

THE ENVOY

a delegate, diplomat, someone who represents...

@theenvoyhk #theenvoyhk #asias50bestbars

subject to 10% service charge

Sir Henry Pottinger

*Henry Pottinger was born
in County Down, Ireland,
in 1789.*

In 1804, he went to India to serve in the army and explored the lands between the Indus and Persia, travelling in disguise as a Muslim merchant and studying local languages, under the orders of Sir John Malcolm. In 1806, he joined the British East India Company and in 1809, he fought in the Mahratta war as a lieutenant then rising to the rank of colonel after his dangerous 1810 expedition from Nushki (Balochistan) to Isfahan (Central Persia).

He later became Resident Administrator of Sindh in 1820. Pottinger later held the same post in Hyderabad, and was created a baronet when he returned to England in 1839.

In 1841, he accepted Foreign Secretary Lord Palmerston's offer of the post of envoy and plenipotentiary in China and superintendent of British trade.

After Pottinger led a navy to defeat Yishan at Humen, he negotiated the terms of the Treaty of Nanking (1842), which ended the First Opium War and ceded Hong Kong Island to the United Kingdom. Pottinger became the second administrator of Hong Kong (1841–1843) and then the first Governor of Hong Kong (1843–1844).

Tsang, Steve. (2004).
A Modern History of Hong Kong.



Signature Cocktails

Most representative of The Envoy's colonial charm, a precious collection of most-loved cocktails since 2015.

Please be advised that food and drinks prepared here may contain these ingredients: **milk, eggs, wheat, soy bean, peanuts, tree nuts, fish and shellfish.** If you have a food allergy or special dietary requirement, please inform a member of our staff before you place your order.

DEWDROPS OF THE HEART

120

Pandan-redistilled vodka, Green Tea & Jasmine double strength tea, homemade pandan syrup, carbonated in a Perlini shaker.

In Charles Dickens "David Copperfield", he muses, "Are tears the dewdrops of the heart?" Our imagination brings us to a morning field of green blades, with pearls of dew clinging onto the tips, sparkling in the light.

WATERFALLS

130

Thyme-infused Absolut Elyx vodka, elderflower cordial, homemade thyme syrup, yuzu juice, soda water.

Peel away the lush foliage and step into the refreshing thunders of tall water falling from above. Grab a hanging vine and swing yourselves into a splash!

STRANGER FRUIT

130

Coriander-redistilled gin, passionfruit purée, simple syrup, egg white, Angostura aromatic bitters, seven spice powder.

It's a jungle out there, they say. But with this delicious combination of unusual suspects, you might just find yourself enjoying all the stranger things.

PEPPER POTTS

140

Pink peppercorn-redistilled gin, Hendrick's gin, lemon juice, rose, pomegranate, champagne.

Every rose has its thorn, and here is one for the beautiful woman with a bite, also honouring every woman behind her (iron)man.

EARLY BIRD

140

Absolut Elyx vodka, pineapple juice, passionfruit purée, lemon juice, French vanilla syrup, Angostura aromatic bitters.

They say, the early bird catches the worm. Rise and shine with a fruity creation in sunny yellow to brighten up your day.

PURPLE SUNBIRD

140

Abelha cachaça, fig purée, rosehip & hibiscus tea cordial, roasted hazelnut, lime juice, tonic water, aromatic bitters.

This little guy feeds mainly on the nectar of flowers. While plumed in black when the light is just right, purple iridescence becomes visible.

TIKI CANDY

130

Clarified pineapple juice slow-cooked with star anise, Havana 3 Years rum infused with classic Yan Chim Kee coconut candy, mint leaves, lime juice, ginger beer.

Summer storms are possibly the most glorious exhibits of nature. Silky smooth pineapple and toasty coconuts make a perfect match in this nostalgic combination.

DINOSAUR

130

Vodka, Godiva chocolate liqueur, fresh milk, Milo ice ball, a heap of Milo powder.

A typical tea time favourite, the sticky chewy texture of Milo powder and homemade ice ball is difficult to resist.

