

COCKTAILS

- Andorra** 100
Tried & True Vodka, St. German Elderflower,
Fino Sherry, Amaro Montenegro,
Strawberry Shrub, Citrus, Carbonated

- Paper Bird** 110
Plantation Original Dark Rum,
Amaro Nonino Quintessentia,
Aperol, Lime, Pineapple

- Rivals & Tonic** 110
Widges London Dry Gin, Suze Gentian,
Mancino Bianco Ambrato,
London Essence Tonic

- Norwegian 85** 120
Widges London Dry Gin, Aged Aquavit,
Acacia Honey, Lemon, Brut

- Maximilian Affair** 120
Arquitecto Tequila, Alipus Baltazar Mezcal,
St. Germain Elderflower, Punt e Mes, Lemon

- Andalusia** 120
Rebel Yell Bourbon, Cynar,
Pedro Ximénez Sherry, Cacao, Salt

SPARKLING

- N.V. Henriot, Souverain** 140
Champagne
- N.V. Veuve Clicquot, Rosé** 180
Champagne

WHITE

- 2020 Hahn Winery, Chardonnay** 100
Central Coast, California
- 2018 Wilson Foreigner, Albariño** 130
Sierra Foothills, California
- 2018 Bouchard Père & Fils, Beune 1er Cru 'Beune du Château'** 150
Côte de Beune, Burgundy

ROSÉ

- 2020 Minuty, Prestige Rosé** 110
Provence

RED

- 2019 Hahn Winery, Merlot** 100
Monterey County, California
- 2018 Wilson Foreigner, Zinfandel** 130
Contra Costa County, California
- 2018 Domaine Guillebard-Clerc, Beune 1er Cru 'Clos des Coucherias'** 150
Côte de Beune, Burgundy

SWEETS

- 2017 Loupiac-Gaudiet** 100
Loupiac, Bordeaux

BEER

- Draught**
- Erdinger Weisbeer - Germany 80
- Stone & Wood Pacific Ale 80

Bottled

- Guinness 75
- Pilsner Urquell 80

JUICE

- Juice of the Day 80
- Enjoy our organic, fresh squeezed jug of goodness that resets, revitalises and rejuvenates your day!*

COFFEE

- Espresso 50 | 55 *Single | Double*
- Piccolo 60
- Cappuccino 60
- Latte 60
- Affogato 85

TEA

- Loose Leaf Tea 80
- Earl Grey, Chamomile Tea, Jasmine Green, Arabian Mint, Oolong

OTHERS

- Soft Drink 60
- Iced Lemon Tea 60

SNACKS

Chef Antonio's elevated yet playful take on classic bar snacks.

- Triple Cooked French Fries** 120

- Steak Tartare with Pickled Green Peppercorn & Puffed Beef Tendon Crisps** 140

- Spicy Fried Chicken with Bread & Butter Pickles** 150

- Lobster Roll with Brown Butter** 160

- Truffle Tostada with Parmesan Cheese & Winter Truffle** 195

- Kristal Caviar with Whipped Crème Fraîche, Cured Egg Yolk, Chive & Potato Chips** 980

MARGO

brasserie . bar . boulangerie

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OPENING
HOURS
12 PM - 12 AM

KYLE
BAIN

