



Maggie Choo, a young orphan from  
Shanghai, defied the odds in a city  
where anyone could succeed.

Despite losing her parents and  
inheriting only a gold shop,  
she transformed an old English bank  
into a thriving cabaret and bar.  
Her establishment became the talk of  
the town, attracting high society  
and renowned entertainers. While  
Maggie Choo's whereabouts remain  
unknown, her dreams and aspirations  
live on in the establishment.

## SIGNATURE COCKTAILS

<b>Driven by Her Dreams</b>	<b>180</b>
Jalapeño Infused Tequila, Cilantero, Aperol, Grapefruit, Citrus, Honey	
<b>Unfinished Business</b>	<b>170</b>
Coconut Infused Gin, Whites, Citrus, Simple Syrup	
<b>Visitor from West</b>	<b>170</b>
Bourbon, Ginger, Passionfruit, Fino Sherry, Citrus	
<b>Delusion</b>	<b>170</b>
Thyme Infused Pisco, Pineapple, Citrus, Syrup	
<b>Her Aspirations</b>	<b>170</b>
Aged Rum, Port, Vermouth, Angostura Bitters	
<b>Remains of Mystery</b>	<b>170</b>
Sichuan Pepper Infused Vodka, Citrus, Tomato, Cucumber	

## MAGGIE CHOO'S BEVERAGE PACKAGE

**Maggies Package - 3,600**

3 Bottles of Perrier Jöuet Brut NV

**For Four - 3,200**

(1) Bottle of Perrier Jöuet Blanc de Blanc Champagne

(1) Bottle of Chopin Vodka /

Glenlivet 12 Year Scotch / Botanist Gin

(4) Maggie Choo's Signature Shots

**For Six - 6,500**

(1) Bottle of Dom Pérignon Champagne

(1) Bottle of Beluga Vodka Gold Line /

Glenlivet 15 Year Scotch /

Don Julio Blanco Tequila

(6) Maggie Choo's Signature Shots

## CHAMPAGNE

	GLASS	BOTTLE
<b>Perrier Jüet Grand Brut NV</b> France, Champagne	280	1,300
<b>Perrier Jüet Blanc de Blancs NV</b> France, Champagne	340	1,600
<b>Ruinart Blanc de Blancs NV</b> France, Champagne		1,600
<b>Krug Grand Cuvée NV</b> France, Champagne		4,000
<b>Dom Pérignon Brut 2013</b> France, Champagne		4,600
<b>Bollinger La Grande Année Rosé NV</b> France, Champagne		5,200
<b>Champagne Perrier Jüet Belle Époque Brut 2014</b> France, Champagne		5,280
<b>Bollinger R.D. Extra Brut 2008</b> France, Champagne		8,300

## WINES

SPARKLING WINE	GLASS	BOTTLE
<b>Bottega Millesimato Spumante</b> Italy, Venice	150	700
<b>WHITE</b>		
<b>Astrolabe - Sauvignon Blanc</b> New Zealand	150	700
<b>Schloss Johannisberg</b> Germany, Rheingau		900
<b>Domaine Chanson</b> France, Chablis		1,100
<b>ROSÉ</b>		
<b>Chateau de Berne - 'Inspiration' Rosé</b> France, Provence	150	700
<b>RED</b>		
<b>Baron Philippe De Rothschild - Languedoc Pays d'Oc Merlot</b> France, Pays d'Oc	150	700
<b>Flechas De Los Andes - Gran Malbec</b> Argentina, Mendoza	150	700
<b>Domaine Chanson - Beaune 'Bastian' 1er Cru</b> France, Cote de Beaune		1,800

## SPIRITS

WHISKEY	45ML	BOTTLE
INDEPENDENT BOTTLERS		
<b>Stronachie 10</b>	170	2,900
<b>Cask Islay</b>	180	3,100
<b>Elements of Islay - PEAT</b>	240	4,100
<b>Dufftownn - Glenlivet</b> 10 Years - 2007/2017	240	4,100
<b>Tamnavulin</b> 8 Years - 2009/2017	270	4,600
<b>Pulteney</b> 9 Years - 2007/2017	300	5,100
<b>Dalmore</b> 10 Years - 2007/2017	300	5,100
<b>Glen Spey - Glenlivet</b> 16 Years - 2001/2018	300	5,100
<b>Caol Ila</b> 8 Years - 2012/2021	320	5,500
<b>Highland Park</b> 23 Years - 1995/2018	1,200	21,000
<b>Glenlivet 12</b>	150	2,050
<b>Glenlivet 15</b>	180	2,800
<b>Glenlivet 18</b>	300	4,300
<b>Glenlivet 21</b>	540	9,200
<b>Caol Ila 12</b>	150	2,100
<b>Nikka Days</b>	185	2,700
<b>Teeling Small Batch</b>	130	1,800
<b>Hinch Peated Single Malt</b>	155	2,700
<b>Wild Turkey Rye</b>	150	2,100
<b>Michter's Bourbon</b>	175	2,500
<b>Michter's Rye</b>	175	2,500
<b>Willett Family Estate</b> <b>Single Barrel Straight Rye 6</b>	1,600	24,000

