

BEER

DRAFTS

Gweilo - Lager , Hong Kong	70 500ml	50 300ml
Gweilo - Hazy IPA , Hong Kong	75 500ml	50 300ml
Stone & Wood Pacific Ale , Australia	75 500ml	50 300ml
Good Beer Project - Low carb Lager	75 500ml	50 300ml
<small>(30% of profits goes to HK charities)</small>		
Three Oaks Red Apple Cider , Australia	75 500ml	55 300ml

BOTTLED & CANNED

CIDER

Zeffer Crisp Green Apple Cider, AU 80

NON ALCOHOLIC

Vandestreek Brewing, "Fruit Machine"
Raspberry Sour, Netherlands 70
Big Drop Brewing, Pale Ale (0.5%), UK 70

MOCKTAILS

Raspberry Rocks, lemonade, apple & soda 65
Watermelon & Ginger Spritz, watermelon, lime, honey & ginger beer 65
Virgin Pine-Mojito, pineapple, lime, mint & ginger beer 65
Vanilla Sky, grapes, lemon, vanilla & soda 65

JUICES & SOFT DRINKS

Orange | Pineapple | Watermelon | Apple 50 **Coke, Sprite, Lime Soda** 40
Fever-Tree Tonic 50 **Antipodes Mineral NZ Water** 1 litre still or sparkling 60

COFFEE & TEA

Coffee (as you like it) 40 with milk
Tea Breakfast | Earl Grey | Chamomile | Peppermint | Jasmine 40

WINE

WHITE

2018 Tenute Di Corte Giacobbe , Pinot Grigio, Veneto, Italy	75 gls	370
2018 Prinz Von Hessen , Riesling, Rheingau, Germany	75 gls	370
2020 Auntsfield , Sauvignon Blanc, Marlborough, New Zealand	75 gls	370
2020 Murdoch Hills , Sauvignon Blanc, Adelaide Hills, Australia		450
2018 Domaine Louis Moreau , Petit Chablis, Chardonnay, Burgundy, France		430
2018 Jamsheed Madam Chard , Chardonnay, Yarra Valley, Australia		500
2017 Clos Des Fous Locura 2 , Chardonnay, Maule, Chile	75 gls	370

RED

2019 Auntsfield Single Vineyard , Pinot Noir, Marlborough, New Zealand		480
2019 Vina Leyda Reserva , Pinot Noir, Lyda Valley, Chile	75 gls	370
2017 Chateau Rigaud , Merlot/Cab Franc, St Emilion Bordeaux, France		400
2014 Vina Bujanda Reserva , Rioja, Spain		375
2015 Corimbo by Bodegas La Horra , Tempranillo, Ribera Del Duero, Spain		550
2017 Jamsheed "La Syrah" , Shiraz, Yarra Valley, Australia		525
2018 Mr Riggs 'The Gaffer' , Shiraz, McLaren Vale, Australia	75 gls	370

SANGRIA & COCKTAILS

Mulled Wine

Spiced red wine, H by Hine Brandy, apple & citrus 90

White Sangria

Rum, sparkling wine, lemonade, pineapple, apple, orange 80 | 350 Jug

Red Sangria

Red wine, H by Hine Cognac, lemonade, seasonal fruits 80 | 350 Jug

Lemongrass Refresher

Gin, lemon, lemongrass, ginger & soda 80

Island Mojito

Rum, mint, passionfruit, lime, vanilla, ginger ale 80

Beach Spritz

Elderflower liqueur, cucumber, mint, sparkling wine 75

Siesta

Tequila, pineapple, lime, agave 80

BEACH CLASSICS

Aperol Spritz 85

Cuba Libre, rum, coke & lime 80

Gin & Tonic 85

KIDS MEAL

\$140 PER CHILD

Served with mac & cheese croquette and classic coleslaw followed with ice cream

CHOOSE YOUR MAIN:

Fish 'n' Chips **Mini Steak**
Mini Cheeseburger **Tomato Pasta**

Includes one soft drink or juice

CHAMPAGNE

Taittinger Brut Reserve

NV, Reims
125 Glass | 750 Bottle

PROSECCO

NV Sorelle Bronca Prosecco Superiore
DOCG Brut, Prosecco - Valdobbiadene, Italy
80 Glass 400 Bottle

ROSE

2019 Mirabeau Pure Rose

Provence, France
80 Glass | 400 Bottle | 750 Magnum (1.5 litre)

2019 Excuse My French, Rose

Languedoc, France
330 Bottle

DELICIOUS GROUP FEAST MENU

HK\$340 + 10% service charge per person. Minimum of 6 guests sharing.

