WHAT FOLLOWS IN THE PAGES AHEAD is an annotated guide to the food and drinks we serve here at PDT Hong Kong.

OUR SEASONAL COCKTAIL MENU features cocktails created exclusively for this bar and a handful of recipes that have stood the test of time on our menu at our sister bar in New York.

WE WILL HIGHLIGHT fermented and distilled products and produce from all over Asia to celebrate the bounty of the region and give our beverage program a sense of place.

WE COULDN’T DO THIS without the support of our partners at the Landmark Mandarin Oriental and Chef Richard Ekkebus, whose kitchen puts as much thought and care into the dogs as we do with our drinks.

PLEASE DON’T TELL A COCKTAIL BAR
at The Landmark Mandarin Oriental,
Hong Kong
COCKTAILS

LONG BALL - 158

Ciroc Vodka, Lemon Juice, Oolong Tea, Moët Brut Imperial Champagne

We can’t resist the way this grape-based vodka pairs with the stone fruit notes in the Oolong tea in Jim’s floral highball, whose name conflates the tea with the drink family.

ZUYU COLLINS - 158

Żubrówka Vodka, Cocchi Americano, Giffard Apricot Liqueur, Salted Lime, Kimino Yuzu Soda

Adam playfully blends Żubrówka (bison grass vodka) with yuzu soda in this savory low-a.b.v. collins that pairs Polish vodka with Cocchi’s refreshingly bitter quinquina.

COOLER, CALAMANSI, AND COLLECTED - 158

Lustau Manzanilla Sherry, Tanqueray 10 Gin, Lemongrass-Ginger Tea, Calamansi Shrub, Club Soda

Adam leaned on lemongrass and ginger instead of peach and rhubarb in this fizzy riff on Cool, Calamansi and Collected; which was last spring’s most popular cocktail at the bar.

all prices in HKD & subject to 10% service charge
PADDINGTON - 158
Caña Brava Rum, Lillet Blanc, Lemon & Grapefruit Juice, Orange Marmalade, St. George Absinthe

David Slape’s rum-based riff on the Breakfast Martini was named after Paddington, our taxidermied, marmalade loving black bear back in New York.

BIG FAN - 158
Ocho Blanco Tequila, Lime Juice, Pink Peppercorn, Guava Purée, Moonzen Fujian Radler

Everyone’s a big fan of Adam’s spicy shandy garnished with an aromatic pomelo “fan” that alludes to the Mandarin’s iconic eleven point logo.

MONT BLANC - 158
Tio Pepe Fino Sherry, Dolin Dry Vermouth, Luxardo Bitter Bianco, Chartreuse Genepi, Lemon Verbena, Mirabelle Plum

Adam’s blanc vermouth cobbler combines ingredients from each side of the Italy/France border under a mountain of crushed ice - hereby befitting its granite namesake.

all prices in HKD & subject to 10% service charge
SAFARI - 198

Elephant Gin, Italicus Bergamot Rosolio, Kabosu, Shiso, East Imperial Burma Tonic

Jeff’s ornate gin & tonic enhanced with Japanese kabosu citrus and shiso is mixed with a German gin whose founder donates 15% of the profits from each bottle sold to conservation efforts to protect elephants in Africa.

V.S.O.TEA - 158

Hennessy V.S.O.P. Cognac, Pimm’s #1 Cup, Lemon Juice, St. Germain Elderflower Liqueur, Cucumber, Mint, Taboocha “Geung” Kombucha

The ginger and goji berries in Hong Kong’s Taboocha Kombucha accentuate the earthy qualities in the Cognac as it’s green tea and jasmine integrate with the garnish of Adam’s artfully named Pimm’s Cup.

MEZCAL MULE - 198

Del Maguey Vida Mezcal, Lime Juice, Passion Fruit, Ginger, Agave, Cucumber, Chili

Aromatic passion fruit and cucumber are bolstered by spicy ginger, tart lime and sweet nectar in Jim’s feast for the senses featuring a smoky spirit produced from agave roasted by wood-fired stones.

