



THE OPPOSITES

ABOUT THE OPPOSITES

The Opposites is a mixology playground that embodies the art of juxtaposition through contrasting styles. Founded by Antonio Lai and Samuel Kwok, the bar showcases their differing yet complementary personalities and approaches: Antonio's theatrical flair, enhanced by innovative laboratory equipment, contrasts with Samuel's adventurous ingredient combinations rooted in traditional techniques.

The menu reintroduces timeless classic cocktails through two distinct reinterpretations, reflecting the bar's core philosophy of "To create unity with opposites."

@theoppositeshk

#theoppositeshk #createunitywithopposites

Food Menu

“HOT WAVE” FRIES \$90

hot & spicy seasoning, Typhoon Shelter aioli

SALTED FISH BABA GANOUSH \$100

rice crackers

**Vegetarian option available*

CURRY “FISHBALL” \$100

curried cod croquettes, Chiuchow chilli oil mayo

BLACK GARLIC WHITE MEAT

SUMMER ROLLS \$90

rice paper, sliced pork belly, cabbage, black garlic sauce

DRUNKEN CHICKEN ROULADE \$110

goji berry, umeshu caviar

“KONG” DOG (2pcs) \$90

Chinese fried dough, mini hot dog, sweet & sesame sauce

SICHUAN SOUR FISH KATSU \$120

Sichuan pickled cabbage dip

**Vegetarian option available*

Fried banana blossom with Sichuan pickled cabbage dip

WAGYU CHEESEBURGER GYOZA \$130

bloody mary chutney

MINI DONGBO GRIDDLE (2pcs) \$90

griddle cakes, braised “Dongbo” pork belly, sweet soy caramel

**10% service charge applies*