Kombuncha
accentuate the earthy qualities in the
Cognac as it's green tea and jasmine
integrate with the garnish of Adam's
artfully named Pimm's Cup.

MEZCAL MULE - 198

Del Maguey Vida Mezcal, Lime Juice,
Passion Fruit, Ginger, Agave,
Cucumber, Chili

Aromatic passion fruit and cucumber
are bolstered by spicy ginger, tart lime
and sweet nectar in Jim's feast for the
senses featuring a smoky spirit
produced from agave roasted by
wood-fired stones.

SMOKE SIGNAL - 158

Johnnie Walker Black Scotch Whisky,
Campari, Lemon Juice, Kumquat,
Smoked Acacia Honey, Club Soda

The peaty whisky and smoky honey in
Adam's refreshing collins shine
through the aromatic citrus and bitter-
sweet Campari in this surefire start to
summer.

SHARK - 158

Butter-Infused Bacardi Silver
Rum, Wray & Nephew Overproof Rum,
Frangelico, Blue Curaçao, Lemon &
Pineapple Juice, Cream, Bittermens
Elemakule Tiki Bitters

“John deBary's Dairy” would have
been a good name for this creamy
battered rum-based tiki drink, but he
chose to name it after his blue drink
loving colleague Sean Hoard, who goes
by the nickname “Sharky”.

LUSH LIFE - 158

Macchu Pisco, Old Duff Genever,
Green Chartreuse, Pandan, Lime Juice

Jim Meehan's aromatic,
pandan-accented pisco daisy was
named for its verdant hue; not the
more famous Billy Strahorn jazz elegy.

STAND BY ME - 198

Barr Hill Gin, Lemon Juice, Chamomile, Egg White

Andy Chan's first cocktail on the menu - a bittersweet medley of bright yellow botanicals bound together with an airy egg white - was inspired by the Vitasoy slogan used to promote the popular chrysanthemum tea that inspired the recipe.

FEEL THE BERN - 198

Dr. Thanisch Bernkasteler Doctor Riesling Spätlese 2015, Bushmill's 10 Year Old Single Malt Irish Whiskey, Fernet Hunter, Bergamot Bitters

The rich, aromatic, petrol notes of Dr. Thanisch's peerless Riesling are buttressed with the full-bodied Irish malt whiskey and citrus-forward botanicals in the amaro and bitters.

STOP LIGHT - 158

Tanqueray 10 Gin, Dolin Dry Vermouth, Campari, Strega

U.S. traffic lights commonly include a red light (Campari) for stop, a yellow light (Strega) for yield, and a green light (Tanqueray 10) for go. You'll see all three flash by as the bartender prepares Jim's colorful house Negroni.

BENTON'S OLD FASHIONED -

158

Benton's Bacon-Infused
Bulleit Bourbon, Maple Syrup,
Angostura Bitters

Don Lee's innovative "fat-washing"
technique couples Kentucky bourbon
with smoky Benton's bacon in this
maple syrup sweetened
old fashioned we've served in New York
since 2007.

JOHNNY COME LATELY - 198

Michter's Rye Whiskey, Mancino
Vecchio Barricato Sweet Vermouth,
Elephant Sloe Gin,
Cappelletti Amaro Sfumato

Longtime MO Bar bartender John Ng
now works for Michter's, which just so
happens to be the base of this delicious
Brooklyn variation Jim Meehan
created to lure him back to the bar.



RESERVE COCKTAILS

ROSE TINTED GLASS - 308

Ruinart Rosé Champagne, Nikka
Coffey Gin, Lemon Juice,
Crème de Cacao

An idiom for having a positive outlook; this rose-hued cocktail recasts the tint of the classic 20th Century Cocktail with a sizable splash of Rosé Champagne.

BLUE ORANGERY - 308

Johnnie Walker Blue Blended Scotch
Whisky, Yuzu Ginger Syrup, Bittered
Sling Lem-Marrakech
Bitters

A variety of citrus perfume this elegant blended Scotch whisky old fashioned, which is named after the aristocratic greenhouses that once showcased the exotic fruits.

