



DINNER MENU



RAW

	1PC	3PC	6PC	12PC	24PC
FINE DE CLAIRE NO.2	45	• 125	• 230	• 450	• 890
OYSTER SCALLOPS CEVICHE <i>Pomelo, watermelon, calamansi juice</i>	55	• 150	• 280	• 550	• 990
IRISH ROCK	48	• 138	• 248	• 488	• 988

STARTERS

BUTTER HONEY GARLIC SHRIMP <i>Rice krispies, tomato salsa</i>	168
CITRUS HAMACHI <i>Pineapple, grapefruit, crispy rice paper, radish, konbu yuzu broth</i>	178
BAKED BURRATA CHEESE (V) <i>Garlic butter sour dough, mixed greens, paprika, olive oil</i>	148
80g STEAK TARTARE WITH BONE MARROW <i>Grass-fed beef fillet, quail egg, toasts</i>	188
FOIE GRAS DE CANARD <i>Figs, mixed berries jam, toasts</i>	178
DEEP FRIED CRAB CAKE <i>Sweet corn, bell pepper, onion, mango, avocado salsa</i>	168
PAN - SEARED HOKKAIDO SCALLOPS <i>Jerusalem artichoke purée, baby fennel, hazelnut brown butter</i>	188
BAKED PORTOBELLO (V) <i>Spinach, cheese, tomato sauce</i>	108

SIDES \$68

FRENCH FRIES - <i>Classic / Garlic</i>
BUTTER MASHED POTATO
SWEET CORN - <i>Truffle cream</i>
CREAMED SPINACH
MAC & CHEESE
SAUTÉED BUTTON MUSHROOM
ORGANIC LEAVES - <i>House dressing</i>



TASTING

\$488pp

THE TASTING MENU REQUIRES
PARTICIPATION OF THE ENTIRE
TABLE AND A MINIMUM OF 2 PEOPLE



MAINS

GRILLED SNAPPER <i>Cilantro pesto, pickled salad, pinenuts, chili dipping sauce</i>	278
CHAR-GRILLED SALMON <i>Beet root purée, baby beet root, almonds, dill yoghurt</i>	248
SEAFOOD PIE <i>Scallops, fish, mussels, clams, shrimp, octopus, dill, puff pastry</i>	298
SQUID INK BOMBA RICE (FOR 2) <i>Whole grilled squid, mussels, lemon aioli, tomato salsa</i>	388
ORGANIC MUSHROOM RISOTTO (V) <i>Sautéed cèpe, parmesan cheese, porcini cream, truffle oil, fresh truffle</i>	218
EGGPLANT LASAGNE (V) <i>Cheddar cheese, basil, tomato sauce</i>	208
ALLE VONGOLE <i>Spinach tagliatelle, clams, chilli</i>	218

STEAKS & CHOPS

WHOLE SPANISH SPRING CHICKEN	268
400g CANADIAN PORK CHOP	278
APPLEWOOD SMOKED IBERICO LAMB SPARE RIBS <i>Roasted new potato, mint chimichurri</i>	368
340g BLACK ANGUS 1885 RIB-EYE	428

DRY-AGED

450g STRIP STEAK	558
1KG T-BONE	1298
1KG PORTERHOUSE	1498
1.6KG TOMAHAWK	2380

ADD: SEARED FOIE GRAS \$80

ALL STEAKS ARE SERVED WITH ROASTED TOMATO, GARLIC, THYME &
YOUR CHOICE OF THE BELOW SAUCES:
TOMATO SALSA · TARRAGON BEARNAISE · GREEN PEPPERCORN & COGNAC · CHIMICHURRI



All prices are in HK dollars &
subject to 10% service charge.

DESSERT

SPICED PEAR TRIFLE - 98
Vanilla custard

MANGO YUZU - 108
Mille feuille, vanilla cream

BAKED ALASKA - 168
Vanilla ice cream, toffee, chocolate crunch, flambée

CHOCOLATE LAVA CAKE - 98
Vanilla icecream
(Please allow us 15mins)

CRÈME BRÛLÉE - 68

SEASONAL CHEESE - 218
Chutney, walnut toast

AFTER DINNER DRINKS

ST NICHOLAS ABBEY
RUM 10 YRS - 458

MACALLAN 12 YRS - 128

HENNESSY VSOP - 128

MACALLAN 18 YRS - 418

ARMAGNAC CASTAREDO
VSOP 10 YRS - 218

BAILEYS - 58

YAMAZAKI - 238

AMARETTO - 58

HIBIKI - 228

JAEGERMEISTER - 68

KAVALAN - 178

Managed by east