







World Beer Awards 2019
World's Best
International Lager





World Beer Cup® Gold
Award in the Belgian-style
Witbier category in
1996, 2002, 2004,
2006, 2008 and 2016





Leffe Blonde: World Beer
Awards 2017 World's Best
Belgian Style Blonde Leffe
Brune: World Beer Awards
2019 Bronze



Where Belgium’s Soul Meets Hong Kong’s Skyline

We stage rituals: the 9-step pour, unchilled glass, sacred swirl. Why? Belgian beer demands reverence. History, craft, and conviviality, drawn fresh and lifted high against our glittering harbour skyline. So, raise your glass to monks, milkmen, and Hong Kong nights.

Sip history. Taste tradition. Proost! Santé!

**What is IBU: IBU, or International Bitterness Units (scale 0-100, most of the time), is a measurement of the bitterness in beer. A higher IBU value indicates a more bitter beer.*

Belgian Beer IBU Indicator System

Designed for nuance, tradition, and drinkability

IBU Range	Bitterness Level	Flavour Profile
5-15	Delicate	Soft, floral, citrusy, creamy
16-25	Balanced-Smooth	Harmonious; yeast spice + mild hop support
26-40	Balanced-Bold	Zesty, hoppy finish, dry & effervescent
41-55	Assertive	Hoppy bite, layered malt, warming alcohol
56+	Intense	Robust, bitter-boozy, sipping experience

IMPORTANT NOTE: IBU isn't the full story! Balance (malty/sweet vs. hoppy/bitter) matters more than IBU alone.

14

Beers on Tap 生啤

STELLA ARTOIS

Crisp Leuven Lager, poured in 9 precise steps. Since 1366 (yes, really!)

400 ml | 5.0% vol. | 30 IBU |

Served Fresh

HH 50 / 100

LEFFE BLONDE

Honeyed monk-crafted ale. Abbey spices, velvet finish. Brewed since 1240!

330 ml | 6.6% vol. | 20 IBU |

Served Fresh

HH 50 / 100

HOEGAARDEN

Cloudy witbier kissed with coriander & orange peel. Pour into a dry, hexagonal vase (Now you know!)

500 ml | 4.9% vol. | 15 IBU |

Served Fresh

HH 60 / 120

LEFFE BRUNE

Caramel-dark dubbel. Figs, coffee, monastic soul. The rebel monk's choice

330 ml | 6.5% vol. | 28 IBU |

Served Fresh

HH 50 / 100

HOEGAARDEN ROSÉE

Blushing pink wit. Raspberries, elderflower, sunshine. Modern twist on tradition.

250 ml | 3.0% vol. | 15 IBU |

Served Fresh

HH 50 / 100



CAN'T DECIDE?

Why choose just one? Embark on a tasting tour of Belgium's finest draught legends: Stella Artois' crisp golden lager, Leffe's velvet monk-crafted ales (Blonde's honeyed spice, Brune's dark soul), and Hoegaarden's iconic spiced witbier clouds with Rosée's blushing, fruit-kissed wit. This paddle isn't just beer, it's liquid heritage in flight. Proost to discovery!

FRITES FLIGHT

A sample of all our beers on tap

STELLA ARTOIS

HOEGAARDEN | HOEGAARDEN ROSÉE

LEFFE BLONDE | LEFFE BRUNE

115 / 230



10 Belgian Beer Secrets That'll Make You Side-Eye Your Lager

WHY YOU SHOULD CARE

Forget waffles and Tin Tin. Belgium is brewing's mad-scientist playground. Imagine Trappist monks blessing barrels, cheese bathed in ale, and glasses literally under lock and key. The best part? FRITES jets these liquid legends to your table. Brussels' genius, zero passport. Upgrade your pint?

01. That “No Clinking” WWII Myth? Nonsense.

Truth: Belgians clink loud and proud (“Proost!”). The real curse? Crossing arms while toasting. Keep it simple, folks.

02. Monks’ Loophole Liquid: “Holy” Breakfast Beer

Medieval Trappists sipped strong patersbier during fasting. Divine hack? Absolutely.

