

*The*  
**ARTIST**  
H O U S E  


**SUMMER MENU**

*"Summertime, and the livin' is easy"*

# .COFFEE SHOP

## THE ARTIST BLEND COFFEE

We created a unique blend of 4 Arabica coffee beans, roasted in Hong Kong by Ken, founder of Happy Bean Roastery. He gave our Espresso a bold taste, balanced between bitterness and sweetness.

### CLASSICS

<b>Espresso</b>	<b>\$28</b>	<b>Cappuccino</b>	<b>\$38</b>
<b>Americano</b>	<b>\$35</b>	<b>Hot Chocolate*</b>	<b>\$42</b>
<b>Latte</b>	<b>\$38</b>	<b>Mocha*</b>	<b>\$38</b>

### CREATIONS

**Garden's Tonic** **\$49**

*A surprising combination of espresso, home-made grapefruit syrup and tonic water. Refreshing, bitter and punchy. Served on ice.*

**Malt & Pepper Latte** **\$49**

*Smooth malt aromas balance black pepper's spiciness in an intriguing latte.*

\* with real Belgium Chocolate, add **\$4** for iced drinks, add **\$8** for extra shot of espresso

# .MAN CHA RARE TEAS

To ensure the highest quality and to support traditional methods of tea making, Man Cha meticulously sought for small independent farms of less than 15 acres and farmers that have been producing tea for three generations or more.

## **Matcha Iri Genmaicha (Yame, Japan) \$42**

*A treat for Matcha lovers. This blend of Sencha green tea with toasted brown rice coated in Matcha is perfectly balanced, full flavoured and mellow.*

## **Jasmine Pearls (Fujian, China) \$42**

*Green tippy tea infused with summer's finest Jasmine blossoms. Floral, fragrant, relieves stress and calms the mind.*

## **Milky Oolong (Nantou, Taiwan) \$46**

*Our champion award winning tea. A surprise for your senses, mellow, smooth with milk aromas. Reduces obesity and balances blood sugar levels.*

## **Red Jade (Ming jan, Taiwan) \$46**

*Popular choice amongst tea connoisseurs. Full bodied, characters of an Assam tea coupled with exuberant fruit notes of wild plum, cinnamon, ending with fresh menthol finish.*

## **Organic Earl Grey (Uva, Sri Lanka) \$42**

*The best 'pick me up' for the afternoon. The finest organic Ceylon tea leaves blended with fragrant organic bergamot from Italy.*

# .SOFT DRINKS

**House Kombucha** **\$48**

*Unique combinations of ingredients rotate to create seasonal healthy potions.*

*Ask the staff what's on!*

**Hop & Lime Lemonade\*** **\$46**

*A classic lemonade twisted with our infamous Cascade hop cordial. Floral, sour and refreshing.*

**Grapefruit & Basil Lemonade\*** **\$46**

*Our grapefruit syrup adds extra acidity and Farmacy's basil a more floral touch.*

**Liquorice and Star Anis Lemonade\*** **\$46**

*Made with a unique liquorice root and star anis syrup for a smooth and mellow taste.*

**Acqua Panna Still Water (50cl)** **\$50**

**San Pellegrino Sparkling Water (50cl)** **\$50**

**Coke, Coke Zero, Soda Water (33cl)**

\* still or sparkling, up to you.

# .NIGHT COFFEE SHOP

For all the cafein junkies out there, we turn our coffeeshop into a laboratory for experiments with teas and coffee. Infused with craft spirits and home made liquors, they're the perfect drinks to waste away your sleep. Feel free to chat with our Baristas for bespoke prescriptions.



## ESPRESSO MARTINI

*The classic coffee cocktail.  
A big shot of our house coffee  
blend, Fresh Vanilla Vodka and  
our home-made traditional rum  
coffee liquor, infused with  
vanilla and cinnamon.  
Coffee, coffee, coffee.*

**\$90**



## JASMINE SOUR

*Bourbon infused with Man  
Cha's fragrant Jasmine Pearls,  
and sweetened with Sakura  
Flower syrup.  
A beautiful wedding of two  
different cultures.*

**\$100**



## EARLY HOURS

*A refreshing cocktail made  
using Organic Earl Grey tea,  
Gin and Demerara Sugar  
Syrup, complimented with  
Citrus notes from Kefir Leaves.  
Start off your night on the right  
foot.*

**\$80**

# .THE ARTIST CRAFT BEERS

In the heart of Belgium's countryside, our Master Brewer Benoit Humblet and his sons dedicate their life to perfecting the techniques Benoit learnt with Trappist Monks over the 35 years he has been brewing beers. The Artist brew its range of high quality craft beers using locally sourced ingredients and the purest water extracted from a natural spring under our farm. These beers are the fruit of centuries of craftsmanship, our heritage.

