

— The Repulse Bay history, one sip at a time. —

BAMBOO BAR

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.





The Old Man and The Sea

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



Hemingway in Hong Kong



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.



La Fleur de Bay

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



A Garden Tale



The world-famous rose expert R. A. Nicholson came to the Repulse Bay Hotel throughout the 1920s and 1930s to supervise the planting of nearly 2,000 rose trees in the gardens. This set the stage for the tradition of botanical culture that thrives today in the abundance of beautiful foliage and blooms.



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)



Big Screen Romance



The Repulse Bay's graceful architecture, dreamy atmosphere and scenic location have proved irresistible for authors and film directors over the years. It's been the setting for the novel and Oscar-winning tearjerker *Love is a Many-Splendored Thing* (1954) plus Eileen Chang's acclaimed, bittersweet novella, *Love in a Fallen City* (1943) and its 1984 film adaptation.



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



The Golden Age of Travel



In the 1920s and 1930s, the Repulse Bay Hotel was a magnet for cruise passengers and adventurers drawn by its reputation for culinary excellence, superb entertainment and picturesque location, which reinforced Hong Kong's image as the "Riviera of the Orient."

LARGEST AND
FASTEST TO THE
ORIENT





China Clipper

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

HONGKONG



Charles de Ricou



In the 1920s, Charles de Ricou, founder of an aerial transport company in Macau, offered test flights in his Curtiss Seagull and Aeromarine float planes direct from Repulse Bay, which offered unforgettable aerial views of Hong Kong as visitors departed.

REPULSE BAY
On THURSDAY, 3rd June
Commencing at 2.30 p.m.



Literary Libation

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



The Reading Room



Steeped in history and tradition, The Reading Room pays homage to the Repulse Bay Hotel's storied past. Reminiscent of a private manor library, its shelves are lined with literary treasures and a grand fireplace takes pride of place.



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