

# Get A Taste of Superior from the Last Century

## 細呷上世紀的顯赫情懷

充滿異地色彩的阿根廷於19世紀末，曾爆發數輪意大利人遷往當地的移民潮，1914年，單是城市Buenos Aires便已經有超過300,000名意大利裔的居民，佔整體人口四分之一。新血為這南美國家輸入濃厚的意大利文化，影響尤深的包括酒吧文化。走進Buenos Aires Polo Club Bar，你可一嚐沉醉於當年風靡一時的高級私人俱樂部中，享受經典雞尾酒的曼妙。

In the 19th Century, several waves of immigrations of Italian hit the exotic Argentina. In 1914, Buenos Aires already had more than 300,000 Italian-born inhabitants, which was one-fourth of the total population. The new blood carried its Italian culture into South American countries, and impacted particularly on bar culture. Stepping into Buenos Aires Polo Club Bar, you can have a taste of the famous luxurious private club life of the time, as well as the iconic cocktails.







開業快一年，Buenos Aires Polo Club一向都是城中熱捧的扒房。推開尚大而氣派不凡的木門，典雅的黃銅吧檯隨即映入眼簾，牆上掛滿從Buenos Aires著名的San Telmo antiques market中搜羅回來的馬術古董精品及油畫，受當地貴族熱愛的馬球運動所啟發的主題不言而喻。

這裡是阿根廷佳釀的匯聚之地，酒窖一共收藏超過130種珍釀，如罕見的Bonarda以及多款Malbec葡萄酒。但既然已安坐吧檯前，當然要試試來自阿根廷的酒吧經理Axel González巧手調配的雞尾酒。這個復古的酒吧靈感源自Buenos Aires有名高尚住宅區Recoleta附近的典雅酒吧，引入來自世界各地著名釀酒廠的美酒，佔了不少意大利傳統酒款，如Fernet Branca、Maraschino、Vermouth等。

酒單上的雞尾酒是以經典風格為本，融合現代新式的調酒方法，例如浸泡自家製的酒和煙燻。Axel和團隊在設計款式

時，特意追溯阿根廷調酒黃金年代，從鼎盛時期的高手吸取靈感。這些阿根廷舊式雞尾酒的特點是不下半點人工糖，全靠基酒、bitters和liqueur互取平衡。特別推介以波本威士忌為基酒的Mi Gran Cigarro，Axel把酒放進玻璃罩內即席點火煙燻，味道糅合秣酒、咖啡、雲呢拿及煙草香氣，據知當時為研製這杯酒已花耗了五個月時間！

其他雞尾酒口味各異，各具特色：沿用經典酒款風格的Amaros，只用Branca Menta、Cynar和bitters調製，散發陣陣草本香料味；女士們一見傾心的Palomino賣相以粉紅胡椒點綴，雞尾酒中含芒果和熱帶果，洋溢熱帶水果氣息，蛋白令質感更綿密；Hurlingham Fizz以與鼠尾草浸泡的氈酒混入西柚汁和Maraschino，清新怡人，層次交迭。

最近酒吧推出新推廣，逢星期四晚上10時起，這裡便會搖身一變成搖滾酒吧

Buenos Aires Rock Club，前衛破格的氣氛將暫時瀰漫雅室之中。調酒師們精心為此創製多款easy drinking的雞尾酒，例如以分別以Cuba Libre和Rum Ranch為基礎的The Libre和Hendrix Haze，令人頓時放鬆，投入加倍升溫的氣氛。配上Dire Straits、Rolling Stones、The Monkees以至Chuck Berry等經典搖滾巨星的音樂，一起來縱情狂歡吧！

**Buenos Aires Polo Club**  
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**01** 招牌名作Mi Gran Cigarro最後以煙燻加強味道，令人難忘。

Signature cocktail Mi Gran Cigarro enriched with smoke effect.

**02** 洋溢熱帶水果風情的Palomino賣相精緻，實為女士最愛。

Lady's favorite, the tropical style Palomino looking just exquisite.

**03** 限定於逢星期四晚Rock Club供應的雞尾酒款都是為人熟識的雞尾酒變奏，就如The Libre和Hendrix Haze。

Thursday Night Only: The Libre and Hendrix Haze based on the famous cocktails.



Opening for almost a year, Buenos Aires Polo Club has been one of the most popular steakhouses. Behind the giant and impressive wooden doors, there is an elegant brass bar coming into sight. There are walls of equestrian antiques and paintings from the renowned San Telmo antiques market, Buenos Aires, which matches with the theme inspired by polo, the sport loved by local nobles.

This is a the hub of Argentine fine wines in which there are more than 130 bottles stored in the cellar, such as the rare Bonarda and various Malbec. Sitting at the bar, why not try out some cocktails prepared by Argentine bar manager Axel González? The inspiration of this vintage bar comes from the elegant pub at the luxurious residential area in Buenos Aires. Here, you can find quality wines from wineries around the globe; amongst them, there is a portion of traditional Italian wines, like Fernet Branca, Maraschino, Vermouth and more.

On the wine list, cocktails stick to the classic style infused with modern cocktail methods, such as immersing into homebrew wine and smoke. When Axel and his crew design new cocktails, particularly chase back to the golden age of Argentine cocktail, and get inspiration from the talents of the era. These Argentine old-fashioned cocktails share a unique feature that no artificial sugar is used; the cocktail is fully based on the balance of base wine, bitters and liqueur. Mi Gran Cigarro, having Bourbon Whiskey as the base wine, is specially recommended. The cocktail is served with smoke housed in glass cover giving the complex taste of rum, coffee, vanilla and smoke. The invention period for this cocktail alone already takes 5 months.

Cocktails used to carry different flavors in different styles. Following the classic style, cocktails in Amaros are made only with Branca Menta, Cynar and bitters giving a sense of herbal taste. Decorated with pink peppers, the tropical style Palomino, that includes mango and passion fruit and egg white that increase the density of the cocktail, is loved by ladies. The refreshing and complex Hurlingham Fizz is mixed with sage gin, grapefruit juice and Maraschino.

The bar is introducing a new offer; every Thursday night at 10, the bar is turned into Buenos Aires Rock Club where you stand at the most avant-garde bar. A variety of easy drinking cocktails are prepared by mixologists, such as The Libre and Hendrix Haze based with Cuba Libre and Rum Ranch respectively, for you to enjoy a relaxing hour, in accompany with music of all time, Dire Straits, Rolling Stones, The Mokees and Chuck Berry! 🍸