

WHISK

V
VIBES

NEW

WHISK BITES NOW AT VIBES!

EASY TO SHARE, SMALL PLATES OF INGREDIENT FOCUSED
WESTERN CUISINE FROM WHISK'S KITCHEN

Mon - Sat | 6:30pm - 10pm

HAMACHI SASHIMI HK\$98

Kaffir Lime, Coconut Milk

辣酸橘汁醃油甘魚 配 馬蜂柑 椰汁

QUEENSLAND WAGYU BEEF TARTARE HK\$128

Korean Chili Sauce, Sesame

昆士蘭和牛肉他他 配 韓式辣汁

MARKET OYSTERS HK\$98

Ponzu

新鮮生蠔 配 柚子

ROASTED PADRON PEPPER HK\$88

Garlic Soy

烤小辣椒 配 香蒜醬油

CRISPY SCHOOL PRAWNS HK\$98

Ranch Dip

脆皮蝦 配 田園醬

BOSTON LOBSTER & CRAB CAKE HK\$118

Rémoulade and Celeriac Salad

香煎波士頓龍蝦蟹餅 配 蛋黃醬及根芹沙律

GRILLED FRENCH CHICKEN HK\$98

Ginger and Cilantro Jus

香蔥烤雞 配 胡荽汁

ROASTED AUSTRALIAN LAMB LEG HK\$98

Burnt Onion, Hazelnut

烤羊腿肉 配 洋蔥醬 榛子

LOBSTER & EGG BENEDICT HK\$108

Mushroom & Spinach, Béarnaise Sauce

龍蝦配水煮蛋 配 蘑菇 菠菜 蛋黃荷蘭醬

Welcome to Vibes, Hong Kong's most electrifying open-air lounge bar hidden in the courtyard terrace that doubles up as a lush outdoor space to unwind in style or dance away the night.

Repeatedly listed as one of the top al fresco bars in Hong Kong, Vibes offers unique treasure of classic and signatures cocktails, wide selections of wines, and original bar bites that are perfect for sharing.

Lotus-shaped open fires, running waterways and private cabanas create an exclusive haven in the city where you can feel electric!

ENTERTAINMENT

Arabic Nights | Every Thursday 8pm to 12am

Belly dancer performance and live DJ spinning Middle East influenced lounge beats.

Live DJ | Thursday 8pm - 12am
Friday, Saturday 8pm - 1am

Do you like what you hear?

Sip on a beat of music before your drink arrives!

 soundcloud.com/vibesHK



Prices are subject to 10% service charge.
Mira Plus Members enjoy 25% discount

WHEN HUNGER STRIKES...

COLD & HOT MEZZEH

Get the taste of the Middle East and compose your mezzeh platter that is perfect for sharing!

Hummus and Mohamarah with Pita Bread (V)(N) \$70

Classic zesty chickpea dip with olive oil and lemon, and a dip of toasted walnuts, harissa, cumin, breadcrumbs, olive oil served with so Arabic flat bread

Falafel with Tahini Sauce (5 pieces) (V) \$88

Deep fried patties made with ground chickpeas and spices with Middle Eastern sesame paste sauce

Batata Harrah (V) \$88

Fried potato wedges mixed with chili peppers, coriander, garlic & lemon juice

Fattoush (V) \$138

A salad of romaine lettuce, tomatoes, cucumber, spring onions, radish marinated with sumac, pomegranate, olive oil and lemon juice topped with pita croutons

Shish Taouk \$168

Traditional marinated chicken in Arabic spices

Korean Fried Chicken \$148

Batter fried chicken cubes tossed with homemade spicy chili sauce

Grilled Assorted Satays (6 pieces) (N)(P) \$148

Choice of pork, chicken or beef, peanut sauce

Chicken Quesadillas \$168

Grilled chicken breast, tomato, sliced red onion, jalapeños, melted Monterey cheese, spicy tomato salsa

