

DESSERTS

TIRAMISU LAVA ~ 108

Mascarpone cheese, hazelnuts

CHOCOLATE 4-WAYS PLATTER ~ 128

*Chocolate flan, chocolate parfait,
chocolate churros, white chocolate mint brûlée*

BAKED ALASKA ~ 168

Pineapple ice-cream, popcorn, flambée

CRÊPES SUZETTE ~ 108

Orange sauce & vanilla ice-cream

CRÈME BRÛLÉE ~ 98

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



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

SAUTÉED BLUE MUSSELS <i>Garlic, shallots, basil, gorgonzola cream, garlic bread</i>	178
WINTER SALAD (V) <i>Halloumi cheese, pears, pecan, baby spinach, baby carrot, watermelon radish, honey mustard dressing</i>	168
HOUSE CURED SALMON <i>Pickled kohlrabi, capers berry, Apricot fluid gel, toast</i>	178
FOX BEEF STEAK TARTARE <i>Australian striploin, arënkha caviar, capers, quail egg, potato chips</i>	208
FOIE GRAS DE CANARD <i>Figs, mixed berry jam, toasts</i>	178
DEEP FRIED CRAB CAKE <i>Mango purée, crusted avocado, mix herbs, mango & mint salsa</i>	188
CHAR-GRILLED OCTOPUS <i>Beet purée, honey beetroot, semi-dried tomato, mix nuts</i>	188
BAKED PORTOBELLO (V) <i>Ceps, morels, spinach, cheese, tomato sauce</i>	138

SIDES

TRUFFLE MASHED POTATO	78
FRENCH FRIES ~ Classic / Garlic	68
SAUTÉED BRUSSEL SPROUTS ~ Onion & bacon	68
CREAMED SPINACH	68
MAC & CHEESE	68
HONEY GLAZED BABY CARROTS & HAZELNUTS	68
ORGANIC LEAVES ~ House dressing	68

TASTING MENU

608 PER PERSON

THE TASTING MENU REQUIRES PARTICIPATION OF THE ENTIRE TABLE
~ PLEASE CHECK WITH OUR STAFF FOR MORE DETAILS ~



MAINS

CHAR-GRILLED WHOLE SEA BREAM <i>Roasted new potato, garlic thyme oil, kalamansi & tomato salsa</i>	338
CHAR-GRILLED SALMON FILLET <i>Pearl couscous, bell pepper, raisins, pickled cucumber, sesame, fried shiso, teriyaki sauce</i>	298
SEAFOOD SAFFRON BOMBA RICE (FOR 2) <i>Lobster tail, blue mussels, garlic shrimps, octopus, peas, semi-dried tomato</i>	588
ORGANIC MUSHROOM RISOTTO (V) (+80 SEARED FOIE GRAS) <i>Sautéed cèpe & mushroom, parmesan cheese, truffle oil</i>	258
VEGETARIAN SPECIAL <i>Please check with our staff for more details</i>	238
WAGYU BEEF FETTUCCINE <i>Braised wagyu beef cheek, basil, cherry tomato, feta cheese</i>	298

STEAKS & CHOPS

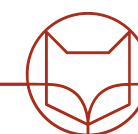
CHAR-GRILLED SPANISH SPRING CHICKEN	288
400g CANADIAN PORK CHOP	318
ROASTED AUSTRALIAN LAMB CHOP	428
340g BLACK ANGUS 1885 RIB-EYE	518

DRY-AGED AUSTRALIAN M5+

450g STRIP STEAK	628
1KG T-BONE	1598
1KG PORTERHOUSE	1798
1.2KG TOMAHAWK	2180

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.