COLONIAL SLING

140

Earl Grey slow-cooked gin, D.O.M. Benedictine, Cherry Heering, Cointreau, pineapple juice, lime juice, grenadine syrup, Angostura aromatic bitters, seltzer.

Adding an English touch to the classic Singapore Sling, we play with tea, of course. And it can be none other than a classic Earl Grey.

MURDER ON THE ORIENT EXPRESS

140

Pink peppercorn gin, homemade spiced tomato mix with Asian elements.

The usual suspects are brought together with a slice of ginger, Chinese sweet dark vinegar, gin, and tomato juice. Inspired by the 1934 American pre-Code drama film based on a novel by Graham Greene.

DOES IT BURN

150

Michter's bourbon, mezcal, Aperol, Earl Grey & red apple syrup, Dr. Adam Elmegirab's Teapot bitters, bourbon barrel smoke.

The power of fire is both a blessing and a curse to the jungle. Immerse yourself in sweet smoke and tell us what you see in the amber depths of the flame...

THE GOVERNOR

150

Ruby port, Carpano Classico, Havana 3 Years rum, apricot liqueur.

Created as a tribute to Sir Henry Pottinger - the first Governor of Hong Kong. With the many ships that passed through our port, it is believed that the Spanish brought them many fine vintages of port wine.

Barrel-Aged Selection

B.A. MAI TAI

160

Barrel-aged Havana 3 Years rum, Havana 7 Years rum
slow-cooked with ginger, dry orange curaçao,
orgeat syrup, lime cordial.

For some of us, something about the Mai Tai takes us straight to the beach complete with the sand between our toes and the sound of crashing waves in the background. We've conserved the essence of your summer getaway in a barrel for your year-round enjoyment.

B.A. NEGRONI

160

House-blended gin, Carpano Classico, Campari.

Why barrel-aged? Why, if it isn't to get: an infusion of vanillin, oxidation for nuttiness, and extraction from the wood that softens the entire mouthfeel of this wonderful drink. Served with a piece of charred barrel wood chip.



Seasonal Cocktails

This season, we travel back in time and take inspiration from the remarkable histories of the colonial era, established between the 16th & 20th Century.

HOLO HOLO

120

Jasmine-infused Bacardi rum, honey, lemon juice, strawberry and kiwi seltzer, dehydrated dragonfruit chip.

We know "aloha" but when we say someone is going "holo holo", they are adventuring for the fun of it and to clear their mind! Like a journey without a destination, this is also the very definition of how Hawaiians heal and nurture.

In other words, "holo holo" often and lasting happiness will follow.

GOLDEN GUARDIAN

130

Olmecca Reposado tequila, cantaloupe Agua Fresca, mango yoghurt, thyme syrup, lime sorbet, melon balls.

Inspired by Xochiquetzal, the Aztec goddess of love and fertility who was quite partial to flowers and a patron of the arts. Legend has it she lent power to a courageous Aztec queen who personally led female soldiers into battle during a civil war.

SPRINGTIME YAKUMI

120

Sansho pepper-infused rum, lychee juice, lime juice, Lillet Blanc, elderflower syrup, Blue Curacao, ginger beer, baby's breath and lavender bouquet.

In traditional Japanese cuisine, yakumi - condiments with a "medicinal" flavour profile - are widely used to highlight seasonality. Here's a fresh citrusy kick to herald the spring-summer season, making this the perfect drink to sip on the outdoor terrace.

UNFINISHED PUZZLES

130

Hop-infused pisco and cachaça, mango juice, honey, lemon juice, Earl Grey tea and butterfly pea tea, blackberry and mango glass.

One of history's unfinished puzzles lies in Vilcabamba in today's Ecuador, inspiring explorers and travelers for the past decades. Today, it takes pride in its colourful colonial style architecture, and is known as The Valley of Longevity where a 100 years of age is a common thing.

BLACK MIRROR

140

Tequila, Mezcal, ancho chilli-infused chocolate liqueur, Maraschino liqueur, black walnut bitters, Angostura aromatic bitters, spiced chocolate rim, dark chocolate.