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Vibes French Fries	\$70
Cajun spices and parmesan cheese flavored, aioli sauce	
Nachos (V)	\$88 (small) / \$148 (large)
Jalapeños, guacamole, cheddar cheese and sour cream	
Classic Caesar Salad / Grilled Chicken Breast / Pan Fried Shrimps (5 pcs) (P)	\$138 / \$148 / \$158
Crispy pancetta and home-made focaccia croutons	
Fish & Chips	\$180
Crispy beer battered cod llet served with mesclun salad, french fries, tartar sauce & malt vinegar	
The Mira Club Sandwich (P)	\$188
Choice of white or whole wheat bread, grilled chicken breast, smoked bacon, cheddar cheese, lettuce, tomato, fried egg, mayonnaise, served with French fries	
The Mira Cheese Beef Burger (P)	\$192
220g grilled ground prime angus beef, bacon, Boston lettuce, tomato, served with french fries	
<i>*burgers are recommended to be cooked well done</i>	
Italian Tiramisu	\$95
Tiramisu recipe, Kahlua liquor and espresso jelly	
New York Style Blueberry Cheesecake	\$108
Creamy blueberry New York cheesecake with blueberry compote	

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MIKEY'S WINTER COCKTAILS

Negroni Bianca

\$118

Beefeater Gin, Aperol, Mancino Bianco, Bitter Truth Lemon and Grapefruit Bitters

For those who enjoy a well-crafted aperitif, this citrusy cocktail with a dry and lightly bitter taste has all it takes to awaken your senses and build your appetite for more. Inspired with a classic Negroni - a foolproof cocktail for virtually every season – it is based on equally popular Italian bitter Aperol which has a sweeter profile than Campari and carries hints of rhubarb, bitter herbs and burnt orange. It is mixed with Mancino Bianco vermouth instead of Rosso, giving it refreshingly bright appeal.

Star Boy

\$118

Absolut Vodka, Simple Syrup, Egg White, Fresh Star Fruit

Light, fruity and refreshing, let this cocktail deceive you with a gentle taste yet a potent kick hiding under creamy texture and zesty aroma of the star fruit. A perfect party starter for a cool winter evening under the stars, if you ask our head mixologist Michael.

Santa-gria

\$118

Beefeater Gin, Caltron Raspberry and Strawberry Liquor, Mancino Rosso Vermouth, Red Wine, Cinnamon, Cloves, Star Anise, Fresh Mint, Dried Citrus

If you're not a fan of a classic gluhwein but enjoy wine and winter flavors, we've got you covered. Macerated with aromatic warming spices such as cloves, cinnamon, star anise, dry fruits and liquors, this off-dry medium bodied cocktail will get you through the chilly evening with its smooth fruity flavour and beautiful bouquet. Best paired with grandma's caramel pecan pie if you can find any but Vibes' savory nachos will do an equally good job.

Little Red Sweet Forest

\$118

Caltron Raspberry, Vanilla and Cacao White Liquors, Boiron Raspberry Puree, Cream

Like a gentle winter lullaby sung by a fireplace, this cocktail is for those who like their dessert sweet and creamy. Bursting with raspberry and cacao flavor, and a sweet vanilla aftertaste that lingers on the palate, it evokes memories of dressing up a Christmas tree with cotton candies, chocolate bonbons and gold-tinted walnuts. It's a perfect finish to the night, on a sweet note, of course.

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MIKEY'S SPECIAL

Mira Spritz	\$118
Aperol, Fever Tree Soda Water, White Wine, Grapefruit Bitter, Fresh Basil	
Sangria Bianco	\$118
Beefeater Gin, Caltron Apple, Lychee & Passion Fruit Liquor, White Wine, Fresh Fruits	
Mira Claypot Negroni	\$118
Beefeater Gin, Campari, Mancino Amaranto Rosso, Tawny Port Wine, Bitter Truth Grapefruit and Lemon Bitters	
Mira Mule	\$118
Absolute Vodka, Domaine De Canton Ginger Liquor, Fresh Lime Juice, Fever Tree Ginger Beer	
Oh! La	\$118
Black Label Whisky, Passion Fruit Puree, Fresh Pineapple Juice, Fresh Lemon Juice, Cinnamon Syrup	
Darky Chocotini	\$118
Dark Cocoa Powder, Caltron Brown and Vanilla Liquor, Frangelico Liquor, Fresh Cream, Fresh Chili	
Bartender's Choice	\$118
Cocktail of the day (Mikey's Special)	

