



ciao chow

Draft Beers

Brooklyn IPA (US) Floral hop aroma, caramel malts finish	\$78
Peroni (IT) Balanced, delicate aroma	\$78
Asahi (JP) Lemony, malty, distinctive note from rice	\$88
Brooklyn Lager (US) Dry, fresh, flowery	\$88
Dragon's Back Pale Ale (HK) Medium bodied, malty, dry	\$88
Fuller's Black Cab (UK) Red berries, toasty, bitter	\$88
Grimbergen Blonde Lager (BE) Balanced, fruity, malty	\$88
Guinness (IE) Malt, caramel, dry, bitter	\$88
Gweilo IPA (HK) Tropical hops, crispy	\$88
Gweilo Pale Ale (HK) Citrusy, tropical fruits, light	\$88
Hoegaarden (BE) Citrus, orange, lemon rind feel	\$88
NEW Rogue Dead Guy Ale (US) Light malt, sweetness, crisp hop finish	\$88
NEW Rogue Hazelnut Brown Nectar (US) Smooth, rounded, hazelnut, light chocolate	\$88
Hofbräuhaus Weissbier (DE) Fruity, spicy, banana, peach	\$88
Hong Kong Amber Lager (HK) Caramel, citrus	\$88
Moonzen Monkey King Amber Ale (HK) Powerful hoppy aromas	\$88
Pilsner Urquell (CZ) Earthy, bread, hops, honeysuckle	\$88
Stella Artois (BE) Grain, bread, bit of sweetness	\$88
Young Master Cha Chaa Teng Gose (HK) Refreshing, tart, saline	\$88
Young Master Rye on Wood (HK) Spicy, woody, malty	\$88
BrewDog 5 A.M. Saint Amber Ale (UK) Bittersweet, caramel, chocolate	\$98
BrewDog Punk IPA (UK) Fresh, fruity hops, extra ale malt	\$98
Wieninger Lager (DE) Full bodied, malty, hop aromas	\$98
Hitachino Dai Dai IPA (JP) Fruity, rich hoppy taste	\$108
Hitachino White Ale (JP) Coriander, orange peel, nutmeg	\$108

Beer Flights

Choose any 5 beers \$288



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Cocktails

Pitchers

Sangria \$488
Brandy, contreau, lemon, orange, cranberry, muddled berries, red or white wine

Signature Bellini's

Peach \$108
House-made peach & vanilla purée, Amaro Montenegro, Prosecco

Grapefruit \$108
House-made cinnamon & grapefruit purée, Averna, Prosecco

Raspberry \$108
House-made raspberry & mint purée, Aperol, Campari, Prosecco

Italian Classics

NEW Aperol Spritz \$108
Aperol, Prosecco, orange, soda

Negroni Sbagliato \$108
Gin, Campari, Prosecco

House Cocktails

Beer's Knees \$98
Weissbier beer, Gin, honey, aromatic bitters

Beerlini \$98
Peroni beer, house-made peach purée, lemon

East Side \$108
Gin, cucumber, mint, lime, Cordial

Birra Berry \$108
Fresh raspberry, yellow Chartreuse, Vodka, lemon, syrup, Hitachino White Ale

Blonde Mojito \$108
Rum, mint, lime, sugar, Grimbergen blonde beer

Camomile Pisco Sour \$108
Pisco, camomile infused Grappa, lime, egg white

Penicillin \$108
Scotch, ginger, honey, lemon, smoke

Pepper Smash \$108
Gin, bell pepper, mango peach syrup, Tabasco

Sangria \$108
Brandy, contreau, lemon, orange, cranberry, muddled berries, red or white wine

Spicy Kaffir Margarita \$108
Chili-infused Tequila, kaffir leaves, agave, lime

Watermelon Cooler \$108
Tequila, Aperol, watermelon, lime, agave

Apple Bomb \$118
Vodka, apple syrup, egg white, lime, fresh apple

C.C. Mule \$118
Vodka Tito's, ginger, sugar, lemon, Pilsner beer

C.C. Passion Fruit Martini \$118
Passion fruit, Rum, Vodka, honey, lemon

Diaquiri \$118
Rum, green apple, apple liqueur, lime

The Long Hello \$128
Brandy, St. Germain, bitters, champagne

Zacapa Old Fashioned \$148
Ron Zacapa Centenario 23 Rum, orange bitters, sugar, lemon twist