All prices in HKD & subject to 10% service charge
SMOKE SIGNAL - 158

Johnnie Walker Black Scotch Whisky, Campari, Lemon Juice, Kumquat, Smoked Acacia Honey, Club Soda

The peaty whisky and smoky honey in Adam’s refreshing collins shine through the aromatic citrus and bittersweet Campari in this surefire start to summer.

SHARK - 158

Butter-Infused Bacardi Silver Rum, Wray & Nephew Overproof Rum, Frangelico, Blue Curaçao, Lemon & Pineapple Juice, Cream, Bittermens Elemakule Tiki Bitters

“John deBary’s Dairy” would have been a good name for this creamy buttered rum-based tiki drink, but he chose to name it after his blue drink loving colleague Sean Hoard, who goes by the nickname “Sharky”.

LUSH LIFE - 158

Macchu Pisco, Old Duff Genever, Green Chartreuse, Pandan, Lime Juice

Jim Meehan’s aromatic, pandan-accented pisco daisy was named for its verdant hue; not the more famous Billy Strahorn jazz elegy.
STAND BY ME - 198
Barr Hill Gin, Lemon Juice, Chamomile, Egg White

Andy Chan’s first cocktail on the menu - a bittersweet medley of bright yellow botanicals bound together with an airy egg white - was inspired by the Vitasoy slogan used to promote the popular chrysanthemum tea that inspired the recipe.

FEEL THE BERN - 198
Dr. Thanisch Bernkasteler Doctor Riesling Spätlese 2015, Bushmill’s 10 Year Old Single Malt Irish Whiskey, Fernet Hunter, Bergamot Bitters

The rich, aromatic, petrol notes of Dr. Thanisch’s peerless Riesling are buttressed with the full-bodied Irish malt whiskey and citrus-forward botanicals in the amaro and bitters.

STOP LIGHT - 158
Tanqueray 10 Gin, Dolin Dry Vermouth, Campari, Strega

U.S. traffic lights commonly include a red light (Campari) for stop, a yellow light (Strega) for yield, and a green light (Tanqueray 10) for go. You’ll see all three flash by as the bartender prepares Jim’s colorful house Negroni.
**BENTON’S OLD FASHIONED - 158**

Benton’s Bacon-Infused  
Bulleit Bourbon, Maple Syrup,  
Angostura Bitters

Don Lee’s innovative “fat-washing” technique couples Kentucky bourbon with smoky Benton’s bacon in this maple syrup sweetened old fashioned we’ve served in New York since 2007.

**JOHNNY COME LATELY - 198**

Michter’s Rye Whiskey, Mancino  
Vecchio Barricato Sweet Vermouth,  
Elephant Sloe Gin,  
Cappelletti Amaro Sfumato

Longtime MO Bar bartender John Ng now works for Michter’s, which just so happens to be the base of this delicious Brooklyn variation Jim Meehan created to lure him back to the bar.
RESERVE COCKTAILS

ROSE TINTED GLASS - 308
Ruinart Rosé Champagne, Nikka Coffey Gin, Lemon Juice, Crème de Cacao

An idiom for having a positive outlook; this rose-hued cocktail recasts the tint of the classic 20th Century Cocktail with a sizable splash of Rosé Champagne.

BLUE ORANGERY - 308
Johnnie Walker Blue Blended Scotch Whisky, Yuzu Ginger Syrup, Bittered Sling Lem-Marrakech Bitters

A variety of citrus perfume this elegant blended Scotch whisky old fashioned, which is named after the aristocratic greenhouses that once showcased the exotic fruits.

HAKUSU HAIKU - 308
Hakushu Distiller’s Reserve Japanese Whisky, Organic Sanshu Mirin, Orange Bitters, Shiso, Pomelo, Kinome

Our Japanese whisky old fashioned channels the simplicity of haiku poetry through its restrained use of traditional Japanese herbs and citrus to enhance the aromatics of the whisky.

