

MR & MRS FOX

MRS FOX
LUNCH MENU

Managed by east



WINE BY CARAFE

500 ML PER CARAFE

WHITE

PINOT GRIGIO, FANTINEL, BORGO TESIS, FRIULI, ITALY ~ \$190

SAUVIGNON BLANC, SILVER MOKI, MARLBOROUGH, NEW ZEALAND ~ \$200

RIESLING, RAIMUND PRUM, ESSENCE, MOSEL, GERMANY ~ \$220

CHARDONNAY, DOMAINE DE VAUROUX, CHABLIS, FRANCE ~ \$260

RED

SANGIOVESE, ROCCA DELLA MACIE, CONFINI, CHIANTI DOCG, ITALY ~ \$190

SHIRAZ, PARKER FAVORITE SONS, COONAWARRA ESTATE, AUSTRALIA ~ \$200

PINOT NOIR, CANYON ROAD, CALIFORNIA, USA ~ \$210

CABERNET SAUVIGNON, PROVERB, CALIFORNIA, USA ~ \$230

ROSÉ

GRENACHE, CHATEAU DE BERNE, ROMANCE, MEDITERRANEAN IGT, FRANCE ~ \$230

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

COFFEE

~ 40 ~

AMERICANO

ESPRESSO

MACCHIATO

~ 45 ~

LATTE

FLAT WHITE

CAPPUCCINO

MOCHA

DOUBLE ESPRESSO



TEA

~ 40 ~

EARL GREY

JASMINE

PEPPERMINT

CHAMOMILE

GREEN TEA

ENGLISH BREAKFAST

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DESSERTS

12:00 - 14:15

RASPBERRY MILLE-FEUILLE ~ 108

Frozen raspberry, vanilla sauce

TRIPLE CHOCOLATE MOUSSE CAKE ~ 128

Warm chocolate sauce, hazelnut sponge

BLACK FOREST BAKED ALASKA ~ 168

Chocolate ice-cream, glace cherry flambé

CRÈME BRÛLÉE ~ 98

SEASONAL CHEESE ~ 248

Chutney, walnut toast

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FOX COMBO

MON-FRI 11:30 - 14:15

CREAM OF CAULIFLOWER (V)

Croutons, chives

or

GARDEN SALAD WITH BABY OCTOPUS

Balsamic dressing



PAN-SEARED BARRAMUNDI

Bean stew, parsley & nuts topping

or

SLOW COOKED PORK BELLY

*Carrot purée, roasted zucchini,
potato chips, orange glaze*

\$218 PER PERSON

+\$20pp ~ Unlimited **BELU** still/sparkling water

+\$20 ~ A glass of Iced Peach Tea

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FOX'S PLATES

12:00 - 14:15

FOX BEEF STEAK TARTARE 208

Australian striploin, horseradish cream, caper berries, gherkins, croutons, sour toast

BLACK ANGUS BURGER 188

(+80 SEARED FOIE GRAS)

Tomato, fresh lettuce, cheddar cheese, caramelised onion, spicy mayonnaise, fries

HEIRLOOM TOMATO SALAD (V) 168

Feta cheese mousse, pesto, pine nut, basil

ORGANIC MUSHROOM RISOTTO (V) 258

(+80 SEARED FOIE GRAS)

Sautéed cèpe & mushroom, parmesan cheese, truffle oil

FISH & CHIPS 188

Beer battered cod, dill tartar, cucumber salsa, fries

CHAR-GRILLED SALMON FILLET 298

Green pea purée, pickled carrot, sautéed bacon & onion, honey bean, white wine butter sauce

WAGYU BEEF FETTUCCINE 298

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

GRILLED FLAT IRON STEAK SALAD 288

Onion, carrot, tomato, yoghurt dressing, fries

VEGETARIAN SPECIAL 238

Please check with our staff for more details



STEAKS & CHOPS

12:00 - 14:15

CHAR-GRILLED SPANISH SPRING CHICKEN 288

400g CANADIAN PORK CHOP 318

340g BLACK ANGUS 1885 RIB-EYE 518

450g STRIP STEAK Dry -Aged 628

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



SIDES

12:00 - 14:15

BUTTERY MASHED POTATO (V) 78

FRENCH FRIES (V) ~ Classic / Garlic 78

CREAMED SPINACH (V) 68

MAC & CHEESE (V) 68

ORGANIC LEAVES (V) ~ House dressing 68