03. Beer Soup: A 107-Year-Old’s Breakfast of Champions

Biersoep: Flanders’ witbier-egg-nutmeg stew. Grandmas credit 100+ years. Science? Shhh. Just taste.

04. Your Glass Might Need Bail Money

At Brussels’ Délirium Café (2,004 beers!), rare glasses are chained down. Blame thirsty thieves and 1920s shortages.

05. Brewers’ Sneaky “Wine” Made from Beer

1800s wine shortage? Belgians aged ale in Burgundy barrels, fooling nobles with “Bière Rouge”.

06. Belgian Yeast: Literally Out of This World

Scientists sent barley to the ISS (2020). Zero-gravity Gueuze? Not yet. But we’re first in line.

07. Horses Baptized in Beer (Yes, Really)

Dendermonde’s draft horses get ale-showered for good harvests. They seem... into it.

08. Trappist Monks Taste in Sacred Silence

No small talk, pure focus. Your next tasting: mute mode? Worth a try. Sommeliers, take notes.

09. Cheese Washed in Beer = Peak Belgian Brilliance

Try Fromage de Herve dunked in Trappist ale. Pair with the same beer. Meta? Delicious.

10. Brewery Security: Fierce, Furry & Feline

Pre-industrial guard cats protected grain stores. De Koninck’s cat statues? Best. Bouncers. Ever.

Curated by FRITES, Flown Direct from Flanders.

We chased authenticity across Belgium to bring you a journey in four pours,
from sunlit wheat fields to abbey cellars.

Every bottle tells a story. Every sip unlocks a tradition.



PAX PILS

Crispy, refreshing lager with a hint of malt

250ml | 5.0% vol. | 22 IBU | Serve at 3-4°

HH 50 / 100

LIMBURGSE WITTE TRUE ORIGINAL

Cloudy & refreshing with lively notes of coriander and orange peel, classic Belgian witbier character

330ml | 5.0% vol. | 16 IBU | Serve at 3-4°

HH 50 / 100

HERKENRODE NOCTIS

Hearty brown ale with Munich malt sweetness balanced by English hops, bottle-refermented for richer flavour

330ml | 7.0% vol. | 30 IBU | Serve at 5-6°C

HH 50 / 100

KING MULE

A hoppy twist on classic farmhouse ale, expect citrusy IPA notes layered over spicy Saison character

330ml | 6.8% vol. | 45 IBU | Serve at 6-8°C

HH 50 / 100

*What is IBU: IBU, or International Bitterness Units (scale 0-100, most of the time), is a measurement of the bitterness in beer. A higher IBU value indicates a more bitter beer.

Golden Ale 金艾爾啤酒

Easy to drink, known for their bright, golden color and balanced flavour profile. They bridge the gap between pale ales and lagers, offering a refreshing yet flavourful experience. Slightly sweeter, with spicy yeast notes and a dry finish, making them crowd-pleasing.

FUN FACT: Some bars in Belgium will REFUSE to serve you the beer in the wrong glass!



DELIRIUM TREMENS

A fiery yet round blend of spice, malt, and warming alcohol (8.5%!) with a long-lasting dry, bitter finish

330ml | 8.5% vol. | 24.5 IBU | Serve at 6-8°C

HH 65 / 130

DUVEL

Silky, effervescent, and deceptively strong, slightly fruity, dry aroma, with a slightly bitter aftertaste

330ml | 8.5% vol. | 33 IBU |

Serve at 5°C in its iconic tulip glass

HH 60 / 120

GULDEN DRAAK (GOLDEN DRAGON)

A regal blend of caramel, figs, and clove spice wrapped in a velvet body. Ages like fine wine, cellar bottles for years, giving it a unique character and a caramel-coloured creamy head

330ml | 10.5% vol. | 30 IBU | Serve at 8-10°C in a snifter

HH 60 / 120

SATAN GOLD

Honeyed malt with pear & peppery spice—8% ABV disguised in silky golden effervescence

330ml | 8% vol. | 33 IBU | Serve at 6-8°C in a tulip glass

HH 65 / 130

Want a recommendation?

