

THE CHINNERY

SNACKS \$168

LAMB SAMOSA *Crispy, mint yoghurt*

CHICKEN WINGS *Sweet chilli dip* 🍷 🍷

SCOTCH EGG *Tartar sauce* 🍷

ONION RINGS *Homemade spicy tomato sauce* 🍷 🌿

COD *Goujons, homemade tartar sauce* 🍷 🐟

RAJ KACHORI *Crispy fritter, avocado, tamarind & yoghurt* 🌿 🍷

STARTERS

ASPARAGUS *New season, poached egg, hollandaise sauce* \$288 🌿 🍷

FRENCH TOAST *Devon crab, lemon, fennel salad* \$328

CHICKEN 65 *Boneless, crispy, ketchup, garlic, curry leaves* \$328 🍷 🍷

TARTARE *Prime tenderloin, special sauce, egg, capers, gherkin, parsley, white toast* \$348

COCKTAIL *Lobster, avocado, marie rose sauce, baby gem lettuce* \$398 🍷 🍷

WHITE ONION VELOUTÉ *Fondue, nutmeg* \$188 🍷 🍷 🌿

OYSTERS *Please check the daily specials with your server* 🍷 🍷

MAINS, CURRIES AND CLASSICS

BANGERS AND MASH *Homemade cumberland sausage, mashed potato, minted pea, onion sauce* \$338

LAMB RACK *Herb crust, gratin potato, cauliflower, lamb jus* \$398 🍷

ROASTED BABY CHICKEN *Tarragon crushed potato, orange, thyme jus* \$388 🍷

RIBEYE *Béarnaise, hand cut fries, onion* \$648 🍷

STEAMED LEMON SOLE *Grilled asparagus, portobello, noilly beurre blanc* \$548 🍷 🐟 🍷

FISH & CHIPS *Atlantic cod fillet fried in boddingtons beer batter, tartar sauce, potato chips* \$378 🐟

CLASSIC FISH PIE *Carrot, celery, peas, potato, lemon sauce* \$358 🍷

VEGETABLE MASALA *Onion, tomato, fresh coriander, curry sauce, spices* \$288 🌿 🍷

TIKKA *Chicken, cooked with tomato, butter, yoghurt, aromatic spices, basmati rice* \$348 🍷

ROGAN JOSH *Lamb shoulder, braised with spices, basmati rice* \$338 🍷 🍷

TANDOORI *Prawn, cherry tomato, yoghurt, aromatic spices* \$398 🍷 🍷

MADRAS COD *Sweet & sour, turmeric, coconut milk, curry leaves* \$388 🐟 🍷

SIDES \$108 🍷 🌿

BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, SAUTÉED MUSHROOMS,
SAUTÉED FRENCH BEANS, BABY CARROT, PEAS, NAAN (*Garlic, Butter or Plain*)

DESSERTS AND CHEESE \$158

CHAI PANNA COTTA *Mishti doi & cardamom ice cream* 🌿

APPLE & SOUR CHERRY CRUMBLE *Vanilla ice cream* 🌿

CHOCOLATE LAVA CAKE *Whisky ice cream* 🌿

STICKY TOFFEE PUDDING *Toffee sauce, tonka bean ice cream* 🌿

CHEESE *Selection, crackers, fruit bread* 🌿

🍷 Gluten Free 🍷 Nut Free 🌿 Vegetarian

🐟 Sustainable

Prices are in Hong Kong dollars and subject to 10% service charge.

Drinks Selection

CHAMPAGNE

	Glass 150ml	Bottle 750ml
Ruinart, Brut Rosé NV	\$278	\$1,388
Ruinart, Blanc de Blancs Brut NV	\$284	\$1,420
Krug, Grande Cuvée	\$738	\$3,688

ROSÉ WINE

	Glass 150ml	Bottle 750ml
France Chateau d' Esclans Whispering Angel <i>Cotes de Provence, 2022</i>	\$128	\$640

