

# CLUB 1911

## A HISTORY & EXPLANATION OF THE CONCEPT

The name of the Club is taken from the most eventful year in contemporary Chinese history: The year when the citizens of China led by Dr. Sun Yat Sen overthrew the corrupt monarchy which had ruled China for centuries. The exact date being 10/10/1911, or "double ten" as it is called in Taiwan. The emperors of the last dynasty Ching Dynasty were not actually ethnic Chinese but rather Manchurians from the North East. It is a source of great pride to all Chinese people that 1911 was the beginning of contemporary China.

The ambience of Club 1911 is that of the era and characterized by twentieth century Chinese/Western motifs and decorations, which accurately suggest the décor of 1911. The lighting, stained glass windows and pictures are typical of a bar in old Hong Kong in that era. The carved wooden doors with multi-colored stained glass; black wood Chinese ceiling lanterns; colored glass hanging lights; hand painted art nouveau wall lamps and mahogany back bar cabinet are authentic antiques of the period.

The hand waxed floor and bar top are typical of the early twentieth century but rarely found in premises today.

We trust that you will find this place to be a "special" venue for meeting friends from both the East and West.

HAPPY HOUR  
5:00 pm to 9:00 pm

## CHAMPAGNE

LOUIS ROEDERER Brut Premier NV

Per Glass \$ 118

Per Bottle \$ 698

CUVÉE DOM PÉRIGNON \$ 2400

MOET CHANDON NV 750 ml Brut

Per Bottle \$ 798

VEUVE CLICQUOT Ponsardin 750 ml Brut

Per Bottle \$ 888

## SPARKLING WINE

Per Glass \$ 68

Per Bottle \$ 348

## HOUSE WHITE WINES

TAHUNA Sauvignon Blanc, New Zealand

*Fresh acidity focusing fruit flavours this is an excellent food wine and is made for drinking over 2-3 years.*

Per Glass \$ 68

Per Bottle \$ 288

CASALI MANIAGO Pinot Grigio - DOC

- Italy 2015

*Straw yellow colour with slightly coppery undertone. The bouquet is delicate with fruit hints and floral hints of golden apple and floral hints of sambuco and almond. This wine is harmonious and refined.*

Per Glass \$ 68

Per Bottle \$ 288

OYSTER BAY Sauvignon Blanc

- New Zealand

*Tropical and gooseberry flavours bouquet, it is a wine that is always crisp, elegant and refreshing.*

Per Glass \$ 78

Per Bottle \$ 348

FINCALA LINDA Unoaked Chardonnay

- Argentina

*Its intense fruity aromas, typical of this variety, bring memories of pear, green apple and white peach, all a clear evidence of its youth.*

Per Glass \$ 58

Per Bottle \$ 258

## WHITE WINES

### CLOUDY BAY Sauvignon Blanc – Marlborough, N. Zealand

*Long palate and succulent, combining exotic fruits with ripe, red capsicum & twist of green olive complemented by crisp natural acidity & a hint of lime zest.*

Per Bottle \$548

### SHAW & SMITH Chardonnay – Australia

*Gorgeously subtle white wine with a core of lemony fruit and just a hint of very smart, powdery oak. As good as new wave Aussie chardonnay gets.*

Per Bottle \$548

## ROSE WINES

### LES JAMELLES CINSAULT Rose 2011 – France

By Glass \$ 58

By Bottle \$258

## HOUSE RED WINES

### TAHUNA Pinot Noir – New Zealand

*Concentrated black cherry and dark berry aromas which follow through to the palate where dark berryfruit and cherry flavours are supported by soft tanins. This is a ripe and deeply coloured food wine, designed for early drinking*

Per Glass \$ 68

Per Bottle \$298

### LUIGI BOSCA Merlot – Argentina

*A deep garnet, velvety-smooth wine with a profound aroma. On the palate it unfolds flavours of cherry and raspberry with hints of stone fruit and leather overtones.*

By Glass \$ 78

By Bottle \$348

### EVANS & TATE Margaret River Shiraz – Australia

*Fragrant aromas of ripe black cherry and berry fruits, with savoury nuances, chocolate, and clove spice*

By Glass \$ 78

By Bottle \$348

### ALAMOS Malbec – Argentina

*Dark cherry and blackberry flavors with well-integrated hints of brown spice and vanilla. Firm tannins contribute layers of complexity and adds structure to the wine.*