Tell us if you like hoppy, malty, or spicy flavors, and we'll suggest the best golden ale for you!

Amber Ale 琥珀艾爾啤酒

It sits between pale ales and darker beers like stouts, offering a rich yet approachable flavour profile. Amber Ale is a crowd-pleaser, malty but not too sweet, hoppy but not bitter

DID YOU KNOW? The term “Amber Ale” (with an extra ‘e’) was sometimes used in early marketing to make it sound more European and sophisticated.



DE KONINCK “BOLLEKE”

Balanced malt & hops with caramel notes, served in its iconic spherical glass

250ml | 5.2% vol. | 23 IBU |
Serve at 6-8°C

HH 50 / 100



KWAK

A symphony of caramel, liquorice, and tropical fruit, balanced by spicy Belgian yeast and a crisp hop finish

330ml | 8.4% vol. | 15 IBU |
Serve at 5-6°C with its wooden stand glass

HH 55 / 110



PALM

Caramel malt & toasted bread, balanced by floral hops and a dry, biscuity finish

250ml | 5.4% vol. | 20-25 IBU |
Serve at 6-8°C

HH 50 / 100

Abbey Beer 修道院啤酒

A Divine Brewing Tradition. Abbey beers are Belgian ales inspired by monastic brewing traditions, though not all are made inside monasteries. They range from light Abbey Blondes to rich Quadrupels, offering complex flavours tied to centuries-old recipes. They are licensed commercial beer.



AFFLIGEM TRIPEL

Juicy pear & apricot with clove spice, finishing dry and champagne-effervescent

330ml | 9% vol. | 28 IBU |

Serve at 6-8°C in its signature chalice

HH 65 / 130

TRIPLE KARMELIET

Silky citrus & vanilla with spicy oats, like liquid 17th-century bread

330ml | 8.4% vol. | 28 IBU |

Serve at 4-6°C in its ritual tulip glass

HH 65 / 130

MAREDSOUS 6°

Dark caramel & stewed plums, refined by 3 weeks of cold maturation for silkiness

330ml | 6.5% vol. | 22 IBU | Serve at 8-10°C in a goblet

HH 55 / 110

HERKENRODE CISTER BLONDE

Floral & fruity with subtle Saaz hops, bottle-refermented for layered complexity

330ml | 6.5% vol. | 30 IBU | Serve at 5-6°C in a Chalice

HH 55 / 110

Trappist 修道院啤酒

Trappist beers are holy ales brewed by monks within monastery walls, following centuries-old traditions. Each sip carries history, spirituality, and unmatched craftsmanship.

FUN FACT: The water used comes from deep monastic wells, often blessed by the abbey for purity.



CHIMAY BLEUE (BLUE)

Dark fruit compote, toasted malt, and a whisper of spice

330ml | 9% vol. | 35 IBU | Serve at 12-14°C

HH 65 / 130

ROCHEFORT 10

Molten dark fruit, caramelized sugar, and rum-like warmth—11.3% ABV with monk-honed balance

330ml | 11.3% vol. | 27 IBU | Serve at 12-14°C in a snifter

HH 65 / 130

WESTMALLE TRIPEL

Crisp citrus, vanilla, and white pepper, deceptively smooth

330ml | 9.5% vol. | 36 IBU | Serve at 8-10°C

HH 60 / 120

LA TRAPPE TRIPEL

Vibrant apricot & honey with spicy clove notes, monk-approved balance

330ml | 8% vol. | 27 IBU | Serve at 10-12°C in a tulip glass

HH 60 / 120

Fruit Beer 水果啤酒

Close your eyes and taste the season: sun-warmed cherries bursting with perfect tartness, transformed through ancient alchemy into liquid form. This is true Belgian fruit beer where whole fruits meet wild yeast in oak sanctuaries, emerging months later as EU-protected elixirs that balance vibrant fruit with earthy depth. No syrupy imitations here, just centuries of brewing wisdom in every complex sip.



