

TUES - SAT, 5PM TO 11:30PM

2/F, 22 STAUNTON STREET
CENTRAL, HONG KONG
RESERVATIONS@JSWINECENTRAL.COM
(+852) 2539 7999



WHY JAMES SUCKLING WINE CENTRAL

Opened in October 2018, this wine bar has always been for all of us. It's for people who love wine and want to experience great wine. It's an extension of all the Great Wines events I organize around the world including in Hong Kong, Beijing, Shanghai, Seoul, Bangkok, New York, San Francisco, Miami, Dallas, Chicago and Los Angeles.

It takes JamesSuckling.com offline and brings to life my travels across the wine-growing world with my team of tasters, showcasing just a select few of the more than 20,000 wines we rate and hundreds of wineries we visit each year.

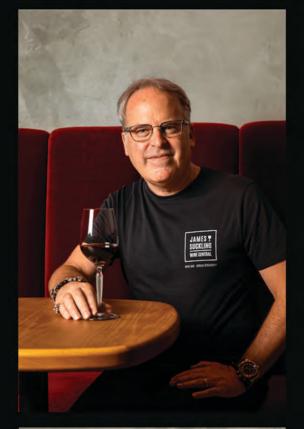
James Suckling Wine Central is a place to share an outstanding glass of wine, whether a prized rare bottle or an affordable, unusual find. It's a place where the wine novice should feel as comfortable as the wine connoisseur, because drinking wine is fun and doesn't have to be pretentious or nerve-wracking. And you can always count on the quality of the wines here as only those we scored 90 points or more are selected for the list.

For me, this wine bar is the embodiment of my career as a wine critic for the past four decades. It's a physical extension of my experience and love for writing, reviewing and drinking hundreds of thousands of wines, and it's the dream of my dear wife, Marie, who left her native Korea to work as a wine merchant for 15 years in London and Hong Kong before joining me in my endeavors.

We always wanted to do a wine bar with food we like to eat: straightforward and delicious with touches of Korean cuisine that my wife ate growing up in Seoul. Marie created the small menu with our chef. The sommeliers and waiters travel and taste with me so they know most of the wines and my personal tastes. Most of the wines offered by the glass or bottle are from wineries that attend JamesSuckling.com wine events. The special sections such as "James' Cellar Selection" and "Wines of My Career (100-point wines)" are personal favorites — wines I revere and love to drink. You'll notice a heavy emphasis on Italy, Bordeaux and Port.

I am sorry I didn't buy, rate and drink more Burgundy! But I didn't.

Marie and I hope you enjoy the wines on the list with hundreds available by the glass thanks to the Coravin preservation system. Enjoy my Lalique glasses too; I designed them myself with France's famous crystal maker. Thanks for being here, and feel free to leave me any comments on either my personal or James Suckling Wine Central's social media channels. Let's compare notes!





JAMES T SUCKLING WINE CENTRAL

FOOD MENU















SHARING **OLIVES 48** KIMCHI 58 KORTALIA BRUSCHETTA 88 HANDCUT FRIES 78 **CORN FRITTER 88 CUCUMBER SALAD 58 CAULIFLOWER SALAD 128** TOFU TOMATO GREEN SALAD 128 KOREAN FRIED CHICKEN 138

MAIN

FISH FINGERS 168

TERRY'S HOMEMADE WONTONS 88 RIGATONI ALLA CARBONARA 188 **IMPOSSIBLE BURGER 148 BULGOGI TTEOKBOKKI 248** SALMON STEAK 258 USDA PRIME SIRLOIN STEAK 288 10% SERVICE CHARGE



KOREAN FRIED CHICKEN

OUR SIGNATURE MADE-TO-ORDER FRIED CHICKEN. **CRISPY AND FRESH!**

\$138



FISH FINGERS

FRIED WHITE FISH, SALT, PEPPER, TARTAR SAUCE, **CHILI SAUCE**

\$168



RIGATONI ALLA CARBONARA

GUANCIALE CURED MEAT, PECORINO ROMANO CHEESE. PEPPER, EGG YOLK

\$188



USDA SIRLOIN STEAK

300G USDA PRIME STRIPLOIN STEAK, HANDCUT FRIES, **GREEN SALAD**

\$288



SALMON STEAK

FRESH SALMON FILET, HANDCUT FRIES, GREEN SALAD

\$258

Cheese and Ham

ONE ITEM 98 | THREE ITEMS 158 | FIVE ITEMS 268

NEAL'S YARD STILTON BLUE CHEESE COMTE 30 MONTHS **BRIE DE MIEUX** PARMIGIANO REGGIANO PARMA HAM SALAME **CHORIZO**



Sharing Courses

OLIVES 48

KIMCHI 58

KORTALIA BRUSCHETTA 88

CABBAGE KIMCHI, TOMATO, CHEESE, BASIL (2pcs)

HANDCUT FRIES 78

CORN FRITTER 88 FRESH CORN, RED PIMENTO, ONION

CUCUMBER SALAD 58

RED CHILLI POWDER, GARLIC, APPLE VINEGAR

CAULIFLOWER SALAD 128

TOFU TOMATO GREEN SALAD 128 TOFU, CHERRY TOMATO, SOY SAUCE, SESAME OIL

KOREAN FRIED CHICKEN 138

FISH FINGERS 168

WHITE FISH, SALT, PEPPER, TARTAR & CHILI SAUCE

Main Courses

TERRY'S HOMEMADE WONTONS 88

SPINACH, MINCED PORK (5pcs)

RIGATONI ALLA CARBONARA 188
GUANCIALE, PECORINO ROMANO, BLACK PEPPER, EGG YOLK

IMPOSSIBLE BURGER 148

KIMCHI, CHEDDAR CHEESE, FRIES

BULGOGI TTEOKBOKKI 248

SOY MARINATED BEEF, SLICED THICK RICE NOODLE

SALMON STEAK 258
SALMON FILET, FRIES, GREEN SALAD

USDA PRIME SIRLOIN STEAK 288

300g USDA PRIME STRIPLOIN STEAK, FRIES, GREEN SALAD

CHEESE AND HAM

ONE ITEM 98 | SMALL PLATE (THREE) 158 | BIG PLATE (FIVE) 268

NEAL'S YARD STILTON BLUE CHEESE | COMTE 30 MONTHS | BRIE DE MIEUX | PARMIGIANO REGGIANO

PARMA HAM | SALAME | CHORIZO

JAMES SUCKLING WINE CENTRAL — WE NOW DO TAKEOUT!



20% OFF FOOD 30% OFF REGULAR WINE 15% OFF SPECIAL BOTTLES

WWW.JAMESSUCKLINGWINECENTRAL.COM RESERVATIONS@JSWINECENTRAL.COM PLACE YOUR ORDER, 6PM-10:30PM:





9 +852 9241 7520

FOOD MENU:











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