

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



THE “FOXTROT”

12 - 2:30pm

CREAM OF MUSHROOM SOUP (V)

Croutons, chives

OR

ROASTED VEGETABLE SALAD (V)

Heirloom carrot, kohlrabi, pumpkin, beetroot, red onion, olive, feta cheese, walnut dressing

OR

COD CROQUETTES

Avocado purée, pickled cucumber, lemon aioli



PAN-SEARED SEABASS

Sautéed kale & onion, radish, cauliflower purée

OR

ROASTED YELLOW SPRING CHICKEN

Quinoa, soft cooked egg, chicken jus

OR

ROASTED AUBERGINE WITH OMNI PORK RAGÙ (V)

Pine nuts, parmesan cheese, tomato sauce

OR

THE FOX

CHAR-GRILLED AUSTRALIAN LAMB CHOP +60

Lentil bean, carrot, cumin powder, mint yoghurt



APPLE MADELEINE

Vanilla cream & sauce

OR

MIXED BERRY PAVLOVA

Passion fruit sauce

\$318 PER PERSON

+\$20pp ~ Unlimited Belu still/sparkling water

+\$30 ~ A glass of mulled wine



À LA CARTE

FOX BEEF STEAK TARTARE

Australian striploin, arënkha caviar, capers, quail egg, potato chips

208

WAGYU BEEF FETTUCCINE

Braised wagyu beef cheek, basil, cherry tomato, feta cheese

298

WINTER SALAD (V)

Halloumi cheese, pears, pecan, baby spinach, baby carrot, watermelon radish, honey mustard dressing

168

ORGANIC MUSHROOM RISOTTO (V) (+80 SEARED FOIE GRAS)

Sautéed cèpe & mushroom, parmesan cheese, truffle oil

258

VEGETARIAN SPECIAL

Please check with our staff for more details

238

CHAR-GRILLED SALMON FILLET

Pearl couscous, bell pepper, raisins, pickled cucumber, sesame, fried shiso, teriyaki sauce

298

STEAKS & CHOPS

CHAR-GRILLED SPANISH SPRING CHICKEN

288

400g CANADIAN PORK CHOP

318

340g BLACK ANGUS 1885 RIB-EYE

518

DRY-AGED AUSTRALIAN M5+

450g STRIP STEAK

628

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.