	DRAFT	BOTTLE
<b>The Artist Blonde</b> - Belgian Blond Ale - 6.2 ABV <i>Well balanced with a subtle touch of spiciness, this exceptional craft beer is neat, very refreshing and amazingly balanced.</i>	\$58	\$58
<b>The Artist IPA</b> - Belgian IPA - 6.8 ABV <i>An IPA with Belgian yeast's fruitiness, less bitter than the US style with a more complex flavor profile and tropical fruit notes. Strong smooth and well balanced.</i>	\$58	\$58
<b>The Artist White</b> - Belgian Witbier - 4.9 ABV <i>A light, elegant and tasty wheat based ale with tangerine aromas and a nice touch of cereal. Perfect match with hot days.</i>	\$58	\$58
<b>The Artist Raspberry</b> - Fruit Beer - 5.9 ABV <i>A fruity ale with strong natural flavors of fresh raspberries. No sweeteners, no artificial aromas. Just raspberries.</i>	-	\$58

# .SEASONAL COCKTAILS

## NATURE CALLS



### TONY JAA

*This gin-based smash twisted with fresh Thai basil and our hoppy syrup will make you fall from your elephant's back.*

*But what's best than a basil slap on a hot day?*

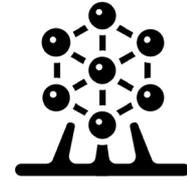
**\$90**



### MERCI MARIUS

*A refreshing mix of old plum brandy and raspberry beer washed with Ricard's deep anis notes. The Artist's ode to the French Riviera lifestyle.  
Merci who?*

**\$100**



### BRUSSELS SOUR

*Our master brewer's drink of choice. Made with white Rum, Kefir Lime and our home made hop cordial.*

*A sour and fresh treat after a long day of brewing.*

**\$80**

# .SEASONAL COCKTAILS

## FRESH AND TALLS



### STORM SAISON

*Dark Rum meets our home-made Belgium saison yeast ginger beer for this highly refreshing drink. The ginger punch will send you straight to Latin America's Carribean beaches. Lounge chair sold separately.*

**\$80**



### LA CICCIOLINA

*A beautiful Raspberry Spritz! Who better than an Italian icon of modern feminism and freedom of speech to join you for the perfect Apperitivo?*

**\$80**



### JUNGLE FEVER

*Born from home made passion-fruit juice, dark rum and malt syrup, this seducing smooth punch will give you the goose-bumps.*

*Why not try the forbidden fruit ?*

**\$90**

# .SEASONAL COCKTAILS

## CLASSICS ?



### MALT FASHIONED

*Our secret smoked malt syrup compliments our Bourbon with warm notes of coffee and chocolate, balanced with unique hop and orange bitters.  
Served smoking.*

**\$90**



### RASPBERRY NEGRONI

*A classic Negroni with a dash of Raspberry Beer and a spray of Raspberry eau-de-vie.  
Red is the new black!*

**\$90**



### HOP N° 5

*A classic G&T twisted with our hop water for a floral and fruity after-taste. No doubt this new Eau-de-Toilette will be a summer hit!*

**\$80**

# .WINE

## WHITE

	GLASS	BOTTLE
<b>01 Clos la Cariziere, Muscadet</b> - Melon of Burgundy - Loire Valley - France, 2016 <i>Light, mineral and fresh. Aromas of citrus, lemon verbena and gunflint.</i>	<b>\$80</b>	<b>\$350</b>
<b>02 Collina Serragrilli, Grillobianco</b> - Chardonnay, Sauvignon - Langhe - Italy, 2016 <i>A light gold color with hints of citrus and ripe yellow fruits. Round mouthfeel.</i>	<b>\$90</b>	<b>\$400</b>
<b>Les Ormes de Vaugely</b> - Chardonnay, Viognier - Languedoc - France, 2016 <i>Bright, aromas of white fruits and flowers. Balanced, well structured and fresh.</i>	<b>\$65</b>	<b>\$320</b>
<b>Piuze Patrick Chablis, Terroir de Chablis</b> - Chardonnay - Burgundy - France, 2016 <i>Light golden color, crunchy green fruits, zesty, crisp and elegant.</i>	-	<b>\$450</b>
<b>03 Pillot Paul, Chassagne-Montrachet</b> - Chardonnay - Burgundy - France, 2015 <i>Complex, intense and well balanced. Hints of white fruits, vanilla, sweet spices.</i>	-	<b>\$700</b>
<b>04 Pascal Jolivet, Pouilly Fumé</b> - Sauvignon Blanc - Loire Valley - France, 2015 <i>Light green color. Salty, zesty and crisp. Hints of citrus, lychee, blossoms.</i>	-	<b>\$500</b>

