

叁

香港人之物語

A TALE OF HONGKONGERS

A liquid exploration of the assorted indigenous peoples of Hong Kong and their respective cultures

港
式
調
酒



美
饌
佳
肴

KINSMAN

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“He remembers those vanished years. As though looking through a dusty window pane, the past is something he could see, but not touch.”

‘In the Mood for Love’ by Wong Kar-Wai

「那些消逝了的歲月，仿佛隔着一塊積着灰塵的玻璃，看得到，抓不着。他一直懷念着過去的一切。如果他能衝破那塊積着灰塵的玻璃，他會走向早已消逝的歲月。」

《花樣年華》 王家衛



Scan here for wine, beer, spirits and more



PROLOGUE

From a rocky outcrop at the mouth of the Pearl River Delta, Hong Kong emerged over the centuries as a safe haven for immigrants fleeing the spectre of war and famine in mainland China.

Each individual carried with them a rich tapestry of culture. They came to be known as the CANTONESE, HAKKA, HOKLO, TANKA and CHIUCHOW peoples, and their traditions, beliefs and flavours became intricately woven into the very fabric of this metropolis.

Between these groups, there were times of fruitful peace bookended by destructive wars. While memory has all but faded of these epic events, their lasting impact still ripples through to the present day.

In this homage, we celebrate the indigenous peoples of Hong Kong. Each sip tells a story, serving as a portal into the diverse cultures of this remarkable city.

It is a living testament to the age-old communities whose legacies endure in the city's vibrant neighbourhoods, distilled into their liquid essence.



序幕

香港，位處珠江三角洲出口的一片小土地，曾是移民逃離中國大陸戰爭和饑荒的避風港，並持續了數個世紀。

遷徙而來的包括廣東人、客家人、潮州人、福佬人和蜆家人，他們都背負着所屬家鄉的豐富文化、傳統、信仰和飲食習慣，迄今已交織融會在香港這座大都會的肌理之中。

不同族群之間，都曾經歷和平盛世與戰亂之苦。儘管大家已漸漸忘卻這段史詩般的歷史，但其對後世人之影響深遠，延綿至今。

這是獻給香港的摯誠敬意，透過每一杯酒，訴說一個故事，把這座非凡城市的種種，娓娓道來。

本地人

CANTONESE



Modern Hong Kong is synonymous with the Cantonese people. Their culture today blends traditional Chinese and Western elements as a result of British colonial rule over Hong Kong.

The distinct Cantonese language is a vital aspect of their identity, complemented by arts like Cantonese opera and Cantopop music; while Cantonese cuisine emphasises freshness and seasonality, and is loved the world over.

現代的香港與廣東人關係密不可分。經歷英國殖民統治的時期，形成了中西合璧的香港獨有文化。

音韻獨特的廣東話對於廣東人來說是重要的身份象徵，加上粵劇、廣東歌曲等文化藝術之襯托；至著重時令當造和新鲜食材的粵菜，同樣深受世界不同國籍人士的喜愛。



\$120

LOW-ALC
0% ABV
AVAILABLE

GULU FIZZ 咕嚕浴

Monkfruit wine, rice shochu, pisco, prosecco, bell pepper, pineapple, hawthorn, tomato water

羅漢果酒、米燒酌、皮斯可酒、氣泡酒、青椒、菠蘿、番茄水

SAVOURY 鹹香 – VEGETAL 草本 – FIZZY 氣泡

A staple in Cantonese homes and cha chaan teng alike, the sweet and sour pork (gū lōu yuhk) is a masterclass in flavour. It's said that the name comes from the "guh guh guh" sound people make as they gulp down the dish – we hope you do the same with this savoury, sessionable sipper.

咕嚕肉是廣東人家庭和茶餐廳的常見主食，酸甜的口感堪稱大師級滋味。據說其名字源自人們品嚐這道菜時發出的「咕咕咕」的聲音。我們期待你也以同樣的方式，享受這杯略帶鹹香，而又清爽細膩的雞尾酒。



\$120

0% ABV
AVAILABLE

OF RICE AND MEN 人人得米

White glutinous rice wine, sake, tequila, loquat, genmaicha, corn silk, wampee, hinoki, senbei cracker

白糯米酒、日本清酒、龍舌蘭酒、枇杷露、玄米茶、粟米鬚、黃皮、檜木苦味酒、旺旺海苔米餅

TOASTED 烘烤 – AROMATIC 芳香 – MALTY 乾草

A bowl of white rice is an essential base in any Cantonese meal. Prior to the 1970s, Hong Kong produced so much rice locally that it was a net exporter of the grain; but this industry has all but disappeared. Nevertheless, we created this sipper to evoke the scent of bountiful rice terraces ready for harvest.

