


**JAMES **  
**SUCKLING**  

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**WINE CENTRAL**

**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!



# FOOD MENU



\$88

**KORTALIA BRUSCHETTA**



\$128

**CAULIFLOWER SALAD**



\$128

**TOFU TOMATO SALAD**



\$88

**CORN FRITTER**



\$88

**TERRY'S HOMEMADE WONTONS**



\$98

**AGED PARMIGIANO**



**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**

**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
- FISH FINGERS 168

**MAIN**

- 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

**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

10% SERVICE CHARGE WILL APPLY

JAMES SUCKLING WINE CENTRAL  
WE NOW DO TAKEOUT!





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

[WWW.JAMESSUCKLINGWINECENTRAL.COM](http://WWW.JAMESSUCKLINGWINECENTRAL.COM)

[RESERVATIONS@JSWINECENTRAL.COM](mailto:RESERVATIONS@JSWINECENTRAL.COM)

PLACE YOUR ORDER, 6PM-10:30PM:

  +852 9241 7520


FOOD MENU:



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