# .WINE

## RED

	GLASS	BOTTLE
<b>0</b> <b>Domaine Lapierre, Raisins Gaultois</b> - Gamay - Beaujolais - France, 2014 <i>Light and refreshing. Hints of wild red fruits, white pepper. Lingering finish.</i>	<b>\$80</b>	<b>\$350</b>
<b>0</b> <b>Mont de Marie, Anatheme</b> - Cinsault, Grenache, Aramon - Languedoc - France, 2016 <i>Old grape varieties. Aromas of wild strawberries, roses, black current. Highly gulpable!</i>	<b>\$65</b>	<b>\$320</b>
<b>0</b> <b>Fabien Jouves, You F**k My Wine ?!</b> - Jurançon Noir - South West - France, 2016 <i>Rich, complex, mouth-filling structure. Dark red fruits, sweet spices, hints of liquorice.</i>	<b>\$90</b>	<b>\$400</b>
<b>0</b> <b>François Mikulski, Bourgogne Pinot Noir</b> - Pinot Noir - Bourgogne - France, 2016 <i>Light density. Aromas of black fruits, white pepper and flowers. Soft acidity, great finish.</i>	-	<b>\$480</b>
<b>Clos De Los Siete</b> - Malbec, Cabernet, Merlot - Mendoza - Argentina, 2014 <i>Sharp, well structured and balanced. Dark red fruits, spices and vegetal notes.</i>	-	<b>\$440</b>
<b>Campo Ai Sassi</b> - Sangiovese - Tuscany - Italy, 2015 <i>Complex and dense with a round mouth-fill. Hints of cherry, black currant and dried roses.</i>	-	<b>\$450</b>
<b>Clos St Jean, Chateauneuf du Pape</b> - Grenache, Syrah - Rhone Valley - France <i>Dark ruby wine. Sharp but elegant. Aromas of red berries, leather and chocolate.</i>		<b>\$580</b>

# .WINE

## ROSE

	GLASS	BOTTLE
<b>Val Joanis, Les Agasses</b> - Grenache, Syrah - Vaucluse - France, 2016 <i>Light rosé. Aromas of strawberry, citrus and mint leaves. Fresh finish.</i>	<b>\$60</b>	<b>\$300</b>
	<b>\$80</b>	<b>\$400</b>
<b>Chateau de l'Escarelle, Palm</b> - Grenache, Syrah - Provence - France, 2016 <i>Very pale rosé. Hints of blossoms, wild red fruits. Mellow acidity and lingering finish.</i>		

## SPARKLING

<b>Chartogne Taillet, Saint Anne</b> - Pinot Noir, Chardonnay - Champagne - France, 2014 <i>Balanced and well structured. Hints of white raspberry, lemon peel, anis. Mouthwatering acidity.</i>	<b>\$100</b>	<b>\$520</b>
<b>Prosecco DOC</b> - Prosecco - Veneto - Italy, 2016 <i>Mellow but straight with a round mouth-fill. Yellow fruits, flowers and raw honey.</i>	<b>\$70</b>	<b>\$340</b>

# .CRAFT SPIRITS

We source spirits from all over the world, looking for like-minded artisans that put quality, tradition and skills above profit and margins. You can enjoy them by the glass or the bottle, or as a boilermaker to complement your craft beer experience.

## WHISKIES & MORE

	<b>BOILER*</b> (20ml)	<b>GLASS</b> (50ml)	<b>BOTTLE</b>
<b>Rebel Yell Kentucky Straight Bourbon - Kentucky, USA</b>	<b>\$40</b>	<b>\$80</b>	<b>\$1000</b>
<b>Great King Street, Artist's Blend - Blended Scotch Whisky - Scotland</b>	<b>\$60</b>	<b>\$120</b>	<b>\$1600</b>
<b>The Peat Monster - Blended Scotch Whisky - Scotland</b>	<b>\$80</b>	<b>\$160</b>	<b>\$2300</b>
<b>Rebel Yell Small Batch Rye - Straight Rye Whisky - Kentucky, USA</b>	<b>\$45</b>	<b>\$90</b>	<b>\$1200</b>
<b>The Belgian Owl Spirit Drink - Unaged Belgian Single Malt - Belgium</b>	<b>\$90</b>	<b>\$180</b>	<b>-</b>

\*Boilers (short for boiler maker) are a US mining tradition. They are meant to complement your beer experience with a smaller dose of spirit to sip along with your craft beer.