# MAGGIE CHOO'S

BAR · CABARET

<b>RUM</b>	<b>45ML</b>	<b>BOTTLE</b>
<b>INDEPENDENT BOTTLERS</b>		
<b>Samaroli SPQR - 2021 Edition</b>	<b>190</b>	<b>3,300</b>
<b>Samaroli Coilltean 9</b>	<b>310</b>	<b>5,300</b>
<b>Kill Devil 14</b>	<b>350</b>	<b>6,000</b>
<b>Clarendon Jamaica 13</b>	<b>540</b>	<b>9,200</b>
<b>Rhum JM Agricole Martinique 50</b>	<b>130</b>	<b>2,200</b>
<b>Havanna Club 3</b>	<b>130</b>	<b>2,300</b>
<b>Havanna Club 7</b>	<b>160</b>	<b>2,800</b>
<b>Flor de Caña 12</b>	<b>140</b>	<b>2,600</b>
<b>Black Tot Finest Caribbean</b>	<b>170</b>	<b>2,900</b>
<b>Rhum JM Armagnac Cask Finish</b>	<b>190</b>	<b>3,250</b>
<b>Black Tot 50th Anniversary</b>	<b>500</b>	<b>8,500</b>
<b>GIN</b>		
<b>Widges</b>	<b>130</b>	
<b>Peddlers</b>	<b>140</b>	<b>2,100</b>
<b>Peddlers Salted Plum</b>	<b>140</b>	<b>2,100</b>
<b>Canaima</b>	<b>140</b>	<b>2,100</b>
<b>Tanqueray 10</b>	<b>150</b>	<b>2,600</b>
<b>Hendrick's</b>	<b>150</b>	<b>2,600</b>
<b>Plymouth</b>	<b>150</b>	<b>2,600</b>
<b>St.George Terroir</b>	<b>140</b>	<b>2,100</b>
<b>NIP</b>	<b>150</b>	<b>2,600</b>
<b>The Botanist</b>	<b>150</b>	<b>2,600</b>
<b>Monkey 47</b>	<b>250</b>	<b>2,660</b>
<b>Four Pillars Bloody Shiraz</b>	<b>170</b>	<b>2,400</b>
<b>Ki No Tea</b>	<b>210</b>	<b>3,000</b>

+10% service charge

# MAGGIE CHOO'S

BAR · CABARET

<b>COGNAC</b>	<b>45ML</b>	<b>BOTTLE</b>
<b>Pierre Ferrand Original 1840</b>	<b>180</b>	<b>2,600</b>
<b>Pierre Ferrand 10th Generation</b>	<b>230</b>	<b>3,300</b>
<b>Pierre Ferrand Reserve 20</b>	<b>310</b>	<b>4,500</b>
<b>Hennessy Paradis</b>	<b>2,800</b>	<b>42,000</b>

## **VODKA**

<b>Tried and True</b>	<b>130</b>	
<b>Beluga</b>	<b>180</b>	<b>2,300</b>
<b>Zubrowka Bison Grass</b>	<b>140</b>	<b>2,000</b>
<b>Grey Goose</b>	<b>180</b>	<b>2,300</b>
<b>Chopin Potato</b>	<b>150</b>	<b>2,100</b>

## **AGAVE**

<b>Los Arcos Blanco</b>	<b>130</b>	
<b>La Travesia Joven Mazcal</b>	<b>130</b>	
<b>Tapatio Blanco 110</b>	<b>190</b>	<b>2,700</b>
<b>Don Julio Blanco</b>	<b>200</b>	<b>2,900</b>

## **BAIJU**

<b>Ming River</b>	<b>130</b>	<b>2,300</b>
-------------------	------------	--------------

+10% service charge



## SOFT DRINKS & WATER

### SOFT DRINKS

Coca Cola	80
Coca Cola Zero	80
Sprite	80
Double Dutch Ginger Beer	80
Double Dutch Tonic Water	80

### WATER

Acqua Panna Still Water	80
Perrier	80



**SHARING  
DISHERS**

# SHARING DISHES

All of our dishes are designed to be enjoyed  
either alone or shared with others

<b>Pea Guacamole (V)</b>	<b>98</b>
Pumpkin Seeds, Mint, Lemon, Tacos	
<b>Crispy Squid</b>	<b>128</b>
Salt & Pepper Mix, Yuzu Mayo	
<b>"Cheese Toastie" (V)</b>	<b>158</b>
Burrata & Truffle	
<b>Mini Beef Burgers</b>	<b>178</b>
Fermented Sauce, Cheese	
<b>Slow-Cooked Lamb Shoulder</b>	<b>188</b>
Sticky Hoisin, Pomegranate, Sesame	
<b>Smoked Japanese Popcorn Chicken</b>	<b>168</b>
Spicy Comeback Sauce	
<b>Charcuterie Board</b>	<b>228</b>
Apériloste Plain, Galet Pepper, Mini Stick Chorizo, Jesus, Poultry Terrine, Picos Bread w/ EVO Oil, Olives, Cornichons, Green Pistachio, Apple	

<b>Cheese Board</b>	<b>228</b>
St. Nectaire, Scottish Cedar, Fourme d'Ambert, Comté 18 Months, Handmade Shortbread Biscuit w/ Rosemary & Parmesan, Grapes, Quiche Jam	

## SIDES (Add-On)

<b>Sweetcorn Ribs</b>	<b>78</b>
Salt & Pepper, Coriander, Chilli	
<b>Skinny Fries (Choice Of)</b>	<b>78</b>
Salted / Chicken Salt / Garlic / Truffle (Add 38)	
<b>House Salad</b>	<b>78</b>
Mixed Greens, Cucumber, Sesame Seed	

## DESSERT

<b>Strawberry Cheesecake</b>	<b>88</b>
Lemon Sorbet	
<b>Chocolate Tart</b>	<b>88</b>
Chocolate-Bergamot Mousse, Dulce De Leche	

+10% service charge