Tezcatlipoca, the God of Night and Smoking Mirror, was a supreme deity in the Aztec pantheon. In his human form, he was recognised by an obsidian mirror on his chest, through which he could see all human thoughts and actions.



The Envoy Classics

Among the thousands of unwavering and timeless classic cocktails out there, here are a selection of The Envoy's favourites.

DOUBLE ESPRESSO MARTINI **140**

Vanilla vodka slow-cooked with coffee beans, Kahlua, double espresso.

Created by Dick Bradsell and adapted from the "Vodka Espresso", this quintessential pick-me-up has earned its way into the classic cocktail hall of fame.

GIMLET **130**

Gin, homemade lime cordial.

A two-ingredient cocktail recipe that tastes divine, steeped in a rich British naval history.

HEMINGWAY DAIQUIRI **130**

Havana 3 Years rum, Luxardo Maraschino, grapefruit juice, fresh lime juice.

Named after the famous writer Ernest Hemingway who was a prodigious drinker and also a diabetic, preferred a Daiquiri with double the rum and no sugar.

LA PALOMA **130**

Tequila reposado, grapefruit juice, agave syrup, grapefruit soda, fresh lime.

Spanish for "dove", this cocktail was created by the legendary Don Javier Delgado Corona, owner/bartender of La Capilla (The Chapel).

MAI TAI **130**

Havana 3 Years rum, Myers's dark rum, dry orange curaçao, orgeat syrup, fresh lime juice.

Drawing inspiration from the French Polynesia, Mai Tai translates from Tahitian to mean "Out of this World" and it is a fitting description for a holiday from the city's hustle and bustle.

PIÑA COLADA

130

Havana 3 Years rum, Malibu, Yan Chim Kee
coconut milk, pineapple juice, fresh lime juice.

The first written reference to this tropical classic appeared on a magazine dated December 1922, and here with a nice, sturdy shake.

PEGU CLUB

140

Botanist gin, Cointreau, lime juice, Angostura
aromatic bitters, orange bitters.

Signature drink of Burma's Pegu Club, the club was named after the Pegu, a Burmese river. Though the club fell into disrepair the drink enjoyed a resurgence in the early days of the cocktail revival and was chosen as the name and signature drink of one of New York City's premier bars.

ROB ROY

140

Chivas 12 Years whisky, Carpano Classico,
Angostura aromatic bitters, orange bitters.

Essentially a Manhattan made with scotch, created in 1894 at the Waldorf Astoria in Manhattan.

SAZERAC

140

Jim Beam rye, Remy Martin VSOP, Pernod absinthe,
simple syrup, Peychaud's bitters, Angostura aromatic bitters,
served with a lemon twist.

Antoine Peychaud named this drink after his favourite French brandy, Sazerac-de-Forge et fils, in 1833. In 1873, American Rye whiskey substituted cognac, and a dash of absinthe was added.

SIDECAR

140

Remy Martin VSOP, Cointreau, lemon juice.

Invented in Paris during World War I, and named after the motorcycle sidecar, brandy has never been more fashionable over the years.



Spiritfree Cocktails

'I am actively championing for non-alcoholic cocktails to become a part of more beverage programs. In this pursuit, I am also hoping that we can all move away from the somewhat negative term "mocktail," to a name that signifies a concoction as complex as any alcoholic drink.'

— Julia Momose—
"Spiritfree: a Manifesto"

FRESH WATER

110

Elderflower cordial, homemade thyme syrup,
yuzu juice, soda water.

Grab a hanging vine and swing yourselves into the splash!

KONA KOA

110

Cold brew jasmine tea, honey, lemon juice, strawberry
and kiwi seltzer, dehydrated dragonfruit chip.

*Who's looking forward to the first post-pandemic travel?
This tippie comes as a relief to many who might have plans
flying from HKG to KOA.*

LA PALOMA GRATA

110

Grapefruit juice, agave syrup, grapefruit soda, fresh lime.

*Spanish for "dove", this spiritfree cocktail remains your friend
and confidant at any time.*

MORNING DEW

110

Green Tea & Jasmine double strength tea, homemade
pandan syrup, carbonated in a Perlini shaker.

