



LUNCH MENU



THE “FOXTROT”

12 - 2:30pm

SWISS ONION SOUP (V)

Chives, croutons

OR

POTATO & GEM SALAD

Smoked Sardine, bacon, kalamansi gel, pommery mustard dressing

OR

DEEP FRIED PRAWN

Bamboo shoot, turnip, crab roll, wasabi mayo, pepper reduction



BAKED PORTOBELLO MUSHROOM (V)

Omni pork, gorgonzola, fried onion, mushroom sauce

OR

GRILLED TURBOT FILLET

Crushed potato, caviar, fried parsley, lemon butter sauce

OR

HONEY GLAZED SLOW COOKED PORK BELLY

Pumpkin seeds & purée, pickled onion, yellow mustard seed

OR

THE FOXCHOP

CHAR-GRILLED PRIME FLAT IRON STEAK +50

Creamy polenta, confit shallots, garlic, haricot beans, vine cherry tomato



MONT BLANC

Chestnut cream, pear, almond meringue

OR

COCONUT PANDAN PANNA COTTA

Crystal lemon

Any 2 courses 278 · Any 3 courses 298

+\$20 iced peach tea



À LA CARTE

120g STEAK TARTARE <i>Grass-fed beef fillet, quail egg, toasts, fries</i>	188
ALLE VONGOLE <i>Spinach tagliatelle, clams, chilli</i>	218
ORGANIC BURRATA SALAD (V) <i>Cucumber, radish, tomato, carrot, balsamic vinaigrette</i>	178
ORGANIC MUSHROOM RISOTTO (V) <i>Sautéed cèpes, parmesan cheese, porcini cream, truffle oil, fresh truffle</i>	218
EGGPLANT LASAGNE (V) <i>Cheddar cheese, basil, tomato sauce</i>	208
CHAR-GRILLED SALMON <i>Beet root purée, baby beet root, almonds, dill yoghurt</i>	248

STEAKS & CHOPS

Dry-Aged

WHOLE SPANISH SPRING CHICKEN	268
400g CANADIAN PORK CHOP	278
340g BLACK ANGUS 1885 RIB-EYE	428
450g STRIP STEAK	558

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

SIDES

68

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



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

DESSERT

SPICED PEAR TRIFLE - 98 <i>Vanilla custard</i>
MANGO YUZU - 108 <i>Mille feuille, vanilla cream</i>
BAKED ALASKA - 168 <i>Vanilla ice cream, toffee, chocolate crunch, flambée</i>
CHOCOLATE LAVA CAKE - 98 <i>Vanilla icecream</i> <i>(Please allow us 15mins)</i>
CRÈME BRÛLÉE - 68
SEASONAL CHEESE - 218 <i>Chutney, walnut toast</i>

COFFEE



40
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AMERICANO
LATTE
CAPPUCCINO
ESPRESSO
FLAT WHITE

TEA

40
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EARL GREY
JASMINE
PEPPERMINT
CHAMOMILE
GREEN TEA
ENGLISH BREAKFAST

Managed by east