



LUNCH MENU

# THE “FOXTROT”

12 - 2:30pm

**CREAM OF MUSHROOM (V)**

*Chives, croutons*

OR

**FALAFEL CROQUETTE**

*Pickled vegetables, green salad, chili yoghurt dip*

OR

**HOMEMADE SALMON GRAVLAX & RILLETTES**

*Caviar, horseradish cream, toast, avocado purée*



**TOMATO BARLEY RISOTTO (V)**

*Feta cheese, basil, tomato, pesto, red pepper sauce*

OR

**GRILLED BARRAMUNDI**

*Stewed cannellini beans, fennel salad, orange butter sauce*

OR

**ROASTED FREE RANGE CHICKEN**

*Endive, mushroom cream sauce*

OR

**THE FOXCHOP**

**BRAISED WAGYU BEEF CHEEK +50**

*Butter mashed potato, baby carrots, fried taro, truffle sauce*



**RED VELVET CHIFFON CAKE**

*Cream cheese frosting*

OR

**BANANA TARTLET**

*Rum cream, toffee sauce*

Any 2 courses 278 · Any 3 courses 298

*+\$20 Iced peach tea*



# À LA CARTE

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

## STEAKS & CHOPS

Dry-Aged

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

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



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*

## COFFEE



## TEA

40  
-  
AMERICANO  
LATTE  
CAPPUCCINO  
ESPRESSO  
FLAT WHITE

40  
-  
EARL GREY  
JASMINE  
PEPPERMINT  
CHAMOMILE  
GREEN TEA  
ENGLISH BREAKFAST

Managed by **east**