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BREEZY TIKI COCKTAILS

Big Bamboo <i>(sharing portion for 2 person)</i> Bacardi 8, Bacardi Carta Negra, Special Mix, Grapefruit Juice, Orange Juice, Fresh Lime Juice, Angostura Bitters	\$198
Sexy Colada Bacardi Carta Oro, Ginger Syrup, Coconut Cream, Pineapple Juice, Lime Juice	\$198
Hong Kong Lady Nu Rum Blend, Tahiti Mix, Guava Nectar, Fresh Lime Juice, Angostura Bitters	\$138
El Tikilero Tequila Reposado, Special Mix, Fresh Pineapple Juice	\$118
Scorpion Brandy, Bacardi Carta Blanca, Fresh Orange, Fresh Lemon, House Made Orgeat Syrup	\$118
Don's Special Daiquiri Brandy, Bacardi Carta Oro, Special Mix, Fresh Lime Juice	\$118
Nupainkiller Bacardi Carta Blanca, Pineapple Juice, Orange Juice, Coconut cream, Orgeat Syrup	\$118
Mauna Mira Kea Mira Rum Blend, Coconut Milk, Coconut Cream, Fresh Lime Juice, Homemade Kona Coffee Liquor	\$118
Halekulani Bourbon, Orange Juice, Pineapple Juice, Fresh Lemon juice, Grenadine, Dash of Angostura	\$118
House Planters Punch Bacardi Carta Negra, Mira Rum Blend, House Punch Mix, Orange Juice, Fresh Lime Juice, Grenadine, Dash of Angostura	\$118

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MOCKTAILS

Mikey's Special \$98

Boiron Raspberry & Strawberry Puree, Fresh Orange Juice, Cream, Fresh Mint Leaves

Mango and Passion \$98

Boiron Passion Fruit & Mango Puree, Lychee, Fresh Mango Juice, Fresh Mint Leaves

Secret Garden \$98

Green Apple Puree, Cucumber Syrup, Fresh Lemon Juice, Pineapple Juice, Apple Juice

Vibes Passion \$98

Pear Puree, Homemade Ginger Syrup, Fresh Lime Juice, Ginger Beer, Aromatic bitters

WINE BY THE GLASS

Glass Bottle

BUBBLES

Moët & Chandon Brut N.V., Champagne, France \$175 \$895

Prosecco, Bisol Belstar Brut DOC N.V., Veneto, Italy \$95 \$465

WHITE

Chardonnay, Penfolds Koonunga Hill 2014, South Australia \$120 \$595

Pinot Grigio, Banfi San Angelo 2015 Tuscany, Italy \$120 \$595

Riesling, Powell & Son, Eden Valley 2015, South Australia \$120 \$595

Sauvignon blanc, Ata Rangi 2015 Marlborough, New Zealand \$130 \$635

ROSÉ

Château Les Valentines 2015 Côtes de Provence, France \$105 \$585

RED

Carménère, Caliterra Tributo 2014 Colchagua Valley, Chile \$110 \$545

Chianti Classico, Banfi Riserva 2013 Tuscany, Italy \$120 \$585

Pinot Noir, Sileni Estate Selection 'Plateau' 2014 Hawke's Bay, New Zealand \$120 \$595

Shiraz Mataró, Penfolds Bin 2 2013, South Australia \$120 \$595

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WINE BOTTLES

Bottle

BUBBLES

Angelina Sparkling Chardonnay N.V. Shanxi, China	\$485
Ruinart Brut NV	\$1,180
Charles Heidsieck Brut NV	\$1,315
Veuve Clicquot Ponsardin 2004	\$1,625
Veuve Clicquot Ponsardin 'La Grande Dame' 2006	\$2,755
Dom Pérignon 2006	\$3,295
Perrier Jouët Belle Époque Blanc 2004	\$3,655
Cristal Louis Roederer Brut 2006	\$4,395
Moët & Chandon Brut N.V. Magnum	\$1,400
Veuve Clicquot Ponsardin N.V. Magnum	\$2,150
Dom Pérignon 2005 Magnum	\$8,888

WHITE

Light body, fresh, aperitifs

Château Le Chay Blanc 2015 Bordeaux, France	\$465
Riesling, Fritz Haag Brauneberger, Kabinett 2016 Mosel, Germany	\$635
Sauvignon Blanc, Cloudy Bay, 2015/16, Marlborough, New Zealand	\$645

