

THE BLUE HOUR

COCKTAILS

- NIMBU SODA** 3
Bombay Sapphire, Ginger, Lemongrass, Chaat Masala Syrup
- LIGHTS OUT!** 3
Sauza Silver, Sudachi Citrus, Watermelon, Shiso
- XIANG LI “FRAGRANT PEAR”** 3
Absolut Pear, Canton Ginger, Lemongrass

WINE

- SAUVIGNON BLANC** 3
Nederburg, “Wine Master’s Reserve”, South Africa, 2015
- RIESLING** 3
Kung Fu Girl- Washington State, USA 2014
- ZINFADEL** 3
Michael David “Seven Deadly Zins”- California, USA 2013
- MERLOT** 3
Cono Sur, Central Valley, Chile, 2014

BEER

- DRAFT KIRIN** 3

FOOD

- CRISPY CHICKEN WINGS** 3
Sweet Chili Sauce, Pickled Cucumber
- TEMPURA SQUASH** 3
Tiger Prawns, Bibimbap Sauce
- “MOJU STYLE” EGGPLANT** 3
Market Vegetable Chips