DESSERT

IRISH CREAM CHEESE CAKE ~ 88

TROPICAL MERINGUE BOMBS ~ 108
Bavarian cream, mango sorbet

BAKED ALASKA ~ 158
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

COFFEE

40
~
AMERICANO
LATTE
CAPPUCCINO
ESPRESSO
FLAT WHITE

TEA

40
~
EARL GREY
JASMINE
PEPPERMINT
CHAMOMILE
GREEN TEA
ENGLISH BREAKFAST

Managed by east

LUNCH MENU

THE "FOXTROT"

12 - 2:30pm

CREAM OF PUMPKIN (V)
Pumpkin seeds, chives

OR

GRILLED CALAMARI SALAD
Watermelon, cucumber, red onion, olive, chimichurri, mint

OR

FOIE GRAS CRÈME BRÛLÉE
Figs, toast

BEYOND BEEF BALL (V)
Crispy spätzle, semi dried tomato, tomato coulis

OR

ROASTED YELLOW SUPREME CHICKEN BREAST
Cauliflower purée, confit garlic, scallion, chicken jus

OR

COD BRANDADE AU TAPENADE
Chorizo, chickpeas, corn, peas, red pepper, anchovies, olive, capers

OR

THE FOXCHOP
CHAR GRILLED AUSTRALIAN LAMB CHOP +50
Endive, pommes boulangère, lamb jus

ORANGE SABAYON
Seasonal fruit, grand marnier

OR

CHOCOLATE SEMIFREDDO
Cherry sauce

Any 2 courses 278 · Any 3 courses 298

+$10 iced peach tea

À LA CARTE

120g STEAK TARTARE 178
Grass-fed beef fillet, slow cooked quail egg, toasts, fries

ALLE VONGOLE 198
Spinach tagliatelle, clams, chilli

SUMMER ORGANIC SALAD (V) 178
Cucumber, radish, tomato, carrot, balsamic vinaigrette

ORGANIC MUSHROOM RISOTTO (V) 218
Sautéed cèpes, parmesan cheese, porcini cream, truffle oil, fresh truffle

EGGPLANT LASAGNE (V) 188
Cheddar cheese, basil, tomato sauce

GRILLED SALMON 218
Zucchini tagliatelle, puttanesca, black olives, capers

STEAKS & CHOPS

Dry-Aged

WHOLE SPANISH SPRING CHICKEN 258

400g CANADIAN PORK CHOP 278

340g BLACK ANGUS 1885 RIB-EYE 428

450g STRIP STEAK 558

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

SIDES

68

FRENCH FRIES
Classic / Garlic

BUTTER MASHED POTATO

SWEET CORN
Truffle cream

MAC & CHEESE

CREAMED SPINACH

GRILLED ASPARAGUS
Almonds

ORGANIC LEAVES
House dressing

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