Medium body, un-oaked

Gavi di Gavi, Fontanafredda 'Stripes' 2015 Piedmont, Italy	\$545
Gewurztraminer, Famille Hugel Estate 2012 Alsace, France	\$585
Chablis 1er Cru, Domaine Servin "Les Forets" 2016 Burgundy, France	\$595

Medium to full body, lightly-oaked

Chardonnay, Rupert & Rothschild Baroness Nadine 2015 Western Cape, South Africa	\$585
Chardonnay, Shaw & Smith M3 Vineyard 2014 Adelaide Hills, Australia	\$755
Ansonica, BiBi Graetz Bugia 2009/13 Tuscany, Italy	\$1,185

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ROSÉ AND SPARKLING ROSÉ

Château Roubine La Vie en Rosé Sparkling 2015 Provence, France	\$650
Château d'Astros, Minuit Rosé 2014 Provence, France Magnum	\$980
Charles Heidsieck Rosé Reserve N.V.	\$1,725

RED

Light body, fresh fruit & un-oaked or slightly oaked

Barbera d'Asti, Castello d'Poggio 2013 Piedmont, Italy	\$465
Pinot Noir, Domaine Pierre Brecht 2014 Alsace, France	\$585
Pinot Noir, Kuru Kuru 2009 Central Otago, New Zealand	\$635

Medium body, oaked, fruity, medium tannins

Bodgeas Verum, Tinto Roble Tempranillo blend 2013 Castilla, Spain	\$495
Château Le Chay Blaye, Côtes de Bordeaux, Cuvée Prestige 2011 Bordeaux, France	\$585
Château La Mission, Lalande de Pomerol 2011 Bordeaux, France	\$635
Volnay, Moillard, 2013, Burgundy, France	\$815
Clémentin de Pape Clément 2012 Bordeaux, France	\$855
Châteauneuf-du-Pape, La Bastide Saint Dominique 2013/2014, Rhône Valley, France	\$895
Pont des Arts, Zao Wou Ki, Bordeaux Rive Gauche 2010 Bordeaux, France	\$1,155
Gevrey-Chambertin 1er Cru, Leroux Benjamin, 'Champeaux' 2012, France	\$1,715
Château Lynch Bages 2005 Bordeaux, France	\$4,885

Full body, rich oaked, fruity, high tannins

Montepulciano d'Abruzzo, Farnese 'Colline Teramane' 2011 Abruzzo, Italy	\$545
Tenuta dell'Ornellaia Le Volte 2013 Tuscany, Italy	\$675
Carménère, Terrunyo Peumo Vineyard Block 27, 2012, Cachapoal Valley, Chile	\$745
Gaja Sito Moresco 2013 Piedmont, Italy	\$835

Sweet

Moscato d' Asti DOCG 'Le Fronde' Fontanafredda 2016, Piedmont, Italy	\$485
Lingonberry wine, Finland (50cl)	\$495
Kracher, Cuvée Beerenauslese, 2011, Burgenland, Austria	\$575

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SPIRITS

Shot Bottle

VODKA

Grey Goose Magnum 1.5L		\$4,180
Belvedere Magnum 1.5L		\$3,950
Absolut Elyx 1.5L	\$120	\$3,840
Absolut Blue	\$98	\$1,550
Ketel One / Belvedere / Crop Organic	\$110	\$1,650
Grey Goose / Ciroc	\$115	\$1,850
Shanghai White / Organic Green	\$128	\$1,980
Platinum Russian Standard / Stolichnaya Elite	\$128	\$1,980

GIN

Beefeater	\$98	\$1,550
Bombay Sapphire / Tanqueray	\$100	\$1,600
Tanqueray 10	\$110	\$1,650
Farmer's	\$115	\$1,800
The London N°1 Original Blue Gin / Hendrick's	\$120	\$1,850
Eden Mill Original / Love / Hop / Oak	\$120	\$1,850
Citadelle Original	\$128	\$1,980
Citadelle Reserve / Ki No Bi Kyoto Dry	\$138	\$2,180
Herno	\$138	\$2,180
Kangaroo O' Kis / Monkey 47	\$148	\$2,280