Winter Cocktails

NEW C.C. Toddy \$108
Brandy, honey, lemon, cinnamon cloves

NEW Mulled Wine \$108
Dark rum, honey, red wine, cinnamon

NEW Tea for the Road \$118
Gin, lemon, simple syrup, ginger lemon grass tea



Wine

	G	B
Sparkling		
Col de' Salici Rosé De' Salici Vino Spumante	\$98	\$490
Prosecco Superiore Valdobbiadene Extra Dry DOC NV	\$98	\$490
Bernard Lonclas Brut	\$120	\$600
Louis Roederer Premier Brut Premier NV	-	\$888
A. R. Lenoble Champagne Brut Rose Terroirs	-	\$1388
Dom Pérignon NV	-	\$2888
Louis Roederer "Cristal" 2006	-	\$3488
Rosé		
NEW Apex Rose Mourvedre Syrah	\$98	\$488
Paul Jaboulet Aine Cotes du Rhone Parallele 45 Rosé 2015	\$100	\$500
White Wine		
Capitel Tenda Soave DOC Classico 2016	\$98	\$490
Fantinel Pinot Grigio 2015	\$98	\$490
Villa Antinori Bianco IGT 2016	\$98	\$490
Willow Bridge Chardonnay 2017	\$98	\$490
Frescobaldi Pomino Bianco 2016	\$108	\$540
Les Pierres Rousses'Vouvray Demi Sec 2014 Chenin Blanc	\$108	\$540
NEW Maja Pinot Grigio 2016	\$110	\$550
Seifried Sauvignon Blanc 2016	\$110	\$550
Thistledown The Courtesan Riesling 2016	\$118	\$590
Guillaume Vrignaud Chablis 2015	-	\$748
Isole e Olena Collezione de Marchi Chardonnay IGT 2014	-	\$868
Red Wine		
Karrimont Cabernet Merlot 2015	\$98	\$490
Toscolo Chianti Classico DCG Sangiovese 2015	\$98	\$490
Villa Medoro Montepulciano D'Abruzzo 2014	\$98	\$490
Thistledown The Unforgettable Grenache Shiraz Mourvèdre 2016	\$108	\$548
Twinwoods Cabernet Sauvignon 2013/14	\$108	\$548
Castello Romitorio Chianti Colli Senesi DCG 2015	\$108	\$548
Gunn Estate Pinot Noir 2016	\$108	\$590
NEW "Wicked Aim" Cabernet Sauvignon 2015	\$112	\$560
NEW Year 5 Merlot, Syrah, Cabernet Sauvignon 2017	\$112	\$560
Frescobaldi Campo ai Sassi Montalcino 2015	\$118	\$590
Oddero Barbera d'Alba Superiore DOC 2012	\$118	\$590
Villa Antinori 2014	-	\$538
Gulfi "Nerojbleo" Nero D'Avola 2012	-	\$548
Marchesi Antinori Guado al Tasso "Il Bruciato" 2015	-	\$548
Isole e Olena Chianti Classico DCG 2014	-	\$588
NEW Seifried Pinot Noir 2015	-	\$720
Grattamacco Bolgheri Rosso Cabernet Sauvignon DOC 2014	-	\$720
Tedeschi Amarone Classico 2012	-	\$768
Temute Silvio Nardi Brunello di Montalcino 2011	-	\$868
Temuta Luce della Vite Lucente IGT 2014/15	-	\$1018
Oddero Barolo Classico 2011	-	\$1048
Poggio di Sotto Brunello di Montalcino 2012	-	\$1450
Marchesi Antinori "Tignanello" IGT 2012	-	\$1548
Marchesi Antinori "Solaia" IGT 2011	-	\$3788



Spirits

Vodka	G	B	Whisky	G	B
Stolichnaya	\$88	\$1228	Famous Grouse	\$88	\$1488
Tito's	\$98	\$1688	Jack Daniels	\$88	\$1688
Potato Chase	\$98	\$1988	Jameson	\$88	\$1688
Belvedere	\$98	\$2088	Chivas 12	\$88	\$1988
Grey Goose	\$98	\$2088	Buffalo Trace	\$98	\$1688
Sip Smith	\$108	\$2288	Black Bush	\$98	\$1888
Beluga Noble	\$118	\$2688	Makers Mark	\$98	\$1888
			Black Label	\$108	\$1888
Gin			High West Ap	\$108	\$2088
Gibley's	\$88	\$1228	Peat Monster	\$108	\$2088
Bombay Sapphire	\$88	\$1488	Auchentoshan 12	\$108	\$2488
Ophir	\$98	\$1888	Macallan 12	\$118	\$2088
Hendricks	\$98	\$2088	Nikka Blend	\$118	\$2488
Tanquary Ten	\$98	\$2688	Eagle Rare	\$138	\$2688
Aviation	\$108	\$2288	Sazerec Rye	\$138	\$2788
Death's Door	\$108	\$2488	High West Rendevous	\$138	\$2888
St. George	\$108	\$2488	Ardbeg	\$158	\$3088
Malfy	\$118	\$2028	Bowmore 15	\$168	\$2888
Ransom Old Tom	\$128	\$2088	Laphroig Qatar Cask	\$168	\$3088
Sip Smith	\$128	\$2288	Hedonism	\$188	\$3488
Monkey 47	\$148	\$1688	Oban 14	\$198	\$3688
			Glenfraclas 17	\$208	\$3888
Tequila			Lagavullin 16	\$208	\$3888
NEW Alacran	\$88	\$1288	Blue Label	\$228	\$4288
Patron Xo	\$108	\$2688	Laphroig 18	\$268	\$3688
Alipus Mezcal	\$118	\$2288	Macallan 18	\$268	\$4088
Blanco Casamigos	\$138	\$2288			
Don Fulano Blanco	\$128	\$2828	Brandy / Grappa		
Don Fulano Reposado	\$148	\$3228	Calvados	\$108	\$2888
Patron Silver	\$148	\$3288	Merlet Brothers Blend	\$108	\$2888
Patron Platinum	\$348	\$3888	NEW Candolini Bianca	\$118	\$2088
Fuentesaca Extra Anejo 9 Yrs	\$358	\$4288	Puerre Ferrand 1840	\$118	\$3288
Don Julio 1942	\$368	\$4488	NEW Candolini Classico	\$128	\$2488
Fuentesca Extra Anejo 12 yrs	\$540	\$6688	Hennessy V.S.O.P	\$128	\$2488
			Hennessy X.O	\$328	\$4388
Rum					
Pampero Blanco	\$88	\$1688			
Goslings Black	\$88	\$1688			
Bacardi Silver	\$88	\$1788			
Appleton	\$98	\$1988			
Diplomatico Exclusiva	\$98	\$2288			
Bacardi 8	\$108	\$1988			
Plantation Overproof	\$108	\$2088			
NEW Captain Morgan Spiced Rum	\$108	\$2388			
LA Hechicera	\$118	\$2488			
Zacapa 23	\$128	\$2888			