一碗白飯是任何粵式佳餚中不可或缺的元素。在70年代以前，香港盛產大米，甚至是穀物淨出口地區。儘管這個行業已經沒落，我們創作出這款糅合大米芬芳的雞尾酒，喚起舊日準備收割稻田時瀰漫的馥郁香氣。

客家人

HAKKA



Meaning “guest people”, the Hakka made their way southward over centuries to escape war and persecution, settling in regions like Guangdong and Fujian.

As a result, their culture emphasises strong community ties, while the cuisine is known for hearty and flavourful dishes like salt-baked chicken and stuffed tofu, perfect for sustaining them during labour-intensive farming.

客家人的意思是「好客之人」。幾個世紀以來，客家人為了逃避戰爭和動亂而南下，定居於廣東和福建等地區，造就了他們緊密聯繫的社區文化。

並以鹽焗雞、釀豆腐等豐富而味道濃郁的菜餚而聞名，而這種飲食習慣亦配合他們在勞動密集型的農業中維持生計。



\$120

ODE TO MOIYAN 梅縣之頌

Mui Kwe Lu, black glutinous rice wine, Aperol, red fermented beancurd shrub, citrus

玫瑰露、黑糯米酒、阿佩羅酒、南乳、紅醋、檸檬

PIQUANT 酸爽 – LAYERED 層次豐富 – SMOOTH 醇滑

The streets of Moiyán, the largest Hakka settlement in Guangdong, are redolent with the aroma of pork knuckles braised in red fermented beancurd – a traditional dish marked by the use of what’s known as “Chinese cheese”, which we’ve incorporated into this sour-style cocktail for complex umami notes.

梅縣為廣東最大的客家聚居地，四周也瀰漫着傳統菜式南乳炆豬手的香氣。南乳被喻為「東方芝士」，其獨有的咸香啟發我們創作出這款味道複雜微妙、鮮味中亦帶酸的雞尾酒。



\$140

HAKKA HILL SONG 客家山歌

Ming River baijiu, osmanthus, snow pear, acid-adjusted pomelo, coconut water, CO2