We recommend this menu for groups of 6 and above so that we can offer you quicker service and plenty of food to enjoy.

STARTERS TO SHARE

Hummus, olives, crudité & focaccia (V)

Lantau Caesar, soft egg, romaine lettuce, croutons, parmesan, anchovies & prosciutto

Salt & Pepper Squid & sweet chilli

Guac and Chips, tomato salsa, pickled peppers, avocado crema and Guac

CHOICE OF MAIN COURSE

Cheese Burger, 180g Wagyu pattie served medium, Emmental cheese, bacon, fried egg, smoked tomato relish & fries

Beer battered Ling, green salad, coleslaw & chips, lemon & tartar sauce

Steak & Frites, 350g O'Conner sirloin steak, herb butter, grilled eschallots and gravy add 100

Red Pepper Pesto Fettuccini, cashew nuts, and burrata

DESSERT TO SHARE

Chocolate Brownies

Cherry Frangipane

Apple Pie

ADD ON

Fritto Misto (+330 per platter)

3 king prawns, white bait, soft shell crab, salt pepper squid & sweet potato fries

Oysters - Kilpatrick or Natural with mignonette dressing

Fine de Claire - France 220 for 6 320 for 9
Coffin Bay - Australia 200 for 6 290 for 9

At Bathers, all our dishes are cooked to order - if you are choosing main courses only - during busy weekends and public holidays some main course dishes may take up to 45 minutes. Thank you for understanding.

BEACH CLASSICS

Home Baked Bread Basket, olive oil balsamic 70

Crispy Salt & Pepper Squid, sweet chilli 135

Oysters, Kilpatrick or natural with mignonette dressing

Coffin Bay - Ausatralia 6 oysters 220 9 oysters 310

Fine de Claire - France 6 oysters 250 9 oysters 350

Fritto Misto, 3 king prawns, white bait, soft shell crab, salt pepper squid & sweet potato fries 350

SMALL PLATES & SALADS

SMALL PLATES

Burrata, beef tomatoes, rocket & lemon dressing 140

Hummus, olives, crudité & focaccia 110

Grilled Octopus, chorizo, caper berries and potato crisps 130

Spice Roasted Cauliflower, corn salsa and yoghurt 90

Guac and Chips, tomato salsa, avocado crema, Guaca mole and tortilla crisps 140

Ham & Melons, seasonal melons, 12 month aged prosciutto ham & pickled peppers 130

SALADS

Lantau Caesar, soft egg, romaine lettuce, croutons, parmesan, anchovies & prosciutto ham 140

Greens & Grains Avocado, toasted quinoa, cous cous, burghul wheat, almonds, herbs, pickled peppers and four herb dressing 150

Poached Salmon, cucumber, roast corn, green leaves, herbs & lemon mustard dressing 150

MAINS

Cheese Burger, 180g Wagyu pattie served medium Emmental cheese, bacon, fried egg, smoked tomato relish & fries 185

Red Pepper Pesto Fettuccini, cashew nuts, and burrata 185

Steak Sandwich, grass fed steak, onion jam, bacon, tomato, on baguette and fries 190

Beer battered Ling, green salad, coleslaw & chips, lemon & tartar sauce 190

Roast Spring Chicken, courgettes, charred onions & grilled corn jalapeno salsa 185

King prawns 3 pcs, lemon puree & garlic butter 250

Pan-fried Barramundi Filet, fingerling potatoes, lemon dressed green beans & salsa verde 210

Steak & frites, 350g O'Conner sirloin steak, herb butter, grilled eschallots and gravy 320

SIDES each 70

Sweet potato fries, **Green salad**, **Lemon dressed green beans**, **Fries**, **Mac & Cheese Croquettes** with truffled mayo add 20

SWEETS

Chocolate Brownie, fresh berries and raspberry ice cream 85

Cherry Frangipane, strawberry cheesecake ice cream 85

Apple Pie, vanilla cream and green apple sorbet 85

Homemade Ice Cream 45 per scoop

European Cheeses, quince paste, olive oil & rosemary crackers 100