The Repulse Bay history, one sip at a time.

NOSTALGIC COCKTAILS













The rich history of the original Repulse Bay Hotel dates back to 1920 -- and The Repulse Bay of today remains the jewel of Hong Kong's southside.

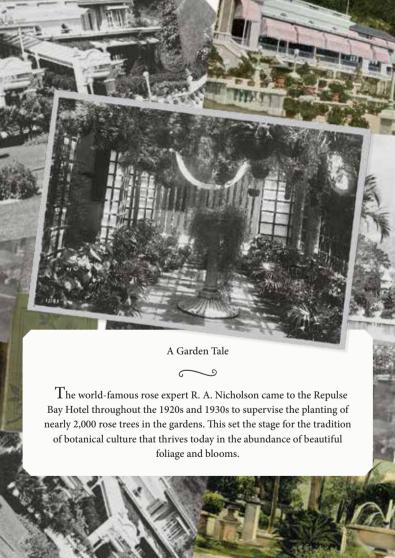
Inspired by a collection of vintage photographs, colourful memorabilia and amusing anecdotes, these cocktails paint an evocative liquid portrait of this iconic destination through the 20th century.





La Fleur d'Bay

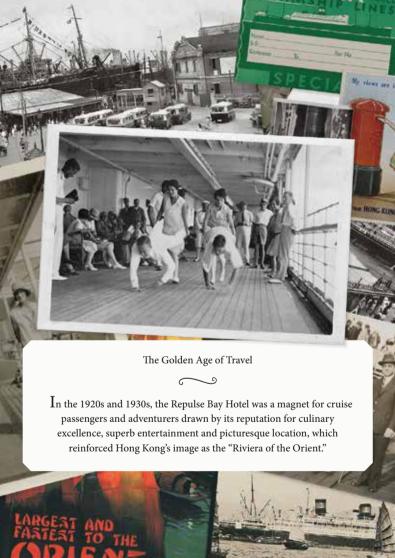
The Peninsula Rose Green Tea, Pink Grapefruit Juice, Cherry Blossom Sakura Syrup, Aromatic Rose Spray, Raspberry Halves, Edible Flower Garnish





Riveria of the Orient

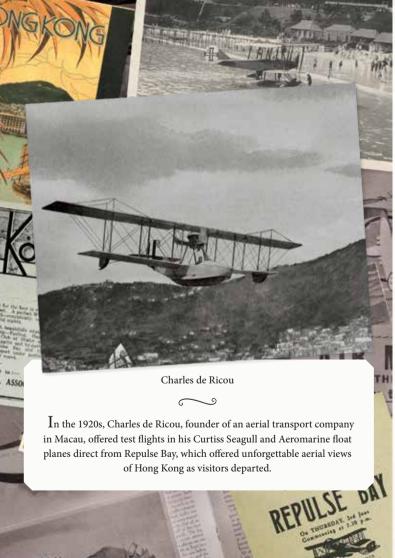
Rosemary-infused Non-alcoholic Gin, Pink Grapefruit Juice, Lemon Juice, Agave Syrup, Aquafaba (Vegan), Dash of Angostura Bitters, Dried Lime Wheel, Thyme Garnish





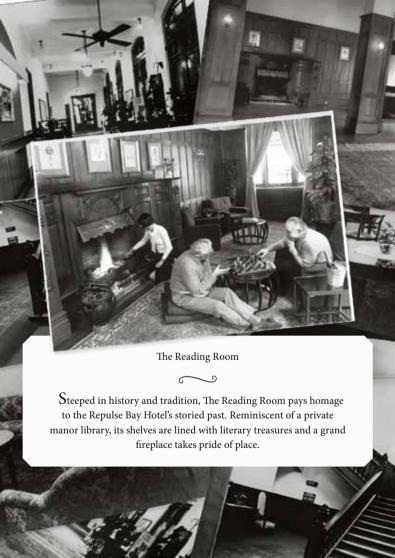
China Clipper

Mortlach 12 Years Single Malt Whisky Sous Vide Red Dates & dried lognan infused Rosso Vermouth, Herbal Red Dates Flavoured Syrup, Dash of Shiso Bitters





Literary Libation Hennessy V.S.O.P Privilège Cognac, Disaronno Originale Amaretto infused The Peninsula Earl Grey, Dash of Angostura Bitters





The Hongkong & Shanghai Rose

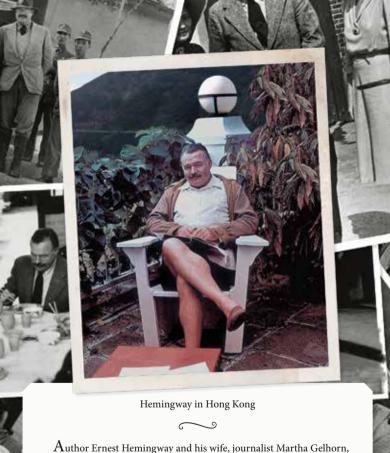
Bacardi Carta Blanca Superior White Rum, Cloudy Apple & Lychee N2O foam, Lemon Juice, Rose Flavoured Syrup, Gold-Flecked Rose Petal Garnish, Aquafaba (Vegan foamer)





The Old Man and The Sea

Tanqueray No.10 London Dry Gin, Sous vide tangerine infused Dry & Rosso Vermouth, Orange & Ginger Cordial



Author Ernest Hemingway and his wife, journalist Martha Gelhorn, stayed at the Repulse Bay Hotel in 1941 to learn all they could to report on the war in China. Ernest quickly developed a reputation for prodigious merrymaking and story-telling at the hotel bar.