明江白酒、桂花、雪梨、酸柚子汁、椰子水、氣泡

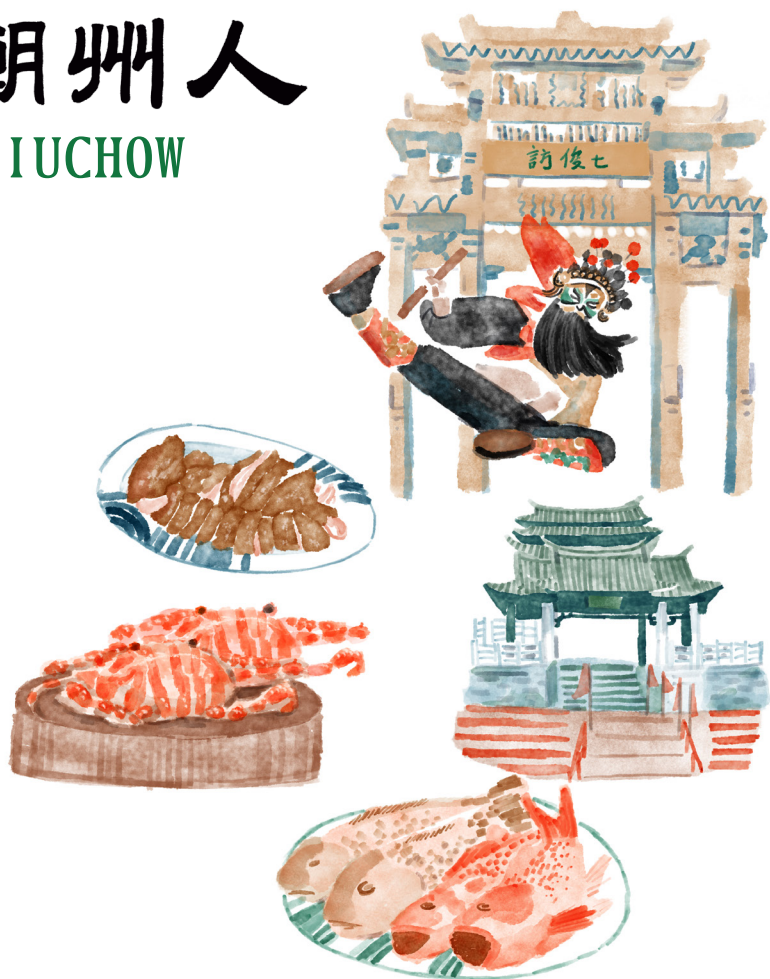
FLORAL 花香 – FRUITY 果香 – TANNIC 單寧

Throughout their history, the Hakka were forced to live on land that nobody else wanted, often on mountainous terrain that made farming difficult. To alleviate the pain of hard work, they would sing ‘hill songs’ to vocalise tales about love, family and the great migration. Like the sweet aroma of osmanthus blooms on a hillside above the clouds, this cocktail is a refreshing respite from the toil of daily life.

回顧舊日歷史，客家人被迫生活在山區，崎嶇地形使耕種變得困難。為紓解每日的辛勞，他們會哼唱「山歌」，歌頌愛情、家庭、遷徙等偉大故事。這款雞尾酒就像桂花在雲端山坡上飄來的甜香，讓你在一天勞累的日午後，休息片刻。

潮州人

CHIUCHOW



Hailing from the Chaoshan region in eastern Guangdong province, the Chiuchow people have spread their culture to Southeast Asia and beyond over many generations. In Hong Kong, they are most present in the neighbourhood of North Point.

Apart from their distinct dialect, the Chiuchow people can lay claim to a unique cuisine characterised by sour and savoury elements in popular dishes like braised goose, chilled marinated crab and oyster omelettes.

來自廣東省東部的潮汕地區，潮州人世代以來積極將其文化傳播到東南亞及其他地區；而在香港，潮汕人多聚居於在北角一帶。除了擁有獨特的方言之外，潮州人的口味同樣別具一格，鍾情酸咸夾雜的味道，馳名菜式包括滷水鵝、潮州凍蟹和蠔餅。



\$130

CHIUCHOW CHILDREN 潮州兒童

Rice-scent baijiu, shacha paste, Chiuchow chilli, glutinous rice leaf, agave, green mango, beef jerky

米香白酒、沙茶醬、潮州辣椒、糯米葉、龍舌蘭糖漿、青芒果、牛肉乾

RICH 醇厚 – UMAMI 鮮味 – SMOOTH 醇滑

Distinct from other hotpot traditions, Chaoshan hotpot pairs fresh, hand-cut beef with clear broths and shacha dipping sauce. With this savoury tippie, we set out to capture the umami-laden intensity of the much-loved meal.

有別於其他傳統火鍋，潮汕火鍋將新鮮手切牛肉佐以清湯和沙茶蘸醬品嚐，這款雞尾酒正要把這種超強鮮味展現出來。



\$150

AFTERNOON IN SWATOW 汕頭之午

Fenjiu, Chiuchow beef stock-washed Talisker 10, Sang Roastery coffee, pumpkin, ginger tofu cream

汾酒、蘇格蘭威士忌、潮州牛腩汁、生昌焙豆黑咖啡、南瓜糖漿、姜汁豆腐花忌廉

PUNCHY 濃郁 – BEEFY 牛肉味 – BITTER 微苦

Brought to Hong Kong by migrants, Chiuchow-style soup noodles feature a beef stock that is distinctly aromatic, thanks to a mix of peppercorns, star anise, cinnamon, black cardamon and whole white pepper simmered with beef bones for hours. Here, it forms the base for our take on a savoury Irish coffee.

潮汕人將潮式粉麵引入香港，以牛肉湯底見稱，混合了花椒、八角、肉桂、黑荳蔻和白胡椒，與牛骨一起慢火細燉上幾個小時，獨特芳香散發淡淡鹹鮮味道，這也成為我們這款可口愛爾蘭咖啡的基礎。

福佬人

HOKLO



The Hoklo people, also known as Hokkien or Minnan, arose from southern Fujian province. Driven south by natural disasters in the 19th and 20th centuries, Hong Kong's Hoklo community settled everywhere from Kwun Tong to Cheung Chau and Pok Fu Lam, where they keep their heritage alive to this day through festive culinary traditions.

In general, Hoklo cuisine is centred around seasonal ingredients, delicate flavours and intricate cooking techniques.