WHITE WINE

	Glass 150ml	Bottle 750ml
Austria Gruner Veltliner <i>Jurtschitsch Urgestein Kamptal, 2022</i>	\$128	\$640
New Zealand Sauvignon Blanc, Spy Valley <i>Marlborough, 2022</i>	\$138	\$690
USA Chardonnay, Gnarly Head <i>California, 2021</i>	\$148	\$740
Italy Pinot Grigio, Franz Haas <i>Alto Adige, 2022</i>	\$168	\$840
France Chardonnay, Louis Jadot <i>Burgundy, 2022</i>	\$188	\$940

RED WINE

	Glass 150ml	Bottle 750ml
Argentina Malbec, Reserva, Bodega Norton <i>Mendoza, 2021</i>	\$128	\$640
New Zealand Pinot Noir, Wither Hills <i>Marlborough, 2020</i>	\$138	\$690
Italy Nero di Troia, Aglianico, Torrevento <i>Puglia, 2019</i>	\$148	\$740
South Australia Shiraz, Seppeltsfield <i>Barossa Valley, 2020</i>	\$168	\$840
France Grand Bateau, Le Phare <i>Medoc, Bordeaux, 2019</i>	\$188	\$940

DESSERT WINE

	Glass 150ml	Bottle
Hungary Tokaji Aszu <i>5 Puttonyos Disznoko, 2013</i>	\$265	\$1,200

Our sommelier's selection of wines are also available on our master wine list. Vintage and availability are subject to change.

SIGNATURE COCKTAILS

Breakfast Martini \$158
*Tanqueray gin, Cointreau,
orange marmalade, lemon juice*

Chinnery Bramble \$158
*Old Tom gin, lemon juice,
crème de mûre, Chili syrup*

Vesper Martini \$158
Bombay Sapphire gin, Ketel One vodka, Lillet

CLASSIC COCKTAILS

Manhattan \$148
*Bourbon whiskey, Mancino,
angostura bitters*

Dubonnet Cocktail \$148
*Dubonnet, No. 3 London dry gin,
Peychaud's bitters*

Rusty Nail \$148
Scotch whisky, Drambuie, orange bitters

Champagne Cocktail \$208
*Champagne, Cognac,
angostura bitters*

BOTTLE BEER

Boddingtons Draught (in can),
Heineken, Hoegaarden,
Tsing Tao, Young Master Pale Ale
\$98

DRAUGHT BEER

	1/2 pint (250ml)	1pint (550ml)
Asahi	\$95	\$125
Guinness	\$105	\$135

GIN

Bombay Sapphire, Tanqueray \$148

No. 3 London Dry Gin \$158

Hendricks \$168

Monkey 47 \$238

VODKA

Ketel One \$138

Absolut Elyx, Belvedere, Chopin,
Grey Goose \$158

PORT

Warre's 1983 Vintage Port \$378

Dow's Late Bottled Vintage \$98

SCOTCH WHISKY

J & B Rare, Chivas Regal \$138
Johnnie Walker Black Label \$138
Johnnie Walker Blue Label \$388

IRISH WHISKEY

Jameson \$138
Bushmills Black Bush \$138

AMERICAN WHISKEY

Michter's US1 \$188

RUM

Myer's \$138
Havana Club 3 years \$138
Havana Club 7 years \$148

COGNAC

Hennessy V.S.O.P. \$148
Hennessy X.O. \$348

Remy Martin V.S.O.P. \$128
Remy Martin X.O. \$288

SOFT DRINK

Coca Cola, Coke Zero
\$68

Fever Tree Soda Water,
Tonic Water, Ginger Ale,
Ginger Beer
\$85

Fresh Lime Soda, Fruit Punch,
Lemon-Lime and Bitters, Silver Gunner
\$98

MINERAL WATER

Evian, Perrier \$68
330ml

Acqua Panna, San Pellegrino \$68
500ml

Acqua Panna, Evian, Perrier,
San Pellegrino \$98
750ml

TEA

English Breakfast, Earl Grey,
Chamomile, Moroccan Mint,
Po Li, Sencha, Jasmine
\$84

COFFEE

Coffee, Decaf Coffee,
Espresso, Decaf Espresso \$82
Cappuccino, Double Espresso, Latte \$84