

CRYSTAL LOUNGE & DELI

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| Champagne & Sparkling Wine | per glass | APERITIF | \$30 |
| Taittinger Brut Reserve, France N.V. | \$180 | Cinzano Vermouth – Dry, Bianco, Rosso, Martini Vermouth – Extra Dry, Bianco, Rosso Campari, Dubonnet, Noilly Prat, Pernod, Pimm's No 1 | |
| Vivid berry fruit with crisp acidity, medium to full-bodied | | | |
| Egly-Ouriet, Grand Cru Rosé, France N.V. | \$250 | GIN | \$30 |
| Bright salmon color, with a Burgundian-like nose of cherries, strawberries, and flowers. Deep yet delicate, dry, zesty, vibrant flavors cut a full impression on the palate. | | Bombay Sapphire, Beefeater, Gordon's Dry, Tanqueray | |
| Moscato D' Asti, Saracco, Italy 2011 | \$100 | VODKA | \$30 |
| Light, smooth, fruity, attractive and fresh | | Absolut, Absolut Citron, Artic Peach, Artic Strawberry Skyy, Skyy Berry, Stolichnaya, Smirnoff | |
| Wine by the Glass ~ White | | Premium Vodka | \$45 |
| Cova da Ursa, Portugal 2010 | \$60 | Ketel One, Ketel One Citron, Grey Goose | |
| A renowned Portuguese crispy and clean Chardonnay | | RUM | \$30 |
| Sogrape Planalto Douro Reserva, Portugal 2010 | \$50 | Bacardi, Myer's Dark, Havana Club 3 Years | |
| One of the most popular vinho branco "White wine" in Portugal, light, dry and smooth | | SHERRY | \$30 |
| Comte Leloup du Château de Chasseoir, Cuvée des Ceps Centenaires, Muscadet de Sevre et Maine Sur Lie, Loire, France 2007 | \$120 | Tio Pepe, Harvey's Bristol Cream | |
| Scents of honeydew and musk melon, fresh lemon, refreshing palate, rich hints of nut oils, melon and citrus | | TEQUILLA | \$30 |
| Wine by the Glass ~ Red | | IRISH WHISKEY - John Jameson | \$30 |
| Clos Puy Arnaud, Côtes de Castillon, Bordeaux, France 2004 | \$150 | BOURBON WHISKEY | |
| Medium to full-bodied effort plenty of cranberry, black cherry, cedar, licorice, herb, and earth notes. With a beautiful texture, soft tannin, and a silky finish | | Jim Beam | \$30 |
| Domaine La Collière, Cuvée L' Oublée, Côtes du Rhône, France 2007 | \$120 | Jack Daniel Black Label | \$40 |
| Intense, full-bodied, layers of kirsch intermixed with lavender, pepper, and spicy Provençal herbs, dense, rich, and succulent. | | BLENDED WHISKY | |
| Côte de Py, Morgon, Beaujolais, Jean-Marc Burgaud, France 2009 | \$100 | Ballantine's Gold Seal 12 Years | \$40 |
| Strawberry and red raspberry with floral perfume, striking notes of blood orange, nutmeg and subtle hints of game and forest floor, smooth in texture. | | Chivas Regal 12 Years | \$40 |
| Caymus Vineyards, California 1999 | \$120 | Johnnie Walker Black Label | \$60 |
| Rich fruit and spice, lots of plums, cherries, currants and herbs, medium to full-bodied | | Royal Salute 21 Years | \$85 |
| Kaesler, Stonehorse, Shiraz, Barossa Valley, Australia 2007 | \$100 | COGNAC | |
| Aromas of smoked meat, lavender, incense and blueberry lead to a full-bodied, ripe, succulent and forward Shiraz | | Hennessy X.O. | \$90 |
| Montalbera, L'Accento, Ruchè di Castagnole Monferrato, , Piemonte, Italy 2009 | \$150 | Martell Noblige | \$70 |
| Strawberry and black cherry fruit intermixed with floral, lively and fresh with a crispy notes | | Martell Cordon Bleu | \$90 |
| Quinta de Pancas Touriga Nacional Special Selection, Portugal 1997 | \$120 | Remy Martin Club | \$70 |
| Solid Touriga, with fresh red plum and pleasant mushroom and beef bouillon flavors | | Remy Martin X.O. | \$90 |
| | | ARMAGNAC - Comte de Lafitte 1962 | \$180 |
| | | PORT (By the Glass) | |
| | | Taylor's 1970 | \$150 |
| | | Taylor's 1977 | \$180 |
| | | BITTERS, LIQUEUR | \$32 |
| | | Amaretto, Bailey's Irish Cream, Cointreau, Drambuie Fernet Branca, Frangelico, Galliano, Grand Marnier Kahlua, Limoncello, Malibu, Passione Nera Black Sambuca Peppermint Get, Sambuca, Tia Maria | |
| | | COCKTAILS | \$50 |
| | | Alexander, Bloody Mary, Daiquiri, Grasshopper, Martini, Manhattan, Margarita, Screw Driver..... | |
| | | You name it and we shall mix it. If our barman does not know the cocktail you asked for, Will you tell us how you like it done? | |
| | | Champagne Cocktails | \$85 |

All prices are subject to 10% service charge and 5% tourism tax 以上價目需另加 10%服務費及 5%旅遊稅