By Glass \$ 58

By Bottle \$258

## **LUIGI BOSCA Cabernet Sauvignon ~ Argentina**

*This Cabernet has an intense red-garnet colour. It has complex aromas of blackberry, cherries, spices and chocolate. These flavours are carried through onto the palate, which is well-structured and velvety smooth.*

By Glass \$ 78

By Bottle \$ 348

## **RED WINES**

### **LUIGI BOSCA Syrah ~ Argentina**

*A sumptuous wine with a red-purple hue, aromas of black plum, vanilla and lavish spice, balanced acidity, mild tannins and luscious fruit flavours.*

Per Bottle \$ 398

**FAUSTINO V Reserva ~ Spain** *Fine scented strawberry fruits, one year cask ageing followed by two in the bottle before release.*

Per Bottle \$ 448

### **MARCHESE ANTINORI Chianti Classico Riserva ~ Italy**

*Rich cherry meshes with notes of licorice & violet with impressive harmony. Fine tannins are considerable but hardly tough.*

Per Bottle \$ 588

## **BOTTLED BEERS & CIDER**

Heineken	\$52
San Miguel Philippines	\$52
Tsing Tao	\$52
Asahi	\$52
Corona	\$52
James Boag	\$58
Magners Cider	\$78
Somersby Cider	\$65

## **DRAUGHT BEERS**

	Pint	Half
Carlsberg (Pint: 500 ml, Half: 300ml)	\$ 70	\$ 36
Asahi (Pint: 500 ml, Half: 300ml)	\$ 78	\$ 40
Kronenbourg 1664 (Pint: 500ml, Half: 300ml)	\$ 88	\$ 45
East IPA (Pint: 600 ml, Half: 400ml)	\$ 98	\$ 50

## **SOFT DRINKS**

Soda	\$ 42
Tonic	\$ 42
Ginger Beer/Ginger Ale	\$ 42

Coke/Coke Light/ Sprite	\$ 42
Lime Soda	\$ 45
Lemon Lime Bitter	\$ 45
Red Bull	\$ 52

## MINERAL WATER

Perrier	\$ 44
Vittel	\$ 44

## FRUIT JUICES

Cranberry Juice	\$ 48
Grapefruit Juice	\$ 48
Orange Juice	\$ 48
Pineapple Juice	\$ 48
Tomato Juice	\$ 48

## APERITIFS

Campari	\$ 65
Dubonnet	\$ 65
Fernet Branca	\$ 65
Martini Rosso/Bianco	\$ 65
Martini Extra Dry	\$ 65
Pernod	\$ 65
Pimm's	\$ 65
Ricard	\$ 65

## HOUSE STANDARD MIXED DRINKS

Whisky/Bourbon/Brandy	\$ 65
Gin/Vodka/Rum/Tequila	\$ 65

## PREMIUM SPIRITS

Royal Salute	\$ 198
Ballantines	\$ 68
Glenfidich	\$ 68
Jack Daniels	\$ 68
Johnnie Walker Black Label	\$ 68
Chivas Regal	\$ 68
J & B	\$ 68
Famouse Grouse	\$ 65
Canadian Club	\$ 68
Seagram's	\$ 65

<b>Jameson</b>	<b>\$68</b>
<b>Southern Comfort</b>	<b>\$65</b>
<b>Jim Beam</b>	<b>\$68</b>
<b>Absolut Vodka</b>	<b>\$68</b>
<b>Stolichnaya</b>	<b>\$68</b>
<b>Grey Goose</b>	<b>\$78</b>
<b>Hendrik's Gin</b>	<b>\$88</b>
<b>Tanqueray Gin</b>	<b>\$68</b>
<b>Bombay Sapphire</b>	<b>\$68</b>
<b>Bacardi Rum</b>	<b>\$68</b>
<b>Gordon Gin</b>	<b>\$68</b>
<b>Bundaberg</b>	<b>\$78</b>
<b>Myers Rum</b>	<b>\$68</b>
<b>Captain Morgan</b>	<b>\$68</b>
<b>Jose Cuervo Gold / Silver</b>	<b>\$68</b>
<b>Patron</b>	<b>\$88</b>
<b>Maccalan</b>	<b>\$78</b>
<b>Glenmorangie</b>	<b>\$78</b>
<b>Glenlivet</b>	<b>\$78</b>