*Like pearls of dew clinging onto the tips of long blades of grass,
sparkling in the light.*

SUN & MOON

110

Cantaloupe Agua Fresca, mango yoghurt and thyme
syrup, lime sorbet, melon balls.

*So tell me which is more beautiful — How the moon lets
the sun shine through the day; or the way the sun lets
the moon glimmer at night.*



Champagnes

Wines & Spirits

Other Beverages

Champagne

	GLASS	BOTTLE
Perrier Jouët Grand Brut <i>Épernay, NV</i>	170	990
Perrier Jouët Blason Rosé <i>Épernay, NV</i>		1250
G.H. Mumm Grand Cordon <i>Reims, NV</i>		990
Pol Roger Sir Winston Churchill, <i>Épernay, 2002</i>		2800
Dom Perignon <i>Reims, 2008</i>		2980
Krug Grande Cuvée <i>Reims, NV</i>		2980
Perrier Jouët Belle Epoque <i>Épernay, 2012</i>		2980
Louis Roederer Cristal Brut <i>Reims, 2007</i>		3480

Rosé Wines

	GLASS	BOTTLE
Domaine de Triennes Rosé <i>Provence / France / 2018</i>	120	550
Chateau Miraval Rosé <i>Provence / France / 2019</i>		600

White Wines

GLASS BOTTLE

Pike & Joyce “Descente” Sauvignon Blanc <i>Adelaide Hills / Australia / 2019</i>	125	560
Mt. Difficulty Bannockburn Pinot Gris <i>Central Otago / New Zealand / 2018</i>	130	600
Domaine Billaud-Simon Chablis <i>Burgundy / France / 2018</i>	160	700
Broglia La Meirana Gavi di Gavi <i>Piedmont / Italy / 2018</i>		650
Ca’di Rajo Pinot Grigio <i>Veneto / Italy / 2018</i>		650
Mahi Sauvignon Blanc <i>Marlborough / New Zealand / 2018</i>		680
Hunter’s Gewurztraminer <i>Marlborough / New Zealand / 2019</i>		680
Dr. Loosen Wehlener Sonnenuhr Riesling Kabinett <i>Mosel / Germany / 2018</i>		680
Heitz Cellar Napa Valley Chardonnay <i>California / USA / 2016</i>		720
Domaine Fouassier Sancerre <i>Loire Valley / France / 2018</i>		720
Vincent Girardin Bourgogne <i>Burgundy / France / 2016</i>		760

White Wines

BOTTLE

Vincent Girardin Meursault Vieilles Vignes <i>Burgundy / France / 2016</i>	1100
Chateau Lynch-Bages Blanc de Lynch-Bages <i>Bordeaux / France / 2016</i>	1450
Alain Chavy Puligny Montrachet 1er Cru Les Folatieres <i>Burgundy / France / 2017</i>	1650

Red Wines

GLASS BOTTLE

Perrin Cotes du Rhone Reserve Rouge <i>Rhone Valley / France / 2017</i>	130	600
Emilio Moro Finca Resalso Tempranillo <i>Ribera Del Duero / Spain / 2018</i>	140	630
Giant Steps Pinot Noir <i>Yarra Valley / Australia / 2018</i>	150	670
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon <i>California / USA / 2016</i>	160	700
Bodegas Roda Sela <i>Rioja / Spain / 2017</i>		750
Duckhorn Decoy Sonoma Cabernet Sauvignon <i>California / USA / 2017</i>		750
Craggy Range Pinot Noir <i>Martinborough / New Zealand / 2018</i>		790