KRIEKENBIER LAGER

Crisp Pilsner kissed by whole Limburg morello cherries, tart yet refreshing

330ml | 4.5% vol. | 22 IBU |

Serve at 4-6°C

HH 50 / 100



MONGOZO COCONUT

Creamy tropical coconut meets crisp pilsner, lightly sweet with a refreshing finish. Did we mention, it's Fairtrade and Organic Certified!

330ml | 4.8% vol. | 15 IBU |

Serve at 3-5°C

HH 50 / 100

FUN FACT: Some monasteries still use fruit from their own orchards, with the same trees cultivated for generations.



LIMBURGSE WITTE LEMON

Zesty lemon peel dances over classic witbier spice, sunshine in a glass.

330ml | 2.3% vol. | 10 IBU |

Serve at 4-6°C

HH 50 / 100



LIMBURGSE WITTE STRAWBERRY

Bursting with Belgian Elsanta strawberries, perfectly balanced by zesty coriander and orange peel from the original white wheat beer base

330ml | 4.2% vol. | 10 IBU |

Serve at 3-4°C

HH 50 / 100



LIMBURGSE WITTE PEACH & MANGO

Juicy Limburg peaches & Alphonso mango swirl through spiced witbier make it creamy yet refreshing

330ml | 4.5% vol. | 8 IBU |

Serve at 3-4°C

HH 50 / 100

Big Size 重量級啤酒

Every big Belgian bottle is a liquid time capsule, they transform beer into communal rituals, preserving both flavour and centuries of brewing heritage, meant to be shared, savoured, and remembered. As the old Flemish toast goes:

“Eén voor allen, allen voor één!” meaning “One for all, all for one!”



HERKENRODE VESPER

Silken layers of honeyed malt, candied citrus, and monastic spice

750ml | 9.0% vol. | 32 IBU | Serve at 5-6°C in a goblet

HH 150 / 300

SINT-GUMMARUS TRIPEL

Golden nectar of honeyed malt, candied citrus, and whispered spice. Expect a traditional interplay of fruity aromas and a soft, hoppy finish

750 ml | 8.3% vol. | 30 IBU | Serve at 5-6°C in a chalice

HH 140 / 280

SINT-GUMMARUS DUBBEL

Toasted caramel, stewed plums, and a whisper of clove. The use of caramel malt ensures a sweet-voiced finish and contributes to its amber appearance

750 ml | 7.1% vol. | 30 IBU | Serve at 10-12°C in a chalice

HH 140 / 280

DEUS BRUT DES FLANDRES

A sparkling dance of crisp pear, lemon zest, and brioche, crafted with méthode champenoise finesse

750 ml | 11.5% vol. | 10 IBU | Serve at 6-8°C in a tulip glass

HH 345 / 690

SIZE DOES MATTER

Aging Potential - 750ml bottles age 50% slower than 330ml due to better yeast/oxygen balance

Shared Joy - Designed for table-wide toasts, a single bottle serves 4-6 tasting pours

Tradition Preserved - The “pop” of a cork echoes monastic celebrations from 500 years ago



HOUBLON CHOUFFE

Zesty orange & coriander with a hint of spice, smooth and refreshing

750 ml | 9% vol. | 47 IBU |

Serve at 4-6°C in a Chouffe glass

HH 140 / 280

LA CHOUFFE

Zesty orange peel, coriander spice, and a playful banana note, brewed with Nassogne spring water

750 ml | 8% vol. | 20 IBU |

Serve at 6°C in a Chouffe glass

HH 120 / 240

SAISON DUPONT

Dry, peppery zest with citrus and hay notes, bubbly and refreshing

750 ml | 6.5% vol. | 30 IBU |

Serve at 10-12°C in a tulip glass as an aperitif

HH 110 / 220

Cocktail 雞尾酒

Life's too short for boring drinks. We shake, stir, and spark unapologetically vibrant cocktails, each one a collision of sun-ripened fruit, premium spirits, and pure boldness.