## HOUSE SPECIAL COCKTAILS

<b>Hongkong Cheong Sam</b>	<b>\$68</b>
Gin, Maraschino, White Crème De Menthe, Lemonade, Lemon & Juices	
<b>Shanghai Passion</b>	<b>\$68</b>
Lychee Liqueur, Gin, Orange, Pineapple & Cranberry Juices	
<b>Opium Kiss</b>	<b>\$68</b>
Brandy, Amaretto, Brown Cacao, & Cream	

## CHAMPAGNE/ SPARKLING WINE COCKTAILS

<b>Bellini</b>	<b>\$128</b>
Champagne topped with Peach Schnapps	
<b>Kir Royal</b>	<b>\$128</b>
Champagne with Crème de Cassis	
<b>Champagne Cocktails</b>	<b>\$128</b>
Champagne topped with your flavor Schnapps	
<b>Mimosa</b>	<b>\$88</b>
Sparkling Wine with Orange Juice	
<b>Sparkling Cooler</b>	<b>\$88</b>
Sparkling Wine with Brandy, Triple Sec & Grenadine	

## INTERNATIONAL COCKTAILS

<b>Around The World</b>	<b>\$78</b>
Gin, Rye Whisky, Brandy, Dark Rum, Vodka, Orange, Lemon & Pineapple Juices & Midori	
<b>Americano</b>	<b>\$68</b>
Campari, Sweet Vermouth with Soda	

<b>Amaretto, Midori Or Whiskey</b>	<b>\$68</b>
Choice of any one of the above mixed with sour	
<b>Bay Breeze</b>	<b>\$68</b>
Malibu, Cranberry & Pineapple Juice	
<b>Black Russian</b>	<b>\$68</b>
Vodka and Kahlua with a choice of Coke or without Coke	
<b>Bloody Mary</b>	<b>\$68</b>
Vodka, Tomato Juice, Lemon Juice, Tabasco, Black Pepper & Worcestershire Sauce	
<b>Chi Chi</b>	<b>\$68</b>
Vodka, Triple Sec, Pineapple Juice & Coconut Milk	
<b>Cosmopolitan</b>	<b>\$68</b>
Vodka, Triple Sec, Cranberry Juice With fresh Lime	
<b>Dizzy Bull</b>	<b>\$70</b>
Vodka, Tequila, Red Bull & fresh Lime Juice	
<b>Daquiri</b>	<b>\$70</b>
Rum blended with available fresh Fruits of your choice	
<b>Fussy Naval</b>	<b>\$68</b>
Vodka, Peach Schnapps with Orange Juice	
<b>Golden Cadillac</b>	<b>\$68</b>
Galliano, white Crème de Cacao & Milk	
<b>Grasshopper</b>	<b>\$68</b>
Vodka, Crème de Menthe with Milk	
<b>Kir</b>	<b>\$68</b>
White Wine with dash of Crème De Cassis	
<b>Long Island Iced Tea</b>	<b>\$78</b>
Gin, Rum, Vodka, Triple Sec, Tequila, Lemon Juice & Coke	
<b>Mai Tai</b>	<b>\$68</b>
Light Rum, Dark Rum, Grenadine, Orange Curacao, Orange & Pineapple Juices	
<b>Margarita</b>	<b>\$68</b>
Tequila, Triple Sec, Lemon or Lime Juice	
<b>Fruit Margarita</b>	<b>\$78</b>
Tequila, Triple Sec, Strawberry or Mango	
<b>Mandarin Green</b>	<b>\$68</b>
Vodka, Lychee, Blue Curacao, Pineapple Juice	
<b>Fruit Martini</b>	<b>\$78</b>
Lychee or Mango	
<b>Negroni</b>	<b>\$68</b>
Campari, Sweet Vermouth & Gin	
<b>Pinacolada</b>	<b>\$68</b>
Light Rum, Malibu, Coconut Milk, Pineapple Juice & Milk	
<b>Planters Punch</b>	<b>\$68</b>
Dark & White Rum, Orange & Lemon Juices, Ginger Ale & Grenadine	
<b>Rusty Nails</b>	<b>\$68</b>
Drambuie and Scotch	
<b>Sangria</b>	<b>\$68</b>
Red Wine, Cointreau, Brandy, Lemon, Orange Juice & Soda Water	
<b>Singapore Sling</b>	<b>\$68</b>
Gin, Cherry Brandy, Lemon Juice, Grenadine & Soda Water	
<b>Seabreeze</b>	<b>\$68</b>
Vodka, Cranberry & Grapefruit Juices	
<b>Snow Ball</b>	<b>\$68</b>
Advocat & Sprite	

