

BEER & CIDER DRAFT

DRAFTS

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

BOTTLED & CANNED

CIDER

Three Oaks Red Apple Cider 5% , HK	75
Zeffer Crisp Green Apple Cider , AU	80

NON-ALCOHOLIC

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

BEER CANS/ BOTTLES

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

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 70

COFFEE & TEA

Coffee (as you like it)	45
Tea Breakfast Earl Grey Chamomile Peppermint Jasmine	45

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:

Fish 'n' Chips	Mini Steak
Mini Cheeseburger	Tomato Pasta

Includes one soft drink or juice

WINE

WHITE

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

RED

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

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