HH 55 each till 8pm • Regular 110 each



LUCKY PEACH

Gin, Peach, Lemon

Summer in a coupette



DUKE OF BERRY

Strawberry, Prosecco

*Strawberry fields forever
with bubbles*



TROPICAL MOJITO

Rum, Passion Fruit, Lemon,
Fresh Mints

Close your eyes and feel the breeze



SON OF A GUN

Whisky, Mango, Lemon

Whisky's tropical rebellion



WAKE ME UP

Vodka, Coffee Liqueur, Espresso

*Creamy, caffeinated, and sinfully
smooth. Dessert's edgy cousin*

Mocktail 無酒精雞尾酒

For designated drivers, mindful sippers, or anyone craving a burst of pure refreshment.

SOBERLY SPECTACULAR • 75 each



MONK-IE BUSINESS

Iced Tea, Lemon, Coke

Tart lemon tea collides with fizzy cola



ONE MORE PLEASE

Peach, Cranberry, Pineapple

*The ultimate crowd-pleaser
(order two, they'll vanish)*



TIKKICOLADA

Pineapple, Passionfruit,
Coconut Cream

Vacation in a glass



BIG BUDDHA

Apple, Strawberry, Orange

Zen garden refreshment



A FRITES SUNRISE

Orange Juice, Grenadine

Classic elegance, zero regrets

Coppa Cocktail Coppa 雞尾酒

YOUR STAGE, YOUR SIP, Now Starring YOU

Crack open the bottle. Hear the hiss of anticipation. Then build your masterpiece with edible orchids, smoked cinnamon, or burnt citrus twists. Instagram waits.

750ml • HH 295 each till 8pm • Regular 525 each



MARGARITA



STRAWBERRY DAIQUARI



PIÑA COLADA

HOW TO PLAY MIXOLOGIST

1. GRAB a frosty Coppa
2. POUR over ice in your glass.
3. RAID the garnish of your choice.
4. TWEAK & TRIUMPH: Clink to your creation.

“The first sip tastes like London. The second tastes like you.”

About Coppa Cocktail

Founded in 2018 by award-winning London mixologist Raphael Soto, Coppa redefined the RTD (ready-to-drink) space by treating cans like couture coupes. Soto's mission:

“Capture the soul of a bartender's craft – fresh ingredients, perfect balance”

Coffee Cocktails 咖啡雞尾酒

Look, we get it. Hong Kong's humidity could drown a fish, and your third flat white just isn't cutting it. Enter FRITES' Coffee Cocktails, four steaming, cream-crowned globetrotters that turn your espresso into an experience. Perfect for typhoon nights, lazy brunches, after dinner chill or when you need to adult hard.

95 each • Served hotter than your group chat drama

IRISH

Irish Whisky, Coffee, Cream

For when: Rain's lashing outside, and you're cosplaying a Dublin pub.

Secret handshake: Single-pot still whisky + our house espresso blend = butterscotch vibes.

Drown the Monday blues.

MEXICAN

Tequila, Coffee, Cream

For when: Brunch needs a rebel edge (or your huevos rancheros crave backup).

Secret handshake: Reposado tequila + a dash of sugar. Smoky. Sweet. Dangerous.

Fiesta mode: Activated.

ITALIAN

Frangelico, Coffee, Cream

For when: You're debating tiramisu vs. another espresso (why not both?).

Secret handshake: Toasted hazelnut liqueur swirled into ristretto. Nutty. Sexy.

Double the trouble.

FRENCH

Cognac, Coffee, Cream

For when: You're feeling extra fancy (or just survived a meeting).

Secret handshake: Cognac's dried-fruit elegance. Ooh la la.

Pair with a Crème brûlée. Vous ne regrettez rien.