All prices in HKD & subject to 10% service charge
NON-ALCOHOLIC COCKTAILS

TUFFNUT’S TONIC - 108
Seedlip Garden 108, Lime Juice, Dragon Eye, Cucumber, Shiso, East Imperial Burma Tonic Water

The bellicose bunny behind our bar nicknamed “Tuffnut” by designer Nelson Chow looks a lot like the rabbit on the Seedlip Garden bottle, hence the tribute cocktail foraged in his namesake.

SILVER FOX - 108
Seedlip Spice 94, Ginger, Lemon, Passion Fruit, Egg White

Sours prepared with egg-white historically employ the adjective “silver” to acknowledge its presence, which contributes an airy mouthfeel without altering the character of the various fruits and spices in the drink.

SMOOTH SAILOR - 108
Noble Verjus, Lemon & Pineapple Juice, Black Cardamom

Jeff’s zero proof riff on former PDT bartender John Deragon’s Mariner cocktail swaps Scotch whisky for Noble’s Pinot Noir grape juice-based verjus so you can sail straight if you have to.

all prices in HKD & subject to 10% service charge
BEERS

* ALL BEERS ARE 98 *

GWEI•LO PILSNER
Hong Kong 4.2% ABV

Gweilo, founded by British Expats Ian and Emily Jebbitt, and Joe Gould have been gypsy brewing out of other breweries until this year, when they’ll open one of the biggest craft breweries in Hong Kong.

MOONZEN FUJIAN RADLER
Hong Kong 3.5% ABV

Husband and wife team Laszlo Raphael and Michelle Wong brew a range of beers including this zesty radler, lengthened with pomelo and a pinch of salt.

YOUNG MASTER CLASSIC PALE ALE
Hong Kong 5% ABV

Brewery founder Rohit Dugar dry hops his pale ale to bring out the fruity, floral qualities of the American and Australian hops.

HEROES “CEREUSLY” IPA
Hong Kong 6.2% ABV

Chris Wong, Jason Lowe and Angus Ip brew beers in honor of their heroes such as this Loral and Ekuanothop aromatized American I.P.A. that celebrates the impact music composer and professor Yuen Chi-Chung has on his listeners. Their nocturnal nectar is playfully named after the night-blooming Cereus cactus.

all prices in HKD & subject to 10% service charge
WINE BY THE GLASS

MOET BRUT IMPERIAL CHAMPAGNE
This Pinot Noir/Meunier driven Champagne, formerly known as “White Star”, was originally formulated for a famous Trans-Atlantic cruise liner that brought cocktail-thirsty Americans to Europe during Prohibition.

248

ELK COVE ESTATE RIESLING 2017
Warm days and moderately cool nights in Oregon’s Wilamette Valley led to ideal ripening conditions for the grapes. Winemaker Adam Campbell called it “the stuff dreams are made of” to produce this vintage.

158

RUINART ROSÉ CHAMPAGNE
The blend is composed of Chardonnay from the Côte des Blancs and Montagne de Reims vineyards and Pinot Noir from the Montagne de Reims and Vallée de la Marne vineyards; all hand-picked and fermented in temperature-controlled stainless steel tanks.

328

FOPPIANO ESTATE PETIT SYRAH 2015
Winemaker Paul Foppiano balances the dark berry fruit and gripping tannin by utilizing hand punch downs and light pump overs during fermentation to yield a wine that’s become this family-owned vineyards flagship.

168

All prices in HKD & subject to 10% service charge
RESERVE WINE BY THE GLASS

*SERVED VIA CORAVIN*

HENRI BOURGEOIS SANCERRE ‘JADIS’ 2015
Sauvignon Blanc grapes grown for this wine are planted in Kimméridgian Marls from the well-exposed slopes of Chavignol. After pressing, the juice is fermented in both steel tanks and oak barrels, which create a creamy mouthfeel without compromising the cuvée’s aromatics.

