



PLEASE DON'T TELL A COCKTAIL BAR

at The Landmark Mandarin Oriental, Hong Kong

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 selection of recipes that have stood the test of time on the menu at our sister bar in the city of New York

WE WILL HIGHLIGHT

fermented & distilled products that are produce from all over Asia to celebrate the bounty of the region and give our beverage programme a sense of place

WE COULDN'T DO THIS

without the support of our partners at The Landmark Mandarin Oriental, Chef Richard Ekkebus and his culinary team who have put as much thoughts and care into the dogs as we do with our drinks

NEW YORK'S SIGNATURE COCKTAIL



TIO TÓNICO • 162

Roku Gin, Altos Tequila, Lime, Kaffir Lime Leaf,
Cucumber, Passionfruit, Fever Tree Indian Tonic

Exquisite flavors collide in the trending cocktail at PDT, New York. Gin and tequila balanced with the perfumed notes of kaffir lime, to compliment the refreshing passionfruit and cucumber undertones.

MEZCAL MULE • 178

Siete Misterios Mezcal, Lime, Passionfruit, Home-made
Ginger Beer, Agave Nectar, Cucumber, Chili

Aromatic passionfruit & cucumber are bolstered by spicy ginger, tart lime & sweet nectar in Jim's Feast for the senses featuring a smoky spirit produced from agave roasted by wood-fired stones.

BENTON'S OLD FASHIONED • 188

Fat-washed Benton's Bacon Bulleit Bourbon,
Maple Nectar, Angostura Bitters, Orange Coin

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.



all prices in HKD & subject to 10% service charge
all menus are subject to price and seasonal change

HONG KONG'S SIGNATURE COCKTAIL



PLEASE DON'T TELL • 162

Tio Pepe Dry Sherry, Mancino Bianco Ambrato, Local
Honey, Calamansi Vinegar, Honeycomb

Smooth sailing drink, inspired by the local organic honeycomb to go
side by side the minerally, acidic & dry elements found in this low-abv
style cocktail.

BE A FAN • 178

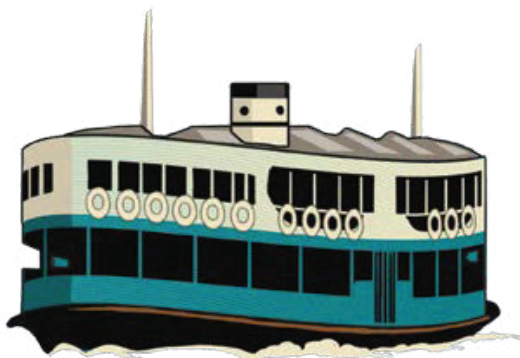
Ocho Blanco Tequila, Lime, Pink Peppercorn, Taboocha
"Bitter Melon Apple" Kombucha

An aromatic refreshing long drink with earthy tones of agave plus a
crisp oriental twist. You can also be a fan of the Landmark Mandarin
Oriental by scanning the QR code.

V.S.O.TEA • 162

Hennessy V.S.O.P, Pimm's, St Germain Elderflower,
Cucumber, Mint, Lemon, Taboocha "Goji Berries &
Geung" Kombucha

Our twist on a classic Pimm's Cup, highlighting the ginger & goji
berries found in Hong Kong's Taboocha Kombucha, to compliment the
complex overtones of cognac.



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CLASSIC TWISTED COCKTAIL



NEW YORK SOUR • 178

Michter's Bourbon, Lemon, Layer Cake Pinot Noir &
Ratafia Rossi "La Rossa" Foam

The New York Sour is a classic riff on the Whisky Sour, by adding a layer of red wine it became a trend in the 1880's. We gave this classic a cheeky twist by adding a mix of Pinot Noir & Ratafia Rossi "La Rossa" foam as a final layer.

PENICILLIN • 198

Johnnie Walker Blue Label Whisky, Ardbeg 10yrs
Whisky, Galangal & Honey Shrub, Apple,
Aér Emulsifier

This modern classic was discovered 2005 by one of the most influential bar in New York. We've created an interesting riff on this by using a spicier ginger and adding some vinegar to cut through the layers, to then finish with crisps & smoky aromas.

ESPRESSO MARTINI • 198

Belvedere Vodka, Sunday's Coffee Shochu, Crafted Cold
Brew Coffee Foam

An iconic classic cocktail from 1983 to wake someone up. We took this beautifully roasted caffeinated cocktail and gave it an elegant approach.



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CLASSIC TWISTED COCKTAIL



CAPRESE • 162

Cherry Tomato Sous-Vide Belvedere Vodka, Mancino Bianco Ambrato, Basil Cordial, Singha Soda, Mozzarella

This cocktail strikes the balance between bright juicy vegetal tones of cherry tomatoes paired with aromatic notes from the basil to create a unique take on a classic Bloody Mary turned to a refreshing highball.

PIÑA COLADA • 178

Coconut Fat-washed Macchu Pisco, Coconut Milk, Lime, Pineapple, Banana, Coconut Chips, Perrier

A twist on the all time favorite Piña Colada We took this classic and turned it into a refreshing fizzy version that pops tropical characters in every sip elevated by the overtones of Pisco.

CLARIFIED MILK PUNCH • 178

Ron Zacapa 23, Black Tea, Lemon , Evaporated Milk, Spices , Salted Cream, Oolong Extract From Conspiracy Chocolate

A classic milk punch in our interpretation of a local style inspired milk tea. A fine smooth balance between the dry tea notes paired with spices and the robust flavors of rum finished by an upcycled extract.