<b>Tom Collins</b> Gin, Soda Water & Lemon Juice topped with Sugar Syrup	<b>\$68</b>
<b>White Russian</b> Vodka, Kahlua with Milk	<b>\$68</b>
<b>Sex on the Beach</b> Vodka, Peach Schnapps, Cranberry Juice & Orange Juice	<b>\$68</b>
<b>Caipirinha</b> Cachaca Rum, Fresh Lime, Brown Sugar & Dash of Soda	<b>\$70</b>
<b>Mojito</b> Rum, Mint Leaves, Fresh Lime & Dash of Soda	<b>\$70</b>

## NON-ALCOHOLIC COCKTAILS

<b>Fruit Punch</b> Grenadine Syrup, Pineapple & Orange Juices	<b>\$52</b>
<b>Gunner</b> Ginger Ale, Ginger Beer & a Dash of Angostura Bitters	<b>\$52</b>
<b>Shirley Temple</b> Lemonade & Grenadine Syrup	<b>\$52</b>
<b>Virgin Colada</b> Pineapple Juice, Milk & Coconut Milk	<b>\$52</b>
<b>Virgin Mary</b> Tomato Juice, Dashed Tabasco, Worcestershire Sauce, Ground Pepper & Lemon	<b>\$52</b>
<b>Virgin Sea Breeze</b> Cranberry Juice & Grapefruit Juice	<b>\$52</b>
<b>Virgin Sex On The Beach</b> Cranberry Juice & Orange Juice	<b>\$52</b>
<b>Virgin Bay Breeze</b> Cranberry Juice & Pineapple Juice	<b>\$52</b>
<b>Virgin Daiquiri</b> Fresh Fruits, Sugar Syrup and Dash of Soda	<b>\$52</b>
<b>Virgin Mojito</b> Mint Leaves, Fresh Lime, Brown Sugar & Dash of Soda	<b>\$52</b>

## SHOOTERS

<b>Brain Hemorrhage</b> Bailey's Apple Schnapps & Cranberry Juice	<b>\$58</b>
<b>Blow Job</b> Crème de Banana, Bailey's & Cream	<b>\$58</b>
<b>B52</b> Kahlua, Bailey' & Grand Marnier	<b>\$58</b>
<b>Black Jack</b> Jack Daniel & Black Sambuca	<b>\$58</b>
<b>Butter Ball</b> Tia Maria & Butterscotch Schnapps	<b>\$58</b>
<b>Dirty Devil</b> Peppermint, Bailey's & Tequila	<b>\$58</b>
<b>Green Dragon</b> Midori, Bailey's & Cointreau	<b>\$58</b>



<b>Kamikaze</b> Vodka, Cointreau & Lime Cordial	<b>\$58</b>
<b>Lemon Drop</b> Vodka & fresh Lemon Juice	<b>\$58</b>
<b>Citron Drop</b> Lemon flavoured Vodka with Sugar	<b>\$58</b>
<b>Nuts To You</b> Kahlua, Baileys & Galliano	<b>\$58</b>
<b>Reincarnation</b> Grenadine, Crème de Cacao, Crème de Menthe, Baileys, Vodka & Triple Sec	<b>\$68</b>
<b>Sex On The Beach</b> Vodka, Peach Schnapps Orange Juice & Cranberry juice	<b>\$58</b>
<b>Smoothie</b> Crème De Menthe, Crème De Cacao & Bailey's	<b>\$58</b>
<b>Slippery Sheet</b> White Sambuca, Frangelico & Baileys	<b>\$58</b>
<b>Nothing</b> Vodka, Midori, Pineapple Juice & Triple Sec	<b>\$58</b>
<b>Jagerbomb</b> Jagermaster & Red Bull	<b>\$78</b>
<b>Doctor Peepe</b> Amaretto & Beer with dash of Coke	<b>\$78</b>

## PORTS & SHERRIES

<b>Taylor's Port</b>	<b>\$58</b>
<b>Tio Pepe</b>	<b>\$58</b>

## SCHNAPPS

<b>Apple</b>	<b>\$58</b>
<b>Butterscotch</b>	<b>\$58</b>
<b>Cinnamon</b>	<b>\$58</b>
<b>Peach</b>	<b>\$58</b>
<b>Peppermint</b>	<b>\$58</b>
<b>Strawberry</b>	<b>\$58</b>