328

DOMAINE MATROT MERSAULT ‘BLAGNY’ PREMIERE CRU 2015
Domaine Matrot is one of the oldest estate-bottlers in Burgundy. The Chardonnay grapes grown for this bottling are harvested from old vines grown on steep slopes with calcareous clay subsoil that imbues the wine with a flinty minerality.

478

FAMILLE PERRIN CHÂTEAU DE BEAUCASTEL 2016
Grenache, Mourvèdre and Syrah- along with thirteen other grape varieties authorized under appellation- are grown on the 70-hectare Château De Beaucastel plot at the Northern limit of Châteauneuf du Pape. The grapevines are old and have been farmed organically for 50 years, encouraging the roots to grow deep into the pebbly sand, clay and limestone soil.

480

ROMAIN TAUPENNOT ‘LES DIDIERS’ NUITS ST.GEORGE PREMIERE CRU 2014
Romain Taupenot and his sister Virginie are seventh generation viticulturalists farming organically with a light-handed winemaking approach to express the unique terroirs of their vineyards. The “Cuvée Fagon” is from a parcel within Les Didiers a 2.45 hectare monopole 70 year old vines.

388

all prices in HKD & subject to 10% service charge
HOT DOGS

*HONG KONG*

**NIPPON DOG - 148**

Panko Breaded Chicken Dog, Wasabi Mayo Coleslaw, Pickled Daikon & Carrots, Tonkatsu Sauce

**CHILI DOG - 138**

Beef Dog with Chili Con Carne, Melted Pepper Jack Cheese, Scallions, Fried Onions & Cracked Nachos

*NEW YORK*

**JOHN JOHN DERAGON - 128**

Beef Dog, Cream Cheese, Everything Bagel Spice, Scallions

**KIMCHI DOG - 138**

Bacon-Wrapped Pork Dog, Kimchi

BURGERS

**PDT CHEESE BURGER - 328**

Impossible Burger, Melted Cheddar, Butter Lettuce, Tomatoes, Clausen Dill Pickles, Raw Red Onions, Mayo, Waffle Fries

**PDT SLIDERS - 168**

Two Impossible Sliders, Melted Cheddar, Butter Lettuce, Tomatoes, Clausen Dill Pickles, Raw Red Onions, Mayo

All prices in HKD & subject to 10% service charge
GUEST CHEF DOGS

GEIST

SPICY HARISSA DOG - 168
Marinated and grilled Pork Dog with BO Bech’s Spicy Harissa
Created by BO Bech of the one-Michelin-starred Copenhagen restaurant Geist.

BELON

CROQUE MADAME DOG - 168
Pork Dog, Comte Cheese Béchamel, Black Winter Truffle, Egg Yolk
Created by Chef Daniel Calvert of the One-Michelin-starred Hong Kong restaurant Belon, also ranked No 96 on the list of World 50 Bests Restaurants in 2019.

MINGLES DOG - 168
Beef Dog, Sliced Korean BBQ-Grilled Marinated Sirloin, Clausen Dill Pickles & Kyuri Mayo, Sesame Seeds, Melted Philly Cheese
TATER TOTS
NYC TOTS - 108
Cheese & Jalapeno

TYPOON SHELTER TOTS - 138
White & Black Pepper, Garlic & Fish sauce Mayo, Chili Mayo, Fried Garlic, Scallions & Dried Prawn Roe

TAKOYAKI TOTS - 148
Kewpie Mayo, Takoyaki Sauce, Shredded Nori, Bonito, Scallions

CAVIAR TOTS - 1,488
50 grams PDT Reserve Caviar, Creme Fraiche, Chives

WAFFLE FRIES - 75

DESSERTS

CHOCOLATE & SALTED CARAMEL POPCORN - 75
100g. Bitter Chocolate Coated Salted Caramel Pop-Corn

VANILLA & PEANUT BUTTER ICE-CREAM COOKIE - 80
Vanilla & Peanut Butter Ice Cream Cookie Dipped in Bitter Chocolate

CHEESE CAKE WITH SCHLAG - 100
Traditional baked New York style Cheese Cake with whipped cream

All prices in HKD & subject to 10% service charge