



DINNER MENU



RAW

FINE DE CLAIRE NO.2

1PC 3PC 6PC 12PC 24PC
45 • 125 • 230 • 450 • 890

OYSTER SCALLOPS CEVICHE

Pomelo, watermelon, kalamansi juice

55 • 150 • 280 • 550 • 990

SHELLFISH PLATTER

Seasonal oysters, king crab leg, clams, ceviche, rope grown mussels, red prawns

S 698 L 988

STARTERS

SAUTÉED AUSTRALIAN BLUE MUSSELS

Coconut lemongrass broth

168

HOKKAIDO SCALLOPS CARPACCIO

Caviar, sea urchin, rice flakes

158

ROASTED BEETROOT SALAD (V)

Baby spinach, candied beetroot, pecan, cottage cheese

168

80g STEAK TARTARE WITH BONE MARROW

Grass-fed beef fillet, slow cooked quail egg, toasts

178

FOIE GRAS DE CANARD

Figs, mixed berry jam, toast

178

NICOISE SALAD

Sesame tuna, quail eggs, olives, haricot beans, house dressing, avocado dip

158

CHAR-GRILLED OCTOPUS

Black risotto, pickled radish, lemon foam

168

BAKED PORTOBELLO (V)

Spinach, cheese, tomato sauce

108

SIDES \$68

FRENCH FRIES - Classic / Garlic

BUTTER MASHED POTATO

BRUSSEL SPROUTS - Bacon

CREAMED SPINACH

MAC & CHEESE

HONEY GLAZED CARROTS

ORGANIC LEAVES - House dressing



TASTING MENU

\$488pp

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



MAINS

GRILLED SALMON <i>Zucchini tagliatelle, puttanesca, black olives, capers</i>	218
GRILLED WHOLE BARRAMUNDI <i>Crushed potato, calamansi vinaigrette, charred lemon</i>	248
SEAFOOD HOTPOT <i>Mussels, prawns, octopus, clams, sweet corn, chorizo, new potato, garlic butter sauce</i>	258
BRAISED OSSO BUCO <i>Lentil beans, horseradish</i>	278
ORGANIC MUSHROOM RISSOTTO (V) <i>Sautéed cèpe, parmesan cheese, porcini cream, truffle oil, fresh truffle</i>	218
LOBSTER RICE <i>Whole Boston lobster, mussels, bomba rice</i>	528
EGGPLANT LASAGNE (V) <i>Cheddar cheese, basil, tomato sauce</i>	188

STEAKS & CHOPS

WHOLE SPANISH SPRING CHICKEN	258
400g CANADIAN PORK CHOP	278
ROASTED AUSTRALIAN BABY LAMB	398
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

CHESTNUT TIRAMISU - 88
Mascarpone

BAKED APPLE CRUMBLE - 88
Pecan, Crème fraîche

BAKED ALASKA - 138
Peanut banana ice cream, Swiss meringue, caramelised banana, flambée

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

CRÈME BRÛLÉE - 68

SEASONAL CHEESE - 168
chutney, walnut toast

AFTER DINNER DRINKS

GRAHAMS LBV 2009 - 68

BAILEYS - 58

AMARETTO - 58

SAMBUCA - 58

JAEGERMEISTER - 68

YAMAZAKI - 238

ST NICHOLAS ABBEY RUM - 458

HIBIKI - 228

HENNESSY VSOP - 128

KAVALAN - 178

ARMAGNAC CASTAREDO VSOP
10 YR - 218