Wine by the Glass

杯裝酒類

Whites 150ML

Kalamanda Cellar Select

CHARDONNAY

SOUTH AUSTRALIA, AUSTRALIA

HH 48 / 96

Shearwater

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

98

Mannenberg

CHENIN BLANC

WESTERN CAPE, SOUTH AFRICA

98

Chiaro

PINOT GRIGIO VENETO, ITALY

98

Reds 150ML

Kalamanda Cellar Select

SHIRAZ

SOUTH AUSTRALIA, AUSTRALIA

HH 48 / 96

Shearwater

PINOT NOIR

MARLBOROUGH, NEW ZEALAND

98

Wakefield

MERLOT

CLARE VALLEY, AUSTRALIA

98

Twinwoods Estate

CABERNET SAUVIGNON

MARGARET RIVER, AUSTRALIA

98

Bubbles 125ML

Chiaro, Prosecco Glera

VENETO, ITALY

HH 55 / 110

Rosé 150ML

Chateau de Berne, Romance

GRENACHE, FRANCE

98

Port 100ML

Taylor's, Ruby

TINTA CÃO, TOURIGA NACIONAL,

TINTA RORIZ, TINTA BARROCA

PORTUGAL

98

Bubbles
氣泡酒

Chiaro, Prosecco 425
CLERA
VENETO, ITALY
LIGHT —●— BOLD
GENTLE —●— FIZZY
SOFT —●— ACIDIC

Ayala, Brut Majeur 1,080
PINOT NOIR, **HH 540**
CHARDONNAY, PINOT MEUNIER
CHAMPAGNE, FRANCE
LIGHT —●— BOLD
GENTLE —●— FIZZY
SOFT —●— ACIDIC

Bollinger, Special Cuvée 1,180
PINOT NOIR, CHARDONNAY,
PINOT MEUNIER
CHAMPAGNE, FRANCE
LIGHT —●— BOLD
GENTLE —●— FIZZY
SOFT —●— ACIDIC

Gosset Grand, Blanc de Blancs Brut 1,260
CHARDONNAY
CHAMPAGNE, FRANCE
LIGHT —●— BOLD
GENTLE —●— FIZZY
SOFT —●— ACIDIC

Dom Pérignon, Brut 2,880
PINOT NOIR, CHARDONNAY,
PINOT MEUNIER
CHAMPAGNE, FRANCE
LIGHT —●— BOLD
GENTLE —●— FIZZY
SOFT —●— ACIDIC

Rosé
粉紅酒

Chateau de Berne, Romance 395
GRENACHE
CÔTES DE PROVENCE, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Whites
白酒

SAUVIGNON BLANC
& SEMILLON

Shearwater 425
SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Pascal Jolivet, Sancerre Blanc 755
SAUVIGNON BLANC
LOIRE VALLEY, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Margan 495
SEMILLON
HUNTER VALLEY, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Casa Marin Cipreses 495
SAUVIGNON BLANC
SAN ANTONIO, CHILE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

CHARDONNAY

Kalamanda Cellar Select 325
CHARDONNAY
SOUTH AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Chanson, Chablis 625
CHARDONNAY
BURGUNDY, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Robert Mondavi 880
CHARDONNAY
NAPA VALLEY, USA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Bodega Salentein, Barrel Selection 495
CHARDONNAY
MENDOZA, ARGENTINA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

D' Arenberg, The Lucky Lizard 425
CHARDONNAY
ADELAIDE HILLS, AUSTRALIA
LIGHT —●— TBOLD
DRY —●— SWEET
SOFT —●— ACIDIC

OTHER VARIETALS

Argiolas, Meri 425
VERMENTINO
SARDINIA, ITALY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Mannenberg 395
CHENIN BLANC
WESTERN CAPE, SOUTH AFRICA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

E. Guigal 495
VIOGNIER
RHONE VALLEY, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Chiaro, 395
PINOT GRIGIO
VENETO, ITALY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Carrick, Bunnockburn 555
PINOT GRIS
CENTRAL OTAGO, NEW ZEALAND
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Louis Guntrum, Off Dry Riesling 425
RIESLING
RHEINHESSEN, GERMANY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Reds
紅酒

PINOT NOIR
& GAMAY

Shearwater 425
PINOT NOIR
MARLBOROUGH, NEW ZEALAND
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Dalrymple 625
PINOT NOIR
TASMANIA, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

