

MGALLERY INVITES
CHEF PAM
AT THE BAR



WORLD
COCKTAIL
MONTHS

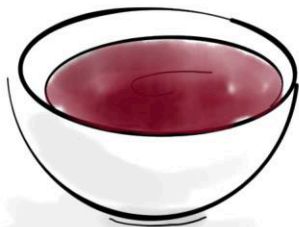
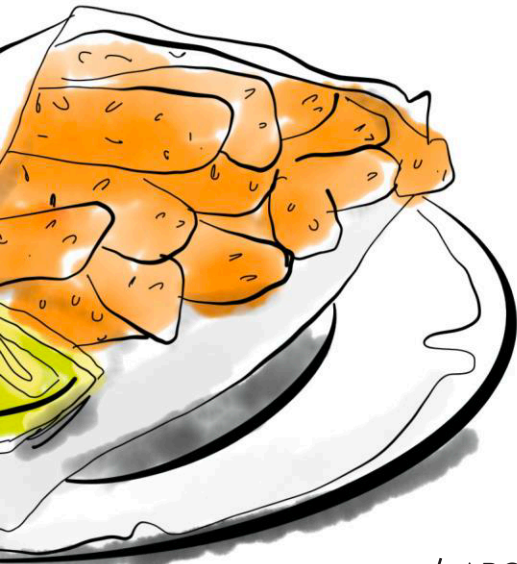


**MAISON
SARAH LAVOINE**

IN PARTNERSHIP WITH

Citadelle Gin, the world's pioneer of craft gin, embodies French savoir-faire and character. Crafted from a unique signature of 19 botanicals, it reveals a bold juniper profile, lifted by vibrant citrus, floral and spicy notes, creating a refined and aromatic expression. Celebrated by mixologists and connoisseurs worldwide, it has won top honors including Gin of the Year and a Double Gold at the 2024 Bartender Spirits Awards, together with a Master Medal in the Spirit Business Award 2025.

The glassware collection is born from the creative dialogue between MGallery and Maison Sarah Lavoine.



ARCHIVES OF TOMORROW

HKD158

A glimpse into tomorrow, where culinary and cocktail worlds unite, transforming the flavors of Mediterranean basin into a refined serve shaped by Patrón.

Patrón Reposado, Cointreau, Tomato Water, Fennel-Saffron Cordial, Orange Bitters, Salt

SQUID'S MIDNIGHT DIP

HKD148

Golden-fried squid dusted with kombu salt, served alongside a its own squid's ink dip. Designed to contrast saltiness and refreshens, moving from crackling texture to dark umami, lifted by a final citrus whisper of lime.



CHEF PAM

Together with Chef Pam — named **World's Best Female Chef 2025 and Asia's Best Female Chef 2024** — MGallery elevates finger food into a true expression of culinary artistry, transforming small bites into *Memorable Moments*.

More than pairings, these creations form a sensory dialogue between glass and bite — where flavours, textures, and storytelling come together to celebrate creativity, balance, and the art of hosting.



CULT OF VERDE

HKD158

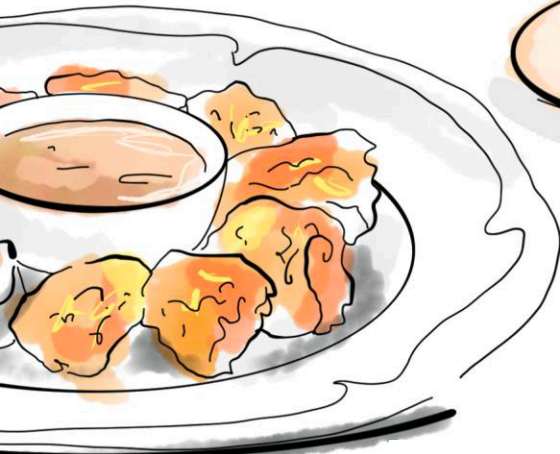
A fresh take on the classic Last Word, keeping its balanced heritage while adding a gentle savoury twist.

Tequila Patron Silver, Mezcal, Maraschino, Chartreuse, Lime Juice, Ancho Reyes Verde, Celery Bitters

TRUFFLE SHUFFLE POLENTA

HKD98

Warm polenta bread, toasted to a gentle char, paired with truffle butter and parmesan cheese building depth from plant-based. Finished with a table-side dusting of parmesan cheese, creating a sensory finish touch.



THE BOTANIST'S WALTZ

HKD158

One of the true classics, originating from the 1910s at the height of the Golden Age. Gracefully reborn, its floral tone is now lifted by a fruity foam.

Jasmine infused Citadelle Gin, Maraschino Liqueur, Honey Syrup, Lime Juice

This cocktail is also available in an alcohol free version.

TENDER TEMPTATION WINGS

HKD128

Boneless chicken wings crisped and seasoned with toasted rice and citrusy sumac, finished with lime and tamarind chili dip. A playful reimagine of comfort food streamlined into a sharper and more deliberate dish.



PROHIBITION MARTINI HKD158

The illegality of the prohibition reshaped the martini. This twist brings the creaminess of Parmesan to the Dirty martini table.

Parmesan infused Citadelle Gin, Cornichon, Martini Riserva Ambrato, Pisco

CAVIAR-CROWNED TARTARE HKD268

Hand-cut beef seasoned with shio kombu rests in a crisp cone, layered with cool chili crème and crowned with caviar. Designed to contrast temperature and texture, delicate heat against pristine richness, capturing the balance of restraint and boldness in a single, composed gesture.



TROPIC MIRAGE HKD158

Spirit-forward through a tiki lens, tropical notes of pineapple and three citrus, to brighten the original 1934 Zombie.

Pineapple Rum Planteray, White Rum Planteray, Zest Cordial, Cinnamon Syrup, Liquor, Angostura Bitters

SOY-DIPPED PURPLE FRIES HKD98

Crisp batons of eggplant served hot with a savory soy "ketchup" in place of the expected. The dish reimagines a familiar comfort through umami and texture that challenges expectation.



/ MIDNIGHT FIZZ SOCIETY HKD158

An elevated twist on the Cuba Libre, enriched with a botanical reduction and a champagne finish. Naturally entertaining in spirit.

Grey Goose, Cointreau, Cola Cordial, Lime juice, Pommery Champagne

SUN-KISSED CRAB HKD168

Lump crab folded with mustard mayo, accented by aromatic yellow curry and chive. This bite captures the spices' warmth through a refined, chilled temperature that keeps the focus on purity and balance.

/ SUNSET BOTANICA HKD158

Swapping the nostalgia of the Shirley Temple for a tart yet floral sip with an in-house balsamic grenadine.

Dry Gin Citadelle, Balsamic Grenadine, Elderflower Syrup, Lemon Juice, non alcoholic sparkling wine

FIERY MANTOU BUN HKD198

Soy-lacquered beef rib encased in warm mantou, accented with mustard and pickled cucumber. The dish channels fire-driven flavor into a refined street-style form.