# .CRAFT SPIRITS

## RUMS & MORE

	<b>BOILER*</b> (20ml)	<b>GLASS</b> (50ml)	<b>BOTTLE</b>
<b>Plantation Original Dark - Double Aged Rum - Trinidad and Jamaica</b>	<b>\$40</b>	<b>\$80</b>	<b>\$600</b>
<b>Plantation 3 Stars - White Rum - Trinidad, Barbados, Jamaica</b>	<b>\$40</b>	<b>\$80</b>	<b>\$600</b>
<b>Diplomatico Reserva Exclusiva - Ron Antiguo - Venezuela</b>	<b>\$50</b>	<b>\$100</b>	<b>\$1200</b>
<b>Yaguara Branca - Cachaca - Brasil</b>	<b>\$50</b>	<b>\$100</b>	<b>\$1100</b>

## GIN

<b>St George Terroir Gin - California, USA</b>	<b>\$65</b>	<b>\$110</b>	<b>\$1800</b>
<b>Citadelle - France</b>	<b>\$50</b>	<b>\$100</b>	<b>\$900</b>
<b>Copper Head's Mr. Copperhead - London Dry Gin - Belgium</b>	<b>\$65</b>	<b>\$130</b>	<b>\$2000</b>
<b>Copper Head's The Gibson Edition - Pickled Savoury Gin - Belgium</b>	<b>\$75</b>	<b>\$150</b>	<b>-</b>

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# .CRAFT SPIRITS

## AGAVE

	<b>BOILER*</b> (20ml)	<b>GLASS</b> (50ml)	<b>BOTTLE</b>
<b>Cimarron Blanco 100% Agave - Tequila - Mexico</b>	<b>\$40</b>	<b>\$80</b>	<b>\$800</b>
<b>Alipus San Baltazar - Mezcal - Mexico</b>	<b>\$45</b>	<b>\$90</b>	<b>\$1400</b>
<b>Alipus San Luis - Mezcal - Mexico</b>	<b>\$55</b>	<b>\$110</b>	<b>\$1600</b>

## DIGESTIVES & LIQUORS

<b>Chartreuse Green - Alps Liquor - France</b>	<b>\$60</b>	<b>\$120</b>	<b>\$1500</b>
<b>Chartreuse Yellow - Alps Liquor - France</b>	<b>\$55</b>	<b>\$110</b>	<b>\$1600</b>
<b>Luxardo Limoncello - Italy</b>	<b>\$35</b>	<b>\$70</b>	<b>\$500</b>
<b>Luxardo Amaretto - Italy</b>	<b>\$35</b>	<b>\$70</b>	<b>\$500</b>
<b>Mette Old Plum - Eau de Vie - France</b>	<b>\$80</b>	<b>\$160</b>	<b>\$2200</b>

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# .KITCHEN

## THE ARTIST HOUSE SIGNATURE DISHES (from 6pm only)

<b>Cheese and Cold Cuts Platter</b>	<b>\$168</b>
<i>Serrano Ham, Pork Pate, Duck Rillettes, Comte, Reblochon, Truffle Manchego, Home-made Jam</i>	
<b>Wagyu Beef Sliders (2 pieces)</b>	<b>\$78</b>
<i>Australian Wagyu Beef, Cantal Cheese, Beer Pickle, Lettuce, IPA Mayo.</i>	
<b>Belgian Fries</b>	<b>\$58</b>
<i>Can you guess our secret seasoning ? Served with Raspberry and Lemon Mayo, Smoked Chipotle Mayo and Confit Garlic Sauce.</i>	
<b>Guacamole and Nachos</b>	<b>\$138</b>
<i>Avocado madness.</i>	
<b>Craft Beer Fish and Chips</b>	<b>\$118</b>
<i>Of course we use our beer for this one's batter, that's why it's so good!</i>	
<b>Blonde Chicken Skewers</b>	<b>\$68</b>
<i>We marinate the chicken with our Blonde beer before glazing it with sake and soy sauce for the juiciest feel!</i>	

# .KITCHEN

## SWEET BITES

### 3 PIECES SET

\$58

#### **Pistachio and Cherry Financier**

*A subtle hint of fresh hops gives this gorgeous dessert amazing floral notes*

#### **Malt Brownie**

*Our secret smoked malt cream will make you cry.*

#### **Hop & Passionfruit Tartelette**

*We swear there is no weed in this dessert!*