Red Wines

BOTTLE

Killikanoon Killerman's Run Shiraz <i>Clare Valley / Australia / 2017</i>	790
Luciano Sandrone Valmaggiore Nebbiolo d'Alba DOC <i>Piedmont / Italy / 2017</i>	820
Moss Wood Ribbon Vale Cabernet Sauvignon <i>Margaret River / Australia / 2016</i>	850
Petaluma Coonawarra Merlot <i>Coonawarra / Australia / 2015</i>	900
Ridge East Bench Zinfandel <i>California / USA / 2017</i>	980
Château Potensac <i>Médoc / France / 2003</i>	1100
Altesino Brunello di Montalcino DOCG <i>Tuscany / Italy / 2014</i>	1100
Michel Magnien Morey St. Denis <i>Burgundy / France / 2016</i>	1200
Chateau de Beaucastel Chateauneuf-du-Pape <i>Rhone Valley / France / 2016</i>	1500
Henschke Cyril Cabernet Sauvignon <i>Eden Valley / Australia / 2002</i>	1800
Chateau Montrose <i>Saint-Estephe / France / 2002</i>	2100

Vodka

30ml / GLASS

Absolut	100
Absolut Citron	110
Absolut Elyx	130
Beluga Noble	140
Belvedere	110
Grey Goose	110
Ketel One	110

Gin

30ml / GLASS

Beefeater	100
Beefeater 24	110
Bombay Sapphire	100
Botanist	130
Chase GB Extra Dry	120
Copperhead The Gibson Edition Gin	180
Hayman's Old Tom	100
Hayman's Sloe	100
Hendrick's	130
Monkey 47	160
No. 3	130
Opihr	120
Perfume Trees	180
Procera	210
Roku	130
Tanqueray	100
Tanqueray No.10	120
Two Moons	130

All single mixes are served with Fever Tree mixers.

Tequila & Mezcal

30ml / GLASS

Corralejo Reposado	150
Gran Corralejo Añejo	230
Don Julio Blanco	120
Don Julio Añejo	150
Herradura Reposado	130
Los Danzantes Reposado Mezcal	170
Los Danzantes Añejo Mezcal	200
Montelobos Mezcal Joven	130
Olmeca Reposado	100

Rum

30ml / GLASS

Abelha Organic Silver	100
Bacardí Carta Blanca	100
Gosling's	120
Havana 3 Years	100
Havana 7 Years	130
Mount Gay Extra Old Gold	130
Myers's Dark	100
Nusa Caña	100
Ron Zacapa 23	140
Blacktears Spiced	120
Matusalem Platino	100
Matusalem Gran Reserva 15	130
Matusalem Gran Reserva 23	140

Blended Malt

30ml / GLASS

Copper Dog	120
Monkey Shoulder	120

All single mixes are served with Fever Tree mixers.

Single Malt

30ml / GLASS

Balvenie DoubleWood 12 Years	130
Bruichladdich The Laddie Classic	120
Glenlivet 12 Years Excellence	120
Glenlivet 15 Years	140
Glenlivet 16 Years Nadurra	150
Glenmorangie 10 Years	120
Highland Park 12 Years	120
Highland Park 18 Years	180
Kavalan Solist Sherry Single Cask	190
<i>specially bottled for Angel's Share (2010-2018)</i>	
Lagavulin 16 Years	180
Laphroaig Select Cask	120
Macallan 12 Years Sherry Oak	140
Macallan 18 Years Sherry Oak	265
Macallan 25 Years Sherry Oak	950
Oban 14 Years	150
Talisker 10 Years	120

Blended Whisky

30ml / GLASS

Ballantine's Finest	100
Ballantine's 12 Years	110
Ballantine's 17 Years	130
Ballantine's 30 Years	480
Canadian Club	120
Chivas 12 Years	120
Chivas 18 Years	130
Chivas 25 Years	330
Johnnie Walker Black Label	120
Royal Salute 21 Years	230

All single mixes are served with Fever Tree mixers.

Irish Whiskey

30ml / GLASS

Black Bush	120
Bushmills 10 Years	130
Jameson	120
Redbreast 12 Years	130

American Whiskey

30ml / GLASS

Basil Hayden's	130
Bulleit	110
Bulleit Rye	110
Jack Daniel's	110
Maker's Mark	110
Michter's	120
Michter's Rye	120
Michter's Unblended American	120
Woodford Reserve	120
Jim Beam Rye	110

Brandy & Pisco

45ml / GLASS

Hennessy VSOP	135
Martell Cordon Bleu	195
Martell Noblige	160
Martell VSOP	135
Rémy Martin VSOP	135
Club de Rémy Martin	160
Rémy Martin XO Excellence	180
Santiago Queirolo Pisco	100

All single mixes are served with Fever Tree mixers.

