

# SPIRITS

## Anises/Vermouth/Spirits

Pastis 12-12	\$70
Campari, Martini	\$70
Bailey's, Sambuca, Amaretto Disaronno	\$70

## Whiskies

Ballantine's (pouring)	\$60
Jack Daniel's	\$80
Johnnie Walker Black Label	\$80
The Macallan 12' (Sherry Oak)	\$120
Glenmorangie Original	\$160

## Vodka

Red Square (pouring)	\$70
Belvedere	\$110

## Gin

Greenalls Gin (pouring)	\$70
Tanqueray	\$110
Hendrick's	\$120

## Rum

Flor de Cana (pouring)	\$70
Havana Club Anejo 7 years	\$110

## Tequila

Olmecca Blanco (pouring)	\$70
Casamigo Blanco	\$150
Reserva de la Familia, Jose Cuervo	\$350

## Cognac / Eau De Vie / Port

Calvados Michel Huard Hors d'Age	\$180
Cognac Deau VSOP	\$120
Poire Williams	\$130
Armagnac joy VSOP	\$150
Armagnac Joy XO Extra	\$210

## Beer

Peroni Bottle - Italy	\$60
Stella - 40cl pint - Belgium	\$70
La Chouffe - Belgium	\$80

## Sodas & Water

Coca Cola, Diet Coke, 7 UP, Tonic Water, Soda Water	\$30
Panna Still 50cl	\$40
San Pellegrino 50cl	\$40

## Fruit Juice / Coffee

Orange, Apple, Tomato Juice	\$40
Camomille, Earl Grey, Green Tea, Peppermint	\$40
Ristretto, Macchiato	\$30
Latte, Cappuccino	\$35

# CHAMPAGNE

	Gls	Btl
Prosecco Chiaro	\$90	\$450
Ayala Champagne N.V. Brut	\$158	\$780
Billecart Salmon Brut		\$848
Bollinger Special Cuvée		\$850
Ruinart Blanc de Blancs		\$1150
Dom Perignon 2010		\$2288

# WHITE WINE

Chardonnay, Paul Mas, Domaine d'Astruc - Languedoc	\$70	\$350
Sauvignon Blanc, Cour de la Roche 2018 - Loire	\$80	\$398
Camille de Labrie, Château de Labrie, Chardonnay 2019 - Bordeaux	\$100	\$498
Chablis, Domaine des Alisers "Vieilles Vignes" 2018 - Chablis	\$110	\$548
Pouilly Fumé "La Moynerie", Michel Redde 2019 - Loire		\$558
Muscadet Domaine de l'Ecu "Granite" 2018 - Loire		\$598
Pouilly Fuissé Les Crays, Eric Forest 2018 - Loire		\$688
Château Croix de Labrie "Stella Solare" 2017 - Bordeaux		\$918
Chablis 1er cru "Côte de Léchet", La Chablisienne 2018 - Bourgogne		\$928
Puligny Montrachet "Rue aux Vaches" Guillemard-Clerc 2018 - Bourgogne		\$1280

# ROSÉ

Rosé, Paul Mas, Domaine d'Astruc 2019 - Languedoc	\$70	\$350
Whispering Angel, Château d'Esclans 2019 - Côtes de Provence	\$115	\$575
Château Minuty Rosé et Or 2019 - Côtes de Provence		\$648

# RED WINE

Malbec, Paul Mas, Domaine d'Astruc 2019- Languedoc	\$70	\$350
Pinot Noir "Les Calcaires" 2019 - Loire	\$80	\$398
Syrah "La Champine", Jean Michel Gerin 2019 - Rhône		\$448
Côtes du Rhône Part des Vivant, Famille Garon 2018 - Rhône	\$100	\$498
Haut-Médoc, Caronne Sainte Gemme 2015 - Bordeaux		\$548
Domaine des Creisses, VdP des Creisses 2018 - IGP Hérault		\$575
Saumur, Domaine Guiberteau 2017 - Loire		\$588
Bourgogne Pinot Noir, Domaine Roux 2019 - Bourgogne	\$120	\$598
Crozes-Hermitage "Les Jalets", Paul Jaboulet 2017 - Rhône		\$648
Haut-Médoc, Château Citran 2011 - Bordeaux		\$688
Rully "Cuvée Marey" Domaine de la Folie 2019 - Bourgogne		\$708
Cornas, Alain Verset 2014 - Rhône		\$728
Saint-Emilion Gd Cru, Les Hauts de Labrie 2015 - Bordeaux		\$798
Côte Rotie "Champion le Seigneur", JM Gerin 2017 - Rhône		\$988

# Pastis

## BISTRO FRANCAIS

10% service charge

 PastisFrenchBistro

 pastishk

 pastis.hk

## SHARING

Padron peppers pan fried green padron peppers	\$68
Rillettes de porc pork rilette w/ gherkins	\$98
Meatballs homemade beef meatballs w/ tomato sauce	(x5) \$98
Chicken wings chicken wings	(x5) \$88
Calamaris calamaris w/ aioli sauce	\$98
Croque monsieur / madame grilled ham & cheese sandwich w/ french fries or green salad	\$98 / \$108
Assortiment de charcuteries cold meat platter w/ salami, cooked ham, cured ham & duck terrine	(S) \$118 / (L) \$238
Combo charcuteries & fromages cold meat & cheese platter	(S) \$148 / (L) \$288

## STARTERS

Tarte flambée "flammekueche" bacon & onion flatbread w/ sour cream	\$138
Quiche du jour quiche of the day	\$88
Escargots de Bourgogne au beurre d'ail garlic butter snails from burgundy	(x6) \$98

## SOUP & SALADS

Soupe à l'oignon onion soup	\$78
Salade niçoise tuna salad w/ green beans, bell pepper, artichokes anchovies, eggs, celery, capers & black olives	\$118
Salade landaise landaise salad w/ duck gesier, bacon, croutons & walnut dressing	\$138
Salade de chèvre chaud goat cheese salad w/ mixed leaves, bell pepper confit & bacon	\$118

## PASTA

Macaroni au fromage truffle mac & cheese w/ ham	\$108
Linguine carbonara linguini pasta w/ parmesan cheese, bacon & egg	\$148
Linguine meatball linguini pasta w/ meatball, tomato sauce & parmesan cheese	\$168

## FISH

Sole meunière sole meuniere w/ sautéed spinach, lemon & butter sauce	\$258
Poulpes grillés à la plancha grilled octopus w/ crushed potatoes & aioli sauce	\$228

## MEAT

Escalope milanaise veal milanaise w/ green salad & french fries	\$208
Confit de canard duck confit w/ roasted potatoes & confit fruits	\$288
Poulet cordon bleu (20 minutes preparation) chicken wrapped in parma ham served w/ mustard cream sauce, french fries & salad	\$188
Steak tartare coupé au couteau steak tartare served w/ french fries or green salad	\$108/\$198 90g/180g
Saucisses de toulouse pork sausages served w/ mashed potato	\$188
Boeuf bourgignon beef stew w/ bacon, mushrooms, carrots & potatoes	\$218
Entrecôte frites, sauces poivre et au bleu prime ribeye w/ peppercorn sauce, blue cheese sauce & french fries	\$298

## DESSERTS

Crème brûlée crème brûlée	\$68
Tarte au citron lemon tart	\$75
Mousse au chocolat chocolate mousse	\$75
Fromages français selection of french cheeses	(x3) \$148 / (x5) \$238