HAKUSHU HAIKU - 308

Hakushu Distiller's Reserve Japanese
Whisky, Organic Sanshu Mirin,
Orange Bitters, Shiso, Pomelo, Kinome

Our Japanese whisky old fashioned channels the simplicity of haiku poetry through its restrained use of traditional Japanese herbs and citrus to enhance the aromatics of the whisky.

NON-ALCOHOLIC COCKTAILS

TUFFNUT'S TONIC - 108

Seedlip Garden 108, Lime Juice,
Dragon Eye, Cucumber, Shiso, East
Imperial Burma Tonic Water

The bellicose bunny behind our bar nicknamed “Tuffnut” by designer Nelson Chow looks a lot like the rabbit on the Seedlip Garden bottle, hence the tribute cocktail foraged in his namesake.

SILVER FOX - 108

Seedlip Spice 94, Ginger, Lemon,
Passion Fruit, Egg White

Sours prepared with egg-white historically employ the adjective “silver” to acknowledge it’s presence, which contributes an airy mouthfeel without altering the character of the various fruits and spices in the drink.

SMOOTH SAILOR - 108

Noble Verjus, Lemon & Pineapple
Juice, Black Cardamom

Jeff’s zero proof riff on former PDT bartender John Deragon’s Mariner cocktail swaps Scotch whisky for Noble’s Pinot Noir grape juice-based verjus so you can sail straight if you have to.

BEERS

* ALL BEERS ARE 98 *

GWEI•LO PILSNER

Hong Kong 4.2% ABV

Gweilo, founded by British Expats Ian and Emily Jebbitt, and Joe Gould have been gypsy brewing out of other breweries until this year, when they'll open one of the biggest craft breweries in Hong Kong.

MOONZEN FUJIAN RADLER

Hong Kong 3.5% ABV

Husband and wife team Laszlo Raphael and Michelle Wong brew a range of beers including this zesty radler, lengthened with pomelo and a pinch of salt.

YOUNG MASTER CLASSIC PALE ALE

Hong Kong 5% ABV

Brewery founder Rohit Dugar dry hops his pale ale to bring out the fruity, floral qualities of the American and Australian hops.

HEROES "CEREUSLY" IPA

Hong Kong 6.2% ABV

Chris Wong, Jason Lowe and Angus Ip brew beers in honor of their heroes such as this Loral and Ekuanothop aromatized American I.P.A. that celebrates the impact music composer and professor Yuen Chi-Chung has on his listeners. Their nocturnal nectar is playfully named after the night-blooming Cereus cactus.

WINE BY THE GLASS

MOET BRUT IMPERIAL CHAMPAGNE

This Pinot Noir/Meunier driven Champagne- formerly known as “White Star”- was originally formulated for a famous Trans-Atlantic cruise liner that brought cocktail-thirsty Americans to Europe during Prohibition.

248

ELK COVE ESTATE RIESLING 2017

Warm days and moderately cool nights in Oregon’s Wilamette Valley led to ideal ripening conditions for the grapes. Winemaker Adam Campbell called it “the stuff dreams are made of” to produce this vintage.

158

RUINART ROSÉ CHAMPAGNE

The blend is composed of Chardonnay from the Côte des Blancs and Montagne de Reims vineyards and Pinot Noir from the Montagne de Reims and Vallée de la Marne vineyards; all hand-picked and fermented in temperature-controlled stainless steel tanks.

328

FOPPIANO ESTATE PETIT SYRAH 2015

Winemaker Paul Foppiano balances the dark berry fruit and gripping tannin by utilizing hand punch downs and light pump overs during fermentation to yield a wine that’s become this family owned vineyards flagship.

168

RESERVE WINE BY THE GLASS

SERVED VIA CORAVIN

HENRI BOURGEOIS SANCERRE 'JADIS' 2015

Sauvignon Blanc grapes grown for this wine are planted in Kimméridgian Marls from the well-exposed slopes of Chavignol. After pressing, the juice is fermented in both steel tanks and oak barrels, which create a creamy mouthfeel without compromising the cuvée's aromatics

328

DOMAINE MATROT MERSAULT 'BLAGNY' PREMIERE CRU 2015

Domaine Matrot is one of the oldest estate-bottlers in Burgundy. The Chardonnay grapes grown for this bottling are harvested from old vines grown on steep slopes with calcareous clay subsoil that imbues the wine with a flinty minerality.