Coffees, Teas & More

Mocktails

Aged Balsamic Punch \$58
Fig & vanilla aged balsamic, fresh lemon juice

Pineapple Sage Collins \$58
Pineapple juice, sage, lemon black pepper, honey

Basil-Ade \$58
Basil, lime, seasonal berries

Berries Cooler \$68
Seasonal berries, lemon, ginger beer

Fresh Juice

Apple / Grapefruit / Orange / Pineapple \$48

Sanpellegrino Fruit Drinks

Aranciata \$48
Sparkling beverage with orange juice

Aranciata Rossa \$48
Sparkling beverage with blood orange juice

Chinotto \$48
Sparkling beverage with Sicilian Chinotto citrus juice

Limonata \$48
Sparkling beverage with lemon juice

Pompelmo \$48
Sparkling beverage with grapefruit juice

TEA FORTE Organic Tea

Hot Tea

English Breakfast \$48
Assam black tea

Earl Grey \$48
Assam black tea, citrus bergamot

Jasmine Green \$48
Yin Hao green tea, jasmine blossoms

Green Mango Peach \$48
Green tea, peppermint, mango and peach nectar

Caffeine-Free

Chamomile Citron \$48
Egyptian chamomile blossoms, rose hips, lemongrass, mint

Ginger Lemongrass \$48
Citrusy herbs, ginger

Tea Over Ice

Iced Ceylon Gold \$48
Blackwood Estate black tea

Iced Raspberry Nectar \$48
Rose hips, apple, berries

Iced Mango Peach \$48
Green tea, peppermint, mango and peach nectar

MOGI Coffee

Ristretto \$32
20ml single Espresso

Solo \$32
30ml single Espresso

Espresso Macchiato \$35
Espresso, milk foam

Espresso con Panna \$38
Espresso, whipped cream

Americano (hot/iced) \$40
Double Espresso, hot water

Flat White \$48
Espresso, 65°C steamed milk, 0.5cm milk foam

Caffe Latte (hot/iced) \$48
Espresso, 65°C steamed milk, 1cm milk foam

Cappuccino (hot/iced) \$48
Espresso, 65°C steamed milk, 2cm milk foam

Latte Macchiato \$48
65°C steamed milk, 1cm milk foam, Espresso on top

Caffe Mocha (hot/iced) \$50
Espresso, 65°C steamed milk, chocolate

- Extra Espresso Shot +\$8 -

- Extra Whipped Cream +\$8 -

Seasonal Beverages

Green Tea Latte \$40
Japanese green tea, 65°C steamed milk, milk foam

Caffe Caramel (hot/iced) \$48
MOGI Espresso, 65°C steamed milk, milk foam, caramel sauce

Coconut Latte (hot/iced) \$48
MOGI Espresso, 65°C steamed milk, shredded coconut

Ginger Lemongrass Tea Latte \$48
TEA FORTE ginger lemongrass tea, 65°C steamed milk, fresh ginger

Jasmine Tea Latte \$48
TEA FORTE jasmine tea, rose buds, 65°C steamed milk, milk foam

Pumpkin Spice Latte \$48
MOGI Espresso, 65°C steamed milk, whipped cream, sweet pumpkin spice

Rose Latte (hot/iced) \$48
MOGI Espresso, 65°C steamed milk, rose buds

Tiramisu Latte (hot/iced) \$48
MOGI Espresso, 65°C steamed milk, whipped cream, chocolate powder