



LUNCH MENU



THE “FOXTROT”

12 - 2:30pm

CREAM OF CARROT & GINGER(V)

Chives, croutons

OR

FIVE SPICES SEARED TUNA

Ratatouille & couscous salad

OR

SPICY FRIED CHICKEN WINGS

Cucumber, pickled chilies, gochujang buttermilk dressing



CREAMY FREGOLA (V)

Ricotta cheese, roasted sweet corn, corn cheese foam, carrot crisps

OR

ROASTED DUCK BREAST

Pumpkin purée, roasted potatoes, shaved baby carrots, orange duck jus

OR

GRILLED SNAPPER

*Braised yau mak choi, saffron potatoes, fried shallots,
black olive vinaigrette*

OR

THE FOX

ROASTED AUS LAMB CHOP +50

Polenta cake, green peas purée, honey beans



GINGER & PEAR CRUMBLE

Vanilla ice-cream

OR

ROYAL CHOCOLATE BISCUIT CAKE

Whipped cream

Any 2 courses 278 · Any 3 courses 298

+\$20pp Unlimited Belu still/sparkling water



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 còpes, 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
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



40
AMERICANO
LATTE
CAPPUCCINO
ESPRESSO
FLAT WHITE

TEA

40
EARL GREY
JASMINE
PEPPERMINT
CHAMOMILE
GREEN TEA
ENGLISH BREAKFAST

Managed by **east**