

DRINK MENU





UNCLE PADAK -

NON-ALCOHOLIC

Passion Fruit & Lime Soda 熱情果青檸梳打 Fresh Lime Soda 青檸梳打 Homemade Lemonade 有氣檸檬水

Lemon Tea (hot / iced) 凍/ 熱檸檬茶 Yuzuade (hot / iced) 凍/ 熱柚子蜜

Rich Chocolate (hot / iced) 凍/ 熱朱古力

Honey Ginger Hot Tea 蜂蜜薑茶 Jujube Hot Tea 蜂蜜紅棗茶

Black Coffee (hot / iced) 凍/ 熱黑咖啡 Latte / Cappuccino (hot / iced) 凍/ 熱鮮奶或泡沫咖啡

Soda Water 梳打水 Coke / Coke Zero 可樂 / 無糖可樂 Chilsung Cider 七星汽水 Grape Juice 提子汁



SOJU

Fresh / Original / Grape / Apple / Peach / Citron flavour Fresh / 原味 / 提子 / 蘋果 / 桃 / 柚子味燒酒

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10% service charge

\$68



\$38

\$18

MILKSHAKES

Korean Cocktails

Soju Sunset (Soju, coconut rum, pineapple and orange juice, grenadine.) 菠蘿及橙風味雞尾酒

> Yuzuade Soju Daiquiri (Honey lemon and orange syrup, soju blend with ice.) 柚子雞尾酒沙冰

Soju Expresso Martini (Expresso shot with soju) 濃縮咖啡雞尾酒

Soju Apple Fizz (Soju, apple juice, chilsung cider, with cinnamon.) 蘋果肉桂雞尾酒

<mark>Soju-Kult</mark> (Soju, Yakult & cider) 益力多雞尾酒 Busan Pinepple Express (Pineapple juice, soju lime juice & mint) 青檸菠蘿雞尾酒 \$78

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+ Cocktails +

CLASSIC COCKTAILS

Uncle Mojito

Rum infused with fresh lime, mint and soda



59 Porn Star Martini Vodka, passion fruit mixed with prosecco

Seouls Whisky Sour Fresh lime juice infused premium whiskey and orange peel

- MUST TRY

WINTER SPECIAL



Tiramisu Martini

Have you ever dreamed of drinking tiramisu? It blends with rum, espresso, disaronno with rich chocolate, creamy mascarpone, topped with lady finger and vanilla.

Pumpkin Pie Margarita

Pumpkin lovers must try! Blends with tequila, triple sec, and pumpkin purée with a touch of maple syrup and cinnamon.

\$78

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+ Alcoholic Drinks + =

DRAFT BEERS

Young Master Classic Pale Ale \$88 (Large) Goose IPA \$88 (Large) Stella \$58(Small) \$78(Large)

RICE WINE

KOOKSOONDANG -100 Billion Prebiotics Makgeolli 韓國千億益生菌米酒 Slow Village Makgeolli 韓國慢活村馬格利米酒

\$98 / bottle





Monsieur et Mademoiselle, Mr Jules Cabernet Sauvignon 2022

(Red Wine, France)

Lots of black fruit on the nose such as blackberries, myrtilles and black blueberries and notions of elderberry and gooseberry. Ideal with classic meat dishes. \$188 / bottle \$48 / glass

\$188 / bottle \$48 / glass Monsieur et Mademoiselle, Mademoiselle Fifi Sauvignon Blanc 2022 (White Wine, France)

> Explosive nose of citrus fruit with hints of green apple and gooseberry. Ideal with Seafood Pancake , Salads.



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Maison Lavau, AOC Cotes Du Rhone Rouge Koudiat, 2021

(Red Wine, France)

A lovely expression of blackcurrants and crushed raspberries on the nose, fresh and fruity on the palate. Ideal with cheesy dishes and spicy dishes. \$228 / bottle

Alma Cersius, Cercius Viognier 2023, IGP Coteaux de Beziers

\$238 / bottle

(White Wine, France)

White fruits, apricot and hazelnut. Well-balanced. Ideal with spicy dishes: fried chicken with spicy sauce, Bibimbap, Tteokbokki etc.





Alma Cersius, Cercius Syrah2023, IGP Coteaux de Beziers

\$248 / bottle

(Red Wine, France) Fresh raspberries, strawberries slightly peppery. Ideal with cheesy dishes and spicy dishes.

Chateau Haut Selve, Graves Blanc 2022

(White Wine, France)

\$398 / bottle

White berries, floral & hint of toast. Refreshing with a mineral touch. Ideal with Fried Chicken (Honey mustard sauce, honey lemon, Soy), Kimchi Pancake, Ramyeon, Buddae Jjigae etc.



Chateau Haut Selve, Graves, 2019

(Red Wine, France)

Mixed with Provençal herbs and floral notes (dried roses), Dark fruit on the nose, black berries, cinnamon and fruity on the palate with smooth tannins. Ideal with spicy dishes.

\$398 / bottle

Camille de Labrie, Chardonnay 2023, VDF

\$248 / bottle

(White Wine, France) Quince, honey, fresh citrus notes, mango and ginger. Ideal with Fried Chicken (Honey mustard sauce, honey lemon, Soy, Honey Butter), Cheesy Egg roll, Grilled Corn with cheese, Seafood pancake, Ramyeon



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Chateau De L'Ou 2022

cheese, Seafood pancake, Ramyeon.

(White Wine, France) Citrus & White fruits with a hint of mineral. Freshness like sea breeze of Southern France. Ideal with Salad, Fried Chicken (Soy, cheesy), Cheesy Egg roll, Grilled Corn with



\$308 / bottle

Domaine Roux Pere & Fils, Bourgogne Pinot Noir, 2021

\$468 / bottle

(Red Wine, France)

With supple & lively Red berries yet astructureBourgogne Pinot. Ideal with Fried Chicken and less spicy dishes.

+ Spakling & Rosé +



Maison Antech Brut Nature, Blanquette de Limoux 2021 (Sparkling White, Southern France)

\$288 / bottle

Apple, pear & citrus note. Dry & refreshing. Ideal for aperitif, Korean Salad, Cheesy Corn Dog

\$328 / bottle

Maison Antech, Emotion Extra Brut, Cremantde Limoux Rosé, 2021

(Sparkling Rosé, Southern France)

Raspberry, Apple& grapefruitnote. Smooth bubbles. Ideal for aperitif, Bulgogi beef kimbap, Kimchi spicy dishes

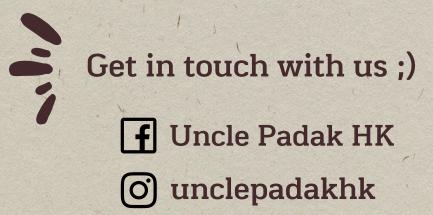


Domaine Tropez White Tropez Rosé, 2022

(Rosé, Cotes de Provence, France) Peach, Floral & Smooth Ideal for salad, beef kimbap, kimchi Jjigae soup, Buggae JJigae.Food-friendly & refreshing choice than red & white wine!

\$368 / bottle

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