

## BEER & CIDER DRAFT

### DRAFTS

<b>Gweilo - Lager</b> , Hong Kong	70   500ml	50   300ml
<b>Gweilo - Session IPA</b> , Hong Kong	75   500ml	50   300ml
<b>Young Master Pale Ale</b> Hong Kong	75   500ml	50   300ml
<b>Estrella Galicia</b> , Spain	75   500ml	50   300ml
<b>Aspall Cyder</b> , UK	75   500ml	55   300ml

## BOTTLED & CANNED

### CIDER

<b>Three Oaks Red Apple Cider 5%</b> , HK...	75
<b>Zeffer Crisp Green Apple Cider</b> , AU	80

### NON ALCOHOLIC

<b>Gweilo Non-Alc Pale Ale 0.3%</b> , HK	75
<b>Gweilo x Vandestreek Fun House Non-Alc Pale Ale 0.5%</b> , HK	75

### BEER CANS/ BOTTLES

<b>Tsing Tao Lager</b> , China	60
<b>Corona Pale Lager</b> , Mexico	60
<b>Green Coast Lager</b> , Aus	75
<b>Captain Wonder</b> , Low Carb Lager	HK 75
<b>Stone &amp; Wood Pale Ale</b> , Aus	75
<b>Coopers Sparkling Ale</b> , Aus	75
<b>Summer of 1842</b> , IPA, Hong Kong	75

## MOCKTAILS

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

## JUICES & SOFT DRINKS

<b>Orange   Pineapple   Watermelon   Apple</b>	50	<b>Coke, Sprite, Lime Soda</b>	40
<b>Fever-Tree Tonic</b>	50	<b>Antipodes Mineral NZ Water</b>	1 litre still or sparkling 70

## COFFEE & TEA

<b>Coffee</b> (as you like it)	45
<b>Tea</b> Breakfast   Earl Grey   Chamomile   Peppermint   Jasmine	45

## WINE

### WHITE

<b>2020 Tenute Di Corte Giacobbe</b> , Pinot Grigio, Veneto, Italy	80 gls	380
<b>2019 Prinz Von Hessen</b> , Riesling, Rheingau, Germany	80 gls	380
<b>2021 Auntsfield</b> , Sauvignon Blanc, Marlborough, New Zealand	80 gls	390
<b>2020 Murdoch Hills</b> , Sauvignon Blanc, Adelaide Hills, Australia		450
<b>2020 Domaine Louis Moreau</b> , Petit Chablis, Chardonnay, Burgundy, France		430
<b>2021 The Winery of Good Hope</b> , Unoaked Chardonnay, Stellenbosch, SA	80 gls	390

### RED

<b>2020 Auntsfield Single Vineyard</b> , Pinot Noir, Marlborough, New Zealand		480
<b>2020 Vina Leyda Reserva</b> , Pinot Noir, Lyda Valley, Chile	80 gls	390
<b>2018 Chateau Rigaud</b> , Merlot/Cab Franc, St Emilion Bordeaux, France		400
<b>2015 Vina Bujanda Reserva</b> , Rioja, Spain		380
<b>2019 Les Vins de Vienne</b> , Grenache/ Syrah Cotes du Rhone, Les Cranilles, France		450
<b>2019 Mr Riggs 'The Gaffer'</b> , Shiraz, McLaren Vale, Australia	80 gls	390

## SANGRIA & COCKTAILS

### 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:

<b>Fish 'n' Chips</b>	<b>Mini Steak</b>
<b>Mini Cheeseburger</b>	<b>Tomato Pasta</b>

Includes one soft drink or juice

### CHAMPAGNE

**Taittinger Brut Reserve**

NV, Reims  
880 Bottle

### PROSECCO

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

### ROSÉ

**2020 Mirabeau Pure Rosé**

Provence, France  
85 glass | 400 bottle | 750 Magnum (1.5 litre)

**2020 Tenute Di Corte Giacobbe Ramato IGT**

Pinot Grigio, Italy  
390 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 & 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 & foccacia 110

**Grilled Octopus**, chorizo, caper berries and potato crisps 130

**Spice Roasted Cauliflower**, corn salsa and yoghurt 90

**Guac & 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

*Open Tuesday to Sunday | All prices are subject to 10% service charge | On weekends and public holidays all our tables are booked for 2 hours and we respectfully request your table back so that others can dine*