Aperitif & Digestif

45ml / GLASS

Amaro Averna	100
Amaro Montenegro	100
Aperol	100
Campari	100
Carpano Antica Formula	120
Carpano Classico	100
Cynar	100
Dubonnet	100
Fernet Branca	100
Lillet Blanc	100
Mancino Bianco / Secco / Rosso	120
Pimm's No. 1	100

Absinthe & Anisette

30ml / GLASS

Pernod	100
Pernod Absinthe	100
Ricard	100

Port & Sherry

75ML / GLASS

Graham's 10 Years	140
Taylor's Ruby Port	100
Tio Pepe Sherry	100

Beer

BOTTLE

Peroni	80
Young Master Classic Pale Ale	90
Bitburger Non-Alcoholic Beer	75

Water

BOTTLE

Acqua Panna	70
San Pellegrino	70

Soft, Juices & More

Coca-Cola / Coca-Cola Light / Sprite / Grapefruit Soda	50
Fresh Grapefruit Juice	60
Fresh Orange Juice	60
Jax Coco Water	60
Yan Chim Kee Coconut Milk	60

Fever Tree

BOTTLE

Ginger Ale	55
Ginger Beer	55
Soda Water	55
Tonic Water	55

Tea *caffeine-free

POT

Caribe	60
<i>Black & Green Tea / Hibiscus / Guava / Coconut / Strawberry</i>	
Dorchester Breakfast	60
<i>Silver Ceylon / Black Assam</i>	
Green Tea & Jasmine	60
<i>Ceylon Green Tea / Jasmine Flowers</i>	
Organic Green with Citrus & Ginkgo	60
<i>Organic Green Tea / Lemongrass / Ginkgo / Assorted Citrus</i>	
Organic Peppermint*	60
<i>100% Organic Cascade Range Mint</i>	
Viennese Earl Grey	60
<i>Ceylon Tea / Bergamot</i>	
Paris	60
<i>Black Tea / Oolong / Blackcurrant / Vanilla / Bergamot / Caramel</i>	
Strawberry Kiwi*	60
<i>Hibiscus / Rose / Apple / Orange / Strawberry / Kiwi</i>	
Yellow & Blue*	60
<i>Chamomile / Lavender / Cornflower</i>	

Coffee

Double Espresso	50
Americano	50
Cappuccino	55
Latte	55
Mocha	55
Hot Chocolate	55
Classic Affogato	75



KINAKO LATTE

70

Ten-grain powder, soy milk, Okinawa black sugar and chocolate, generously topped with corn flakes.

*Caffeine-free

The most comforting "breakfast" you can sip.

MATCHA MOCHA

70

Matcha, Japanese milk, white chocolate, white chocolate shavings.

A cup of zen to benefit your mindfulness and overall well-being...

PANDAN LATTE 2.0

70

Espresso, milk, pandan syrup and spirulina powder.

With a sweet earthy aroma, and still fluffy like the sponge cake that everybody loves.

PASSIONFRUIT COCONUT LATTE

70

Espresso, steamed Yan Chim Kee coconut milk, a cloud of coconut foam, mango and passionfruit coulis, garnished with toasted coconut flakes.

One sip and it will take you to cloud nine.



Affogato Supplement

+25

Your mid-day pick-me-up taken to a sweeter and more indulgent level with a scoop of vanilla ice-cream

ADDICTED TO MULTISENSORY MIXOLOGY

by Antonio Lai

This bilingual (Chinese & English) edition features two main sections: in Part One, it is loaded with extensive background on Equipment, Ingredients, Methods and the Perlini Shaker, which is then followed by 21 innovative recipes in Part Two

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A-SWIZZ™ BY ÜBERBARTOOLS™

with Antonio Lai

The Antonio Lai inspired A-Swizz™ is Überbartools™' newest innovation. The A-Swizz™'s unique characteristics makes swizzling effortless and pleasurable, making it the essential tool for every mixologist and home cocktail enthusiast.

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