

Cocktail - HK\$ 28

Dry Martini, Bloody Mary, Brandy Alexander,
Whisky Sour, Daiquiri Grasshopper,
Screwdriver, Tom Collins, Manhattan, Margarita
Salty Dog, Cosmopolitan, Kamikaza

Long island iced tea - HK\$38

Mocktail - HK\$18

Virgin Mary, Shirley Temple, California Punch
Virgin Colada, Fruit Punch

Beer - HK\$ 20

San Miguel, Carlsberg, Heineken, Tsing Tao

Aperitif - HK\$ 22

Campari, Dubonnet, Martini Rosso
Tio Pepe Fino sherry

Gin - HK\$ 22

Beefeater, Gordon's

Vodka - HK\$ 22

Absolut, Smirnoff, Stolichnaya

Tequila - HK\$ 22

Sauza

Rum - HK\$ 22

Bacardi White, Myer's Dark



Fresh juice - HK\$ 22

Orange

Chilled juice - HK\$ 20

Grapefruit, Apple, Tomato, Pineapple

Soft drink - HK\$ 12

Soda, Tonic water, Ginger ale, Ginger beer, Coke,
Coke light, Sprite

Mineral water

San Pellegrino 250ml (Sparkling) - HK\$ 22

Acqua Panna (Still), Pellegrino 750ml (Sparkling)
HK\$ 33

Coffee & Tea - HK\$ 20

Freshly Brewed Coffee, Cappuccino, Espresso
Earl grey, English breakfast, Jasmine, Peppermint,
Chamomile

Double Espresso - HK\$ 35

Iced Tea, Iced Coffee - HK\$ 25

Digestive - HK\$ 22

Harvey's Bristol Cream Sherry,
Taylor's Tawny Port

Whisky - HK\$ 22

Scotch - Ballantine's, Johnnie Walker Red label

Irish - John Jameson

Bourbon - Jim Beam, Jack Daniel's

Premium whisky - HK\$ 35

Johnnie Walker black label, Chivas Regal

Cognac - HK\$ 35

Remy Martin Club, Martell VSOP

Liqueur - HK\$ 28

Amaretto di Saronno, Bailey's Irish Cream,
Cointreau Drambuie, Tia Maria

Specialties coffee - HK\$ 35

Irish Coffee, Royale Coffee, Jamaican Coffee



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E-tongue Recommendations

Mocktail

Shirley Temple

Grenadine Syrup and 7-Up



Fruit Punch

Orange, Grapefruit, Pineapple Juice

Grenadine Syrup and Soda Water



Dry Martini

Dry Gin, Vermouth and Bitters



Grasshopper

Crème de Menthe, Crème de Cacao
and Cream



Screwdriver

Orange Juice and Vodka



Cosmopolitan

Cranberry Juice, Lime,
Vodka and Cointreau



White Wine

Pinot Grigio, Delle Venezie,

Cesar, Italy 2015



Chardonnay,

Lorgeril Marquis de Pennautier

Terroirs d'Altitude

IGP Pays d'Oc, France, 2017



Sauvignon Blanc,

Wither Hills, Marlborough,

New Zealand 2018



Red Wine

Cabernet Sauvignon,

The Dream, Lodi California,

USA 2017



Domaine Boudau

Clot del Pila,

Côtes du Roussillon,

France 2016



Pinot Noir Evolution,

Willamette Valley, Oregon,

USA 2017



Selection of house wine

Sparkling

Chandon Brut, Australia NV

Glass

45

Bottle

190

Dry with tropical fruit, honey and toast on the nose. Medium body with fine bubbles, good length.

White

Pinot Grigio, Delle Venezie, Cesari, Italy 2021

35

150

Dry with medium acidity. Aroma of citrus fruit, green apple. Balance and medium length

Lorgeril Marquis de Pennautier Terroirs d'Altitude Chardonnay, IGP Pays d'Oc, France, 2017

45

216

This Chardonnay is golden yellow colored with powerful aromas in nosing, which include fresh exotic fruit (like pineapple) and touches of vanilla. On the palate is well-balanced and refreshing.

Red

Cabernet Sauvignon, The Dream, Lodi California, USA 2017

35

150

This Cabernet is deeply colored with black cherry and dark chocolate aromas accented by a subtle smokiness. Enjoyable flavors of blackberry, cassis and espresso mingle with supple tannins leading to a pleasant, lingering finish.

Domaine Boudau Clot del Pila, Côtes du Roussillon, France 2016

35

150

*Dry, full body with dark plum, dark chocolate, fruit cake and dried spices
Good level of alcohol, ripe tannin with quite long finish.*

Champagne & Sparkling

Bottle

Moët et Chandon, Brut Imperial, France NV

480

White

Domaine Weinbach Gewurztraminer Reserve, Alsace, France 2019/2020

360

Riesling, Halbtrocken, Vereinigte Hospitien, Mosel, Germany 2018/2020

200

Riesling, Spätlese "Piesporter Goldtröpfchen", Vereinigte Hospitien, Germany 2018

380

Sauvignon Blanc, Wither Hills, Marlborough, New Zealand, 2019

170

Albarino, Nora de Neve, Spain 2016

390

Pouilly Fuisse, Albert Bichot, Maconnais, Burgundy, France 2019

370

Red

Pinot Noir Evolution, Willamette Valley, Oregon, America, 2019

290

Shiraz Angove "Family Crest", McLaren Vale, Australia, 2009

370

Rockford "Moppa Valley" GSM, Australia, 2015/2017

380

Amarone Della Valpolicella Classico, Villabella, Italy 2012/2015

730

Hermitage Rouge "Le Rouet", France 2017/2019

850

Dessert Wine

PJ Valckenberg Madonna, Germany 2018/2020 (750 ml)