福佬人，又稱為福建或閩南人，原居於福建省南部。在19至20世紀，為逃避自然災害，他們南遷到香港，散落聚居在觀塘、長洲、薄扶林等地區。

他們透過節日傳統美食保留其文化，菜式精粹圍繞時令食材、細膩口味和博大精深的烹飪技巧。



\$140

LOW-ALC
0% ABV
AVAILABLE

HARVESTS & SOWINGS 生生不息

Yuk Bing Siu, Hennessy VSOP, fino sherry, matcha, sugar snap peas, zucchini, white sesame, calamansi

玉冰燒、軒尼詩干邑、雪莉酒、抹茶、甜豌豆、脆肉瓜、白芝麻、青金桔汁、爆米花

GRASSY 草本 – NUTTY 堅果味 – CREAMY 口感飽滿

On festive occasions, the Hoklo traditionally serve cai cha (菜茶), or vegetable tea – a filling blend of tea, vegetables, vermicelli, nuts and dried meat that celebrates bountiful harvests and togetherness. In our liquid take, earthy matcha contends with vegetal snow peas and the pandan notes of Yuk Bing Siu.

每逢節慶場合，福佬人會製作傳統「菜茶」，以茶、蔬菜、粉絲、堅果和肉乾混合而成，慶祝豐收和團圓。我們將其搖身一變，以醇厚抹茶、清香雪豌豆和玉冰燒的班蘭香氣，交疊出口感層次豐富、齒頰留香的雞尾酒。



\$120

0% ABV
AVAILABLE

ORH NEE 福佬芋泥

Black glutinous rice wine, white rum, taro purée, coconut milk, citrus, sweet potato foam

黑糯米酒、朗姆酒、芋頭、椰奶、檸檬汁、紫山芋泡沫

SWEET 微甜 – EARTHY 土壤氣息 – COMFORTING 愉悅

Taro is the star of “orh nee”, an age-old dessert that traces its roots back to the Minnan region in southern Fujian. The tuber is peeled, steamed, mashed into a velvety texture, then blended with coconut milk for a rich treat often found at Hokkien weddings, festivals and family gatherings. Sweet, earthy flavours abound in this dessert cocktail that symbolises the joy of reunion.

芋頭是「芋泥」的主角，這款古老甜點源自福建南部閩南地區。將蒸熟的芋頭去皮，搗成綿滑的質感後混合椰奶，製成軟糯香甜的美點，常見於福建人的婚禮、節日和家庭聚會之上。這款甜點雞尾酒同樣充滿甜蜜、濃厚的芋頭風味，象徵團圓和喜悅。

蜆家人

TANKA



The Tanka people are inseparable from the sea, having plied the waters around Hong Kong since prehistoric times by some accounts. Known as “boat people” or “sea gypsies”, they have historically been considered outcasts, and took to the water as a way to escape marginalisation.

Living on junks in Aberdeen, Shau Kei Wan, and Cheung Chau, the Tanka relied on fishing for their livelihood; as such, their cuisine emphasises fresh seafood, with hearty dishes expertly prepared in cramped boat kitchens.

蜆家人與海洋關係密切，不容分離。根據記載，蜆家人自史前時代已穿梳在香港周邊的海域，故他們又被稱為「船民」或「海上吉普賽人」，在歷史上他們被視為社會的邊緣人，選擇出海生活正是為了逃避邊緣化。

蜆家人聚居在香港仔、筲箕灣和長洲等地的舢舨上，依靠捕魚為生，形成了他們嗜吃海鮮的飲食文化，他們擅長以爐火純青的烹煮技藝，在狹小的船艙廚房中準備出豐盛的菜餚。



\$130

ONE NIGHT LOVE 一夜情

Yuk Bing Siu, white rum, Ratafia Rossi, toasted black bean, salted lemon cordial

玉冰燒、朗姆酒、車厘子酒、烘烤豆豉、鹹檸檬

SALINE 鹽香 – COMPLEX 層次複雜 – RICH 飽滿

The Tanka's love for seafood is on full display with this provocatively named method of curing. Freshly caught fish is washed, soaked in saltwater, then hung on the outside of junk boats over the course of a night, for a tasty meal of cured fish the next day. Here, we took the liberty of combining these flavours with the classic salted lime 7-up.

