



DINNER MENU



RAW

FINE DE CLAIRE NO.2

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

OYSTER SCALLOPS CEVICHE

Pomelo, watermelon, calamansi 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

HEIRLOOM TOMATO SALAD (V)

Grilled halloumi cheese, mint vinaigrette

168

80g STEAK TARTARE WITH BONE MARROW

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

178

FOIE GRAS DE CANARD

Figs, mixed berries jam, toast

178

DEEP FRIED CRAB CAKE

Sweet corn, bell pepper, onion, mango, avocado salsa

168

CHARGRILLED OCTOPUS

Hazelnut romesco sauce, mixed cherry tomato, herbs

168

BAKED PORTOBELLO (V)

Spinach, cheese, tomato sauce

108

SIDES \$68

FRENCH FRIES - Classic / Garlic

BUTTER MASHED POTATO

SWEET CORN - Truffle cream

CREAMED SPINACH

MAC & CHEESE

GRILLED ASPARAGUS - Almond

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, shrimps, octopus, clams, chorizo, leek, turnip, Wakame seaweed, spring onions</i>	278
LOBSTER RICE <i>Whole Boston lobster, mussels, bomba rice</i>	528
ORGANIC MUSHROOM RISSOTTO (V) <i>Sautéed cèpe, parmesan cheese, porcini cream, truffle oil, fresh truffle</i>	218
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

IRISH CREAM CHEESE CAKE - 88

TROPICAL MERINGUE BOMBS - 108
Bavarian cream, mango sorbet

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

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

CRÈME BRÛLÉE - 68

SEASONAL CHEESE - 168
Chutney, walnut toast

AFTER DINNER DRINKS

ST NICHOLAS ABBEY
RUM 10 YRS - 458

HENNESSY VSOP - 128

ARMAGNAC CASTAREDO
VSOP 10 YRS - 218

YAMAZAKI - 238

HIBIKI - 228

KAVALAN - 178

MACALLAN 12 YRS - 128

MACALLAN 18 YRS - 418

BAILEYS - 58

AMARETTO - 58

JAEGERMEISTER - 68

