



WHITE WINE

125ml • 175ml • Bottle







Light, dry and delicate (Seafood/Dim Sum)


- | | | | | |
|-----------|--|-----|-----|------|
| 01 | Sauvignon Blanc/Colombard   | 4.3 | 5.9 | 23.5 |
| | White and Sea, Gascony - France | | | |
| 02 | Mistico Blanco   | | | 21 |
| | Ri Galera, Tejo - Portugal | | | |
| 03 | Pinot Grigio   | 4.5 | 6.3 | 25 |
| | Uvam, Mabis, Veneto - Italy | | | |
| 04 | Grüner Veltliner   | 4.8 | 6.7 | 26.5 |
| | Funkstille, Niederösterreich - Austria | | | |
| 05 | Chablis   | | | 37 |
| | Domaine Michaut Freres, Burgundy - France | | | |

Fruity and aromatic (Spicy & Rich dishes/Fried Dim Sum)

- | | | | | |
|-----------|--|-----|---|------|
| 06 | Torrontés   | | | 27.5 |
| | Manos Negras, Salta - Argentina | | | |
| 07 | Viognier   | | | 26 |
| | Nostros Gran Reserva, Bio Bio Valley - Chile | | | |
| 08 | Sauvignon Blanc   | 5.8 | 8 | 32 |
| | Iona, Elgin Highlands - South Africa | | | |

Rich, Full-flavoured and Textural (Duck/Beef)

- | | | | | |
|-----------|---|-----|-----|------|
| 09 | Rioja Blanco, Barrel Fermented   | | | 28.5 |
| | Bodegas Manzanos, Rioja - Spain | | | |
| 10 | Chardonnay   | 4.5 | 6.3 | 25 |
| | Montsablé, Languedoc - France | | | |
| 11 | Albarino   | | | 31 |
| | Lagar de Bouza, Galicia - Spain | | | |

 Suitable for Vegetarians

 Suitable for Vegans





ROSE WINE

125ml • 175ml • Bottle





- 12 La Vie En Rosé** (Cinsault)  
Pays D'Oc, Languedoc - France 4.3 6 24
- 13 Clavellina Rosado** (Syrah)  
Contreras Ruiz, DO Codado de Huelva - Spain 24.5

RED WINE







Soft, Juicy and Light (Dim Sum/Seafood)

- 14 Poetico Tinto**  
Ai Galera, Tejo - Portugal 21
- 15 Pinot Noir**  
Santa Macarena, Espinos Y Cardos, Aconcagua - Chile 5 7 28

Fruity and Rounded (Duck/Dim Sum)



- 16 Montepulciano d'Abruzzo**
Altopiano, Feudo Antico, Abruzzo - Italy 25
- 17 Merlot**  
Los Espinos, Central Valley - Chile 4.1 5.7 22.5
- 18 Cabernet Sauvignon**  
The Pugilist, Wild and Wilder, South Australia - Australia 5.2 7.2 29



Rich, Full-bodied and Complex (Beef/Spicy)



- 19 Shiraz**  
The Mimic, Jumilla - Spain 4.9 6.8 27
- 20 Malbec**  
Man Meets Mountain, Mendoza - Argentina 27.5
- 21 Rioja Reserva**  
Bodegas Manzanos, Rioja - Spain 36.5

SPARKLING & CHAMPAGNE

125ml • Bottle

- 22 Prosecco Spumante**  
Millesimato, Biscardo, Veneto - Italy 6 29
- 23 Grand Cru, Andre Roger**
Champagne - France 60
- 24 Special Cuvée, Bollinger**
Champagne - France 75

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OPIUM'S CREATIONS

Opium's Den Bombay Sapphire Gin, Creme De Violette, Maraschino Liqueur, Lychee, Lemon & Blueberries	10.0
Lady Kwai Feh Prosecco, Tanqueray Gin, Blue Curacao, Kwai Feh Lychee Liqueur, Lemon & Sugar	10.0
Blushing Mai Mount Gay Rum, Passoa Tropical Liqueur, Lime, Pineapple, Chambord Raspberry Liqueur, Vanilla & Cardamom	9.5
Dynasty Finlandia Vodka, Arette Blanco Tequila, Mandarine Napoleon Liqueur, Apple, Lemon, Ginger & Lemongrass Cordial & Chilli	9.0
Hanoi Margarita Arette Blanco Tequila, Agave, Pineapple, Lime & Coriander	9.0
Shanghai Night Bombay Sapphire Gin, Aperol, Guava, Lemon, Pomegranate & Elderflower Sugar	9.0
Zombie Mount Gay Rum, Bacardi Superior Rum, Goslings 151 Rum, Passoa Tropical Liqueur, Orange, Pineapple, Lemon, Lime, Vanilla & Angostura Bitters	10.5
French Martini Finlandia Vodka, Chambord Raspberry Liqueur & Pineapple	9.0
Parma Violet Finlandia Vodka, Peach Schnapps, Creme De Violette, Lemon, Vanilla & Orange Bitters	9.0
Mandarin Mojito Bacardi Superior Rum, Mandarine Napoleon Liqueur, Lime, Mandarin, Mint, Sugar & Soda Water	9.0