這個大膽的名字充份展現了蜑家人對醃製海鮮的熱愛。將新鮮捕獲的魚清洗乾淨，再浸泡在鹽水中，然後掛在船上一夜，第二天就可以享用美味的醃咸魚。我們將這獨特口味融入香港經典鹹檸七之中，形成這杯充滿玩味的雞尾酒。



\$150

BOCCA TIGRIS 虎門噏神

Moutai Chun, N.I.P gin, oyster leaf, mustard, vinegar, milk clarification, citrus

茅台醇、N.I.P 氈酒、牡蠣葉、芥末、牛奶、檸檬、牡蠣葉

ELEGANT 優雅 – SOUR 甜酸 – LAYERED 多層香氣

By taking to the seas, the Tanka were largely able to escape persecution from land-dwellers. They were a common sight on the Bocca Tigris, a strait in the Pearl River Delta known today as the Humen, making their living by fishing as well as supplying provisions to British naval ships in secret. Inspired by their way of life, our riff on the Gibson is imbued with flavours native to the Guangdong coast.

過去蜑家人以出海來避免陸上的迫害，他們常於珠江三角洲一個狹長海峽 — 虎門水道上，以捕魚為生，並暗地向英國海軍艦船供應物資。受蜑家人當年的生活方式所啟發，我們將Gibson雞尾酒加以改良，融入了經典廣東海岸的風味。

HOUSE SIGNATURES

本店特色



MILK & HONEY 奶蜜共嗜

Yuk Bing Siu, milk liqueur, pineapple rum, sparkling milky oolong, lychee honey, licorice root tincture

玉冰燒、波蘿朗姆酒、氣泡奶香烏龍茶、
牛奶酒、荔枝蜂蜜、甘草根酊劑

\$130

PAPAYA VAN WINKLE 木瓜之潤

Papaya wine, Magnolia Lab Roselle, N.I.P gin, tomato, ginger, snow fungus

木瓜酒、五味集陳洛神花酒、
N.I.P 甄酒、蕃茄、生姜酒、雪耳



\$140

KOWLOON DAIRY 久違

Magnolia Lab Roselle and Magnolia, monkfruit spirit, hemp seed, pu'er, milk, salted cream

五味集陳洛神花酒及木蘭酒、羅漢果紅米酒、
火麻仁糖水、普洱茶、檸檬、牛奶、鹹奶蓋



\$140

CANTO CLASSICS

港式經典



YBS & TONIC

玉冰燒湯力

*Yuk Bing Siu, Mezzanine Makers
extra herbal tonic water*

\$88



BAIJIU SOUR

中國白酒沙瓦

*Baijiu, simple syrup,
lemon juice*

\$120



GRASS SNAKE

草蛇

*Ser Wong Fun snake wine, An extra-
thick soy milk, crème de menthe*

\$120



LAST SALUTE

最後的敬禮

*Chu Yeh Ching, gin,
maraschino, lime*

\$130



RED CLIFF

赤壁

*Strong-aroma baijiu, Campari,
sweet vermouth, Averna,
Magnolia Lab Roselle*

\$160

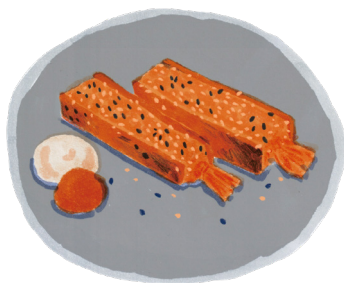
BARTENDER'S CHOICE

調酒師的選擇

*A bespoke cocktail or mocktail
tailored to your tastes*

\$140+

COMESTIBLES
美饌佳餚



BITES 小食

TYPHOON SHELTER FRIES

避風塘薯條

*Fried garlic, chilli,
mala dip (v)*

\$78

LAP CHEONG PLATTER

臘腸拼盤

*Cured pork sausage, goose liver,
cured pork belly, house pickles*

\$128

ENTREES 主菜

SUSAN JUNG'S SALTED EGG

YOLK WINGS 鹹蛋黃炸雞翼

*From the book
"Kung Pao & Beyond"*

\$78

MAPO TOFU SANDO

麻婆豆腐三文治

*Fried tofu, mapo minced pork,
pickled salad, burdock chips (v)*

\$128

SHRIMP TOAST

蝦多司

*Smoked pork lard, mayo,
chilli sauce*

\$128

BAKED WAGYU OX
TONGUE RICE 焗和牛舌飯

*24-month-aged Comté cheese,
beef brisket, fried rice*

\$198

DESSERT SOUPS 糖水

BIRD'S NEST & LONGAN JELLY

燕窩龍眼啫喱

Vegan bird's nest, osmanthus, longan jelly (v)