478

FAMILLE PERRIN CHÂTEAU DE BEAUCASTEL 2016

Grenache, Mourvèdre and Syrah- along with thirteen other grape varieties authorized under appellation- are grown on the 70-hectare Château De Beaucastel plot at the Northern limit of Châteauneuf du Pape. The grapevines are old and have been farmed organically for 50 years, encouraging the roots to grow deep into the pebbly sand, clay and limestone soil.

480

ROMAIN TAUPENNOT 'LES DIDIERS' NUITS ST.GEORGE PREMIERE CRU 2014

Romain Taupenot and his sister Virginie are seventh generation viticulturalists farming organically with a light-handed winemaking approach to express the unique terroirs of their vineyards. The "Cuvée Fagon" is from a parcel within Les Didiers a 2.45 hectare monopole 70 year old vines.

388

HOT DOGS

HONG KONG

NIPPON DOG - 148

Panko Breaded Chicken Dog,
Wasabi Mayo Coleslaw, Pickled
Daikon & Carrots,
Tonkatsu Sauce

CHILI DOG - 138

Beef Dog with Chili Con Carne,
Melted Pepper Jack Cheese,
Scallions, Fried Onions &
Cracked Nachos

NEW YORK

JOHN JOHN DERAGON - 128

Beef Dog, Cream Cheese,
Everything Bagel Spice, Scallions

KIMCHI DOG - 138

Bacon-Wrapped Pork Dog,
Kimchi

BURGERS

PDT CHEESE BURGER - 328

Impossible Burger, Melted
Cheddar, Butter Lettuce,
Tomatoes, Clausen Dill Pickles,
Raw Red Onions, Mayo,
Waffle Fries

PDT SLIDERS - 168

Two Impossible Sliders, Melted
Cheddar, Butter Lettuce,
Tomatoes, Clausen Dill Pickles,
Raw Red Onions, Mayo

GUEST CHEF DOGS

GEIST

SPICY HARISSA DOG - 168

Marinated and grilled Pork Dog
with BO Bech's Spicy Harissa

Created by BO Bech of the one-
Michelin-starred Copenhagen
restaurant Geist.

BELON

CROQUE MADAME DOG - 168

Pork Dog, Comte Cheese
Béchamel, Black Winter Truffle,
Egg Yolk

Created by Chef Daniel Calvert of
the One-Michelin-starred Hong
Kong restaurant Belon, also
ranked No 96 on the list of World
50 Bests Restaurants in 2019.

MINGLES DOG - 168

Beef Dog, Sliced Korean
BBQ-Grilled Marinated Sirloin,
Clausen Dill Pickles & Kyuri
Mayo, Sesame Seeds, Melted
Philly Cheese

Create by Korean Chef Mingoo
Kang of the two-Michelin-starred
Seoul restaurant Mingles. Ranked
No 11 on the list of Asia's 50 Best
Restaurants in 2018.

TATER TOTS

NYC TOTS - 108

Cheese & Jalapeño

TYPHOON SHELTER TOTS - 138

White & Black Pepper, Garlic
& Fish sauce Mayo, Chili Mayo,
Fried Garlic, Scallions & Dried
Prawn Roe

TAKOYAKI TOTS - 148

Kewpie Mayo, Takoyaki Sauce,
Shredded Nori, Bonito, Scallions

CAVIAR TOTS - 1,488

50 grams PDT Reserve Caviar,
Creme Fraiche, Chives

WAFFLE FRIES - 75

DESSERTS

CHOCOLATE & SALTED CARMEL POPCORN - 75

100g. Bitter Chocolate Coated
Salted Caramel Pop-Corn

VANILLA & PEANUT BUTTER ICE-CREAM COOKIE - 80

Vanilla & Peanut Butter Ice Cream
Cookie Dipped in Bitter Chocolate

CHEESE CAKE WITH SCHLAG - 100

Traditional baked New York style
Cheese Cake with whipped cream