RUM & AGED RUM

Bacardi	\$98	\$1,550
Gosling Black Seal Bermuda	\$118	\$1,880
Diplomatico Reserve Exclusiva	\$128	\$1,980
El Dorado 12 years	\$138	\$2,180
Ron Zacapa Centenario 23 Years Solera	\$160	\$2,450
El Dorado 15 years	\$168	\$2,680

CACHACA

Abelha Cachaça Silver	\$105	\$1,550
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	Shot	Bottle
TEQUILA / MEZCAL		
Olmecca	\$98	\$1,550
Jose Cuervo Silver	\$108	\$1,680
Patrón Reposado / Don Julio Anejo	\$148	\$2,550
Patrón Anejo	\$155	\$2,650
Mina Real Blanco	\$118	\$1,880
COGNAC		
Hennessy VSOP	\$138	\$2,180
Hennessy XO	\$288	\$4,280
GRAPPA & VERMOUTH		
Grappa De Pinot Grigio / Mancino Amaranto Rosso / Mancino Secco	\$108	
Mancino Bianco / Cocchi Americano Bianco	\$108	
Antica Formula	\$118	
ALL LIQUER	\$98	
BOURBON		
Bulleit Bourbon	\$118	\$1,880
Maker's Mark	\$128	\$1,980
Knob Creek 9 years	\$138	\$2,180
Michter's Bourbon	\$148	\$2,280
RYE		
Bulleit Rye	\$118	\$1,880
High West Double Rye	\$128	\$1,980
Michter's Rye	\$138	\$2,180

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SCOTCH WHISKY

Ballantine's	\$98	\$1,550
Johnnie Walker Black Label / Chivas Regal 12 years	\$105	\$1,650
Chivas 18 years	\$165	\$2,950
Chivas Salute 21 years	\$240	\$3,600

JAPANESE WHISKY

Nikka Barrel	\$158	\$2,280
Taketsuru Pure Malt 17 years	\$268	\$3,580
Hibiki 12 years	\$318	\$4,280
Taketsuru Pure Malt 21 years	\$358	\$4,880
Hibiki 17 years	\$418	\$5,880

SINGLE MALT

Glenlivet 12 years	\$120	\$1,850
Glenlivet 15 years	\$165	\$2,680
Glenlivet 18 years	\$220	\$3,520
Glenfiddich 15 years	\$178	\$2,480
Glenfiddich 18 years	\$228	\$2,980
Highland Park 12 years	\$105	\$1,750
Highland Park 18 years	\$185	\$2,950
Glenmorangie 10 years	\$115	\$1,850
Balvenie D.Wood 12 years	\$158	\$2,280
Arran Amarone Cask Finish / Arran Madiera Cask Finish	\$168	\$2,380
Laphroaig 10 years	\$168	\$2,380
Macallan 12 years	\$115	\$1,950
Macallan 15 years	\$170	\$3,250
Macallan 18 years	\$320	\$5,600
Macallan Rare Cask	\$418	\$6,180

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HANDCRAFTED BEERS (Hong Kong)	\$88
Seasonal Beer	\$88
Classic Pale	\$88
1842 Imperial IPA	\$88
Cha Chaan Teng	\$88
<i>(Cha Chaan Teng beer named after a restaurant type commonly seen in Hong Kong)</i>	

BOTTLED	
Peroni, Italy	\$78
Corona, Mexico	\$78
Heineken, Holland	\$78
Tsing Tao, China	\$78
Montheith's Apple Cider	\$78
<i>Slightly less sweet and a natural apple flavor. New Zealand</i>	

DRAUGHT	
Asahi	\$90
Kronenbourg 1664 Blanc	\$90

SOFT DRINKS, JUICES & MINERAL WATER	
Coke, Coke Light, Sprite	\$55
Fever Tree Ginger Beer / Ginger Ale / Tonic / Soda	\$60
Juices of Orange, Mango, Grapefruit, Watermelon, Cranberry	\$70
Aqua Panna / San Pellegrino (250ml)	\$55
Aqua Panna / San Pellegrino (750ml)	\$85

COFFEE & TEA	
Regular Coffee or Espresso	\$60
Double Espresso, Latte, Cappuccino, Mocha	\$70
Tea	\$60
<i>Breakfast Tea, Earl Grey. Green Tea with Jasmine Flowers, Peppermint Tea, Chamomile Herbal Tea</i>	

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