**Domaine Piron
Chenas Quartz** 495
GAMAY
BEAUJOLAIS, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Chanson Bourgogne 680
PINOT NOIR
BURGUNDY, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

**Jackson Estate
Vintage Widow** 555
PINOT NOIR
MARLBOROUGH, NEW ZEALAND
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Soumah 555
PINOT NOIR
YARRA VALLEY, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

SHIRAZ, GRENACHE
& BLENDS

Kalamanda 325
SHIRAZ
SOUTH AUSTRALIA, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

**Penfolds
Cellar Reserve Foundation** 755
SHIRAZ, CAB-SAUV
SOUTH AUSTRALIA, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

**Hewitson Ned
and Henry's** 555
SHIRAZ
BAROSSA VALLEY, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

**E. Guigal, Crozes
Hermitage** 680
SYRAH
RHONE VALLEY, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Montes Alpha 425
SYRAH
COLCHAGUA VALLEY, CHILE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Wakefield Jamaran 495
SHIRAZ
MCLAREN VALE, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

CABERNET
& BLENDS

**Rupert & Rothschild
Classique** 555
CAB-SAUV, MERLOT
WESTERN CAPE, SOUTH AFRICA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

**Chateau des Laurets
Puisseguin Saint Émilion** 680
CAB-SAUV, CAB-FRANC, MERLOT,
ST. ÉMILION, BORDEAUX, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Twinwoods Estate 425
CABERNET SAUVIGNON
MARGARET RIVER, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

**Wirra Wirra
Church Block** 555
CAB-SAUV, SHIRAZ, MERLOT
MCLAREN VALE, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Woodstock Wine Estate 555
CABERNET SAUVIGNON
MCLAREN VALE, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Frei Brothers 680
CABERNET SAUVIGNON
ALEXANDER VALLEY, USA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Reds
紅酒

OTHER
VARIETALS

Avignonesi 495
Rosso di Montepulciano

SANGIOVESE
TOSCANA, ITALY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Santa Sofia, Amarone 880
Della Valpolicella Classico

CORVINA, RONDINELLA, MOLINARA
VENETO, ITALY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Clos de los Siete 625

MALBEC BLEND
MENDOZA, ARGENTINA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Marqués de Riscal 625
Reserva

TEMPRANILLO
RIOJA, SPAIN
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Ministry of Clouds 625

GRENACHE, TEMPRANILLO
MCLAREN VALE, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Castello Nipozzano 625
Chianti Rufina Riserva

SANGIOVESE
TUSCANY, ITALY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Wakefield 395

MERLOT
CLARE VALLEY, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET

FRITES
PREMIUM CAVE

REDS

Pio Cesare, Barolo 1,080

NEBBIOLO
PIEDMONT, ITALY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Orin Swift, Eight Years 980
in the Desert

ZINFANDEL, SYRAH, PETIT SYRAH
CALIFORNIA, USA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Prats & Symington, 1,080
Chrysea

TOURIGA NACIONAL
DOURO, PORTUGAL
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Tenuta Castelgiocondo, 980
Brunello di Montalcino

SANGIOVESE
TUSCANY, ITALY
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Yarra Yering 980

CAB-SAUV, MERLOT,
MALBEC, PETIT VERDOT
YARRA VALLEY, AUSTRALIA
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

WHITE

Chanson, Meursault 1,080

CHARDONNAY
BURGUNDY, FRANCE
LIGHT —●— BOLD
DRY —●— SWEET
SOFT —●— ACIDIC

Spirits & Liquors
烈酒

Whisky 30ML

Teachers BLENDED, SCOTLAND	HH 48 / 96
Hibiki Harmony BLENDED, JAPAN	220
Chita Single Grain SINGLE GRAIN, JAPAN	120
Laphroaig 10 YO SINGLE MALT, SCOTLAND	125
Macallan 12 YO SINGLE MALT, SCOTLAND	126
Auchentoshan 12 YO SINGLE MALT, SCOTLAND	125
Bushmills BLENDED, IRELAND	100
Maker's Mark BOURBON, USA	100
Jim Beam BOURBON, USA	100