\$98

(Add fenjiu 可加汾酒 +\$40)

YIN & YANG PUDDING

鴛鴦布丁

*Black sesame and walnut purée, tofu pudding,
dragonfruit powder (v)*

\$88

(Add bourbon 可加波本酒 +\$40)

SWEETS 甜品

GINGER ICE CREAM

姜汁雪糕

Roasted sweet potato, shiratama, green apple granita (v)

\$68

BURNT MOUTAI CHEESECAKE

茅台芝士蛋糕

Sticky rice quenelle (v)

\$118

COMPENDIUM

概要

BLACK GLUTINOUS RICE WINE 黑糯米酒

Sam Seng Brand, Hong Kong

Founded in 1961, Sam Seng Brand's Old Deluxe Black Glutinous Rice Wine uses black glutinous rice harvested in Jiangxi province, and is purported to contain a host of antioxidants that is beneficial for blood circulation.

三生酒廠於1961年在深水埗成立，現位於香港最高峰大帽山山坡上的川龍村。他們的超級珍藏黑糯米酒採用江西省收穫的黑糯米，含有多種有助血液循環的抗氧化成份。



PAPAYA WINE 木瓜酒

Wing Sang Brand, Hong Kong

Made as an all-purpose remedy, this traditional Chinese amaro combines Sichuan papaya with a cornucopia of medicinal herbs like eucommia, saw palmetto and maitake mushrooms, then brewed with Tianjin baijiu and rice wine. Its claims of spleen-strengthening and elimination of dampness are untested, but one thing we do know is that it makes a delicious cocktail.

這款傳統中國苦酒是一種萬能藥物，將四川木瓜與杜仲、鋸棕櫚和舞茸等藥材結合在一起，再以天津白酒和米酒釀製。除了是一款美味可口的雞尾酒，據說也有健脾祛濕功效。

SNAKE WINE 蛇酒

Ser Wong Fun, Hong Kong

Purported to bolster vitality, improve blood circulation and give you a boost in bed, snake wine is an age-old folk medicine. We've sourced our bottles from Ser Wong Fun, known as one of Hong Kong's oldest restaurants.

蛇酒是一種古老的民間藥物，據稱具有增強活力、改善血液循環和提神醒腦的功效。我們從蛇王芬採購蛇酒，這老號創立於1895年，至今已傳至第四代，專門提供各式以蛇入饌的菜式。





YUK BING SIU 玉冰燒

Wing Lee Wai, Hong Kong

Founded in 1876, Wing Lee Wai creates Yuk Bing Siu—which literally translates to “jade ice spirit”—by macerating pork fat in rice spirit before bottling to impart notes of milk, rose and pandan.

永利威是香港現存最古老的酒廠之一，成立於1876年，至今仍屹立於上環永樂街124號。它出品的玉冰燒是用米酒浸漬豬油製成，然後裝瓶，散發出淡淡牛奶、玫瑰和班蘭的味道。

MONKFRUIT WINE 羅漢果紅米酒

Kwei Feng Brand, Guangxi, China

A natural sweetener, monkfruit is prized in Traditional Chinese Medicine for its antioxidants. This wine is made by macerating the monkfruits in a blend of baijiu and red glutinous rice wine for a sweet, toasted flavour.

羅漢果帶著天然甜香，並具抗氧化特性而在中藥界備受推崇。桂峰牌的羅漢果酒採用廣西省種植的羅漢果，然後浸泡在白酒和紅糯米酒中，帶出微甜和獨特的烘焙風味。



JIUNIANG 酒釀

This half-fermented byproduct of the rice wine production process is made using jiuqu (distiller's yeast) and glutinous rice. It's been known to aid in everything from improved blood flow to aiding in digestion.

酒釀類似稀粥，其實是黃酒生產過程中半發酵時的副產品。加入酒麴和糯米製作而成，有助改善血液循環和幫助消化。

MAGNOLIA & ROSELLE 木蘭酒和洛神花酒

Magnolia Lab, Hong Kong

Founded during the pandemic by a Traditional Chinese Medicine practitioner and a banker-turned-bartender, Magnolia Lab is Hong Kong's first homegrown liqueur brand in generations.

五味集陳由一位中醫從業人員和一位銀行家出身的調酒師在疫情期間創立，是香港多年來第一個本地土生土長的釀酒品牌。