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MRS MORDECAI • 162

Chivas 12 Whisky, Pink Guava & Black Currant
Hibiscus Tea Cordial, Singha Soda, Edible Flower

Mrs Mordecai otherwise known as “Pearl” one of our taxidermy inspired cocktail by her vibrant color, we expressed through a refreshing light hearted fruity fizzy drink with a hidden kick.

OH MY DAYS! • 198

Nikka Gin Infused American Blue Cheese, Mancino
Rosso, Honey, Citrus, Almond Cracker

Using the impressive aromas, silky mouthfeel and citrusy flavors of Nikka Gin , our team in HK created a savoury yet refreshing sour cocktail with the complexity of blue cheese to contrast the gin.

SR. CAESAR'S PUNCH • 198

Monkye 47 Gin, Mango, Pineapple, Cold Brew Coffee,
Homemade Spiced Mix, Butter Milk, Pandan Sherbet

A clean textured cocktail with layers of bright tropical fruits paired with dark roasted aromas of cold brew coffee and lingering spices to capture the essential elements of the forest . This is a must try!



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PASSION-TREE • 178

Mackintosh Blended Malt Scotch, Pistachio, Perrier,
Passionfruit Foam

A refreshing nutty highball paired with home-made passionfruit foam.
Scan the QR & ask our barmen what all the passion is all about!



THE NEW GRANIT • 162

Tried & True Vodka, Fernet Hunter Granit, Mancino
Sakura Vermouth, Pickled Peach, Orange Bitters

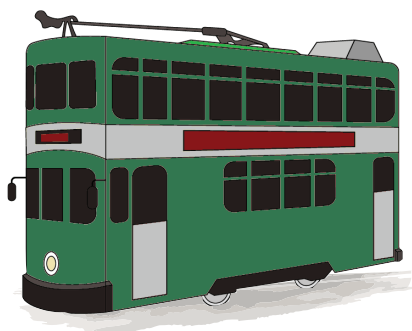
An aromatic spirit forward cocktail, with floral sakura notes paired with
the bitter complexities of Fernet Hunter Granit, offers a twist to a
classic Martini.



WONKA'S TONIC • 162

Cacao Butter Fat-Washed Widges Gin, Coffee & Lime,
Fever Tree Indian Tonic, Almond Cracker

"Willy Wonka's Chocolate Factory" inspired cocktail. Some of us are
fans of dreamy childhood fantasies, why not enjoy a crushable twist on
a gin & tonic and remain in those childhood dreams?



Proudly partner with ecoSPIRITS to reduce our impact
on carbon footprint. Cocktails with eS icon saves an
average of 150g of emissions per serving

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RESERVE COCKTAIL



SUNTORY TIME MACHINE • 388

Suntory Toki, Tamagawa Time Machine Sake, Lemon,
Maple Nectar, Pecan Bitters, Fig Preserves

This cocktail strikes nutty undertones, as well as a deep, rich umami flavor that serves to accentuate the flavors of lemon, maple nectar, fig preserves, and toasted pecan bitters.

THE HAIKU • 428

Yamazakura Pure Malt, Organic Sansu Mirin, Hachi
Sochu Umeshu, Orange Bitters, Shiso, Pomelo

Our Japanese whisky old-fashioned channels simplicity of Haiku poetry through its restrained use of traditional Japanese herbs & citrus enhancing the aromas of the whisky.

THE HARMONY • 428

Macallan Harmony Collection, Mancino Vecchio
Barricato, Fernet Branca Orange Flower Bitters, Jerky

This specific whisky makes a lovely cocktail and has distinct coffee notes with nutty aromas, dark chocolate & sweet oak. To complement the undertones, we blended aged vermouth with a touch of bitter herbs from the amaro.



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BEERS



YOUNG MASTER 1842

IMPERIAL IPA · 98

The moment you sip island 1842, expect a powerful nose of spicy, floral and zesty hops. The complexity of flavor will then continue to unfold with each sip and the flavor will linger on the palate

YOUNG MASTER

CLASSIC PALE ALE · 98

You can drink this all day in all seasons. Young master taken careful measures to create an elegant balance of malts and hops in this pale ale, resulting in a thirst-quenching fruity, floral & zesty beer.

YOUNG MASTER

LYCHEE WILD ALE · 598

Amber's Lychee Wild Ale, elegantly complex with crisp mouthfeel expressing the rare Hong Kong terroir & an example of collaborative innovation of sustainable practices between Amber & Young Master.

PERONI

NASTRO AZZURRO · 98

Crisp and refreshing taste and subtle citrus aroma. Light and clean like a pilsner beer with a delicate balance of bitterness, citrus and spicy aromatic notes combined with a fast and clean finish.



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ALCOHOL-FREE



ONE LOVE · 128

Seedlip Spice, Passionfruit, Perrier

A tropical spiced refreshing highball take on the classic tom collins in a form of a mocktail.

THE HARVEST · 128

Seedlip Garden, Raspberry & Apple, Perrier

Herbaceous overtones contrast by berry forward notes topped with a crisp & silky finish.

THE BUTTERFLY · 128

Seedlip Grove, Riesling Juice, Agave Nectar,
Butterfly Pea Tea Soda

A refreshing aromatic drink with the balance of grapes and agave paired with the grassy undertones of the tea.



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