

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

COFFEE



~ 40 ~

AMERICANO

ESPRESSO

MACCHIATO

~ 45 ~

LATTE

FLAT WHITE

CAPPUCCINO

MOCHA

DOUBLE ESPRESSO

TEA

~ 40 ~

EARL GREY

JASMINE

PEPPERMINT

CHAMOMILE

GREEN TEA

ENGLISH BREAKFAST

LUNCH MENU



Managed by east

THE “FOXTROT”

12 - 2:30pm

CREAM OF CHESTNUT SOUP (V)
Croutons, chives

OR

MELTED BRIE CHEESE WITH MIXED BERRY (V)
Red cabbage, apple, mixed berry sauce

OR

COUNTRY PÂTÉ
Ground pork, mushroom & cèpes, baby lettuce, pickled shallot, radish, apricot jam



GRILLED TUNA STEAK
Sautéed haricot bean, crusted potato, capers, lemon caper butter sauce

OR

ROASTED TURKEY BREAST & GAMMON HAM
Taro, chestnut, brussel sprouts, sage, cranberry sauce

OR

ROASTED PUMPKIN RISOTTO (V)
Roasted pumpkin, ricotta cheese, pumpkin seed, pomegranate, sage, brown butter

OR

THE FOX

CHAR-GRILLED BEEF TENDERLOIN WITH SEARED FOIE GRAS +60
Australian beef tenderloin, sautéed spinach, truffle cream sauce



CHOCOLATE DOME
Pastry cream, vanilla sauce

OR

VANILLA CHESTNUT TART
Raspberry sauce

\$318 PER PERSON

+\$20pp ~ Unlimited Belu still/sparkling water
+\$30 ~ A glass of mulled wine



À LA CARTE

FOX BEEF STEAK TARTARE 208
Australian striploin, arënkha caviar, capers, quail egg, potato chips

WAGYU BEEF FETTUCCINE 298
Braised wagyu beef cheek, basil, cherry tomato, feta cheese

WINTER SALAD (V) 168
Halloumi cheese, pears, pecan, baby spinach, baby carrot, watermelon radish, honey mustard dressing

ORGANIC MUSHROOM RISOTTO (V) (+80 SEARED FOIE GRAS) 258
Sautéed cèpe & mushroom, parmesan cheese, truffle oil

VEGETARIAN SPECIAL 238
Please check with our staff for more details

CHAR-GRILLED SALMON FILLET 298
Pearl couscous, bell pepper, raisins, pickled cucumber, sesame, fried shiso, teriyaki sauce

STEAKS & CHOPS

CHAR-GRILLED SPANISH SPRING CHICKEN 288

400g CANADIAN PORK CHOP 318

340g BLACK ANGUS 1885 RIB-EYE 518

DRY-AGED AUSTRALIAN M5+ 628
450g STRIP STEAK

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

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



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