

DESSERTS

TRIPLE CHOCOLATE MOUSSE CAKE ~ 128
Warm chocolate sauce, hazelnut sponge

BLACK FOREST BAKED ALASKA ~ 168
Chocolate ice-cream, glace cherry flambé

RASPBERRY MILLE-FEUILLE ~ 108
Frozen raspberry, vanilla sauce

CRÈME BRÛLÉE ~ 98

SEASONAL CHEESE ~ 248
Chutney, walnut toast



DINNER MENU

AFTER DINNER DRINKS

**ST NICHOLAS ABBEY
RUM 10 YRS ~ 458**

HENNESSY VSOP ~ 128

**ARMAGNAC CASTAREDO
VSOP 10 YRS ~ 218**

KAVALAN ~ 178

MACALLAN 12 YRS ~ 128

MACALLAN 18 YRS ~ 418

BAILEYS ~ 58

AMARETTO ~ 58

JAEGERMEISTER ~ 68

Managed by east



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, chili, chipotle cream sauce, garlic bread</i>	178
HEIRLOOM TOMATO SALAD (V) <i>Feta cheese mousse, pesto, pine nut, basil</i>	168
YELLOWFIN TUNA CRUDO <i>Shallots, tarragon, arënkha caviar, pickled cucumber, orange dressing</i>	178
FOX BEEF STEAK TARTARE <i>Australian striploin, horseradish cream, caper berries, gherkins, croutons, sour toast</i>	208
DEEP FRIED CRAB CAKE <i>Mango purée, crusted avocado, mixed herbs, mango & mint salsa</i>	188
CHAR-GRILLED GREEN ASPARAGUS WITH CRISPY PROSCIUTTO <i>Soft egg, truffle foam</i>	168

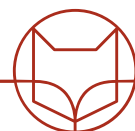
SIDES

BUTTERY MASH POTATO (V)	78
FRENCH FRIES (V) ~ Classic / Garlic	78
CREAMED SPINACH (V)	68
MAC & CHEESE (V)	68
ORGANIC LEAVES (V) ~ 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

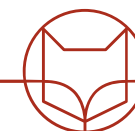
GRILLED SNAPPER <i>Tomato, cilantro, black & green olive tapenade</i>	338
CHAR-GRILLED SALMON FILLET <i>Green pea purée, pickled carrot, sautéed bacon & onion, honey bean, white wine butter sauce</i>	298
SEAFOOD SAFFRON BOMBA RICE (FOR 2) <i>Lobster tail, blue mussels, garlic shrimps, octopus, peas, 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
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
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.