



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

Monkey 47 Gin, Altos Tequila, Lime, Kaffir Lime
Leaf, Cucumber, Passionfruit, Fever-Tree 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 • 188

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

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
•178

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.

CLARIFIED MILK PUNCH •178

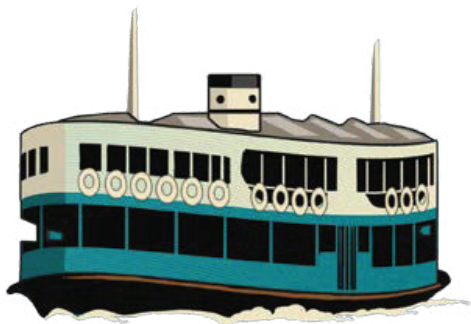
Ron Zacapa 23, Black Tea, Lemon, Evaporated Milk,
Spices, Salted Cream, Oolong Extract From
Conspiracy Chocolate

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.

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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SIGNATURE COCKTAIL



SUNTORY TIME MACHINE •208

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.

PENICILLIN •198

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

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 •178

Belvedere Vodka, Caffè Borghetti, Frangelico Hazelnut
Liqueur, Orgeat, 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 a toasted and nutty approach.

ZUYU COLLINS •162

Zubrovka Vodka, Yuzu, Lime, Salted Lemon, Apricot
Liqueur Singha Soda Water

An inviting highball that is a must-try, including notes of salty citrus combined with an aromatic finish for a genuinely refreshing experience.

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SIGNATURE COCKTAIL



HONSHU SMASH •162

Nikka Coffey Vodka, Empirical Ayuuk, Nectarine,
Yuzu, Lime & Basil

This cocktail strikes the balance between fresh citrusy tones paired with herbaceous aromatic notes from the basil to create a unique take on a classic Basil Smash.

MRS MORDECAI •162

Johnnie Walker Black Label, Pink Guava & Black
Currant Hibiscus Tea Cordial, Singha Soda

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.

SR. CAESAR'S PUNCH •178

Monkey 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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ECO-FRIENDLY COCKTAIL



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!



BETTY BIRD •162

T&T Vodka, Jasmine Tea, Amontillado Sherry,
White Peach, Calamansi Shrub, Pickled Peach

Inspired by our favorite regular named "Betty," this aromatic bright
highball with floral notes coupled with the bitter complexity of amaro.



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



PERFECT MAR.TEA.NI •218

Kinotea Gin, Macino Vecchio Barricato, Mancino Secco,
Orange Bitters

In contrast to the fresh grassy tea notes from the Kinotea Gin, this drink delivers the perfect combination of sweet, fragrant, and slightly acidic finish.

THE HAIKU •218

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 •238

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.

TSING TAO LAGER · 98

Light and clean beer with a pleasant aroma and a well-balanced taste. It has high-malty flavor and well-hopped character. The purity of the water used for Tsing Tao is from Laoshan, giving it a smooth minerally finish.

ALCOHOL-FREE



ONE LOVE · 128

Seedlip Spice, Japanese Mikan, Perrier

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

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.

MIKAN JUICE · 108

Mikan is a type of orange originating in the south of Japan about four hundred years ago, and its official name is "Unshiu Mikan"

WHITE PEACH JUICE · 108

Made from selected Wakayama white peach, rich in fiber, unique mellow white peach fruit.

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