OPIUM'S MOCKTAILS

Alishan Pomegranate & Elderflower Cordial, Vanilla, Guava & Lychee	5.0
Terracotta Ginger & Lemongrass Cordial, Cranberry, Pineapple & Agave	5.0
Coco Lopez Pineapple, Coco Cream of Coconut, Fresh Cream & Nutmeg	5.0
Blujito Blueberries, Mint, Sugar, Lime, Apple & Crushed Ice	5.0

DESSERT TIPPLES

Brandy Alexander Martell V.S. Cognac, Creme De Cacao, Fresh Cream & Nutmeg	9.5
Black Forrest Finlandia Vodka, Mozart White Chocolate, Mozart Dark Chocolate, Chambord Raspberry Liqueur, Fresh Cream & Creme De Cerise	10.0
Espresso Martini Finlandia Vodka, Kahlua Coffee Liqueur, Fresh Espresso & Sugar	9.0
After Seven Bacardi Superior Rum, Baileys Irish Cream, Tia Maria Coffee Liqueur, Fresh Cream, Creme De Menthe & Mint	9.0
Eastern Old Fashioned Macallan 12 Year Old Whisky, Domaine De Canton Ginger Liqueur, Sugar & Old Fashioned Bitters	11.5

BEER & CIDER

Tsing Tao	4.6
Tiger	4.6
Peroni	4.6
Asahi	4.6
Aspall Suffolk Cyder (500ml)	6.0
Alcohol Free Beer	4.2

SPIRITS

GIN

Bombay Sapphire*	4.0
Tanqueray	4.0
Tanqueray No. Ten	5.3
Hendricks	5.0

VODKA

Finlandia*	4.0
Grey Goose	4.5
Zubrowka	4.0
Davna Hani	4.0

RUM

Bacardi Superior*	4.0
Mount Gay Eclipse	4.0
Pusser's Navy Rum	4.5
Gosling's Black Seal 151 Proof	5.0
Morgans Spiced	4.0

SCOTCH WHISKY

Famous Grouse*	4.0
Johnnie Walker Black label	4.5
Macallan 12 Year Old	5.5
Talisker 10 Year Old	4.5
Glenmorangie 10 Year Old	4.5
Highland Park 12 Year Old	4.5

IMPORTED WHISKEY

Woodford Reserve*	4.5
Jack Daniel's Old No.7	4.0
Canadian Club	4.0
Jameson	4.0

TEQUILA

Arette*	4.5
Tapatio	5.0

BRANDY

Martell VS*	4.5
Remy Martin VSOP	5.0

LIQUEURS

Baileys (50ml)	4.5
Grand Marnier	4.5
Amaretto	3.8
Sambuca	3.8
Drambuie	4.5
Southern Comfort	3.8
Malibu	3.8
Cointreau	3.8
Kahlua	3.8
Peach Schnapps	3.8
Campari	3.8
Aperol	3.8
Tia Maria	4.0
Chambord	4.5
Glavya	4.0

* House pour.

All Spirits 25ml unless stated.

LOOSE LEAF TEAS BY SUKI TEA

All teas are served in a pot with or without milk

2.4

Jasmine

Oolong

Green

Peppermint

Chamomile

Lapsang Souchong

English Breakfast

Earl Grey

COFFEE BY THOMSONS COFFEE

Estd.1841

Cappuccino

2.6

Latte

2.6

Americano

2.4

Espresso

2.2

Double Espresso

2.6

Macchiato

2.4

Liqueur Coffee

6.5

French Coffee

6.8

Plant based milk alternative - Oat Milk

SOFT DRINKS & MINERAL WATER

Coca-Cola (330ml)

2.6

Diet Coke (330ml)

2.4

Irn Bru / Diet

2.4

Ginger Beer

2.6

Appletiser (275ml)

2.6

Lemonade

2.6

Purezza Premium Water (375ml)

2.2

Purezza Premium Water (750ml)

4.0

Fruit Juices:

2.4

Apple

Cranberry

Orange

Pineapple