



釀·生活

CRU



和式飲樂

Drink Like Japanese



(From left)
Loaded Gunner, Hen House Negroni, Donkey Punch, Four Fox Sake, Orchid

Happy Hour With The Foxes

與狐狸先生 淺酌一杯

夏日炎炎，不妨來杯以清酒調成的雞尾酒。乘著清酒熱潮，Mr & Mrs Fox 的酒吧最近亦新加了數款以Four Fox Sake製成的雞尾酒，為酒客奉上另類有趣風味！

A sake base cocktail is especially great for summer time. To catch on the sake wave, Mr & Mrs Fox has launched four new cocktails with Japanese elements lately, presenting an alternative flavour to drinkers.

外形流麗時尚的Four Fox Sake是款利用五百万石純米製作的純米大吟釀，順滑的酒釀帶蜜瓜、米和燕麥味。以它製作的雞尾酒味道特別清爽，味道柔和，特別適合女性。Loaded Gunner以清酒、蘋果汁、雪碧糖漿、檸檬和lager啤酒調製而成，喝下去味道就如cider，平易近人又解渴。Hen House Negroni—洗Negroni的一貫剛烈，內含清酒、Vermouth和Aperol的雞尾酒感

覺特別嫵媚，甚至帶點草本氣息。Donkey Punch以傳統Moscow Milk為基礎，除了清酒和Angostura Bitters外，亦加入了大量其他香料，包括小茴香和肉桂，在清新的口味中加入點刺激。鍾愛果味濃郁的話，定要嚐嚐以清酒、柚子、梅酒和菠蘿糖漿製成的Orchid，輕盈而重果香，非常甜美。

Having a stylish bottle, Four Fox Sake is a Junmai Daiginjo made of Gohyakumangoku. Smooth with flavours of rock melon, rice and cereal, when in use of cocktail, it is rather refreshing and feminine. Loaded Gunner is made of sake, apple, sprite reduction, lemon, orange bitter and lager - interestingly it tastes like a cider. Altering the edge of Negroni, Hen House Negroni is made of sake instead of gin; with the addition of Rosso Vermouth and Aperol, the flavour is especially herbaceous. Adapted from traditional Moscow Milk, Donkey Punch has employed sumptuous spices, say cumin and cinnamon, on top of sake and angostura bitters, exerting pungent of excitement on palate. Last but not least, drinkers who prefer fruity flavour should get in love with Orchid, the marriage of sake, yuzu, plum wine and pineapple cordial is light and sweet that no one can resist.



清酒配西餐？ Sake with western

Mr & Mrs Fox致力推動清酒餐飲文化，早前更舉行了一場別開生面的搭配晚宴，品酒師分別為五道菜搭配葡萄酒和清酒各一杯，在嚐過每道菜後，由食客投票選出較理想的搭配方案。最後當晚清酒「勝出」了，可見西餐跟日本酒之間的火花其實絕不遜色！

Mr & Mrs Fox is keen on promoting the pairing of sake with food. Not long ago, they hosted "Wine VS Sake Dinner", a unique and creative 5-course dinner that each dish is paired with a glass of wine and sake respectively. After tasting each course, diners would have to vote for the better pairing. In the end it was sake which won the contest, proving the genuine magic between sake and western dining.

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