

DESSERT

HONEY YOGHURT CREAM ~ 98

Rhubarb & Strawberry compote, honeycomb

S'MORE CHOCOLATE CUSTARD CAKE ~ 108

Toasted marshmallows, biscuit, orange caramel sauce

BAKED ALASKA ~ 168

Vanilla ice-cream, toffee, chocolate crunch, flambée

BAKED BANANA ~ 98

*Filo pastry, Vanilla ice-cream, almond & chocolate sauce
(Please allow us 15mins)*

CRÈME BRÛLÉE ~ 68

SEASONAL CHEESE ~ 248

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

Managed by east



DINNER MENU



RAW

	1PC	3PC	6PC	12PC	24PC
FINE DE CLAIRE NO.2	45	125	230	450	890
OYSTER SCALLOPS CEVICHE <i>Pomelo, watermelon, calamansi juice</i>	55	150	280	550	990
IRISH ROCK	48	138	248	488	988

STARTERS

PRAWN WRAPPED IN KATAIFI <i>Pickled vegetable, tobiko roll, baharat spicy sauce</i>	168
HAMACHI CRUDO <i>Orange glazed, pickled chillies, radish, caviar, kalamansi dips</i>	158
PAN-SEARED HOKKAIDO SCALLOPS <i>Jerusalem artichoke purée, baby fennel, hazelnut brown butter</i>	188
80g STEAK TARTARE WITH BONE MARROW <i>Grass-fed beef fillet, quail egg, toasts</i>	178
FOIE GRAS DE CANARD <i>Figs, mixed berries jam, toasts</i>	178
DEEP FRIED CRAB CAKE <i>Sweet corn, bell pepper, onion, papaya & mango salsa, remoulade sauce</i>	168
CHAR-GRILLED OCTOPUS <i>Apple mouse, curly kale, teriyaki sauce</i>	188
BAKED PORTOBELLO (V) <i>Spinach, cheese, tomato sauce</i>	108

SIDES \$68

FRENCH FRIES ~ Classic / Garlic
BUTTER MASHED POTATO
CAULIFLOWER GRATIN
CREAMED SPINACH
MAC & CHEESE
SAUTÉED FRENCH BEANS <i>Bacon & peppers</i>
ORGANIC LEAVES <i>House dressing</i>



TASTING

\$488pp

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



MAINS

WHOLE GRILLED TURBOT <i>Capers, parsley, meunière sauce</i>	398
CHAR-GRILLED SALMON <i>Sweet corn & stewed pepper, corn croquette, corn husk leave wrap</i>	268
SQUID INK BOMBA RICE (FOR 2) <i>Whole grilled squid, mussels, lemon aioli, tomato salsa</i>	388
ORGANIC MUSHROOM RISOTTO (V) <i>Sautéed cèpe, parmesan cheese, truffle oil, fresh truffle</i>	238
STUFFED EGGPLANT WITH RED QUINOA (V) <i>Raisins, apricot, cheddar cheese, tomato sauce, potato chips</i>	218
SEAFOOD PASTA <i>Shrimps, clams, mussels, scallops, cherry tomato, asparagus, tomato cream sauce</i>	258

STEAKS & CHOPS

WHOLE SPANISH SPRING CHICKEN	268
400g CANADIAN PORK CHOP	298
APPLEWOOD SMOKED IBERICO LAMB SPARE RIBS <i>Roasted new potato, mint chimichurri</i>	388
340g BLACK ANGUS 1885 RIB-EYE	478

DRY-AGED

450g STRIP STEAK	598
1KG T-BONE	1398
1KG PORTERHOUSE	1598
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.