350

Tokaji Gold Label 6 Puttonyos, Hungary 2011 (500 ml)

720

Sommelier selection – Fine wine

Bottle

Bordeaux

Château Talbot, St Julien 2005 (RP 90 points)	880
Château Branaire-Ducru, St Julien 2002	950
Château Branaire-Ducru, St Julien 2004 (RP 90 points)	980
Château Branaire-Ducru, St Julien 2005 (RP 95 points)	1,100
Château Pichon-Baron, Pauillac 2004 (RP 93 points)	1,300
Château Pichon-Lalande, Pauillac 2004 (RP 92 points)	1,300
Château Pichon-Lalande, Pauillac 1999	1,320
Château Pichon-Lalande, Pauillac 2004, Magnum (RP 92 points)	2,500
Château Potensac, Medoc 2005, Magnum (RP 90 points)	920
Château La Lagune, Haut-Médoc 1997	880
Château La Croix, St George, Pomerol 2006	820
Château Lafon-Rochet, St Estèphe 1997	760
Château Grand-Puy-Ducasse, Pauillac 1997	750
Château Maucaillou, Moulis 2001	550
Château Lascombes, Margaux 2006 (RP 90 points)	1,100

American

Cabernet Sauvignon, Dominus, Napa Valley 2003, RP 95 points	1,380
Cabernet Sauvignon, Far Niente, Napa Valley 2003, WE 94 points	1,900
Cabernet Sauvignon, Far Niente, Napa Valley 2005, WS Napa's top 50	1,600



Food Innovation Centre 食品創新中心

Food Innovation Centre (FIC) is organised by Technological and Higher Education Institute of Hong Kong (THEi) and funded by the Trade and Industrial Organisation Support Fund of the Trade and Industry Department, HKSAR Government. FIC will be the first of its kind in Hong Kong to provide a full range of taste sensing analysis in both quantitative and qualitative methods for food companies to improve their existing products, production processes in order to enhancing high standard and quality of food products in food industry.

食品創新中心項目由香港高等教育科技學院(THEi)主辦，並由香港特別行政區政府工業貿易署「工商機構支援基金」撥款資助。本中心是全港唯一提供全面性味覺分析系統(電子舌)服務，以定量及定性分析協助食品公司改善現有產品和生產流程，從而幫助食品業界提供高標準及高品質的產品。

E-tongue 電子舌

1st E-tongue in HK is located in THEi (Tsing Yi Campus) Sensory Laboratory. E-tongue is called the Electronic Taste Sensing System, which is based on the chemical liquid sensor and conductivity measurement technology to analyze and evaluate the taste of the product. E-tongue is like a human tongue, which can effectively evaluate the overall taste profile of food. Finally, some quantitative values of taste characteristics (sweet, sour, bitter, salty, umami, etc.) are obtained. The E-tongue is mainly composed of three parts, mainly composed of the carousel autosampler, the ChemFET Sensors and AlphaSoft Software. E-tongue can be automated, objective analysis and repeatable measurement make sensory evaluation more reliable within the company, fast and time-saving analysis, less taste-tasting fatigue, good monitoring the quality stability of food taste, packaging and shelf life.

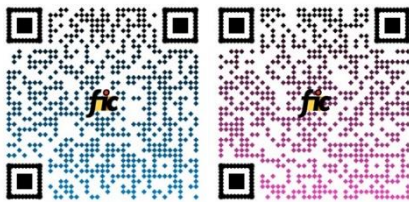
全港首部電子舌設立於 THEi(青衣分校) 的食物感觀實驗室。電子舌名為味覺感官分析儀器，是一部基於化學液體傳感器和電導率測量技術來分析和評估產品的味道。電子舌的技術特點可以基於液體的味道從而檢測到所有有機和無機化合物。電子舌猶如人類的舌頭一樣，能夠有效地評估食物整體的味覺輪廓和進行味道分析例如：甜、酸、苦、鹹、鮮味等。電子舌主要由味覺傳感器、信號採集系統和識別及分析系統三部分組成，透過這三部分的功能模擬人體的舌頭和大腦品嚐及分析各食物的味道。電子舌具自動化、客觀分析和可重複性的測量，使感官評估在公司內部更加可靠、且快速和節省時間分析、減低試味疲倦問題、良好監察食品的味道上品質穩定性、產品包裝和保質期。



General non-gas beverages, water-soluble food samples, powders and additives and solid food such as tea, coffee, wine, fruit juice, sauce, seasoning, meat, rice, vegetables, dim sum, dessert, bakery products can be tested by e-tongue. Finally, by testing the taste of various foods, the "Hong Kong's 1st sensory label" is derived from e-tongue so that each food can be added with a sensory profile for customers to choose the appropriate product easily.

電子舌適用於一般飲品、可水溶性食物、粉末、添加劑和固體食物，例如：茶、咖啡、酒、果汁、汽水、汁醬、調味料、肉、米飯、蔬菜、點心、甜品、烘焙食品等。最終透過測試各類食物味道，從而由電子舌的味道結果衍生「全港首個產品味覺標籤」，使每款食品加添味道風味描述，令顧客更容易選擇合適的產品。

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