

# THE CHINNERY

## SNACKS \$138

- LAMB SAMOSA *Crispy, mint yoghurt*  
 CHICKEN WINGS *Sweet chilli dip*  
 SQUID *Breaded and honey glazed, mustard mayonnaise*  
 ONION RINGS *Deep fried, tomato chutney*  
 COD *Goujons, homemade tartar sauce*

## STARTERS

- LOBSTER SALAD *Boston lobster, garden green, lemon dressing* \$348  
 SALMON & COD *Fish cake, mustard grain sauce and gem salad* \$238  
 CRAB *Devon brown crab with melba toast and avocado* \$238  
 GOAT CHEESE SALAD *asparagus, rocket and pea, olive oil, parsley dressing* \$208  
 TARTARE *Prime tenderloin, special sauce, egg, capers, gherkin, parsley and whole meal toast* \$268  
 COCKTAIL *Prawn, Marie Rose sauce and baby gem lettuce* \$258  
 ASPARAGUS *Soup, mint and fresh cream* \$188  
 OYSTERS *Please check the daily specials with your server*

## MAINS, CURRIES AND CLASSICS

- GRILLED LAMB CHOP *Herb crust, potato cake, pea purée, rosemary sauce* \$428  
 SHEPHERD'S PIE *Classic lamb pie with creamed potato and cheddar cheese topping* \$308  
 PORK *Slow-cooked organic belly, apple cider, creamed potato and pickled fennel* \$308  
 SEA BASS *Pan-fried with roasted fennel, caper, tomato, sauce vierge* \$408  
 TROUT *Pan-seared with green asparagus, broad bean and lemon butter sauce* \$358  
 BEEF TENDERLOIN *Classic beef fillet, roasted carrot, watercress, brandy sauce* \$508  
 FISH & CHIPS *Atlantic cod fillet fried in Boddingtons beer batter, tartar sauce and potato chips* \$318  
 SEAFOOD *Cooked in white wine and cream with creamed potato and parsley breadcrumbs* \$308  
 VEGETABLE MASALA *Mixed vegetables cooked in onion and tomato sauce and spices* \$288  
 TIKKA *Chicken cooked with tomato, butter, yoghurt and aromatic spices, basmati rice* \$318  
 ROGAN JOSH *Lamb shoulder, braised with basmati rice and spices* \$308  
 TANDOORI *Sizzling organic chicken leg with yoghurt, spices and pickles* \$298

## SIDES \$88

- BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, SAUTÉED MUSHROOMS  
 NAAN *Garlic, Butter or Plain*

## DESSERTS AND CHEESE \$118

- TARTE TATIN *Apple and caramelised puff pastry with vanilla ice cream*  
 RHUBARB *Pudding with strawberry ice cream*  
 ETON MESS *Meringue and strawberry with vanilla ice cream*  
 B&B *Vanilla, butter, raisins and cream*  
 CHEESE *Selection, crackers and fruit bread*

# Drinks Selection

## CHAMPAGNE

	Glass 150ml	Bottle 750ml
“R” de Ruinart, Brut NV	\$208	\$1,040
Fleury, “Fleur de l’Europe” Brut NV	\$268	\$1,340
Billecart Salmon, Brut Rosé NV	\$288	\$1,440
Krug ‘Grande Cuvée’	\$498	\$2,500

## ROSÉ WINE

	Glass 150ml	Bottle 750ml
<b>France</b> Minuit Rose, Château d’Astros <i>Côtes de Provence, 2016</i>	\$108	\$540

## WHITE WINE

	Glass 150ml	Bottle 750ml
<b>Australia</b> Chardonnay, Singlefile <i>Denmark, Great Southern, 2016</i>	\$108	\$540
<b>France</b> Riesling, Domaine Schlumberger <i>Alsace, 2015</i>	\$118	\$590
<b>France</b> Chablis, Domaine des Malandes <i>Burgundy, 2016</i>	\$128	\$640
<b>New Zealand</b> Sauvignon Blanc, Mahi <i>Marlborough, 2016</i>	\$138	\$690
<b>Italy</b> Vermentino di Gallura Superior, Jankara <i>Sardinia Island, 2015</i>	\$148	\$740