Rum 30ML

Flor de Caña Extra Seco 4 YO NICARAGUA	HH 48 / 96
Flor de Caña Gold Classico 7 YO NICARAGUA	100
Flor de Caña Extra Seco 18 YO NICARAGUA	150

Vodka 30ML

Skyy US	HH 48 / 96
Haku JAPAN	105
Grey Goose FRANCE	110

Gin 30ML

Greenhall's London Dry UK	HH 48 / 96
Roku JAPAN	115
Four Pillars Rare Dry AUSTRALIA	115
Hendricks SCOTLAND	125

Tequila 30ML

Jose Cuervo Especial Reposado MEXICO	HH 48 / 96
1800 Añejo MEXICO	125
Jose Cuervo Reserva de la Familia Añejo MEXICO	225

Cognac 30ML

Courvoisier VSOP COGNAC, FRANCE	100
Courvoisier XO COGNAC, FRANCE	250

Liqueurs 30ML

Amaretto	95
Sambuca	95
Sambuca Caffé	95
Baileys	95
Jägermeister	95
Limoncello	95

Aperitifs 45ML

Aperol	95
Campari Bitter	95
Carpano Dry	95
Carpano Rosso	95
Pernod Ricard	95

Digestif 30ML

Père Magloire Fine Calvados	100
Brionnet Poire William	100
Castelgiocondo Brunello di Montalcino Grappa	130

Non Alcoholic

無酒精飲品

Coffee & Tea

咖啡及茶

COFFEE

Iced Coffee / Tea 35

Americano / Espresso /
Macchiato 35| EXTRA SHOT
+5Cappuccino / Flat White /
Latte / Mocha 40| EXTRA SHOT
+5

Hot Chocolate 40

TEA 40

Supreme Earl Grey

Grand Cru Breakfast

Chamomille Dream

Moroccan Mint

Jasmine Green

Soft drinks

非酒精飲料

FIZZY DRINKS 40

Coke

Diet Coke

Sprite

Tonic Water

Soda Water

Ginger Ale

Ginger Beer

JUICE 40

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

BOTTLED WATER 48

支裝水

Acqua Panna Still

San Pellegrino Sparkling

Wellness Sip 康健之選

SIP CONSCIOUSLY, FEAST JOYFULLY

At FRITES, we believe true wellness lives in harmony.

Our non-alcoholic sips aren’t an afterthought, they are carefully curated experiences designed to complement our generous Belgian fare. No shortcuts, just pure and vibrant flavours that make every meal feel balanced and alive.

SAICHO SPARKLING TEA 750ml • 458 each



JASMINE

Floral | Ethereal | Calming

Perfect with: *Salmon Tartare or Crab Tian*

Why it shines: *Delicate notes cleanse the palate after creamy bites*



HOJICHA

Toasty | Smoky | Grounding

Perfect with: *Mushroom Risotto or Charcuterie*

Why it shines: *Earthy depth complements umami-rich dishes*

ON THE WAGON KOMBUCHA 330ml • 58 each



LYCHEE OOLONG

Juicy | Floral | Subtly sweet

Perfect with: *Peri Peri Chicken or Laksa Mussels*

Why it shines: *Tropical fruit cools spicy heat*



JASMINE GREEN TEA

Floral | Clean | Zen-like

Perfect with: *Super Protein Salad or Grilled Fish*

Why it shines: *Double jasmine bloom elevates clean flavours*

Shakes 奶昔/沙冰

MILK SHAKE • 88 each



Cookies n Cream
Vanilla ice cream, milk,
oreo, whipping cream



Mangolate
Chocolate ice cream,
milk, mango, whipping cream



Berry Peanut
Vanilla ice cream, milk, strawberry,
peanut butter, whipping cream

SMOOTHIE • 68 each



Summer Breeze
Peach, Strawberry,
greek yoghurt



Full of Passion
Passion Fruit, Mango,
greek yoghurt