## LIQUEURS

<b>Kahlua</b>	<b>\$65</b>
<b>Grand Marnier</b>	<b>\$65</b>
<b>Baileys</b>	<b>\$65</b>
<b>Cointreau</b>	<b>\$65</b>
<b>Amaretto Disaronno</b>	<b>\$65</b>
<b>Galliano</b>	<b>\$65</b>
<b>Sambuca (White/Black)</b>	<b>\$65</b>
<b>Drambuie</b>	<b>\$65</b>
<b>Crème de Menthe (Green/White)</b>	<b>\$65</b>
<b>Benedictine</b>	<b>\$65</b>
<b>Tia Maria</b>	<b>\$65</b>
<b>Triple Sec</b>	<b>\$65</b>

Grappa	\$ 65
Malibu	\$ 65
Jagermeister	\$ 65
Absinth	\$ 65

## BRANDY & COGNAC

Hennessy XO	\$ 198
Remy Martin XO	\$ 198
Otard XO	\$ 198
Hennessy VSOP	\$ 78
Remy Martin VSOP	\$ 78
Martell VSOP	\$ 78
Calvados	\$ 78

## TEA & COFFEE

Ice Lemon Tea	\$ 48
Hot Tea	\$ 38
Coffee (Regular/Iced)	\$ 38
Espresso	\$ 38
Cappuccino	\$ 45
Irish Coffee	\$ 78
Baileys Coffee	\$ 78
Mexican Coffee	\$ 78
Espresso Martini	\$ 78

## SNACKS

*Last order 10:30 pm*

## NEPALESE

### **ALOO CHOP** \$ 72

Nepali Potato Pancake marinated in fresh Nepalese Herbs and fried.

### **SINGADA NEPAL** \$ 68

Deep-fried cone pastries stuffed with Potato, Cashew-nuts & Green Peas seasoned with light Spices.



## **KUKHURA-KO CHHOILA** \$ 88

Warm fillet of barbecued Chicken flambé with Fenu-greek Seeds.

## **KHASI-KO CHHOILA** \$ 95

Warm fillet of barbecued Lamb flambé with Fenugreek Seeds.

## **HAAS-KO CHHOILA** \$ 108

Warm fillet of barbecued Duck flambé with Fenugreek Seeds.

## **KHASI-KO SEKUWA** \$ 148

Barbecued Boneless Lamb marinated in fresh light Nepalese Herbs & Spices.

## **KUKHURA-KO SEKUWA** \$ 135

Barbecued Boneless Chicken marinated in fresh light Nepalese Herbs & Spices.



## **NEPAL BASKET** \$ 188

Mixed Kebab (Lamb, Chicken & Fish) made with Chef's own ingredients.

## **HAAS-KO SEKUWA** \$ 178

Barbecued Boneless Duck marinated with fresh light Nepalese Herbs & Spices.

## **LUICHE RANA PARIWAR** \$ 142

Barbecued Chicken Breast marinated with Cashew Nuts Paste, Saffron and light Nepali Spices.

## **JHIR KABAB (LAMB or CHICKEN)** \$ 132

Your choice of finely minced Lamb or Chicken with Chef's special mixture of Herbs & fresh Spices barbecued on a skewer.



## **MACHHA-KO SEKUWA** \$ 178

Barbecued Garoupa Fish marinated in light Nepali Spices.

## **PRAWN-KO SEKUWA** \$ 298

Barbecued King Prawns with Garlic marinated in light Nepali Spices (4 pcs).



## **ROYAL SEKUWA** \$ 142

BBQ Boneless Chicken Breast marinated in fresh light Nepalese Herbs, Spices, Cashew-nut paste & Yaak Cheese.

## **JANGALI SEKUWA** \$ 135

BBQ Boneless Chicken marinated in fresh light Nepalese Herbs, Spices & Spinach Sauce.



## **NAAN THARI-THARIKA** \$ 52

Flat leavened bread baked on walls of clay oven stuffed with your choice of: Garlic or Mint or Onion or Butter or minced Lamb.

## **OTHERS**

## **CALAMARES FRITOS** \$ 82

Deep-fried Squid Ring with Aioli Sauce

## **PAPAS FRITAS** \$ 58

French Fries



**All prices are subject to 10% service charge**