## RED WINE

	Glass 150ml	Bottle 750ml
<b>Argentina</b> Malbec, Crios, Susana Balbo <i>Mendoza, 2016</i>	\$108	\$540
<b>Italy</b> Dolcetto d’Alba, Dell’Erto, Orlando Abrigo <i>Piedmont, 2015</i>	\$118	\$590
<b>France</b> Marquis de Mons <i>Margaux, 2010</i>	\$128	\$640
<b>New Zealand</b> Pinot Noir, Urlar <i>Marlborough, 2015</i>	\$138	\$690
<b>South Australia</b> Shiraz, Powell & Son <i>Barossa Valley, 2016</i>	\$148	\$740

## DESSERT WINE

	Glass 125ml	Bottle
<b>Hungary</b> Tokaji Aszu <i>5 Puttonyos Disznoko, 2008</i>	\$265	\$1,200
<b>France</b> Montlouis, Moelleux Domaine Francois Chidaine <i>Loire Valley, 2010</i>	\$220	\$990

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

## SIGNATURE COCKTAILS

English Milk Punch \$165  
*Three blended rums, cognac,  
Chinnery spices, whole milk*

Chinnery Bramble \$155  
*Old Tom gin, lemon juice,  
jalapeno agave, crème de mure*

Juniper Sling \$155  
*Genever gin, Dubonnet, lemon juice, sugar syrup,  
celery & lemon bitters, juniper berries, tonic water*

## CLASSIC COCKTAILS

Dubonnet Cocktail \$145  
*Dubonnet, No. 3 London dry gin,  
Peychaud’s bitter*

White Lady \$145  
*Plymouth gin, Cointreau, lemon juice,  
sugar syrup, egg white*

Breakfast Martini \$155  
*Tanqueray gin, Cointreau,  
orange marmalade, lemon juice*

Rusty Nail \$145  
*Scotch whisky, Drambuie, orange bitters*

## BOTTLE BEER

Boddingtons Draught (in can),  
Brooklyn, Carlsberg, Hoegaarden,  
San Miguel, Tsing Tao,  
Young Master Pale Ale  
\$88

## DRAUGHT BEER

	1/2 pint (250ml)	1pint (550ml)
Asahi	\$85	\$108
Guinness	\$95	\$118

## GIN

Bombay Sapphire, Tanqueray,  
Williams Chase Great British Extra Dry  
\$135

No. 3 London Dry Gin  
\$145

Hendricks  
\$155

Monkey 47  
\$225

Blind Tiger  
\$255

## VODKA

Ketel One  
\$135

Absolut Elyx, Belvedere,  
Chopin, Grey Goose  
\$155

## SCOTCH WHISKY

J & B Rare, Famous Grouse,  
Chivas Regal \$120  
Johnnie Walker Black Label \$130  
Johnnie Walker Blue Label \$385

## IRISH WHISKEY

Jameson \$120  
Bushmills Black Bush \$125  
Egans Irish 10 years Single Malt \$165

## AMERICAN WHISKEY

Whistle Pig Rye 10 years \$320

## RUM

Myer’s \$120  
Havana Club 3 years \$135  
Bundaberg \$138  
Havana Club 7 years \$138

## JUICE

Apple, Cranberry, Grapefruit,  
Honeydew Melon, Mango,  
Orange, Pineapple, Watermelon,  
Carrot, Tomato  
\$82

## SOFT DRINK

Coca Cola, Coke Zero  
\$68

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

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

## MINERAL WATER

Evian, Perrier \$65  
*330ml*  
Acqua Panna, San Pellegrino \$65  
*500ml*

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

## TEA

English Breakfast, Earl Grey,  
Chamomile, Moroccan Mint,  
Po Li, Sencha, Jasmine  
\$82

## COFFEE

Coffee, Decaf Coffee,  
Espresso, Decaf Espresso \$78  
Cappuccino, Double Espresso, Latte \$82

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